



SYDNEY MARKETS

LEADER



— 2022 FRESH AWARDS ISSUE —

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ADVERTISING AND EDITORIAL ENQUIRIES

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We would like to acknowledge the traditional custodians of this land on which we have published this magazine, the Gadigal people of the Eora Nation, and pay our respects to their Elders, both past and present.

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CEO'S PERSPECTIVE

FRESH AWARDS

After an extremely challenging few years, we welcomed the return of the much-anticipated Fresh Awards in late June. The Fresh Awards allows Sydney Markets the chance to celebrate and acknowledge the high achievers within our industry.

I congratulate all the businesses and individuals who participated in our Fresh Awards this year, in particular the finalists and winners. I would also like to thank our sponsors who contributed to this successful program: Veolia, Toyota Material Handling, Fresho, Interflora and Markets Club.

SML HUB

I am pleased to hear the positive feedback from the successful rollout of the SML Hub. The SML Hub provides a streamlined approach to the way you undertake your business dealings with SML. It allows you to instantly access invoices, view statements and lodge property and service requests.

We look forward to commencing work on the second phase of our Innovation-Technology initiative which will focus on site operational improvements.

STRATEGIC PLAN REVIEW 2022 TO 2027

In late June, the Sydney Markets Board and Managers met to review the Strategic Plan for Sydney Markets for the period 2022 to 2027.

The Plan is developed using a structured and detailed process. We consider in detail all elements of our business in addition to the Mission Statement, Values, and Strategic Imperatives.

The revised Imperatives are based on extensive research which underpins a detailed review of SML's current situation,

our financial performance and environment in which we operate.

The revised Plan presents six key Strategic Imperatives aimed at maintaining our core base introduction of further innovation and technology, and creating options for growth in the future.

The revised Imperatives are as follows:

- To maximise the efficiency, effectiveness and financial and environmental sustainability of both Flemington and Haymarket sites
- To continue purposeful implementation of innovation by embracing new technologies
- To further advance our capabilities as a Retail Markets operator through the successful reinvention of the Paddy's Brand
- To successfully expand the SML footprint within the Aerotropolis
- To maximise the strength of the 'Sydney Markets' Brand
- Ensure the enduring financial viability of Sydney Markets Limited

A detailed information booklet is currently being prepared for distribution to all Stakeholders.

FUTURE OF THE MARKETS IN WESTERN SYDNEY

As previously advised, SML has continued to explore opportunities to secure land and the future of the Markets in Western Sydney.

SML has continued to engage with landowners in proximity to the Aerotropolis. Due diligence studies will need to be undertaken prior to any commitment, however, we are excited about the prospect of growing our Market footprint in Western Sydney and will keep you informed.

THE REBRAND

Over the last two years SML has been liaising with Stakeholders to understand the nature of the businesses within our industry.

For all of those who participated in our branding surveys and workshops we thank you for the time and contribution you have made. Throughout this time, you have told us that the Fresh Produce and Flower Industry is a vibrant, dynamic, and innovative space.

We also heard that our Stakeholders have a desire for SML to take more of a proactive role to advertise the links between Sydney Markets and the businesses within it direct to consumers. In view of this, SML will focus on Maximising the Sydney Markets Brand, one of our Strategic Imperatives for the next five years.

An organisation as fresh, contemporary, and passionate as Sydney Markets deserves an identity and logo mark that conveys these very same qualities. There's no better way to do this, than to tap into what is such an integral part of what we do – the seasons. It's the seasons that allow us to deliver freshness all year round, therefore making it the pinnacle of our business.

With that, I am pleased to show you the results of the first phase of this Strategic Imperative by revealing our new corporate identity.

For over 25 years, Sydney Markets' branding has stood the test of time. With this new brand we wish to reflect the vibrancy and innovation of our Stakeholders and announce to the world that Sydney Markets will continue to modernise in line with the industry.

Enjoy reading this issue and stay safe.

BRAD LATHAM

Chief Executive Officer
Sydney Markets Limited



THE STORY OF THE LOGO

The choices we made when we created this logo were deliberate. The brand mark represents the four seasons and the change each one brings. The colours are vibrant and energetic, symbolising the diverse products found at the Markets, from flowers to vegetables.

The leaves are also an indication of the seasons and the ever-changing flow of life. The shape represents the cyclical nature of the seasons as well as the end-to-end logistics and holistic services that link farm to plate, built through people, relationships and scale.

The font has been designed as another representation of the Markets. The letters are perfectly imperfect, they are authentic like our produce and our people.

**Keep a look out for our new logo
around the Markets!**



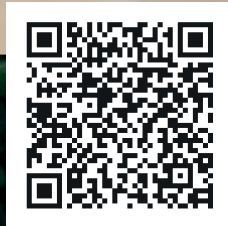
SYDNEY
MARKETS





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ECOLOGICAL TRANSFORMATION

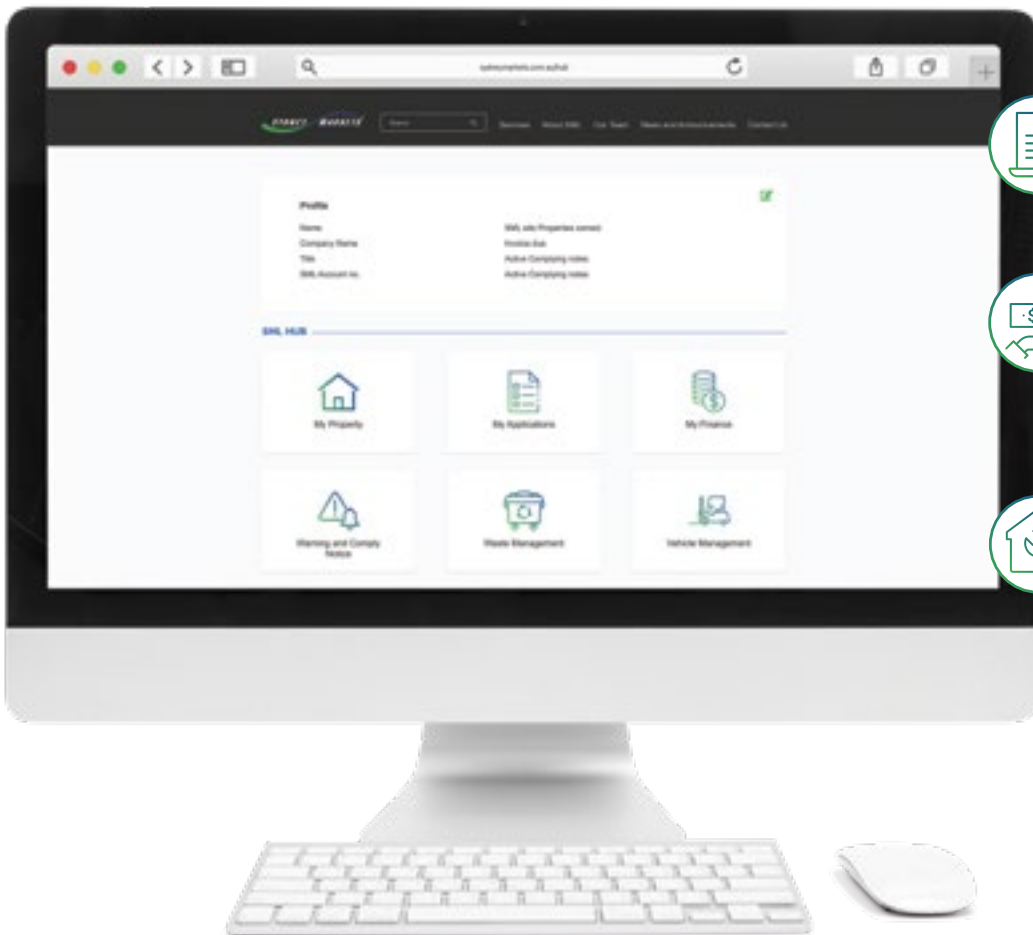


SCAN ME TO LEARN MORE



SYDNEY MARKETS

WELCOME TO THE SML HUB



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OR VISIT HUB.SYDNEYMARKETS.COM.AU**

THE FRESH AWARDS



On Wednesday 29 June, the Fresh industry's elite attended the prestigious Sydney Markets Fresh Awards, to recognise and celebrate the achievements of produce and flower growers, greengrocers, florists, wholesalers, providores and content creators across NSW and the ACT.

The travel themed event was hosted by Chris Bath and featured a number of spectacular performances including Bollywood dancers, a Chinese fruit carver and a Greek bazouki player.

This year there were 68 finalists across 17 categories including, Best Small, Medium, Large Business; Service Excellence; Retail Presentation; Merchandising and Branding; Knowledge in Action and the overall gold winners of the Flower and Produce Growers of the Year, Greengrocer and Florist of the Year, Providore of the Year, Wholesaler of the

Year, Fresh Content Award and even a new category: Non-Retail/Studio Florist.

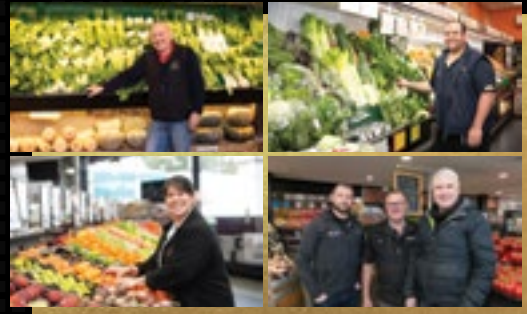
Sydney Markets would like to congratulate this year's winners and finalists and acknowledge all those who assisted in making the 2022 Fresh Awards a memorable event. Thank you kindly to our 2022 Fresh Awards Sponsors: Veolia, Toyota Material Handling, Fresho, Interflora and Markets Club. Your contribution and support in making this event a success is highly valued.

2022 FINALISTS



FLORIST SERVICE EXCELLENCE

Art of Bloom - Balmain, Bella Floral Boutique - Morisset, Eden Flower Studio - Gregory Hills, Your Favourite Florist - Engadine



GREENGROCCER SERVICE EXCELLENCE

Fruitezy - Miranda, Jannali Quality Fruit and Vegetables - Jannali, The Whole Fruit and Grocery Store - Sylvania, Ziggy's Fresh - Fyshwick



FLORIST RETAIL PRESENTATION

B & M Florist - Monterey, Eden Flower Studio - Gregory Hills, Floral Ink - Wentworth Falls, Mark K Floral Designs - Maroubra



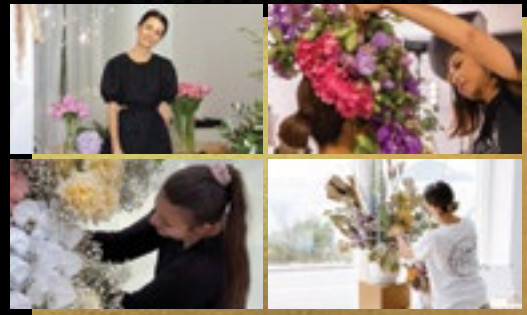
GREENGROCCER RETAIL PRESENTATION

Fruitezy - Miranda, LoSurdo's Fresh Food Grocer - Northbridge, Tom's Superfruit - Belconnen, Ziggy's Fresh - Fyshwick



FLORIST BRANDING & MERCHANDISING

Belfield Blooms - Belfield, Funky Flowers - Caringbah, Touchwood Flowers - Port Macquarie, Your Favourite Florist - Engadine



NON-RETAIL/STUDIO FLORIST AWARD

Florada - Waterloo, Hananigen Sydney - Hurstville, MN Floral Images - South Wentworthville, Peony Story - Rosebery, The Naked Florist - Cardiff Heights

2022 FINALISTS



GREENGROCCER KNOWLEDGE IN ACTION

Fruitezy - Chatswood, Fruitezy - Miranda, LoSurdo's Fresh Food Grocer - Northbridge, Tom's Superfruit - Belconnen, Ziggy's Fresh - Fyshwick



GREENGROCCER BEST SMALL BUSINESS

Daily Fresh - Randwick, Summer Hill Village Fruit Shop - Summer Hill, Thirroul Fruit Barn - Thirroul, Wollombi Road Providore - Cessnock



GREENGROCCER BEST MEDIUM BUSINESS

Menai Top of the Crop - Menai, The Whole Fruit and Grocery Store - Sylvania, Thre3 Brothers Fresh - Dural, Willoughby Fresh - Willoughby



GREENGROCCER BEST LARGE BUSINESS

Fruitezy - Miranda, LoSurdo's Fresh Food Grocer - Northbridge, The Grocery Store - Miranda, Ziggy's Fresh - Fyshwick



FRESH CONTENT AWARD

Anita Garrido - Created by Anita, Mary Politis - Mary's Kouzina, Suzanne Robinson - Mummy to Twins Plus One, Tilly Pamment - Tilly's Table





2022 FLOWER GROWER OF THE YEAR

Bagala Bros Australia - Horsley Park, Commercial Flowers - Kenthurst, S&P Dominello Flower Growers - Peats Ridge, Thornton Bros - Thirlmere



2022 PRODUCE GROWER OF THE YEAR

Gourmet Herbs - Glossodia, Grech Farm Trading - Theresa Park, Grima's Farm Fresh - Horsely Park, Parilla Fresh - Milperra



2022 FLORIST OF THE YEAR

Bella Floral Boutique - Morisset, Belfield Blooms - Belfield, Your Favourite Florist - Engadine, Art of Bloom - Balmain



2022 PROVIDORE OF THE YEAR

Alpha Fresh Foods, MD Providores, PARISI Wholesale, Sydney Direct Fresh Produce



2022 GREENGROCER OF THE YEAR

Ziggy's Fresh - Fyshwick, Fruitezy - Miranda, The Grocery Store - Miranda, The Whole Fruit and Grocery Store - Sylvania



2022 WHOLESALER OF THE YEAR

Allcrops, Alvaro Bros, Perfection Fresh, Tropicana Banana



2022 WINNERS



GREENGROCER OF THE YEAR FRUITEZY MIRANDA

Fruitezy is one of the leading providers of farm fresh fruit and vegetables in Sydney. It commits to providing the freshest fruits and vegetables at fair prices, as well as a great variety of groceries to the customers. Max and his team promise to offer a quality selection of gourmet products, corporate gift baskets, and homemade salads to cater all the needs of customers and everything gets tasted before it comes to the store to be sold to customers.

At Fruitezy, they stand by the high quality of their entire product range. While they take great pride in stocking fresh and delicious fruits and vegetables, they also have a range of other grocery items such as deli produce, gourmet sauces, canned goods, fresh flowers and much more.

They are committed to ensuring their customers' happiness and satisfaction, and they always strive to be the kind of local fruit shop in Miranda that customers return to again and again. At Fruitezy Miranda Westfield, their mission has always been to stock the products their customers want, not just the items they want to sell. Their point of difference is their relationship with their customers and their determination to always keep them happy and satisfied with their commitment to quality and service.

Shop 1173/75 Westfield Miranda,
600 Kingsway Miranda NSW 2228

fruitezy.com.au



FLORIST OF THE YEAR BELFIELD BLOOMS

Belfield Blooms started when Pille-Riin and her partner Vince discovered that they wanted to expand their business to cater to a broader community. This meant being online while also offering a unique in-store customer experience in Belfield.

Belfield Bloom's goal is to make shopping for flowers and gifts easy to order through an online platform, but also an ultimate in-store experience like no other florist can provide with their spacious shop area and large glass display cool room so they can show how fresh the flowers really are.

They hand pick the best flowers and plants from across Australia and overseas and only choose exactly what you need to brighten

up your day or just to simply make your loved ones smile. Belfield Blooms offer services for weddings, birthdays, special events and funerals.

9 Burwood Rd Belfield NSW 2191

belfieldblooms.com.au

2022 WINNERS



FLOWER GROWER OF THE YEAR BAGALA BROS

Bagala Bros Australia is a 2nd generation family owned business and operated Australian company that has been established for over 40 years. As flower growers, wholesalers and importers they are one of the leaders in the cut flower industry.

Their rose farm is located in Horsley Park, NSW, where they have selected the best rose varieties that are grown in a year-round production facility using hydroponics technology and constant care to produce only premium quality roses.

As a part of their ever-growing business, they continually source a large variety of cut flowers

locally, nationally and internationally. Their connections around Australia and the world enable them to provide customers with a large range of quality fresh cut flowers all year round.

Their strong foundation and well-established reputation in the flower industry is the key to their successful relationship with suppliers and clients and enables them to provide the best possible flowers, service and standards every time.

273-291 Lincoln Road Horsley Park,
NSW 2175

bagalabros.com.au



WHOLESALE OF THE YEAR PERFECTION FRESH

For over 40 years this home-grown company has operated as a family business. Perfection Fresh have a long history in agriculture and together with the Australian farming community they grow the freshest, most flavoursome produce around.

It's a legacy of flavour perfection that's been handed down through the family. From their founder Tony Simonetta right through to their 500+ staff, who share their passion for bringing you unforgettable, fresh flavours.

At Perfection Fresh, they are guided by their five key values: passion, respect, innovation, discipline and a strong sense of ethic. Since

1978, they've been travelling the world searching for the best produce and when they find it, they bring it home to Australia.

1/7-9 Underwood Rd, Homebush
NSW 2140

perfection.com.au

2022 WINNERS



PRODUCE GROWER OF THE YEAR GRECH FARM TRADING

Charlie Grech started this business over 60 years ago and his grandson Matthew Grech, a third-generation grower now manages their largest site at Theresa Park. Grech Farm have four sites across NSW and their current produce lines include cabbage and baby spinach. The business has had to overcome many difficult hurdles from the pandemic to natural disasters wiping out some of their crop by the recent floods.

Grech Farm Trading also utilise GPS technology

through Satellite farming to allow mapping of each area of the farm, increasing tractor precision. This significantly improved the way in which they farm, allowing for greater accuracy, reduced soil compaction and increased productivity.

Grech Farm Trading P/L is located along the Nepean River on two properties just outside the township of Camden.

175 Terry Rd, Mount Hunter NSW 2570



CONTENT CREATOR AWARD

ANITA GARRIDO

Operating in her business for over 13 years, Anita Garrido is a graphic designer with an obsession for food and a passion for creating, styling and photographing good food. Her Instagram handle is @cre_ate_dbyanita and her content is full of amazing, original recipes from sweet to savoury!

Anita offers a range of services from corporate and branding design to content creation (reels/ food photography/captions etc) for Instagram

as well as illustration and invitation design. Her greatest achievement in her business is being able to continue creating not just from a graphic design point of view but also as a content creator and to develop herself as a self-taught food styler/food photographer.

@cre_ate_dbyanita

2022 WINNERS



PROVIDORE OF THE YEAR MD PROVODORES

The team at MD Provodores strive to be the natural choice in fresh produce. Servicing Sydney's restaurants, hotels, clubs, pubs and cafes six days a week, their fruit and vegetables are sourced daily, as they work closely with local growers to ensure only freshness and quality is delivered to their clients. Ever since the beginning in 2004, they have taken it personally to ensure that their customers' satisfaction is their daily mandate.

They strive in building a support system that will add value to the customers, focusing on innovative and exceptional ways to enhance their experience. They ensure that their customers are only supplied with the highest quality produce all year round. This is achievable through their strong commitments

to giving back to Australian farmers. Excess produce from their warehouse is regularly returned to farmers who generate the waste into feed for Australian cattle.

MD Provodores have recently merged with In2Food Australia, making In2Food the largest food providore in NSW. In2Food's network now comprises of close to 500 employees, in excess of 110 trucks, and a facility in every Australian capital city excluding Hobart. It services more than 5,000 customers nationally.

Store 12 & 13, Warehouse J, Sydney Markets

mdprovodores.com.au

in2food.com.au

GREENGROCCERS



SERVICE EXCELLENCE AWARD JANNALI QUALITY FRUIT & VEGETABLES

Mother and son, Barbara and Tim are currently operating their local fruit and veg shop in Jannali. Tim's father, George Saad was the first registered co-op owner when he started in the 60s, so altogether the family have been involved in the industry for over 60 years. Tim's cousin Paul was a great mentor to Tim when he first started running the shop, Paul now runs Cronulla Gourmet Grocer. In the family's time, they have served thousands of local Shire folk for many years, with the freshest fruit and veg at competitive prices.

The Jannali team have adapted to the changing times by offering online delivery through Freshli. This online service that was created only twelve months ago, allows customers to order fruit, vegetables, groceries and seasonal

boxes straight to their door sourced from Jannali Quality Fruit and Vegetables. Their support to Australian farmers shows in their business through their commitment to provide the highest quality produce. Jannali also strive to provide their customers with all the produce that is in season at any given time, so that prices are reasonable.

Barbara and Tim can often be found having a chat and a laugh with their regular customers who appreciate the excellent service at Jannali Quality Fruit and Vegetables.

537 Box Rd, Jannali NSW 2226

freshli.com.au

GREENGROCCERS



RETAIL PRESENTATION AWARD TOM'S SUPERFRUIT

Tom's Superfruit is a local fresh food grocer operating in Canberra. They are a family owned and operated business and their goal is to provide quality produce and exceptional products to their customers.

In 1978 the Belconnen Markets was opened, and the original Tom's was born. Current owner Sal Jugovac worked for the business as a youngster. This is where his passion for supplying Canberra locals with fresh fruit and veggies began. Still owned and operated

by the hard work and passion of Sal and the TSF team, Tom's still strives to provide Canberra locals with the freshest, local buys and quality pantry and fridge staples.

Shop 9/12 Lathlain Street, Belconnen
Australian Capital Territory 2617

tomssuperfruits.com.au



KNOWLEDGE IN ACTION LOSURDO'S FRESH FOOD GROCER

LoSurdo's is a family owned and run premium fresh food grocer spanning two generations. First established in Sydney's Double Bay in 1957 by Domenic LoSurdo and later partnered with his son Robert. Throughout their history, they have serviced many prominent fine food lovers such as the Packers, Leo Schofield, John Laws, Baroness Boyd and Lady Fairfax.

LoSurdo's offer a range of services to their customers such as weekly boxes and subscriptions, entertainment platters, deli

products, cheese and dairy products, baked breads, flowers, gift baskets and frozen goods.

With their longstanding relationships with local specialised growers and their generational business, LoSurdo's provides nothing but the best to their customers.

Shop 24, Northbridge Plaza,
79-113 Sailors Bay Rd, Northbridge NSW 2063

losurdos.com.au

GREENGROCCERS



BEST SMALL BUSINESS WOLLOMBI ROAD PROVIDORE

Launched by former restaurateur Michael Jenness and his partner Lisa Cussen, Wollombi Road Providore was established to ensure consumers and chefs throughout the Hunter Valley had access to fresh, organic and pesticide free local produce delivered direct from the farm.

Their aim was to get away from the big supermarket model of long-term storage and overseas imports from uncertain origins and concentrate on supporting our local farmers.

With some of the best restaurants in Australia right on their doorstep, their goal is

to ensure that everyone has the opportunity to know where their produce comes from, and feel confident that they are making healthy, chemical free choices for themselves and their family. They source their products direct from local farmers and producers with fresh deliveries in-store at least twice a week.

80 Wollombi Road Cessnock,
NSW, 2325

wollombiroadprovidore.com.au



BEST MEDIUM BUSINESS WILLOUGHBY FRESH

The Scala family has been in the fruit and veg industry for over 35 years. Ray and Caroline Scala have owned and run Willoughby Fresh for the last 20 years growing and evolving the business through the years. Along with their range of fruit, veg and groceries their main point of difference is Nonna's Kitchen.

Run by Ray's mum Maria, they serve up freshly cooked, homemade Italian meals daily and the locals love it. This family run

business enjoys a tight knit relationship with many regular customers, providing them with a quality experience every time they come to shop.

67 Penshurst St, Willoughby,
NSW, 2068

willoughbyfresh.com

GREENGROCCERS



BEST LARGE BUSINESS ZIGGY'S FRESH

Located in the popular Fyshwick Fresh Food Market in Canberra, Ziggy's Fresh is an impressive greengrocer offering a comprehensive range of quality fresh fruit and vegetables.

It is evident that the dedicated owners of Ziggy's Fresh, Ken and Toni Irvine along with their extended family are passionate about fresh produce and strive to be the best in the business.

Bright, modern and inviting, Ziggy's Fresh has a unique market feel with an appealing sophistication in produce presentation and quality. Clear branding and high impact signage provide visual appeal and clearly indicate daily

specials. For convenience, a good range of freshly baked breads, gourmet groceries, dairy goods and eggs are also available.

Ken and the team pride themselves on quality, presentation and experience. They have a thriving loyalty program and a flourishing following on social media – making sure their fresh offerings are seen far beyond just their local Canberra community.

**Fyshwick Fresh Food Markets,
36 Mildura St, Fyshwick, NSW, 2609**

ziggysfresh.com.au

FLORISTS



NON-RETAIL/STUDIO FLORIST HANANINGEN SYDNEY

Located in Hurstville and run by Yuka Konno, HANANINGEN Sydney involves many skills other than floristry. These include makeup, photography, retouching, dressing clients in kimonos, and customer service.

'GANON' in Japan has been the most significant influence on their business. GANON is one of the most talented and professional group of florists in Japan and over 20,000 clients have gone through the HANANINGEN experience. Many people come to GANON not only for HANANINGEN but also to buy their beautiful flowers for special occasions.

HANANINGEN offers a physical experience that deeply moves people's hearts. After being in this business for 3 years, their commitment to work diligently and value personal communication has paid off through their work.

Hurstville, NSW 2220
puppeteerflower.com

FLORISTS



SERVICE EXCELLENCE BELLA FLORAL BOUTIQUE

Carmen Wells and her husband have owned Bella Floral Boutique for six years. Carmen's style involves simple colour palettes and natural products, often inspired by nature. She encourages her staff to embrace their own unique styles which in turn results in great in-store variety.

Bella Floral Boutique is committed to offering only the finest floral arrangements and gifts, backed by service that is friendly and prompt. Their professional staff is dedicated to making your experience a pleasant one and they always go the extra mile to make your floral gift perfect. They have a host of ideas about how to make any gift occasion something special for both you and the recipient. They also offer a wedding bouquet and wedding function flowers service guaranteed to please.

The mantra 'do what you love, and you will always be happy' resonates through the entire team at Bella Floral Boutique who pride themselves on taking the time to get to know their customers from start to finish to ensure they feel valued at every point of interaction.

2021 Florist of the Year, Bella Floral Boutique is proudly built on old fashioned values – good quality, value for money, treating people how you want to be treated, doing what you love and surrounding yourself with like-minded talented people.

5/63 Dora St, Morisset NSW 2264
bellafloralboutique.com.au



RETAIL PRESENTATION

B&M FLORIST

In 1987 Bill and Maria (B&M) took over Monterey Mixed business, a local suburb corner store selling groceries and a small number of flowers. Shortly after the name was changed to B&M Florist, Maria then went off to study the fine art of floristry at Padstow TAFE.

The business eventually grew from a small suburb corner store that was selling mixed goods and flowers to one of the largest and most awarded florist shops in New South Wales.

34 years later B&M Florist is still family-owned and run across the whole chain, from hand-selecting every individual flower to serving customers and doing deliveries. B&M Florist is a team of 10 and they pride themselves in offering exceptional quality flowers and goods.

The Rizos family consists of colour consultants, interior decorators, landscape designers, Event Co-coordinators and Business majors at university but most of all, a group of the most qualified and talented floral designers in the State.

The Rizos Family believes that still having one store after 32 years makes them different from other shops in the industry. It allows them to create and offer personalised services to customers, to consistently offer high-quality flowers and source exclusive gifts.

41 O'Connell St, Monterey NSW 2217

bandmflorist.com.au

FLORISTS



MERCHANDISING & BRANDING TOUCHWOOD FLOWERS

Touchwood Flowers has been a Port Macquarie icon for over 40 years. For 17 of the 19 years that Ashley Sargeson has worked in floristry she has owned and operated Touchwood Flowers in Port Macquarie. The Touchwood style is simple, elegant and tropical and is largely inspired by Ashley's fond memories of regular family holidays to Bali.

Touchwood Flowers' main point of difference is their exceptional customer service as well as providing the freshest and most premium quality blooms to their customers.

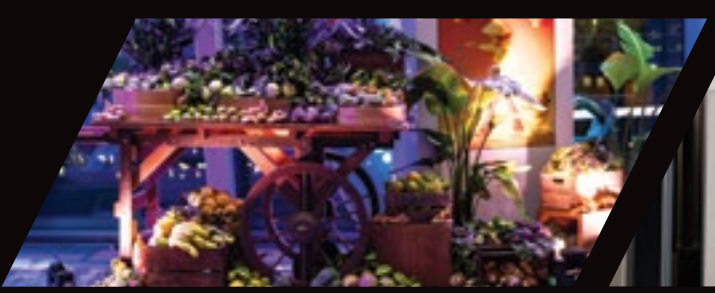
Touchwood Flowers has also introduced scented candles and gift hampers into their repertoire which aligns with their brand perfectly; Making

Touchwood a one stop shop for anything you need to make that special person in your life feel valued and loved.

Community engagement is extremely important to Ashley and the Touchwood team. They have a long history of supporting and giving back to the local community. The team continuously work to improve their practises to ensure it is in line with their green commitment by recycling floral wrapping where possible, re-purposing fabric ribbons for arts and crafts and re-using boxes and baskets for general storage.

Shop 4, 124 Gordon St, Port Macquarie
touchwoodflowers.com.au

FRESH AWARDS NIGHT













Toyota Material Handling is the forklift leader in Australia's fresh fruit and vegetable markets.



Hand Pallet Trucks



Power Pallet Trucks



Order Pickers



Walkie Stackers



Reach Forklifts



Battery Counterbalance



Engine Counterbalance



Elevated Work Platforms



Sweepers & Scrubbers



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1800 425 438
www.toyotamaterialhandling.com.au



BEHIND THE SCENES FILMING

WITH CHRIS BATH AND SOME OF OUR FRESH AWARDS WINNERS





FATHERS OF FLOWERS

On Tuesday 17 April, SML helped facilitate a celebratory luncheon initiated by the Flower Growers Group of NSW to present the Fathers of Flowers documentary video.

Many of the flower growers who attended the event, held at the Markets Hotel, were among those filmed for the documentary, sharing their memories from the Markets.

Filming for the Fathers of Flowers documentary occurred on Friday 8th April 2022. The documentary focused on interviews with a number of flower growers and retailers, capturing insight into past experiences and the contribution they've made to the Flower Industry over the years.

The purpose of this video was to invite Growers of Sydney Markets and the NSW Flowers Growers Association, to tell us about their family's flower growing story. We wanted to acknowledge the great contribution that many of these generational families and their fathers have made to building the flower industry we are so fortunate to have today.

The footage was shared across digital screens, social media and the Sydney Markets YouTube Channel.

The following Growers and Retailers were filmed:

- Colin Scott, Eastcoast Wildflowers
- Andrew Pellizzer, Dumont Rose Gardens
- Tony Bagala, Bagala Bros Australia
- Tom Schepel, T&ME Schepel
- Giuseppe Militello, Militello Flower Gardens
- Francesco Copplino, Copplino Flowers
- Ray Radford, Ray's Florist
- Tony Bassil, Bassil Flowers
- John Papandrea, John Papandrea Flowers
- John Olivieri, Sydney Flower Supply
- Bill Lynch, Lynch Group Australia
- Michael Vumbaca, Commercial Flowers
- Barry Hodges, Dumont Rose Gardens

We would like to say a special thank you to Craig Scott who helped put the event together on behalf of the NSW Flowers Growers Association, as well as Wayne Inglis, President of the NSW Flowers Growers Association.

We hold these amazing growers and their stories in such a high regard here at the Markets and we hope to see the generational success continue through these family businesses.





SAFETY TRAINING AUSTRALIA

Safety Australia Training started operating in the Sydney Markets Plaza in January 2022. Earlier this year, we had the opportunity to interview CEO and Founder of Safety Australia Training, Renan Vieira about his business.

HOW DID YOU DECIDE TO START THIS BUSINESS?

I started safety-related activities around 12 years ago. My educational background started in 2005 when I would recruit international students who wanted to come and study in Australia. After the travelling became tiresome, I decided to do more domestic work and I found work with the Registry Trade Organisation in Australia. Once I entered the safety industry, I realized how much I enjoyed it and I wanted my career to be based around that.

WHAT IS SAFETY TRAINING AUSTRALIA ALL ABOUT?

Our mission is to educate people to go to work, to do their jobs safely and return home to their families. That is why we wake up everyday and we love what we do. Our vision is to create safe and healthy workplaces across Australia and our purpose is to educate and train people and businesses to reduce risk of accidents and to create a culture that prioritises safety. Our overall goal is to achieve zero fatalities in the workplace.

HOW LONG HAVE YOU BEEN IN THE SYDNEY MARKETS PLAZA AND WHERE WERE YOU LOCATED BEFORE THIS?

We decided to come to the Sydney Markets Plaza because we have been doing work with Sydney Markets for the last eight years already. We have trained a lot of the SML staff in emergency training onsite, so we have had a good relationship with Sydney Markets for a long time. We thought it would be a great opportunity for Sydney Markets tenants and employees to be able to do training onsite. We also started managing the First Aid Centre for over two years now. Overall, Sydney Markets is a great fit for our business.

Before coming here, we used to have a place in Peakhurst, and we still have some training facilities in Regents Park and the Sydney CBD.

WHAT IS THE PROCESS IF SOMEONE WANTS TO DO TRAINING WITH YOU?

There are two offerings for this, these are our public courses and online courses. For the public courses, you can go to our website (www.satrainig.com.au) and have a look at our range of public courses that we run every week. You choose the course and pay online before you come to do the course at your closest facility. Online courses can be completed online and provides a certificate at the end. We also cater for corporate bookings, as we can provide equipment and do the training onsite. All corporate bookings can be made on our website as well.

SINCE THE COVID-19 PANDEMIC STARTED IN 2020, HOW HAVE YOU SEEN YOUR BUSINESS DEMANDS CHANGE?

There was high demand for ZOOM training online, so we facilitated this through our online platform during the pandemic. We were lucky enough that we were doing business with a lot of construction sites so we were still busy throughout the pandemic with essential workers needing specific training. We complied with all the COVID-19 guidelines, but we were lucky that our business didn't stop during this time. As things have started to go back to normal, the business has grown 20 to 25% every year and we have plans to open offices in other states as well.

WHAT TYPES OF TRAINING SERVICES DO YOU OFFER?

We pretty much cover any type of safety training in the workplace. You can divide our training services into three categories: emergency-related training, high-risk licenses delivered by SafeWork NSW and Work Health and Safety training. Our courses also offer a range of safety training options.

SPECIAL OFFER: 10% off all corporate bookings or public courses for Sydney Markets tenants.

Come down and visit Renan in the Sydney Markets Plaza or shoot them an email on admin@safetyaustraliatraining.com.au!



FAREWELL MARY-ANNE

For most of us the idea of an early retirement is simply unachievable, but for Sydney Markets Payroll Officer/Receptionist, Mary-Anne Estephan, it has recently become her reality.

Officially announcing her retirement on the 12 August, with plans to relocate to sunny Queensland, Mary-Anne's strong work ethic and friendly nature will be missed by her colleagues and the Sydney Markets community.

Aside from fulfilling her regular duties (most importantly making sure staff are paid on time) Mary-Anne was responsible for front office management and prides herself on being the stationery cupboard gatekeeper.

We would like to say thank you to Mary-Anne for her contribution to Sydney Markets and would like to wish her all the best in her retirement.

WHEN DID YOU FIRST START WORKING FOR SYDNEY MARKETS?

I started working at Sydney Markets on the 15 June 2010, so I have been here for 12 years.

HOW DID YOUR ROLE EVOLVE THROUGHOUT THE YEARS?

In 2010, I started in payroll and helped the Marketing Team. Later on in 2015, I started helping Site Services and the year after I started my receptionist role whilst still doing payroll, which is the role I have finished in.

WHAT HAVE BEEN SOME OF THE HIGHLIGHTS WHILE WORKING HERE?

Some of my highlights include being rewarded Employee of the Month in March 2011 and September 2013. I was also given the Most Valuable Person Award in the Sydney Markets Health Challenge in 2015.

WHAT WILL YOU MISS ABOUT WORKING AT SYDNEY MARKETS?

My team! I'm going to miss all the awesome people that I have met in the 12 years that I have worked at SML, especially the staff.



WHAT ARE YOUR FUTURE PLANS?

In the future I will be relocating to Queensland with my husband. I am hoping to travel to all the places I have on my bucket list and basically enjoy life. I am looking forward to waking up to the sound of birds instead of an alarm and not knowing what the day brings. I am also looking forward to spending more time with my children, Layla and George and hopefully grandchildren soon. Every day will be a new adventure.

IS THERE ANYTHING YOU WOULD LIKE TO SAY BEFORE YOU LEAVE?

Thank you to all the people I have worked with over the past 12 years, especially the Finance Team, you have all made my life more colourful with all the laughs we have had. Without the opportunity I have had to work at Sydney Markets Limited, I would not be able to achieve what I have. Just remember Life is short, enjoy it while you can.



Paddy's

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RETAIL UPDATE

Our Retail Team have been working tirelessly to ensure that our retail offering through Paddy's Markets run as smoothly as possible. A number of initiatives have been taken at both Haymarket and Flemington to enhance our customers' experience at Paddy's.

ACTIVATIONS ON CENTRE ROAD

The Retail Team has successfully created a safer and more effective environment for traders to conduct their business along Centre Road. As a result of this, Growers Road has been utilised more effectively for customer parking due to the quick rotations of vehicles, parking in avenues continues to be improved also allowing better access for customers. In order to activate Centre Road, management continue to introduce new food truck operators to Friday, Saturday and Sunday as well as children's entertainment through jumping castles and amusement rides. Paddy's giveaway promotions such as Spin n Win and Paddy's bag giveaways are extremely popular.

QUALITY ASSURANCE AT PADDY'S

The Quality Assurance Program has commenced at Paddy's Markets Flemington and daily audits being conducted include the Seafood Section Daily Audit and the Fresh Food Inspection Report.

The Paddy's Haymarket retail team introduced a Cleaning of the Market program in late 2021 to improve the trading environment for stand holders and customers. The program included the cleaning of cool rooms, loading dock and market space on rotation each fortnight.

All of these quality assurance initiatives have improved the cleanliness and overall environment at the Markets for both traders and customers alike.

PADDY'S NIGHT FOOD MARKETS

Paddy's Night Food Markets continue to attract a good variety of food trucks with some very unique offers. The car show and live music are extremely popular.

NEW TRADERS TO PADDY'S MARKETS HAYMARKET

As people start returning to the City of Sydney there has been a number of inquiries about spaces within Paddy's Haymarket again on long term agreements. Recently, we have had the additions of The Ladz Cut Barber and Haymarket Café.

We hope to provide more exciting retail updates in the next issue!





SYDNEY MARKETS



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SYDNEY MARKETS
PLAZA

PADDY'S NIGHT FOOD MARKETS

Our iconic Paddy's Night Food Markets are back in full swing! The Night Markets are held on the first Saturday of every month and include our amazing car show, live music, plenty of food and retail traders, plus so much more!





BLOOD ORANGE

Whether eaten straight from the peel or used in your favourite citrus recipe, blood oranges definitely pack a punch! Originating from the Southern Mediterranean in the 18th Century, the blood orange is a mix of orange with crimson, almost blood-coloured flesh. Predominantly grown in the Riverina region of South Eastern Australia, the blood orange is a natural mutation of the orange, which is itself a hybrid between the pomelo and the tangerine. The three most common types of blood oranges are the 'Tarocco' (native to Italy), the 'Sanguinello' (native to Spain) and the 'Moro' the latest variety to join the group.

Did you know that blood oranges deliver nine times more antioxidants than navel oranges? Check out these other amazing benefits of blood oranges below:

- Rich in nutrients
- May promote weight loss
- May support healthy pregnancy
- May boost immune function
- May improve gut health
- May have cancer-fighting properties

Just like a classic navel orange, blood oranges can be squeezed for a fresh morning juice, sliced into snacks, mixed into fruit and vegetable salads and used in so many recipes for desserts or savory dishes. Blood oranges have a much more tart and bitter flavour than navel oranges and they are known for their sparkling red fruit.

Blood oranges have a lower acid level than navel oranges and taste more tart than sweet with a bitterness similar to grapefruit. This makes blood oranges easy to incorporate into food and drink recipes where you want an exquisite acidic citrus flavour and a brilliant pop of colour. Their complex flavour and acidity work well in rich or spicy dishes and can pair beautifully with proteins ranging from tofu to delicate fish, chicken, pork and even beef.

You can even add blood orange juice to your favourite drinks! The juice is deliciously drinkable on its own or with other produce. Syrups, cocktails, infused waters, smoothies and sodas will feel enhanced with the addition of blood orange.

Blood oranges can be kept on the counter or in the refrigerator, it is recommended to store your blood oranges in the refrigerator to keep them fresher for longer. To avoid the development of mould, store your blood oranges side by side and not stacked and before eating or serving, remove them from the refrigerator so that they can come to room temperature for maximum flavour.

Head to the [Sydney Markets website](#), to check out our blood orange recipes!



ASPARAGUS, WATERCRESS & BLOOD ORANGE CHICKEN SALAD

PREP 25 MINS
COOKING 7 MINS
SERVES 4

3 blood oranges, peeled, pith removed & sliced
600g small free-range chicken breast fillets
1/3 lemon, sliced
2 bunches thick asparagus, trimmed
4 cups watercress sprigs (about 1 bunch), washed, dried & chilled
100g Greek-style feta cheese, crumbled
1/3 cup pepitas, toasted
Extra virgin olive oil, for drizzling

STEP 1 Place chicken and sliced lemon into a medium saucepan. Cover with cold salted water and bring to the boil over medium heat. Reduce heat and gently simmer for 5 minutes. Turn the heat off and leave chicken in the pan for 10 minutes or until just cooked through. Transfer chicken to a plate and refrigerate until cold.

STEP 2 Plunge asparagus into a frying pan of simmering water and cook for 2 minutes. Drain, refresh in cold water and pat dry with paper towel.

STEP 3 Slice asparagus diagonally into bite-sized pieces. Shred the chicken. Arrange watercress, asparagus, blood oranges and chicken onto serving plates. Sprinkle with feta and pepitas. Drizzle with a little extra virgin olive oil and serve.





OPERATIONS UPDATE



BUYERS PASS RENEWALS

The Operations Team is pleased to see that 1,170 passes have been renewed for 2022/2023. All Buyers Pass applications were completed online, providing contactless registration before buyers visit the Sydney Markets site.



FLU VACCINATIONS

We have arranged for flu vaccinations to be available for all Market Stakeholders at the Sydney Markets Medical Centre located at the Market Plaza. The flu vaccine is fully subsidised by Sydney Markets Limited for Market Tenants and their staff when you visit the Sydney Markets Medical Centre.



SAFETY IN THE FLOWER MARKET

Here at Sydney Markets, we aim to provide the safest possible workplace for all of our Stakeholders.

To assist in achieving a safer working environment we seek the cooperation of the whole Flower Market:

- All buckets must be emptied in the drains
- Any plastic strappings belonging to tenants should be placed in Sulo Bins provided.
- All waste cardboard is to be placed in the caged compound areas at the rear of the Flower Market for recycling.
- PPE such as vests and covered footwear must be worn at all times around the Market site.
- All doorways, pedestrian access ways and aisles are KEEP CLEAR AREAS. No trolleys.
- Growers'/Stand holders' commercial vehicles must display a current Growers Truck Entry Pass (sticker).
- The rear Flower Market Carpark and any other unreserved area surrounding the Flower Market building is for customer parking only.
- All Growers/Employees vehicles must be parked in authorised areas.
- Please ensure the Flower Market floor is kept as dry as possible and sweep all excess water to the drains.



WHS UPDATE

SAFework NSW FORKLIFT INSPECTIONS AND FORKLIFT LICENCE (HIGH RISK WORK LICENCE) SUSPENSIONS

The following information is provided to assist stakeholders in complying with their work health and safety (WHS) requirements. Each business is required to have systems in place that comply with applicable WHS laws to keep individuals safe.

To operate a forklift at Sydney Markets, all forklift operators must have an appropriate High-Risk Work (HRW) Licence (forklift licence) and VALID driver's licence. These licences must be current and remain on the operator at all times while operating a forklift.

SafeWork NSW will be conducting strict enforcement with the correct operation of forklifts and licensing requirements by SafeWork NSW during their site visits. Under WHS laws SafeWork NSW has the ability to either:

- Immediately suspend an operator's HRW Licence "on the spot" for a minimum of 14 days.
- Increase the suspension or cancel the HRW Licence in full following an appropriate appeal period.
- Prevent operators from reapplying for a HRW Licence for forklifts and potentially other high risk work licences.

If a forklift operator's licence is suspended or cancelled, both SafeWork NSW and the operator must inform their employer/stakeholder and the employer/stakeholder must inform SML, by the fastest possible means (telephone, in writing, fax, email or other electronic means) of the suspension or cancellation and that individual must not operate a forklift until such time as their licence is restored.

Behaviour that may result in a suspended or cancelled HRW Licence (forklift licence)

- Speeding (20kms on open roads, 10kms in all canopies and in buildings)
- Not wearing a seat belt (including short distances)
- Individuals standing or riding on the tines of the forklift
- Hooning or racing behaviour
- Mobile phone use (text or call) while the forklift is in motion (including short distances)

- Using hands free devices while the forklift is in motion
- Collisions, nudging or "near misses."
- Smoking or vaping whilst operating a forklift
- Eating or drinking whilst operating a forklift
- Using portable music players (that is, headphones) while forklift is in motion
- Use of 2-way radios while forklift is in motion
- Leaving a forklift unattended whilst still on, or with a suspended load

Inspections by SafeWork NSW can occur on any day and at any time without any warning to stakeholders and operators. In fact, a SafeWork NSW inspection has and will occur again this calendar year as a minimum.

If you are approached by any Market Officer or SafeWork inspectors, please treat them with respect and always in a safe manner.

SAFETY AT WORK IS A SERIOUS MATTER.
NOTE: All unsafe work practices need to be reported to an SML Market Officer, by calling the 24-hour SML contact number 0409 325 232 or the WHS Manager Leighton Freney on 0417 325 171.

Also, such practices should be reported to an individual's employer and any relevant tenant, occupier, or contractor/transport company.

We hope to continue to update you with more news from the Operations and WHS team in the future!



FENNEL

Fennel is a vegetable that is white-green in colour and bulb-like in appearance, with green stems and fronds. A member of the Apiaceae (carrot) family, it's grown for its edible shoots, leaves and seeds. It also has a strong aniseed flavour, making it an attractive and versatile ingredient. The fennel plant originated in the Southern Mediterranean region and through naturalisation and cultivation it grows throughout the Northern, Eastern and Western hemispheres, specifically in Asia, North America and Europe.

Fennel is grown all across Australia, however at the moment it is mainly produced in the Weribee region in Victoria. In 2019, 1,449 tonnes of this vegetable were produced and valued at \$2.9 million. Out of this, 3% was sent for processing. The wholesale value of the fresh supply was \$3.4 million. From this total amount, \$2.1 million was distributed into retail and \$1.3 million went into food service.

Fennel is low in calories but rich in nutrients. Check out these amazing health benefits of fennel:

- May maintain a healthy heart
- May support healthy skin
- May be anti-inflammatory
- May help with weight management
- May improve the symptoms of anaemia
- Estrogen occurs naturally in fennel

Raw fennel is also an excellent source of vitamin C. Vitamin C is essential to collagen synthesis, the skin's support system. It works as an antioxidant to help prevent damage caused by the sun, pollution, and smoke. It is also a source of vitamin B-6, which helps with metabolism.

Because of its strong anise flavour and crisp texture, fennel is delicious in salads when raw. When cooked, fennel softens, and the flavour becomes sweet and mild. Most chefs use only the bulb, but the fronds can be used as herbs and stalks can be stuffed into a whole fish before roasting. You can use fennel in many dishes such as: risotto, soup, pizza and even cake! Muddle the fronds and mix with Campari and the bitter aperitif and you have a cocktail that will cure any stomachache!

When storing fennel, separate it into its edible parts (bulbs, stalks, fronds and seeds) and store them separately to prolong shelf life. Bulbs should be stored in the refrigerator, stalks and fronds in water and seeds in the pantry. For consumption, you should use within 7-10 weeks when whole and 2-3 days when cut, frozen fennel can also be kept for 10-12 months.

Head to the Sydney Markets website to see how you can use fennel in a dish today!



BRAISED FENNEL & TOMATO WITH SALMON

PREP 20 MINS

COOKING 50 MINS

SERVES 4

2tbs olive oil

1 red onion, halved and thinly sliced

2 medium or 4 baby (about 900g) fennel bulbs,

1 cup fish stock

Pinch saffron threads

1 tbs lemon juice

5 ripe Roma (egg) tomatoes, diced

2 garlic cloves, crushed

2 tbs tomato paste

4 x 200g thick Atlantic salmon fillets, deboned and skinned

STEP 1 Heat oil in a large heavy-based frying pan over medium heat. Add onion and cook, stirring often, for 5 minutes until tender. Add fennel and garlic, and cook, stirring often for 5 minutes or until softening. Meanwhile, soak saffron in 1 tbs warm water for 5 minutes.

STEP 2 Add tomatoes, stock, lemon juice, tomato paste and saffron water to fennel mixture. Stir to combine. Season with salt and pepper. Cover and cook, stirring occasionally, over medium-low heat for 25-30 minutes until fennel is tender.

STEP 3 Arrange salmon in the pan and spoon over fennel mixture. Cover and cook over medium-low heat for 8-10 minutes or until salmon is just cooked through. Sprinkle with a few reserved fennel fronds and serve.





ENVIRONMENT UPDATE

The Sydney Markets' Environment Team continues to achieve amazing results in and around the Markets. Our primary environmental strategic vision is to continue to improve best practices in waste recycling and sustainability. Our scope is to continue to monitor all waste streams on a daily basis and implement procedures to capture more recyclable material in a practical method to increase recycling targets and reduce waste sent to landfill. Our waste strategy allows us to constantly review our operations to improve our waste diversion targets.

Sydney Markets was a finalist for the NSW Sustainability Awards in the Small and Medium Enterprise Transformation category!

The Banksia Foundation has earned the reputation as the most prestigious sustainability awards in Australia and longest-running sustainability awards in the world!

The NSW Sustainability Awards seek out and recognise innovation and leadership through the lens of the UN Sustainable Development Goals (SDGs). These global goals aim to unite the world businesses, governments and citizens to end extreme poverty, fight inequality and protect the planet.

By embracing the SDGs, we are hoping to raise awareness of these issues and demonstrate how entrants are contributing to addressing them.

The accomplishment of achieving finalist status speaks to our Market Stakeholders' commitment to these shared goals.

The Banksia Foundation has published a book with all the success stories inspiring other companies to follow this journey, it is titled NSW Sustainability Success Stories.

SYDNEY MARKETS REVISED WASTE STRATEGY

The Sydney Markets Operations and Environment Teams have been spreading the word around the Markets to motivate all our stakeholders to manage their waste streams in a more efficient method by source separating waste to avoid increases in waste disposal costs.

Our new Waste Disposal Policy came into effect on 1 July 2022. Our stakeholders have adopted improved methods to manage their waste by sorting recyclable materials such as cardboard, plastics, polystyrene, timber pallets and organic waste directly to Green Point to reduce general waste. We appreciate our Market Stakeholders for getting on board with this new policy and making the most of their waste. We look forward to seeing what we can achieve together in the future.

Remember every kilo counts!



HOME-COOK TURNED AUTHOR: ARTICHOKE & VILLAGE GREENS

Earlier in the year, we had the pleasure of interviewing home-cook turned author, Fofi Gourlas. We had the chance to sit down and have a chat about her cookbook Artichokes and Village Greens.

WHAT WAS YOUR INSPIRATION FOR THIS COOKBOOK?

This cookbook is mainly about preserving my Greek heritage and traditions, especially my Mum's recipes that she learnt from her mum and so on. I did this so that my kids as well as the younger generation have a reference to look at for cooking, from cakes to easy Greek vegetarian recipes, especially with a lot of people being vegetarian now. I initially set out to print this off and give it to a few friends and family, but after some encouragement from them, I decided to write the book instead.

WHAT IS YOUR FAVOURITE RECIPE TO COOK?

My favourite recipe is Artichokes 'A La Polita, which is a classic Greek dish, that a famous Greek chef created in Constantinople. The dish is made up of braised artichokes, with dill, vegetables and lemon juice. I also love to cook green beans, spinach pie and also lots of sweets.

WHAT KIND OF RECIPES CAN WE EXPECT TO SEE IN YOUR COOKBOOK?

It's mainly Greek vegetarian food made up of seasonal vegetables that I was taught to cook growing up. The cookbook covers a combination of Greek and Australian recipes for all seasons.

HOW LONG DID IT TAKE TO PUT THIS TOGETHER?

It took about a year; however, I have been thinking about it on and off for close to ten years. A friend of mine noticed my original handwritten recipe book when we were cooking together at a school camp and she encouraged me to publish it.

TELL US 3 STAPLE ITEMS THAT EVERY GREEK HOUSEHOLD SHOULD HAVE?

Extra Virgin olive oil, oregano and lentils in the pantry.

WHAT DO YOU LIKE TO DO IN YOUR SPARE TIME OTHER THAN COOKING?

I like to keep fit by going for a run or jog and going to the gym. Apart from cooking, I love shopping as well and I also enjoy interior design through my business: Fofi By Design that I've been running for about 15 years.

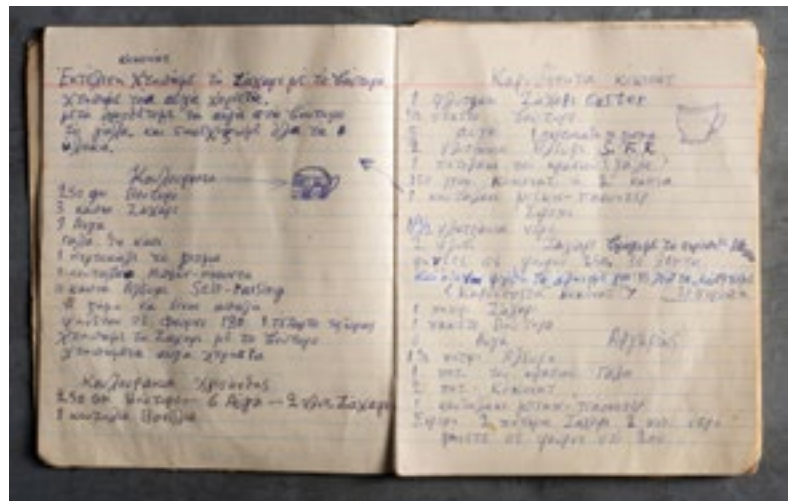
WHERE CAN PEOPLE PURCHASE YOUR BOOK?

My book is available online through Booktopia, Dymocks and Amazon, as well through some Greek online stores. It is also available in stores such as: Angus and Robertson, David Jones, Dymocks as well as via the link in my bio on my Instagram: @fofi_cooks

Make sure to grab a copy of Fofi's book so you can enjoy her amazing recipes too!



Fofi Gourlas



DAFFODILS

Derived from the Dutch, 'affo dyle' or 'that which cometh early,' daffodils are often among the first signs of plant life each spring. While other perpetual flowers remain inactive, daffodil bulbs begin to grow and flourish throughout periods of cold and even snow. While these hardy spring blooming bulbs are a favourite among gardeners, it is also quite common to see the beautiful yellow flowers spring up along roadsides, around abandoned buildings, and across open fields.

Daffodils are native to Northern Europe and are grown in temperate climates around the world. Its popularity has resulted in the production of many varieties including the classic yellow form, the trumpet and petals of yellow white, pink or orange.

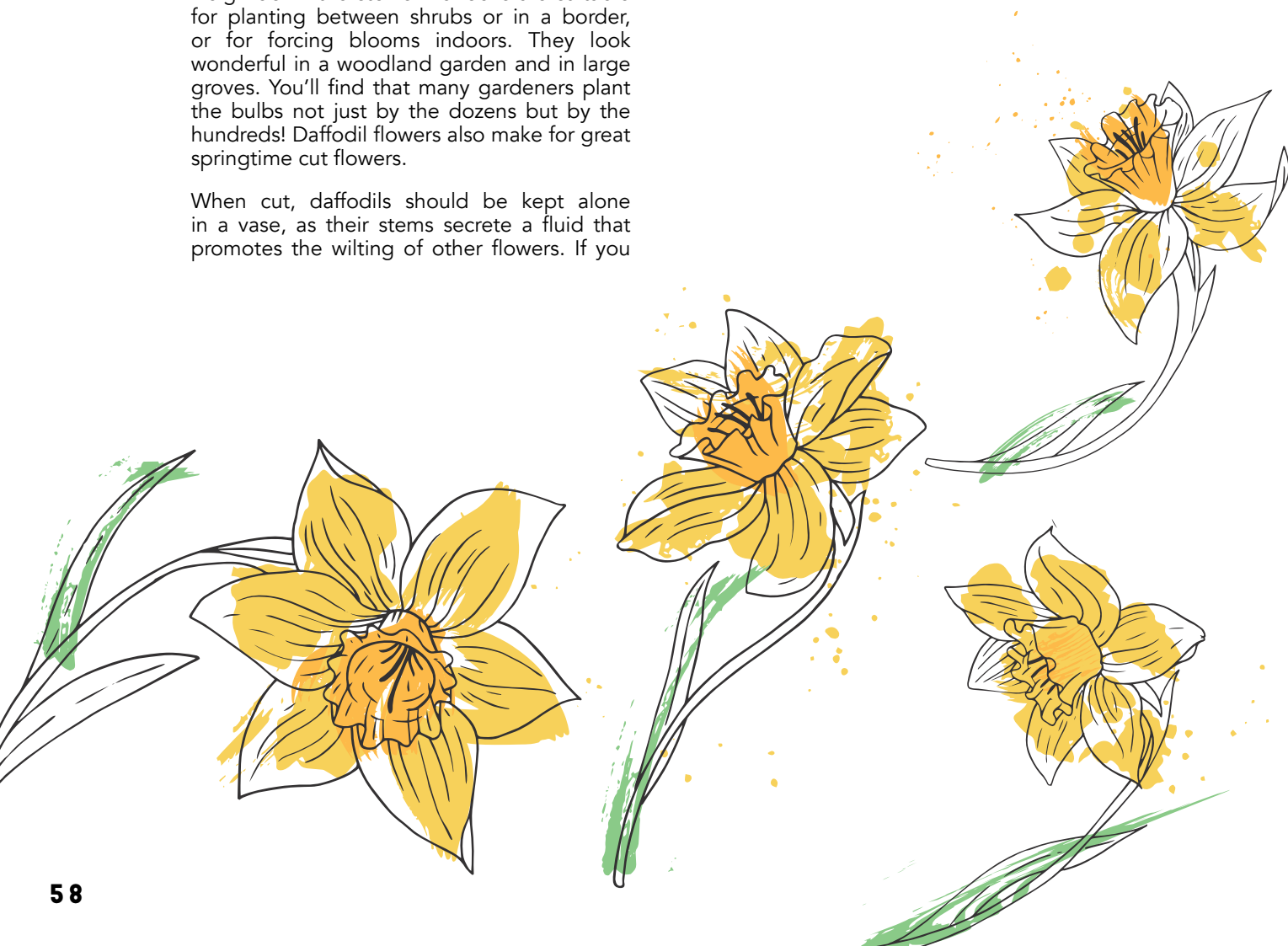
The traditional daffodil flower may be a bright yellow or white, with six petals and a trumpet-shape central corona. Leafless stems bear between 1 and 20 flowers; sometimes the flowers need to be staked so that they don't weigh down the stems. Daffodils are suitable for planting between shrubs or in a border, or for forcing blooms indoors. They look wonderful in a woodland garden and in large groves. You'll find that many gardeners plant the bulbs not just by the dozens but by the hundreds! Daffodil flowers also make for great springtime cut flowers.

When cut, daffodils should be kept alone in a vase, as their stems secrete a fluid that promotes the wilting of other flowers. If you

must combine them, soak them by themselves for as long as possible, then rinse them and add them to the arrangement last. It is important to note that contact with the sap of daffodils may irritate skin or aggravate skin allergies.

The daffodil is the national flower of Wales and the symbol of cancer charities in many countries, they also symbolise regard for someone. Because daffodils are some of the first flowers we see in Spring and are an indicator that Winter is over, they also represent rebirth and new beginnings. Daffodil Day is Cancer Council's most iconic and much-loved annual campaign. Held on the 25th of August it raises life-saving funds for world-class cancer research. The daffodil is a symbol of hope; people come together to show support for the 150,000 Australians diagnosed with cancer each year.

Daffodils are in season throughout Spring, so head to your local florist and pick up a bunch!





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SITE SERVICES UPDATE

The Site Services Team have been working hard to keep tenants updated on all the works that have been carried out around the Markets site. Please see below for an update of what's been happening around the Markets.

NEW WAREHOUSE I

The Development Application (DA) for Warehouse I has been approved by Strathfield Council.

The tendering process to select the builder for this project has closed and tender assessment process has commenced.

REFURBISHMENT OF BUILDING B AMENITIES

We are pleased to announce that the upgrade of the Building B Amenities is now completed and the facilities are open for public use.

This upgraded facility will provide additional toilets for ladies and a new accessible toilet with baby change facilities.

REPAIRS AROUND THE MARKETS

- Major water leak in the Plaza Building has been fixed.
- Roof leak repairs due to extreme weather conditions.
- Collapsed trade waste pit repair in Building D.
- Painting of steel columns – Flower Market.
- Replacement of failed concrete slabs on Centre Road.

The Site Services Team would also like to provide our tenants with a reminder regarding on site contractors. All tenants must obtain the following details from contractors when engaging them to carry out works within their premises:

- Current Workers Compensation Insurance.
- Public Liability Insurance (min \$20M).
- Risk Assessment and Safe Work Method Statement.
- Appropriate Trade Licenses.

The contractors must also complete site induction and obtain permits for high risk works from the Sydney Markets Control Centre.

We look forward to keeping you all updated on the Site Services works and projects to come.





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EMPLOYEE UPDATES

EMPLOYEE OF THE MONTH



SEPTEMBER 2021

WAYNE WELLS
Market Officer
Operations Support Team



OCTOBER 2021

JOHN KALAVRITINOS
Market Officer
Operations Support Team



NOVEMBER 2021

WILLIAM BONNICI
Market Officer
Retail Markets Team



DECEMBER 2021

ROMIL DILAWARI
Market Officer
Retail Markets Team



JANUARY 2022

RINTU KURIAN
Accounts Receivable Officer
Finance & Corporate Team



FEBRUARY 2022

MARIO GRIMALDI
Assistant Team Leader
Operations Support Team



MARCH 2022

RONALD BOOTH
Trades Assistant
Site Services Team



APRIL 2022

CATHERINE ROCHE
Executive Assistant to the CEO
Finance & Corporate Team



MAY 2022

JIM BASETAS
Team Leader
Operations Support Team



30/05/2022

TAREK HAMDY
Operations Support Team

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