




This AHA(WA) member e-newsletter is designed to keep you informed of the latest industry news and regulations affecting your business.  
Is this email not displaying correctly? [View it in your browser.](#)



[MEMBER LOGIN](#) | [TRAINING](#) | [LATEST NEWS](#)

 [Friend on Facebook](#)  
 [Follow on Twitter](#)  
 [Forward to a Friend](#)

- [Trading Hours for ANZAC Day](#)
- [New approved form of ID - Australian Learner Driver Permit \(with a photograph\)](#)
- [Hospitality Conference & Expo 2013 - reserve your tickets](#)
- [Recognising WA's Leading Industry Suppliers - tickets selling fast](#)
- [TRAINING](#)
- [Free Workforce Development Consulting - register your interest](#)
- [WORKPLACE RELATIONS AND IR NEWS](#)
- [Underpaid Wages](#)
- [Fines for Underpayments & Sham Contracting](#)
- [Wire on the pizza menu \\$60,000 fine for tough topping](#)
- [Coffee Victim sues McDonald's Franchise](#)
- [Please explain false claims](#)
- [ROI in older worker health is quantifiable: Monash University](#)
- [IN THE NEWS](#)



Like Australian Hotels Association (WA) on Facebook to follow industry issues as they occur. Find the page [here](#).

## Trading Hours for ANZAC Day

With the upcoming ANZAC Day, here is a timely reminder of the restrictions on your permitted trading hours under the *Liquor Control Act 1988*.

In conjunction with the information below, it is important to check the trading conditions on your individual venue licence and ETP to ensure trade during permitted hours.

***Important note:*** All venues can open for breakfast on Anzac Day, but NO Liquor is to be sold supplied or consumed on the premises before 12 noon.

### **HOTEL, TAVERN & SMALL BAR**

Day	When		General Conditions
	Open	Close	
ANZAC Day – <b>April 25(Thursday)</b>	12noon	midnight	Hotels, taverns and small bars may seek a permit for a private function being held specifically for RSL members and their guests.  <i>General public will NOT be allowed entry to the function.</i>

### **RESTAURANTS**

Day	When		General Conditions
	Open	Close	
ANZAC Day	Until 3.00am ANZAC Day morning; then, Any time after 12noon ANZAC Day. (LWOM ETP valid from 12noon)		(ancillary to a meal*only)

\*A meal as defined by the *Liquor Control Act 1988* means food –

- (a) Eaten by a person sitting at a table, with cutlery provided for the purpose of eating the food; and
- (b) That is of sufficient substance as to be ordinarily accepted as a meal.

### **Restaurant Licence:**

The only restrictions on a restaurant licence is that there is **NO** trading between 3am and 12noon on ANZAC Day. If operating under an *ETP – Liquor without a meal*, the permit is only valid;-

## **Online RSA \$49 Special**

To celebrate this year's 15th annual Hospitality Expo the Australia Hotels Association (WA) would like to offer you and your staff the online nationally accredited RSA course at a special rate of \$49\*

The AHA's online RSA certificate saves you time and money and is the most widely recognised industry training. Certificate emailed upon successful completion & payment of the course.

### **Discount Code: Expo**

Offer valid for one month only, offer expires 16 May 2013

\*This is only valid for the full rate RSA

[Click to start online training](#)

- Monday to Saturday between the hours of 6am and 12 midnight; and
- Sunday from 10 am to 10 pm;
- No trading permitted on Good Friday or before noon on Anzac Day.

### **Special Facility Licence:**

Trading hours are as specified under the trading conditions on each individual licence. There are normally restrictions for ANZAC Day. Please check trading conditions on your licence.

### **Extended Trading Permits:**

The majority of ongoing Extended Trading Permits will also contain specific conditions relating to ANZAC Day. You will need to read through your permit to ensure you do not breach any of these conditions.

*“No trading is permitted on Good Friday, Christmas Day or before noon on ANZAC Day.”*

This means that if you normally trade beyond midnight on Thursday, you will not be permitted to trade under your ETP on Thursday April 25.

**If you require further information or clarification on your trading hours or menus, please contact Wanda Daniels at AHA on 9321 7701.**

---

## **New approved form of ID - Australian Learner Driver Permit (with a photograph)**

In January 2013, the Department of Transport began issuing new learner’s permit cards to replace the paper based learner’s permits.

The new learner’s permit card features include:

- a photograph of the card holder;
- a unique serial number on each licence;
- printing over a clear panel;



### **Management of Licensed Premises MLP1 Approved Manager Training**

Online  
Management of Licensed Premises MLP1 - \$229

Management of Licensed Premises MLP1 including RSA - \$269

[Click to start online training](#)

Classroom  
Management of Licensed Premises MLP1

7 May

21 May

- holder's date of birth is embossed under the photograph; and
- a holographic overlay of the State Coat of Arms.

Regulation 18A of the Liquor Control Regulation 1988 was recently amended.

The amendment prescribes that an Australian Learner Driver Permit (with a photograph) is a form of identification that can be produced as evidence of age where an authorised person knows or suspects that a person on licensed/regulated premises is a juvenile.

Other documents that can still be used as evidence of a person's age are:

- a current Australian driver's licence with a photograph;
- a current passport; and
- a proof of age card.

If you require further information or clarification on the above, please contact Wanda Daniels at AHA on 9321 7701.

---

## Hospitality Conference & Expo 2013 - reserve your tickets



Tuesday 14 May & Wednesday 15 May

Western Australia's only dedicated hospitality conference returns celebrating its 15th year in 2013. The Hospitality 2013 Conference will feature experts and industry partners who know how to get the right mix and outcomes to enhance the customer's experience as well as insights to improved profitability.

This is a condensed and comprehensive two day educational program that will benefit all hospitality management levels.

The Hospitality 2013 Conference is designed to inform, inspire and engage the industry, while giving delegates the opportunity to voice their thoughts and opinions on key issues. This event is designed to support businesses in considering initiatives to increase profitability, discuss new ideas in marketing and understand the latest areas of law enforcement.

**All classroom courses are conducted at the AHA in West Perth**

To book [click here](#) or call **9321 7701**



## AHA Compliance Course

**Book now to attend the AHA's Liquor Licensing Compliance Workshops. Available FREE to AHA Members.**

**Next workshop:** June 2013  
**Special Guest Speaker:** Marcus Murray, Licensing Training Sergeant for WA Police

The AHA(WA) has introduced these free liquor licensing compliance workshops for members as a value added membership benefit.

Between legislation, regulation, and policy changes keeping up to date with the shifting sands of compliance in WA is a constant task, and with the prohibitive cost

[Click here to see this year's speakers revealed](#)

## Recognising WA's Leading Industry Suppliers - tickets selling fast



Limited tickets remain to the AHA(WA)'s DC Payments Gala Dinner and presentation of the 2013 Brand One WA Hospitality Supplier Awards at Crown Perth on Monday 13 May 2013.

This exclusive event also recognises Western Australia's leading hospitality suppliers and service providers and is the official opening of the 2013 Hospitality Expo & Conference.

Network with your industry peers over an evening of exquisite food, premium beverages and live entertainment.

Reserve your tickets online by visiting [www.ahawa.asn.au/events](http://www.ahawa.asn.au/events). Alternatively contact Shannen James on 08 9321 7701. Numbers are limited, so book now to avoid disappointment.

## AHA TRAINING NEWS

### Free Workforce Development Consulting - register your interest



The AHA(WA) is delivering a new collaborative initiative for members designed to improve the capacity and capability of the workforce. With funding from the Commonwealth Government and industry the Workforce Futures program brings experienced industry Skills Advisors to your business free of charge.

Right now, the Skills Advisor Network is being rolled out across the country. Skilled and qualified AHA(WA) advisors will undertake a detailed diagnostic of your business. This will help to inform you, and assist in planning for your workforce needs.

of non-compliance a constant threat to the profitability of your business it is more important than ever to make sure everybody knows the rules and keeps up to date with any changes.

Classroom Workshop spots are limited so contact us now to secure places for your staff on 08 9321 7701 or [book online by clicking here.](#)



## FREE Online Customer Service Training

WA Service with a Smile Customer Service Online Training covers the fundamental principles of delivering excellent customer service.

Utilising a range of e-learning systems and learning styles the course

The advisors will assist you in identifying government funded training and workforce development programs to help meet your business needs.

The engagement process has three key elements that lead to businesses making informed and responsive decisions about their workforce.

1. The initial Expression of Interest form provides the industry Skills Advisor with an informed starting point to engage with the business. The Expression of Interest is the first part of a detailed Business Diagnostic.
2. The comprehensive business diagnostic covers key areas of business operations and is undertaken consultatively by the business operator/owner and the Skills Advisor.
3. This process provides you with a Workforce Development Plan. The plan allows each business to identify how their workforce impacts, influences and drives their business. The plan also identifies the key workforce issues for the business and a range of actions to assist the business to respond.

As a proud Workforce Futures partner the Australian Hotels Association (WA) has a network of expert Skills Advisors ready and available to assist you.

Would you like your business to participate in Workforce Futures? [Complete the online form here.](#)

The AHA(WA) Skills Advisors will work with businesses across Western Australia. Any hospitality business can apply to participate in Workforce Futures. Eligibility criteria applies.

Visit [ahawa.asn.au/training](http://ahawa.asn.au/training) for more information or contact **Alecia Hodja on 08 9321 7701.**

---

## Allergen Awareness Course



**It is estimated that up to 2% of Australians suffer from food allergies. In real numbers that is 1 in 100 adults and 1 in 10 children have food allergies and some of them are likely to experience a life-threatening allergic reaction known as anaphylaxis.**

**If you are in the business of preparing, selling, serving, making or producing food to be consumed by anyone other than yourself, it is vital that you are aware of food allergies and the serious impact these allergies have.**

incorporates multimedia, written word, spoken language, active on screen thinking exercises and simple research links to deliver a multi-faceted accelerated learning platform.

Get started today [click here to register your business or a staff member.](#)

[www.wasmiles.com.au](http://www.wasmiles.com.au)



## Cocktail Course

**Learn how to make the perfect cocktail!**

The AHA, in conjunction with leading Mixologist Adam Keane, presents an intensive and personalised cocktail course designed to ensure your venue and staff are creating the best cocktails.



**Next Course: 13 June 2013**

[Visit the website for more information.](#)



## Beermasters Course

The AHA, in conjunction with The Swan Brewery, presents a one-day intensive course designed to give you the leading edge on serving tap beer.

**Next Course: 20 June 2013**

[Visit the website for more information.](#)

It is important that you know how to educate yourself and your staff on food allergies and allergens in food.

This short course has been designed to provide you with the following:

- An introduction and overview of food allergies
- What is anaphylaxis?
- Food allergies: types and symptoms
- Food intolerances and Coeliac Disease
- Identifying the major allergens in the workplace and a pro-active plan to manage allergens
- Communication with your staff and customers
- Sources of cross-contamination and safe food preparation
- Useful links and resources to maintain your allergen awareness

For more information visit [www.ahawa.asn.au/training](http://www.ahawa.asn.au/training) or call Alecia Hojda on **08 9321 7701**.

---

## WORKPLACE RELATIONS AND IR NEWS

### Underpaid Wages

Workers in Sydney have been back-paid a total of \$90,000 following recent intervention by the Fair Work Ombudsman.

The biggest recovery was \$41,400 for six administration workers at a Liverpool healthcare industry business underpaid wages and penalty rates between 2009 and 2012.

Some of the workers had not been paid wages they were entitled to for trial work periods.

Fair Work Ombudsman Group Manager, Michael Campbell, said employers must pay employees for all hours worked, including work during trial periods.

“It may be appropriate for employers to ask prospective employees to quickly demonstrate a skill needed for the job, but when this turns into work being performed for a number of hours, the worker should be paid,” Mr Campbell said.

Other recent recoveries in Sydney’s South and South West include:

- \$30,200 for 10 workers at a Condell Park business underpaid wages, overtime, and penalty rates over a five-month period in 2012, and
- \$18,400 for a Sans Souci fast food worker underpaid minimum wages between 2009 and 2013.

In all cases, after Fair Work inspectors contacted the businesses and explained their obligations the employees were reimbursed all money owed without the need for further action against the employer.

---

## **Fines for Underpayments & Sham Contracting**

The operators of a regional NSW fruit and vegetable store have been fined a total of \$166,848 after engaging in sham contracting and underpaying a shop assistant more than \$60,000.

The fines, imposed in the Federal Circuit Court in Sydney, are the result of a prosecution by the Fair Work Ombudsman.

The owner admitted he was involved in the company underpaying five casual employees a total of \$82,475 when they worked as shop assistants at the store between 2006 and 2010.

The employees were paid flat hourly rates, which led to underpayment of their casual loadings, annual holiday loadings and penalty rates for weekend, overtime and public holiday work.

Sham contracting laws were breached in relation to two employees, aged in their 30s, who were knowingly misclassified as independent contractors.

---

## **Wire on the pizza menu \$60,000 fine for tough topping**

An award-winning Italian restaurant with “pizzas to die for” has been fined \$60,000 after a diner ingested a wire



bristle cooked in one of its pizzas. The 3cm bristle from an oven cleaning brush made its way into the crust of the pizza and became stuck in the man's throat.

An X-ray taken at Frankston Hospital confirmed a metal object was lodged in his throat. He underwent emergency surgery and spent several days in hospital.

The horror dining experience happened in October at DOC Mornington -- one of three restaurants operated by the award-winning DOC group that are recommended in the Good Food Guide.

In Dromana Magistrates' Court, the restaurant pleaded guilty to four charges under the Food Act 1984, including the sale of unsafe food. Sunday Herald Sun (Melbourne), April 21.

---

## **Coffee Victim sues McDonald's Franchise**

An Adelaide woman suing a McDonald's franchise over a hot coffee. Jessica Sussan Wishart, 22, says a cup of coffee inflicted multiple second-degree burns to her inner leg, leaving her in excruciating pain.

Her lawsuit mirrors that of US pensioner Stella Liebeck who, almost 20 years ago, was controversially awarded \$US2.8m for a hot coffee scalding.

In her District Court statement of claim, Ms Wishart says she bought a lidded cup of coffee from McDonald's at Renmark - operated by Robert and Sonya Vigors, and Quebani Pty Ltd - in April 2009.

``While sitting in the front passenger seat (of a car) she experienced a burning sensation to the fingers of her right hand, which was holding the cup," it asserts. ``Due to the intense heat emanating from the cup and the failure of (McDonald's) to properly secure the plastic lid, hot coffee spilled on to her thighs." The Advertiser (Adelaide), April 22.

---

## **Please explain false claims**

Consumer protection authorities have called for diners, holiday-makers and shoppers to help with a crackdown on fake internet testimonials and the removal of negative reviews.

Aided by the public, authorities across the country want to identify and potentially prosecute those skewing online opinion to boost business.

The blitz on eateries, hotels and retailers aims to protect the rapidly growing number of consumers who make decisions about where to spend their money based on information found on the internet. The Advertiser (Adelaide), April 22.

---

## **ROI in older worker health is quantifiable: Monash University**

A leading expert in labour market studies has determined that workplaces who don't invest in the health and wellbeing of older workers are effectively shooting themselves in the foot.

In addition to the ROI for individual workplaces, as a result of improved older worker healthcare, Australia would also enjoy boosts to the employment rate and real GDP would be higher. That's the finding of research conducted by Dr George Verikios of the Centre of Policy Studies at Monash University – and better managed healthcare of older workers is the starting point.

“Days off and withdrawing from the labour force increase production costs for businesses and make it harder to find workers. If there was better health management for older workers these impacts would be reduced,” Dr Verikios said. “We found health improvements for 10% of the unhealthiest older workers (those aged 49-60) could have strong effects on the country's economy.

Dr Verikios said the labour market was the main area of the economy to be affected by the indirect costs of disease as demonstrated by reduced labour productivity and workforce participation.

“By looking at chronic disease and the associated rate of health decline of workers, we found reducing poor health in older workers would have a much greater effect on the Australian economy than similar reductions for younger workers,” Dr Verikios said.

Yet with improved health programs and interventions in place, the health of older workers would decline more slowly and their workforce participation would also decline more slowly as they aged.

Dr Verikos said, “workforce participation by younger workers is less affected by their health compared with older workers, so there are smaller benefits from improving the health of younger workers.

The research also found that companies that face overseas competition such as agriculture and manufacturing would benefit from the increase in labour. According to the findings, this increased benefit would mean improvement in Australia's trade balance from higher exports relative to imports.

---

## IN THE NEWS

**22 April 2013**

**From the West Australian**

### **Investors drop anchor in Gage Roads**

Institutional investors have bolstered their presence at Gage Roads Brewing in an \$8 million capital raising by the contract craft beer producer. A \$7.5 million share placement conducted late last week was oversubscribed as investors took the opportunity to pick up stakes in the nation's last remaining listed brewer.

Twenty-five per cent shareholder and biggest client Woolworths is understood to have taken up its full entitlement in the capital raising, worth about \$2 million. Gage Roads — producer of the Sail & Anchor and Atomic brands — is expected to emerge from a trading halt today and launch a share purchase plan for retail investors that will raise up to \$500,000. The Palmyra-based brewer has rattled the tin to reduce net debt and fund working capital.

The company is in the midst of expanding its output from 1.2 million cartons to three million by 2014-15. The move also helps meet institutional demand for stock in the sharemarket's only brewer following the sale of Little Creatures to Lion last year in a deal that valued the Fremantle outfit at \$362 million.

Some of that demand led to share sales by Gage Roads chairman Ian Olson and nonexecutive director Robert Gould earlier in the year. The raising will give Gage Roads a market capitalisation of \$66 million.

The new shares are being issued at 15¢ each, compared with the last closing price of 17¢.

The share price has doubled since late last year. Much of Gage Roads' production is devoted to Woolworths' private beer brands. The supermarket giant is thought to have backed the craft brewer as part of resisting price pressure towards its liquor stores and hotels from the big two producers, Lion and Foster's Group.

Chinese investor Song Shimin is the next biggest shareholder with a 15 per cent stake. Managing director John

Hoedemaker and his brother, director of operations Bill Hoedemaker, hold about 3 per cent each.

---

**19 April 2013**

**From Tourism Western Australia**

**Hoax letter and invoice regarding online listing**

Tourism operators in Western Australia and other Australian states have reported receiving a hoax letter and invoice in the mail requesting payment for a 12-month subscription fee for an online listing.

Operators have assumed this invoice relates to their State Tourism Organisation or the Australian Tourism Data Warehouse (ATDW) listing, however Tourism WA would like to confirm that this invoice does not relate to Tourism WA, ATDW for WA, or your listing on westernaustrialia.com.

'We strongly advise against paying such invoices without first seeking their authenticity.

We would also like to reiterate that there is no cost associated with listing your accredited tourism product on ATDW for WA or westernaustrialia.com, and listings can be updated anytime through the new online portal. If you have any questions, or have received an invoice, contact the ATDW for WA Helpdesk on 1300 369 125. Concerned operators can also contact the Department of Commerce.'

---

**18 April 2013**

**From Hospitality Magazine**

**Do we have too many hotel brands?**

InterContinental, Marriott, Hilton, Four Seasons... Australians have a plethora of hotel brands to choose from, and as new ones such as Pullman are introduced, Adam Weissenberg wonders whether we have too many.

The vice-chairman of the travel, hospitality and leisure sector of financial consulting firm Deloitte is worried hotel chains are introducing too many different brands, not just in Australia but throughout the world.

Weissenberg acknowledges we all have different preferences when it comes to accommodation.

"Younger travellers prefer something that is a little more hip, that has a little more buzz in the lobby, a fun restaurant, healthier options [and] health clubs.

On the other hand, "business travellers don't really want to have a social experience, they want to get off the plane,

get their room, go sit in their room, maybe watch a movie and have a glass of wine and that is it," he said.

However, he believes many hotel chains are going overboard and attempting to create demand for multiple different brands when it may simply not be there.

"What I question... is are they really creating new demand or are they just splitting existing demand with some of these new brands?"

"Are they creating new demand? Because if you think about the lifestyle brands, I think that did create new brands: there were people there who probably weren't going to hotels and were staying with friends," he said.

He questions whether we really need 13 or 14 different hotel brands to cater to the various different market segments, reports The Australian.

"Are there 14 different market segments or are you taking the existing demand and spreading it out? That is what worries me," he said.

Weissenberg said property developers have played a key role in the introduction of new hotel brands, because the more hotels they build, the more profit they make.

This is particularly the case when a developer is responsible for multiple hotels under the one chain.

"If you are a developer with one of the major (hotel) brands and you already have three of their hotels, the only option is to create a new brand for a different market segment," he said.

It is great that we can pick and choose the hotel brand we prefer based on our age, gender, socioeconomic status and reason for travel, yet do you think we have too many?

---

**17 April 2013**

**From the Sound Telegraph**

**New pub's policy wins praise**

Kwinana police have praised the reduction in anti-social behaviour in the city since the opening of a new watering hole. Senior Sergeant Glen Willers has given the thumbs up to management at The Admiral since it opened its doors. Sen. Sgt Willers said the Kwinana Lodge, a well-known nightspot, was "notorious for fights and antisocial behaviour".

"If a fight was going to happen it was there ... it used to be a blood bath," he said. "Since The Admiral has opened we rarely get called out. There has been a significant reduction in anti- social behaviour in the Kwinana CBD."

Sen. Sgt Willers put the peaceful transformation down to a "change of attitude" around licence premises.

"Now that we don't have to be at the hotels dealing with anti-social behaviour we are able to focus on volume crime, such as burglaries, and we are able to respond to the community's needs quicker," he said.

The Admiral general manager Leisa Tempra said she was aware the police were pleased with the venue and put the success down to a strict dress code, high security and the promotion of family friendly values.

"We have a strict responsible service of alcohol and we are very strict with proof of age identification in all areas," she said. "When we first opened we saturated the place with security so that every day of the week those anti-social people who were going to come down and do what they were going to do at the other place, couldn't.

"During busy periods we do have controlled security guards, so that keeps out a lot of the problems.

"If people do come that don't look so desirable, if they don't want to behave or if they are intoxicated they are not welcome."

Miss Tempra said the venue's policy was to provide a welcoming environment.

"We want everyone to come to The Admiral. It doesn't matter who you are, but our policy is, you are more than welcome here as long as you behave," she said.

"We are here for the future development of the city and why shouldn't the Kwinana community have a nice meeting place to come to?"

---

**16 April 2013**

**Western Suburbs Weekly**

**Big plans for small bar buzz in Shenton Park**

A CHANCE to resurrect a Shenton Park small bar was too good to pass up for father-son duo Martin and Gerry Shields. Martin Shields bought The Nic, formally The Suite, with good friend Jim Anderson in February, rescuing it from liquidation. Mr Shields already owns popular small bar The Stanley, which his son also manages. Martin said he was passionate about pushing the idea of the local bar.

"We really want to satisfy the needs of the community," he said. "Obviously the reputation's not great at the moment but we want to bring it back for them, the community."

Gerry Shields has been involved in bars since he was 18. The 35-year-old said while the bar's reputation "is not great," he was confident they could bring it back.

"The key ingredient is the customers so whoever they are, that's what we'll cater to," Mr Shields said. "The previous owners did not serve people under age 21 or allow pets in the bar, whereas we will cater for the whole family."

At last week's City of Subiaco development services committee meeting, councillors agreed to change the use of the premises next door from shop to small bar, allowing the small bar to expand. Mr Shields said he was drafting plans to submit for council with their vision for the bar's expansion.

"People need to be able to sit in comfort," he said.

---

**15 April 2013**

**From the West Australian**

**Northbridge now safe for a night out**

It is safe to venture into Northbridge, according to Police Minister Liza Harvey, ahead of a trial of street ambassadors in the popular nightspot. Exactly four years after Premier Colin Barnett declared he would not take his family for a meal in Northbridge on a Friday or Saturday night, Mrs Harvey is now praising the area. Mr Barnett made the comments in early 2009, claiming most people believed they were in danger of being threatened or abused in Northbridge. Mrs Harvey said there had been a major fall in assaults and antisocial behaviour in the precinct, and people were no longer scared to visit the area.

"A few people may be reticent to come to Northbridge but the feedback I get from young people who come here is that it is much safer," she said. "I've certainly been to a few events down here. I've been here on my own - parked my car and walked to an event on my own - and maybe four or five years ago that's something I would not have considered."

A police submission to the recent review of the Liquor Control Act shows that alcohol-related offences against people in Northbridge fell 52 per cent from the time Mr Barnett made the comments in the 2008-09 financial year up to last financial year. The same submission says assaults in the area fell 26 per cent in the previous 12 months.

Incidents of antisocial behaviour fell from 675 in 2010-11 to 578 in 2011-12 and 505 so far this financial year.



Mike Keiller, chairman of the BIG N group of Northbridge businesses and owner of the Mustang Bar, said Mr Barnett's comments in 2009 had been a "rallying call" that had prompted small businesses to improve safety. The latest initiative, a three-month trial of the Northbridge Community Ambassador scheme, was modelled on a similar program in Sydney. The ambassadors will operate in Northbridge from 9pm to 3am on Friday and Saturday nights, helping visitors with information on public transport, venues, events and facilities.

---

**1 April 2013**

**From the Kalgoorlie Miner**

**Brewing costs impact**

Pubs are finding it cheaper to buy cartons of beer from discount liquor barns than at wholesale prices from the brewery door. Last week the Kalgoorlie Miner visited a local publican to compare a recent Woolworths advertisement with the pricing lists circulated to WA pubs by Australia's two major brewing conglomerates, Carlton and United Breweries and Lion Nathan.

A 30 pack of full-strength Emu Export wholesaled for \$47.17, plus freight, compared to \$44 or two for \$80 from the check-out down the road.

A carton of Victoria Bitter cost \$45.29, plus freight, compared to \$40 at the liquor outlet. Add a standard \$1 a carton for freight to Kalgoorlie-Boulder and the price difference averages around 20 per cent.

"There's no discount for buying a few at once," said Gil Johnston, who has held the licence at Flanagan's Bar on Macdonald Street since 1977.

Last week WA Police went public with proposals to stem binge drinking and alcohol-fuelled violence. They included cutting pub trading hours, banning sales of alcoholic energy drinks, and making it an offence for people to be drunk in licensed venues.

But the Australian Hotels Association WA struck back, saying pubs and other licensed venues were being unfairly targeted and more blame should be attributed to discount liquor barns and packaged liquor sales.

Mr Johnston – a member of the AHA but not a regional representative – has no problem with closing pubs at midnight. Asked for an opinion, he would advocate for a return to a more conservative mindset, when there were few licensed premises and even fewer liquor outlets.

But he agrees with the association on the damage wrought by the low cost of packaged liquor.

“The cheapest way for me to buy alcohol to sell to my customers is from Liquorland and Woolworths,” he said. “It’s quite considerably cheaper than buying it from the brewery, which is an appalling situation.”

Flanagan’s Bar is on a corner – over one road is a park well known for problems of public drinking. Over the other road is a rehab or “dry-out” centre.

Four blocks away there is a discount liquor barn. Mr Johnston believes bottle shops are responsible for as much as 80 per cent of the liquor sold in Kalgoorlie-Boulder.

“If they want to do something about the alcohol and drinking problems here the first place to look is at the bottle shops,” he said.

Late last year WA Police and the Department of Racing, Gaming and Liquor did exactly that – banning sales of wine flagons and longneck beer bottles as well as early morning packaged liquor sales in the Goldfields. It is too early to tell whether the restrictions are working, according to a spokesman from the Goldfields-Esperance Alcohol and Drug Unit.

| [forward to a friend](#) |

*Copyright © 2013 Australian Hotels Association (WA),*

*All rights reserved.*

You are receiving this email because you are a valued member of the Australian Hotels Association (WA). This e-newsletter is designed to keep you up-to-date on the latest issues affecting the hospitality industry and your business.

**Our mailing address is:**

Australian Hotels Association (WA)  
38 Parliament Place  
West Perth, WA 6005  
Australia

[Add us to your address book](#)

[unsubscribe from this list](#) | [update subscription preferences](#)

This message from mail72.us4.mcsv.net sent 04/23/13 16:54:06 has been scanned by QSix Consulting's Ironport appliances (mta2).