



# Talking Temps

**Happy Easter**

**2008**

(21st March – 24th March)

## Payroll

If you are faxing through your timesheet, please remember the following when completing it.

- All faxed timesheets can be sent to the City Office on **(02) 9251 7332** or the Parramatta Office on **(02) 9806 0555**
- Timesheets must be sent every Friday by 2pm, otherwise you will not get paid.
- Write your name clearly and in full (please do not use nick names).
- Remember to write down your break times.
- Ensure both you and your manager have signed off your timesheet.
- Please write your hours in 24 hour time. For example, 9am—5pm would be 09:00—17:00 in 24 hour time.
- All payslips will be sent out by Tuesday afternoon.

### If you refer someone for temp work...



If you refer a friend to Quay for **temporary** work, and they work for us in an assignment for **2 weeks**, you will receive a double movie pass.

**Issue 97 February 2008**

## **Congratulations to Damien White and Shimal Mudaliar**

### **City Winner— Damien White**

The following has been said of Damien by his Supervisor: *“Damien is an exemplary employee. His attitude is very positive and cooperative, he interacts very well with everyone in the Community Access Branch from junior employees up to our Executive Director and his work ethic is of the highest standard. As his supervisor it is a pleasure to work with him, I know I can rely on him to do whatever needs to be done and for it to be done very well. As well, he is just a great person to have around the workplace with his bright personality and caring approach”.* Congratulations Damien!

### **Parramatta Winner— Shimal Mudaliar**

Shimal is a “dream candidate” as my client describes. Shimal has been working for Quay Appointments for almost 12 months in a few assignments and has proven to be extremely adaptable, reliable and 100% committed. Congratulations and keep up the great work.

## **Highly Commended**

### **Tanya Latanville (City Office)**

Tanya has been working with Quay Appointments since April 2007 and has always been a pleasant, conscientious and pro active person. Tanya has proven to be a reliable and positive member of any team she has joined. It's been an absolute pleasure to see the development of Tanya's career and we look forward to hearing of the future success we are confident Tanya will enjoy. The feedback received from clients Tanya has worked with has been excellent on every assignment. Congratulations!

### **Nicola Barfield (City Office)**

Nicola has only been temping through Quay Appointments for a short time, however has received very positive feedback from all clients she has worked with. Here is what one of them had to say: *“Nicola did a super job and her written handover was superb. Please thank her for her excellent standard of work. It was rather quiet because David was away sick for an extended time and he wasn't able to expand the task-list for Nicola. It was reassuring to know that she could handle anything that might have arisen.”* Well Done Nicola, keep up the high standard of work.

### **Linda Misevski (Parramatta Office)**

Linda has been working with Quay Appointments since 2005 on a number of Assignments. She is hardworking and willing to go the extra mile. Clients describe her as a quick learner and easy to get along with. She has been constant and flexible with her time and is highly regarded by both clients and other staff members. Well Done Linda!

## Zucchini and Prosciutto Slice Serves 4



Easy and delicious, this slice can be eaten straight away or packed into lunch boxes for the next day.

### **Ingredients**

Olive oil, to grease  
2 medium (about 300g) green zucchini, coarsely grated  
100g prosciutto, finely chopped  
3 green shallots, ends trimmed, finely chopped  
Fresh ground black pepper  
6 eggs, lightly whisked  
1 cup light sour cream  
1 garlic clove, crushed  
1/2 cup finely shredded gruyere

### **Method**

1. Preheat oven to 180°C. Brush a square 19cm non-stick cake pan with oil to lightly grease.
2. Combine zucchini, prosciutto and green shallots in a bowl. Spoon over base of prepared pan. Season with pepper.
3. Combine egg, sour cream and garlic in a jug. Pour over zucchini mixture. Sprinkle with gruyere. Bake in oven for 40 minutes or until just set. Remove from oven. Set aside in pan for 5 min to set. Cut into squares to serve.

Recipe taken from [www.taste.com.au](http://www.taste.com.au)

## Get to Know the Quay Staff Gaby Baiguini—Branch Administrator Parramatta Office

Gaby has been working with Quay for nearly 5 years. Here she shares some more intimate details about herself.

**Favourite Movie:** The Italian Job

**Favourite Song:** Foo Fighters - Low

**Holiday Destination:** Italy

**Favourite Drink:** Pepsi Max

**Star Sign:** Capricorn

**Motto in Life:** Live the best life you can



## March Birthdays

Steven Atkins, Elissa Boswell, Prishanee Sritharan, Emma Chisari, Margaret Donohoe, Sandi Giang, Sarah Durham, Vicki Barrington, Pascal Yong Ching, Rosemary Hatch, Robert Martin, Milos Papak, Julia Mercer, Duyen Thi Huong Nguyen, Elizabeth Orre, Rebecca Treanor, Joy Matti-Gorges, Jennifer Pideski, Donna Bond, Jasmin Patel, Karin Burns, Kim Nightingale, Sean Oliver, Sharleen Foody, Nesrien Wehbeh, Lilly Wong, Archana Malur Yadumani, Rebecca Parker, Igor Andric, Kristie Langford, Renna Markson, Udip Adhikary, Mairead O'Callaghan, Donna-Marie Milne, Denis Printemps, Aditi Gupta, Umaa Thampu, Evelyn O'Connell, Gavin Harris, Norma Mendez, Jocelyne Kucelj, Zena Diab, Brigitte Elena Moos.



### **SYDNEY SCENE**

## Sydney Royal Easter Show 20 March—2 April



The Sydney Royal Easter Show is **the largest annual event staged in Australia**, attracting an average of 900,000 Showgoers each year. Sydney Showground, at Sydney Olympic Park is transformed to play host to a festival that is unique to Australia and its diverse cultural and rural heritage. The Show runs for 14 days over

the Easter period, and is a pinnacle event enjoyed by Australians of all ages.

### **Cost (including public transport)**

Adult: \$32.00  
Concession: \$25.50  
Child: \$21.50



### **Transport**

#### **Train**

CityRail will be providing direct services from Central Station to Olympic Park Station for the duration of the show, and also the 'Olympic Park Sprint' between Lidcombe and Olympic Park Stations at 20min intervals.

#### **Bus**

Major Event Buses will run every 20 to 30min on 12 routes across Sydney, and more frequently during busy periods.

#### **Ferry**

Sydney Ferries operate a daily service between Circular Quay and Parramatta, stopping at Sydney Olympic Park Ferry Wharf, departing from Circular Quay, No. 5 Wharf.

For more information on the show, go to  
[www.eastershow.com.au](http://www.eastershow.com.au)

To figure out your best way of getting to the show, go to  
[www.131500.com.au](http://www.131500.com.au)