



The **BIG** yellow

General Meeting Minutes

19th September 2017, 6.35pm

CHAIR: Keith Underhill, Katherine Bird (Item 7 only)

MINUTES: Katherine Bird, Keith Underhill

MEMBERS PRESENT: 13

COMMITTEE MEMBERS PRESENT: 1/9

Eddie Koehler, Fiona Forster, Hannah Berry, Jan Hanson, John Maloney, Katherine Bird, Keith Underhill, Liis-Maria Toomsalu, Michelle Brand, Shoshanah Cohen, Siân Evans, Stella Harding, Susanne Hofmann.

NON MEMBERS PRESENT: 3

Grant Kumpolota, Krishna Stott, William Cragg.

1. INTRODUCTIONS

None.

2. MINUTES OF LAST GM

Minutes were PASSED as a true and correct record unanimously.

3. COMMITTEE REPORT

It was clarified that the light fittings referred to in the committee minutes were light fittings inside people's flats.

4. RATIFICATION OF COMMITTEE DECISION ITEM 3, 4, 5, AND 6

PASSED with 1 abstention

5. AOB

None.

6. MAINTENANCE COORDINATOR ELECTION

There were no candidates.

7. MEMBERSHIP COORDINATOR ELECTION

Keith Underhill was duly elected unanimously.

CLOSED SESSION

NONE

The meeting finished at 6.40pm

HFC Committee Minutes

5th September 2017

COMMITTEE MEMBERS PRESENT:

Keith Underhill (Secretary/Minutes), Paul Fitzgerald, Shoshanah Cohen

OTHERS PRESENT: Sue Corcoran

APOLOGIES: Helen Gale, Lee Jones, Rob Harrison, Lee Fullwood, Kallum Tolkein, Matt Dunning, Pauline Smit

NOT PRESENT:

1. MOSSCARE

1.1 Total Arrears are £15,521 last month was £16,182

2. MINUTES

2.24 Auditors report (6th May 2017) Lee to respond.

2.25 Buying the building (8th May 2017) Seeking legal advice.

2.27 Management Training (June 2017) it was agreed to spend up to £500 on management training primarily for the committee and other interested members.

2.28 Maintenance Worker: (6 September 2017) It was agreed that up to £6k should be allocated for buying in assistance to maintenance.



Wedding Soup with white bean balls

Serves: 6

INGREDIENTS

White Bean Balls

Cooking spray
1 large yellow onion
1 large tin cooked white or cannellini beans
1/2 cup whole wheat bread crumbs
3 cloves garlic, minced
1/4 cup flour
2 tablespoons olive oil
1 tablespoon soy sauce or tamari
2 teaspoon no-salt, all-purpose seasoning blend
1 teaspoon each dried thyme, basil, & oregano
1/2 teaspoon grated lemon zest

Soup

1 teaspoon olive oil
2 carrots, chopped
2 ribs celery, chopped
3 cloves garlic, minced
1 cup small dried pasta (eg orzo)
2 litres vegetable broth
1 tablespoon fresh lemon juice
4 cups chopped kale or other dark, leafy greens
1/4 teaspoon each salt and ground pepper
1/4 cup chopped fresh parsley or basil

This'll warm your bones



INSTRUCTIONS

1. Crank your oven to 200°C / GM6. Coat a baking sheet with cooking spray.
2. Now, make the bean balls. Chop up the onion and measure out 1/4 cup. **Save the rest** but push it to the side; we'll use it in a bit. Mash up the beans in a large bowl until they form a paste. Some whole bean bits are cool, but try to keep it to a minimum. Stir in the rest of the ingredients including the 1/4 cup chopped onion and mix it all up so that everything gets distributed. You might need to use your hands to really get in there. Don't act like you're too cool to touch bean paste. If it feels a little dry, add a tablespoon or two of water. Roll the dough into balls about the size of a golf ball and put them on the greased up baking sheet. You should get 20 to 25 depending on your rollin' skills. Spray them with a little cooking spray and bake them for about 30 minutes, turning them over halfway, until both sides are golden brown.
3. While the balls are cooking, get your soup ready. In a large soup pot, heat the oil over medium heat. Add the rest of that onion from earlier (told ya), the carrots, and celery and sauté until the onion starts to brown, 3 to 5 minutes. Add the garlic and pasta and cook for 30 more seconds. Gently pour in the broth and let it all simmer together until the pasta is tender, 10 to 15 minutes. Fold in the lemon juice, greens, salt, pepper, and parsley and turn off the heat.
4. When everything is ready, place 3 or 4 bean balls in the bottom of a bowl and gently ladle the soup over them. Serve it up right away. The balls will slowly break apart as you eat and everything will taste so good together you'll understand why it's called wedding soup.



General Meeting Agenda

17th October 2017, 6.30pm, Yard Theatre

Prospective Member's Surgery is from 6.00pm to 6.30pm and is for prospective members to get any support and advice about becoming a member of the co-op.

1. Introductions chair before meeting starts).
2. Minutes of last GM
3. Committee report
4. Any other business (to be given to the
5. By Elections for Maintenance Coordinator
6. Matters referred to closed session

Closed session

Elections 2017-2018



Elections for the following positions will take place at the next GM. Please read carefully!

By Election for Maintenance Coordinator

You must be an individual member or a prospective member to be a candidate.

The coordinator will coordinate the activities of the working group and make sure the group is represented at other necessary meetings.

Keith Underhill is the Returning Officer for this election

Have your say....

Add your items to
the GM Agenda and
The Big Yeller by
Tuesday 7th Nov 5pm

thebigyeller@homesforchange.co.uk

Dates for your diary

Next General Meeting
17th October 2017
The Yard Theatre @ 6:30pm

Next Committee Meeting
7th November 2017
Members' Room @ 6:30pm

www.homesforchange.co.uk

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The Big Yeller was designed and edited by Claire Harrison-Davis

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