



Payroll News

Issue 115 November 2009

Payroll Reminders

October Awards

Carolina Suleta (City Temp of the Month)

Defines what a team player should be, she is an absolute pleasure to work with. Working in a fast paced environment Carolina has demonstrated that she can perform under pressure, manage her time effectively, as well as provide quality customer service. In a short time Carolina managed to learn new systems and guide the way for new employees. Carolina always has a smile on her face and nothing is ever too much to ask. We wish her all the best for the future and hope we can continue to work with her in the future.

Antonio Tawatao (Parramatta Temp of the Month)

Tony has been working for Quay in his current role since December 2008, and we have received nothing but excellent feedback about him. Tony's Manager has stated that he "cannot fault Tony's performance". Tony is a committed worker, who is exceeding all expectations. Congratulations on your achievement Tony - a deserving recipient of this award.

Highly Commended

Tom O'Dwyer (City Office)

Thank you for this opportunity to extol the virtues of Tom. Tom's professionalism and 'can do' attitude have shone through in the relatively short time he has been here. I have found him to be intelligent, motivated and creative in his approach to day to day problem solving. He has built and continues strong relationships with Tenants, staff and other organisations. Tom is valued member of our Office and we are pleased to be a part of this award. We commend to you, Mr Tom O'Dwyer.

Sharon Ryan (Parramatta Office)

Sharon is a well respected member of the team with an excellent work ethic coupled with a strong sense of integrity and the required humour to get through the day. I am very happy to congratulate Sharon on her success as our Highly Commended Temp of the Month.

If faxing your timesheet, please remember to write your name on the top of the timesheet.

It is important to write the correct week ending date on your timesheet. The week ending date is Friday's date for the week you are submitting your timesheet.

If you would like to be set up to use online timesheets, please email resumes@quayappointments.com.au if you are working through the City office, or parramatta@quayappointments.com.au if you are working through the Parramatta office.



Simply refer a friend to Quay Appointments and receive a \$50 voucher of your choice.

This is all yours once your referral has completed 1 month continuous service with Quay Appointments.

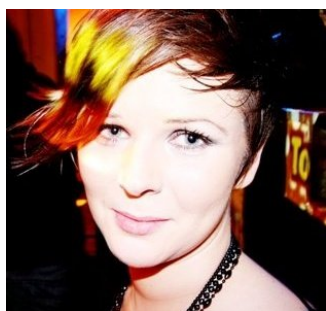
At The Movies

Twilight Saga: New Moon (PG)

Cast: Robert Pattinson,
Kristen Stewart, Taylor
Lautner, Nikki Reed



After Bella recovers from the vampire attack that almost claimed her life, she looks to celebrate her birthday with Edward and his family. However, a minor accident during the festivities results in Bella's blood being shed, a sight that proves too intense for the Cullens, who decide to leave the town of Forks, Washington for Bella and Edward's sake. Initially heartbroken, Bella finds a form of comfort in reckless living, as well as an even-closer friendship with Jacob Black. Danger in different forms awaits.



Get to Know the Quay Staff

Siobhan O'Toole (City Office)

Recruitment Consultant

Siobhan has been working at Quay and in recruitment for over 3 years! She believes a great Quay temp is someone who is flexible, honest and hardworking.

Favourite Movie

So many to choose from! I love Superstar, Cry Baby, The Rocky Horror Picture Show

Favourite Restaurant

I don't have one in Sydney. I love this tiny little restaurant in the heart of Dublin called Havana's, amazing tapas!

Favourite Drink

Vodka, Soda and fresh limes.

Best kept secret in Sydney:

Govinda Cinema in Darlinghurst

Sum yourself up in three words

Funny, loyal, quirky

November Birthdays

Jennifer Aquino, Stefania Bocchi, Josephine Chan, Larissa Coleman, Lisa Connolly, Cameron Cooke, Nadia Derbas, Sharmini Gunawrdena, Sarah Halawani, Deborah Humphreys, Kasturi Karekar, Rodney Knutson, Philip Lau, Maria Lauren, Ursina Lelyveld, Kylie McGill, June Ngan, Diane Pascoe, Pasha Qadri, Anne Sathanantharajah, Bijal Seipal, Penny Sheridan, Adam Smith, Lucy Soni, Nithin Thomas, Stacey Williamson, Eddy Zhu



Ham, Cheese and Pea Frittata

Serves 4

Turn leftover Christmas Ham into this fast and filling frittata

Ingredients

2 tbs olive oil
1 red onion, thinly sliced
9 eggs
200g leg ham, cut into 1cm cubes
1 cup (120g) frozen baby peas (not thawed)
2 cups cooked macaroni or other short pasta
1 cup (120g) grated cheddar cheese
Chutney, to serve

Method

Heat oil in a 22cm ovenproof frypan over medium heat. Cook onion, stirring, for 2-3 minutes until softened but not coloured. Meanwhile, whisk eggs in a bowl with salt and pepper. Add ham, peas, pasta and cheese to pan with onion. Pour over the eggs, then reduce heat to very low and cook for 6-8 minutes until almost firm, tilting the pan and drawing in the sides from time to time so egg cooks evenly.

Preheat the grill to medium, then place pan under the grill for 3-4 minutes until top is golden. Cool slightly, then turn out and slice. Serve with chutney and salad

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