6 CENTRAL WESTERN DAILY Tuesday August 08, 2017

Cafe gets a head of steam

MIND YOUR BUSINESS

BY DECLAN RURENGA

CREMA on Lords owner Arthur Aube is opening a cafe in Bathurst called Ristretto on the corner of George and Howick Streets.

A familiar face to many on the morning coffee run in Orange, Mr Aube said a capable team would keep his Lords Place cafe running.

"I'm confident with expansion because I've got a good manager and staff under her are top notch," he said.

Even with a good team, Mr Aube said regular customers would still see him making coffees in Lords Place.

PYBAR'S NEW CEO

Pybar Mining Services has appointed a new CEO and Chief Operating Officer (COO).

Co-founder and former COO Brendan Rouse will take over the role held by his brother Paul Rouse - who has moved to the role of executive chairman.

Scott Todd has moved into the role of COO.

"The appointments of Brendan and Scott, with a collective 50 plus years' industry experience, facilitates the integration of our operations teams with our FUTURE DISPLAY contracts and technical services teams, streamlining our service provision from tender through to project de-



COFFEE TIME: Crema on Lords owner Arthur Aube is opening a second cafe in Bathurst.

livery and improving overall er Drive. operational efficiencies for our clients," Paul Rouse said.

Rawson Homes cracked the champagne and opened the doors to its newest display home on William Mak-

It's the 10th display home which Rawson has built in Orange. The first one was opened in 1992.

"We're NSW's lowest risk residential builder, we enjoy some of the lowest home owner warranty premiums

in the industry and are able to pass that onto our customers," CEO Matthew Ramaley said.

Mr Ramaley said the display home showed off accessible and affordable luxury from bench finishes to a butler's pantry.



chairman Paul Rouse, CEO Brendan Rouse and COO Scott Todd. Photo: SUPPLIED



NEW HOME: Rawson Homes CEO Matthew Ramaley inside the latest display home on William Maker Drive.

BRED WELL

The Cotton family of ewe flocks. 'Moolahway' played host to Fed Well workshop recently.

by Jason Trompf, delivered Wool Innovation to improve practical advice for people graziers, stock agents and looking to improve repro- others' skills.

duction and profitability of

The Bred Well, Fed Well Quality Wool's Bred Well, workshops are a initiative between Meat and Livestock The workshop, delivered Australia and Australian



truffle in the kitchen on the opening night. Photo: JUDE KEOGH 0803 jklapor12

All local staff at latest Italian

food has taken a step forward with the return of the La Porchetta restaurant group.

But the 100 per cent local effort on Peisley Street offers a completely different look, feel, flavour and style than bourne to launch the restaua previous effort that closed rant last Thursday night. several years ago.

Owners Julie and Shane Campbell have employed

from 16 to the 40s, all from the Orange district, to cook, serve and work at the new establishment.

La Porchetta brought in some big guns from Mel-

They included executive chef Luca Ciano, who has worked at a two-star restau-

ORANGE'S love affair with more than 30 people aged rant in Italy and pizza trainer Robert Velardo to train the new staff.

> Mr Velardo said he had run his own La Porchetta franchise in Melbourne for 12 years and knew the trends.

"Mother's Day will be the busiest day of the year because dads aren't going to cook," he said.

- DAVID FITZSIMONS

