

Canning Housing
Co-operative Ltd



NEWSLETTER

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Together We Stand in Remembrance

It is with heavy hearts and much sorrow
that we inform you of the passing of one of our co-operatives' members

Hannah Lucy Baer

12th December 1944 - 23rd February 2014



If you wish to, Hannah's family have said that donations made to KIND would be a good way to remember her. ("Kids in Need and Distress" UK Charity #518985)

The Management committee has made a discretionary donation on behalf of the Co-op.

Do not stand at my grave and weep;
I am not there. I do not sleep.
I am a thousand winds that blow.
I am the diamond glints on snow.
I am the sunlight on ripened grain,
I am the gentle autumn rain.

~

When you awaken in the morning's hush,
I am the swift uplifting rush
Of quiet birds in circled flight.
I am the soft stars that shine at night.
Do not stand at my grave and cry;
I am not there, I did not die.

SIGNAL BOOST



SAVE THE PLANET & £££'S

Check out

"www.savewatersavemoney.co.uk"

It's got advice on reducing your water bills, but also a "Free" tab where you can order some water/money saving gadgets for *FREE* and get them delivered for *FREE* too.

Do you know anyone in our community who's entrepreneurial endeavours would benefit from a bit of a signal boost in our humble publication, maybe you could yourself?

Send the details to:

submissions@canningco-op.org.uk

TAPAS NIGHT

Spanish Tapas Night @ Blackburn House Cafe
Friday 4th April (£25)

STUFF UP FOR GRABS

Upstanding Freezer 2mtrs Tall (approx)
Contact the office if interested

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2 Terracotta Armchairs (Leather)

Call 0151 281 7875 if interested (in the chairs)

~

Belling Electric Cooker (4hob)

Oven & Grill (50cm - White) - £70

Ikea Shelving Unit (freestanding or wall-mountable 190cm) - £20

4 Yellow Old School Habitat Chairs - £25

Call 07732392828 If Interested (in those items)

~

3 Seater Brown Leather DFS Sofa £150

Call/Text 079177875 or Email:

rabbilev@hotmail.com If Interested

ANNUAL GENERAL MEETING : 29TH MARCH 11AM (IN THE OFFICE AS USUAL)

GEORGIAN QUARTER COMMUNITY UPDATE

Work at the yet to be named New Community Allotment patch has begun!!

So now is the time to put your gloves on those green fingers and get involved, It's not just for Co-op members so if you know somebody who lives in the area then get them to get in touch!!

Email: **GQCOMMUNITY@GMAIL.COM**

REFUSE AND RECYCLING COLLECTION

Below is a guideline on bin dates,

Refuse	Wed : 19/03/14	Wed : 26/03/14	Wed : 02/04/14	Wed : 09/04/14	Wed : 16/04/14	Wed : 23/04/14
Recycling	Wed : 19/03/14	Wed : 02/04/14	Wed : 16/04/14	Wed : 30/04/14	Wed : 14/05/14	Wed : 28/05/14

CANNING HISTORY UPDATE!!

After an eighteen-month setting-up process not entirely without problems, we are very pleased to announce that the Canning History Project finally exists! We now have a grant from the Heritage Lottery Fund to begin the project this April.

The aims are to research and write up the history of the Canning Street area, and the two-year project will culminate with an exhibition and a book-launch event celebrating the area and everyone's hard work.

There's already a volunteer steering group, consisting of David Bateman, Elizabeth Dolan and Len Reid, and we hope to encourage and recruit more local volunteers, who will be provided with training in local history and research skills – and will also be provided with plenty of refreshments (and expenses where appropriate).

The project's professional writer will assist in the editing of contributions to the book. Besides the book itself, we will produce website and exhibition materials about the area, and interview-recordings which will be placed with North West Sound Archive.

As you'll know, our area is popular with TV and film companies for its Georgian architecture. From its rural beginnings and the 16th Century quarrying where St James's Cemetery now sits, the area was built up through the 18th and 19th Centuries as a wealthy residential quarter, bookended by two of the city's oldest public park areas, St James's Mount Gardens and Falkner Square.

Though the area has greatly declined in wealth, it's also been affected by the 20th Century developments of the adjacent cathedral, colleges and theatres, and has been home to a number of artists, poets and musicians – John Lennon, Stuart Sutcliffe, Roger McGough and Adrian Henri have all lived here.

The Canning Street area has a particularly rich cultural history from the 1960s on, and there's a lot of earlier stuff that's less well known at present. Hopefully, many of the local community will take part in the project, whether they're learning about the area from scratch or helping to research aspects of the area in which they're especially interested.

The project will begin with a short series of local history talks in April–June, and in summer 2014 there will be training sessions in archive research and interviewing for those volunteers interested in this.

Please get in touch with us through the office or the email address below if you're interested in being a part of this exciting venture. We'll add you to the project's mailing list, and we can discuss any particular topics you may be interested in researching.

David Bateman & Elizabeth Dolan

Canning History Project

(Supported by: Heritage Lottery Fund; BBC Radio Merseyside; National Museums Liverpool; North West Sound Archive; OMF Derek Cox Architects; and Liverpool Central Library & Archive.)

Please contact us at:
canninghistory@canningco-op.org.uk



Supported by

The National Lottery®

through the Heritage Lottery Fund



GET INVOLVED WITH YOUR CO-OP

Do you have a burning issue that you wish to share with our community, or just a really great recipe? If so then share away.

All submissions for the newsletter should be directed by email to:

submissions@canningco-op.org.uk

or just pop your idea down on paper and drop it into the office

Alternatively do you have ideas for future events or activities within the Co-op if you do share them with us all, please submit these to:

we_co-operate@canningco-op.org.uk

or just pop your idea down on paper and drop it into the office

GARDENING CLUB

The Gardening Club will be (weather permitting)
rearing it's head from hibernation on

Sunday 06th April from 1pm

All those with an interest are welcome to pop along to the office.

FOOD AND DRINK

SPRING CHICKEN IN A POT

A light, vibrant one-pot packed with spring veg and herby pesto

INFORMATION

Easy / 20 mins prep - 45 mins cooking / Serves 4

Kcal: 339 | Protein: 36g | Carbs: 27g | Fat: 10g | Sats: 3g | Fibre 8g | Sugar: 12g | Salt: 0.5g

INGREDIENTS

- 1 tbsp olive oil
- 1 onion, chopped
- 500g boneless, skinless chicken thighs
- 300g small new potatoes
- 425ml low-salt vegetable stock (Pot or Cube)
- 350g broccoli, cut into small florets
- 350g spring greens, shredded
- 140g petits pois
- bunch spring onion, sliced
- 2 tbsp pesto

METHOD

1

Heat the oil in a large, heavy pan. Add the onion, gently fry for 5 mins until softened, add the chicken, then fry until lightly coloured. Add the potatoes, stock and plenty of freshly ground black pepper, then bring to the boil. Cover, then simmer for 30 mins until the potatoes are tender and the chicken is cooked.

****Can be frozen at this point.****

2

Add the broccoli, spring greens, petit pois and spring onions, stir well, then return to the boil. Cover, then cook for 5 mins more, stir in the pesto and heat through.

3

ENJOY!!!

TRY IT WITH...

Castellore Pinot Grigio Delle Venezie
(£4.39 from Aldi)

"The lively citrus and tropical fruit flavours in this wine will contrast wonderfully with the earthy tastes in this casserole, but the undertone of minerality makes it a perfect partner"

