

NOWRA SHOW



OCTOBER 2023

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THE NEWS

PAVILION FACELIFT

WORK HAS COMMENCED TO RESTORE OUR INCREDIBLE PAVILION TO ITS FULL POTENTIAL. A CAREFULLY SELECTED COLOUR PALETTE IS BEING APPLIED WITH THE ORIGINAL HERITAGE OF THIS SPECTACULAR BUILDING AT THE FOREFRONT. THIS IS A FANTASTIC INITIATIVE, AS WE PREPARE TO CELEBRATE 150 YEARS OF THE NOWRA SHOW SOCIETY. PICTURED BELOW, THE LOVELY BARE BRICKWORK OF THE PAVILION. WE CANNOT WAIT TO SEE THE FINISHED LOOK!



NOWRA SHOW HISTORY COMMEMORATED

IN WHAT CAN ONLY BE DESCRIBED AS A MAMMOTH EFFORT, ALAN CLARK HAS WRITTEN THE HISTORY OF OUR WONDERFUL SHOW INTO A 3-PART BOOK SERIES, COMPRISING OVER 24,000 WORDS. ALAN HAS SPENT TIME READING THROUGH PAST NEWSPAPERS, MEETING MINUTES AND SPEAKING WITH PAST AND PRESENT MEMBERS TO GATHER INTRICATE DETAILS OF OUR FANTASTIC HISTORY. WE THANK ALAN FOR HIS HARDWORK AND DEDICATION, AND ARE EXCITED TO SHARE THE FINISHED PRODUCT WITH THE SOCIETY. MORE DETAILS TO COME

YOUNG WOMAN COMPETITION 2024 ENTRIES OPEN

NOWRA SHOW SOCIETY IS AGAIN LOOKING FORWARD TO HOLDING THE ANNUAL YOUNG WOMAN COMPETITION. ANY INTERESTED ENTRANTS ARE ENCOURAGED TO CONTACT SHOWGIRL@NOWRASHOW.ORG.AU FOR ENTRY INFORMATION.

RAS YOUTH GROUP

CONGRATULATIONS TO IMOGEN CLARKE WHO HAS BEEN SELECTED AS A MEMBER OF THE ROYAL AGRICULTURAL SOCIETY OF NSW YOUTH GROUP.

150 YEAR SHOW BALL

TICKETS ARE ON SALE FOR THE 150TH YEAR CELEBRATION BALL, TO BE HELD AT COOLANGATTA ESTATE. WE ARE LOOKING FORWARD TO A NIGHT FILLED WITH ANECDOTES, FOOD + DRINKS AND DANCING!

SAVE THE DATE

SPRING SHOWJUMP

14TH + 15TH OCT

YOUNG WOMAN DEVELOPMENT DAY

5TH NOVEMBER

150 YEARS BALL

SAT 18TH NOV

COOLANGATTA ESTATE

2024 NOWRA SHOW

FRI 9TH SAT 10TH FEBRUARY

MONTHLY TIP

THE PERFECT PLAIN SCONE

COMPETITION IS ALWAYS FIERCE IN THIS SECTION. SCONES NEED TO LOOK GOOD FIRST - EVEN BROWNING, UNIFORM HEIGHT + DIAMETER. THOSE WITH A 'WAIST' WILL BE REJECTED - THE DOUGH IS TOO SOFT. THEY SHOULD BE LEVEL AND SMOOTH ON THE TOP - NO EXCESS FLOUR. SCONES SHOULD BREAK WITHOUT CRUMBLING, SMOOTH + FINE TEXTURE, NOT AERATED OR SPONGY. THEN THERE'S THE TASTE: ARE THEY TOO SALTY? TOO SWEET? TOO BUTTERY? TOO SOAPY (DUE TO TOO MUCH BICARBONATE OF SODA)?

HAPPY BAKING!