



Talking Temps

**Queens Birthday
Holiday**

Monday 8th June 09

Payroll News

Timesheet Deadline

We require you to have your timesheet submitted by close of business Friday afternoons. If for some reason you are unable to submit your timesheet by this time, the absolute deadline is 10am the following Monday morning.

Online Timesheets

If you do not yet have log-in details to use the Quay Appointments Online Timesheet system, please email resumes@quayappointments.com.au to request you be set up.

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



Issue 109 May 2009

April Awards

Robert Stanley (City Temp of the Month)

Robert has been working in his current role since December 2008. We have received so much positive feedback about Robert that we are not able to note it all done. These are just a few things his manager has said about him: *"Rob has been absolutely outstanding for us. He is exceptionally polite and has fabulous communication skills and can liaise and relate with staff and visitors at all levels without any difficulty. He has a great sense of humor and is always happy in what he does. He is 'truly' the 'dream employee', more than worthy and deserving of achieving "employee of the month" and we know we are going to miss him when he finishes in June. It is sure to be a good send off!"* Congratulations Robert!

Janet McInnes (Parramatta Temp of the Month)

Janet started in her current role July last year as a receptionist. Recently, we have received a mail from our client and the letter was initially sent from a happy customer who had dealings with Janet at the reception. It states; *"Your receptionist, Ms Janet McInnes assisted me in finalising the application for lodgement. I find it necessary to advise you that Janet was extremely polite, friendly and above all, helpful. Janet's enthusiasm and good nature made me feel welcome and comfortable. I request that you pass on to Janet my sincere thanks and appreciation for her kindness and support"*. My client also mentioned that this is the first time in 4 years that she has received a formal thank you letter. Well done Janet! Thank you so much for all of your hard work and loyalty!

Highly Commended

Sara Graham (City Office)

Sarah has only been working for Quay for two months, but in that time we have received fantastic feedback about her. This is what her Manager has had to say: *"Sarah has been fantastic, she is an absolute gem. She is hands-on, friendly and does the job really well. Sarah picked up the job quickly and is extremely helpful across all the departments. Sarah is well presented, a good communicator and an asset to the team"*. Excellent work Sarah!

Kurt Eilersen (Parramatta Office)

Kurt has been doing an excellent job for Quay Appointments having been selected to participate in a pilot project within his department. He has been involved in cross training and the feedback has been great. We are proud of how well Kurt has been doing and we have had great feedback not only from his manager but from other senior members of staff. Great work Kurt!

Berry Ricotta Muffins

Makes 12

Ingredients

75g butter, softened
175g reduced fat ricotta
1/3 cup castor sugar
1 teaspoon vanilla essence
2 eggs
1 1/2 cups self raising flour
1/3 cup milk
150g fresh or frozen blueberries or raspberries



Method

1. Preheat oven to 180 deg Celsius. Line a 12 x 1/3 cup capacity muffin pan with paper muffin cases.
2. Using an electric mixer, beat butter, ricotta, sugar and vanilla until light and creamy. Add eggs, 1 at a time, beating well after each addition.
3. Sift flour over butter mixture. Add milk. Gently fold in flour and milk until just combined. Fold in berries.
4. Spoon into muffin cases. Bake for 20 minutes, or until skewer inserted into centre comes out clean. Stand in pan for 5 minutes. Cool on a wire rack.

Recipe taken from
www.taste.com.au

May Birthdays

Shaeila Morris, Tanya Catelli,
Keryn Markham, Rachel Santos,
Helena Gregory, Jacqueline
Diepenbroek, Anna Pavlis, Palak
Patel, Nadia Gerbina, Michiko
Grayson, Alex Mwangi Wangethi, Naazia El
Boubaly, Carolyn Smith, Michiyo Hashiguchi, Kurt
Eilersen, Dawn Smith, Sharon D'Souza,
Efrandianto Saleh, Rebecca Blundell, Justine
Cornelius, PJ Dwyer, Krushnakumar Patel,
Susyana Lunardi, Mohit Kumar, Maree Forbes,
Michelle Spinks, Lisa Hansen, Marina Mersi, Polly
Sofi, Mary Van Reyk, Jolene McLean



Get to Know the Quay Staff

Deauvanne Jarvis

Consultant—Temporary Division



Deauvanne has been working at Quay for 6 months, and within recruitment for 18 months. She believes a great Quay temp is someone who is responsible, reliable with good work ethic.

☆☆☆ Now Showing ☆☆☆

Angels and Demons

(M)

Running Time: 138min



When Langdon discovers evidence of the resurgence of an ancient secret brotherhood known as the Illuminati - the most powerful underground organization in history - he also faces a deadly threat to the existence of the secret organization's most despised enemy: the Catholic Church.

X-Men Origins:

Wolverine (M)

Running Time: 103min



'X-Men Origins:

Wolverine', the first chapter in the X-Men saga, unites Wolverine with several other legends of the X-Men universe, in an epic revolution that pits the mutants against powerful forces determined to eliminate them.

www.hoyts.com.au

Favourite Movie: High Society (I think, I'm under pressure!)

Favourite Restaurant: Pier, Rose Bay

Favourite Drink: San Pellegrino

Best kept secret in Sydney: It wouldn't be a secret then would it?

Sum yourself up in three words: Gregarious, Spontaneous, Funny

Sydney Scene

THE ROYAL GEORGE



The Royal George, located on George St near Wynyard Train Station, has the warmth and charm of an old British Alehouse. Combining traditional materials with contemporary detailing, this split level venue is a great place to relax, chill and enjoy some great pub food (at great prices) along with a free game of pool!

Some of the menu options include:

- ◇ *Pork, apple and chorizo terrine with celery salad, tomato and chilli chutney with sourdough*
- ◇ *Beef and bean nachos topped with cheese, guacamole, sour cream and salsa*

