



PRESIDENT'S WELCOME

It has been a challenging year in 2020 for Chinatown, Haymarket and also for the Haymarket Chamber of Commerce. Chinatown was an early casualty when the border was closed initially to Chinese tourists and visitors, before the lockdown was imposed throughout Australia and the border was closed to all international visitors. The Chamber had its usual Christmas networking event last year and managed to hold a successful Chinese New Year Banquet in February before the lockdown attended by our members, supporters, stakeholders and special guests including NSW Premier Gladys Berejiklian.

Unable to host our quarterly networking functions after the lockdown, the Executive Committee started a series of webinars inviting speakers to discuss various topics of interest to our members. The Chamber has collaborated this year with Sydney Alliance and University of NSW in carrying out a survey of businesses in Chinatown during the pandemic, and continued to work with the University of NSW in carrying out another survey on our members and visitors to Chinatown to explore ways that we can improve our services for our members, and for the visitors to Chinatown.

We welcome the support and recent partnership agreement with Raymond Tai and the Darling Darling Square Community Bank Branch of Bendigo Bank in activating and promoting events in Haymarket. While this year was meant to be the last year of my involvement as President, it will definitely be my last year in 2021 as we have the nucleus of a great Executive Committee that will continue to contribute to the growth and success of the Chamber, and as custodian for the history and culture of Chinatown.

We look forward to a quick recovery of our economy and the revival of businesses in Chinatown and Haymarket next year and would be delighted to have you join us for our end of year celebration Chinese banquet at Silver Restaurant on Wednesday 8 December, and also our annual Chinese New Year Banquet in February next year.

Simon Chan
President

HCC UPDATES

The HCC is pleased to announce its Executive Committee for 2021:

Simon Chan (President), Jessie Xiao (Vice President), Richard Hughes (Public Officer), Jonathan Wong (Treasurer), Ruby Cheung (Secretary). The other elected members are: Linda McCreath, Arthur Chao, Vincent Lim, Jack Lee, Serena Tran, Kerena Tran.

Long-serving Executive Officer Karen Soo is no longer with the Chamber and HCC thanks her for all the years of dedication, passion and drive. HCC also thanks Vaughn de Vocht, Brad Chan, Jeffrey Tran and James Cui who decided to step down from the Executive Committee, for their contribution to the success of the Chamber over the years. Brad has successfully applied for a City of Sydney grant and we will be staging street performances with dancers and musicians during the Lunar New Year Festival in Chinatown in February next year.

Many thanks to Arthur Chao who has stepped down as Secretary but will stay on our Executive Committee, and welcome to Ruby Cheung who has joined the Committee and will take on the role of Secretary. HCC is grateful that Jessie Xiao will continue in her role as Vice President, Jonathan Wong as Treasurer, Richard Hughes as Public Officer, and we will always have the advice and support of George Wing Kee and Peter Wong, our Founding Members.

CHINATOWN NEWS

Best ways to support Chinatown this Christmas



Get your roast duck from a Chinatown favourite

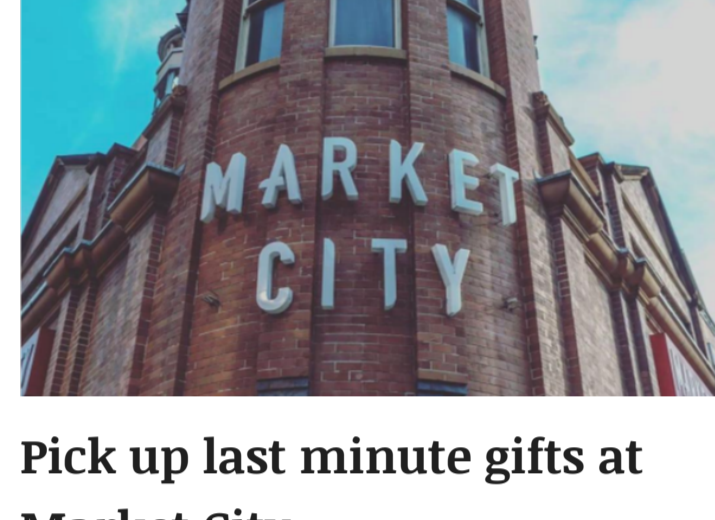
Leave the turkey off the menu this year, and replace it with a roast duck, soy sauce chicken or Peking duck from Chinatown favourites including [Emperor's Garden BBQ](#) and [Tai Wong BBQ](#).



Shop for your Christmas lunch ingredients at Paddy's

Paddy's Market at Haymarket is your one-stop shop for your Christmas produce. Fresh from the markets to your shopping basket.

[Read more](#)



Pick up last minute gifts at Market City

Never show up to a Christmas event empty handed. Open 365 days a year, Market City has everything you need for that emergency shop.

[Learn more](#)



Host an Christmas celebration in Chinatown

With life slowly getting back to normal, host those gatherings that you've been missing out on and support Chinatown venues at the same time.

[Learn more](#)

WHAT'S ON

MEET OUR EXECUTIVE COMMITTEE



Simon Chan
President

As President of the Chamber, Simon Chan is actively involved in representing businesses and residents of the Haymarket and Chinatown area, and acts as a conduit between its members and stakeholders and all Federal, State and Local governments. He treasures the role of the Chamber in being the custodian of the history and culture of Sydney's Chinatown. He is the Director and Founder of Art Atrium, an art gallery exhibiting contemporary Australian, Asian and Aboriginal art, and is also a practising architect and Director of SCA Architects.

He is involved in a number of not-for-profit foundations and community organisations, including Director on the Board of VisAsia at Art Gallery of NSW supporting and promoting Asian art and culture, and a Council member of the Power Institute Foundation for Art and Visual Culture at The University of Sydney. He is also a Board member of Multicultural NSW Advisory Board and Chair of Sydney South Regional Advisory Council.

[Read more](#)

MEMBER OFFERS

The Chamber is committed to helping members and local businesses in the Haymarket and Chinatown area. We are looking to promote any special offers that our members would like to extend to their fellow members. These would be featured in the Chamber's monthly newsletters.

If you would like to submit an offer from your business, send it to kerena.tran@gmail.com. Please ensure you include:

- business name
- details of the offer
- one image (JPG)
- terms & conditions (eligibility, timeframe etc)

BUSINESS TIPS

Dine and Discover Scheme

To help stimulate the NSW economy and keep businesses in business, the NSW Government has created the Dine and Discover Scheme to support local hospitality, arts and tourism providers across the state. This program will be rolled out across the state from late January 2021 and divided into two categories:

1. **Dining out** – two \$25 vouchers can be used to purchase food at venues such as restaurants, cafes, pubs and clubs.
2. **Going out** – two \$25 vouchers can be used for activities, such as visiting cultural institutions, performing arts, cinemas and amusement parks.

Vouchers can only be used with businesses that have implemented a COVID safety plan and are registered as COVID safe. For your business to be part of the Dine and Discover Scheme, you need to:

1. have a [MyServiceNSW](#) account
2. be operating in NSW in one of the eligible industries (details to come)
3. have a valid bank account
4. have an active Australian Business Number (ABN) as of 31 October 2020 and be registered for Goods and Services Tax (GST).

[More info](#)

HAYMARKET HISTORY



The Goods Line

If you've ever walked through Central Station's Devonshire Tunnel, chances are you've taken The Goods Line route on your way to Haymarket. But did you know the history behind this now pedestrian pathway that goes all the way to the Powerhouse Museum? NSW's first railway was laid on this route back in 1855, to transport goods from Darling Harbour to the railway goods yard at Redfern. The line was later used to transport coal, shale, timber, wheat and wool from inland NSW to the new Darling Harbour Goods Yard from 1870. The re-invigorated corridor now passes the unique Frank Gehry-designed Dr Chau Chak Wing Building at UTS. At just 500m long, this route was once of the most lucrative commercial arteries in the British Empire.

SUBSCRIBE

RECIPE



Umi Sushi's soft shell crab

Ingredients:

- 1 soft shell crab
- 2 steam buns
- tempura batter (sufficient to cover the crab)
- cooking oil (in pot sufficient for frying)
- 30g lettuce
- 10g onion slices
- Japanese sansho pepper (to taste)
- 2 tsp wasabi mayonnaise
- 2 tsp teriyaki sauce

Method

1. Heat the cooking oil in a pot until hot, then deep fry the bun until both sides are golden brown, then set aside on kitchen paper to dry the oil
2. Put the soft shell crab in tempura batter until lightly coated, then deep fry for 3 minutes until golden brown, then set aside on kitchen paper to dry the oil
3. Open the bun from the centre, and spread the wasabi mayonnaise into the buns, and put onion and lettuce on the top of the spread
4. Cut the soft shell crab in half and place on top of the spread, and season with sansho pepper and teriyaki sauce to taste
5. Put a decorative skewer in the centre of the buns to secure the crab in place.

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