



CEO'S PERSPECTIVE • FLORIST OF THE MONTH AWARDS • POP-UP BREAKFAST

Content

O3 CEO's Perspective
O4 Bowen Trip
O6 Mango Auction
O8 Cherry Auction
10 Flower Ball
12 2013 Annual Gala Dinner
14 Florist of the Year Winners

15 Florist of the Month Awards
16 Floristry Scholarship

16 Florist Breakfast
17 Pop-Up Breakfast

18 Greengrocer of the Year 2013

21 Recipe Cards

22 Greengrocer of the Month Awards

23 Greengrocer Breakfast

25 Homemade Wine Competition

26 Board Member Update

26 Site Services Update
27 Environmental Update

28 Property Update

8 Operations Update

Market Security & Safety Awareness

30 Employee of the Month

81 Markets Personality

Upcoming Events

December

21 DECEMBER - 27 JANUARY School Holidays

25 DECEMBER Christmas Day

27 16 W W

PRESERVE

DESCRIPTION OF REAL PROPERTY.

26 DECEMBER Boxing Day

31 DECEMBER New Year's Eve

January

1 JANUARY New Year's Day

26 JANUARY Australia Day

27 JANUARY Australia Day Public Holiday

31 JANUARY Chinese New Year

SYDNEY MARKETS JUSTICE OF THE PEACE

Services Available 11:00am to 1:00pm Monday – Friday

Other times by appointment only 9325 6200

SYDNEY MARKETS LIMITED

W: www.sydneymarkets.com.au

ABN 51 077 119 290 PO Box 2, Sydney Markets, NSW 2129

ADVERTISING AND EDITORIAL ENQUIRIES

The Editor

Sydney Markets Limited P: 02 9325 6200

P: 02 9325 6200 E: kristen.lilley@sydneymarkets.com.au













Registered trademarks of Sydney Markets Ltd

CEO'S Perspective



The last twelve months have been eventful, both for SML and the wider economy. In this election year we experienced a period of economic uncertainty which impacted on business and consumer confidence however at the closing of this calendar year we are now witnessing confidence returning to the economic dimate. The growth in our

Greengrocer segment has been encouraging, representing over 60% of the total Market spend. Existing programs will be increased to further develop this customer base throughout the year.

Initiatives for tenants

SML's Strategic Plan process for the period 2013 to 2018 was completed during June 2013. The Plan represents an extensive review of SML's current situation, its performance over the last five years and the environment in which it operates. The new five year plan presents five strategic imperatives aimed at maintaining our core base, building momentum in emerging growth opportunities and creating options for the future. Successful implementation of the Plan will deliver a strong future for our people, shareholders and other stakeholders.

To support businesses operating within the Market, SML has embarked on a number of initiatives designed to reduce costs;

- an energy discount scheme for Shareholders and Tenants that will reduce their energy bills
- Solar panel carport structure adjacent to the Flower Market to further reduce energy consumption
- Commissioned energy efficient lighting throughout Market premises

Over the course of the year we have commenced and completed a number of major projects that enhance the consumer appeal of the Market and improve the efficiency of Markets operations. The quality of work is of the highest order and the teams responsible are to be commended.

Major works include:

- Paddy's Haymarket Seafood Upgrade
- Paddy's Haymarket Meat, Deli & Poultry Upgrade
- · Construction of Major Goods Lift in Carpark Y
- . Construction of Solar Panel Carport adjacent to Flower Market
- Sydney Markets Plaza Shop 6 upgrade
- Sydney Markets Plaza fascia Upgrade
- Sydney Markets Flemington WiFi Rollout
 Austin Avenue Main Entry Signage Upgrade

Community outreach and recognition

During September 2013 the Sydney Markets Industry Briefing was held in Bowen, North Queensland. This provided us a fantastic opportunity to present to Industry Associations, Growers and Packing Sheds the benefits of the Central Markets System. It also provided a forum to hear the views of growers within this region and gain a better understanding of the overall supply chain.

Sydney Markets continues to attract the attention of the media having been featured in hundreds of articles and news segments over the course of the year. The Sydney Markets segment of My Kitchen Rules was aired in March and featured our Market as the hub for fresh food in Sydney and highlighted the variety, freshness and quality of product available The Market was showcased appropriately as the largest wholesale market in Australia and the images shown in the programme created a real enticement for people to come and be part of the Market experience.

During the year the University of Western Sydney (UWS) conducted a study titled "Significance of the Operations of Sydney Markets". The resulting report was recently published to the wider community and served as a reminder to the public of the importance of maintaining a viable central market. The study provided clarity into the vital role played by Sydney Markets in the supply of fresh fruit and vegetables to Sydney's urban communities and beyond and was featured in an article in the Sydney Morning Herald.

SML recently received an award at the United Nations of Australia Association (UNAA) World Environment Day Awards. These awards recognise innovative and outstanding environmental programs and initiatives from across Australia and the important work of Australian environmental leaders. Sydney Markets received the prestigious NSW Office of Environment and Heritage Sustainability Award for Small to Medium Organisations throughout Australia.

Government liaison

Sydney Markets Limited continues to enjoy a healthy relationship with all levels of government and throughout the year we have played host to visits by former Prime Minister Kevin Rudd, current Prime Minister Tony Abbott and their staff and countless visits and tours by state and federal departments. Most notably, Chairman John Pearson and I held a meeting with the Premier of NSW the Hon. Barry O'Farrell MP, the Minister for Primary Industries and Small Business the Hon. Katrina Hodgkinson MP and Member for Coffs Harbour Andrew Fraser to discuss the possibilities of working with Government to change the eating habits of consumers through a co-ordinated marketing campaign. It was acknowledged this would lead to a positive effect on the health of consumers and in turn place less pressure on the health system.

An overview was provided of the many fresh produce marketing campaigns currently in place and it was noted these are somewhat disjointed and fragmented. It was generally agreed that there is a need for a co-ordinated approach on advertising the benefits of consuming fresh fruit and vegetables. This has resulted in SML working closely with the Ministry of Health to help drive the benefits of consuming fresh produce to the consumer.

Vale Lui Cicco

Earlier this year, the Markets community lost a true legend of the Markets with the passing of Lui Cicco following a long and hard fought battle with illness. Lui's dedication to Sydney Markets and his contribution to the Industry in general were outstanding and he selflessly dedicated his time to fundraising for charity. Many of the Market's charity fundraising events would not have been possible without Lui's boundless enthusiasm and generosity. He will be sadly missed.

I look forward to working with each of you over the coming twelve months and wish you and your families a safe holiday season and prosperous New Year.

Brad Latham, Chief Executive Officer

LEADER 2013 ISSUE #3 LEADER 2013 ISSUE #3

BOWEN TRIP

Between 16-19th September Sydney Markets Board and Senior Management team held an offsite briefing in Bowen, North Queensland.

The event featured presentations by Brad Latham, CEO of Sydney Markets, Sarah Simpson, Industry Development Officer from the Bowen-Gumlu Growers Association and Kathryn Young, Program Manager of Horticulture Australia with a welcome address by Andrew Wilcox, Deputy Mayor, Whitsundays Regional Council.

The briefing provided a platform for invited guests comprising of growers, industry associations and government representatives to discuss the opportunities and challenges regions like Bowen-Gumlu face - and how we can collectively work towards building a competitive and effective trade distribution network to support the region's growth and the expanded demand from hotels, restaurants, catering businesses and independent greengrocers.

Did you know that:

- · Bowen and Gumlu are Australia's largest suppliers of fresh tomatoes and capsicums during winter producing 90 and 95 percent respectively of the country's total supply in September and October.
- Australia's most loved mango, the Kensington Pride, originates from Bowen and Gumlu.
- · 20 percent of the fresh produce that Bowen and Gumlu produces feeds Sydney and beyond through the Sydney Markets. This reinforces the role produce markets play as an alternative to the supermarket duopoly for fresh produce growers.







Joe Zappia - Zappia Bros, Dale Williams - Euri Gold Farms, Shaun McInemey - Sydney Markets Director.



Shaun McInerney - Sydney Markets Director, Carl Walker - Phantom Produce with Tamara Tomato.



Neville & Maree Jones - Isavale Fresh Pty Ltd with Captain Capsicum.



Leanne Born - Koorelah Farms, John Olivieri - Sydney Markets Director & Rosemary Menkens - Federal Member for Dawson (Nationals).



Cos Cramona - Sydney Markets Director and Andrew Wilcox -Deputy Mayor.



Bibl Homisan- DAFF-Queensland, Cos Cremona - Sydney Markets Director with Tamara Tomato.



Sydney Markets CEO - Brad Latham.



Andrew Wilcox, Deputy Mayor.



Carl Walker - Phantom Produce, Sarah Simpson - Bowen Gumlu Growers Association & Ben Ciranni

- Suncorp Bank





Mango Auction

The 23rd Annual Sydney Markets Mango Auction was held bright and early on Wednesday 4rd September at Sydney Markets Flemington with the first box of mangoes for the season, the Kensington Pride (Bowen) variety, from Berry Springs, near Darwin in the Northern Territory, going under the hammer for charity.

The winning bid of \$30,000 was secured by Heath McInerney and Gus Barbara on behalf of Your Local Greengrocer - a collective of 120 local greengrocers across the Sydney metropolitan area, with proceeds supporting OzHarvest, the Prostate Cancer Foundation of Australia and the Cancer Council of NSW.

"The funds raised today by the Sydney Markets Mango Auction will greatly help Cancer Council NSW beat cancer through contributing to vital cancer research, prevention programs and support services for cancer patients and their families," said Sophie Helou, Events Marketing Manager, Cancer Council NSW.

"The Prostate Cancer Foundation of Australia is delighted to be a part of such a great event, working with Sydney Markets to raise awareness of prostate cancer within the wider community," said Lisa Cheng, Head of Marketing and Fundraising for the Prostate Cancer Foundation of Australia.

In attendance at the auction were a number of state and federal politicians including Tony Abbott, Joe Hockey and Barry O'Farrell – as well as Rugby League legends from Wests Tigers and Canterbury Bankstown Bulldogs – including Steve Mortimer, Terry Lamb, Paul Sironen, Curtis Sironen, Aaron Woods, and Tim Moltzen. Celebrity chefs and OzHarvest ambassadors Meave O'Meara, Massimo Mele were on hand, and X-Factor star Morgan Sheather entertained the crowd with a song on behalf of the Cancer Council NSW.

"We look forward to strengthening our partnership with the Sydney Markets Foundation into the future, and we thank the passionate Markets community at Flemington in raising awareness and support for OzHarvest this year," said Ronni Kahn, CEO and founder of OzHarvest.



The summer stone fruit season arrives, and brings a winning bid of \$50,000 for local charities.

Sydney Markets, the home of Fresh Food, Flowers and Paddy's Markets kicked off the 2013 cherry season with the Annual Sydney Markets Cherry Auction on Wednesday 30th October, with a competitive bid for the first selected box of cherries for the season.

The winning bid of \$50,000 was secured by Ben Cicco representing Cicco's Cherry Champs for the first box of cherries in memory of their colleague and tireless charity worker, Lui Cicco.

Since the first auction in 1980, the auction has grown into a strong community event, and this year the Cherry box arrived in style – delivered in a red convertible Ferrari, amidst all the pallets and forklift trucks at Sydney Markets.

Colin Gray, CEO of the NSW Chamber of Fruit & Vegetable Industries Inc said, "The Sydney Markets Cherry Auction is a truly exciting time for suppliers and buyers, as everyone loves

the start of the summer stone fruit season in the lead up to the holidays. The cherries selected for this years' auction were judged by an independent panel on the day, with the cherries coming in from NSW, Victoria and South Australia."

The auction is organised by the Sydney Markets Foundation and proceeds from the first box of cherries auctioned will be distributed to Save Our Sons, who are striving for a cure for Duchenne Muscular Dystrophy, and Sydney Markets Foundation charities.

"We greatly appreciate the ongoing support of the Sydney Markets Foundation, and the funds raised today by the local community at the Cherry Auction will greatly help Save Our Sons and our ongoing work to raise awareness and find a cure for Duchenne Muscular Dystrophy," said Bass Abboud, Vice President, Save Our Sons.

Cicco's Cherry Champs

Adam McTaggart Allcrops Alvaro Bros Antico International Apollo Fruit Asean Produce Aussie Fresh Bank of Old - Sydney Mkts Betta Communications Bob Fickel Boustani Bros C & P Automotive Carol Dollar Charbel & Son Cal Johnson Coolibah Sydney Country Fruit Traders D & V Varacalli

Emmetts Farm Exotic Fruit Traders Export Fresh Express Fruit Supply Favex Consulting Frank Martelli Fresh Fellas Fresh Fruit Co. Fresh In Fresh Out Freshworld Fruit Market Fruitezy Chatswood G & T Sergi Goldenfruit Gray family Grech & Borg Grove & Edgar Harris Farm Markets Harry Sun Hay & Loxton J W Kirkwood

ED Wilbow & Son

J & D Providore J & J Sydney Fruit JE Tipper Jim Deacon Lindsay Transport Lockhart Endeavour Macri Fruit Distributors Mark, Jason & Luke Kelly Norton St - Bondi Norton St - Leichhardt Oriental Produce PW Chew Parisi's Rose Bay Perfection Fresh ProFruit Ralph Johns Raptis Fresh Produce Reardon Bros Red Rich Fruits Roy Cave & Sons

Royal Randwick Fruit Mkt

S & M Carabetta S & B Produce Sam Vumbaca Scott Graham Sinclair & Antico Aust Southern Cross Prod (Syd) Stuart Dickson Produce The N&A Fruit Distributors Tony Cocking Toyota Material Handling T Rainsford Trims Fresh Bankstown Trims Fresh Wetherill Park Unigas Homebush United Fruit Universal Produce WJPaul X L Fruit



Darren Yip

David Russo

Drive in Fruit Supply

















2013 ANUAL FLOWER BALL

This year's NSW Flower Growers Ball had guests preparing for the Spring Racing Season with the theme of the night "Fashions on the Field".

Growers, Wholesalers, Florists and those from associated floristry businesses gathered at Le Montage Function Centre in Lilyfield on Saturday 26th October after 12 months' hard work for a well-earned evening of enjoyment and celebration.

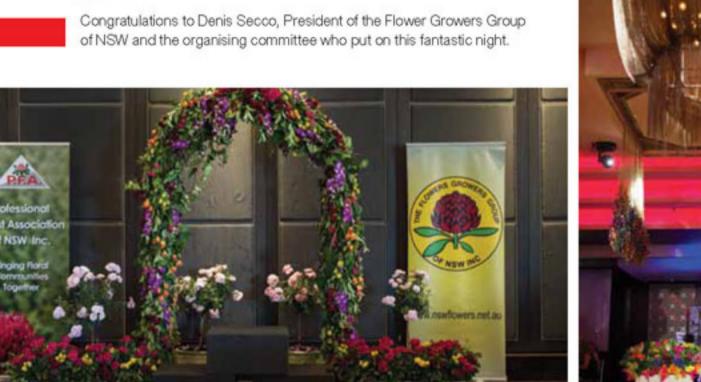
Paul Lahood was once again a wonderful MC guiding the evening's proceedings and guests were entertained by the fantastic 7 piece band "The Shuffle" with many taking to the floor to kick up their heels. This year's event also had a creative dance performance by the senior performing arts students from Westfield Sports High School and a fashion show to showcase the amazing headpieces created by Florists.

The presentation of the Sydney Markets Regional and Metropolitan Florist of the Year Awards and the Sydney Markets Floristry Scholarship were also a big part of the night. Congratulations to the 2013 award recipients Flower Avenue, Epping (Metropolitan Florist of the Year) Native Botanical, Cootamundra (Regional Florist of the Year) and Jessica Peters (2013 Floristry Scholarship Winner) – for more details on the scholarship see page 16.























Florist of the Year Awards

Celebrating the eleventh anniversary of the prestigious industry awards, florists from NSW and ACT had truly lifted their levels of professionalism to make 2013 the most contested year yet.

On Saturday 26 October, the 2013 Florist of the Year Sydney Markets Limited would like to Award winners were announced at the annual NSW congratulate all participating florists in 2013 Florist of the Year program and the state of the Year program and the year program and the state of the Year program and the state of the Year program and year pr

Florists who attended the ball agreed the programme continues to provide them with objective feedback on their service offering and delivers suggestions on how to further improve and remain at the top of their industry.

Florist of the Year winners each receive a trophy, and advertising package to the value of \$3000 and a \$1000 gift voucher from A&L Florist Sundries, major sponsor of the 2013 Florist of the Year Awards.

Sydney Markets Limited would like to congratulate all participating florists in the 2013 Florist of the Year program and thank A&L Sundries for their continued support of the Florist of the Year program.

And the winners are...



Native Botanical, Cootamundra 2013 Regional Florist of the Year

Native Botanical, located in the beautiful town of Cootamundra, was awarded the honour of being the 2013 Regional Florist of the Year. Owner Stephanie Cooke followed her mother into the world of floristry in 2008, starting out in a studio in Temora, and her business has now blossomed into three beautiful studios with a talented team, right in the heart of regional NSW.

Native Botanical has received much praise and recognition from their local customers and the community with the announcement of their win.

The 2013 Regional Florist of the Year award has energised the team at Native Botanical and helps Stephanie reinforce her vision of capturing the timeless beauty of flowers and the deep richness of nature.



Flower Avenue 2013 Metropolitan Florist of the Year

For the second year in a row, Flower Avenue, Epping have been named winner of the Metropolitan Florist of the Year award.

Vincent and Annie Goh, owners of Flower Avenue located at Epping are thrilled to be named winner of the Metropolitan Florist of the Year for 2013. The business was established over 30 years ago and has been trading in the same corner store ever since. Vincent and Annie have owned it for 10 years.

"This award provides our business with an industry and standards benchmark to work from and towards each year." said Mr Goh.

"The industry recognition helps with the differentiation and promotion of our business and profile in a competitive marketplace." They believe that the advertising package, which is part of the prize, will help them re-energise their online presence with a revamped cyber store.



May - Angels Florist & Gifts



Shop 1&2, 483 George Street South Windsor NSW 2756 Phone: (02) 4587 7681

June - Luscious Budz @ Rose Bay



515 Old South Head Road Rose Bay NSW 2029 Phone: (02) 9371 1993

July - Native Botanical



109 Wallendoon Street Cootamundra NSW 2590 Phone: (02) 6942 1586

August – Flower Avenue



111a Midson Road Epping NSW 2121 Phone: (02) 9876 3740

September - Bouquets by Design



The Old Wallerawang Railway Station Main Street, Wallerawang NSW 2845 Phone: (02) 6355 7089

October – Bella Vista Flower Merchants



Shop 3, Circa Retail Centre, 1 Circa Boulevard Bella Vista NSW 2153 Phone: (02) 8824 7200



LEADER 2013 ISSUE #3 LEADER 2013 ISSUE #3

Floristry Scholarship Competition

The 2013 Sydney Markets Floristry Scholarship L Competition was held bright and early Wednesday morning 18th December in the Sydney Flower Market.

24 students from the 8 participating Schools of Floristry, took part in the 13th Scholarship Competition sponsored by Sydney Markets. Students came from a variety of areas across NSW to represent the following 8 Schools of Floristry:

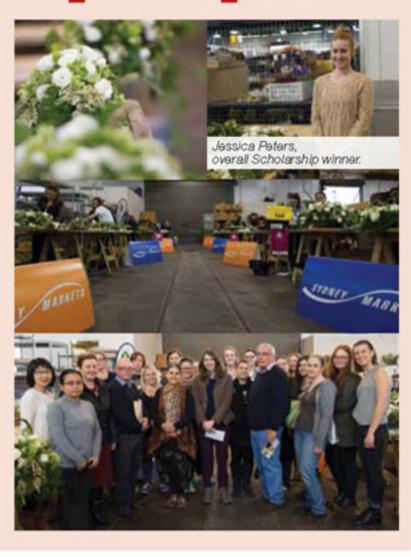
- Pearsons School of Floristry
 Ryde TAFE
- Padstow TAFE
- Campbelltown TAFE
- Homsby TAFE
- Richmond TAFE Kurri Kurri TAFE
- · Ultimo TAFE

Congratulations to Jessica Peters from Campbelltown TAFE who was the overall winner of the Sydney Markets Floristry Scholarship for 2013.

Special mention also goes to Clare Lewis-Evans from Ultimo TAFE, Cheryl Thomas from Ryde TAFE and Jessica McAviney from Campbelltown TAFE, who also received scholarships.

The NSW Flower Growers Group has this year decided to award a new trophy named "The School of Floristry Award". This award recognises the floristry school that achieved the highest marks as a collective result of the 3 students who participated in the Floristry Scholarship Competition.

The 2013 Winner of The School of Floristry Award is Campbelltown TAFE.





Florist Breakfast

n Tuesday 24 September, Sydney Markets hosted a special breakfast to acknowledge all 22 Award of Excellence recipients and to congratulate the 31 preliminary finalists for the 2013 Florist of

The breakfast was well attended with florists, A&L Florist Sundries, NSW Flower Committee and Sydney Markets representatives.

All florists were reminded that to determine the outright winner for the 2013 Florist of the Year Awards all preliminary finalists' stores would be mystery shopped for a fourth and final time by an anonymous shopper.

The announcement of the 2013 Florist of the Year was made at the annual Flower Ball on 26 October.







Pop-Up Breakfast

n Friday morning October 18, as part of the Sydney Morning Herald Good Food Month, Sydney Markets hosted a unique pop-up breakfast in the centre of the hustle and bustle of the Markets.

A long, white table, with seating for 100 guests, was set up right down the middle of C Shed allowing attendees to enjoy the experience of early mornings at Sydney Markets. The table was decorated beautifully with flowers and produce purchased that morning straight from the Markets.

Breakfast was prepared by renowned chefs Jared Ingersoll, Matt Kemp and Justin North who whipped up 3 unique and delicious dishes. On the menu for

- Japanese inspired broth with crab meat and mushrooms cooked by Justin North
- · Greens, eggs and ham cooked by Jared Ingersoll; and
- . Pain perdu with sheep's milk yoghurt, honeycomb and fresh berries cooked by

In addition, there were fresh juices, juiced onsite and tea & coffee.

Thank you to the volunteers from OzHarvest and Thompson Street Tours who helped serve breakfast and set up and packed down on the day.















METROPOLITAN GREENGROCER OF THE YEAR AWARD 2013

REGIONAL GREENGROCER OF THE YEAR AWARD 2013

 S^{ixteen} independent greengrocers from metropolitan and regional NSW and ACT were honoured by Sydney Markets Limited, on the S^{ind} November 2013 in the annual Greengrocer of the Year Awards.

Now in its 12th year the Greengrocer of the Year Awards recognises retailers for providing outstanding produce knowledge and freshness, excellence in customer service, store appearance, overall merchandising and branding.

This year, 210 small businesses in NSW and ACT were assessed by mystery shoppers against a list of criteria set by Sydney Markets.

Throughout the year, over 700 store inspections were made from Tumut to Tamworth, Bathurst to Beecroft, and Canberra to Caringbah.

Independent greengrocers play an integral role in bringing fresh produce to their communities. As Australians are increasingly aware of the importance of a healthy diet, fuelled by consuming fresh fruits and vegetables, the Greengrocer of the Year Awards allows Sydney Markets to acknowledge the role greengrocers play in connecting local communities with a wide range of quality produce all year round.

The 2013 Metropolitan Greengrocer of the Year was named as Parisi's Food Hall Rose Bay with Country Fruit Bathurst holding on to the Regional Greengrocer of the Year title for the sixth consecutive year. Taking out the Highly Commended Awards were Sydney Greengrocer, Southgate Sylvania Best Fresh and Mountain Fresh Growers, Winmalee.

Brad Latham, CEO of Sydney Markets said, "Sydney Markets would like to congratulate the winners and finalists of the 12th Greengrocer of the Year Awards. In an industry that is working harder, under difficult trading conditions, these awards serve to acknowledge the vital role independent greengrocers play in feeding Australia."

Latham added, "An independent greengrocer's competitive advantage comes from delivering outstanding customer service and product knowledge. This has meant catering to more diverse tastes, helping customers make more informed decisions about produce, and helping busy consumers save time by adding value and flavour to their meals through preparation and personal recommendations."

Over 300 guests from the fresh produce industry in NSW and ACT gathered at Le Montage in Lilyfield for a gala dinner that culminated with the announcement of the award winners and finalists.

For further information about winners and finalists, visit http://www.sydneymarkets.com.au/produce-awards.asp

2013 GREENGROCER OF THE YEAR FINALISTS

REGIONAL

METROPOLITAN STORE	SUBURB
Daily Fresh Randwick	Randwick
Martelli's Market	Rouse Hill
Minchinbury Fruit Market	Minchinbury
Norton St Grocer	Bondi Junction
Norton St Grocer	Leichhardt
Parisi's Food Hall	Rose Bay
Royal Randwick Fruit Market	Randwick
Southgate Sylvania Best Fresh	Sylvania
Trim's Fresh	Winston Hills
Ziggy's Fruit Market	Fyshwick

STORE	SUBURB
Country Fruit Bathurst	Bathurst
Farmer Bob's Fruit Market	Phillip St, Tamworth
F 11 F 14 H	B. J. L. W.L.

Farmer Bob's Fruit Market Phillip St, Tamworth
Fruit For All Berkeley Vale
Hilltops Fruit Barn Young
Mountain Fresh Growers Winmalee
Paddock to Pantry Scone



PARISI'S FOOD HALL, ROSE BAY 2013 METROPOLITAN GREENGROCER OF THE YEAR

19-21 DOVER RD, ROSE BAY, NSW

Since opening in 2009, Parisi's Food Hall, Rose Bay has been an industry benchmark for outstanding quality and store appearance. The store's interior is a stylish mix of marble and terrazzo. It's light, bright and spacious and caters extremely well to the community's taste and needs.

community's taste and needs.

Operated by the experienced and passionate team of Peter Morelli, Mario Bombardier

and Claudio and Albert Guerrera, this Dover Road store is a showcase of stunning quality fresh fruit, vegetables and flowers and so much more.

A great deal of time and attention is given to this store's presentation and any grower would be delighted to see their produce so beautifully and favourably presented for sale in this store. Paris's Food Hall is spacious, spotlessly clean, well lit and recipe cards are strategically located at the entrance to the store and around the store in conjunction with produce stacks to offer inspiration to their customers at the point of purchase.

Maximising the use of colour and shapes the team at Parisi's create artful displays. Traditional stacks are dotted with feature baskets filled with unique lines so they stand out. New season fruits are embellished with wrapping of purple tissue paper, banana leaves are used to create natural layers between truss tomatoes and mushrooms are removed from their box and nestled on cabbage leaves, all for great effect.

The trolleys and baskets are clean and the uniformed staff are only too happy to assist their customers with inquires. There is no doubt Parisi's Food Hall is enticing more customers as the car park is full, there is a constant stream of customers through the door and the café at the rear of the store is abuzz with chatter and a lingering fragrance of good coffee.

Finalist: 2013, 2012, 2011, 2010 and Metropolitan Greengrocer of the Year in 2013



LEADER 2013 ISSUE #3 LEADER 2013 ISSUE #3

COUNTRY FRUIT BATHURST, BATHURST 2013 REGIONAL GREENGROCER OF THE YEAR

165 GEORGE STREET, BATHURST

Fourth generation owner, Craig Sharah and his wife Anna, of Country Fresh Bathurst, know the meaning of excellence when it comes to fresh produce and customer service. They are continuously improving their award-winning business.

With decades of experience in the business, Craig is persistently sourcing the best quality produce available from Sydney Markets as well as local growers. He has also

upgraded his contemporary shop to the highest standards, always listening to their customers and acting promptly to make improvements. These are all parts of this award winning store's keys to success.

From the moment you walk into their vibrant store, you are welcomed by friendly, well-trained staff and can choose from an extensive array of superbly-presented fresh fruit and vegetables. The wide range of tomatoes, fresh leafy greens, local mushrooms and asparagus (that's packed in ice to keep it ultra-crisp) are very impressive.

For customer convenience and to extend fruit and vegetable use, there is a comprehensive range of ingredients available in this 'one-stop' gourmet greengrocer. Customers can choose from smallgoods, gourmet groceries with tastings, meats and fresh seafood and an impressive range of cheeses, as well as fresh-cut flowers for the table. After shopping, customers can enjoy an unrivalled coffee and sandwich or cake. There is also a free home delivery service.

You are left without a doubt that the freshest best quality produce, eye for detail, and outstanding excellence in service are highly valued at Country Fresh Bathurst.

Greengrocer of the Year: 2013, 2012, 2011, 2010, 2009, 2008

Finalist: 2013, 2012, 2011, 2010



HIGHLY COMMENDED





MOUNTAIN FRESH GROWERS, WINMALEE

STORET MA

BIBREY MA

ETERET MAR

SHOP 20, WINMALEE VILLAGE CENTRE, WHITECROSS ROAD, WINMALEE

Situated in the Blue Mountains suburb of Winmalee, Mountain Fresh Growers is operated by brothers, Frank and Charlie laris and Frank's wife Maria. This store is a consistent performer and has achieved a finalist ranking in the Regional Greengrocer of the Year Awards consistently since 2008.

Visually appealing, well organised and bright with excellent signage throughout the store, it's clear that Mountain Fresh

Growers have a keen eye for detail and take great pride in their fresh produce and the community. Their dedicated team are neatly attired in their smart turquoise and black uniforms and are committed to excellence in customer service. Catering well to the community needs for top quality produce and an exceptional range of gourmet groceries Mountain Fresh Growers is a popular and busy business.



SOUTHGATE SYLVANIA BEST FRESH, SYLVANIA

SHOP 51/CNR PRINCESS HIGHWAY AND PORT HACKING ROAD, SOUTHGATE SHOPPING CENTRE, SYLVANIA

Since taking over this Sutherland Shire business in 2010 this greengrocer has been ranked as a finalist in the Greengrocer of the Year Awards for the last three years.

Owner Mark Amerio and his fresh produce team run a fabulous contemporary fresh fruit and vegetable store; it is large, bright and well-presented and has a refreshing feeling of abundance

that is inspiring for shoppers. Their range is extensive and the quality outstanding. This greengrocer is focused on delivering quality, value and service and has a strong sense of community spirit. We admire and recognise this passionate, dedicated and extremely hard working team for offering a special shopping experience to their valued customers.

Summer 2013 Recipe Cards and Seasonal Fresh Produce Brochure



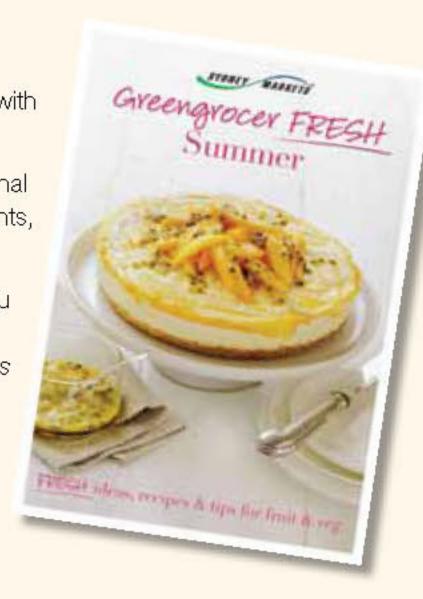
Give your customers an extra reason to buy more fruit and veg

Recipe cards and seasonal brochures are an effective resource for greengrocers wanting to generate sales by inspiring their customers to try fruit and vegetables that they are less familiar with and offer new ways to cook up their favourites.

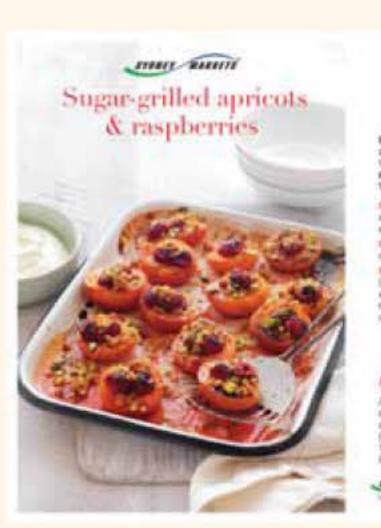
Each season Sydney Markets releases a collection of 16 recipe cards and an informative seasonal brochure. The Seasonal brochure - now known as Greengrocer FRESH is filled with tips and hints, nutritional information and seasonal availability guides.

The summer 2013 recipe card collection has been released. If you adore noodle salads then you will want a copy of the recipe for our 'coriander, mint & lime chicken noodle salad' or 'lychee, cucumber and duck noodle salad'. Dessert lovers are well catered for with 'sugar-grilled apricots' and raspberries', 'cherry & coconut ice-cream' and a scrumptious 'mango granita'.

The full collection is published on the Sydney Markets website www.sydneymarkets.com.au however retailers wanting to purchase a supply of this tasty and helpful point of sale material, should contact Sue Dodd, Sydney Markets, Retailer Support Manager on 0438725453, so delivery can be arranged.













GREENGROCER OF THE MONTH 2013



PARISI'S FOOD HALL APRIL

21 DOVER ROAD ROSE BAY 2029 PHONE: (02) 9371 2411



DAILY FRESH, RANDWICK MAY

105 FRENCHMANS ROAD RANDWICK 2031 PHONE: (02) 9399 7226



NORTON ST GROCER, BONDI JUNCTION JUNE

SHOP 1027, WESTFIELD SHOPPING CENTRE BONDI JUNCTION, 2022 PHONE: (02) 9386 5800



MINCHINBURY FRUIT MARKET

1039 GREAT WESTERN HIGHWAY, MINCHINBURY 2770 PHONE: (O2) 9625 8021



MOUNTAIN FRESH GROWERS, WINMALEE AUGUST

SHOP 20, WINMALEE VILLAGE CENTRE WHITECROSS ROAD, WINMALEE 2777 PHONE: (02) 4754 4880



COUNTRY FRUIT, BATHURST SEPTEMBER

165 GEORGE STREET, BATHURST 2795 PHONE: (O2) 63313775



ZIGGY'S MARKET FRESH, FYSHWICK OCTOBER

12 DALBY STREET, FYSHWICK, ACT 2609 PHONE: (O2) 6295 0606





Greengrocers Breakfast

2013 Distinction in Retailing Awards and Presentation

On Wednesday 25 September, Sydney Markets Limited hosted the 13th Annual Distinction in Retailing Awards presentation and breakfast.

Held at Scala's in Sydney Markets this event gathered the 2013 Greengrocer of the Month Award winners, SML Management and Directors and Freshmark representatives to cheer on the 25 Distinction in Retailing Awards recipients.

The 2013 Distinction in Retailing Awards were presented to:

Armidale Wholesale Fruit Market Bobbin Head Fruit Market Century Fruit Mart Cronulla Fruit Fair Eastgardens Fruit Centre Farmer Bob's Fruit Market - Phillip St Ferraro's Boutique Grocer Figtree Greengrocer Fill & Carry Fruit Market Freshworld Fruit For All Highlands Fresh Hilltops Fruit Barn Kareela Fruit Market Katoomba Village Fruit Market Maloneys Grocer Martelli's Fruit Market Norton St Grocer Paddock to Pantry Paradise Fruitland Patrick's 2 Royal Randwick Fruit Market Southgate Sylvania Best Fresh Sydney's Best Ziggy's Garden Fresh

Armidale Bobbin Head Beecraft Cronulla Pagewood Tamworth Double Bay Lane Cove West Kanwal Burwood Berkeley Vale Mittagong Young Kareela Katoomba Surry Hills Cherrybrook Leichhardt Scone Waitara Rose Bay Randwick Sylvania Engadine Belconnen

Sue Dodd, Sydney Markets, Retailer Support Program Manager advised the gathering that as there was less than six weeks to go until the Gala Dinner and announcement of the Greengrocer of the Year Awards, the normal program flow had been accelerated and all 35 preliminary finalists (i.e. 10 Greengrocers of the Month and the 25 Distinction in Retailing Award recipients) had already been re-mystery shopped for the fourth and final time for 2013. So on that basis she was pleased announce the ten metropolitan finalists and 6 regional finalists for the 2013 Greengrocer of the Year Awards.

The following stores were named as the 2013 Greengrocer of the Year finalists:

Metropolitan

Store	Suburb
Daily Fresh Randwick	Randwick
Martelli's Market	Rouse Hill
Minchinbury Fruit Market	Minchinbury
Norton St Grocer	Bondi Junction
Norton St Grocer	Leichhardt
Parisi's Food Hall	Rose Bay
Royal Randwick Fruit Market	Randwick
Southgate Sylvania Best Fresh	Sylvania
Trim's Fresh	Winston Hills
Ziggy's Fruit Market	Fyshwick

Regional

Store	Suburb
Country Fruit Bathurst	Bathurst
Farmer Bob's Fruit Market	Phillip St, Tamworth
Fruit For All	Berkeley Vale
Hilltops Fruit Barn	Young
Mountain Fresh Growers	Winmalee
Paddock to Pantry	Scone







SYDNEY MARKETS NOW ON SOCIAL MEDIA



Keep up to date with what's going on at Sydney Markets by 'liking' us on Facebook and following us on Twitter.

Twitter: twitter.com/SydneyMarkets Facebook: facebook.com/sydneymarkets

HOMEMADE WINE COMPETITION



Third place Sero Santo, Shane Chester, winner Tony Bagala, Brad Latham, Michael Golden, John Olivieri, Gerry Daras and Ned Tesic.



on 29 November, the Sydney Flower Market played host to the Annual Homemade Wine Competition. Now in its eleventh year, the competition sees local flower growers go head to head to determine the best producer of homemade wines.

Judge Brad Latham, CEO of Sydney Markets Limited said "This event has become somewhat of a tradition around the Flower Market which allows our talented growers the opportunity to showcase a different part of their heritage and culture".

The judges scored each wine on a scale of 1-10 in a blind tasting with the winners announced on the day.

This year's winner was local flower grower, Tony Bagala with his Red Wine achieving the highest score from the judges. Tony also took out the second place this year narrowly edging out his brother Frank, who won the competition last year. In equal third place was Frank Bagala and Sero Santo.

With their family growing and producing wine for over 160 years, it is no wonder Tony and Frank Bagala have dominated this competition in recent years.

Congratulations to the winners, we look forward to next year's wine grape season.

Board Member Update

Warehouse Nominee Director, Mr Cos Cremona has recently been appointed as the Chairman of the Environment Committee.



SITE SERVICES UPDATE

Lift at Car Park 'Y'

Works for the 4,000kg Lift at Car Park Y are progressing well and we anticipate it will be available for use in December 2013.

The concrete sides of the lift will be used for promoting fresh Fruit & Vegetables and Flowers.



Building 'F' Flower Market Solar Car Ports

The Solar Carport Structures construction project is progressing very well.

Concreting works for the footing and pedestals was completed 11th November, ahead of schedule.

The carport structure has now arrived in Australia and construction will commence in November.

Autonomous Energy will be installing the 160kW solar power over the next weeks and the generation of power will commence early in the New Year.



Concrete Mounting for the Solar Structure during construction.

Providore Units Stage 2

Construction of the Providore Units Stage 2 at the Rail Siding is progressing very well. It is expected the works will be completed on time and the tenants will be able to occupy in December.



Plaza - Shop 6

The refurbishment of the Plaza's Shop 6 (formerly Clancy's Supermarket) has commenced and will be reconfigured into a number of separate tenancies.

A passageway is being created between the shoppers' car park on the western side of the Plaza and the Plaza courtyard to provide a more convenient access to all other facilities in the Plaza.

Energy Saving Initiatives

Work will commence shortly to reduce tenants' electricity consumption by replacing the "End of Life" warehouse high bay light fittings.

In addition, in Buildings A, B and C tenants' offices will receive new energy efficient fluorescent lights. This will also generate energy savings for our tenants.

Street lighting will also be replaced with new energy efficient fittings.

Plaza Air Conditioning

Market Plaza air conditioning upgrade works will commence in December 2013 and completion is anticipated in the New Year.

Tenants of the Plaza will be informed of the progress and access requirements on an ongoing basis.

Building D -Push Up Area

Resurfacing of the existing 270m² epoxy coating to the push up area in Building D has been completed.



Roadworks

- As part of the Road Maintenance program the replacement of approx. 2,350m² of asphalt on the northern side of the Flower Market will be completed in conjunction with the solar carport construction.
- 2. Total road works completed during this year around the Market site:
 - . Replacement of Asphalt: 361.45m2
 - Replacement of Concrete slabs: 1,113.56m² (excluding Flower Market)

Painting

The following painting projects are being carried out:

- Buildings A, B and C 189 columns between roller doors on the loading docks side to highlight the entry to the modules.
- · Painting will commence on North Road Main Sub Station.

Recycling - Light Tubes, Batteries & E-Waste

SML recently recycled 238kg of Fluorescent tubes and 43kg of globes.

If you require disposal of old light fittings please contact Site Services on 9325 6225.

A general E-Waste container is available at Green Point and small batteries, i.e. Alkaline, AAA, AA, and D, can be left in the bucket available at Level 3 reception or at the Building D office.

Building Alterations/New Cool Rooms

If you are planning to carry out improvements to your premises or install a new cool room please contact Site Services in the first instance to discuss the proposal and obtain a Building Application package.

As part of the Fire Safety regulations and the Building Code of Australia (BCA), in many non-sprinklered buildings there is a height restriction for any storage whereby storage is restricted to 4.0m and no additional floor space can be created without affecting the whole building.

Not complying with the Fire Safety Regulations will compromise the Annual Fire Safety Certification and SML's building insurance.

Electrical Upgrade

A generator connection for the PABX will be installed so that during a power outage, the system can be maintained by connecting a back-up generator.

Contractors Working On Site

Tenants who engage contractors to work on site must provide the contractor's:

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

The contractors must also complete an induction by SML.

Alternatively SML contractors can be engaged.

Tenants must also obtain a Hot Works Permit from Site Services for compliance with AS 1674.1-1997 and insurance requirements.

For further assistance please contact Firoz Ali-Shah, Site Services Supervisor, on 0418 401 881.

SYDNEY MARKETS APOLOGISES FOR ANY INCONVENIENCE CAUSED BY THE ONGOING WORKS AND APPRECIATES THE COOPERATION OF ALL MARKET STAKEHOLDERS AND CUSTOMERS.

For further information please contact Martin Forster, Head of Site Services, on 02 9325 6225.

ENVIRONMENT UPDATE

World Environment Day Award





Sydney Markets has a long history of leading environmental sustainability. In 2013 Sydney Markets was duly recognised, winning the World Environment Day Environmental Award for

Sustainability Leadership – setting the standard for medium to large organisations in Australia.

Keep Our Markets Clean

Sydney Markets Limited is committed to providing a clean and safe environment. Tenants within the Growers & Wholesale areas are also responsible for keeping work areas clean including the buyer's walkways and common areas in all buildings within the markets. Do not discard coffee cups and other litter on the ground.

If you require a red lid General Waste bin or green lid Organic Waste bin contact the Environment Manager Mr Con Kapellos on 0417 325 173.

Remember – Do the right thing! Help keep our Market clean and safe!

Waste Recycling Average 65%

It has been a very busy and challenging year at Sydney Markets with the weather conditions constantly changing and waste volumes fluctuating. Despite the challenges we maintained an average of 65% recycling.



This highlights the success of our waste strategy and improved waste diversion out of landfill. Sydney Markets would like to thank all Tenants who participate and continue to separate waste and deliver to our Green Point facility for recycling.

Green Point Operation Hours:

Wholesale & Growers

Mon to Fri 8:30am - 2:30pm Sydney's Paddy's Markets (between Buildings A & B)

Fri and Sun 3:00pm - 6:00pm

Sydney's Paddy's Markets (outside Building D - Door 4)

Sat ONLY 3:00pm - 6:00pm

For further information on how you could make a difference, contact the Environment Manager Mr Con Kapellos on 0417 325 173.





PROPERTY UPDATE

Sydney Markets Plaza Shops FOR LEASE

A great opportunity exists for new business.

Grocery operator. Available late 2013.

This exciting opportunity for new operators to access the 800 + traders, 5000 employees and in excess of 5.7 million annual visitors Sydney Markets (at Flemington) has to offer.

Shop 6B - 202m² (Approximately/Subject to survey)
This shop would be an exciting opportunity for a Convenience store/

Shop 6D - 30m² (Approximately/Subject to survey)

Small premises ideally suited for a doctor's surgery. Available late 2013.

Join existing retail tenants such as the CBA, Westpac, ANZ, BOQ, Australia Post, Newsagency, Subway, Tigers Leagues Club, Pet Store, Chiropractor, Bakery, Café, Mobile Phone Retailer, Hairdresser and Butcher, along with commercial tenants such as Accountants & other professional services, Dentist, Hotel and Veterinary Hospital.

Sydney Markets Plaza Offices Suites FOR LEASE

Office Suite B30 - 116.00m2 (Approximately)

Positioned on Level 1 mezzanine overlooking the central courtyard. This Suite has open areas, partitioned offices and new carpet. Available Now.

Office Suite C04 - 61.00m2 (Approximately)

Positioned on Level 2, this Suite has large bright open areas with new paint and new carpet. **Available Now**.

Interested parties should contact the Sydney Markets Property Manager on 9325 6240 or pm@sydneymarkets.com.au for more information.

SYDNEY MARKETS CONFERENCE CENTRE

The Sydney Markets Conference Centre is also available for hire.

The Centre can be used as one unit or divided into two.

For details and bookings please contact the Executive Secretary on (02) 9325 6298.

OPERATIONS UPDATE

SPEED HUMP AUSTIN AVENUE EXIT CHANGE OF TRAFFIC CONDITIONS

Please be aware a speed hump has been installed at the Austin Avenue Exit Lane before the Pedestrian Crossing. Please drive carefully whilst in and exiting the Markets.



TRUCK CUT OFF TIME

The 4am cut off time will continue during the Daylight Savings/ Summer period. During this time SML will monitor the effects and make any changes if required to benefit the supply chain to our tenants and maintain a safe work environment. Trucks arriving after 4 am will continue to be unloaded by the Unloading Companies and tenants will be informed to pick up their pallets from late trucks from the Rail Area.

NSW GOVERNMENT SMOKING BAN



All tenants are reminded that under the Smoke Free Environment Act 2000, ALL MARKET BUILDINGS AND UNDERCOVER AREAS ARE SMOKE FREE ZONES.

Market Officers will continue to issue Comply Notices to persons smoking inside Market Buildings. SML also

seeks the help of the Principals of the business to ensure that their employees do not smoke while in Market buildings.

MARKET SECURITY & SAFETY AWARENESS

FORKLIFT REFRESHER TRAINING

A reminder to all tenants that Forklift Refresher Training is available for your forklift operators. This is a two hour training session made up of one hour practical and one hour theory. The courses are run on the Market site and can be scheduled around the participants' preferred times. At the end on the training the participants are presented with a certificate of attendance.

This initiative is a good way to provide your forklift operators with important skills to maintain a safe working environment.

For further information and enquiries please contact Security Manager John Pascucci on (02) 9325 6171.



FORKLIFT SAFETY

A reminder that it is the responsibility of all Market Operators to ensure safe operations are maintained within the Markets. In line with the Sydney Markets Conditions of Occupancy, Market Operators are

accountable for their employees whilst at work and as such should ensure they follow Sydney Markets Rules:

- NSW ROAD RULES APPLY WITHIN THE MARKETS. This includes the roundabout on Austin Avenue.
- . Seat belts MUST BE WORN when operating a forklift.
- All road and directional signage must be followed.
- Speed Limits are enforceable (10kph under canopies, 20kph in open areas, and 5kph on the forklift bridge).
- Forklifts should be governed to no more than 20 kph with regular safety checks to ensure they have not been tampered with or unsealed. ALL DEFECTIVE FORKLIFTS MUST BE REPORTED TO PRINCIPALS.
- · No mobile phones or headsets.
- Forklifts are NOT PERMITTED within Buildings A, B & C buyers' walkways between 6am & 8:30am Monday to Friday.
- Forklift drivers are reminded that <u>PEDESTRIANS HAVE RIGHT</u> <u>OF WAY</u>. Forklift operators need to be more aware when operating in the Market, especially at PEDESTRIAN CROSSINGS.
- When operating a forklift on site you are NOT permitted to carry more than 15 empty pallets or to push stacks of empty pallets or pallets of produce.
- Forklift operators are NOT permitted to carry passengers on forklifts.

SLOW DOWN . BUCKLEUP . STAY SAFE

LOADING AND UNLOADING OF TRUCKS

All stakeholders have WHS responsibility and obligations to their employees and to visitors of the Market and are required to have Safe Work Practices in place when loading and unloading trucks. Examples of procedures and safety tips for the loading/unloading of vehicles and Forklift Operations include:

 Driver of the truck must ensure that the loading/unloading of the vehicle has been completed and that all forklift operators involved in the loading/unloading of that vehicle have been made aware that the truck is about to leave.

- Curtains and doors of vehicle must be closed/secured after the truck has been loaded/unloaded.
- Ensure vehicle you are using is in good condition. Daily checks on vehicles should be carried out by the operator.
- Ensuring truck drivers have a clear view when reversing; if not, have a person assist by directing the driver.
- Roads & Maritime Services (RMS) Road Rules apply to all vehicles operating on the Market Site.
- It is good practice for businesses in the Market to conduct weekly
 Tool Box meetings with staff on WHS practices.

FIRE PREVENTION SAFETY TIPS

Sydney Markets Limited is committed to ensuring that all areas of our Markets are clean and well maintained. Responsibility rests with all Market Tenants to maintain the cleanliness of their immediate tenancy area in accordance with the Occupancy Agreement and Market Rules.

Tenants are advised to keep their areas tidy and free of clutter and litter that could be a potential fire hazard. Always remember:

- Sweep up litter inside your premises daily and place inside your bins, not outside your premises.
- · Be fire conscious!
- · Keep fire exits clear at all times.
- · Report hazards immediately.
- No smoking inside any building.



SECURITY

Sydney Markets Limited has installed 20 new digital 360 degree cameras inside the buyers walkways and under the canopies in Buildings A, B & C.

There are now 160 CCTV cameras around the site with further cameras being placed along South Road, the HVA and inside the Flower Market to improve coverage in these areas.

PLEASE NOTE: All Wholesale tenants and Growers and their staff are required to hold a GTA (General Trading Area) Entry Pass. All GTA Tenants and their staff <u>must use</u> the turnstiles to access and exit the GTA before the Markets are open.

SAFETY MESSAGE FROM SYDNEY MARKETS

A REMINDER TO ALL MARKET USERS TO PLEASE REPORT ALL UNSAFE WORK AND FORKLIFT PRACTICES BY CALLING THE HOTLINE NUMBER ON 0409 325 232 OR CONTACTING THE SECURITY MANAGER ON 0417 325 171

PHOTO ID OPERATING TIMES - GTA PASSES



Monday 09:00am - 10:30am
Tuesday 09:00am - 10:00am
Wednesday 09:00am - 10:00am
Thursday 09:00am - 10:30am

day CLOSED

or further information please conta

For further information please contact Adrian LaCava, Operations Manager on 02 9325 6170.



29

Employee Month



June 2013 JOHN PASCUCCI, SECURITY MANAGER - OPERATIONS TEAM

John started in the position of Security Manager at the end of July 2012. Since this time he has hit the ground running, absorbing the duties of the position quickly and effectively.

John is a very approachable person and does not shy away from his role. He has assisted Police in many investigations by providing CCTV footage and information in relation to incidents on the Market site and has developed a number of strong relationships with key authorities such as the Police and Security Companies.

He has been very busy with the transition period of security contractors companies (from ISS to ACS) and has dealt with the change very professionally at both Flemington and Haymarket.

John has a "can do" attitude, he is proactive, courteous and performs his duties in a professional manner. We have had many compliments from both staff & tenants in the way that John consistently delivers his Security portfolio across the site. Congratulations to John on a great job.



July 2013

TROY TUCKEY, GREEN POINT SUPERVISOR – GREEN POINT TEAM

While Environment Manager Con Kapellos was recovering from an operation, Troy stepped up and took control of the environment portfolio. He has been very proactive in managing not only his role as supervisor but ensured all the stats were taken and cleaning of the site was done on a daily basis.

Over this time, he showed commitment to the role and great leadership ensuring the Environment Team recycled 66% of the total waste on the site. The results have been significant and we have had positive comments about Troy's performance over this time from both shareholders, users of the Markets and his peers.

Troy also accompanied Con Kapellos to Melbourne for the United Nations Association of Australia annual dinner and awards presentation. The United Nations Association of Australia recognises innovative and outstanding initiatives from across Australia and the important work of Australian environmental leaders through its World Environment Day Awards.

The efforts of the Environment Team from Sydney Markets Limited were recognized at the dinner, Sydney Markets received the NSW Office of Environment and Heritage Sustainability Leadership Award from the United Nations
Association of Australia.

Sydney Markets were joint winners in this category - and to add a strange twist, Troy shared the night with his mother who was also there to receive the joint award for her work with 'Life Without Barriers'.

Clearly, achieving awards is part of the Tuckey family – Well done to Troy & the Green Point team.



August 2013

WAYNE WELLS, MARKET OFFICER - OPERATIONS SUPPORT TEAM

Wayne's area of responsibility is the Rail Siding Area and the monitoring of Transhipping. This area is well organised on a daily basis.

Wayne oversees the busy operations in the rail decisively and is confident in dealing with, at times, disgruntled truck drivers especially over the busy Christmas and Easter periods.

Wayne has assisted greatly with the trial 4am cut off time and has developed a good relationship with the unloaders and transport companies as part of his duties to not only organise and maintain a safe work area in the rail but to assist SML in identifying pallets that are transhipped onsite.

Wayne is able to capture the Transhipping while organising the rail and lining up the semi-trailers at the same.

Wayne starts early (at midnight) without hesitation to get the job done and get the results that are needed on a day-to-day basis.

Congratulations Wayne!



September 2013

MARY-ANNE ESTEPHAN, PAYROLL OFFICER – FINANCE TEAM

Mary-Anne Estephan is a deserving

winner of Employee of the Month for September. During the busy year end audit period, Mary-Anne performed her own duties exceptionally well whilst also undertaking the role of the Accounts Receivable Officer who was on Annual Leave.

Additionally, she also filled in on the front counter when required. Mary-Anne's efforts helped ensure the Finance Department met all its requirements.

Well done Mary-Anne.



HUNGRY HEART

"OZHARVEST IS EXCITED ABOUT OUR NEW PARTNERSHIP WITH SYDNEY MARKETS WHICH ALLOWS US TO NOURISH OUR COUNTRY BY RESCUING SURPLUS FRUIT AND VEGETABLES THAT WOULD OTHERWISE GO TO WASTE, AND REDISTRIBUTING IT TO AUSTRALIANS IN NEED."

CEO & Founder of OzHarvest, Ronni Kahn

WHAT FOOD CAN DO

If you are a caterer, hotelier, wholesaler, retailer, restaurant, supermarket, deli or food provider, give us a call — it's easy to donate food.

WHAT TIME CAN DO

Contact us to volunteer your time.

WHAT MONEY CAN DO

Donate online, call us or mail a cheque. You can also buy a gift certificate for family and friends. Every dollar that OzHarvest received provides a meal to someone in need. All donations over \$2 are tax deductible.

VISIT US AT WWW.OZHARVEST.ORG
CALL US AT 1800 108 006
THANK YOU



