



Regional Procurement



A message from the Manager

PETER SALAFIA

Call it human nature that at this time of the year we tend to reflect on what we have experienced over the past 12 months. Our friends in rural and regional Australia are experiencing life changing events with the ongoing drought and bush fires and our thoughts and prayers are with them at this time. During 2019 Regional Procurement has experienced continued growth in the number of contracts awarded and Councils utilising our services. We have also maintained our Probity Services function with increased interest from client Councils requiring such services. I am pleased to note that Regional Procurement is also providing Consultancy Services to some of our client Councils by reviewing their Procure to Pay function and offering detailed recommendations on how this process may be improved.

Being halfway through the financial year I am pleased to advise that Regional Procurement is well placed to continue delivering quality outcomes to our valued clients in 2020. My team are currently undertaking training to upgrade their skills with a view to providing our clients with a higher level of customer service.

The Regional Procurement team members are looking forward to a well-earned Xmas break and look forward to coming back in the New Year ready to assist our valued client Councils in solving the procurement puzzle.

For our Suppliers

Tutorials on how to use Tenderlink

Tips, tricks and handy information for our suppliers on how to use the Tenderlink website.

Click [HERE](#) to find some useful resources and videos.



Christmas Cake Ice-Cream Truffles Recipe

INGREDIENTS

1 CUP (250ML) STORE-BOUGHT VANILLA ICE-CREAM
200G STORE-BOUGHT CHRISTMAS FRUIT CAKE, CRUMBLED
400G MILK CHOCOLATE, FINELY CHOPPED
1 TABLESPOON VEGETABLE OIL

METHOD

1. Line 2 large baking trays with non-stick baking paper and place in the freezer to chill. Scoop the ice-cream into the bowl of an electric mixer and beat on low speed until softened. Add the cake and beat until just combined. Spoon into a loaf tin and freeze for 2 hours or until just set.
2. Scoop 1-teaspoon portions of the ice-cream mixture into balls, place on the trays and freeze for 1 hour or until firm.
3. Place the chocolate and oil in a medium heatproof bowl over a saucepan of simmering water and, using a metal spoon, stir until melted and smooth. Allow to stand at room temperature for 10 minutes. Working quickly, insert a toothpick into each truffle. Dip the truffles in the melted chocolate, allowing any excess to drip off and reserving the remaining chocolate. Stand the truffles in a piece of Styrofoam or thick cardboard. Return to the freezer for 10 minutes or until set.
4. Lightly grease a wire rack and set it over a tray lined with non-stick baking paper. Remove the toothpicks and place the truffles on the rack. Slowly drizzle the remaining chocolate over the truffles, remelting if necessary. Freeze truffles for 10 minutes or until set. Keep frozen until ready to serve. Makes 25



Donna Hay Recipe, click [HERE](#) to go to the website.



Click [HERE](#) if you would like to apply for a login for our online portal.

The Regional Procurement Login Portal gives Council and registered Suppliers access to relevant contract details. The portal lists the current contracts accepted, along with the executed contract for each supplier, the specifications and the current pricing. The portal is available to any council and registered suppliers that are participating in a Regional Procurement contract.

Christmas Closure Period

Please be aware Regional Procurement will be closed from 12pm Friday 20th December 2019 and will reopen on Monday 6th January 2020.
We wish everyone a Merry Christmas and a happy & safe New Year!

