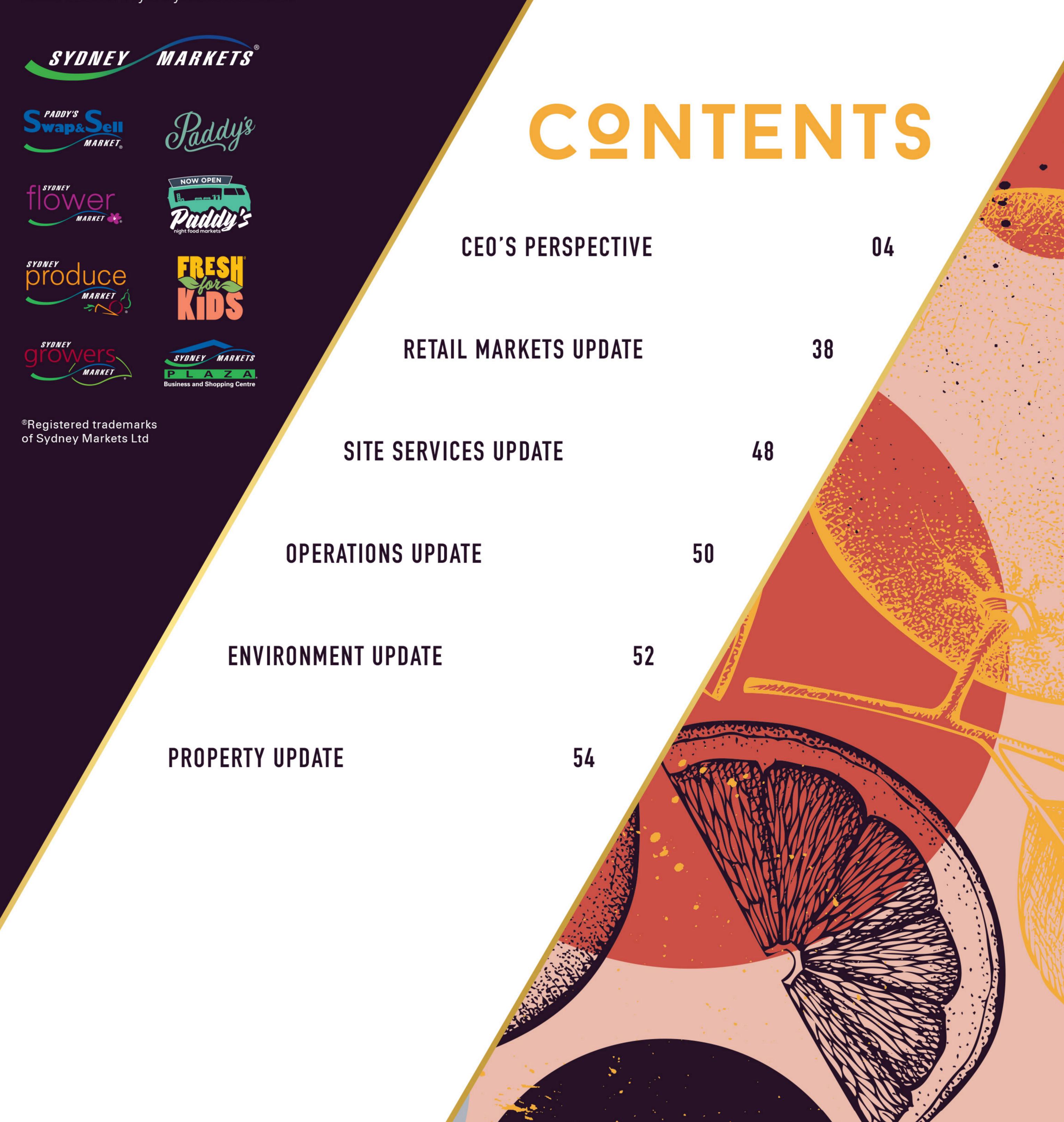


LEADER





ADVERTISING AND EDITORIAL ENQUIRIES
Shirlene Blom - Marketing & Communications Specialist
The Editor
Sydney Markets Limited
02 9325 6200
shirlene.blom@sydneymarkets.com.au





PERSPECTIVE

2019 FRESH AWARDS

The 2019 Fresh Awards were held on 24 July, at the Event Centre in The Star, Pyrmont. The Fresh Awards are one of the industry's most highly regarded accolades that encourage and recognise best practice and innovation in the growing, retailing and wholesaling of fresh produce and flowers.

Attended by more than 300 of the industry's independent retailers, growers, bloggers and wholesalers, this year's event was inspired by the magic of the circus, featuring Chris Bath as the official ringmaster.

The quality of businesses that were involved in this year's extensive awards program was phenomenal, with a total of 60 finalists across 15 categories competing for a prestigious Fresh Award.

SML would like to acknowledge this year's finalists and congratulate the 2019 winners who were selected as the highest achieving businesses in their respective categories.

The 2019 Fresh Awards Winners are:

GREENGROCER AWARDS

- 2019 Greengrocer of the Year Kareela Grocer, Kareela
- Best Small Business Fruiticious, Gymea
- Best Medium Business Ziggy's Fresh, Fyshwick
- Best Large Business Minto Fruit Orchard, Minto
- Service Excellence Farmer Bob's Fruit Market Brewery Lane, Tamworth
- Retail Presentation Parisi's Food Hall, Rose Bay
- Knowledge in Action Freshworld, Maroubra

FLORIST AWARDS

- 2019 Florist of the Year Jodie McGregor Flowers, Annandale
- Retail Presentation Eden Flower Studio, Mount Annan
- Merchandising and Branding Touchwood Flowers,
 Port Macquarie
- Service Excellence Bella Floral Boutique, Morisset

GROWER AWARDS

- Produce Grower of the Year D Fresh Produce, Mangrove Mountain
- Flower Grower of the Year Commercial Flower Growers, Kenthurst

WHOLESALER OF THE YEAR

Wholesaler of the Year – Export Fresh, Sydney Markets

BLOGGER AWARD

Fresh Blogger of The Year Award – Sugar et al,
 Sonali Ghosh

For further coverage on the Fresh Awards turn to page 8

STRATEGIC PLAN

The 2019-2024 Strategy Document was distributed to all Market stakeholders in mid-July 2019. The Strategic Plan was formed through an extensive stakeholder interview process to obtain views and visions across a range of topics.

The Plan will focus on introducing more improvements and efficiencies to our sites at Flemington and Haymarket, in particular in the areas of infrastructure, logistics, innovation and technology, to maintain our relevance in the supply chain and continue to be a world leader in Central Market and Retail Market operations well into the future.

The revised Plan presents five strategic imperatives aimed at improving the environment we operate in, seizing growth opportunities and creating positive outcomes for the future. It is an exciting and challenging Plan which aims to deliver value to you.



FUTURE OF THE MARKETS UPDATE

It should be noted that Sydney Markets will continue to operate from its current site at Flemington for the foreseeable future. Ongoing discussions with Government are centred around the Agri business Precinct planned for the new Western Sydney Aerotropolis and potential business opportunities that may be of benefit to Sydney Markets in the future.

SML will continue to provide updates to Market stakeholders as this project continues to progress.

HORT CONNECTIONS 2019

The 2019 Hort Connections conference was held in Melbourne from the 24-26 June 2019. The joint industry conference and trade show was hosted by AUSVEG and PMA Australia-New Zealand Limited, and focused on the theme of 'Growing our Food Future.'

The conference attracted buyers and sellers from every segment of the fresh produce and floral industry, including growers, retailers, wholesalers, foodservice, importers, exporters and many more.

The Chairman and Senior Managers attended a number of plenary sessions during the conference, as well as meetings hosted by the Central Markets Association Australia (CMAA) and Fresh Markets Australia (FMA).

Sydney Markets joined Fresh Markets Australia in displaying seasonal produce and flowers at the tradeshow and distributed branded reusable produce bags to conference attendees.

SYDNEY MARKETS HEALTH CHALLENGE

In June this year, Sydney Markets staff members took part in a nine-week Health Challenge consisting of a nutritional and fitness component. The premise behind the challenge was to encourage participants to implement healthy lifestyle behaviours, including improvements to their diet and adding exercise to their daily routine.

Throughout the challenge, participants were guided by Food Coach, Judy Davie to ensure they were on track with healthy eating, whilst engaging in group fitness sessions twice a week with a qualified personal trainer.

The impact the Health Challenge has made on staff has been astounding, from evident weight-loss to increased physical strength and muscle gain. Furthermore, the energy within the workplace has been nothing short of positive, with participating staff motivating each other to succeed in the challenge.

Stay tuned as we reveal the results of those who rose up to the challenge in the next issue of the Leader.

BRAD LATHAM
Chief Executive Officer





IT'S WITH YESTERDAY'S OLD THAT WE BUILD A NEW TOMORROW



Sustainability.

We **rethink water** through reuse, **rethink waste** through recycling and **rethink energy** through regeneration.

Committed to driving improved sustainability outcomes for ourselves, our customers and our communities,

Veolia will succeed in our global mission to **Resource the World**.



SYDNEY'S #1 RADIO STATION





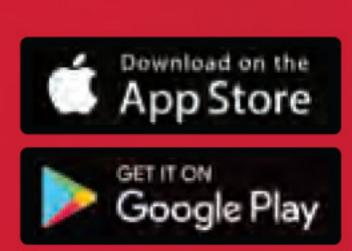
www.2gb.com



Like us at facebook.com/2gb873



Follow us at twitter.com/2GB873



Get the App on your phone

THE FRESH AWARDS



On Wednesday 24 July, the Fresh industry's elite attended the prestigious Sydney Markets Fresh Awards, to recognise and celebrate the achievements of produce and flower growers, greengrocers, florists, wholesalers and fresh bloggers across NSW and the ACT.

The circus themed event was hosted by ringmaster Chris Bath, and featured a number of spectacular performances including aerial acrobats, contortionists and fire breathers.

This year there were 60 finalists across 15 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 Wholesaler of the Year Award.

Sydney Markets Fresh Awards Manager, Sue Dodd, said this year finalists have once again raised the bar.

"Our Fresh Awards winners are some of the heroes in our industry. In an ever-changing society these local businesses remain the cornerstones of our local communities because they have adapted and maintained their relevance to modern consumers," explained Ms Dodd.

Sydney Markets would like to congratulate this year's winners and finalists and acknowledge all those who assisted in making the 2019 Fresh Awards a memorable event. Thank you kindly to our 2019 Fresh Awards Sponsors; Veolia, Toyota Material Handling, LDV Five Dock and LDV Parramatta, You've Been Promoted and Macquarie Media. Your contribution and support in making this event a success is highly valued.

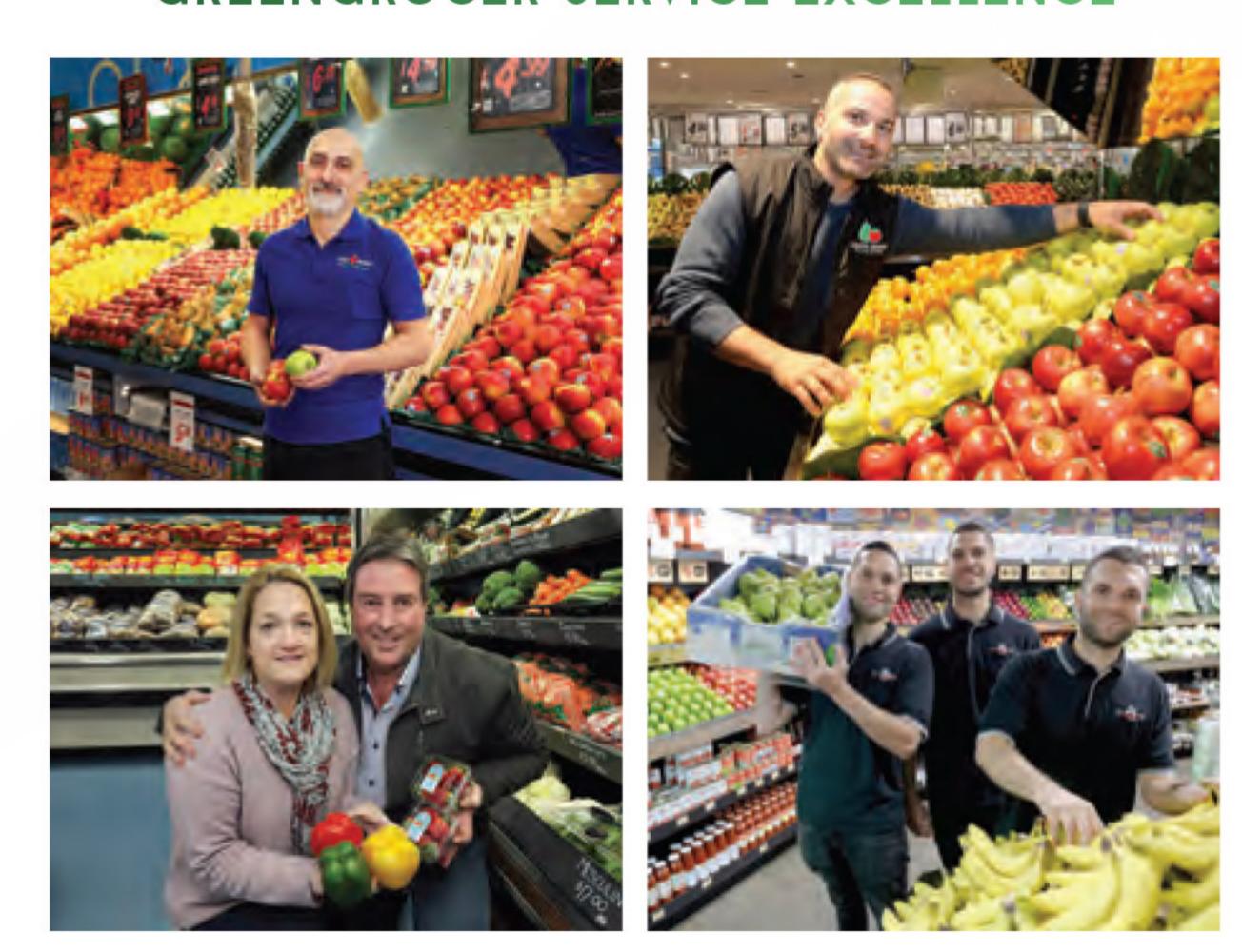
2019 FINALISTS

FLORIST SERVICE EXCELLENCE



(L to R) Bella Floral Boutique Morisset, Bunch it with Country Narellan, Eden Flower Studio Mount Annan, Jodie McGregor Flowers, Annandale

GREENGROCER SERVICE EXCELLENCE



(L to R) Best Fresh Grocer Caringbah, Country Growers Brookvale, Farmer Bob's Fruit Market Tamworth, Three Bros Fresh Dural

FLORIST RETAIL PRESENTATION



(L to R) B & M Florist Monterey, Bella Floral Boutique Morisset, Eden Flower Studio Mount Annan, The Floral Decorators Erskineville

GREENGROCER RETAIL PRESENTATION



(L to R) Best Fresh Grocer Caringbah, Cronulla Gourmet Grocer Cronulla, Kareela Grocer Kareela, Parisi's Food Hall Rose Bay

FLORIST MERCHANDISING AND BRANDING









(L to R) B & M Florist Monterey, Bunch it with Country Narellan, Eden Flower Studio Mount Annan, Touchwood Flowers Port Macquarie

2019 FINALISTS

GREENGROCER KNOWLEDGE IN ACTION



(L to R) Freshworld Maroubra, Topline Fruit Lindfield, Richmond Fruit Market Richmond, The Green St Grocer Brookvale

GREENGROCER BEST MEDIUM BUSINESS



(L to R) Harboard Growers Market Harbord, Kareela Grocer Kareela, Ziggy's Fresh Belconnen, Ziggy's Fresh Fyshwick

GREENGROCER BEST SMALL BUSINESS



(L to R) Daily Fresh Randwick, Figtree Greengrocer Lane Cove West, Fruiticious Gymea, Plumpton Fruitworld Plumpton

GREENGROCER BEST LARGE BUSINESS



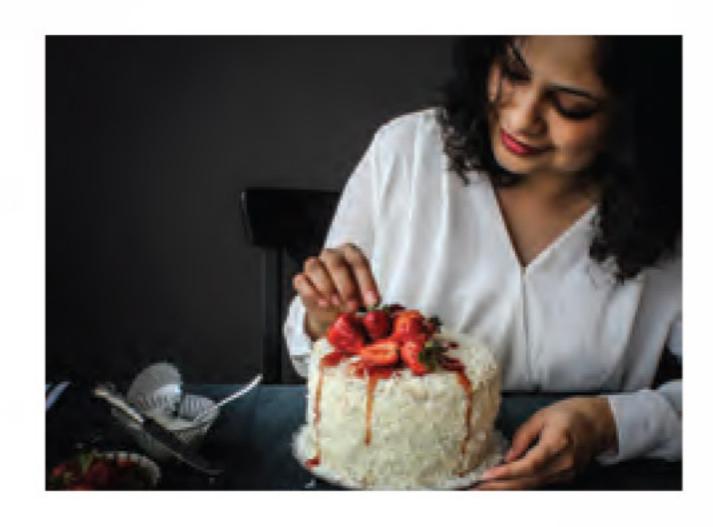
(L to R) Best Fresh Grocer Caringbah, Fruitezy Market Place Chatswood, Minto Fruit Orchard Minto, Parisi's Food Hall Rose Bay

2019 FRESH BLOGGER OF THE YEAR









(L to R) Mulberry Pomegranate, Mumma's Country Kitchen, Photo Before We Eat, Sugar et al

2019 FINALISTS

2019 FLOWER GROWER OF THE YEAR



(L to R) Commercial Flower Growers Kenthurst, Eagles Greens Supplies Ourimbah, Polito Flower Farms Annangrove, S & P Dominello Peats Ridge

2019 PRODUCE GROWER OF THE YEAR



(L to R) D Fresh Produce Mangrove Mountain, Grima Farm Fresh Produce Horsely Park, Hydrotech Maroota, Vegie King Rossmore

2019 FLORIST OF THE YEAR



(L to R) Bella Floral Boutique Morisset, Eden Flower Studio Mount Annan, Jodie McGregor Flowers Annandale, Touchwood Flowers Port Macquarie

2019 GREENGROCER OF THE YEAR



(L to R) Kareela Grocer Kareela, Minto's Fruit Orchard Minto, Parisi's Food Hall Rose Bay, Ziggy's Fresh Fyshwick

2019 WHOLESALER OF THE YEAR









(L to R) Export Fresh, Goldenfruit, Perfection Fresh, Zappia Produce Group

2019 WINNERS

GREENGROCER OF THE YEAR





KAREELA GROCER - KAREELA

Kareela Grocer, located in Sydney's Sutherland shire, is owned by Paul Moraitis and managed by a stellar team of workers including Sam Marando, John Coutsoudes and Leanne Riccio.

Taking their traditional fruit shop to a new level, Kareela Grocer is a foodie's paradise, overflowing with fresh fruit, vegetables, flowers and mouth-watering gourmet grocery lines.

The displays are attractively presented with a strong emphasis on colour blocking to showcase the season's finest produce.

The store's unique offerings include, a salad bar that makes daily fresh salads, juices, yogurts and locally famous fresh guacamole. The team prides themselves on minimal waiting times to get through the checkouts, industry experts working the floor full time and innovative ideas to highlight their fresh offerings. Last year, they even offered a Halloween pumpkin carving demonstration!

Kareela Grocer has adapted for modern consumers in almost every way imaginable – running a website and app that offers a digital loyalty program and even the option to pre-order and pay before entering the store! They frequently run competitions and support local community groups.

Shop T 8 Kareela Village, Freya St, Kareela kareelagrocer.com.au

FLORIST OF THE YEAR





JODIE MCGREGOR FLOWERS - ANNANDALE

Jodie McGregor Flowers has over 26 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.

This award-winning Annandale florist continues to blossom and its success is a testament to Jodie, her partner Stu White and their talented team's hard work, exceptional customer service and exquisite floral arrangements.

Jodie McGregor Flowers' philosophy is to produce floral arrangements that are creative and exceptionally fresh, as well as offering an outstanding customer experience so enjoyable that buying flowers becomes an addiction! Customers appreciate the little extras like the free floral preservative and thoughtful inquiries to help them select the right flowers for their occasion.

The store presentation is stylish and organised with a clean and contemporary feel that displays a generous range of flowers. Jodie Mc Gregor's online presence is informative, user-friendly and showcases seasonal flowers presented in their unique style. This florist has a loyal legion of followers supporting their social media pages, that are consistently adorned with colourful floral arrangements reflective of their artistic flair.

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

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

PRODUCE GROWER OF THE YEAR





D FRESH PRODUCE - MANGROVE MOUNTAIN

Famous for their always fresh bok choy, owners Damien and David Lin from D Fresh Produce were originally based in Sydney but made the move to Mangrove Mountain to expand their family business.

Situated on 50 acres, D Fresh Produce now grow 10 times more herbs and vegetables including premium quality white radish, baby bok choy, shallots, coriander, mint and parsley, that they sell from their stand in Sydney Growers Market Mondays to Friday.

Having done a lot of research and staying up-to-date with industry trends, the brothers use hydroponics and in-ground methods across their indoor and outdoor plantations. Originally done by hand, the use of machinery has made the harvesting process less labour intensive with Damien expressing how they chose to use hydroponics as it increases productivity, making it easier to manage the end result.

Damien also frequently travels the country and internationally to learn more about the industry, new and upcoming products and technology.

FLOWER GROWER OF THE YEAR





COMMERICIAL FLOWER GROWERS - KENTHURST

Kenthurst flower grower Aldo Vumbaca has been growing flowers for 41 years and is renowned for his superb quality chrysanthemums. A third-generation flower grower with a passion for his craft, Aldo trained as a panel beater, but was drawn back towards enjoying a more peaceful yet busy world of flower growing.

Aldo recently completed construction of a new 2.5 acres, state-of-the-art greenhouse; custom built for Australian growing conditions at their Kenthurst farm. This passionate flower grower is now harvesting fresh chrysanthemums all year round, offering a premium bunch out of season and fresher than imports.

Aldo's farm is immaculate, well organised, environmentally friendly and the new growing facility is a showcase of clever time saving technology. Growing undercover allows Aldo and his dedicated wife the opportunity to harvest around 5,000 bunches of chrysanthemums weekly.

Aldo's average working day spans 12 hours — beginning with watering his seed stock, the day is then filled with planting, picking, bunching and preparing for market. Trading Thursdays and Saturdays from the Sydney Flower Market, Aldo takes the opportunity to research with florists to gain insight into their floral needs. He travels overseas on occasions to look for new varieties and keeps up to date with global flower trends.

Aldo said he is motivated by the thought that his flowers create smiles, joy and happiness to those who see and hold them. He never stops striving to improve – always believing that his best crop will be his next crop. Aldo believes that it is these commitments that give both his business and product an edge in the marketplace.

instagram.com/commercial_flowers

WHOLESALER OF THE YEAR





EXPORT FRESH - SYDNEY MARKETS

Export Fresh is a Sydney Markets-based wholesaler owned by ex-chefs Tony Mann and Paul Bottell. This unique wholesaling business focuses on integrating the concept of farm to the plate — growing, wholesaling and marketing their speciality products to elite chefs and the restaurant scene.

What started out as two-man operation, solely selling salad greens, has blossomed into a well-established business with 20 years' experience that wholesales a boutique range of the tastiest, flavoursome salad lines, hydroponically-grown leaves, edible flowers, micro herbs and unique, petite gourmet vegetables.

Their popular Petite Bouche brand includes speciality lines like borage, lovage, olive herb, ice plant, Japanese land seaweed, garlic kale and wasabi mustard, catering to creative, adventurous leading chefs.

Apart from the unique quality products that Export Fresh wholesale, what makes this business stand out is the way they have marketed their business and products, running farm tours, and informative chefs' luncheons to educate them on their products as well as featuring a Petite Bouche Chef of the Month as part of their marketing mix.

exportfresh.com.au

BLOGGER OF THE YEAR





SUGAR ET AL - SONALI GHOSH

Leaving behind a career in banking and being a new migrant to Australia, Sonali Ghosh established her blog Sugar et al in 2013 to share her passion for baking, food styling and photography. What started as a creative outlet to write about the beautiful discoveries Sonali found whilst visiting farmers markets and the delicious new ways of baking with fresh produce she discovered has become a successful blogging and photography business.

Fresh fruits and vegetables are an integral part of Sugar et al because not only do they add an extra element of texture, flavour and colour but they also make the most beautiful, achievable and affordable garnishes. Sonali's metaphorical approach to her blog post, My Imperfect Pie, reveals how an imperfect situation, teamed with an imperfect fruit created the perfect positive outcome. It extols the merits of shopping local and supporting your independent greengrocer, whilst highlighting the inspiration and driving force behind her ongoing successes, her 9-year-old twin boys.

Collectively ranked as this year's favourite, the winning blog post is a carefully crafted story that delivers beautiful photography and a unique approach to the fresh blogging.

sugaretal.com

GREENGROCER

GRENGROCER SERVICE EXCELLENCE





FARMER BOB'S FRUIT MARKET - BREWERY LANE, TAMWORTH

Owned and operated by locals Brendan and Vikki North, Farmer Bob's Fruit Market located in the regional township of Tamworth has earned a solid reputation as being a fabulous place to pick up the freshest fruit and veg.

Locals have the opportunity to shop at the main store or the smaller satellite store a short distance away in Brewery Lane. While the main store has won several awards in the past, it's the Brewery Lane store that takes out the 2019 Fresh Awards Service Excellence Award in recognition of their high-level customer service.

Genuine, helpful and friendly, this boutique store has country charm, is well presented and nothing is ever too much trouble for the team. They consistently deliver quality, value for money and a total shopping experience.

Gift baskets are available upon request, home delivery options can be booked through their website and they even run a weekly competition to keep their local community engaged.

3-5 Phillip Street, Tamworth facebook.com/farmerbobsfruitmarkets

AWARDS

GREENGROCER RETAIL PRESENTATION





PARISI'S FOOD HALL - ROSE BAY

For the last decade Parisi's Food Hall in Rose Bay, has been an industry benchmark for outstanding quality and store appearance. The interior of this Eastern suburb's greengrocer is a stylish blend of marble and terrazzo. It's light, bright and spacious and caters exceptionally well to the community's taste and needs.

Operated by the experienced and passionate team of Peter Morelli, Mario Bombardier and Claudio and Albert Guerrera, this Dover Road store is a showcase of stunning quality fresh fruit, vegetables and flowers and so much more. A great deal of time and attention is allocated to this store's presentation. Maximising the use of colour and shapes, the team at Parisi's create artful displays. Paris's Food Hall is spacious, spotlessly clean, well-lit and recipe cards are strategically located at the entrance to the store and around the store in conjunction with produce stacks to offer inspiration to their customers at the point of purchase.

There is no doubt Parisi's Food Hall is enticing more customers which is evident in the constant stream of customers that flow through their doors.

21 Dover St, Rose Bay, NSW 2029 parisisfoodhall.com.au

GRENGROCER KNOWLEDGE IN ACTION





FRESHWORLD - MAROUBRA

Wendy and David Agostino have worked in fruit and vegetable retailing for over 35 years. They have owned and operated Freshworld Maroubra for 12 of those years.

With strong family roots in the industry, Wendy and David said the most significant influence on how they operate their business has been David's father, Sam.

Freshworld Maroubra is well managed and the team work hard to service their valued customers. Time and time again, this store's product knowledge, when put to the test, proved accurate and was always offered in a generous and friendly manner. The store is constantly evolving – offering new lines of produce, new shop layouts and displays. They frequently give back to their local community, sponsoring local sporting clubs, donating to schools and supporting local not-for-profits.

Shop 28, Pacific Square, 707-745 Anzac Parade, Maroubra, NSW 2035

BEST SMALL BUSINESS





FRUITICIOUS - GYMEA

This well presented and welcoming boutique greengrocer was reopened by Saleh Saleh in 2018 and has quickly established itself as an outstanding, consistent and reliable place to procure the freshest seasonal produce and a resourceful selection of gourmet groceries.

The success of this small greengrocer is a testament to their dedication and willingness to adapt to their community's needs and delivering premium quality produce hand-in-hand with friendly and accommodating service. Sal thanks his dad Moses for his extensive knowledge in the fresh produce industry and his tireless work ethic.

Along with the traditional seasonal lines of fruit and veggies, Fruiticious offers an extensive range of smartly presented semi-prepared fruits and vegetables, including freshly-shelled peas, top and tailed beans, julienne carrots and celery sticks, peeled baby potatoes, fresh fruit salad, stir-fry and salad mixes, peeled and chopped pumpkin and sliced mushrooms.

Fruiticious caters well to their time-poor customers, offering healthy, value-added or semi-prepared products to make meal preparation quick and easy.

87 Gymea Bay Road, Gymea, NSW fruiticious.com.au

BEST MEDIUM BUSINESS





ZIGGY'S FRESH - FYSHWICK

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

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

Over the past decade, Ziggy's has seen some significant changes and improvements. A recent shop refurbishment included a new cheese cabinet, a fresh colour scheme and a promotional truck.

Bright, modern and inviting, Ziggy's Fresh has a unique market feel with an appealing sophistication in produce presentation and quality. Clear branding and high impact signage provide visual appeal and clearly indicate daily 'specials. For convenience, a good range of freshly-baked breads, gourmet groceries, dairy goods and eggs are also available.

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

G3 Fyshwick Markets, Daly St, Fyshwick, NSW, 2609 ziggyfresh.com

BEST LARGE BUSINESS





MINTO FRUIT ORCHARD - MINTO

Brother's Sam and Frank Murdocca have been in business together for almost 50 years and trading from their current site, Minto Fruit Orchard for over 22 years.

The store has gained a solid reputation for quality, range, freshness and exceptional customer service and recently underwent a full renovation which included updates to their deliarea, internal and external lighting, an upgrade to their external façade and a total rebrand.

In addition to beautiful fruit and veggies, Minto Fruit Orchard also offers fresh cut deli meat, a meat department with three full time butchers on site and a variety of groceries. They maintain their relevance with modern customers through a strong social media presence and 'offers of convenience', such as home delivery.

The biggest influence over their business is always their customers. They say that listening to the feedback of their customers is incredibly important, as well as keeping abreast of what local and overseas market trends are. They attribute this approach to their success – constantly adapting to an ever-changing market.

42 Ben Lomond Rd, Minto facebook.com/WeAreMintoFruitOrchard

FLORIST

FLORIST SERVICE EXCELLENCE





BELLA FLORAL BOUTIQUE - MORISSET

Carmen Wells and her husband have owned Bella Floral Boutique for six years. Carmen's average day begins with a trip to the Sydney Flower Market, starting at 2am. She admits she often finds it hard to stick to her budget – regularly filling her van with an abundance of seasonal inspiration, before embarking on the 1.5 hour drive back to her stores. By 8.30am, she's back at the shop unpacking and getting ready for the day alongside her team.

Carmen's style involves simple colour palettes and natural products, often inspired by nature. She encourages her staff to embrace their own unique styles which in turn result in great in-store variety.

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

Bella Floral Boutique is proudly built on old fashioned values — good quality, value for money, treating people how you would like to be treated, doing what you love and surrounding yourself with like-minded talented people.

bellafloralboutique.com.au

AWARDS

FLORIST RETAIL PRESENTATION





EDEN FLOWER STUDIO - MOUNT ANNAN

Mother and daughter team, Michelle Stringfellow and Shari Tindle opened the doors to Eden Flower studio in Mount Annan 11 years ago.

Their style has traditional roots with contemporary materials. Lush bouquets are their signature design. They are constantly looking for inspiration online from overseas florists, as well as home and clothes designers. They pair the latest trends with the requests of their customers.

Guided by the idea of bringing joy to their customers through fresh flowers and exceptional service, Eden Flower Studio is a beautifully lit, well presented store that offers a stunning selection of pre-arranged bouquets as well as loose florals for custom designs. Their window displays are spectacular creations that reflect the artistic talents of their team and are often themed according to seasonal events or significant days throughout the year.

The store is also stocked with a fine selection of gifts including candles, hand creams and vases from local Australian businesses as the team are big believers in supporting other 'small' business operators.

Eden Flower Studio also hold monthly floral workshops, promising an evening of flower fun, creativity and guaranteed laughs as well as classes for bridal parties and flower crown workshops.

edenflowerstudio.com.au

FLORIST MERCHANDISING & BRANDING





TOUCHWOOD FLOWERS - PORT MACQUARIE

For 14 of the 16 years that Ashley Sargeson has worked in floristry she has owned and operated Touchwood Flowers in Port Macquarie. The Touchwood style is simple, elegant and tropical and is largely inspired by Ashley's regular family holidays to Bali.

Having undergone a major rebrand, Touchwood Flowers recently launched a brand-new website, logo, business cards and a re-usable tote bag. The informative and easy to use website is reflective of their contemporary rebrand and allows customers to conveniently shop online.

A free flower reminder service is available so that customers are sent an alert ahead of any special occasion as well as an in-store bridal studio that caters to their numerous wedding clients. The team frequently stay in touch with their loyal customer base via their social media channels and often post about their floral creations and new in-store products.

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

touchwoodflowers.com.au



THANKYOU

SPECIAL THANKS TO OUR 2019 FRESH AWARDS SPONSORS













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



Hand Pallet Power Palle
Trucks Trucks



Walkie













Power Pallet Order Walkie Reach Battery
Trucks Pickers Stackers Forklifts Counterbalance

Engine Counterbalance

Elevated Work Platforms

Sweepers & Scrubbers



- 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 discover more contact your local Toyota Material Handling branch today.

1800 425 438 www.toyotamaterialhandling.com.au



THE FRESH AWARDS

WEDNESDAY 24 JULY 2019 THE STAR EVENT CENTRE, PYRMONT

The Sydney Markets Fresh Awards celebrated this year's Finalists and Winners with a spectacular evening, held at The Star Event Centre in Pyrmont. Over 300 attendees of the fresh industry's elite, were treated to a circus inspired extravaganza, featuring clowns, aerial acrobats, contortionists and fire breathers.

On arrival, guests were served refreshing cocktails as they mingled amongst carousel horses that represented each of this year's Fresh Awards sponsors.

Chris Bath delighted as the evening's ringmaster, opening the official awards night with a theatrical, cheeky performance featuring the Groove Academy.

Fresh produce and flowers were incorporated into the evening through displays of large circus animals and giant stars that adorned the circular stage where 15 award winners were presented with a prestigious Fresh Award.

Congratulations once again to this year's winners and finalists and all those who took part in the 2019 Fresh Awards program making it an unforgettable spectacle.













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.





CALENDAR OF EVENTS

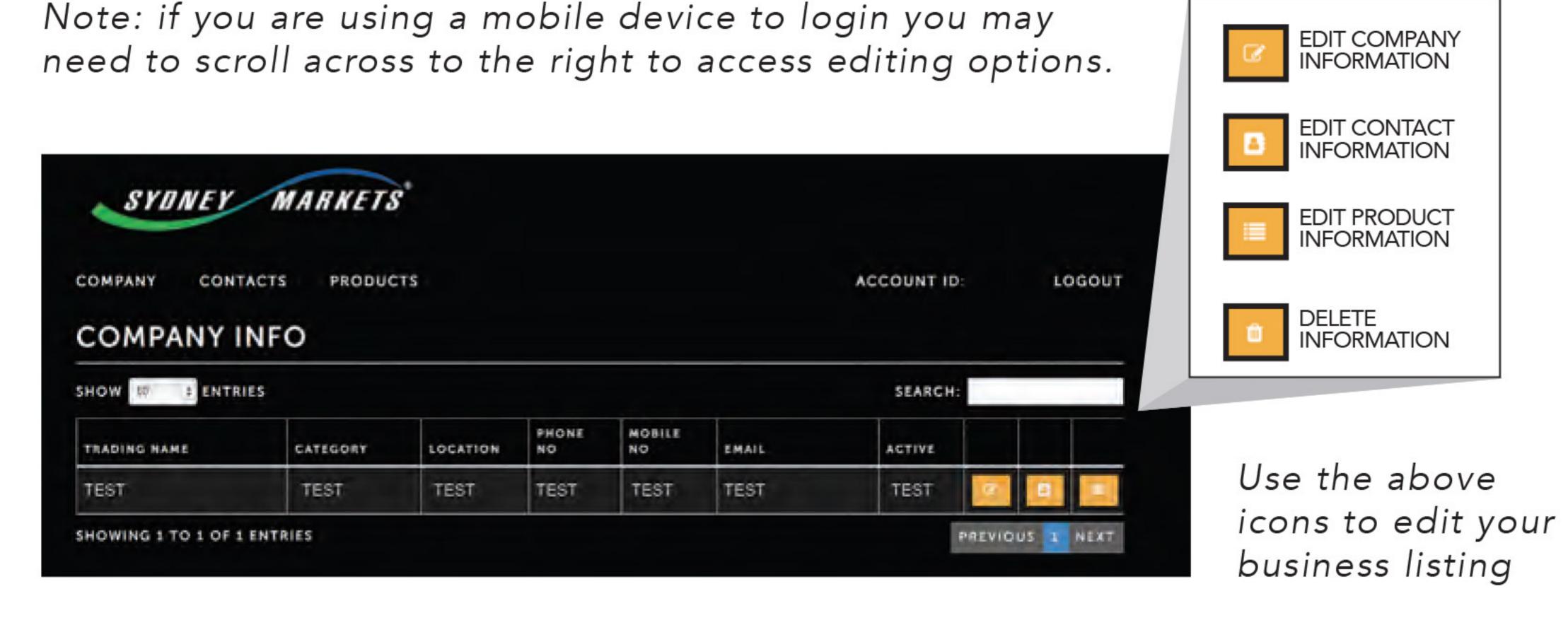


TRANSLATED IN ANY LANGUAGE



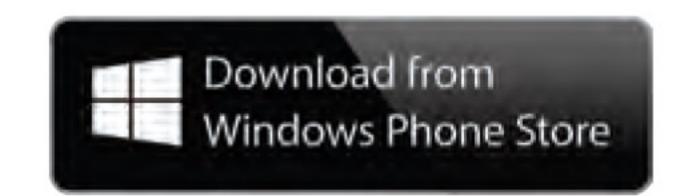
IMPORTANT NOTIFICATIONS











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

>>> PADDY'S MARKETS PRESENTS - KKK

FLEMINGTON MARKET



RETAIL MARKETS UPDATE

PADDY'S MARKETS SAVVY TRADER PROGRAM

The overall Paddy's Market strategy of enhancing customer experience has been driven by incorporating an increasing number of experiential elements to Paddy's Market. As part of this plan the Retail Team launched the Paddy's Savvy Trader Program, an initiative designed to supplement Paddy's traders existing business operations.

The program aims to provide guidance on how to optimise Market Stand display and the importance of promoting their business online, to drive customers to visit their Paddy's Market Stand. A quarterly award will be presented to recognise the Paddy's Trader who excels in these categories.



ENHANCING MARKET VISITOR EXPERIENCE

Experiential initiatives designed to enhance the Paddy's Market visitor experience include guest appearances by sporting professionals, interactive activities such as the Soccer Seminar and Academy and the hosting of a Petting Zoo where children could learn about baby animals, fresh produce and farming.

The regular appearances by spruikers at Paddy's Haymarket and Paddy's Flemington have been beneficial in promoting the Paddy's Markets brand to potential shoppers and enticing customers into the Market. The Paddy's Haymarket Pop-Ups have been invaluable for building brand awareness, introducing a new type of product offering and driving a new type of buyer to experience Paddy's Market.



COOKING DEMONSTRATIONS

Regular cooking demonstrations by chef Deb Bright also form part of the overall plan to expand the customer experience at both Paddy's Markets Haymarket and Flemington. The newly built Paddy's Haymarket kitchen complete with wood panelling, decorative shelving and a custom-built seating area, serves as a platform for building a more interactive and ambient Market environment.



HAYMARKET FOOD & SPECIALTY PRECINCT

Construction of the Haymarket Food and Specialty Precinct will commence in the coming weeks. This development along with other improvements, such as the upgrade of North Quay Street Entry and the refurbishment of the toilets, reflect the substantial focus to upgrade Paddy's Haymarket in line with the wider Darling Square Development.



PADDY'S MARKETS FLEMINGTON STRATEGIC PLAN

The official opening of the Sydney Markets Central Building forms part of the ongoing efforts to enhance our visitor and stakeholder experience by providing access to a range of services and information and is conveniently located on Centre Road.

The Paddy's Markets Flemington Plan has been focussed on attracting specific demographic groups to experience Paddy's Market and build brand awareness through a program of events and initiatives such as special appearances by sports professionals and special children's activities all designed at attracting families and interest groups.

PADDY'S NIGHT FOOD MARKET

The Paddy's Night Food Market, held on the first Saturday of every month, continues to gain popularity with solid visitation numbers at each event. Foodies, car enthusiasts and the wider community attend the event to experience both the array of culinary offerings from the Paddy's Food traders and the Show and Shine by Automotive Dimensions.



TRADER PROFILES

HAYMARKET KEBABS, BILLY



Owner: Billy

Paddy's Markets Haymarket

How long have you had a stand at Paddy's Markets and what do you sell?

I have been operating here at Haymarket for around three years, selling kebabs, snack packs, and delicious hot gözleme. We make sure that everything is made fresh each morning to give our customers the best food possible!

Tell us about your customers?

I meet different people every day! We get a lot of tourists from Germany, Japan and Indonesia, as well as a lot of locals who are my regulars!

What advice would you give to someone who might be interested in becoming a trader at Paddy's Markets?

Think about your target market, what is already being offered and what can you offer that is different to everyone else. It would be great to see some new blood in the market with fresh ideas and products. I also think it is essential that you commit to a high level of customer service and be constantly looking for ways to improve!

CREATIVE WIG DESIGN, NELLA



Owner: Jerry Lai Interviewee – Nella

Tell us a bit about Creative Wig Design?

Jerry has had his stand here for around 15 years. We sell a huge variety of wigs, including lace front wigs and real hair extensions. Recently we have also started selling succulents—said he was looking for an armpit wig to keep the and bonsai's in unique pots.

Nella, what do you love most about your job?

The people! Every day I meet so many colourful people, all with different stories. We get ladies who want sewn-in hair extensions, people looking for costume wigs, as well as the occasional drag queen. I never know what to expect!

Paddy's Markets Haymarket Stall 164-165

Tell us about an interesting customer you have had in today?

Earlier today a man came in asking about armpit wigs! He ladies away.

If you could have any superpower, what superpower would you choose?

Hmm! That's hard to choose, but mind reading would be pretty cool!

TRADER PROFILES

FOOD LOYERS AUSTRALIA, GEORGE PANAYI



Owner: George Panayi Paddy's Markets Flemington - Fridays

How long have you had a stand at Paddy's Markets and what do you sell?

I have had a stand at Paddy's Markets for around six years. We sell 100% Australian honey, as well as pure Australian honeycomb, sesame snacks and Turkish delight!

What do you love most about your job?

It's a family business! My brother has a farm in South Australia where he has around a thousand bee hives. He produces the honey, and I make all the gourmet product that we sell.

What should consumers know about 100% pure honey?

Well, first of all 100% honey never expires, so a product like mine will keep forever – if you can resist eating it! Secondly, never put your honey in the fridge – keep at room temperature for the best flavour.

What do you do in your spare time?

I hardly ever have any spare time as I am so busy working, but when I do, I like to spend time in my garden.

For more information about George's Products, visit foodloversaustralia.com

ALL SORTS, VINCE COSTA



Owner: Vince Costa Paddy's Markets Flemington - Friday & Saturday

How long have you had a stand at Paddy's Markets?

I have been trading at Paddy's Markets on a Friday for eight years, and on Saturdays for 20 years.

Tell us a little bit about what you sell?

I sell a whole range of different things! Batteries are a big seller for me, but we also have toys, pens, car accessories, and everything in between!

What is your favourite thing about working at Paddy's Markets?

The atmosphere! There is always something going on, lots of banter and people to talk to, and there is always some new fad like fidget spinners or slime that keeps people coming back.

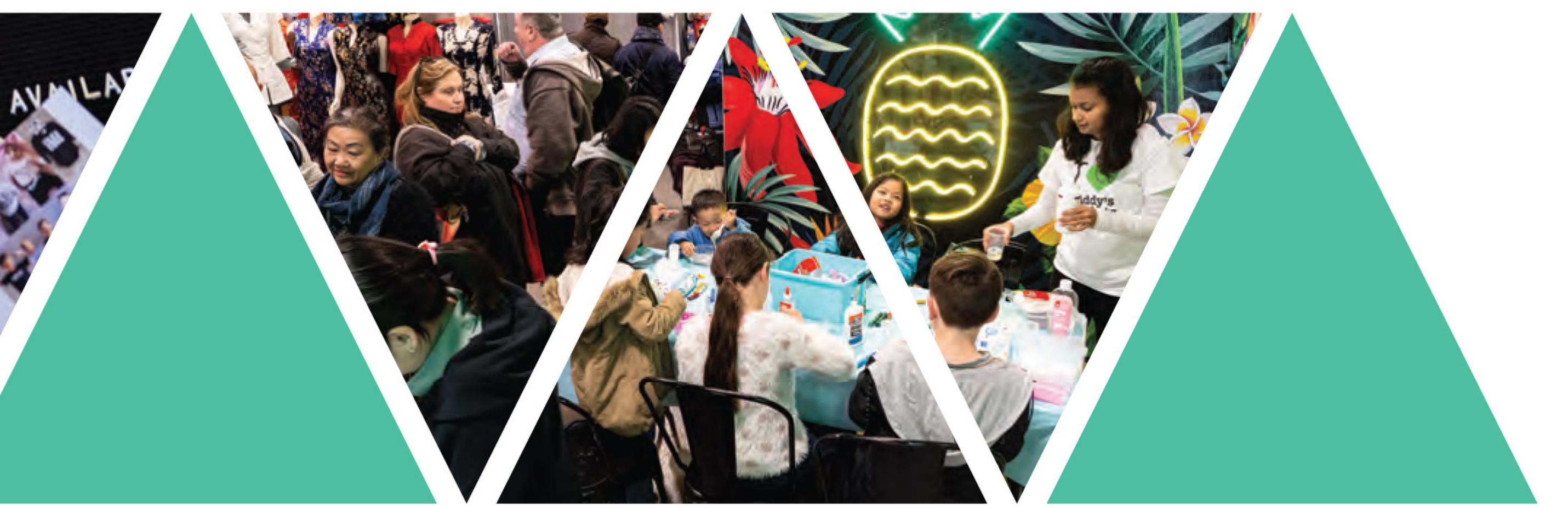
What do you like to do outside of work for fun? Eat!













PADDY'S NIGHT FOOD MARKET

Paddy's Night Food Market continues to live up to its hype with fast food and fast cars attracting hundreds of Sydneysiders on the first Saturday of each month.

The popular Night Food Market offers a selection of creative culinary delights from some of Sydney's best food trucks, as well as a line up of 150 speciality vehicles and motorbikes showcased by Automotive Dimensions.













SITE SERVICE UPDATE

WAREHOUSE Z UPDATE

The construction of Warehouse Z, including two levels of offices is progressing well. Metal roofing on the Warehouse and office levels are now complete. The installation of glazing to the office levels, as well as the installation of mechanical, electrical and fire services are currently in progress. Completion of the base building works is expected in October 2019.





RELOCATION OF BUILDING A SWITCH ROOMS

Work has commenced for the construction of a new Electrical switch room on the Southern side of Building A. Installation of cable trays is currently in progress, with completion of this project expected in early December 2019.

LED SCREENS – BUYERS WALKWAY IN BUILDINGS A, B and C.

New LED screens have been installed in the centre of the buyer's walkway in buildings A, B and C. These LED screens will be used to display media releases and important messages for the benefit of traders and market users.

Expected completion date for this project is late August 2019.

HAYMARKET – REFURBISHMENT OF NORTH QUAY ST ENTRANCE

The refurbishment of the North Quay Street entrance is now complete and ready for public use. The upgrades to the entrance way will provide additional disability access into the market.





Y CARPARK PAVEMENT

Replacement of the worn-out asphalt with new concrete pavement is in progress under carpark Y. All works will be completed by August 2019.

SML would like to thank the tenants and stakeholders for their patience and cooperation during the works and apologise for any inconvenience.

IMPORTANT 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.

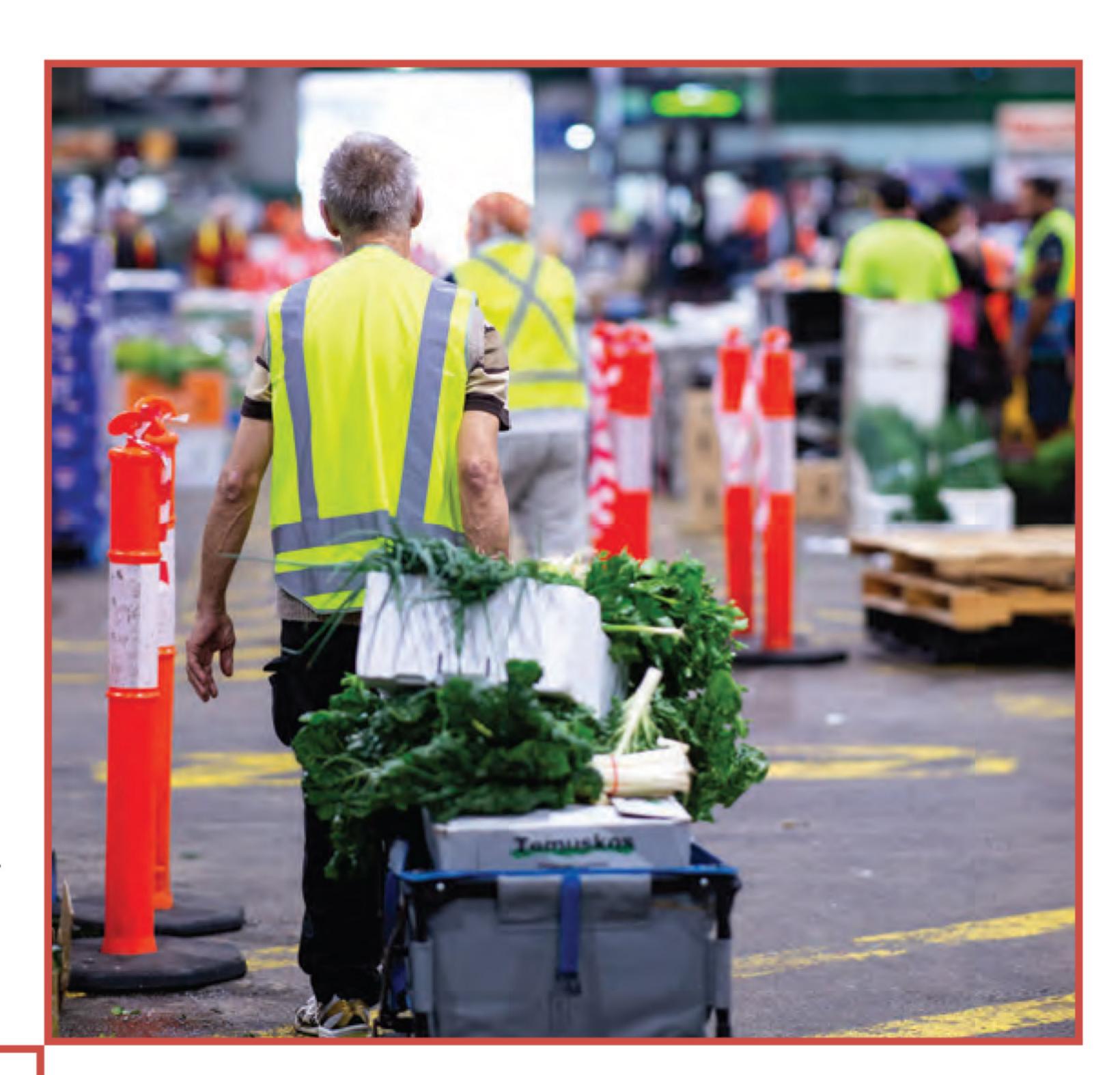
OPERATIONS UPDATE

PEDESTRIAN SAFETY

SML reminds all stakeholders to always use pedestrian access ways. All stakeholders have a Work Health and Safety (WHS) responsibility and obligation to their workers and visitors to the Market. Although not exhaustive, the following information is provided to assist stakeholders to comply with their WHS requirements.

- Be alert when in the Markets; be aware of your surroundings and avoid distractions such as talking on a mobile phone
- Always wear a Hi-Vis safety vest
- Always use and stay in walkways
- Always use pedestrian access ways
- Be aware that pedestrians are not always visible to forklift operators and should exercise caution.

In the interest of safety, all vehicles must give way to pedestrians at all pedestrian walkways/access ways.



BUYERS VEST YELLOW & BLUE PELLOW & BLUE PELLOW VEST DAY/NIGHT BLACK VEST NON-COMPLIANT

PERSONAL PROTECTIVE EQUIPMENT

SML would like to thank all Market stakeholders for their cooperation in wearing high visibility (hi-vis) vests and clothing when attending the Sydney Markets site.

Is Your Hi-Vis Vest Compliant?

It is a requirement that all Market stakeholders wear Hi-Vis Vests which meet current Australian Standards AS/NZS 4602.1:2011 and AS/NZS 1906.4:2010, such as Yellow, Orange or Yellow & Blue (buyers vests). All other coloured vests are non compliant.

Vests which do not meet current Australian Standards are NOT acceptable within the Sydney Markets site.

Compliant Hi-Vis Vests are available for purchase from a number of locations in the Markets – contact one of our Market Officers for assistance.

SAFEWORK NSW HRW LICENCE REGISTER

SafeWork NSW HRW licence register allows employers and consumers to check the validity of workers' licences/cards and make informed decisions on whom they hire. To access the register visit www.safework.nsw.gov.au and view the 'Check a licence' page, or contact SafeWork NSW on 13 10 50.

PLEASE NOTE: High Risk Work Licence holders (including forklift operators) must present their licence for inspection. The SafeWork NSW register is not a substitute for a SafeWork NSW licence/card.



SAFE FORKLIFT PRACTICES

SML reminds all stakeholders they must undertake the following requirements:

- Ensure only authorised persons operate forklifts
- Ensure keys are removed from forklifts when not in use in order to prevent unauthorised access.
- Stationary forklifts must be parked safely and away from risk to the health and safety of individuals.
- HRW licence holders (including forklift operators

 must present their licence for inspection when requested to.

SLOW DOWN — BUCKLE UP — STAY SAFE

It is compulsory to wear a seat belt. Comply notices will be issued for non-compliance

PROPERTY MANAGEMENT

SML Property Manager, Ms. Gina Cakar is now working from Sydney Markets Central every Friday morning between 7am and 10am. Stakeholders are encouraged to visit Gina at Sydney Markets Central for any property related matters.

Note: Property Manager Gina Cakar can be contacted on 9325 6240 or 0407 325 237

ENVIRONMENT UPDATE



SYDNEY MARKETS FISH WASTE RECYCLING

A successful new initiative commenced in March 2019 with our Seafood Traders at Flemington, where the separation of fish waste into plastic bins has enabled SML to divert this waste to EarthPower. The fish waste is then processed with our organic waste and turned into green energy and a fertiliser product.

This initiative has provided a much cleaner and safer environment in the Seafood Trading Area and has also provided stakeholders with a better solution when disposing of fish waste.

SYDNEY MARKETS WORKS CLOSELY WITH THE REGIONAL ILLEGAL DUMPING SQUAD (RIDS)

If Sydney Markets Ltd locates an illegal dump of rubbish on site, they can refer the incident to the NSW Government Illegal Dumping Squad for prosecution of the offender. The fines are quite large and are in accordance the NSW Governments legislation for illegal dumping.

Recently, following an extensive investigation regarding an illegal dump of a fridge, the matter has now been finalised. The vehicle owner's failure to respond to the 'Notice to Provide Driver Details', has resulted in a Warning Letter issued by RIDS.

As a result of the owner admitting possession of the fridge, the RID Squad issued the following two fines:

- Not Comply with Requirement under Chapter 7 \$750
- Owner Cause/Permit Transport of Waste to Unlawful Facility - \$2000

This great outcome was the result of a joint effort between SML's Environment Team and the RID Squad.

SYDNEY WATER - LEVEL 1 WATER RESTRICTIONS

- The NSW Government has announced that Level 1 Water Restrictions came into effect from 1 June 2019.
- Water restrictions target outdoor water use and will apply to everyone, residential and industry.
- Exemptions are available for businesses and industries that rely on outdoor water use for critical activities as part of their business.

Sydney Markets has applied for an exemption and has notified all Stakeholders that use Contractors to clean hard surfaces to also apply for a permit. There will be a three-month grace period to give everyone time to adjust. After the grace period, and where appropriate, Sydney Water will take action against deliberate breaches of restriction rules, which may include issuing infringement notices in some circumstances.

FOODBANK

- In the past twelve months, Foodbank and other Charities have collected over 1,700 tonnes of fruit and vegetables at Flemington.
- Foodbank continues to collect from the Rail Siding area four days per week.
- Other new charities include: Second Bite & St Merkorious

These initiatives will further improve the reduction of food waste and help those in need.

SYDNEY MARKETS DIVERTS ORGANIC WASTE TO DROUGHT AFFECTED FARMERS

The Green Point Team is continuing to assist drought-affected NSW farmers by supplying organic waste to feed livestock. In July 2019, it was noted that 97% of NSW is still drought affected.

Farmers are taking all organic waste available, including products in individual packaging, which are separated at their farms. We also have a regular farmer from Bathurst collecting twice a week around 40-50 tonnes from Green Point. This farmer mixes the produce with hay resulting in a valuable stockfeed product.





PADDY'S MARKETS PICK A BOX AND SHOPPING BASKETS INITIATIVES

- Stallholders to offer customers a choice.
- Take a free box instead of a plastic bag.
- Use baskets to reduce plastic bags! (Haymarket)

These initiatives will further improve the reduction of food waste and help those in need.

NSW CONTAINER DEPOSIT SCHEME - REVERSE VENDING MACHINE

The Reverse Vending Machine (RVM) located in the Plaza Shoppers Car Park is working well on site, collecting eligible beverage containers for recycling in exchange for a refund of 10¢ per item.

Over 4 million containers have been deposited in the machine to date.

This initiative will further promote SML's Sustainability profile and benefit the environment by reducing the number of containers ending up in landfill.

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.

PROPERTY UPDATE

WESTPAC BRANCH UPDATE

The redesigned Westpac Branch located at Sydney Markets Plaza Building is now open.

Customers can now visit the branch for all banking needs including making deposits, withdrawals, checking their accounts, and perform other financial transactions.

The branch is currently open Monday to Friday 6am – 2pm.

For all other property inquiries please contact the Property Manager on 9325 6240 or 0407 325 237.





AVAILABLE FOR LEASE IN THE PLAZA BUILDING

Vacant premises available on the Ground Floor of the Plaza Building – 160m² approx. This is an exciting opportunity for new tenants or existing tenants looking to expand their business.

Please contact Gina on 0407 325 237 to inspect today.

WAREHOUSE Z UPDATE

Warehouse Z located at 222-238 Parramatta Road Homebush is scheduled to be finished in October, 2019.

Office spaces available from 100m2 – 1000m².

Please send all enquiries to gina.cakar@sydneymarkets.com.au

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.







0414 466 268

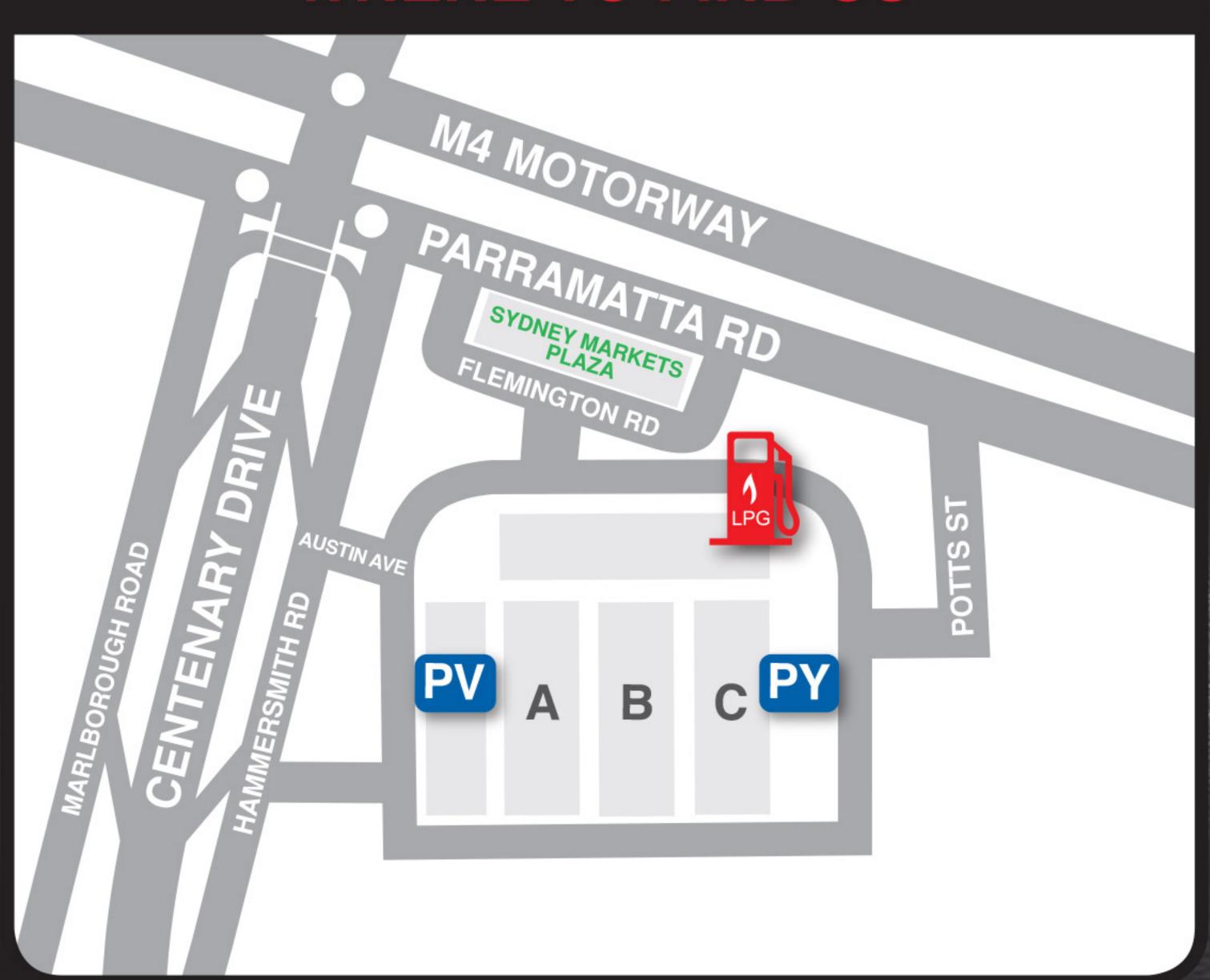
FORKLIFT - SCISSOR LIFT - CHERRY PICKER

9746 6787

BUDE EL GAS SUPPLIES GAS SUPPLIES

Use your existing Buddy's Workshop account or set up a free account today.

WHERE TO FIND US



Email: accounts@buddysworkshop.com.au



3128 PUSH-UPS IN 21 DAYS!

For many of us the thought of doing push-ups conjures up a sense of pure dread, which comes as no surprise considering they have often been associated with hardcore fitness regimes and punishment for wrong doing. Quite the opposite however for Jason Brekelmans, a Market Officer at Sydney Markets and his family.

The 21-day Push-Up Challenge caught Jason's attention after seeing somebody post about it on social media. Jason then encouraged his family to join him on collectively reaching a target of 3128 push-ups in 21 days.

The challenge itself was originally started by a bunch of mates who were passionate about bringing people together and strengthening relationships amongst organisations, community groups and sporting teams.

They based the number of push-ups, 3128 in total, on the number of lives lost in Australia due to mental health issues in 2017.

Open to anyone willing to give it a go, the challenge aims to raise money for Headspace, a charity that provides youth mental health services for Australians aged between 12-25.

When asked what prompted him to join the challenge he responded with, "It's quite crazy but I suppose in this day and age everyone knows someone who has suffered some sort of mental health issue, whether it be depression or anxiety. Knowing that the money we raised during the challenge would go towards funding mental health services amongst youth only added to the motivation of completing the challenge."





Jason went on to say, "The other benefit of participating in the challenge was the fact that it really improved our overall health and fitness. When I first discussed the challenge with my family, even though my wife and 12-year-old daughter were keen to take part, my young bloke initially didn't want to. It wasn't until the day before the challenge was set to start that he decided to jump on board, so we agreed to divide up the number of push-ups for each day amongst the four of us. Some days were more challenging than others but we all sort of kept motivating each other to make sure we completed the target number of push-ups scheduled for each day. We kept a record of them and helped each other out if one of us were struggling to finish our allocated number of push-ups for the day."

At current, the push-up challenge has raised a total of \$2,464,739 with thousands of participants taking part all over Australia.

When asked if he would take part in the challenge again in the future, Jason promptly replied,

"Absolutely! We are keen to take part next year for sure. The push-up challenge is great for families, groups of friends and work colleagues. We hope to get together a bigger group next year, beyond our family to see if we can raise even more money in support of Headspace. I'd highly recommend taking part in the challenge as it not only supports a great cause but it also gets you moving and helps to improve your own fitness and strengthen your mind."



STAFF UPDATES



UPAMA NANDY

NEW STAFF - PROPERTY OFFICER

Upama began her role as the new Property Officer in July 2019. She has an extensive background in real estate, bringing a high level of service to SML and the Markets Community.



BRETT MOLONEY

NEW STAFF - MARKET OFFICER

Brett commenced his role as a Market Officer supporting the GTA team in June 2019. He currently spreads his time between the Produce and the Growers Market.



ADAM TODOROVIC

NEW STAFF - MARKET OFFICER

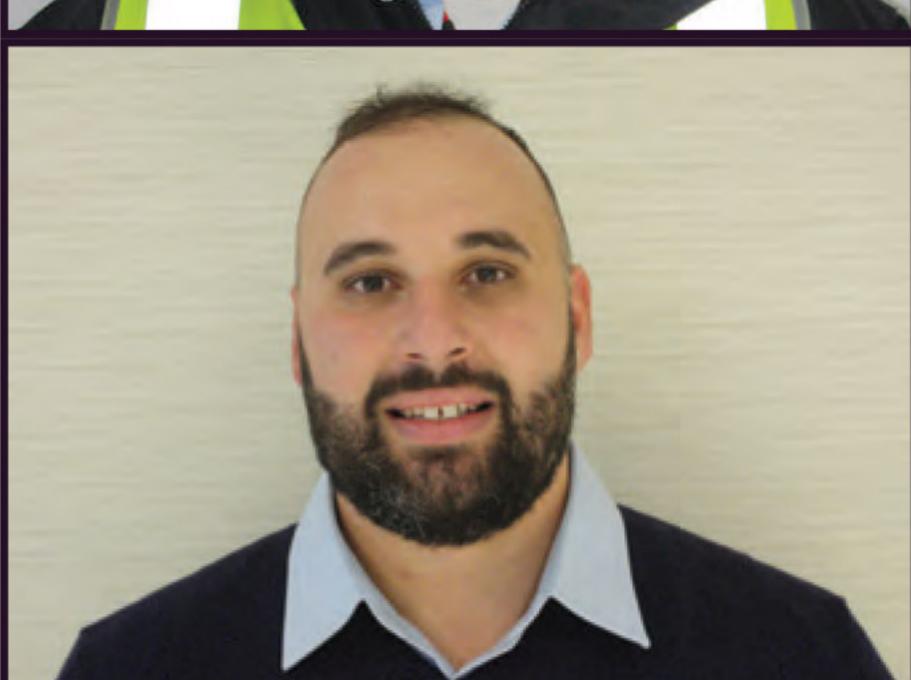
Adam joined the OPS support team in March 2019 and is currently positioned in the Sydney Markets Plaza area.



JOSE DUARTE

NEW STAFF - MARKET OFFICER

Jose started as a Market Officer in the OPS support team in May 2019. Jose is currently providing operational support at the Sydney Flower Market.



ADRIAN KARAKOLEVSKI

NEW STAFF - RETAIL MARKET OFFICER

Adrian joined the Retail Markets team in June 2019 as a Level 3 Market Officer. He will be assisting the Retail Team at Paddy's Markets Flemington with daily operational matters and customer service.



NICHOLAS SILVESTER

NEW STAFF - MARKET OFFICER

Nicholas started as a Market Officer in the GTA team in July 2019. He is currently positioned at the Growers Market in Building D.

SAM MARTURANO

STAFF MOVEMENT - TEAM LEADER HAYMARKET

Sam commenced his role as Team Leader at Paddy's Markets Haymarket in August 2019, and will be responsible for handling daily operational matters at Paddy's Markets Haymarket.

GUY WELLS

NEW STAFF - NIGHT SHIFT SUPERVISOR

Guy Wells was appointed to the Night Shift Supervisor position in August 2019. He previously served as Assistant Night Shift Supervisor from June 2018. We congratulate Guy on his promotion.

LEIGHTON FRENEY

NEW STAFF - MARKET OFFICER

Leighton started as a Market Officer with the GTA team in August 2019. He is currently positions at the Growers Market in Building D.

EMPLOYEE 2F THE MONTH

DECEMBER



MICHAEL KADRY - GREEN POINT TEAM

If you could choose any age to be forever what would it be?

20 years old

What's a skill you've always wanted to learn? Carpentry

Where did you go on your last holiday? Queensland (Never been overseas yet, except Tasmania!!)

If you could witness any event past, present or future what would it be?

All my kids to be married, have healthy children and be happy.

You're stuck on an island and you can choose one food to eat the entire time, what would it be? Kiwi fruit

Name one thing on your bucket list that you're yet to achieve?

I used to coach Rugby league and would love to go back to it because I miss it!

Do you have any secret talents and if so, what are they?

Cabinet making and French polishing.

Best thing about working at Sydney Markets? Thousands of personalities give me a real buzz and I love working for Green Point – Environment Team.

JOHN PASCUCCI - HEAD OF OPERATIONS

What's the most absurd Nickname anyone's ever given you?

SKOOCH and I love it...

If you could choose to live anywhere in the world where would it be?

Launceston Tasmania

What's your favourite meal of the day?
Breakfast, lunch and dinner...all of the above.

Would you rather sky dive or bungee jump? Neither why jump out of a perfectly good plane?? And trust a piece of rope??

If you could cure any disease in the world what would you cure?

Racism and hunger...yes, I believe this a disease.

Finish this sentence – I never leave home without my favourite sketchers.

Would you rather holiday by the beach or on a mountain top?

On mountain top overlooking the beach.

Best thing about working at Sydney Markets? Everything...if you love your job, you'll never work a day in your life. MARCH



CATHERINE ROCHE - EA TO THE CEO

Name three things that you can never leave home without? My handbag, self-confidence, and a sense of humour.

If you had a ticket to travel anywhere in the world where would you go?

Africa

Would you rather Christmas in New York or Christmas in the Bahamas?

New York

Do you have any secret talents? If so, what are they? Singing (although it's not such a secret)

Name one thing that really annoys you

Just one? OK – not having enough time to do what I need to do.

Finish this sentence – My favourite film as a child was... The Sound of Music (loved singing along)

If you could travel back in time what year would you go back to and why?

Around 1948 so that I could experience the authentic big band era.

Best thing about working at Sydney Markets? Everyone who works here is important – we're all part of the team.

SAM MARTURANO - HAYMARKET TEAM LEADER

If you opened up your own restaurant what type of cuisine would it be?
Italian

Do you prefer your eggs scrambled, poached or fried? Scrambled

If you could make a cameo in any TV series which one would it be?

The King's Speech

If you could listen to one instrument for the rest of your life what would it be?
Piano

What was the first job you ever had? Selling Newspapers with barrow - paper boy.

Finish this sentence – If I was a famous rapper my stage name would be...

Smoothman

What's something you do every morning without fail? Tell myself "I am going to have a GREAT DAY and no GYPSY will spoil it!"

Best thing about working at Sydney Markets? Meeting all types of people.

EMPLOYEE 2F THE MONTH

MAY



SHAWN FREEBURN - BUSINESS DEVELOPMENT MANAGER

If you could invite 3 famous people to dinner who would it be? Stan Lee, Shane Warne, Nelson Mandela

Would you rather sing in front of a large audience or do stand-up comedy in front of a large audience?
Sing

What was the best gift you received for Christmas as a child? A BMX bike

Would you rather be a famous tennis player or a guitarist in a rock band?

A guitarist in a rock band.

Name one thing that is always in your fridge? Beer

Finish this sentence – If I had a private jet right now, I would fly to...
The Bahamas

Who's your celebrity crush? Kat Dennings

Best thing about working at Sydney Markets? It's the people we work with.

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.





CALENDAR OF EVENTS

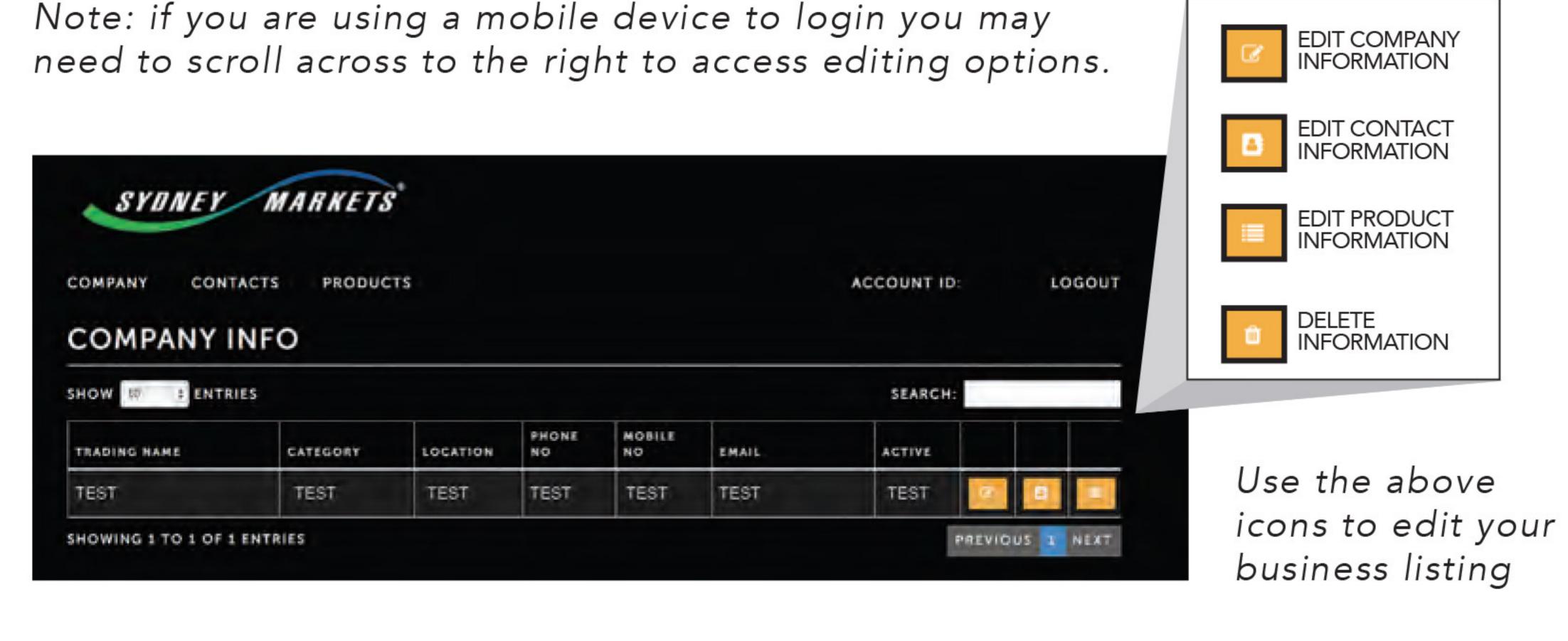


TRANSLATED IN ANY LANGUAGE

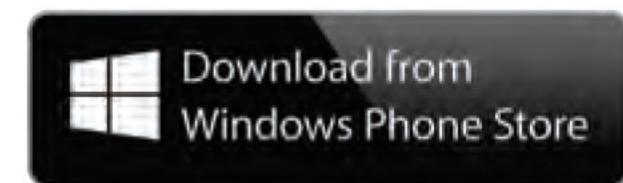


IMPORTANT NOTIFICATIONS









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

2019 FRESH AWARDS PROUDLY SPONSORED BY LDV PARRAMATTA & LDV FIVE DOCK



NEW LDV G10 VAN:

The one tonne van for crisp styling and healthy performance

- Convenient dual sliding doors
- Rear camera and sensors for safety
- Turbo diesel power
- Bluetooth connectivity.

NEW LDV G10 VAN: The big, bigger, biggest van that ticks all the boxes

- Our biggest vans choose a size that suits you
- Convenient dual sliding doors
- Turbo diesel grunt
- Smartphone connectivity for Apple Carplay or android devices.



FROM \$30,990 FOR ABN HOLDERS



Arrange your 3-day test drive today

Don't settle for a drive around the block. Experience LDV for 3 days and you'll discover there's no better van value in Australia today.



Call LDV Parramatta or LDV Five Dock, visit Idvparramatta.com.au or Idvfivedock.com.au and you'll soon be on the road in an LDV.



