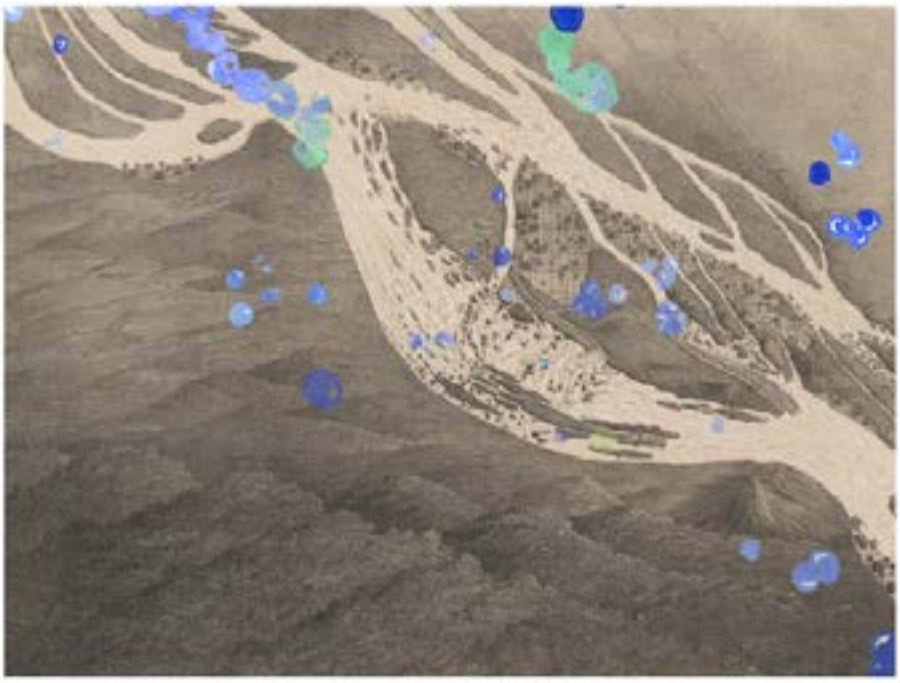
phoenixnews

Thao Nguyen Phan at Chisenhale Gallery

Thao Nguyen Phan is a Vietnamese artist who works across film, painting and installation, and whose exhibition *Becoming Alluvium* is showing at Chisenhale Gallery until 6 December. A16 minute film follows the path of the Mekong river that runs through Tibet, China, Burma, Thailand, Laos and Cambodia. Phan uses folklore, history and storytelling to explore the industrialisation of this enormous river and its cultural significance to the places it flows through. A combination of animation and footage creates a narrative that documents the beauty of the river alongside the consequences of human consumption.
Phan has also painted a series of watercolours on silk which are eerie and beautiful. *Becoming Alluvium* is part of Chisenhale's Commissions Programme which explores the influence of the environment on the individual and social body.



The exhibition is free but it is necessary to book ahead.
An online event with Thao Nguyen Phan takes place on November 12, you can sign up here

Helping out with free school meals

Last week, MPs voted against providing financial support for families entitled to free school meals throughout half term. Despite a huge backlash, Boris Johnson has so far refused to go back on this decision and as a result, local organisations are springing up to compensate for the government's shortfall. Amazing East London restaurants including Oklava in Shoreditch, The Waterhouse Project in Bethnal Green and Cafe Caribbean in Loughton are among many who are stepping up to provide free meals for families who are struggling.
If you are able to donate food to help this mission, a local centre is Bow food bank, located at Bromley-by-Bow Community Centre, St Leonard's Road, E3 3BT.
You can call or text 07934 734603 or email them info@bowfoodbank.org. Donations of food and toiletries can be dropped off at the Bruce Road entrance of the community centre on Sundays between 12.30 - 2.45pm.

Important issues raised by the closure of Fitzgerald House

The news that Phoenix are set to lose a number of units due to the closure of Fitzgerald House has raised many questions for residents. Here, Colin gives answers (in bold) to some of these...

Will being taken to court affect my housing in the future (have a problem to rent with agency or private landlord cause have this court record) what's the record?
Taking you to Court for Possession for Fitzgerald will not affect your future housing, with private or social landlords, there is no Court record against you it is a Civil Possession Order

Is being taken to court will affect my credit rating?
A Possession Order does not affect your Credit rating, if the tenant is in arrears we could ask for a Money Judgement, which would affect your rating, however we will not do this in the case of a handback, as long as the tenant has made every effort to pay their rent, we will take into context the pandemic and its implications, but for 99% of tenants we will not ask for a Money Judgement order

Is being to court will affect me when applying for citizenship or will it affect my residence status / settlement status (for those that are still applying / pre - settlement status)
I do not know the answer to this question re Citizenship, you would need to check with someone such as the Citizens Advice, my initial thinking is it does not have an effect

What's the court process exactly?
The process is that we serve a NTQ, once expired we then ask our Solicitors to serve papers on the Court, which is the Housing Court in Stratford, they will then set a date for a hearing, as explained as long as the NTQ has been served correctly, and due to the pandemic the additional protocols have been met, which is to fill out a form for each tenant as to the effect Covid 19 has had on their financial and health wellbeing, then the Judge at the hearing will give the Co-op a Possession Order, usually for 14 days, although this could be as long as 42 days. Once that time is up and if the tenant has not moved out then we will have to apply to the Court for a Bailiff to execute the Order of Possession, that usually takes a further 42 days, although can be shorter or longer. Once that date arrives the Bailiff will turn up at the property, along with me to carry out the eviction, you will receive prior notice for this date. At the moment the process is taking longer due to the effects of the Pandemic, we have not yet requested the serving of the papers on the Court so we are still at stage 1.

What are my legal rights? What's legal advice can we get? Can we get legal advice via coop?
You have no legal right to stay in the property once the Possession Order has been granted, we recommend to tenants to seek legal advice, you cannot do this via the Co-op as it needs to be independent as it is the Co-op taking the legal action against you

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Andrew Coram's TOP TRACKS 7 here

Have you signed Sistah Space's petition to stay in Hackney?

This summer, the only domestic violence charity in Hackney for African and Caribbean heritage women was asked by Hackney Council to vacate its Mare Street premises despite requests and protests to stay put.
Sistah Space have seen a 300% increase in footfall during the pandemic and despite reaching 21,000 signatures, the council are not yet debating the decision.
Give your support here

Share the love

Now the clocks have gone back, days are getting shorter and we are potentially looking at another lockdown for London it is MORE IMPORTANT THAN EVER to fill our time with good stuff!
What are your recommendations for things to read / watch / listen to / cook or places to go in your local area?

Send me an email emmajrock@hotmail.com

A recipe for acquacotta

I've stopped eating meat for a month and am exploring some of my favourite vegetarian recipes. This is a recipe for the River Cafe's acquacotta, which is a thick vegetable soup that has the richness of bolognese. The key to this is cooking slowly for a long time.

(serves 2) Cover 25g dried porcini mushrooms with boiling water. Chop a large red onion, a carrot and a couple of celery stalks with their leaves and cook gently in 1tbsp olive oil until soft and lightly coloured. Add a small bunch (chopped) each of thyme and parsley as well as chilli flakes and 2 garlic cloves sliced thinly. Continue to fry - the longer you let them cook, the better the flavour of the soup will be. Drain the porcini (keep the liquid) and add to the pan. Fry for a few minutes. Drain a tin of peeled plum tomatoes and add them to the pan, breaking them up as you go. Let the mixture cook for another 20 mins. Add the tomato juice and a little of the porcini water - how much you use is up to you, but the soup should be quite thick. Season with salt and pepper and serve with a sprinkling of parmesan and grilled bread rubbed with garlic.

To inspire plant based cooking, here is a list of fruit and veg that are in season at the moment...
aubergine, beetroot, broccoli, brussel sprouts, cabbage, cauliflower, cavalo nero, celeriac, celery, chestnuts, chicory, fennel, kale, kohlrabi, leeks, pumpkin, squash, swiss chard, tomatoes, turnip...apples, cranberries, dates, grapes, juniper, medlar, pears, plums, quince, satsumas, sloes