

LEADER



**THE 2018
FRESH AWARDS**

OFFICIAL LAUNCH
Building D + E Solar System

SPRING - 2018

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UPCOMING EVENTS

*Foodie Friday** Every Friday

SEPTEMBER

*Live cooking demonstrations** 14, 16, 28, 30

OCTOBER

*Live cooking demonstrations** 7, 12, 21, 26

NOVEMBER

*Live cooking demonstrations** 2, 16, 30

Cherry Auction 14

*Sydney Kings Activation** 25

* At Paddy's Markets Flemington

CEO'S

PERSPECTIVE

BUILDING D & E SOLAR LAUNCH

Over the past 17 years SML has been a leader in waste recycling, achieving upwards of 70% recycling of all waste onsite, which not only benefits the environment but also saves our company over \$1 million each year.

In March 2018, a new Solar System was installed on Buildings D & E, marking a significant milestone for Sydney Markets. The launch of the new Solar System was celebrated with the attendance of The Hon Concetta Fierravanti-Wells, Federal Senator for New South Wales and The Hon Anthony Roberts MP, NSW Minister for Planning, Minister for Housing and Special Minister of State.

The new solar system will enable us to generate sustainable energy, providing approximately 11% of Sydney Markets' annual site power consumption whilst drastically reducing our carbon footprint.

For further information on this project turn to page 6

2018 FRESH AWARDS

The 2018 Fresh Awards were held on July 25, at the Event Centre in The Star, Pyrmont. Providing a platform for encouraging and recognising best practice and innovations in fresh produce and flower growing and retailing, more than 300 of the industry's independent retailers, growers, bloggers and wholesalers attended the event which was hosted by Chris Bath.

The calibre of businesses that participated in this year's awards program was exceptional, with a total of 60 finalists across 15 categories competing for a prestigious Fresh Award. This year a new award category, Wholesaler of the Year, was introduced allowing Sydney Markets Wholesalers to participate in the program.

SML would like to acknowledge this year's Finalists and congratulate the 2018 Winners who have been selected as the highest achieving businesses in their respective categories.

The 2018 Fresh Awards Winners are:

GREENGROCER AWARDS

- 2018 Greengrocer of the Year - Parisi's Food Hall, Rose Bay.
- Best Small Business - Rossi's Fresh Grocer, Carlingford.
- Best Medium Business - Harbord Growers Market, Balgowlah.
- Best Large Business - Fruitezy, Chatswood Chase
- Service Excellence - Wollombi Road Providore, Cessnock.
- Retail Presentation - Parisi's Food Hall, Rose Bay.
- Knowledge in Action - Martelli's Fruit Market, Cherrybrook.

FLORIST AWARDS

- 2018 Florist of the Year - B & M Florist, Monterey
- Retail Presentation - The Floral Decorator, Erskineville.
- Merchandising and Branding - Jodie McGregor Flowers, Annandale.
- Service Excellence - Pure Flowers, Lane Cove.

GROWER AWARDS

- Produce Grower of the Year - Grima Farm Fresh Produce, Horsley Park.
- Flower Grower of the Year - East Coast Wildflowers, Mangrove Mountain.

WHOLESALE OF THE YEAR

- Wholesaler of the Year - Goldenfruit, Sydney Markets.

BLOGGER AWARD

- Fresh Blogger of The Year Award - Sydney Food Sisters, Effi Tsoukatos & Caterina Sterrantin

For further coverage on the Fresh Awards turn to pages 10 - 33

PADDY'S MARKETS POP-UPS

A new Marketing initiative called 'Paddy's Pop-ups' was introduced at Paddy's Markets Haymarket to increase foot traffic and attract potential new traders to the Markets.

The series of themed Pop-ups occurred over a 4-week period throughout the month of July and included Foodies week, Tech week, Kids week and Arts & Craft week. High profile traders such as Adriano Zumbo and Tesla were amongst the various pop-up businesses that participated.

The initiative was also featured on the Channel 9 Today Show during Natalia Cooper's live weather crosses. The coverage focused on the launch of Kids week, highlighting the range of activities that were on offer for kids visiting the Markets.

For further coverage on the Paddy's Pop-ups turn to page 40

SYDNEY MARKETS CENTRAL - INFORMATION CENTRE

Sydney Markets Central is a new two-storey Information Centre being constructed at the northern end of Building B, replacing the existing space previously occupied by the Markets news stand. Construction has commenced and is expected to be complete by mid October 2018.

The facility will provide space for the following:

- Work Health and Safety inductions
- GTA Passes
- General information and administration services
- Marketing & promotion
- Meeting place for local and international delegations
- Industry meetings
- Tour groups and school visits

PADDY'S HAYMARKET MASTERPLAN

MARKET OFFICE RELOCATION

Construction of a new Market office in Paddy's Haymarket has now commenced, with completion of the project anticipated for the end of September. The new office will be re-located to a more prominent area of the Markets at the Thomas St entry allowing for easy access to customers.

The office will consist of an information desk, a meeting room and a secure cashier's area. A large digital screen will be installed to allow opportunity to advertise and promote Paddy's Markets events, initiatives and offers aimed to attract more customers to the Markets.

HAYMARKET FOOD AND SPECIALITY RETAIL PRECINCT

Works for the new Paddy's Food and Specialty Retail Precinct at Haymarket are about to commence. The precinct will reflect a new modern design as well as introducing new and improved eateries and services to compliment the existing Market space. The area will be hoarded off during construction.

We anticipate completion early 2019 and will continue to provide updates as the project progresses.

PADDY'S FLEMINGTON STRATEGIC PLAN

Paddy's Markets Flemington introduced a new initiative called 'Foodie Friday' in early July 2018. The initiative was developed to extend the current offer at Paddy's Markets Flemington on Fridays by inviting gourmet food traders specialising in artisan breads, condiments, preserves and confectionery to trade at the Markets.

BRAD LATHAM
Chief Executive Officer



SYDNEY MARKETS

HOME TO AUSTRALIA'S LARGEST PRIVATE SECTOR ROOFTOP SOLAR SYSTEM

Sydney Markets officially launched its most recent solar system project in March 2018. After 12 months of planning and construction a total of \$8.9 million was invested by Sydney Markets towards the venture.

The solar system, designed to generate sustainable energy, was installed on Building D and E and will aid in drastically reducing carbon footprint at the Markets. With a capacity of over 3 megawatts, 8594 solar panels were used to complete the expansive system.

Contributing to approximately 11% of Sydney Markets annual site power consumption, the equivalent of powering 730 households each year, the new installation marks a significant milestone positioning Sydney Markets as home to Australia's largest private sector rooftop solar system on a single site.

The official launch was attended by Senator, The Hon Concetta Fierravanti-Wells, Senator for New South Wales and The Hon Anthony Roberts MP, NSW Minister for Planning, Minister for Housing and Special Minister of State, media personnel and SML staff.







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THE FRESH AWARDS

On Wednesday 25 July, the elite of the Fresh industry, gathered at the Star, Pyrmont to witness the prestigious Fresh Awards.

The event, now in its third year, continues to acknowledge and champion produce and flower growers, greengrocers, florists, wholesalers and fresh bloggers across NSW and the ACT.

Working with the theme of "cabaret", the event kicked off with a theatrical performance that saw Master of Ceremonies Chris Bath, sparkle her way onto an elaborately decorated stage filled with in-season produce and flowers.

This year there were 60 finalists over 15 award categories including, Best Small, Medium, Large business; Service Excellence; Retail Presentation; Merchandising and Branding; Knowledge in Action and the overall gold winners of the Flower and Produce Growers of the Year, Greengrocer and Florist of the Year, Fresh Blogger of the Year and the inaugural Wholesaler of the Year award.

As the evening progressed guests were served with an incredible menu of canapés and treated to a very special performance from the Master of Swing himself, Tom Burlinson.

Sydney Markets' Fresh Awards Manager, Sue Dodd, said the calibre of this year's finalists were among the awards' finest.

"Customer service, quality and value are imperative to business, but for small business, it is at the heart of its survival", commented Ms Dodd.

"Each of our winners have exceeded the expectations of both the industry and the general public in each of these areas. It is a testament to their continued hard work and dedication to their trade."

Sydney Markets would like to congratulate this year's winners and finalists and acknowledge all those who assisted in making the 2018 Fresh Awards a memorable event. Thank you kindly to our 2018 Fresh Awards Sponsors; Veolia, Toyota Material Handling, SMEG Australia, You've Been Promoted and Macquarie Media. Your contribution and support in making this event a success is highly valued.

THANK YOU 2018 FRESH AWARDS SPONSORS



S M E G



2018 FINALISTS

FLORIST SERVICE EXCELLENCE



(L to R) Allflowers.com.au *Emu Plains*, B & M Florist *Monterey*, Bunch it with *Country Narellan*, Pure Flowers *Lane Cove*

GREENGROCER SERVICE EXCELLENCE



(L to R) Harbord Growers Market *Balgowlah*, Kareela Grocer *Kareela*, Rossi's Fresh *Carlingford*, Wollombi Road *Providore Cessnock*

FLORIST RETAIL PRESENTATION



(L to R) B & M Florist *Monterey*, La Vie En Rose *Beecroft*, Pearson's Florist *Chatswood*, The Floral Decorator *Erskineville*

GREENGROCER RETAIL PRESENTATION



(L to R) Fruitezy *Chatswood Chase*, Harbord Growers Market *Balgowlah*, Kareela Grocer *Kareela*, Parisi's Food Hall *Rose Bay*

FLORIST MERCHANDISING AND BRANDING



(L to R) B & M Florist *Monterey*, Jodie McGregor Flowers *Annandale*, Native Botanical *Young*, Pure Flowers *Lane Cove*

GREENGROCER KNOWLEDGE IN ACTION



(L to R) Cronulla Gourmet Grocer Cronulla, Freshworld Castle Hill, Martelli's Fruit Market Cherrybrook, Ziggy's Fresh Belconnen

GREENGROCER BEST SMALL BUSINESS



(L to R) Bondi Rd Fruitologist Bondi, Fruitologist Rozelle, Plumpton Fruitworld Plumpton, Rossi's Fresh Carlingford

GREENGROCER BEST MEDIUM BUSINESS



(L to R) Freshworld Maroubra, Harbord Growers Market Balgowlah, Freshworld Maroubra, Ziggy's Fresh Belconnen, Ziggy's Fresh Fyshwick

GREENGROCER BEST LARGE BUSINESS



(L to R) Country Growers Market Brookvale, Fruitezy Marketplace Miranda, Fruitezy Chatswood Chase, Parisi's Food Hall Rose Bay

2018 FRESH BLOGGER OF THE YEAR



(L to R) Elissa Steel Five Beans Foods, Jenny Wong See Taste Do, Effi Tsoukatos & Caterina Sterrantino Sydney Food Sisters, Joanne Karcz Travel with Joanne

2018 FLOWER GROWER OF THE YEAR



(L to R) Bagala Bros *Horsley Park*, Eagles Greens *Ourimbah*, East Coast Wildflowers *Mangrove Mountain*, S & P Dominello *Peats Ridge*

2018 PRODUCE GROWER OF THE YEAR



(L to R) Goldenfield Growers *Wallacia*, Grima Farm Fresh Produce *Horsley Park*, Marie's Bella Zucchini Flowers *Berkshire Park*, PJ Fresh *Badgerys Creek*

2018 FLORIST OF THE YEAR



(L to R) B & M Florist *Monterey*, Pearson's Florist *Chatswood*, Pure Flowers *Lane Cove*, The Floral Decorator *Erskineville*

2018 GREENGROCER OF THE YEAR



(L to R) Harbord Growers Market *Balgowlah*, Parisi's Food Hall *Rose Bay*, Ziggy's Fresh *Belconnen*, Ziggy's Fresh *Fyshwick*

2018 WHOLESALER OF THE YEAR



(L to R) Export Fresh, Fresh Fellas, Goldenfruit, Roy Cave & Sons

2018 WINNERS

2018 GREENGROCER OF THE YEAR



PARISI'S FOOD HALL

Operated by the experienced and passionate team of Peter Morelli, Mario Bombardier and Claudio and Albert Guerrero, Parisi's Food Hall, Rose Bay is a showcase of stunning quality fresh fruit, vegetables, flowers and so much more.

A great deal of time and attention is given to this store's presentation. Maximising the use of colour and shapes the team at Parisi's create artful fresh displays. 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.

The store's interior is stylish, spacious, spotlessly clean, well-lit and caters extremely well to the community's

taste and needs. More than a greengrocer, this store is a well established one stop shop that offers impeccable produce, gourmet groceries, deli goods and a café. Even the local dogs are catered for with a bowl of refreshing water and a tie up rail at the front door.

Parisi's Food Hall employees are a dedicated team committed to sharing valuable knowledge and delivering polite customer service.

21 Dover Road, Rose Bay, NSW
www.parisifoodhall.com.au

2018 FLORIST OF THE YEAR



B & M FLORIST

B & M Florist owners Maria and Bill Rizos, their daughters Katrina Bakis and Joanne Poulos and their team of talented and dedicated florists have been named Sydney Markets Fresh Awards Florist of the Year for the second year running.

Evaluated by mystery shoppers and Industry judges this store has been a consistently high performer and has demonstrated retailing excellence across all judging criteria. Visually appealing, well organised and excellent branding throughout the store, it's clear that B & M Florist have a keen eye for detail and take great pride in their work.

From humble beginnings, launched 31 years ago this Monterey florist has evolved by applying customer

feedback, embracing floral trends and establishing an environment that exceeds their customers' expectations.

Sourcing flowers regularly from Sydney Flower Market and skilfully creating masterpieces for gifts, events, weddings and funerals, this florist is renowned for their exceptional floral arrangements, exclusively sourced gifts and impeccable family-orientated customer service.

41 O'Connell St, Monterey NSW 2217
www.bandmflorist.com.au

PRODUCE GROWER OF THE YEAR



GRIMA FARM FRESH PRODUCE

Grima Farm Fresh Produce has over 32 years of experience supplying farm fresh produce to the local community for over three generations. The Horsley Park farm in Sydney's West is owned and operated by brothers Sam and Steve Grima who attribute their success to their mentor, their father.

Grima Farm Fresh Produce are widely respected for their premium fresh produce, quality assurance and innovation. Supplying greengrocers, chefs and providers, with a wide range of veggies they have also become renowned for their speciality product lines like pencil thin leeks, watermelon radishes,

orange beetroot, black radishes, purple, white and yellow carrots and baby cauliflowers grown in shades of lime green and saffron orange.

Dedicating lengthy hours at Sydney Grower's Markets and on their farm the brothers pride themselves on growing beyond the 'ordinary', which ensures their produce is always highly sought after.

www.facebook.com/grimasfarm

FLOWER GROWER OF THE YEAR



EAST COAST WILDFLOWERS

East Coast Wildflowers is one of Australia's leading suppliers of Australian Native and South African Wildflowers. A fourth-generation flower grower, Craig Scott began his career growing traditional flowers but his passion to grow natives quickly took hold, leading him on the path to becoming one of New South Wales' leading native growers.

This Mangrove Mountain based grower is best known for providing high quality native flowers and foliage specialising in Kangaroo Paw, Flannel Flowers, Waratahs, King Protea, Blushing Bride, Bottlebrush, Pink Ice, Flowering Gum, Christmas Bush and Banksias. Their products are highly sought after within the industry and are showcased at many events.

Embracing a number of innovative growing techniques, Craig adopts a conscientious environmental approach to growing. A quiet achiever, who dedicates long hours at his farm as well as selling his flowers through the Sydney Flower Market, Craig still finds the time to actively promote the use of commercially grown Australian native wildflowers and is a member of the Australian Native Flower Growers and Producers Association.

Recognised amongst trendsetting florists, East Coast Wildflowers are known for their quality, exceptional customer service and willingness to go the extra mile to ensure florists get what they need when they need it.

www.eastcoastwildflowers.com.au

2018 WHOLESALER OF THE YEAR



GOLDENFRUIT

Sydney Wholesaler, Goldenfruit are a leading, family run wholesaling business based in the Sydney Markets since 1975. Established by Peter Hendriks in 1954, Goldenfruit is now run by Peter's very capable and charming sons Damien and Jason, who have developed Goldenfruit into a flourishing and highly respected business that represents a solid collection of quality focused growers located across Australia.

Specialising in apples, pears, berries, cherries, nectarines, plums, apricots, figs and citrus fruits this busy wholesaler is extremely knowledgeable about the products they sell, with a focus on customer

service that extends to efficient communication, fast delivery and timely payments.

Their sizeable premises in the Sydney Markets is well presented with the brothers priding themselves on maintaining immaculate produce displays that attract customers and showcase their fruit. Their ability to move perishable fresh produce through the supply chain positions Goldenfruit at the forefront of their industry.

Stands 2-4 Building A, Sydney Markets
www.goldenfruit.com.au

2018 FRESH BLOGGER OF THE YEAR



SYDNEY FOOD SISTERS

The Sydney Food Sisters, Effi Tsoukatos and Caterina Sterrantino's entry in the 2018 Fresh Awards Fresh Blogger of the Year Award "*The Apple Doesn't Fall Far From The Tree*" ticked all the boxes according to Sydney Markets Fresh Awards blog judges, Edwina Bartholomew, Lyndey Milan, Robyn Foyster and Liz Posmyk.

"We love the way the local greengrocer Franks Fruit Market in Haberfield is woven into this story and how he inspires Sydney Food Sisters. This story is creative, fun, well written and the photography is superb." said the judges.

Sydney Food Sisters Blog aims to inspire readers about the wonderful culinary experiences, historical landmarks and picturesque beauty that Sydney has to offer. They create seasonal recipes, coupled with beautifully styled food scenes and their own stories, to share with their loyal followers.

What began as a hobby has now turned into a full-time venture for this creative duo who have a rapidly growing following and now a new award to add to their credentials.

sydneyfoodsisters.com.au

GREENGROCER AWARDS

SERVICE EXCELLENCE



WOLLOMBI ROAD PROVIDORE

Wollombi Road Providore offers the highest quality produce as well as outstanding customer service to the Cessnock local community.

In addition to offering a wide range of fresh produce, the Wollombi Road Providore also features organic juices, deli meats, condiments, Hunter Valley cheeses and fresh breads. The team is always willing to go the extra mile to ensure customer satisfaction to the highest degree.

Applying a customer service model that focuses on exceeding customer expectations through the

delivery of friendly, knowledgeable service, it isn't hard to establish why Wollombi Road Providore are winners in the category of Service Excellence.

The success of Wollombi Road Providore is a testament to the hard work of its owners and managers Michael and Lisa. The pair also have a regular column in their local newspaper outlining what's in season and available fresh in store.

80 Wollombi Rd, Cessnock NSW 2325
www.facebook.com/pg/wollombiroadprovidore

RETAIL PRESENTATION



PARISI'S FOOD HALL

With over 100 years of combined experience in the produce industry, the team at Parisi's Food Hall use this incredible wealth of knowledge and experience to continue growing their business from strength to strength.

Parisi's Food Hall is situated in Rose Bay. Its décor is modern and inviting, reminiscent of an exquisite European food hall. The wow-factor starts at the front door, where you are met with volumes of fresh cut flowers. The store opens up to wide aisles that showcase impeccable and creative fruit and vegetable displays.

The extensive range of locally sourced premium quality produce exudes freshness and seasonality.

Parisi's goes above and beyond to cater for its customers. They offer gluten free products, useful cooking tips, recipe cards and always ensure their staff are well trained with extensive product knowledge.

21 Dover Street, Rose Bay, NSW, 20129
www.parisfoodhall.com.au

KNOWLEDGE IN ACTION



MARTELLI'S FRUIT MARKET

Martelli's Fruit Market is a family run business with an exceptional range of fresh produce and gourmet groceries.

The Martelli family has a long and proud history in the fresh produce industry. They continue to impress the local community with their wealth of product knowledge and exceptional customer service. From the moment you walk into their vibrant store's you are welcomed by friendly, well-trained staff and can choose from an extensive array of superbly-presented fresh produce.

Family matriarch Frank Martelli, is well respected in the fresh produce industry. He has fabulous knowledge of seasonality, growers and brands and utilises this honed skill to educate his customers and ensure his store's produce is amongst the best in Sydney.

Martelli's Fruit Market offers the kind of personal touch's that can only be found in a local, family-run business. Whether you're after a quick cooking tip or seasonal produce advice, the team is always willing and able to assist.

Cherrybrook Village Shopping Centre 28 Shepherds Dr,
Cherrybrook NSW 2126
[facebook.com/Martellis-Cherrybrook-500497399982258](https://www.facebook.com/Martellis-Cherrybrook-500497399982258)

BEST SMALL BUSINESS



ROSSI'S FRESH

Rossi's Fresh Grocer is a charming, boutique greengrocer that prides itself on delivering the highest standards of both produce and customer service.

Owned and operated by Stephen & Amanda Rossi, this business has only been open for 18 months and is testament to hard work, a willingness to adapt to community needs and delivering premium quality produce hand in hand with friendly and accommodating service.

This long narrow store has a dazzling sense of abundance filled with an impressive range of quality fresh fruit and vegetables. Displays are kept small yet topped up regularly.

Not only does this successful small business go above and beyond to create the perfect customer experience,

but they consistently strive to cater to the local community's tastes and needs by offering a wide range of semi prepared fruits and vegetables that cater to time poor customers who still want to eat healthy.

In addition to providing an extensive range of fresh produce, Rossi's Fresh also features a coffee bar, ready-to-go salads and yoghurts, which makes it a one-stop-shop for customers.

It is clear that the efforts of Rossi's Fresh are well received and appreciated by the local community, as the store has a thriving loyalty program and many dedicated return customers.

Shop 7, 500 North Rocks Rd, Carlingford NSW 2118



BEST MEDIUM BUSINESS



HARBORD GROWERS MARKET

Harbord Growers Market is a reputable family run business led by Dominic Gerace and his sons Anthony and Amerigo, best known in their local community for offering a diverse range of top quality produce and friendly customer service.

Dominic first opened the business 30 years ago in 1988 in Freshwater and whilst now officially retired, Dominic can still be found in the shop daily. Relocating to Stockland Mall, Balgowlah several years ago, this established greengrocer has continued to flourish.

Harbord Growers Market has an abundant market feel that is warm and inviting to customers. Each day, Harbord Growers sources its fruit, veggies and flowers from Sydney Markets, ensuring customers have a superb choice of the freshest produce. When it comes to its grocery lines, the team at Harbord Growers Market maintains its quest for the best, sourcing a delicious array of deli lines and gourmet groceries.

Great products supported by outstanding customer service makes Harbord Growers Market a popular place to source locally grown fresh produce at competitive prices.

197-215 Condamine St, Balgowlah NSW 2093
www.harbordgrowers.com.au

BEST LARGE BUSINESS



FRUITEZY

Fruitezy, Chatswood Chase is a family run business which has been servicing the local community for over 18 years. This North Shore greengrocer has built an uncompromising reputation for offering quality fresh produce, an exceptional product range, impeccable presentation and attentive service. Whether you are a gourmet or simple home cook this store is sure to inspire you with its fresh produce.

Offering freshly squeezed fruit juices, gift baskets, gourmet groceries, online shopping, inspiring recipes and a convenient home delivery service.

Operated by Max Filipe and Abilio Pavia and supported by a dedicated team Fruitezy, Chatswood Chase are consistently going above and beyond for the local community. Not only do they support local schools but they also frequently donate to charitable fundraising events.

Shop B001 Chatswood Chase, 345 Victoria Ave, Chatswood NSW 2067
www.fruitezy.com.au

FLORIST AWARDS

SERVICE EXCELLENCE



PURE FLOWERS

'Do what you love, love what you do'. This is the business mantra behind Elen Minas and Ludmila Sedorovitch, the owners and floral designers for Pure Flowers. The duo met at floristry school turning their backs on the corporate world to follow their passion for florals. After working on a number of projects and events together, this creative duo decided to go it alone and in 2011 purchased Pure Flowers.

From the moment customers enter the store they are welcomed with a warm and enthusiastic greeting. Staff work intuitively to meet each customer's specific needs to create meaningful gifts.

Each arrangement is wet packed and includes a complimentary floral preservative to aid in the life

extension of the flowers. Recognised for their willingness to maximise an arrangement whilst staying within a customer's budget it is clear why customers are likely to return to Pure Flowers.

Elen and Ludmila describe their style as 'elegant with a modern twist' inspired by nature, art, fashion and architecture. Their ultimate goal is to create beautiful floral designs and stunning blooms that spread joy to all those who see them.

3/23-25 Burns Bay Rd, Lane Cove NSW 2066
www.pflowers.com.au

RETAIL PRESENTATION



THE FLORAL DECORATOR

Kelly Thomas of The Floral Decorator has trained with some of the florist industry's best. From France to Germany, she was exposed to a whole new world of floral design.

This experience, along with her ingrained passion for flowers, led to her opening The Floral Decorator. The store itself is reflective of rustic textures, earthy tones and an unpretentious organic warmth that is both inviting and exuding of community appeal.

With a motto that 'there is something for everyone and every budget', Kelly and her staff create

everything from pretty posies and beautiful bouquets to extravagant event installations with the utmost style and poise.

From eclectic on street displays to a kaleidoscopic array of seasonal blooms this store offers shoppers an outstanding selection that can only be described as a floral haven.

112 Erskineville Rd, Erskineville NSW
www.thefloraldecorator.com.au

MERCHANDISING & BRANDING



JODIE MCGREGOR FLOWERS

Jodie McGregor has over 25 years' experience in the floral industry and attributes her love of floristry and her early learnings to her grandparents who grew beautiful poppies, sweet peas, Mr Lincoln roses and much more.

The Annandale based store continues to grow from strength to strength and its success is a testament to Jodie and her team's hard work, exceptional customer service and exquisite floral arrangements.

Awarded the Merchandising and Branding Award for the second year running, this inner western florist may be Annandale based, but their reputation is highly regarded all over Sydney.

Not only do they have an informative user-friendly website, but they also have a loyal legion of

followers supporting their social media pages, which are consistently adorned with colourful floral arrangements reflective of their unique style and artistic flair.

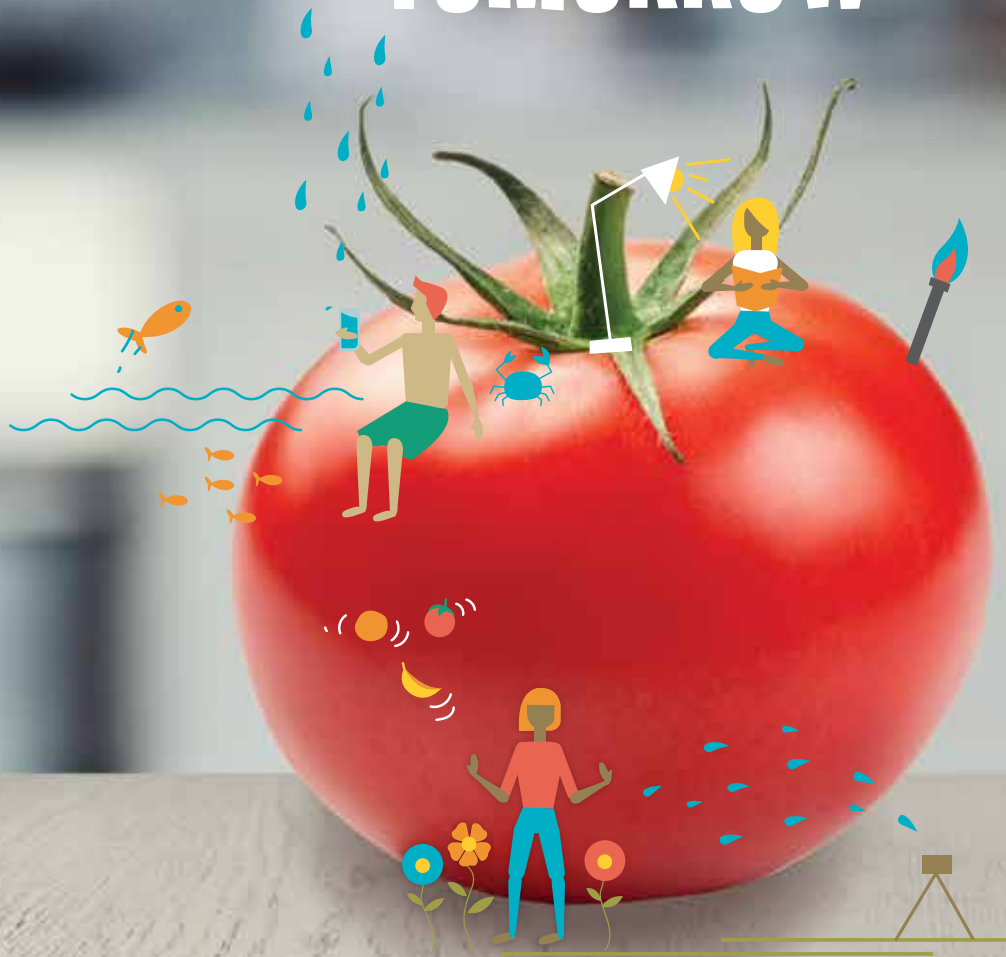
Another initiative of the Jodie McGregor brand is her consistent efforts to nurture her flower adoring community by publishing a weekly newsletter that is educational, informative and entertaining.

The store's philosophy is to produce floral arrangements that are creative and exceptionally fresh, as well as a customer experience so enjoyable that buying flowers becomes an addiction!

123 Johnston St, Annandale NSW 2038
www.jodie.com.au



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THE FRESH AWARDS

WEDNESDAY 25 JULY 2018
THE STAR EVENT CENTRE,
PYRMONT

Over 300 attendees of the fresh industry's elite gathered at The Star Event Centre in celebration of this year's Fresh Awards. The spectacular evening was hosted by MC Chris Bath and featured a charming performance by the Master of Swing himself, Tom Burlinson.

Upon arrival, guests were treated to welcome cocktails inspired by seasonal produce whilst having the opportunity to have their photo taken with a number of large gold frames. The frames were adorned with decorative florals representing each of the Fresh Awards sponsors.

The theme of fresh produce carried on throughout the venue with an elaborate display of fresh produce and flowers cascading down the entrance of the stage. A selection of fine-dining canapés was served to guests whilst the winners of each of the 15 award categories were revealed.

Congratulations once again to this year's winners and finalists and all those who took part in the 2018 Fresh Awards program making it a highly memorable evening.













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— PADDY'S MARKETS PRESENTS —

FOODIE FRiDAY

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10AM - 4.30PM



LA DOLCE VITA DI LIVIO MUSCO

Born on 23rd of April 1945, Livio Musco was raised alongside 2 sisters and 1 brother in Istria's historic main city of Pula, Northern Italy. At the age of 5, having lost his father to the War, his mother made the tough decision to migrate to Australia.

Initially placed at a migrant camp in the small historic mining town of Greta, New South Wales, Livio and his family eventually relocated to Brisbane where his mother and older sister took up a job in an Italian convent.

As the years passed by, Livio's mother moved down to Sydney where Livio would later join her as a young 17-year-old adolescent. It wasn't long after, that Livio met his wife of 53 years, Rosa, marrying her at the age of 19 and settling down to start a family.

Fast forward to today, after 2 children and 5 grandchildren, and having suffered and recovered from a major heart attack in December 2017, Livio Musco handed in his official resignation and expressed his desire to retire, after 19 years as a Market Officer at Sydney Markets.

Before he left we had the chance to catch up with him and reflect on his time over the years at Sydney Markets.

HERE'S WHAT HE HAD TO SAY...

When did you first step foot into the vibrant and chaotic world of Sydney Markets as a Retail Markets Officer?

I started at Sydney Markets in the year 2000

What initially attracted you to the role as a Market Officer at Sydney Markets?

Well mainly because it was a three-day job so I had more time on my hands. I liked working weekends because I did things during the week like I could go fishing and there wouldn't be a million boats on the water.

How has your time been working at Sydney Markets?

It's definitely been a bit of a challenge. Working with different nationalities and different cultures is very interesting. It's all about being patient with people. And people respect you for who you are if you do the right thing. I spent 18 years working every Saturday in the Flower Market. Not a lot of people work in the one area for that long. Especially the Flower Market.



What would be your advice be to anyone taking up a role as a Market Officer at Sydney Markets?

What would I tell them? I would tell them to do the right thing. If they do the right thing they've got no problems. You know apart from doing the right thing, just don't say too much, just stop and listen to the tenants. Be patient with the tenants. If you're quick tempered you've got to keep your temper down. Just treat them in a proper manner and you will be respected. If you can stay calm in a situation then you have what it takes.

Now Livio, I understand late last year that you had a pretty big scare whilst at work. Do you have much of a recollection of what exactly occurred on that day?

Yeah, well I don't really remember too much but I guess I dropped dead here whilst at work and thanks to Wayne, Dee and the team I was able to get to the hospital in time. There was a young policeman named Ryan Metcalfe along with 2 other police ladies who also worked on me for about 12 minutes doing CPR and it took about 5 minutes to get my heart going again on a defibrillator. They kept the oxygen going to the brain so that way I ended up coming out of my coma normally. I would have come out a vegetable otherwise if they didn't do that. They definitely did everything right. Even some of the stall holders ran out and tried to help to get the ambulance through the traffic. So, it was an effort that everybody put in and I am very thankful for that.

Well it's great to see that you have recovered since then and I'm sure the team were thrilled to have you back when you returned to work.

Yes, it took a bit of time for me to recover and I'm glad I got to see the team again, but yeah, I guess it is time for me to kick back a little now which is why I decided to hand in my resignation.

It sounds like the right time for you to retire and we wish you much happiness as you enter your retirement. But before you head off, you mentioned earlier that you like

to go fishing? Where do you go to drop a line and can you give us any useful tips?

Yes. I like going out on my boat when I have the time up to the Hawkesbury River. I've become quite good at knowing where all the best spots are to catch fish. I catch a lot of flathead and bream out there. Tips hey? Well I'd say it's fairly simple, just look out for all the old blokes in old boats out on the water, they are the ones you want to learn from.

Sounds like you have a real knack for fishing. Can you tell us about any other hidden talents you may have?

Well I was born with a natural voice. I started singing when I was a kid. I used to listen to old Italian records and then I would start singing and it was something I just continued doing. I love Opera singing in particular! Earlier this year I performed live on the Alan Jones Breakfast Radio program that was broadcasted from the Sydney Flower Market on Valentine's Day.

That's awesome! Well, I guess you'll have plenty of time to continue your passions now that you're retiring. What do you plan on doing first?

Well, I will probably do a bit of travelling then I might do a little bit of charity work in singing or something like that, join a musical society or what ever it might be. I'll definitely spend time fishing too of course. I've got a 22-acre property up in the Blue Mountains near the Cox's River so I will probably spend a bit of time up there.

Well Livio, thank you so much for taking the time to chat with us. We wish you nothing but the very best in your retirement and on behalf of SML we would like to say thank you for your incredible contribution over the last 19 years. You will be sorely missed and we wish you all the best in your future.

Thanks! And thank you to the Retail Team, SML, the traders and all those who I have worked with over the years. It's been a pleasure. – Ciao, Livio Musco

RETAIL MARKETS UPDATE

PADDY'S MARKETS FLEMINGTON SUNDAY / SWAP & SELL

FAY – TOYS

Q1. How long have you been a trader at Paddy's Markets?

A1: *I've been trading for about ten years.*

Q2. What do you sell and why the Markets interested you?

A2: *I sell toys and homewares. I like to work at the markets because we get a wide range of customers from all around Sydney.*

Q3. What is the best thing about setting up your business at the Markets?

A3: *My work at the markets is very enjoyable, it keeps me busy and I really enjoy talking and helping customers, I always give them advice and ideas on what toys to buy according to kids age groups.*

Q4. What are your hobbies?

A4: *I enjoy singing and listening to music and my favourite hobby is belly dancing.*



PADDY'S MARKETS HAYMARKET

SAM – DOWN UNDER UGG AUSTRALIA

Q1. How long have you been a trader at Paddy's Markets?

A1: *Been trading in Paddy's Markets for over 23 years and in retail for over 45 years.*

Q2. What do you sell and why the Markets interested you?

A2: *Australian made UGG boots, souvenirs, leather goods and a large variety of accessories/gifts. The items that I am selling cover the winter seasons for locals and for cold countries during our warmer seasons.*

Q3. What is the best thing about setting up your business at the Markets?

A3: *The high exposure to passing customer flow and catering for the tourists/locals.*

Q4. What are your hobbies?

A4: *I'm a carenthusiast and also enjoy gardening and landscaping.*



PADDY'S MARKETS FLEMINGTON



ROBERT - DELI

Q1. How long have you been a trader at Paddy's Markets?

A1: *My parents began trading in the markets from 1967, I took over the family business when after my father's passing in 1997.*

Q2. What do you sell and why the Markets interested you?

A2: *I sell a range of deli products including cheese, small goods, oils, continental breads and cured meats.*

Q3. What is the best thing about setting up your business at the Markets?

A3: *Definitely the array of people you get coming through the markets, I can cater to young, old and even travellers.*

Q4. What are your hobbies?

A4: *In my spare time I love a good adventure, travelling around and also reading.*

PADDY'S MARKETS FLEMINGTON



HARRY - FRESH FOOD

Q1. How long have you been a trader at Paddy's Markets?

A1: *My father has been a trader in the wholesale market and Paddy's Markets for over 40 years. Akropol Fruit & Vegetable Supplies is now run by myself and my brother Peter.*

Q2. What do you sell and why the Markets interested you?

A2: *Our business is quite unique because of the variety of products we sell. We specialise in fresh herbs and all bunch line vegetables like silver beet and beetroot. Also, our Asian vegetable selection like bok choy, eshallsots and radishes are very popular.*

Q3. What is the best thing about setting up your business at the Markets?

A3: *It is convenient for us as traders because it is so close to our wholesale business.*

Q4. What are your hobbies?

A4: *Weekend sports with my children, reading, sleeping and cooking with the freshest produce from the markets*

PADDY'S POP-UPS

Paddy's Markets Haymarket launched a series of Pop-Ups over the month of July to increase foot traffic and attract potential new traders to the Markets. Over the course of the month a variety of vendors within the following categories; Foodies Week, Tech Week, Kids Week and Arts & Craft Week participated in the initiative.

Some of the businesses that took part included Adriano Zumbo, Rabbit Hole Tea, Tesla, Big Fun Virtual Reality, Build-A-Bear and Fly by Fun.

The initiative was well received by the public, with a 10% increase of customers visiting the Markets in comparison to July last year. The Pop-ups were featured across a number of media publications, with the launch of Kids week airing live on the Channel Nine Today Show.





PADDY'S NIGHT FOOD MARKETS ZOMBIE FEAST

Walking Dead fans were given the chance to experience a real-life zombie apocalypse at the Paddy's Night Food Markets Zombie Feast. Customers battled their way through herds of roaming zombies to reach a selection of gourmet food, drink and dessert vendors serving burgers, smoked meats, tacos, loaded fries and drinks that looked like blood in saline solution bags.





PADDY'S NIGHT FOOD MARKETS FEAST & THE FURIOUS

Fast cars and fast food were the highlight of the sold-out Feast and the Furious event at Paddy's Night Food Market. A display of over 100 uniquely modified cars transformed the expansive Market into a scene out of the popular Fast and the Furious film franchise.

Thousands of Sydneysiders turned up to admire the cars, whilst feasting on rapid-fire appetizers and mains dished up by some of the best food trucks currently on offer.





PADDY'S NIGHT FOOD MARKETS BURGER WARS

The rise of the gourmet burger market fuelled an all-out Burger War with the best of the best turning up to showcase their take on the popular fast food item. Serving variations that included pickles, caramelised onions, American cheese and a whole lot more, a number of vendors worked profusely to deliver perfectly cooked burgers to legions of hungry customers.

The battle continued with 5 burger eating fanatics taking to the stands to participate in a cheeseburger eating competition. Each contestant was given 5 loaded burgers to devour with 2 clear winners completing the battle unscathed.





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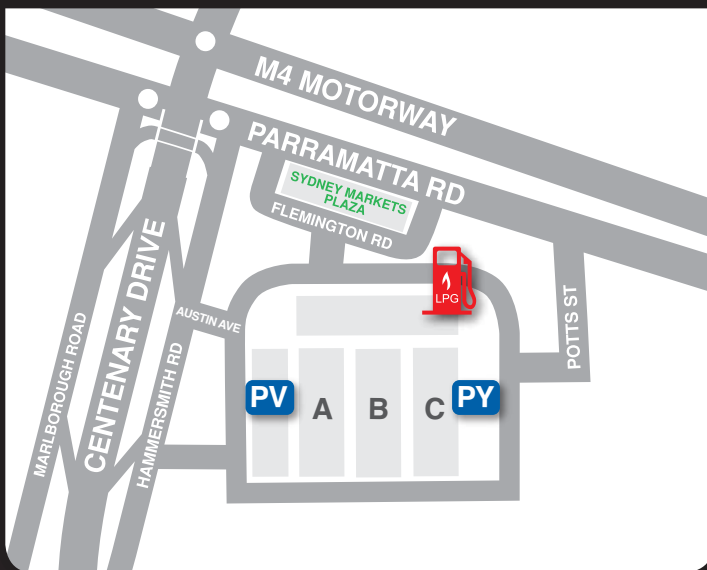
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SITE SERVICES UPDATE

HAYMARKET OFFICE RELOCATION

The new modern office will be located at Thomas St entry for easy access for stand holders and the general public. It will be a focus point for visitors and will identify with our Paddy's brand.

Work has commenced and is expected to be completed by early October.



BUILDING C SWITCH ROOMS RELOCATION

Construction of the new switch room is complete with the exception of some minor finishing touches required by the builder.

To carry the additional load of electrical cables, support strengthening of the purlins was undertaken.

The project remains on track for completion by November 2018.

CAR PARK V PAVEMENT REPLACEMENT

Replacement of the asphalt and line marking on the ground level of Car Park V is now complete. Operations have worked tremendously with the temporary relocation of the Swap & Sell Market traders and the Reserved Truck Parking tenants.

The final section of asphalt will be replaced next year.

SYDNEY MARKETS EXECUTIVE RECEPTION - PLAZA LEVEL 3

The existing Executive Area has been refurbished with a new modern design that reflects our corporate colours and image, by incorporating SML branding throughout. The new reception area includes glass framed doors, with ergonomic workstations for executive staff.





BUILDING M - PURLINS

Rusted purlins and gutter supports are currently being replaced on the northern side of the building.

PLAZA EXTERNAL TILING

To improve the appearance and safety of the Plaza forecourt, replacement of the existing tiles has been completed.

KERRUISH AVE

Due to a burst water main, emergency works were undertaken to replace the section of pipe and reinstate the damaged roadway.

PLAZA (WESTERN SIDE) – AWNING

To protect customers and tenants from weather, a new glass awning was installed near the western entry of the Plaza.

FIRE SERVICES

The Hydrant diesel pump in Carpark V is in the process of being replaced.

The Sprinkler pump in Carpark V which was in use for some time, has just been replaced.



WAREHOUSE Z

Works at Warehouse Z are progressing, with completion expected by May 2019.

Sydney Fresh and Vegie World are the new tenants and are designing their fit-out.

INFORMATION CENTRE

Construction of a new purpose-built Information Centre called Sydney Markets Central, is set to replace the demountable kiosk on Centre Rd at the northern end of Building B.

On completion in October 2018, Sydney Markets Central will cater to:

- Improve stakeholder engagement with SML due to its convenient location
- Meet and greet local and international delegations, visiting politicians, VIP's, school classes and consumer tour groups
- Marketing and Market information
- Photo ID and payments

IMPORTANCE NOTICE

BUILDING ALTERATIONS & NEW COOL ROOMS

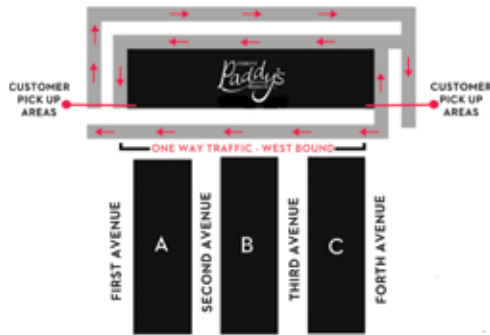
For any building work or cool room construction, the Strathfield LEP (Local Environmental Plan 2012) (SLEP 2012) is applicable for Sydney Markets.

Strathfield Council or a Private Certifier must be contacted for any applications and approvals. All details must also still be submitted to SML as it is still necessary for any applications to Council to be accompanied by the Owner's Consent, which must be obtained from SML.

OPERATIONS UPDATE

FRIDAY / SATURDAY TRAFFIC MANAGEMENT PLAN FOR PADDY'S MARKET FLEMINGTON

Traffic Management changes have been made on Centre Road to reduce pedestrian and vehicle (including forklifts) interaction during Paddy's trade on Fridays. The changes involved the closure of the east bound lane. [Refer to map below]



The new plan commenced on Friday 4th May 2018, with positive feedback received from both traders and customers.

It is anticipated that the plan will be utilised on Saturdays as well. Consultation with Paddy's Fresh Food Market Saturday traders commenced on 16 June and continued through July 2018. The Saturday TMP trial commenced 18 August 2018

SML would like to thank all stakeholders for their assistance and cooperation with safety improvements undertaken within the Sydney Markets site.

DEDICATED PEDESTRIAN WALKWAYS

As part of SML's ongoing focus on separating pedestrians and vehicles within the Sydney Markets site, Safety Bollards have been installed in ramp ways on the north and south ends of Buildings A, B & C. This has created a dedicated safe walkway for pedestrians.



ENJOY EASY PARKING AT SYDNEY MARKETS

Sydney Markets would like to inform customers of the different entries to the Market and the easiest parking option available.

For a more convenient shopping experience, park in the Eastern (Y) or Western (V) multi-storey car parks with lift access with plenty of parking on the two levels, close to **Paddy's Markets** Building D for the best shopping experience.

The lifts are large, so getting your trolley to your car won't be a problem.

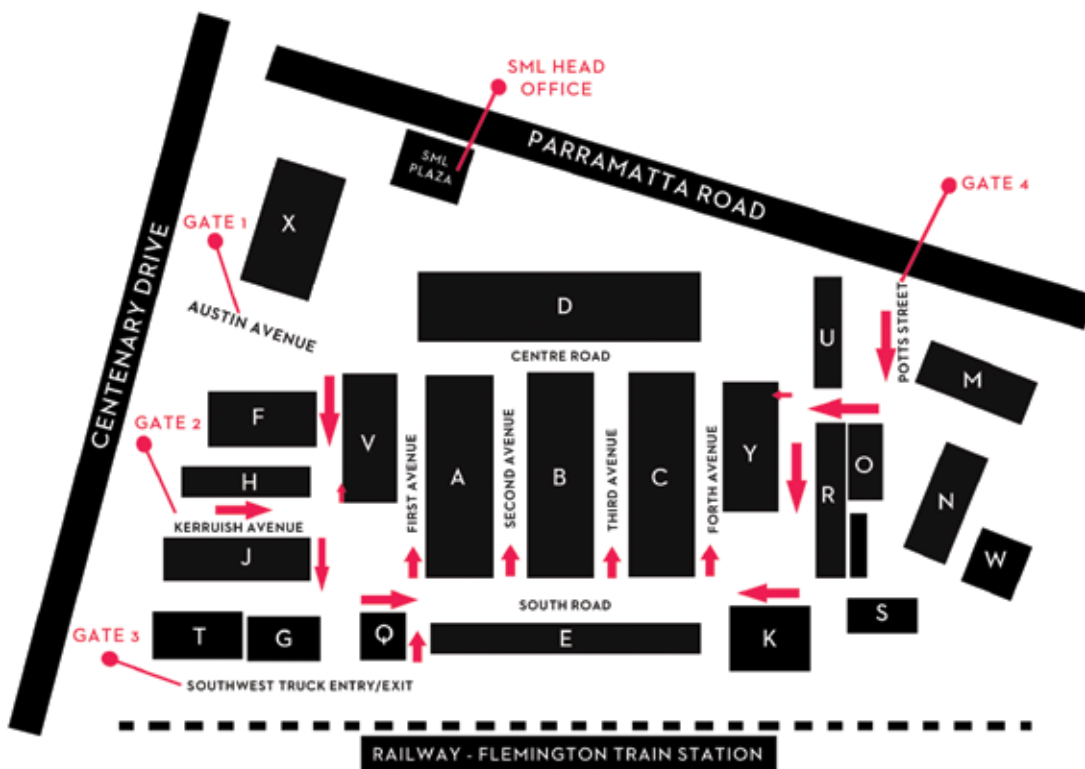
There are multiple entry points to Sydney Markets including:

GATE 1 – Austin Avenue is the main entry gate and the most used.

GATE 2 – Kerruish Ave. This gate offers direct access to the Western (V) multi storey car park. It also is the best gate to gain access to the Flower Market parking area and to the available parking between Buildings A, B & C.

GATE 3 – South West Entry is the best gate to enter when accessing parking between Buildings A, B & C.

GATE 4 – Potts Street. This gate offers access from Parramatta Road and is the best gate to enter to access the Eastern (Y) multi storey car park and to available parking in between Buildings A, B & C.





ENVIRONMENT UPDATE

Waste volumes have declined recently as we settle into our colder months of the year. We are currently averaging 68% recycling. Food waste to charity has increased significantly in the past year with over 1,890 tonnes donated by Market Tenants to the needy. Foodbank has sourced all this product from the Markets.

Cardboard collection and recycling has improved due to new initiatives implemented by Veolia Environmental Services. We managed to divert and recycle a record of 1,710 tonnes of Cardboard in the past 12 months. Clean cardboard can be left at the end of the Dockway for Wholesalers/Warehouses or taken directly to Green Point. Paddy's Stand holders can leave the Cardboard on your stand at the end of trading and it will be collected by our waste Contractor Veolia.

Please ensure all fruit and vegetable waste is separated and taken to Green Point for recycling. If you could remove the packaging from the fruit and vegetable waste and place it inside Cardboard bins (similar to watermelon bins) it reduces contamination and helps our recycling process. Remember to keep food waste bins clean from packaging or you may be charged additional costs for disposal. There has also

been a significant increase of plain pallets around the site, so please don't discard them and take them directly to Green Point for re-use or recycling. Our new Polystyrene machine recycles polystyrene boxes much faster and efficiently.

NSW CONTAINER DEPOSIT SCHEME- REVERSE VENDING MACHINE

SML has installed a reverse vending machine on site to collect eligible beverage containers for recycling in exchange for a 10-cent refund. The reverse vending machine is located in the Plaza Car Park. Since February 2018, over 618,000 containers were deposited in the machine. This initiative will further promote SML's Sustainability profile and help the environment to reduce containers ending up in landfill.

Customers can choose three options to collect the proceeds from their returned beverages: - Paddy's Markets Voucher, their PayPal Account or a Charity.

The NSW Government has introduced this scheme as a further initiative to help reduce the volume of litter and offer an incentive to consumers to recycle more.



WASTE SEPARATION

The following waste streams should be separated and taken to Green Point.

- Organic Waste
- Polystyrene
- Timber Pallets
- Cardboard
- Plastic Film

SML provides cardboard bins and 120L Sulo bins to tenants for organic recycling. Do not place any fruit or vegetables inside your 240 L General Waste Sulo Bins as it ends up in landfill and we miss the opportunity to recycle. Pallet swap is also available for waste delivered to Green Point. The more we reduce General Waste going to landfill the more we can recycle and reduce costs for all stakeholders. We also collect and recycle polystyrene and plastic at Green Point.

GREEN POINT OPERATION HOURS:

Wholesale & Growers	Mon - 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)	Sat ONLY	3:00pm – 6:00pm

FOODBANK

If you would like to donate any suitable food waste for charity you can drop it off in the Rail Area beside the Weighbridge, Flemington Tuesdays and Fridays from 8:30am.

Since July 2017, Foodbank have collected 972 tonnes of fruit and vegetables at Flemington. Many thanks to all the Tenants who have donated.



DISCOUNTED COFFEE

Discounted Coffee at Sydney Markets is now available from all our Coffee shops at Flemington. What's the catch? There is none, simply take your own mug to the coffee shop and they will top it up with coffee and you will receive fifty cents off the price of the cup of coffee! This initiative helps the environment by reducing the number of disposable coffee cups ending up at landfill.

PROPERTY UPDATE



SHOP 9-10 MEDICAL CENTRE

We are pleased to announce that Shops 9-10 in the Plaza Building have been leased to Optimal Health Group Pty Limited who will facilitate a Medical Centre. The Medical Centre is now open with hours of operation as follows:
Mon-Fri 7-5pm, Saturday 8-1pm, Sunday 8-12pm.

NEW SIGNAGE - PLAZA NEWSAGENCY

New signage has been installed at the Plaza Newsagency. The signage not only presents an overview of the products and services provided by the Newsagency but also includes a large-scale way finding map of Sydney Markets.

SYDNEY MARKETS CONFERENCE CENTRE

The Sydney Markets Conference Centre located in the plaza is 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.

NO SMOKING

All Plaza tenants are reminded that Shops and Office suites are SMOKE FREE ZONES. Occupiers of any Market space are required under the Smoke Free Environment Act to see that persons do not smoke in their premises.

SUBLETTING OF WAREHOUSE SPACE

The Sydney Markets Limited (SML) Memorandum of Lease for Warehouses does not permit the lessee to sublet their premises.

This helps to ensure that Sydney Markets can continue to maintain its Market operations and provide services to its shareholders while protecting your interest in Sydney Markets. SML also recognise that from time to time the needs of your business may change and your space requirements may not always remain the same. In light of this, SML has put in place a policy to allow Warehouse tenants to sublet part or whole of their Warehouse, providing that SML grants permission for the sublease and that a sublet fee is paid for the privilege.

However, an application must first be completed, submitted and approved by SML before any sublet can commence.

Sublet Application forms are available by contacting the Property Manager on 9325 6240 or the Operations Team Leader on 0417 325 232.

42 YEARS AND COUNTING..



John Charbel, business owner at Sydney Markets

Nowadays, John Charbel describes himself as “just a simple café owner,” but that belies the business acumen he’s gained over the last 42 years, since first stepping foot into the Markets.

An entrepreneur with a distinct energy to him, John launched his first Wholesale business at Sydney Markets, ‘Sam and John Produce’ in 1989. Specialising in ‘hard produce’ as he referred to it, such as potatoes and onions, John eventually made the move from the Wholesaling industry, to opening up a series of Greengroceries throughout the Sydney Basin.

Having successfully operated 4 Greengroceries for a number of years, in 2008, John took on a whole new challenge, with the launch of Ella Café in D-Shed at the Markets.

“I’ve always loved the Markets. I love the location. The people. The atmosphere. I’ve got 3 cafés now at Sydney Markets including Ella Café, Market Café and Piccolino” expressed a proud John Charbel.

“I’ve been part of this community for years now. It’s definitely an interesting place to run a business. I mean you meet different people all the time which is something I really enjoy. Where else on earth can you work and socialise at the same time. That’s one of the best things about working at the Markets. I guess the downside though are the long hours and the fact that we operate 7 days a week, but I’ve always said to my son that if you don’t love what you do then you shouldn’t be doing it.”

It’s clear that John has passed on that work ethic to his son, Anthony, who works alongside his father at the cafés whilst still pursuing his own interests.

“We take turns in having a weekend off so we don’t over work ourselves, but it’s hard when it’s your own business” said John, when asked if he manages to take any time off.

“I’ve been a business man for years now. But it’s not all

about business. My wife has experienced some pretty tough health issues. She’s had cancer twice but she’s fought through. We only have one son and I consider myself as being pretty blessed as I now have 2 grandchildren, with another one on the way. I guess above all else family is the most important thing to me. ”

John went on to explain that through years of working at the Markets, he was able to build his businesses to cater to the different needs of his customers.

“I guess after a while you kind of figure out what your customers want. At the Markets we have a mixture of different nationalities so our cafés reflect this through the menu from offering halal options to popular Asian dishes. We also do deliveries. A lot of our customers call up and place their orders over the phone so their breakfast or coffees can be delivered to them.”

When asked if there were any plans to change careers again, John simply replied, “No. Not a chance. I love what I do now. I’m lucky because I get to know all my customers from interstate truck drivers to other business operators within the Markets. It’s like one big family. Plus, I’m very happy with the Management at Sydney Markets. We really appreciate their support from the highest point of staff to the customer service guys on the floor. They’ve always been supportive. They’ve always been there for us from maintenance problems to any other issues we’ve had. They are consistent and are very good at what they do. I’m very pleased to have a business here in the Markets.”

MARKET CAFÉ | ELLA CAFÉ

Building D – Sydney Markets
Monday – Thursday, Midnight – 10am
Friday – Sunday, Midnight – 2pm

STAFF ACADEMIC ACHIEVEMENTS



HIGHER LEVEL QUALIFICATION TRAINING

Over the last twelve months the Sydney Markets Managers, Con Kapellos, John Pascucci and Adrian La Cava completed a Diploma in Business. Combining theoretical and practical knowledge the Diploma focused on the following areas:

- Developing organisational and teamwork skills
- Managing performance
- Professional development
- Preparing budgets
- Providing leadership across an organisation

At the end of last year Shawn Freeburn, Brian Bigelow, Troy Tuckey and Glenn Russell completed a Diploma in Leadership and Management which included the following units:

- Leadership in the workplace
- Communicating with influence
- Developing and using emotional intelligence
- Performance Management
- Financial Management
- Management of Customer Service Strategies
- HR Management
- Risk Management

There are currently 8 Market Officers who are also completing higher level qualification training programs. These staff members are completing the Certificate IV in Leadership and Management training and are scheduled to complete this training program by the end of the year.

Sydney Markets would like to commend the above staff members on their educational achievements and wish them continued success.

EMPLOYEE OF THE MONTH



JANUARY 2018

ZAK GUDELJ

MARKET OFFICER, RETAIL MARKETS TEAM,
HAYMARKET

Do you have any irrational fears and if so what are they? - *I'm Fearless*

Name one item that is always in your fridge?
- *Milk*

Describe your life using one word? - *Adventurous*

Would you rather go abseiling or white-water rafting? - *White Water Rafting*

If you could learn any language fluently what would it be? - *Mandarin/Chinese*

What was the first film you remember seeing at the cinema? - *E.T*

What is one food item you would never give up?
- *Chocolate*

Best thing about working at Sydney Markets?
- *The atmosphere of working with multicultural people and day to day challenges*



FEBRUARY 2018

SERGIO VIGONE

DAY SHIFT SUPERVISOR, OPERATIONS TEAM

Do you have any irrational fears and if so what are they? - *Not that I can rationally think of*

Name one item that is always in your fridge?
- *White Wine*

Describe your life using one word? - *Thoughtful*

Would you rather go abseiling or white-water rafting? - *White Water Rafting*

If you could learn any language fluently what would it be? - *Japanese*

What was the first film you remember seeing at the cinema? - *Star Wars*

What is one food item you would never give up?
- *Liquorice*

Best thing about working at Sydney Markets?
- *Every day is an opportunity to do something better*

EMPLOYEE OF THE MONTH



MARCH 2018

APRIL 2018

ADAM BEATIE

MARKET OFFICER, ENVIRONMENT TEAM

What's the weirdest thing you've ever eaten?
- Snake

Tell us one thing on your bucket list?
- To visit Scotland

If you could have dinner with a famous person who would it be and where would you take them?
- Rodney Carrington (comedian) at Harry's Cafe

Would you rather go skiing or paragliding?
- Paragliding

Can you count to ten in any other language? If so which one? - No

Where did you last go on holidays?
- Healesville, VIC

What are your favourite pizza toppings?
- Pepperoni

Best thing about working at Sydney Markets?
- Working with the boys from Greenpoint

JACK ANESTIS

MARKET OFFICER, RETAIL TEAM

What's the most exciting country you've ever visited? - Greece

Have you ever been compared to a celebrity? If so which one? - No

Do you have a nickname? If so, tell us what it is - No

Would you rather holiday at a beachside resort in the Maldives or at a ski lodge in the Swiss Alps? - Beachside resort in the Maldives

What's your favourite show on TV or Netflix at the moment? - Suits

What was the first film you remember seeing at the cinema? - Jaws

What are your favourite pizza toppings?
- Pepperoni

Best thing about working at Sydney Markets?
- Going home



MAY 2018

MICHAEL TRAN

MARKET OFFICER, GTA TEAM

What's the weirdest thing you've ever eaten? - *Sea Urchin*

Tell us one thing on your bucket list? - *Mt. Everest*

If you could have dinner with a famous person who would it be and where would you take them? - *I would take Dwayne Johnson aka The Rock to eat in Cabramatta because a lot of good restaurants there.*

Would you rather go skiing or paragliding? - *Skiing*

Can you count to ten in any other language? If so which one?
- *Chinese, Vietnamese, Japanese and Italian*

Where did you last go on holidays? - *Apollo Bay in Victoria*

What are your favourite pizza toppings? - *Supreme*

Best thing about working at Sydney Markets?
- *You get to meet and talk to all kinds of people*

STAFF UPDATE

NEW EMPLOYEES



DAVID FARMER
MARKET OFFICER - GTA

David commenced as a Market Officer in GTA on the 5th February 2018.



MICHAEL ZAMBOUNIS
MARKET OFFICER - OPST

Michael joined the operations team as a Market Officer on the 9th July 2018.



JOHN KALAVRITINOS
MARKET OFFICER - OPST

John, returned to SML as a Market Officer after leaving last year. He recommenced his role on the 23rd April 2018.



CRAIG PETERSEN
MARKET OFFICER

Craig commenced his role as Market Officer on the 16th July 2018.

NEW APPOINTMENTS



GUY WELLS
ASSISTANT NIGHT SHIFT SUPERVISOR

Guy has been promoted to Assistant Night Shift Supervisor. He began his new role on the 25th June 2018.

NEW FEATURE AVAILABLE ON THE SML TRADERS APP. DOWNLOAD NOW.

A new feature has been added to the SML Traders App which enables business owners to login to a portal and update company contact information.

Simply search for your company name in the trader directory located on the main page of the App and apply the steps below if your company details require updating.



STEP 1

To request login details for your business please email our Property Department at pm@sydneymarkets.com.au with the trading name and primary email address of your company, ie;

Trading name: Fresh Fruit Group
Primary email address: info@freshfruitgroup.com.au

STEP 2

You will receive an email from news@sydneymarkets.com.au with a link, a user ID and password to sign into the portal.

STEP 3

Open the link, enter in the user ID and password and the below screen will appear.

Note: if you are using a mobile device to login you may need to scroll across to the right to access editing options.



- EDIT COMPANY INFORMATION
- EDIT CONTACT INFORMATION
- EDIT PRODUCT INFORMATION
- DELETE INFORMATION

TRADER DIRECTORY



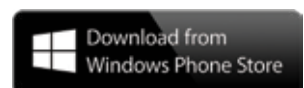
TRANSLATED IN ANY LANGUAGE



CALENDAR OF EVENTS



IMPORTANT NOTIFICATIONS



Use the above icons to edit your business listing

If you have any further questions or your company is not listed in the trader directory please email our Property Department at pm@sydneymarkets.com.au



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