



# Complete Commerce

*Completing your business picture.*

## Newsletter Autumn 2019

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### WELCOME

Welcome to the Complete Commerce Autumn 2019 Newsletter. The Easter Bunny has come and gone but we were very lucky to get a visit from something even better. A few weeks' ago I was delighted to find out that our new neighbours work at the Cadbury factory. This was brought to my attention when the doorbell rang and a whole 5kg box of Cherry Ripe egg seconds was handed over – so delicious!!! Definitely a few kgs added to the Winter Coat of the Complete Commerce team but we look forward to hitting the pavement and working them back off.



### NEW TEAM MEMBER

We would like to introduce you to Claire van Dreumel who has joined our team in the past few weeks. Claire has a wealth of experience in Office Administration and client relations for small business operations. Most recently, Claire spent several years as a small business owner running the successful Interlude Patisserie in Mount Waverley. After selling her business, we were able to tempt Claire to join the team by promising that our clients would most likely be coming to the office after already having their morning coffee as opposed to being grumpy and needing their caffeine fix when they arrived at the shop.



### POLITICAL DISCUSSION—THE WAY IT SHOULD BE

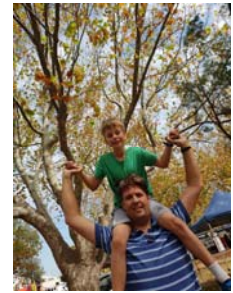
Over the past few weeks we have had the pleasure of having robust but respectful discussions with clients about the state of Australian Politics. It has been wonderful discussing the merits of various policies and being able to view things from all sides of the ledger. We think the distinct lack of listening and the lack of respectful debate is leading the culture of 'I'm right and you're wrong'. Most people make points that have a lot of merit, often coming from different perspectives. We should embrace these discussions as a chance to learn more. Outside of general education the two main interesting points from the discussions we have had are: a) people don't seem to want to vote for either of the main two parties. It is a case of picking the lesser of two evils depending on the key policies you care about and how they affect you and b) if The Greens had a solid economic plan that there is real room to take ground as the third largest party in the country when you consider the current levels of dis-satisfaction with the main two parties.

## SPAGHETTI SQUASH RECIPE (Keep reading, it is better than it sounds!)

A few months back we were walking along at a Farmers Market and came across a peculiar item called a Spaghetti Squash. We weren't exactly sure what it was as it looked like a butternut pumpkin. However, we like to give new things a go and we were given some cooking instructions and were told it went beautifully with garlic and butter. Sold! So we played with some ideas and came up with this beautiful recipe. It is a delicious meal that we have had 3 times already and most importantly, the kids love it!

### INGREDIENTS

1 small spaghetti squash  
3 tablespoons of butter  
3 cloves of garlic, finely chopped  
1/3 cup of grated parmesan cheese  
Pinch of salt (or as much as you think it needs)  
Black pepper (optional)  
1/2 cup of cream (or more if you like your pasta creamy!)  
400g spiral pasta  
1/4 cup of parsley



### DIRECTIONS

Preheat oven to 190c. Pierce squash a few times with a sharp knife as this will allow the steam to escape. Bake spaghetti squash whole for 60 minutes or until a sharp knife easily pierces the skin with little resistance. Let the squash cool for 10 mins after taking the squash out of the oven.

Cut the squash in half, lengthwise. Use a fork to remove and discard the seeds. Continue using the fork to scrape out the flesh of the squash. This will create long, lovely thin strands of spaghetti squash. If you have trouble scraping the squash this is a sign that it is undercooked and needs a little more oven time.

Cook the pasta to your liking.

Heat a large pan (sauté pan is easiest) and add the butter and the garlic and cook over a medium-low heat. Once the garlic is fragrant add the spaghetti squash flesh in along with the cream, salt and pepper. Start with 1/2 cup of cream, a pinch of salt and a pinch of black pepper and add more of each as your tastes desire.

Add the cooked pasta to the pan and add the parmesan (a must) and the parsley (a maybe) to finish.

## SINGLE TOUCH PAYROLL

Single Touch Payroll (STP) is a change to the way you report your employees' tax and super obligations to the ATO. From 1 July 2019, every time you pay your employees you will need to report the following through an STP-ready solution:

- Salaries and Wages
- Pay As You Go (PAYG) Withholding
- Super Information



SINGLE TOUCH PAYROLL

### What changes will occur?

- You have to report to the ATO every time you make a wages payment;
- You won't need to give your employees a PAYG Payment Summary at the end of the financial year for the information you report through STP.
- Your employees will be able to see their year-to-date and end-of-year tax and super information if their ATO online account is linked to MYGOV.

Visit [ato.gov.au/STP](http://ato.gov.au/STP) for more information about STP including the transition options available to you.

If you use a payroll software solution such as Xero, MYOB or Quickbooks, check with them to see how you get updated and ready for STP. If you have 1-4 employees and don't have an STP ready payroll solution, we recommend that you contact Xero who have a \$10 per month payroll plan that is available. Conversely, we can provide this service for you but it is not as cost effective as completing the pay runs yourself through Xero.

This newsletter is intended to provide information of a general nature only. We have not taken into account your personal financial situation or needs. For personal advice please contact Complete Commerce.