

Canning Housing Co-operative Limited

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Newsletter

Welcome to our latest edition.

Welfare Reform, Universal credit is coming.

How will it affect you and what can you do to prepare



We have recently sent an explanatory letter of the possible effects of welfare reform to all our members. We also enclosed a document outlining some detail from the National Housing Federation.

We sent a separate, more specific letter, to those members we feel could be affected by the proposed reforms.

If any member has any concerns about these implications they can arrange a meeting to discuss their personal concerns confidentially with us.

With respect to the proposed reforms, management committee members have been, and will continue to attend and take part in seminars provided by North West Housing to keep abreast of all coming changes.

If you would like to arrange to talk about your concerns either;
Email: office@canningco-op.org.uk / Tel: 0151-708-8700

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.

A GENERAL MEETING IS UPON US...

Yes, it's that time again...

Cheers to everyone who came last time,

The next one is once again going to be hosted at the blackburne arms, on **Saturday 3rd November 2012 at 11am.**

As always we welcome all productive comments from members that can help manage and improve the co-operative.

Contributions & Involvement

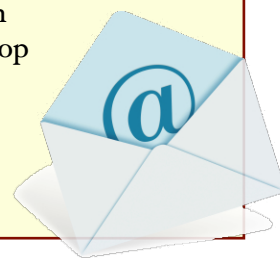
Do you have a burning issue that you wish to share with our community, or just a really great recipe for red velvet cupcakes that you think people would love to bake?

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:
events@canningco-op.org.uk
or just pop your idea down on paper and drop it into the office.

-Editor



Macmillan coffee morning

National Coffee morning in support of Macmillan cancer care charity

As a co-op we Participated in a national event to raise monies in support of Macmillan cancer care, the office was opened to all providing coffee & tea as well as an array of home baked goodies and biscuits, there were also a selection of items for sale, with many people choosing to donate money without taking an item.



We continued our fundraising efforts later that evening at the co-op's wine and cheese evening (see page 3 for details of the next wine & cheese event) and in total managed to raise

£160.00



Special thanks go to Liz Dolan for co-ordinating the event, but also to everyone who came and helped out on the day and all those who donated also a huge thanks!!



Visitor Parking Permits

The Co-op office only has four parking permits available for our visitors and contractors. We ideally need at least ten more. Permits can be obtained from the One Stop Shop. We would make the point that the provision of parking permits for contractors is the responsibility of the member who is receiving the work. Can you help build our stock of available permits?



COMMUNAL AREAS, FIRE SAFETY AUDITS

You may already have noticed that we have started a series of fire safety / general health and safety audits on the communal areas of all of our properties. We will notify you of the date we plan

for the survey to be completed on your property. Feedback from these investigations will be disseminated once every house has been completed and the findings have been reviewed.

RUBBISH & RECYCLING COLLECTION DATES

Oct / Nov

Wednesday 31st October - Refuse Only
\$
Wednesday 7th November - Refuse & Recycling
\$
Wednesday 14th November - Refuse Only
\$
Wednesday 21st November - Refuse & Recycling
\$
Wednesday 28th November - Refuse Only
\$
Wednesday 5th December - 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/>

POLICE SURGERY UPDATE

A "drop-in" police surgery is continuing to be held at the German Church on Bedford Street South. Anyone with any issues can discuss these in confidence between 11am and 1pm on the following dates:

Tuesday 15th November

December 10th - 14th

(Mobile Unit - Faulkner Square)

Tuesday 22nd January

Friday 15th February

Tuesday, 26th March

THE GARDENING GROUP

The gardening club will be taking a hiatus during the winter months, if you have any ideas for events or activities upon the return of the good weather email: events@canningco-op.org.uk

Georgian Quarter News

Fancy Growing your own? Becoming self sufficient (veg wise anyway)? Or do you just have green fingers and nothing to do with them?

If this sounds like you, then you might be interested to know there are secure allotment patches up for grabs just on the doorstep of our community, (by the Rialto) where you can grow what you please (to eat not smoke) fruit, veg, herbs, etc...

If your interested then Contact Anne:
georgianquartercommunity@canningco-op.org.uk
(yes it's a mouthful)



Cheese & Wine!

Our initial cheese and wine gathering was a great success (who doesn't love cheese & wine), we then had a repeat performance in late September.

The wine & cheese evenings take place in the large back room of the office at 49 canning street.

It is our intention to hold regular soirees and 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.

The next Wine & Cheese evening is planned for:

Friday

16/11/2012

From 7pm



MUTUAL TENANCY AGREEMENTS

Since we became a Fully Mutual Co-operative in September last year we have sent out new contracts for everyone to sign.

Unfortunately we have still not received all of these contracts back.

Please return your signed copies as soon as possible!

COMMUNAL FACILITIES

There are computer and telephone facilities available to all members requiring them when dealing with the benefit office, work based queries, utility companies, employment opportunities, etc...

Pop into the office for further details.

DO TRY THIS AT HOME... RED VELVET CUPCAKES (20 CUPCAKES)

Ingredients:

For the cupcakes:

- 2 1/2 cups sifted cake flour
- 1 heaped teaspoon baking powder
- 1 teaspoon salt
- 3 1/2 tablespoons unsweetened cocoa powder
- 1 bottle (38 ml) red food colouring
- 1/2 cup unsalted butter, softened
- 1 1/2 cups sugar
- 2 eggs, at room temperature
- 1 teaspoon vanilla extract
- 1 cup buttermilk, at room temperature



- 1 small teaspoon white vinegar
- 1 small teaspoon baking soda
- \$

For the frosting:

- 150 g unsalted butter (don't use spreadable butter)
- 250 g cream cheese (mascarpone is best)
- 1 - 2 cups royal icing sugar, sifted (to taste and consistency preferred)
- 200 g Nestle Milky Bar (2 large bars)

Method:

1. Preheat oven to 180 degrees Celsius. Line two 12-cup muffin tins or silicone pans with cupcake liners.
2. Sift together the cake flour, baking powder, and salt into a medium bowl and set aside. In a smaller bowl, mix food coloring and cocoa powder to form a thin paste without lumps and set aside.
3. In a large bowl, using a hand mixer or electric mixer, beat butter and sugar together until light and fluffy. Beat in eggs, one at a time, then beat in vanilla and the red cocoa paste, scraping down the bowl with a spatula as you go. Add one third of the flour mixture to the butter mixture, beat well, then beat in half of the buttermilk. Beat in another third of flour mixture, then second half of buttermilk. End with the last third of the flour mixture, beat until well combined, making sure to scrape down the bowl with a spatula.
4. In a small bowl, mix vinegar and baking soda. Be careful as it will fizz so don't do it in a shallow bowl. Add vinegar mixture to the cake batter and stir well to combine. Fill cupcake cups with cake batter until they are a little under 3/4 full. Place muffin tins in your preheated oven. Bake for approximately 20 mins, rotating pans halfway through. The cupcakes are done when you can insert a toothpick into the center of a cupcake in the center of the tin and it comes out clean.
5. Cool the cupcakes in their tins on a wire rack for 10 minutes then remove and allow to cool completely before frosting.
6. Melt the white chocolate in a bowl over boiling water stirring regularly to ensure it doesn't burn. Once melted remove from heat and allow to cool to room temperature.
7. In a mixing bowl, mix butter until light and creamy. Add cream cheese and mix until fluffy. Add the cooled melted white chocolate and mix until combined.
8. Slowly add the sugar, one cup at a time until you have the consistency and taste that you prefer.
9. Use to cover the cooled cupcakes. The icing can get a little soft while using. If so put the iced cupcakes in the fridge until the icing has set.
10. Enjoy!!