

Canning Housing
Co-operative Ltd



NEWSLETTER

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COMMUNITY SPIRIT



WELFARE REFORM

STATUS UPDATE

Rest assured, A strategic team within the Management Committee continue to attend seminars focusing around Welfare Reforms. This is to insure we as the co-operative are kept fully abreast of all changes and developments ahead of the curve allowing us to best plan and provision for every possible eventuality.

If any member has any concerns regarding welfare reform or it's impacts please do not hesitate to contact the office and we will offer as much support and guidance as possible.

UNIVERSAL CREDIT



Alas the ill planned, unwanted, half dead "brain"child of IDS is still on it's way in some form or another.

But as we approach christmas I thought a bit of cheer was due at his expense

(credit to Steve bell from the guardian for the image)

it made me smile so I thought I'd share it with you all.

NOTE FOR YOUR DIARY**Office Christmas opening hours...****The Office will****close at 12 noon on 24/12/13
(christmas eve)****and will
re-open at 8:30 am on 2/1/14****GET INVOLVED**

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

FAO: "The Editor"

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:

events@canningco-op.org.uk

or just pop your idea down on paper and drop it into the office FAO: "The Editor"

THINK GREEN

We love being able to keep in touch like this so we all know what is going on in the area but we also want to reduce our carbon footprint, can you help...?

Yes, If you give us your email address we can send you the newsletter by email and save some trees. There will still be one printed copy per household.

Adding you to the list means we can keep you up to date with events going on the co-op and greater community without using so much paper (trees).

CO-OPERATIVE EVENTS

You may have noticed we are trying to host more events to get our community together... Rather than posting dates in the newsletter there will be an event poster going up in every house prior to the event so you're less likely to forget.

GARDENING CLUB

Remains in hibernation.

CONVIVIAL EVENINGS

Our Mulled Wine Convivial was a roaring success, we hope to see everyone who came and more new faces at our christmas party...

FILM NIGHT

And film night will be getting a re-boot with a fresh batch of popcorn, look out for the poster with further details.

Christmas Party!

Will be held in the office on **Saturday 28th from 7:30pm**
posters will go up beforehand to remind everyone!

The website will continue to be updated with details of upcoming events so don't forget to check and a poster will pop through the door beforehand...

LOCAL NEWS

THE PENSIONERS FUND RAFFLE



And the winner is...

**Ste Molloy
of
Picton Glass**

JAM AND PICKLE

FANCY A NIBBLE...

*A selection of hand crafted Jams & Chutneys as made by our own Sue Dags
will be available in the office...*

Pop in and pick some up

(£10 for a festive pack of 3)

REFUSE AND RECYCLING COLLECTION

Refuse and recycling collections are in a process of change, you should have received a leaflet about this in the post, it will contain information about revisions to scheduled collection dates and an outline for how the service will work going forwards.

It would also be advisable to check
“<http://liverpool.gov.uk/bins-and-recycling/bin-collection-dates-and-times>”
for more upto date information

DATES AS POSTED ON LCC WEBSITE

 Rubbish  Recycling	Wed : 18/12/13	Fri : 27/12/13	Fri : 03/01/14	Thur : 09/01/14	Wed : 15/01/14	Wed : 22/01/14
	Fri : 27/12/13	Thur : 09/01/14	Wed : 22/01/14	Wed : 05/02/14		

FOOD AND DRINK

CRANBERRY & CREAM CHEESE MUFFINS

These sweet muffins have a beautifully creamy middle

INFORMATION

Easy / 40 mins / Makes 12 / 230Kcal each

INGREDIENTS

100g soft cheese
250g caster sugar
175g cranberries
200g plain flour
2 tsp baking powder
2 eggs
75ml flavourless oil, such as sunflower
1 tsp vanilla extract

METHOD

1

Heat oven to 190C/170C fan/gas 5.
Line a 12-hole muffin tin with muffin cases.
Beat the soft cheese with 25g of the sugar and chill until needed.
Heat the cranberries together with another 25g of sugar until they start to pop.
Mash lightly and cool..

2

Sift the flour into a large bowl and add the remaining sugar, baking powder and a pinch of salt.
Add the eggs, oil, vanilla and cranberry mixture, and stir together.
Don't worry if the mix looks a bit lumpy.
Divide it between the cases, they should look about two-thirds full.
Make a small dip in the centre of each and put a blob of soft cheese in.
Bake for 25 mins or until risen and golden.
Cool on a wire rack.



ENJOY WITH
A WARMING
GLASS OF MULLED WINE
OR
A FRAGRANT
CUP OF EARL GREY