



Talking Temps

Issue 101 July 2008

**“One kind word
can warm three
winter months”
Japanese Proverb**

Payroll

PAYG Summaries

PAYG Summaries have now been posted out to all candidates.

If you have not yet received your PAYG Summary, please contact your Consultant.

Superannuation

Quay Appointments' default superannuation fund is 'Recruitment Super', unless you have stated that you would like your superannuation to be paid into another fund.

www.recruitmentsuper.com.au

What to do if you are sick...



If you are unwell and are not able to go to work, you must call your Consultant @ Quay so they can inform your supervisor. We also require you to call us in the afternoon to inform us whether you will be at work the following day.

June Temporary of the Month Award

City Winner— David O'Brien

Exceptional feedback has been received from our client about David. Both his Supervisor and Quay have been highly impressed with his professionalism, no fuss and hard working attitude. David is an honest and conscientious temporary, who is always happy to lend a hand wherever he can. Congratulations David, and keep up the fantastic work!

Parramatta Winner—Antonette Bombare

Antonette has made a great impression with our client, and has hit the ground running. Not only is she fulfilling her contractual requirements, Management have offered her to take over Reconciliations for the group. Her time management and customer service has been of the highest quality and our thanks are extended to Antonette for her hard work, and for making our client extremely happy.

Highly Commended

Scott Tester (City Office)

The following has been said of Scott by his Supervisor: "*Scott Tester has been a very valuable, reliable worker for our organisation. Scott's professionalism, work ethic and attitude are qualities you can't ignore. Scott is definitely an asset to us and is an absolute pleasure to work with. Keep up the good work*".

Connie Bezzina (City Office)

The following has been said of Connie by her Supervisor: "*Connie has applied herself conscientiously and has demonstrated initiative and a willingness to take on new tasks. She has been able to operate with minimal supervision. Her attendance and attitude toward clients and other staff is excellent. I have received positive feedback from a number of staff about her work performance*". Keep up the fantastic work Connie!

Anjula Sharma-Datt (Parramatta Office)

Anjula has been a fantastic candidate in the time she has worked with Quay Appointments. She has proven herself as an asset to her department and the feedback has been excellent. Anjula is fast, accurate and works with a positive attitude. As a result she has been offered the opportunity to perform higher duties. We are very proud to have her as part of our team.

Cheesy Spinach Cannelloni Serves 4

Quick and easy yummy stuffed cannelloni treats to warm a winters night.



Ingredients

1 bunch English spinach, trimmed, washed
500g reduced-fat fresh ricotta
1 cup grated cheddar
Pinch of nutmeg
375g fresh lasagne sheets
575g jar Bolognese pasta sauce
1/2 cup grated cheddar, extra

Method

1. Preheat oven to 180°C. Put the spinach in a saucepan. Cook, covered over a low heat for 1-2 minutes or until wilted. Use tongs to transfer to a bowl. Set aside to cool.
2. Place the ricotta, cheddar and nutmeg in a bowl. When the spinach is cool enough to handle, squeeze out excess water. Finely chop the spinach and add to the ricotta. Use a fork to mash together.
3. Put 1/4 cup of the spinach mixture across the short side of the lasagne sheet, and roll up into the tube shape. Repeat with the remaining lasagne and mixture, to make 8 tubes.
4. Spread a thin layer (about 1/2 cup) of the pasta sauce over the base of a shallow ovenproof dish. Arrange the cannelloni tubes in a row. Cover with the remaining sauce, and sprinkle with extra cheese. Bake for 40 minutes or until golden.

Recipe taken from

www.taste.com.au

July Birthdays



Gaylene Maurangi, Scott Firmstone, Elizabeth Ban, Gregory Hatch, LingLing Bonne, Joel Teoh, Anabel Ching, Esteban Duca, Mine Delialioglu, Ninetta Conti, Arnaud Leguy, Samantha Symonds, Alice Martis, Laura Naimo, Abby Jean Durkin, Fatma Onen, Lynda Coe, Bernadette Bunt, Emmy Ross, Charlotte Andersen, Alison Sultana, Kalpana Coimbatore Senniappan, Nicholas Broadhead, Ruth Berendt, Josephine Ngan, Judy MacGregor, Richard O'Callaghan, Samar El-Omar, Daniel Salmon, Natasha Hanisi, Roslyn Ryan, Nalama Matulino, Chinatsu Oshima, Jessica Difford, Jacqueline Serrano, Amanda Bolton.

Priscilla Queen of the Desert—The Musical



The bus is returning to Sydney!

If you missed the bus the first time around, Priscilla is returning to Sydney for a short time only from 7th October 2008!

Priscilla Queen Of The Desert The Musical is based on the Oscar-winning film that blitzed the box office and caused a sensation around the world. Priscilla tells the funny and moving story of three fish out of water who head across Australia from Sydney to the outback to perform their show. Mitzi, Felicia and Bernadette make their own personal journeys of discovery as they cross the country in a battered old bus named Priscilla.

For tickets and more information go to:

www.ticketmaster.com.au

★★★★★ **Now Showing** ★★★★★

Hancock (M)

Starring: Will Smith, Charlize Theron, Jason Bateman

Running Time: 92 minutes



There are heroes...there are superheroes...and then there's Hancock. With great power comes great responsibility – everyone knows that – everyone, that is, except Hancock. Edgy, conflicted, sarcastic and misunderstood, Hancock's well-intentioned heroics might get the job done and save countless lives, but always seem to leave jaw-dropping damage in their wake.

Quay's in-house movie critic gives Hancock 4.5/5

For tickets and information go to www.hoyts.com.au

Daikoku Teppanyaki

(459 New South Head Road, Double Bay)



Daikoku Teppanyaki is situated just outside the CBD in Double Bay, easily accessed by public transport with ample car parking available also.

The restaurant itself is decked out in authentic Japanese style, with staff greeting you in Kimono's. The food is fantastic, but the highlight is the preparation of your food by your own personal Teppanyaki Chef!! Watch out for the flying eggs, the soaring flames, and be sure to try the prawn legs! Overall a fun night with fantastic food!

Average meal price: Set menu's starting from \$35 pp

Rating: ☀️☀️☀️☀️☀️