

Service
User
Newsletter

Supporting You

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WELCOME!

Many Happy Returns Randall!

Randall Cockshoot scores a century – the ardent Manchester City fan has supported the team all his life and on his 100th birthday was delighted to receive a card signed by Manager Sven Goran Eriksson and all the City players. It was presented to him by legendary winger Mike Summerbee, one of the stars of the City team which won a bagful of trophies between 1966-72.

Randall moved into a Johnnie Johnson sheltered housing scheme in Droylsden in 1990 and says the caring environment of the scheme has helped him reach his milestone, Scheme Manager Deidre Moore added that it was lovely to see Randall celebrate his 100th birthday with so many tenants at Trenchard Court. Among the guests were Tameside Mayor; Councillor Mike Smith, Ashton MP David Hayes, Councillor Ged Cooney, representatives from the local Fire and Police services, Tameside Supporting People Team, and most importantly four generations of Randall's' family the youngest being 3 week old great great grandson Harry.



Randall Cockshoot, Carole Williams, Barbara Gregory and Kate James



SERVICE SPOTLIGHT— LOMAS COURT

An Inspector Calls!

In July this year, the Supporting People Programme was inspected, and some of Tameside's disabled residents were asked to meet with the inspector to give him their views on the support they receive from this programme. The meeting was held at Lomas Court, and several of the residents were interviewed by John Wilberforce from the Audit Commission. The residents told John about the activities that go on at Lomas Court, Michael Knight explained how he was supported to get a job as a volunteer, Jillian Sales told him about the support she gets to go swimming, shopping, and other activities she does in the community to help her feel more independent. All the residents that were spoken to at Lomas Court said how helpful the Supporting People programme has been to them.

WEDDED BLISS.

When Joan Moss first moved to Katherine House, she was befriended by a long term resident, James McLaren. James gave Joan information about how things worked at Katherine House, and comforted and supported Joan through the transition. When Katherine House closed, and the residents moved to Lomas Court. James was there for Joan every step of the way, with his cheery smile, words of comfort and helpfulness. Eventually James and Joan moved into the same flat, and on 31st August this year they were married at the Albion Church, Ashton-under-Lyne.

The wedding was attended by family, friends from Katherine House, Loxley House and Lomas Court, and members of staff. Joan says 'There is no way any of this could have happened without the support that we have had from the Supporting People scheme, and the other staff at Lomas Court. They have all been wonderful throughout, assisting with arrangements for the Church, fittings for the outfits, organising the reception, and booking cars and buses to make sure everybody could get to the Church'.

After the ceremony, family and friends were welcomed at Lomas Court by support staff and the Hanover Housing Manager with a glass of wine.

James says 'The whole day was wonderful from start to finish, and the next day we went on our Honeymoon to 'Skylarks' in Nottingham, which was also arranged by support staff.



THE LEARNING BUG

In September this year, Lee Shorrocks, and Alan Kennedy attended a ceremony at Ashton Town Hall to receive their certificates for courses they had been on. Lee completed the OCR Computing Skills course, and Alan completed a cookery course. With the assistance of support staff, Lee, Alan and a few other residents have signed up for various other courses.

Harold Allen is enjoying the Art Classes he goes to at Union Street, and Ian England is thrilled with the Computer Engineering Course he attends at Learn @ St Anns. Ian says 'I have always wanted to know what goes on inside a computer, and how I can repair one. This course offers me the opportunity to do this and much more'.



Gibson Terrace—Standedge Tunnel Visit.

During the spring bank holiday at the end of May, the residents at Mossley Supported Housing Unit went on a trip organised by Pat and Margaret, to the Standedge Tunnel and Visitor Centre at Marsden in Yorkshire.

We travelled to Marsden on the train from Mossley station. When we got off the train, we had a short walk to the visitor centre. We got on the boat there to go through part of the Standedge Tunnel, which is on the Huddersfield Narrow Canal. While we were on the boat, a guide from British Waterways told us a lot of interesting facts about the tunnel as we travelled through it.

The Standedge Tunnel opened in 1811. It is a unique feat of 18th century engineering, and was completed by Thomas Telford. The tunnel has now been reformed to its former glory. The tunnel is classed as one of the wonders of the British Canal Network, and was hewn through a three and a quarter miles of rock. The tunnel took sixteen years to complete, and many men lost their lives during the making of it.



By Kath Whittaker, an SP Service User of Waterton Lane, Mossley

The countryside around Marsden is beautiful. After our boat trip, we walked down to the centre of Marsden to have a look around. Once we had finished, we got the train back to Mossley. An enjoyable day was had by all.

Homelessness Conference.

Tameside's First Homelessness Conference took place at Dukinfield Town Hall on the 18th October 2007, it was attended by over 150 people. The purpose of the day was to get everyone who is involved with homelessness in Tameside, including people experiencing it, together to help develop Tameside's Homelessness Strategy for 2008-2013.

The theme and the style of the day was designed by people experiencing homelessness in Tameside, with help from Box of Frogs.

An 'Ask the Audience' was held, to find out what Tameside are doing well on, what we're not doing well, and what we should work in the future.

This was followed by a still image presentation – a group of service users had devised four images to represent scenes that the audience were invited to interpret and discuss. Each one raised interesting questions and various options to resolve or alleviate the situation.



A full conference report, with lots of photos, will be available in the New Year. Please contact Tameside MBC Housing Strategy Unit (0161 342 2387) if you would like a copy of this and/or the DVD. Written by Denise Smith, of the Housing Strategy Section.



Thanks to everyone who contributed to the newsletter:
T Dean, D Smith, M Broomhead, K Whittaker, Janes and Joan McLaren and staff at Lomas Court. Residents from Greystones in Tameside. Residents at Waterton Lane.

SERVICE USER NEWSLETTER

WAR TALES

I joined up before the war hoping to learn how to keep my head down before the war started, which was sure to come. I was sent to Sudan from India, and then was moved to the Western Desert.

After serving 5 years in the Army, I was sent to England to help prepare for the invasion. On the 31st January it will be my 90th Birthday. I've not done bad for my bit.



Article written by Thomas Dean, an SP service User.

MERRY CHRISTMAS AND A HAPPY NEW YEAR TO ALL!

RECIPE—Chilli Con Carne (to serve 12)

Ingredients.

- 3 medium onions
- 2lbs minced meat
- 1 medium potato
- 2 medium peppers
- 3 tins of tomatoes.
- Garlic (2 teaspoons/ 2 cloves)
- Herbs (2 teaspoons)
- Tomato puree (3 tablespoons)
- Chilli powder / minced chillies
- Coco powder / hot chocolate
- Flour (optional)
- Stock cubes
- Water



Method:

Chop onions into rough pieces and place into a pan on medium heat. When the onions start to soften, add the garlic and stir continuously. When the garlic smell rises, add the mince meat.

Once the mince has browned, add 1 teaspoon of mixed herbs and 3 teaspoons of chilli powder.

Stir until herbs and mince cook out. Add 2 tablespoons of plain flour and stir until the oil is soaked up. Add 1 tin of tomatoes and stir until the mix loosens up. Then add then 2nd tin of tomatoes, 2 tablespoons of tomato puree and 2 beef stock cubes. Cook out until the mixture is a thick sauce.

Add the finely chopped peppers and 1 grated potato. Add the final tin of tomatoes and stir. Add 1 teaspoon of salt and pepper mixture.

Add 1 and a half litres of water and bring to a hard simmer, then reduce the heat to low. Cover and then place in a low heat oven (150°C) for 45 minutes. If necessary, use flour and water to thicken the mixture.

For the last half hour before serving add the cocoa powder/hot chocolate.

Recipes are courtesy of residents at Greystones, Ashton.

