



Complete Commerce

Completing your business picture.

Winter 2017 Newsletter

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WELCOME

Welcome to the Complete Commerce Winter 2017 Newsletter. Am I getting older or is it getting colder? There have been some moments in the last month where the cold really feels like it is getting through to the bones. Our newest employee Emma has purchased 2 jackets, a coat and a vest in the past month and Nicole has purchased a vest and a bundle of winter jumpers. Today I wore shorts in what can only be described as either lunacy or commitment. I'll let you decide that one! We hope you all manage to stay warm and cosy this Winter.



VICTORIAN SMALL BUSINESS FESTIVAL

August-September 2017 sees the running of the Victorian Small Business Festival. Events are running across Melbourne and regional Victoria with the Regional Roadshow the highlight with the wonderful Lydia Lassila as guest speaker. The festival has been designed to help small businesses get inspired and to help them connect with other small businesses and to meet various experts in their respective fields. There are over 500 events to help you grow your business, learn new skills and get involved in new opportunities.



ASIC ANNUAL REVIEW FEES

We have noticed that quite a few clients are being penalised by ASIC for not paying their Annual Review Fee on time. Please make sure you pay this by the due date, preferably even a few days prior to allow for ASIC processing times. The initial fine for not paying on time is around \$80 and the fine 28 days later is around \$300. This second fine can be issued if the initial fee is subsequently paid but the first fine is not. To be safe, please make sure the original fee gets paid on time as ASIC do not remit penalties unless there are life threatening health issues or disasters.

TAXES YOU MAY NOT HAVE HEARD OF – WINE EQUALISATION TAX

If you make wine, import wine into Australia or sell it by wholesale, you'll generally have to account for wine equalisation tax (WET).

WET is a tax of 29% of the wholesale value of wine. It is only payable if you are registered or required to be registered for GST. The one exemption to this is that it is always payable when you import wine into the country.

Aside from importing wine, WET is designed to be paid on the last wholesale sale of wine which is usually between the wholesaler and the retailer. It may however apply in other circumstances such as cellar door sales and tastings where there hasn't been a wholesale sale.

So the next time you are complaining about the price of a nice bottle of wine, remember that a big chunk of it is the government's fault.



SUPERANNUATION CONTRIBUTIONS

When making superannuation contributions this year (17/18) please remember that the contribution caps have decreased. The concessional contributions cap has decreased to \$25,000 regardless of age where as the non-concessional contributions cap has been reduced to \$100,000 with members under 65 still able to access the 3 year brought forward rule allowing them to make a one-off \$300,000 contribution in a 3 year period.

COMPETITION TIME

It's been a while since we have run a competition (aside from the Cup Sweeps) so we thought it was time to put a nice prize up for grabs. What we would like you to do is to send us a photo of yourself enjoying Winter and everything it has to offer. Whether you are at the snow, relaxing by an open fire, playing netball in the rain or enjoying a Winter Festival we want to see your quintessential Winter photo. Please keep in mind that the winning entry will be published in our Spring Newsletter so you have to be prepared to see your photo in print. To win a fabulous prize, please send your entry by email to competitions@completecommerce.com.au where the judges will pick their favourite photo. Competition closes on 12 August 2017.



WINTER WARMER

EMMA'S PUMPKIN SOUP RECIPE

- Put 1.2 kg of chopped pumpkin (I like to use a mixture of butternut and Kent), 1 litre of vegetable stock, 1 onion and 1 clove of garlic into a large saucepan.
- Bring to boil, reduce heat and simmer for 20 mins until pumpkin is soft.
- Transfer the mixture to a blender and puree (you may have to do this in batches).
- Return soup to saucepan and stir in 1/2 a cup of cream and season to taste with ground nutmeg, salt and pepper.
- Serve with crusty bread.

