

Canning Housing Co-operative Limited

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NEWSLETTER

WELCOME TO YOUR LATEST EDITION.

WELFARE REFORM!

“Bedroom Tax”

Those people who may be affected by the “bedroom tax” have been contacted directly, If you have been please respond, even if just to let us know how you will be paying the difference.

If you have any concerns regarding this or any associated matters please do not hesitate to get in touch, This is a very serious matter and we are keeping abreast of all changes and developments so we can best manage the situation and support all of our members.

Council Tax relief

From April 2013 the current Council Tax Benefit scheme will be replaced by a local scheme “Council Tax Support”.

The Government has cut funding for the scheme by 10%. Liverpool is faced with a £6.2 million shortfall.

LCC has agreed a scheme that will help to reduce the impact on working age low income households in Liverpool for this year while it considers its options for 2014/2015. The scheme is based on the provisions of the existing Council Tax Benefit scheme together with the Government's prescribed requirements. The level of support provided under the provisions of the scheme is reduced by 8.5% for all working age low income households. Pension age customers who qualify for Council Tax Support will not be affected by these changes.

Think Green! Would you like to receive this newsletter by email next time? If so, please email submissions@canningco-op.org.uk, Include your name and address so we know not to send a paper copy.

GET INVOLVED WITH YOUR COMMUNITY...

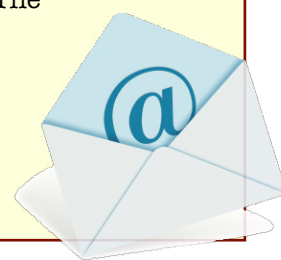
As Ever...

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”.

-Editor



A MORE CONVENIENT WAY TO PAY.



As originally mentioned in Decembers newsletter, we should all now have received a Canning Housing Co-op “AllPay” card, (we know some people have because they are using them already). If you haven't received your card please ring the office.

It allows you to set up direct debits, meaning you don't have to amend a standing order when your rent changes, it also means you can pay your rent in shops and post offices, instead of bringing money or cheques into the office. Basically it gives you more ways to pay your rent. We think it's great so give it a go.

LETTERS TO THE EDITOR...

CANNING HISTORY PROJECT "Update"

(an opportunity to get involved in your local community & history)

An update for all you budding history buffs, All the required letters of support have been received and the finishing touches are being put to the funding application by the steering team so hopefully it will be "in the post" by next week.

Anyone who is interested in playing an active part in this project (training will be given for different aspects) please either email canninghistory@canningco-op.org.uk or drop into the office and leave your contact details with a brief about what support you would like to give.

More updates soon hopefully!

The Friends of St James' Garden

(The "Love Canning" Neighborhood Forum Initiative)

We as the co-op received a request for support from "The friends of St James' garden" regarding their application for funding to hopefully revitalize the garden and improve access from Hope &

Huskisson Street. This is a great opportunity to improve the green space in our community and we have offered our support. If you would like to get personally involved, all the better, email events@canningco-op.org.uk and let us know, we can pass on your support and let you know when the ball gets rolling what you can do to help!!

Cheers!!

RUBBISH & RECYCLING COLLECTION DATES

May / June

Thursday 9th May - Refuse & Recycling

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Wednesday 15th May - Refuse Only

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Wednesday 22nd May - Refuse & Recycling

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Thursday 30th May - Refuse Only

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Wednesday 5th June - Refuse & Recycling

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Wednesday 12th June - Refuse Only

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Wednesday 19th June - Refuse & Recycling

If you have bulky items, you can request a collection on the Liverpool City Council website (follow the online instructions)

<http://liverpool.gov.uk/bins-and-recycling/bulky-item-collection/>

THE GARDENING GROUP

The Gardening group is emerging from Hibernation this Sunday, (May 5th)
From about One pm @ 49 Canning St

So anyone with green fingers who wants to get involved or has ideas for projects should either
Should show their face at the first meeting of the season...

Or as always drop an email / phone call
or just pop your details into the office

FAO: Gardening Group.

Email: events@canningco-op.org.uk

Phone: 0151 708 8700

CHEESE & WINE!

We still haven't had one since christmas so hopefully everybody is stocked up again and ready for another soirée (who doesn't love cheese, wine & stimulating debate)

The wine & cheese evenings take place in the back room of the office at 49 canning street. As always we wish as many members as possible to attend bringing with them either wine or cheese (or vegan alternative) to share with friends, new or old, music is open to suggestions.

The next Wine & Cheese evening is planned for:

(This) Friday 03/05/2013

From 7pm



MEMBER MAINTENANCE FEEDBACK

Maintenance isn't cheap, and unfortunately some jobs aren't always done right first time and need snagging, if we catch this with the maintenance feedback forms then we can bill it back to the contractor if the job is unsatisfactory (and avoid paying for the same works twice) Think about it like you were using your money to pay a builder to do work in your flat, (because the maintenance budget comes from our rent monies) You wouldn't let them leave until you were should the jobs was done right, you certainly wouldn't want to pay for a job that wasn't done correctly. The maintenance committee don't know unless you tell them...

So Please fill in the form and drop it back (or email).

GEORGIAN QUARTER COMMUNITY NEWS...

“Have you got some time to spare...?
Why not have a go at this then...!”



banktime

***A Timebank enables people to help each other by exchanging time rather than money.
1 hour = 1 credit***

There will be a facilitated conversation to explore the *what-why-how-where-when-who* of timebanking.

There will be some *Speed Trading* to identify the kind of services that can be traded in a timebank.

And the evening concludes with an opportunity to experience some *Trade Tasters*, practicing banking an hour and withdrawing an hour of time.

For further information please contact Siobhan Riordan, Project Manager.

Liverpool
Primary Care Trust

NHS

LCVS

United
Way

Interested parties get intouch with Anne, via gqcommunity@gmail.com or georgianquartercommunity@canningco-op.org.uk

Whilst on the topic of alternative banking...

We as a Co-op have invested money in a local credit union, a community based savings and lending initiative with good co-operative core values. Have a look for yourself <http://www.lodgelanecu.org.uk/home> (thats who we (the co-op) have invested with), but there are others about too, have a look for yourself and see what you think, maybe even invest yourself.

GREEN FINGERS? GROW YOUR OWN? EXCITED MUCH?

The allotment development behind the rialto is still an ongoing project
(In fact I believe the land is being cleared as I'm typing)

If you fancy a plot to call your own or somewhere to grow your dinner
then again get in touch with Anne via

gqcommunity@gmail.com or georgianquartercommunity@canningco-op.org.uk

DO TRY THIS AT HOME...

"Red rice salad with feta & pine nuts"

Info & Nutrition:

Serves 2

Cooking Time: 20 Mins
(Easy & Low-Fat, Vegetarian &
Gluten-Free)

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(483 kcal, protein 11.2g,
carbohydrate 66.2g, fat 21.1 g,
saturated fat 5.1g,
fibre 3g, salt 0.74 g)

Ingredients:

150g Camargue red rice (look out
for Merchant Gourmet and Gallo)

1 tbsp red wine vinegar

2 tbsp extra-virgin olive oil

50g feta cheese, cut into cubes

1 tbsp pine nuts, toasted

2 carrots, peeled and shredded

½ small red onion, cut into half
moons

20g flat-leaf parsley, finely
chopped

Method:

Step 1.

Boil the rice until al dente, drain and
rinse in cold water. Tip into a bowl
and toss with the vinegar, oil and
seasoning.

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Step 2.

Add the remaining ingredients, toss
again and spoon into bowls.

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Step 3.

Enjoy your meal :)

