HAYMARKET

CHAMBER OF COMMERCE

Working For Our Community

Spring is finally here, and so is the Mid-Autumn Festival (or Moon Festival) which is celebrated today (8 October). As the sunrise warms up and the school holidays start, people have started returning to Haymarket and Chinatown. The chamber is excited to see more activity in the area and we're doing plenty of work behind the scenes to ensure Haymarket and Chinatown businesses can continue to be revitalised.

We've hosted regular webinars for small businesses and businessowners during the pandemic, including last month's webinar covering topics from business cash flows, SWOT analyses and digital transformations to mental wellbeing, with our guest speakers. Keep an eye out for our next webinar, which will be on tips and specific topics you'd like to explore.

Stay safe,
Haymarket Chamber of Commerce

HCC UPDATES

HCC is listening to members' feedback and working together with the City of Sydney and NSW Government to advocate for improvements to the Chinatown/Haymarket area. These include:

- Offering support to businesses through webinars to upskill or pivot as needed, improving the Haymarket area in readiness to boost tourism post-COVID
- Planning and organising festivals and events to draw crowds back to Haymarket and Chinatown post-COVID
- Providing resources to small businesses including guides, tutorials, webinars to assist during these uncertain times
- Constantly taking *whatever our members' concerns and comments in relation to all things Haymarket* - parking, footpaths, footfall, business concerns, street layouts, events and festivals
- Continue to provide ample marketing opportunities for our members through our well-known Live, Work, Play guide, website and social media channels

CHINATOWN NEWS

George St pedestrian zone to be extended 24m

The City of Sydney will extend the pedestrian-only zone on George St by an extra kilometre. The current zone between Hunter and Bathurst streets will be extended until Harmony Place in Haymarket, bringing the total length to 2km. Work will begin next February in stages and the project will finish in June 2022. Read more

Chinatown favourites named on Australian 'cult classics'

Congratulations to Chinatown icons (oldest Century and Emperor's Garden for being named on Australian Traveller's story about cult Australian dishes. Golden Century's pipis in XO sauce (don't forget the vermicelli noodles) and Emperor's Garden's cream puffs (just look at the queues on Sunday afternoon) are a must try in Chinatown. Read more

45-storey tower at 387 Thomas Street approved

Adelaide-based developer Cromlaw has submitted an application for 387 Thomas Street, Haymarket. The tower, a 47-storey, 200-metre tower that combines retail, commercial, innovation and visitor accommodation across 42 storeys of floor space. Read more

City of Sydney announces concept designs for Central Square

The City of Sydney has released the first designs for Central Square – an expansive public space with connecting green spaces and walkways near Central Station. Read more

MEMBER PROMOS

Tony Scott & Jolies
Free limited edition bento plate with every Kid's bento meal during the school holidays
Book now

Zilver's Mid-Autumn Banquet menu
Zilver is cooking up a special banquet to celebrate Mid-Autumn Festival, with a fine mud crab served with oyster sauce, chilli and shallot, Sichuan chilli oil plus three main dishes for $198.
Book online

UPCOMING EVENTS

1 October: Mid-Autumn Festival

It's that time of year again: Mid-Autumn Festival (or Moon/mid/autumn/Mooncake) Celebrated on the 15th day of the eighth month on the lunar calendar, which falls on 1 October this year, it's an important time for Chinese (and other east Asian) people to gather together as family and friends. People give mooncakes as a gesture of good luck, and the round shape often sent point and salted duck yolk signal at this time of year.

Where to buy mooncakes in Haymarket:
Emperor's Garden Cake and Bakery
Golden Century
Chan Kee Cake (until 4 Oct)
Savoy Bakery

The nearby Darling Square is celebrating with its Moon Festival until 4 October, with a range of food specials and activities.

1 October – 1 November

Chinatown's Suncha Bar is partnering with House of Suntory's Haku Vodka offering Tamahiro 'Kai Festival' cocktails for October. Order an exclusive cocktail, write your wish on a tanzaku and go into the draw to win a staycation prize package at The Ultimo boutique hotel. Read more

NEW BUSINESS PROFILE

Kwan Noodle Bar
Where: Sussex Centre food court
Ph: 0428 883 366

Kwan Noodle Bar is a new addition to Sussex Centre's food court, and is one of the few restaurants in Sydney serving Hong Kong-style noodles. Traditionally a street food that became popular in Hong Kong in the 1950s, Kwan Noodle Bar pays homage to Hong Kong's rich culinary heritage with its noodle and rice dishes. Diners can choose their own toppings and soup base, as well as a range of Hong Kong-style street food snacks. We spoke to owner Gary Chow about opening during the pandemic:

Why did you decide to open during COVID-19?
It's easy it was a good thing to open during the pandemic so we could trial everything...and after the pandemic we would be fully functional and the taste of the food will be ready and I like it to be. We are pretty confident that business will pick up.

What would you tell other business owners thinking of opening in Sydney?
If you've got the capital, go for it. Try it. If you lose, that's your learning experience.

BUSINESS TIPS

Changes to JobKeeper and JobSeeker payments
Government assistance payments JobKeeper and JobSeeker have changed, with lower payments from the end of September. Read more

Pandemic leave
NSW Workers who have no leave entitlements are eligible for a one-off $1,500 payment for every 14 days they are directed by NSW Health to self-isolate or quarantine – or when caring for someone with COVID-19. Read more

City of Sydney business support extended
The City of Sydney is extending its support measures for small businesses, community and cultural organisations until March 2021. Read more

JOIN US

Haymarket Chamber of Commerce (HCC) is one of Sydney's most progressive and growing business chambers and the voice for one of Sydney's leading commercial precincts.

This vibrant cultural and business precinct incorporates the largest Chinatown in Australia and attracts 12 million visitors annually, and is home to over 1,000 businesses and residents. Haymarket is also an important base for many international trading companies. The Haymarket Chamber of Commerce is committed to the continued success of the precinct and developing ways to maximise opportunities for growth. A major focus of the group is on promoting the interests of business and commerce.

We welcome your participation in our Chamber's initiatives and invite you to join our membership so we can represent our business community and support your business growth in the area.

For more information about Haymarket or the Chamber go to:

- HCC website: www.haymarketchamber.com.au
- Live Work Play Guide 2019 to 2020 HERE
- Chinatown in Audio Travel: HERE
- Chamber Chinatown Walking Tour Phone Application on iTunes HERE or Google HERE
- **Facebook**: Haymarket Sydney Community
- **Instagram**: @haymarketsydney
- **LinkedIn**: Haymarket Chamber of Commerce

MONTHLY RECIPE

Uni Inaki's Pumpkin Yaki Udon

Ingredients
400g fresh pumpkin udon noodles
200g chicken thigh
3 tsp sake (for marinate)
3 tsp soy sauce (for marinate)
2 tsp grated ginger (for marinate)
1 tsp sesame oil
Vegetables
1 onion
1/3 large onion
1/2 green capsicum
1 tbs sesame oil
2 tbs soy sauce
1 tbs sake
2 tbs oyster sauce
1 tbs sake
2 tbs yakisoba sauce
2 clove garlic finely chopped
2g ginger finely chopped
Bonito flakes and red pickled ginger for garnish

Method
- Dice the chicken and place in a mixing bowl.
- Add sake, soy sauce and ginger into the mixing bowl to marinate the chicken for 30 minutes.
- Cut all the vegetables into thin bite pieces and set aside.
- Mix all the sauce ingredients (soy sauce, sugar, oyster sauce, yakisoba sauce, sake, mashed garlic, and grated ginger) in a small bowl and set aside.
- Cook the pumpkin udon noodles in boiling water for 1 minute and then drain and rinse the cold water to cease and drain well.
- Heat sesame oil in a large frying pan over high heat and add finely chopped garlic and ginger till fragrant
- Add the chicken, stir fry until cooked through.
- Add the vegetables and stir fry for a couple of minutes.
- Add the udon noodles and the sauce mixture.
- Fry over the sauce mixture and toss them together well.
- Serve on a plate and top with bonito flakes and red pickled ginger for garnish.

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