



# Talking Temps

Issue 100 June 2008

“Winter either bites with its teeth or lashes with its tail”

Payroll

## PAYG Summaries

With End of Financial year fast approaching, we ask if you can please ensure that we have your correct address details on file in order to make the process as quick and as smooth as possible. You can either speak to your consultant, our Receptionist, or simply just email your new details through to:

[resumes@quayappointments.com.au](mailto:resumes@quayappointments.com.au) to change your address.

All PAYG Summaries will be posted out to candidates by mid July.

## 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.

## ***May Temporary of the Month Award***

### **City Winner—Jennifer Edwards**

The following has been said of Jennifer by her Supervisor “*Jennifer has been working as an Administrative Assistant for the department for some time now and has provided much support in that role for the Director and staff of the Directorate. Jennifer has developed a sound understanding of issues concerned with the department processes as well as of the processes relating to provision of administrative support relating thereto. Jennifer is competent in her work performance, confident in her abilities and possesses a very optimistic, cheerful and generous personality*”. Congratulations Jennifer!

### **Parramatta Winner—Jennifer Charles**

Jennifer came to Quay Appointments with no work history within Australia and explained to the consultants her heartache with finding employment. With a great skill set and shinning personality she was placed within a company based close to home. Jennifer has consistently made her employer happy and kept in friendly contact with her Consultant. She improves every day in every way and I am very happy to recommend her for Temp of the Month.

## ***Highly Commended***

### **Sophia Demetriades Toftdahl (City Office)**

Sophie has been a fantastic ambassador in the short time she has been working for Quay Appointments. Always committed and willing to give her utmost to the job, Sophie has been nominated by one of her colleagues for this award stating “*Sophie works incredibly hard and has really helped me an awful lot here. She really deserves to be Temp of the Month*”. Congratulations Sophie, and thank you for all of your hard work.

### **Udip Adhikary (City Office)**

The following has been said of Udip by his Supervisor: “*Udip has been working at the Tribunal for approximately 6 months while he is completing his tertiary studies. Udip is an intelligent person with high level computer skills and knowledge of computer applications. Udip is a quiet achiever: he is a self motivated hard worker for whom nothing is too much trouble. Udip is a very affable person who is a delight to have in the workplace*”. Thank you Udip for all of your hard work.

### **Manoj Mali (Parramatta Office)**

Congratulations to Manoj! This is his first assignment with Quay Appointments and he has proven to be an absolute star. My client has provided feedback which only confirms his enthusiastic nature and need to excel in whatever he undertakes. “*Just wanted to give you some feedback. Manoj is doing a fantastic job. The amount of work he is getting through is absolutely amazing. Manoj has been reading through process maps and teaching himself how to complete various tasks. Manoj is always punctual, polite and friendly. We are very happy!*”. Keep up the great work!

**Recipe**  
**Thai-Style**  
**Curried Fish**



A quick and easy recipe to warm you up on a cold winter's night.

**Ingredients (Serves 4)**

- 1-2 tbs vegetable oil
- 2 carrots, cut into wafer thin strips
- 2 zucchini, cut into wafer thin strips
- 1-2 tbs Thai red curry paste
- 2 tsp caster sugar
- 2 tsp fish sauce
- 1 1/2 cups (375mL) coconut milk
- 8 small boneless fish fillets
- Coriander leaves, to garnish
- Steamed jasmine rice, to serve

**Method**

Heat oil in a frypan. Stir fry vegetables for 1-2 minutes, then set aside. Add curry paste to pan, stir for 30 seconds. Add sugar, fish sauce, coconut milk and fish, then simmer for 3-4 minutes until cooked. Return vegetables to pan to warm through. Garnish with coriander and serve with rice.

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

**June Birthdays**

Karlie Wendt, Helena Barsby, Mayen Benson, Blesilda Rativo, Jill Angus, Lee Smith, Antonio Tawatao, Elia Chahwan, Racquel Karam, Elizabeth Fuimaono, Leigh Liu, Nicola Hamilton, Sinead Conneely, Michael Lambeth, Vanessa Borg, Eleanor Hicks, Renel Ganancidl, Amanda Carter, Maybritt Kiel, Mathilde Payet, Desi Sampang-Diuco, Redmond Orme, John Brennan, Samuel McKeith, Claudia Downey, Daniel Higgins, Michelle Anderson, Jenny Blacklock



**Sydney Scene**

**State of Origin III**

**Venue: ANZ Stadium**  
**Date: Wed 2nd July 2008, 5pm**

After the Blues victory at ANZ Stadium in Game 1, Game 3 is set to be a massive event. If Queensland win Game 2 at Suncorp Stadium this match will be the decider, in the year when we celebrate 100 years of Interstate rivalry. Don't forget each ticket entitles the ticketholder to free travel on CityRail trains, the Sydney Olympic Park Major Event Bus Services, regular Sydney Buses and Sydney Ferries services.



For tickets and information go to

[www.ticketek.com.au](http://www.ticketek.com.au)

★★★★★ **Now Showing** ★★★★★

**Sex and the City**

It's high heels and the high life for the fashionable foursome from SEX AND THE CITY. Sarah Jessica Parker, Kim Cattrall, Cynthia Nixon, and Kirsten Davis reprise their roles from the sassy and sexy series that made Manolo Blahnik a household name.



As Carrie plans her long-anticipated wedding to Mr. Big (Christopher Noth), a.k.a. John James Preston, with her best gal pals, she suddenly learns that life doesn't play out like a fairytale. But when all else fails, you always have your closest friends to lean on.

**Running time:** 145 mins

**Director:** Michael Patrick King

**Cast:** Sarah Jessica Parker, Kim Cattrall, Cynthia Nixon, Kristin Davis, Chris Noth, Jennifer Hudson

For tickets and session times go to:

[www.hoyts.com.au](http://www.hoyts.com.au)

**Hurricanes**  
**Grill and Bar**  
**(Bondi Beach and Darling Harbour)**



With mouth watering steak, pork, ribs and chicken, Hurricane's signature dishes are marinated in special basting sauces originating from South Africa. The special ingredients make the flavours unique, delicious and very different from other traditional steak houses. Burgers, fresh seafood, vegetarian dishes and specialty salads are also available, along with scrumptious desserts and a quality selection of wines and cocktails.

**Average meal price:** \$45 pp (entrée and main)

**Rating:** ☀️☀️☀️☀️☀️

[www.hurricanesgrill.com.au](http://www.hurricanesgrill.com.au)