

BRENDON NORTH

A BOY FROM THE BUSH....

SPLITTING HIS PANTS

PARADISE FARM MARKETS
2020

BRENDON
AND
VICKI NORTH
WITH
CHARLES
JOHNSTON

BRIDGE STREET SHOP





HAYDEN QUINN FROM MASTERCHEF AUSTRALIA SERIES #3

FROM HUMBLE BEGINNINGS...







1998

Paradise Fresh initially supplying hydroponic herbs and Asian veges to 45 regional fruit shops and cites in North West NSW



2012

Moved to Sydney, met Coraggio, moved back & the Farmer Bobs acquisition transpired – "Our greatest failure became our greatest success"



2020/21

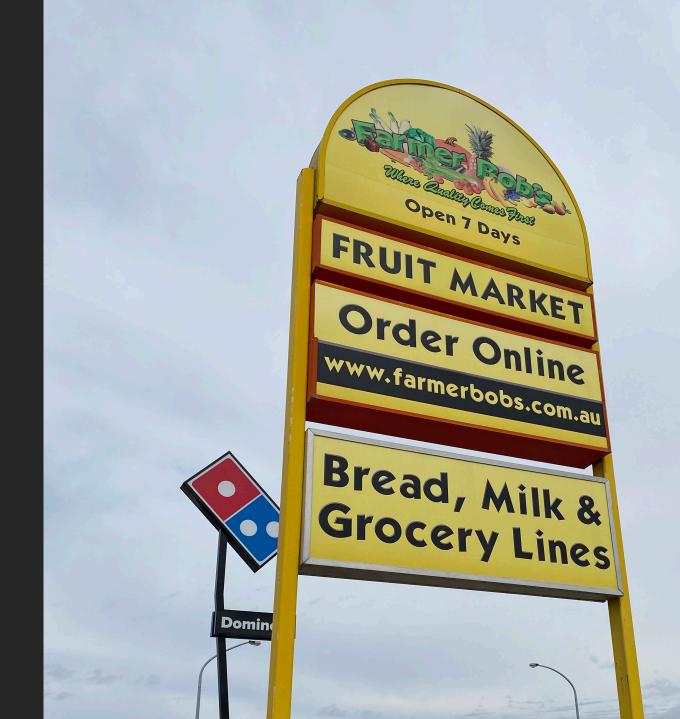
Launching *Paradise Farm Markets* bringing together growing & selling gourmet products & aiming to increase their 8.5 million turnover!

And everything in between2001 supplied to Coles / 2005 Wesfarmers changed supply chain.

2009 online retail business with merchant facilities launched delivering door to door 2 days per week per town and expanded regionally as well as the 1^{st} of 4 local franchises sold.

Today Paradise Fresh continues to supply wholesale to cafes, restaurants, nursing homes, pubs, clubs & schools in North West NSW. 2021 a new gourmet boutique food marketplace & a new home.

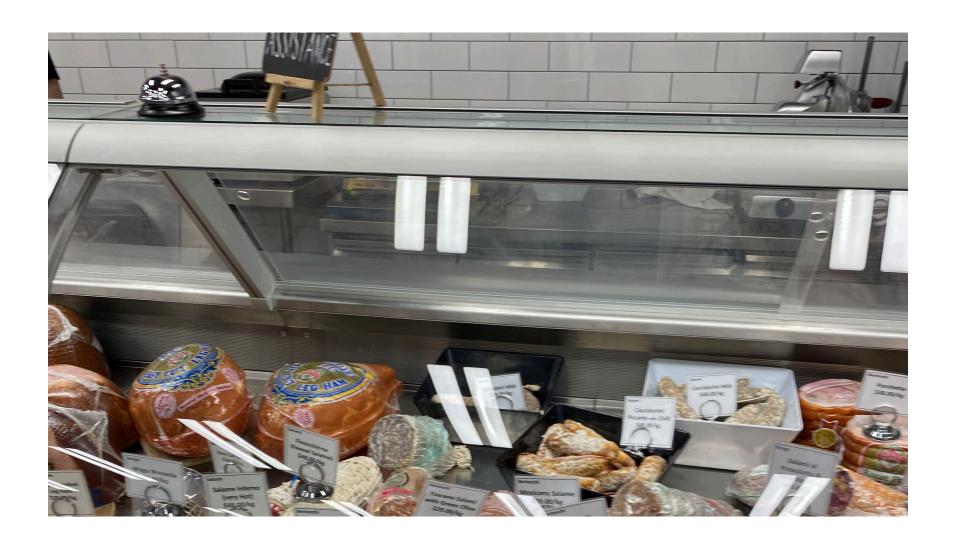
THE TURNING POINT



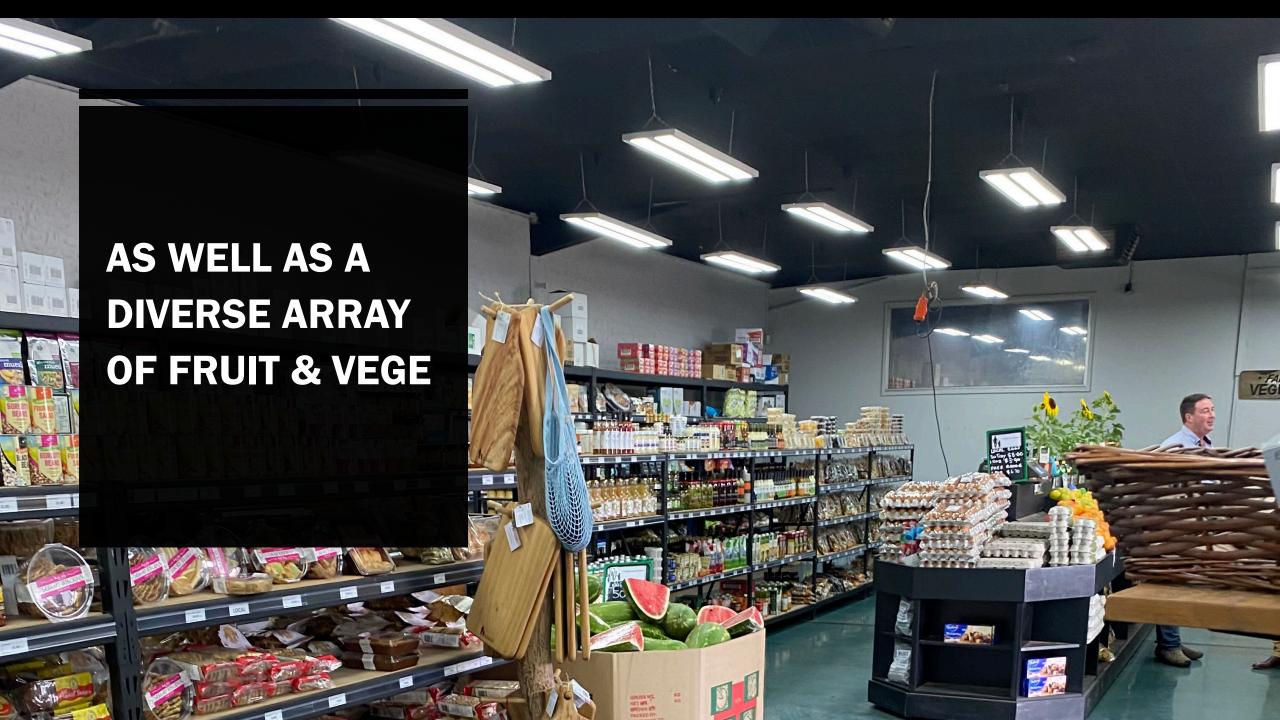


GOURMET
GROCER
DIVERSFIED TO
DELI PRODUCTS FRESH SEAFOOD,
CHEESES & A
RANGE OF MEATS









LESSON LEARNT

"YOU CAN'T CHASE 2 RABBITS - KNOW YOUR TARGET MARKET"

Marketed to a specific demographic through social media, targeting young women/mothers, to appeal to the families, increasing from \$11 per shop from pensioners to approx. \$30 per shop.

We identified specials tailored to feeding families and packing lunch boxes, such as blueberries as opposed to brushed potatoes which typically targets the elderly.

Re-configured our product range and buying selections to a gourmet grocer from:

- 90% fruit and vege and 10% groceries to:
- 50% fruit and vege, 40% grocery items and 10% seafood
- No one else in North West NSW providing a gourmet product.

Changed the shop's image, look & feel and branding eg black ceilings with LED down lighting.

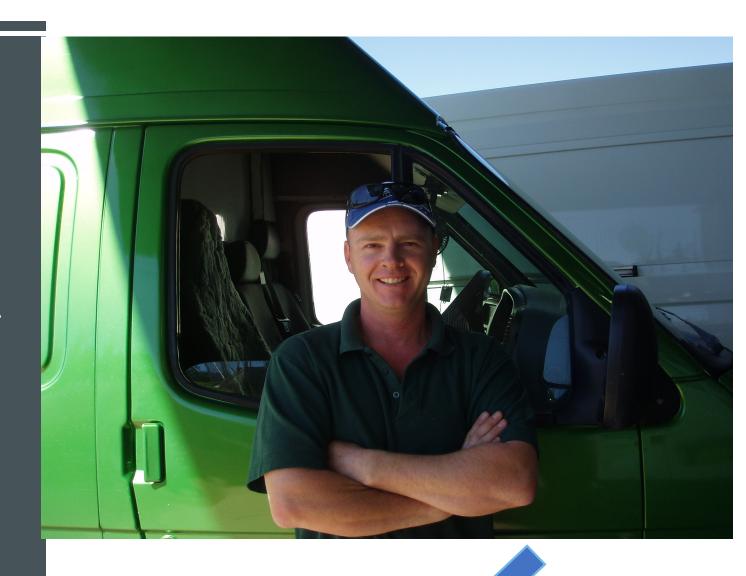




"GET EYES TESTED - TICK AND PERSEVERE"

FARMER BOBS HAD 60% OF THE TOWN'S BUSINESS AND WE HAD 30%, SO TO EXPAND WE RE-DEVELOPED OUR VANS TO SUPPLY FURTHER AFIELD.

DUBBO A 8 HOUR ROUND TRIP TO DELIVER TO RESIDENTS & VENUES.





LESSON LEARNT

"YOU DON'T NEED TO PLEASE ALL THE PEOPLE ALL THE TIME EXCEPT FOR COSTA – SELECT YOUR AUDIENCE

- REWARD STAFF WITH PRODUCT DISCOUNTS, RESTAURANT VOUCHERS & OTHER INCENTIVES.
- RECOGNISING THEIR DIFFERING PERSONALITIES AND ACKNOWLEDGE THEIR STRENGTHS.
- WITH 200 WHOLESALE CUSTOMERS, GOODWILL GOES A LONG WAY.





LESSON LEARNT

"BE PREPARED TO LISTEN TO PEER ADVICE"

- ✓ Seek external advice "look for someone who is going to share new ideas, ask questions, challenge assumptions and the status quo"
- ✓ Mitigate risk "to the lead up to COVID I kept close tabs on debtors"
- ✓ Identify revenue "gaps" / potential opportunities "We increased our home delivery service marketing anticipating an increase in online orders"
- √ "Supply increased 3 fold during COVID cause hospitality ceased"
- ✓ Google eg new products & food lines such as cheese and Ric's seafood
 "he/she who fails to plan, plans to fail"
- ✓ "Enjoy what you do and it doesn't feel like work."

BRENDON'S FINAL KEY TAKEAWAY –

"WHEN ALL ELSE FAILS DON'T SPLIT YOUR PANTS LAUGHING BUT TO HEIGHTEN STAFF MORALE."





