

Reports: Lika Mebagishvili on Georgia's ongoing struggle for democracy and independence from Russian imperialism

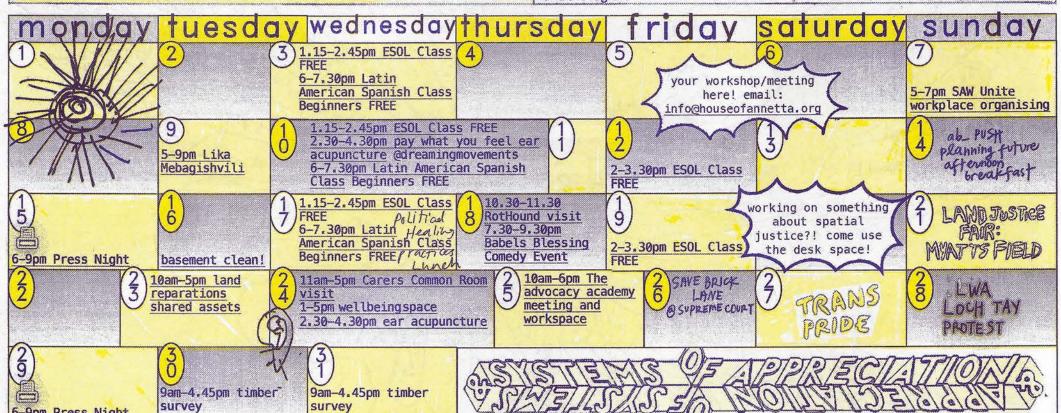
Last Tuesday, we had an insightful meeting with Georgian trade unionist and socialist Lika Mebagishvili. She talked about Georgia's ongoing struggle for democracy and independence from Russian influence since the collapse of the Soviet Union, highlighting the backlash against the 'Russian law' policy labelling foreign-funded groups as agents. Students are leading the protests, demanding a democratic future, while trade unions are striking for economic justice and political freedom. Despite police brutality, solidarity among various groups is growing stronger.

Afterward, we had an engaging Q&A session on Russia-Georgia relations and parallels with Ukraine's 2014 Euromaidan protests; and future prospects for Georgia and the region.

It was an engaging, though somewhat pessimistic, discussion. As a Ukraine solidarity collective based in London, we're frustrated that such events mostly attract those already knowledgeable about Russian colonial expansions over the last 30 years. We wish more of the British public and activists from other nations with recent war experiences would join these meetings. Let's broaden this important conversation!



Mariia Pastukh, Ukraine Solidarity collective Vsesvit



## updates offers & requests Cooking: Peter's recipe Advertisement Press

-Peter, how did you make the food today?

Oil and garlic start cooking. Garlic becomes golden then add the onions. Then I'm gonna put vegetables, chopped up, spices like haldi and jeera. Then some hot water, it has to be hot. Not cold water because it cools the food down and takes longer. Once the vegetables become soft then it's ready.

-How about the daal?

6-9pm Press Night

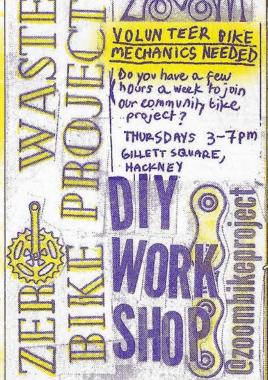
I put lentils, cold water, onion, green pepper like chili pepper, some ginger and salt, tomatoes chopped up, cooking. Then make a tadka, cooking garlic in oil. Pour it on top when it's ready.

-- How much garlic do you put? It's so delicious and garlicky.

Sometimes a whole garlic bulb if its small, sometimes half if its big.

-How did you learn how to cook?

I learnt from the chef at the restaurant I worked at.





## We're looking for:

Contributors: are you working on something at House of Annetta? do you have something to say about borders/policing/food systems/ housing/land?

Distributors: Do you have a spot you'd like to distribute the Rag? Take a stack with you and share with your friends, co-workers, neighbours.

Screen-printing supplies (exposing unit, drying rack etc.) for the house's press.

## We can offer:

desk space for reading groups, writing circles, imagining the future, writing down what's terrible, toolkits for designing pamphlets and zines (soon).

Contribute to the newsletter by sending texts, images, diagrams, comic strips here: Thoa.press@proton.me (max. 120-140 words /article). House of annetta is a home for spatial justice. We gather to change our worlds together. Shouseofannetta.org.uk 2020 7846 3396 A IG: @houseofannetta

