

ROYAL QUEENSLAND COOKING STAGE

Presented by King Street and Supported by JBS



WHERE: Woolworths Fresh Food Pavilion (J-14)

Discover Australia's finest produce at the Royal Queensland Cooking Stage presented by King Street and supported by JBS. Featuring some of Queensland's leading chefs, Ekka guests will be inspired to cook with delicious, seasonal, and local produce.

Around 50 demonstrations will be held across the nine days of show, with foodies learning how best to consume, prepare and cook with Royal Queensland Award (RQA) winning produce including incredible beef, lamb, cheese, wine, beer and ice cream.

The 45-minute sessions will be run by local chefs Jan Cranitch and Carmel Carmichael in collaboration with some of Queensland's finest chefs who will present dishes using renowned JBS beef brands such as Thousand Guineas, Riverina Angus and Royal 100.

Local producers will also be on hand to provide insider tips and taste tests including Woombye Cheese, Saucy Wench, Langs Gourmet, Olympus Cheese, LuvaBerry, Meredith Dairy, beer tasting by Scarborough Harbour Brewing Co, and wine tasting by Sirromet.

The demonstrations will be held on the hour from 11am til 4pm each day of show. No bookings necessary.

MEET OUR ROYAL QUEENSLAND COOKING STAGE HOSTS AND HEAD CHEFS:

CHEF JAN CRANITCH



Jan Cranitch is a seasoned and passionate chef, with more than 30 years' experience in the Australian hospitality industry. With a deep-rooted love for culinary arts, Jan has dedicated her career to creating unforgettable gastronomic experiences for individuals and communities alike. As the driving force behind Food With Style, Jan's culinary expertise

shines through in her ability to showcase the best produce that Australia has to offer. Specialising in cooking demonstrations on stage and at festivals, Jan's mission is to promote local farmers and producers, increasing brand awareness and sales while celebrating the rich diversity of Australian cuisine.

CHEF CARMEL CARMICHAEL

Carmel has been showcasing Australia's freshest, local ingredients for over 30 years. She enjoys working alongside fresh food retailers, featuring seasonal produce and how to use them in new and innovative recipes. Cooking wholesome food for the family has always been her passion and bringing people together with food stems from her Southern Italian heritage. Her commitment to spreading the message of eating local, wholesome food has seen her on stage presenting beside celebrity chefs from popular cooking TV programs such as MasterChef and MKR.



ROYAL QUEENSLAND COOKING STAGE HIGHLIGHTS

WHAT	WHEN
JBS Masterclass – Brisbane's top chefs cooking with beef	Saturday 12 August – 1-1.45pm & 2-2.45pm Sunday 13 to Friday 18 August – 11-11.45am & 12-12.45
Woombye Cheese talk & taste	Saturday 12 August – 3-3.45pm Saturday 19 August – 2-2.45pm
All things wine with Sirromet Winery	Sunday 13, Wednesday 16, Thursday 17, Saturday 19 and Sunday 20 August – 4-4.45pm
Fish in the Family's finest picks and seafood recipes	Thursday 17 August – 2-2.45pm Friday 18 August – 1-1.45pm
Spectacular strawberries with Luvaberry	Monday 14, Tuesday 15 August – 3-3.45pm & 4-4.45pm
Meredith Dairy talk & taste	Monday 14, Tuesday 15 August – 3-3.45pm & 4-4.45pm
Scarborough Harbour Brewing Co. beer talk & experience	Saturday 19 August – 1-1.45pm