



LEADER

CELEBRATING
40
YEARS

AT FLEMINGTON
1975 - 2015

ANNIVERSARY
GALA
BALL



SUMMER
FRUIT AUCTION

ISSUE 3 CONTENTS

- 03** CEO's Perspective
- 05** Summer Fruit Auction
- 10** 40 Year Anniversary
- 16** 40th Anniversary Breakfast
- 22** 40th Anniversary Gala Ball
- 27** Flower Ball
- 33** Retail Markets News
- 36** Brooke Broccoli Launch
- 38** Environment Update
- 39** Employee of the Month
- 41** Christmas Trading Times
- 42** Markets Personalities

SYDNEY MARKETS LIMITED

ABN 51 077 119 290
PO Box 2, Sydney Markets, NSW 2129
W: www.sydneymarkets.com.au

ADVERTISING AND EDITORIAL ENQUIRIES

The Editor
Sydney Markets Limited
P: 02 9325 6200
E: mio.masilungan@sydneymarkets.com.au

UPCOMING EVENTS

SUMMER SCHOOL HOLIDAYS

17 DECEMBER 2015 –
27 JANUARY 2016

DECEMBER

- 25 DECEMBER**
Christmas Day
- 26 DECEMBER**
Boxing Day
- 28 DECEMBER**
Boxing Day Public Holiday
- 31 DECEMBER**
New Year's Eve

JANUARY

- 1 JANUARY**
New Year's Day
- 26 JANUARY**
Australia Day

FEBRUARY

- 8 FEBRUARY**
Chinese New Year
- 14 FEBRUARY**
Valentine's Day



®Registered trademarks of Sydney Markets Ltd

CEOs'S

PERSPECTIVE



I am pleased to present this special issue of the Leader commemorating our 40th Anniversary at Sydney Markets. In addition to the anniversary celebrations, this year we saw the commencement of a number of significant infrastructure projects and welcomed the start of a new tradition with the Summer Fruit Auction. We are proud of our achievements over the last year, only some of which are highlighted below and in this issue.

We have continued to implement strategies to deliver on the goals of the five year SML Strategic Plan and are preparing to undertake a thorough review in early 2016. One of the many topics for discussion will include the long term tenure of our Markets at the current site, with a view to undertaking a comprehensive study to better understand and possibly earmark a future location to ensure the long term viability of the Central Market System. It is important to note that prior to any decision being made, the views of all stakeholders will be obtained.

THE YEAR IN REVIEW

INDUSTRY

SYDNEY MARKETS INDUSTRY BRIEFING, HOBART TASMANIA

In August our Board of Directors and Senior Managers toured Hobart, Tasmania to conduct the sixth Sydney Markets Industry Briefing. The briefings have proven to be an invaluable way for SML to stay attuned to and maintain strong ties with the communities that make up our industry, and the trip to Hobart was no exception.

The tour included a visit to Houston Farm and its salad processing facility, as well as stopovers at some of Tasmania's fresh produce retailers. The briefing itself was an insightful and informative evening. SML delivered presentations detailing the significance of the Central Market System in the overall horticultural supply chain and presentations were made by guest speaker, author and food critic

Matthew Evans, as well as representatives from the Tasmanian Farmers & Graziers Association and Fruit Growers Tasmania.

ASIA-PACIFIC WHOLESALE MARKETS CONFERENCE

Chairman, John Pearson, and I attended the sixth Asia-Pacific Wholesale Markets in Beijing early in the year, representing SML and the Central Markets Association of Australia.

2015 marked the 30th anniversary of the Chinese Association of Wholesale Markets (CAWA) and the conference featured a program of presentations made by national and international delegates and a trade exhibition showcasing the abundance of fresh food varieties from around China and internationally.

Sydney Markets was the recipient of one of the awards presented at the conference. The awards recognised achievements across different areas of the industry, including categories for wholesale markets, wholesale market managers and acknowledgements for contributions by individuals to the industry in the past year.

29TH WUWM CONGRESS

SML was also represented at the 29th WUWM Congress held in Campinas, Brazil. The Congress was hosted by the Campinas wholesale market, CEASA CAMPINAS, and the Brazilian national markets association, ABRACEN, with the theme of "The Environment and the Future of Wholesale Markets".

Speakers and panel debates covered a range of issues including new scenarios for the food supply chain in the face of climate change, wholesale market efficiency and specialisation, value chain integration and new food retail distribution models for traditional wholesale markets.

The event also included technical market visits to two wholesale markets – CEASA Campinas and CEAGESP (the wholesale market of Sao Paulo), and a retail market – the Municipal Marketplace in São Paulo.

CAR PARK EXTENSION

The extension of the western car park commenced in the final quarter of the year. The works will see the creation of an additional 350 parking spaces, solar car ports installed on the top floor, a pedestrian footbridge linking the car park to the rail station bridge and a large goods/passenger lift installed in the north western corner of Car Park V.

COOKING SCHOOL

Planning for the Sydney Markets Cooking School project continues, with construction expected to commence in the second quarter of 2016. The Cooking School will showcase Australia's outstanding produce industry and provide Sydney Markets with an outlet for educating the public about the Central Market System. The Cooking School will also serve to liven up the Sydney Markets precinct and help to position us at the forefront of the growing culinary tourism market.

INFRASTRUCTURE

Key infrastructure projects carried out and completed in 2015 include:

- Completion of the final stage of the roll out plan for energy efficient lighting, with warehouse, awning lights and street lights being replaced with new energy efficient light fittings. This has resulted in a 300% improvement in lighting levels, in addition to reduced power costs for our tenants.
- The Sydney Market Plaza air conditioning plant being replaced with an energy efficient system providing improved services to our tenants.
- Extensive roadway repairs continued throughout the year and will carry on over the next 12 months in line with our comprehensive roadway repair program.
- An upgrade on all electrical substations with the installation of new gas suppression systems to ensure safety in the event of fire.
- The commissioning of a new Building Management System to allow improved control of all Market lighting and other essential services.

THE FRESH AWARDS

Sydney Markets continues to champion the work of independent retailers, who remain an important part of the fresh produce and flower supply chain. This year we established the Fresh Awards and made significant changes to our retailer award programs to provide a stronger focus on this segment of the market and gain better leverage from the food industry and media organisations. The mystery shopping program is under way for both florists and greengrocers, and preparations have already begun for the prestigious awards evening which will take place next year.

LIFE INSIDE THE MARKETS

The TV series, Life Inside the Markets, documenting the journey of produce and flowers from growers around Australia through the Markets aired over 12 weeks from May to July on the 7Two national network.

The overarching goal for the series was to raise the profile of the Sydney Markets and Paddy's Markets brands and educate people about the role of markets like ours in the food supply chain. The series proved to be very successful, drawing an average audience of 100,000 per week and a total viewership of over 1 million nationwide.

ENVIRONMENT

Sydney Markets' Green Point facility celebrated its ten year anniversary this year. Green Point has contributed significantly to the improvement of our environmental record, which we are exceedingly proud of. A further testament to the value of the Green Point facility and our other environmental initiatives was the achievement of Silver Award category status in the Sustainability Advantage Program run by the NSW Office of Environment and Heritage.

PADDY'S MARKETS

Our retail markets, Paddy's at Flemington and Haymarket operated well throughout the year. We continue to work with our traders, Market City management and other stakeholders on strategies to address the impact that ongoing development at the Haymarket precinct, including the upcoming demolition of the Entertainment Centre and associated car park, will have on trading at Paddy's Haymarket. The patience and cooperation of all involved will be needed throughout this period, but we are confident that once construction is completed, the development will showcase the precinct as a premier destination that Paddy's will be a part of.

SYDNEY MARKETS HEALTH CHALLENGE

Over the last year we introduced a Health Challenge for all Sydney Markets Limited employees. The challenge was designed to help employees appreciate the health benefits of the products Sydney Markets distributes every day.

The challenge took our years of knowledge and understanding of healthy eating and gave our staff members the tools to make a positive change in their lives. The initiative proved to be a success with a combined total of 120 kilos being lost by our staff at the conclusion of the challenge.

On behalf of the SML Board, Management and staff, we wish you all a safe and happy Christmas and a prosperous New Year.

BRAD LATHAM
CHIEF EXECUTIVE OFFICER



SUMMER FRUIT AUCTION

taste of summer

SYDNEY MARKETS

**Sydney Markets
Foundation**

Raising money for:







**Sydney Markets
Foundation**

SUMMER FRUIT AUCTION RAISES OVER \$75,000 FOR CHARITY

Sydney Markets welcomed the start of a new tradition on Wednesday 28 October 2015 with the inaugural Summer Fruit Auction, which raised over \$75,000 for Save Our Sons and the Sydney Markets Foundation.

Following over three successful decades, which has seen hundreds of thousands of dollars raised for charity; the Sydney Markets Cherry and Mango Auctions were this year combined to become the Summer Fruit Auction.

Instead of the traditional first of the season boxes of cherries and mangoes, the prize of this year's auction lot was fifteen boxes of the best Aussie summer fruit sourced from around the country. The winning bid of \$30,000 came from a group of Sydney Markets wholesalers. The winning bidders, Bill Chalk, Joe Antico, Tony Trim, Paul Signorelli, Hugh Molloy and Tony Antico also had the honour of being the first recipients of the Lui Cicco Memorial Cup, created in memory of the late Lui Cicco who was a well-loved member of the Markets community.

NSW Premier Mike Baird was in attendance, participating in the day's proceedings by drawing the winner of the Summer Fruit Auction raffle. Also in attendance were NSW Opposition Leader Luke Foley, Minister for Primary Industries Niall Blair, John Sidoti, MP, Andrew Fraser, MP

Anthony Roberts, MP and Jodi McKay, MP, as well as celebrity guests Angry Anderson and Ada Nicodemou.

"Sydney Markets is honoured to be carrying on the long and proud traditions of the Cherry and Mango Auctions through the Summer Fruit Auction." says Sydney Markets Limited CEO Brad Latham.

"After many years of being separate events, it was clear the two auctions had the potential to be about much more than cherries and mangoes. The Summer Fruit Auction gives us an opportunity to bring everyone together as a community to help those in need, while also celebrating the superb Australian grown summer fruit that we see coming through the Markets and the growers, wholesalers, retailers and distributors who work tirelessly to deliver that produce to our tables."

ABOUT SAVE OUR SONS

Save Our Sons is committed to finding a cure for Duchenne Muscular Dystrophy. There are a number of research facilities locally in Australia and overseas currently working on some very exciting clinical scientific trials which could help prolong the children's lives in the hope of finding a drug that could eventually halt this dreadful condition.

To learn more visit: www.saveoursons.org.au





A JOINT MESSAGE FROM THE CHAIRMAN & CEO

CELEBRATING
40
YEARS

AT FLEMINGTON
1975 - 2015

Sydney Markets has a rich history dating back over 200 years to when we were first established as an informal market in 1788. Over that time the Markets have occupied many historic sites throughout Sydney, including the iconic Queen Victoria Building on George Street and more recently Haymarket, where Paddy's Markets still operates today.

This year marks another milestone in our history, the 40th Anniversary of Sydney Markets' move to the precinct in Homebush West.

We have witnessed many changes in our industry over those 40 years. The days of hand loading melons delivered by train from far north Queensland in the 1970s have given way to today's forklifts capable of unloading up to 500 semi-trailers and b-doubles in one day.

The fresh produce and flower industry is still as important a part of the Australian economy today as it was then, and now more than ever contributes a great deal to our culture and lifestyle. As a central market system Sydney Markets continues to play a pivotal role in supporting our industry. Thanks to modern technology the Markets now receive over 2.5 million tonnes of produce and flowers from over 20,000 growers around Australia each year. This enables us to supply over 7 million people each day through local growers, wholesalers, providores and independent greengrocers and florists.

The Markets have evolved as the industry has over the last four decades, and will continue to evolve to keep our industry thriving. While a lot may have changed in the last 40 years, what has remained constant are the people who make the Markets so successful. The 5,000 people that come to work in the Markets each and every day make up the colour and excitement that is Sydney Markets. It is a unique environment that we feel privileged to be a part of. We are proud of the achievements we have made over the last 40 years and look forward to many more years of growth and success in the future.



JOHN PEARSON
CHAIRMAN



BRAD LATHAM
CHIEF EXECUTIVE OFFICER



CELEBRATING 40 YEARS AT FLEMINGTON 1975 – 2015

It has been 40 years since Sydney Markets was relocated from Haymarket to its current site at Homebush West.

Situated half way between the hubs of the Sydney CBD and Parramatta, the new site positioned the Markets at the centre of a city growing in size and population. After almost 200 years at various locations around Sydney, the move to a purpose-built site was significant in a number of ways.

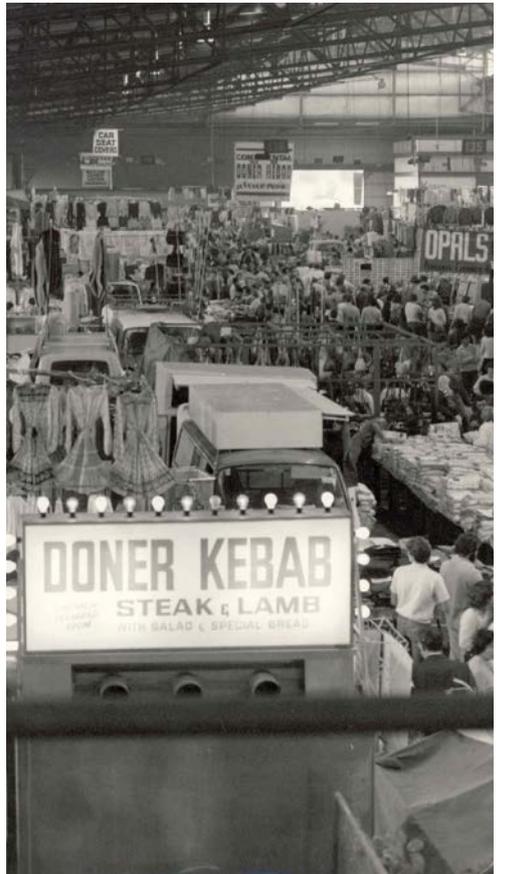
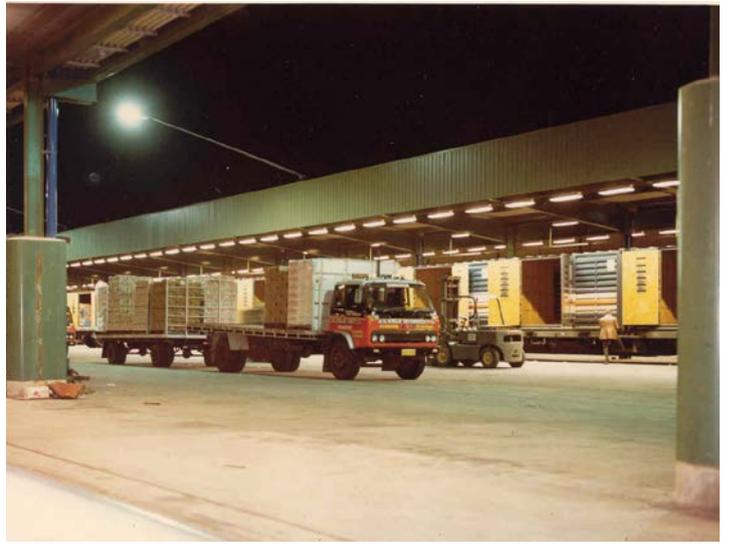
The new precinct dwarfed Haymarket in size and necessitated a shift away from the manual way of working that had characterised life in the Markets up to that point. With transport also changing with the times, it was no longer practical to hand

load the tonnes of fresh produce and flowers that would make its way to the Markets from all over the country. And so came the semi-trailers, the forklifts, the pallet jacks and the hundreds of thousands of metres of cool room and warehouse space that now call Sydney Markets home.

While the modern, technologically advanced facilities of today bear little resemblance to what was left behind at Haymarket 40 years ago, some things remain the same. Sydney Markets is still a world of its own, filled with passionate, hard-working people, colourful characters, a unique atmosphere and the highest quality fresh fruit, vegetables and flowers to be found in Australia.









40TH ANNIVERSARY BREAKFAST

On Wednesday 11 November, Sydney Markets hosted an anniversary breakfast to honour those who have been with the Markets for 40 years and longer.

The area outside of Building D was transformed into a marquee venue for the morning. Stylists Sticks and Wicks Floral Design transformed the space into an outdoor garden, paying homage to fruit, vegetable and flower growers with a beautiful feature tree in the middle of the marquee and produce and flower embellished table showpieces.

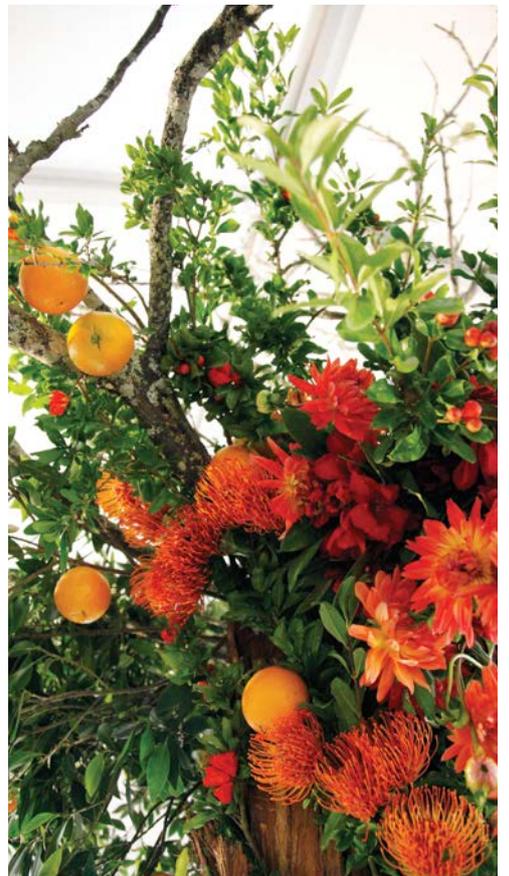
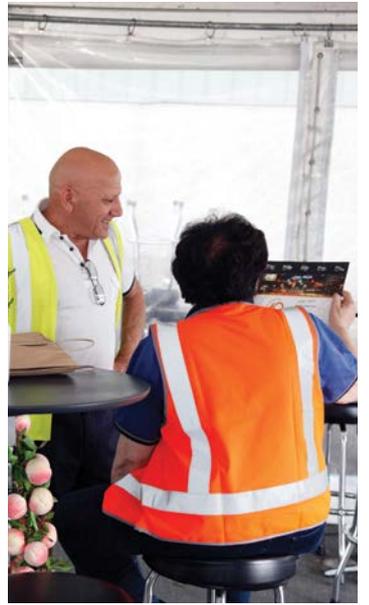
An elaborate menu featuring plenty of fresh produce and a chocolate fountain was catered by Gourmand Providore, with cold beverages kindly supplied by East Coast Beverages and coffee by Ella Café.

Those in attendance were shown a screening of the 40th anniversary tribute video, which was filmed onsite and starred a few familiar faces from around the Markets, including some who were guests at the event.











40TH ANNIVERSARY GALA BALL

The annual Sydney Markets Gala Ball celebrating the 40th anniversary was held on Saturday 31st October at the Four Seasons Hotel in Sydney.

It was a terrific night out with superb food and wine, a great atmosphere and entertainment provided by the GVL Band and "Slammin" Sam Kekovich. Sydney Markets Limited CEO Brad Latham presented a premier screening of the Sydney Markets 40th Anniversary video featuring interviews with some long standing individuals from the Markets.

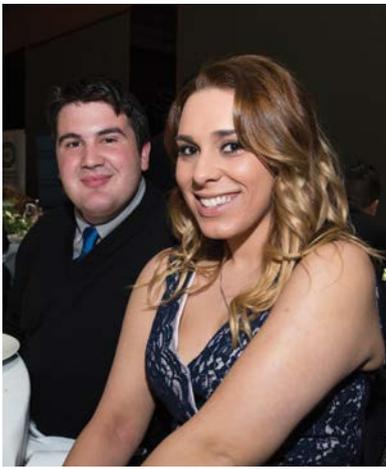
Newly elected president of the NSW Chamber of Fruit and Vegetable Industries (Freshmark), Nick Martelli, was presented with the Sydney Markets Merit Award on the night in recognition of his contribution to the fruit and vegetable industry.











FLOWER BALL 2015

Sydney Markets flower growers and retailers celebrated the 40th anniversary of the Sydney Flower Market with a black and white themed ball at Doltone House on Saturday 7th November.

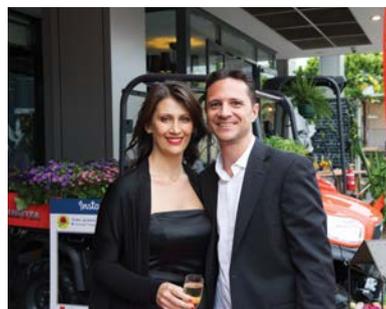
The event, hosted by the NSW Flower Growers Association and proudly sponsored by Sydney Markets, was a wonderful celebration of the flower industry. With the help of florists and floral designers the venue was transformed on

the outside to a scene reminiscent of the Flower Market, and on the inside a dazzling ball room teeming with flowers. Florists were invited to showcase their work in a competition to create the table centrepieces.

There was a range of entertainment throughout the evening including the Knafeh Bearded Bakers, music by Zaffet Lebnen, and a special appearance by comedians Tahir Bilgic and Rob Shehadie.











REGISTER NOW AS A STALL HOLDER
A great way to advertise your business

Get the new Paddy's App



- **Store Directory**
- **Events**
- **Special Offers**
- **Centre Map**
- **Recipes**

AVAILABLE NOW

on APP store & Google Play



**Search for "Paddy's Markets"
to download to your phone**



RETAIL MARKETS NEWS

CHRISTMAS AT PADDY'S

Paddy's at Flemington and Haymarket will once again be home to some fun entertainment over the Christmas period. Shoppers will be treated to visits by Santa Claus, Mrs Claus and friends, and can get creative at the Christmas Craft Village during the following days and times.

DATE	FLEMINGTON	HAYMARKET
FRIDAY 18 DEC	Santa, Rudolph & Gingerbread Man Meet & Greet Christmas Craft Village - Christmas Mosaics Christmas Minion Meet & Greet 11am – 2pm	Frosty the Snow Man Meet & Greet Balloon Bending Elf 11am – 2pm
SATURDAY 19 DEC	-	Giant Present Meet & Greet Balloon Bending Elf 11am – 2pm
SUNDAY 20 DEC	Santa, Mrs Claus, Frosty and Giant Present Meet & Greet Christmas Craft Village - Christmas Mosaics Christmas Minion Meet & Greet 11am – 2pm	Santa, Mrs Claus and Gingerbread Man Meet & Greet 11am – 2pm
WEDNESDAY 23 DEC	-	Santa, Mrs Claus and Frosty Meet & Greet Christmas Craft Village - Christmas Mosaics 11am – 2pm
THURSDAY 24 DEC	-	Santa, Mrs Claus and Rudolph Meet & Greet 2x Roller Skating Snowflakes Christmas Craft Village - Christmas Mosaics 11am – 2pm

PADDY'S VOUCHER PROGRAM

Phase 2 of the Paddy's Voucher Program began on Wednesday 25th November and will continue through until Christmas. It will then pick up again in the New Year.

Vouchers will be handed out at stops along the Light Rail route from Dulwich Hill to the Exhibition Centre.

Flemington only vouchers will be handed out at popular locations in Sydney's west including Parramatta, Rhodes and Sydney Olympic Park.



ATTENTION PADDY'S MARKET STAFF

NEW PADDY'S MARKETS PROMOTION \$\$ GIFT VOUCHERS

The Paddy's promo team will be distributing Paddy's Markets Gift Vouchers to the value \$5, \$10 and \$20, at various locations around the city. The gift vouchers can be redeemed with traders at Paddy's Haymarket or Paddy's Flemington for goods and services. The aim of the gift voucher is to encourage more customers from a wider area around the city to visit Paddy's.

HOW IT WORKS:

- Paddy's Promotional staff will be handing out vouchers at various locations around Sydney CBD
- Customers will come into Paddy's Haymarket or Paddy's Flemington and use their gift vouchers to purchase any type of goods or service. E.g. fresh food, souvenirs, gifts, coffee, lunch etc.
- The voucher must be treated as money.
- When making a purchase at Paddy's Haymarket or Paddy's Flemington, shoppers with a Paddy's Gift Voucher can redeem their voucher to the dollar value printed on the voucher.
- The gift voucher must be collected by the trader at the time of purchase.
- Customers can spend multiple vouchers in one transaction
- The trader must then fill out the required fields on the back of the voucher and ask the customer to fill in their postcode.
- The trader is then able to hand in completed vouchers to the Paddy's Haymarket cashier on Wednesdays and Thursdays ONLY or the following week for Paddy's Flemington, to then be reimbursed for their sales.
- NO CHANGE SHOULD BE GIVEN
- Traders can redeem vouchers at the Market Cashier for cash.

CUSTOMER'S TERMS AND CONDITIONS OF VOUCHER:

- Each gift voucher is valid for 6 months from the date of issue.
- The gift voucher can be used to pay for goods and services
- The gift vouchers are not for resale and are NOT redeemable for cash or exchangeable for another voucher.
- The full amount of the voucher/vouchers must be used in one transaction i.e. Trader is not required to provide change.
- More than one gift voucher can be used in one transaction.
- A redeemed gift voucher will not be replaced when lost or stolen.
- In order for the gift vouchers to be reimbursed it is the trader's responsibility to hold the gift vouchers until handed into the Paddy's Haymarket or Paddy's Flemington cashier.
- The trader will be reimbursed cash for all completed vouchers on Wednesday and Thursdays ONLY for Paddy's Haymarket and the following week for Paddy's Flemington.
- Traders are required to hand in ALL collected vouchers to the cashier by 8 MONTHS FROM DATE OF ISSUE.
- If the security code is scratched the voucher is still valid.
- In the event of any dispute, the decision of Sydney Markets Limited is final.

CASHIER:

- Once the Paddy's Gift Vouchers are handed into the cashier a record of the voucher will be recorded by cashier into a ledger with:
- Name of the stall holder
- Stall number
- How much money was reimbursed
- Date of reimbursement
- Stall holder signature

**BOTH SECTIONS BELOW
MUST BE COMPLETED**

PROMO TEAM TO COMPLETE	
LOCATION:	
NAME:	
EXPIRY DATE:	
STALL HOLDER TO COMPLETE	
CUSTOMER POSTCODE:	
STALL HOLDER NAME:	
STALL NUMBER:	
STALL HOLDER SIGNATURE:	
DATE:	

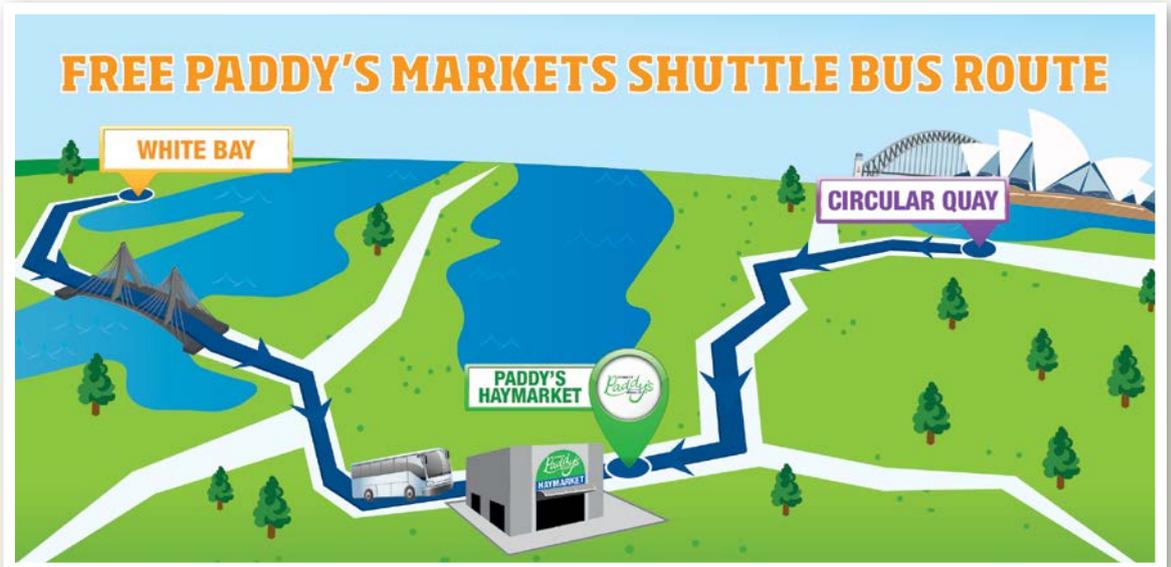


PADDY'S CRUISE SHIP STRATEGY

Due to low passenger numbers in the first few weeks of the Cruise Ship Shuttle Bus campaign, changes have been made to the bus route.

The shuttle bus will now travel from White Bay, stopping at various hotels along the way to Paddy's Haymarket. It will then head to Circular Quay, again stopping at various hotels on the way.

The hotel stops are currently being determined with assistance from the shuttle bus driver.



PADDY'S FACEBOOK CAMPAIGN

ADVERTISING CAMPAIGN

An advertising campaign has begun on the Paddy's Markets Facebook page. The campaign is designed to encourage more people to 'like' the Paddy's Markets page.

SOCIAL RE-SHARE CAMPAIGN

Paddy's traders at Flemington and Haymarket who have a Facebook page for their business can now have their posts promoted on the Paddy's Facebook page.

To be promoted traders can simply tag Paddy's Markets in a post promoting their business, products or services. Posts will generally be shared on the Paddy's page within 24-48 hours.

TO BE SHARED, THE CONTENT OF A POST MUST BE APPROPRIATE FOR THE PADDY'S FACEBOOK AUDIENCE AND MUST INCLUDE AT LEAST ONE RELEVANT IMAGE.

FRIDAY CLEARANCE OPPORTUNITY – FLEMINGTON

Opportunities now exist for Paddy's traders to host clearance items on Fridays on the centre stage at Flemington.

If you have excess stock or need to clear last season's fashion the centre stage is the place to go.

For all enquiries please see the Retail Markets Team Leader.



BROOKE BROCCOLI LAUNCH

Sydney Markets is excited to introduce a new member to the Fresh For Kids F&V Gang – Brooke Broccoli, who made her public debut at Burwood Public School in November.

In 2013/2014 Sydney Markets worked in conjunction with the Premier's Sporting Challenge to run a competition across NSW to introduce a new member to the Fresh For Kids F&V Gang.

A total of 98 entries were received from schools across NSW. All entries went through an initial judging process and were narrowed down to the top 3, with the winner being Brooke Broccoli. Brooke Broccoli was created by Amy, aged 11, from Burwood Public School.

After a lengthy design and creation process, Brooke Broccoli was brought to life and made her first public appearance in a visit to Burwood Public School where Amy was honoured in a special school assembly.





AMY'S WINNING ENTRY

BROOKE BROCCOLI

I'm green; I'm gorgeous and have many flowery branches. Every day I love to run, jump for at least 30 minutes. I inherited a special tennis racket from my dad when I was little. It has inspired me to always put others first and has super solving powers that help me piece many pieces to any puzzle. I'm creative and full of great inventions. My wish is to be a famous tennis pro.

ENVIRONMENT UPDATE

Sydney Markets Celebrates 10 Years of Green Point

August marked 10 years since Green Point commenced operating in Flemington in 2005.

The facility has been one of Sydney Markets' great success stories, with some outstanding achievements over that time including a significant increase in the amount of waste recycled.

KEY ACHIEVEMENTS

Over 100,000 tonnes of waste recycled over the last ten years.

- In 2005 we were only recycling 17% of our waste, compared with an average of 65% in 2015. The current operations manage eight waste streams:



ORGANIC WASTE



POLYSTYRENE



TIMBER PALLETS



CARDBOARD



HARD & SOFT PLASTICS



CONCRETE & STEEL

- Expanding Green Point operations to Paddy's at Haymarket.
- Domestic and international recognition of SML as having a world class Environmental Sustainability program.

POLY RECYCLE MACHINE



POLY RECYCLE END PRODUCT



GREEN POINT OPERATION HOURS:

Wholesale & Growers	Mon to Fri	8.30am – 2.30pm
Sydney's Paddy's Markets (between Buildings A & B)	Fri & Sun	3.00pm – 6.00pm
Sydney's Paddy's Market (outside Building D – Door 4)	Sat ONLY	3.00pm – 6.00pm

REMEMBER, DELIVER IT DON'T DUMP IT!

"DOB IN A DUMPER"

IF YOU SEE ANYONE DUMPING RUBBISH AROUND THE SITE CALL US IMMEDIATELY ON 0409 325 232.



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

EMPLOYEE OF THE MONTH

JUNE 2015

WILLIAM BONNICI, MARKET OFFICER RETAIL TEAM

William was nominated as employee of the month for his efforts in detaining a pickpocket who had been targeting customers in Paddy's Market Flemington for some time.

William was alerted to the pickpocket's presence by Market standholders one morning and on spotting the person running from Building D, ran after him. William chased this person east along Parramatta Road before catching up to him just past the service station. After a short struggle he was able to hold the person on the ground until police arrived. Police arrested this person and he was charged.

It was disheartening to see the customers who had been targeted by the pickpocket come into the market office distraught and upset, so for William to finally apprehend him, and help ensure that customers feel safe in the Markets, is a superb outcome.

William is to be commended on his persistence and huge effort in detaining the offender.

WELL DONE WILLIAM



JULY 2015

TROY TUCKEY, GREEN POINT SUPERVISOR OPERATIONS TEAM (ENVIRONMENT)

Troy has gone over and above with coordinating and collecting fruit and vegetables from various wholesalers and growers within the Market to assist one of our charity partners, Oz Harvest.

The team at Oz Harvest were very thankful to Troy, Sydney Markets and all the Tenants who donated food to help those in need. Troy performs consistently to high standards and strives for excellence with waste diversion targets and in meeting SML's KPIs.

Keep up the good work!

WELL DONE TROY



EMPLOYEE OF THE MONTH

AUGUST 2015

ALDWIN LASSITER, MARKET OFFICER OPERATIONS SUPPORT TEAM

Aldwin has done a great job through the month of August in assisting in the preparation of the relocation of vehicles from the Western open reserved truck parking area due to the construction of the multi-storey car park.

His efforts through consultation helped in clearing the open Growers car park, the old bus parking area and along North Road of vehicles to accommodate moving the reserved tenants to their new temporary parking area.

He has spoken with a number of buyers who have been moved from the Western Grower car park to the eastern car park. He takes the time to explain what he needs to put forward and is not shy to put his foot down when needed.

This groundwork set the platform for a smooth transition which continues to this day.

He altered his starting time to ensure total management of the new parking areas making sure that other vehicles did not park in these areas. He also manages the parking up of the Flower Growers trucks each day to ensure that there is also enough room for them to park.

WELL DONE ALDWIN



SEPTEMBER 2015

BART VIGONE, MARKET OFFICER OPERATIONS SUPPORT TEAM

Bart has been with Sydney Markets for a little over a year and has fitted in well in his area of responsibility – the Flower Market. He has quickly learnt his trade and has developed into a good Market Officer. He has taken on a leading role and has developed a good rapport with Market growers, which has given him a greater ability to get the job done. He has also come in early when needed to assist with the Operations of the Flower Market. He conveys confidence and exceeds all tasks given to him.

During the month of September, Bart took on the role of Day Shift Supervisor for a two week period. It is always a challenge to take on a new role and he handled the job well. He took on the role with confidence and this showed in his performance.

WELL DONE BART



CHRISTMAS TRADING TIMES

		 				
Friday 18 December		5am Opening	5am Opening	10am – 6pm	10am – 4:30pm	CLOSED
Saturday 19 December		CLOSED	5am Opening	10am – 6pm	6am – 2pm	6am – 2pm
Sunday 20 December		CLOSED	CLOSED	10am – 6pm	9am – 4:30pm	CLOSED
Monday 21 December		5am Opening	5am Opening	CLOSED	CLOSED	CLOSED
Tuesday 22 December		5am Opening	5am Opening	CLOSED	CLOSED	CLOSED
Wednesday 23 December		5am Opening	5am Opening	10am – 6pm	CLOSED	CLOSED
Thursday 24 December		5am Opening	5am Opening	10am – 6pm	CLOSED	CLOSED
Friday 25 December Christmas Day		CLOSED	CLOSED	CLOSED	CLOSED	CLOSED
Saturday 26 December Boxing Day		CLOSED	OPEN 5am	10am - 6pm	6am - 2pm	6am - 2pm
Sunday 27 December		CLOSED	CLOSED	10am - 6pm	9am - 4.30pm	CLOSED
Monday 28 December Boxing Day Public Holiday		CLOSED	CLOSED	CLOSED	CLOSED	CLOSED
Tuesday 29 December		6am Opening	5am Opening	CLOSED	CLOSED	CLOSED
Wednesday 30 December		5am Opening	5am Opening	10am – 6pm	CLOSED	CLOSED
Thursday 31 December		5am Opening	5am Opening	10am – 6pm	CLOSED	CLOSED
Friday 1 January New Year's Day		CLOSED	CLOSED	10am - 6pm	9am - 4.30pm	CLOSED

REGULAR TRADING HOURS RESUME ON SATURDAY 2 JANUARY 2016

Tuesday 26 January Australia Day Public Holiday		CLOSED	CLOSED	CLOSED	CLOSED	CLOSED
--	--	--------	--------	--------	--------	--------

ENQUIRIES: P: 9325 6200 • 8AM TO 4:30PM • MONDAY TO FRIDAY



CHRISTMAS TREES

30 NOVEMBER - 21 DECEMBER
LOCATED IN THE RAIL SIDING AREA
FROM PROVIDORE UNIT 16 AND 17

TRADING HOURS
MONDAY - FRIDAY
12:00 MIDNIGHT - 12:00 NOON
SATURDAY
6:00AM - 1:00PM

FOR INFO CALL 9325 6232 • 6AM – 10AM • MONDAY TO FRIDAY

MARKETS PERSONALITIES

YEP LUM & CO CELEBRATES 75TH ANNIVERSARY

In keeping with 2015 being a year of milestones, in August the Yip family hosted a special celebration in Building C marking Yep Lum & Co's 75th anniversary at the Markets.

Newman and Roger Yip have been carrying on the family business since 1956 when they took over from their father, Henry Yip, who first opened up shop in Haymarket in September 1940. Now residing at Sydney Markets, the family legacy continues with Newman's wife Eileen, all four of their sons, as well as Roger's son working in the business.

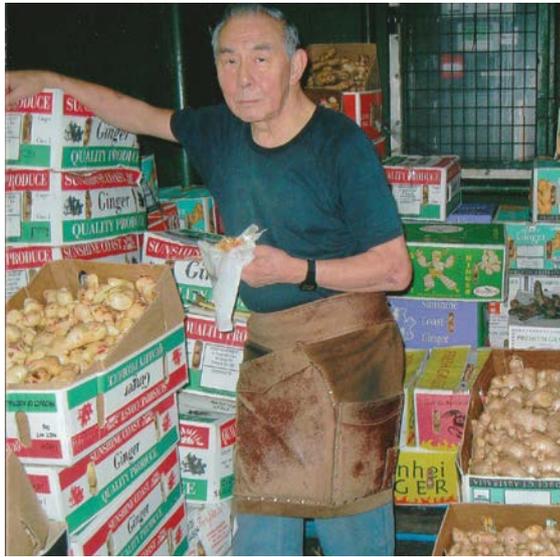
Along with the other long-standing traders, the Yips have seen life at the Markets change over

the years, from the days of hard manual work in Haymarket, when there were no forklifts and pallet jacks, to the larger scale of today's operations in Sydney Markets. Although the manual work is less intense, they are still up at 1am every day ensuring the business is running smoothly.

Over the 75 years, they have built a reputation, not just as hard working people with a passion for the industry, but as some of the nicest people to be found in the in the Markets.

Congratulations on 75 years in the Markets, Yep Lum & Co!





FILL IN THE BLANKS

FILL IN THE BLANKS WITH NEWMAN YIP

I work for myself

As a partner in the business with my brother

I've worked here for a long time!

And my favourite thing about the markets is meeting people

My first memory of the markets is growing up at Haymarket in the late 1930s

If I could give one piece of advice to someone visiting the markets for the first time it would be look for Yep Lum & Co

I never leave the house without having breakfast

I would spend my last \$50 on food

Every morning I get my coffee/tea/juice/smoothie from work

If I was a fruit/vegetable I'd be a potato

Because you can use it in so many different ways

FILL IN THE BLANKS WITH EILEEN YIP

I work for Yep Lum & Co - H. Lum Yip & Sons

As a good all-rounder - working, packing, cleaning, PR

I've worked here for a few years

And my favourite thing about the markets is happy customers

My first memory of the markets is meeting Newman outside Yep Lum & Co in 1962 at Haymarket - 90 Hay Street

If I could give one piece of advice to someone visiting the markets for the first time it would be look We are the biggest and best so watch out for trucks and forklifts!

I never leave the house without a big bag

I would spend my last \$50 on food!

Every morning I get my coffee/tea/juice/smoothie from home

If I was a fruit/vegetable I'd be tutti frutti

Because it puts a smile on your face!



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

1. Proven performers in the fruit and vegetable markets environment
2. New and used forklift purchase, rental or lease options
3. Superior service and parts back-up and support
4. Massive range with Toyota Material Handling's world leading products
5. Flexible finance deals through Toyota Finance
6. Stability of dealing with the world's largest forklift company

To make the smart choice and discover how Toyota Material Handling can make a difference to your operations, contact your local branch.



Hand Pallet Trucks



Power Pallet Trucks



Order Pickers



Walkie Stackers



Reach Forklifts



Battery Counterbalance



Engine Counterbalance



Skid Steer Loaders



Toyota Material Handling offer
 • New Sales • Pre-owned • Rentals
 • Finance • Service and Parts

1800 425 438
www.toyotamaterialhandling.com.au

TOYOTA
MATERIAL HANDLING