



Wyndham City
Wynning Business Newsletter
Autumn 2019

WELCOME



Most people will be aware that establishing a new business is challenging at many levels including compliance with federal, state and local government legislation.

With this in mind I am very pleased to advise that Wyndham Council has introduced a streamlined approach in the administration and approval of local government permits for small businesses which will provide a single application form and single payment process with the support of a newly created position within the Economic Growth Team of Small Business Liaison Officer.

With the working title of Better Approvals, the development of the new process was funded by the Victorian State Government and undertaken by a team of Council and State Government staff with the aim of delivering a Wyndham specific solution.

Our solution will not only save small business time but it will also ensure that businesses can rest easily knowing that they are fully compliant in relation to any town planning, environmental health, building or local law requirements.

The Better Approvals Project is being rolled out across Victoria with Wyndham one of the first Councils to have the program in place.

Best regards,

Daryl Wilson
Manager Economic Growth

CONTACT

For more information on doing business in Wyndham, contact:

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Opening its doors in 1972, the former Grevillea Nursery has undergone an exciting change recently with a new addition to the business. Now called The Garden Feast, this well-known business has transformed to include a great café and functions space to complement its iconic nursery.

Recently Wyndham City's Economic Growth Coordinator, Lesley Rogan, caught up with the business owner operator, Maree, to learn more about the development.

Tell me about the services you provide, how long you have been operating and how you got into the business?

Grevillea Nursery was opened in 1972 by John and Lyn Simpson in its current location at 63 Railway Avenue, Werribee. The business grew alongside the new housing developments, providing outdoor and indoor plants and related products, as well as landscaping services and indoor plant hiring for commercial premises.

The 80's saw the business expand with a wholesale nursery, soil yard and retail outlet on 30 acres on Tarneit Road (what is now Knightsbridge Estate). This business was sold in 1997 as John and Lyn retired to Queensland. The original site in Railway Avenue continued to operate as a retail nursery with landscaping and design services.

Grevillea Nursery is now run by John and Lyn's daughter, Maree Planner, after completing her horticultural degree at Melbourne University (formerly the Victorian College of Agriculture and Horticulture – Burnley) and her husband Craig Planner.



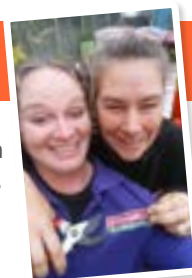
Tell me about the new venue you have developed on site at the nursery?

In 2014 we started making plans to develop the site from a simple offering of plants and their care products to a fuller experience that includes food, entertainment and education. It was becoming increasingly obvious that the business had to attract a younger demographic to grow and to do that we had to be much more engaged with them in things that they were interested in. Rows of plants were not enough. When we started planning the refurbishment with the addition of a café and function venue the world trend was all about growing your own edible plants. People were concerned with where their food was coming from and how it had been grown (organically or synthetically). They wanted to educate their children where their food comes from, that strawberries don't just come from a supermarket, and the taste...!

It was with these thoughts in mind that we had the vision to develop a hub. The café would provide the vehicle for clients to 'taste' the edible plants from pot to plate. The nursery and café staff would 'educate' our clients through the workshops, cooking classes and specials focusing on seasonal, garden picked produce. For example, in Tamarillo season you can smell, taste and take home the plant to grow with recipes and growing notes after experiencing it within the centre.

Tell me about your staff?

The nursery employs a small dedicated team of horticulturalists that love what they do. All of them live within the Wyndham area. The collective years in the business for our team encompasses a total of 91 years over 5 staff. That is a lot of questions answered about lemon trees!!



The reason for our business' longevity (47 years) is partly craziness and mostly about the relationships we build with our clients. I have clients telling me about plants they bought in the 70's from my father and the changes to the area and our business over that time. What brings them back? Mostly it's the person to person connection, something which is disappearing.

Tell me about your future vision for the business? Challenges?

Businesses have peaks and troughs throughout their business life. The challenge is to recognise these and adapt. With this in mind we look to start our new journey as a full experience garden and food centre. This brought us to another decision to change our 47 year old name of Grevillea Nursery to a name which had more relevance to what we were building. The centre will now be known as The Garden Feast Nursery.Cafe.Functions. The vision for the future is always to remain relevant with whatever is next for food and plants.



LOOK WHO IS TURNING 21!

Established in 1998, the Committee for Wyndham has worked for over 20 years within Wyndham across business, government and the community. C4W is the third oldest Committee for in Australia, a testament to the foresight of the (then) Werribee community

The Committee for Wyndham brings together business, community, government and individuals to work together to promote and enhance the social and economic wellbeing of the broader Wyndham community.

We understand the importance of having a strong team so working with other organisations, building relationships and partnerships, and collaborating with our partners is important to us.

Our work is centred on three themes – Local Wyndham, Leadership Wyndham and Connecting Wyndham.

Our focus is on local jobs and local procurement, being a pivot for networking and relationship building; leadership through political engagement, our Future Leaders of the West leadership program which develops not only business leadership skills, but focuses on developing our future community leaders; and connecting Wyndham not just with physical infrastructure but through social infrastructure across business and community.

Our recent initiative the Talking Wyndham podcast focuses on meeting people and hearing their stories, stories that are often hidden in Wyndham.

The Committee for Wyndham is committed to ensuring that business has a strong voice in Wyndham and that Wyndham's voice is heard with key leaders and decision makers.

Enquiries: Barbara McLure, Chief Executive Officer, 0412 082 163, barbara@committeeforwyndham.com.au



Waste, Worms and Wyndham... introducing Wormlovers!



Wormlovers has a long relationship with the Wyndham region, which has grown in recent years. This business is an industry leader in the power of worms to manage food waste in homes, schools, businesses and councils with worm farms suitable for most organic waste streams.

In 2017, Wormlovers won the Melbourne Award for Contribution to Environmental Sustainability by a Corporation, testimony to this business' efforts in taking organic waste and turning it into a usable nutrient asset – essentially minimising the negative environmental footprint.

Last year Wormlovers moved its entire operations to a beautiful site tucked away in the Western Treatment Plant, Werribee, as tenants of Melbourne Water. The new site allows composting of bulk food waste, large breeding beds for compost worms and research and development opportunities. Wormlovers is developing an educational experience on the site to educate professionals in managing organic waste and cycling nutrients back into plant life.

Some interesting examples of where this unique business is servicing local industry include collecting food waste from The Mansion Hotel, animal waste from the Melbourne University Veterinary Sciences Clinic and coffee grounds from a local cafe to process back into rich soil nutrients. As well as working with local businesses to reduce their environmental impact, Wormlovers run workshops at community gardens and a variety of Wyndham events.

In a major initiative of Wyndham City Council, Wormlovers has developed an online portal providing food waste management products to residents which are subsidised by Council. Residents can purchase worm farms, compost bins and accessories at up to 50% of the retail price.

Visit: www.wyndham.wormlovers.com.au





LOVE FOOD

Hate Waste Business

Love Food Hate Waste is a free short program that will help cafes, restaurants, pubs and other Victorian hospitality venues prevent food waste, reduce costs and increase profits.

The average food business in Victoria throws away more than 100 kilograms of wasted food every week, over half of which could have been prevented. It's not just a waste of good food and lost profits, it also wastes natural resources and piles up in landfill.

Following the simple three-step program over several weeks, Love Food Hate Waste Business will help you identify where food waste is really occurring in your business and then make changes to prevent waste before it happens.

Businesses that register will receive a Participant Kit including food waste trackers, action plan templates and other tools and resources to help them reduce food waste in their business.



Register to make food waste your business today!

<https://www.sustainability.vic.gov.au/campaigns/love-food-hate-waste/business>

ENTRIES ARE NOW OPEN FOR THE 2019, 25TH ANNIVERSARY WYNDHAM BUSINESS AWARDS



The awards provide a fantastic opportunity for local businesses and business leaders to be involved in a long-standing recognition program with awards on offer in a wide range of categories.

No matter the size, age or sector of your business there is a category for you and all businesses are encouraged to submit an entry, participate in the People's Choice Award or nominate an individual for the Business Person of the Year or Young Business Person of the Year awards.

When asked about the awards, the 2018 Wyndham Business Person of the Year, Joanne Hopper said

“For the most part, as local business owners we just roll up our sleeves and get on with it. Being part of the Wyndham Business Awards has allowed me to stop, reflect, rejoice and most importantly get to know many other amazing local business owners.”

To speak to a member of the Economic Growth team or arrange a catch up to discuss your entry please call or email.

Please visit the awards website at www.wyndham.vic.gov.au/businessawards to:

- Download a category entry form
- Read about the categories on offer
- Vote for your favourite Wyndham Business in the People's Choice Award
- Register to attend the awards information session
- Contact us to arrange a one-on-one chat about your entry
- Nominate someone for Business Person of the Year or Young Business Person of the Year

ENTRIES CLOSE ON FRIDAY 31ST MAY AND THE WINNERS ARE ANNOUNCED AT THE GALA PRESENTATION EVENING ON FRIDAY 23RD AUGUST AT ENCORE EVENTS CENTRE

The Wyndham Business Awards are proudly supported by Major Sponsor Williams Landing and our generous category sponsors MatchWorks, Homestead Financial Group, Crowe Horwath, Committee for Wyndham, Wyndham BizNet, Wyndham Star Weekly, Megalines Insurance, Victoria University and Commonwealth Bank.

For further information

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