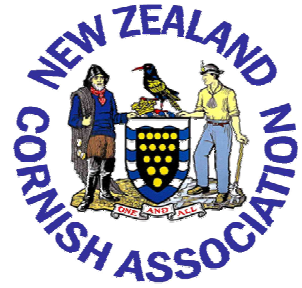


## President & Secretary

Nick Bartle  
88 Weka Street  
Miramar  
Wellington 6022  
Ph: (04) 388 1958  
E-mail: nzcornish@slingshot.co.nz  
Web Site: www.busby.net/nzca/

## Treasurer

Jean Harry  
Chy-an-Logh  
1-81 Lancewood Drive  
Christchurch 8025  
Ph: (03) 322 5364  
E-mail: nzca@clear.net.nz



# N E W S L E T T E R

■ ■ Est. 1962 ■ ■  
Founder: Cliff Trevelyan

This is my first newsletter and I decided to make a mark from the beginning by giving it a new look. I hope you approve. Please let me know if there are any ways I can improve it.

## Thanks to Jean

I am sure you will all join me in a big "Thank You" to Jean Harry for the many years when she compiled the newsletters. She is a hard act to follow. Jean always had a very friendly and readable style.

## Founder recognised

At the national meeting in May, the Association voted in favour of recognising Cliff Trevelyan as its founder. Back in 1962, Cliff Trevelyan was instrumental in starting the NZ Cornish Association as we know it today. Cliff's wife is still a member and had requested years ago that her late husband's efforts should be commemorated by including his name in the Association's letter head. This was the subject of the vote at the biennial meeting in New Plymouth and the postal ballot leading up to that meeting.

The postal voting paper included a design of how the letterhead might look. Cliff's daughter, Rachel, a graphic designer by profession, suggested some improvements. Her ideas have been developed into the new masthead you see at the top of this page. The same design will be applied to the letterhead used by the Association.

## Dig out your memories

A call went out at the annual meeting for all members to cast their minds back as far as possible over the years of the NZ Cornish Association. 2012 sees our 50<sup>th</sup> anniversary and a group of Christchurch members is putting together a booklet recording the history of the Association.

Please check your roof space, the back of the garage or wherever you keep your old papers to see if you can find any records of the earlier days of the Association and send them to Jean Harry. If you have old photos of meetings or memories to share, I am sure they would be appreciated too but remember to add some notes to the photos so that we know who the people are, as well as when and where it was taken. If you have memories of local branch meetings, organising national meetings, the trips you took to attend meetings or even the personalities you met through the Association, please write them down. Every little will help.

## Blue Flag

It's not only New Zealand that has problems with the quality of its coastal water. In Cornwall controversy reigns over how clean the sea water is at some of its famous and most popular tourist beaches. Surfers Against Sewage is an active group of campaigners that lobbies government agencies to keep the UK coast clean.

Five Cornish beaches have gone the extra mile to overcome the problem and have been awarded prestigious blue flags to show that they are among the best beaches in the country. The Blue Flag Scheme is run by "Keep Britain Tidy" in the UK and internationally by the Foundation for Environmental Education.

The stringent criteria used in the UK cover areas such as environmental activities and information, water quality monitoring, public facilities near the beach and, of course, water safety. It's an annual award that lasts only as long as the bathing season to ensure that the councils that look after the beaches keep up standards.

And the winning beaches are...

Gyllyngvase (Falmouth), Porthtowan, Polzeath, Porthminster (St Ives) and Porthmeor (St Ives).

Conspicuous by their absence are world-famous beaches such as Watergate Bay, Fistral (Newquay), and Perranporth. Perhaps they were put off by the application fee of £660 +VAT.

## Add a little Cornish to your day

The Cornish language has experienced a revival over the last few years. The big change came in 2003 when the UK government of the time ratified the European Charter for regional or Minority Languages. Along with Welsh, Irish and various Scots languages, Cornish got official recognition, protection and the hope of promotion.

Long-standing debates over the correct spelling of words had hamstrung the revival of the language by creating factions, each with strongly-held opinions of what really was Kernewek (the Cornish language). These differences have now been sorted out by MAGA, the Cornish Language Partnership and it is now the single body supervising the future of Kernewek. MAGA was established in 2006 thanks to support from Cornwall Council. If you have computer access, try the MAGA website at [www.magakernow.org.uk](http://www.magakernow.org.uk) for a fun and interesting way to learn the lingo.

Here are a few words of Kernewek for you to use. They are greetings for different times of the day. In practice the locals in Cornwall greet each other with "Yo!" which is the Cornish equivalent of "Hi!".

Kernewek	Sounds like	English
<b>Dydh da</b>	Dith dah	Hello, good day
<b>Myttin da</b>	Mitt'n dah	Good morning
<b>Dohajydh da</b>	Doh-haj-ith dah	Good afternoon
<b>Gorthuher da</b>	Gerr-thewer dah	Good evening

### Saffron

Saffron is almost as Cornish as tin and pasties. Saffron cake was not quite a staple in the Cornish diet when I was a kid but it was always available for celebrations. The main reason was probably the cost of the saffron. The old saying "as dear as saffron" had a basis in truth. The flavouring (is it a spice or is it a herb?) is the result of painstaking manual processes required to cultivate the particular type of crocus flower, harvest and dry the stamens. The price reflects the amount of effort.

It is said that saffron was introduced into Cornwall by Phoenicians when they sailed from the Mediterranean to trade for the prized Cornish tin. It seems a romantic but entirely believable explanation of how an exotic eastern ingredient came to be so entrenched in the cuisine of a Celtic culture at the western extremities of Europe.

Saffron buns were a traditional part of Sunday School tea treats and feast days – not to mention elegant high tea. The saffron imparts a bright yellow colour and a distinctive taste to what is a basic sweet fruit bread. The process of kneading and proving the yeast mixture to make any sort of bread – not only saffron cake – is laborious, time consuming and, if you're anything like me in the kitchen, a hit and miss affair.

Thank goodness for modern technology and kitchen gadgets. Enter the bread maker. Nothing could be easier than measuring the ingredients into the tub of a bread maker, turning on the machine and walking away only to come back three hours later to a reliable, consistent delicious and aromatic saffron cake.

Here is the recipe I use in my small machine. It is designed to make a 750g loaf.

- 1 packet saffron (40 stamens/½ tsp)
- 1 cup boiling water
- warm water to make up to 300ml
- 3 cups strong plain flour
- 60g butter
- 3 tablespoons milk powder
- 3 tablespoons sugar
- 1½ teaspoons salt
- 2 teaspoons dried yeast
- 100g currants (including candied peel, optional)

The process starts the day before you want to bake your cake. The saffron stamens need to be dried gently in a cool oven or under a barely warm grill for just a few minutes. They should not be toasted - just

dried so as to be crumbly. Fold the dried stamens into a piece of baking paper and crush them using a rolling pin into as fine a powder as possible. Pour the powder into a cup and add boiling water to make a "tea". Allow the saffron to soak over night.

The next day, make up the saffron "tea" to 300 ml with warm water and pour into the tub of the bread maker. Then place in the remaining ingredients in the order shown. Turn on the machine to its basic cycle. If it has the option, select a pale crust.

At the appropriate point in the cycle add the dried fruit or put it in the automatic dispenser if your machine has one. If you add it at the start it will get too broken up by the kneading action. "Easy peasy!", as Jo Seager would say. Just wait until you have a fragrant, tasty saffron cake at the end.

Saffron is grown in NZ. Terraza saffron, grown in sunny Hawkes Bay is available in Wellington in packets of 40 stamen which is plenty to flavour a cake. Eight Moon Saffron in Rangiora supplies the South Island.

### Antony House on the silver screen

Antony House at Torpoint, just inside the Cornish northern border from Devon and overlooking the Lynher River, is an 18<sup>th</sup> century mansion built by the Carew family. It is surrounded by beautiful parkland and gardens of which 65 acres were donated to the National Trust in 1961.




Antony House and Gardens

The present generation still live in the house and the head of the family, Sir Richard Carew Pole, is a former president of the Royal Horticultural Society (better know for the Chelsea Flower Show). The gardens are very classical in style and attracted the attention of Tim Burton, a film director. He thought they were "a perfect representation of what an English garden should be".

The gardens were used in the latest film adaptation of Alice in Wonderland that starred Johnny Depp as the Mad Hatter and Helen Bonham Carter as the Red Queen. Filming took place in 2008 but the film was released in NZ in March 2010.

### Visit from Cornish professor

The speaker at the next Christchurch branch meeting is Dr. Alan Kent author and lecturer in literature for the Open University in south-west Britain and visiting lecturer in Celtic literature at the University of La Coruña in Galicia, northern Spain. Most importantly, he is Cornish.



He is currently researching a book on 'The Cornish in New Zealand' and is trying to locate a Cornish dam on the South Island. If you are aware of the whereabouts of a dam built by Cornish or in a Cornish style, please let Jean Harry know ahead of the meeting date.

### **Fire at the Pandora**

It may be a sign of a mis-spent youth but, as a young man, I remember many a pleasant evening at the The Pandora Inn, near Mylor, Falmouth. It was a classic Cornish pub built of thick granite walls with low ceilings under a thatched roof. It is in an idyllic location on the shore of the Fal River. Perfect to sit outside on a summer evening. Cosy indoors by an open fire during winter. It had won Cornish Tourism Awards' "Pub of the Year" for 2010.

Many people who have lived in Cornwall or the UK state that one of the things they miss most is their local country pub. I was shattered to hear that the Pandora was completely gutted by fire on Thursday 24th March. Its website now sadly states that, due to extensive damage, the pub is closed until further notice.

The pub was reduced to a smouldering ruin after a fire broke out in one of its chimneys and spread to the thatched roof. There were no customers in the pub when the alarm was raised at about 11.25am but all three fires lit and staff were getting ready for the lunchtime trade. They were all forced to flee.

The roof was destroyed and collapsed into the first floor of the building that has parts dating back to the 13th Century. No-one was injured but the dozens of fire fighters were unable to prevent extensive damage to the building.

The pub has been owned by St Austell Brewery since the 1950s. A spokesman said that the Pandora is so iconic and such a big part of Cornwall's heritage that it would be rebuilt.

### **Member news**

We welcome a new member, Julie Lowe, 1098 Lower Styx Road, Christchurch 8083. But say farewell to Jack Ellery of 69 Waitui Drive, RD21, Geraldine 7991 who has resigned.

There was discussion at the national meeting about how to find new members to boost our dwindling role. Please use every opportunity to talk to people about Cornwall, being of Cornish descent and, of course, tell them about the NZ Cornish Association. Don't forget to suggest they join up.

One suggestion was to give an annual subscription to members of the family. It could encourage adult children to take more interest in their heritage. Combine it with a badge to make a different present that would last all year – and longer!

### **Report from the Taranaki branch**

By Gary Wellington

Our quarterly meeting was held on Saturday 7th May at the Holy Trinity Church hall Fitzroy starting at 1.30pm

It so happened that the meeting was also the Biennial AGM and Tea for the NZ Cornish Assn

There were 15 Taranaki members present with Nick Bartle and Jean Harry from the Association and Val Moore, President of Christchurch being our guests

After the AGM had been completed we cut the anniversary cake [made and iced by Ava Stevens] and had afternoon tea served on bone china plates

A pasty making competition was won by Ava Stevens

The grocery raffle was won by Elaine James, The Fruit loaf by Bernice Woods and the Cornish cake by Joyce Terrill

Entertainment was provided by musician Peter Galvin, with a variety of Cornish tunes, accompanying himself on either the Northumbrian pipes or the piano accordion and assisted occasionally by our very own can-can girls

We then partook of another meal complete with pasties finishing around 6pm

On the Sunday I escorted the Christchurch visitors through the former Cornish Settlement of Wharehuia and then on to the Tawhiti Museum at Normanby for a look at the Whalers and Traders exhibit before they flew off in a southerly direction

At lunch one of the ladies was heard to remark "It's not every mother's day that we spend in the company of two strange men"

### **Christchurch branch news**

We send our best wishes and support to all members of the Association living in Christchurch and the wider Canterbury region who have had so much to put up with over the last weeks. The national news headlines contain something about Christchurch every day. Those of us who live away from the constant earthquakes cannot imagine how trying it must be to live in such conditions.

Life must carry on and the Christchurch Branch has been holding meetings regularly as shown by the following reports from Les Mitchell of two recent gatherings.

The report on the branch meeting held on Saturday the 14th of May 2011 at St.Pauls Church Hall, Harewood Road, Papanui, which commenced at 2.30pm.

The President opened the meeting at 2.30pm by welcoming 32 members including guests Clive and Monica Harry and Julie Lowe.

Apologies were received from – Mac Reynolds, Frieda Looser, Margaret Swaney, Margaret and Don Fraser who were all out of the country, Beth Moores, Joy Anderson, Marie Barker, Sister Deirdre Nelson, and Lynne Squire.

The President wished Allan Thornton a safe and enjoyable trip to Europe on behalf of us all.

The President started the afternoon's entertainment with our lesson in the Cornish Language, considering it was the first for some months some members are

becoming quite adapt at answering the President at question time.

Les brought us up to date with News from Cornwall.

The "Gordonaires" Trio performed the first bracket of many well known songs accompanying themselves on the guitar.

Joyce read us an eyewitness description of Padstow of many years ago taken from a very old Cornish Book.

The "Gordonaires" sang their second bracket of songs and invited the audience to join in a singalong. The Furry dance led by Heather with her accordion was danced with 4 sets starting in the car park and ending in the hall.

Toasts were drunk: to the Duke of Cornwall proposed by the President.

To Cornwall by Graham Harry followed by the singing of "Hail to the Homeland"

To Absent Friends by Alan Doney followed by the singing of "Trelawney"

The President and Bruce Moore led us in singing "Grace" in Cornish before the Tea which had all the usual Cornish fare of Pasties, Splits, Saffron and Heavy Cake, Scones, Sandwiches and Apple Pie.

The raffle resulted in prizes going to John Macdonald, Clive & Graham Harry, Julie Lowe, Jean Piper, John Moulton, Allan Thornton, Bruce Moore & one of the "Gordonaires"

The report on the branch meeting held on Saturday the 11th June.

The President opened the meeting by welcoming 28 members on what was a beautiful winters afternoon.

Apologies were received from - Allan Thornton, Beth Moores, Cherry & Colin Hill, Ida Hocking, Rosemary & John Moulton, Margaret & Bill Jenkins, Mike & Sue Elliott, Sister Deirdre Nelson.

Entertainment.

Val spared us our Cornish Language lesson this month and instead read us a story on the ingredients manufacture, and the consumers of Pasties down the past 500 or so years since the Pasty first made an appearance in Cornwall.

Les brought us up to date with Items of news from Cornwall over the past month.

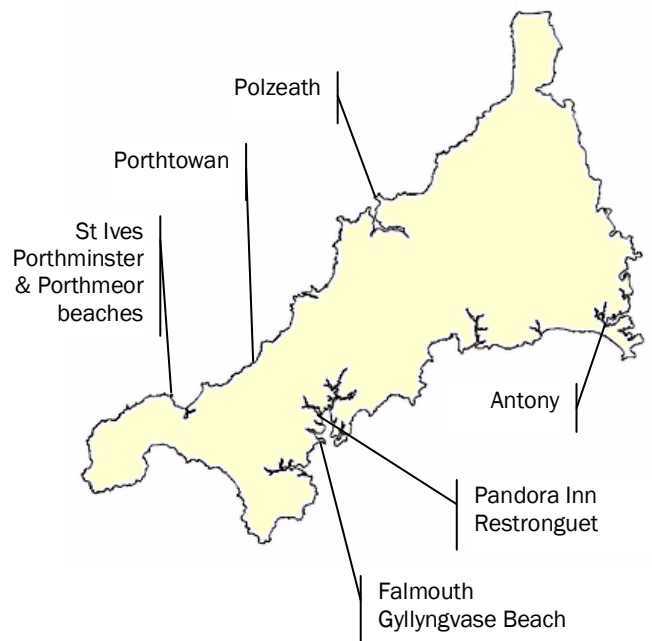
Joyce and Alan tested our knowledge with a third series of "Trivial Pursuit" members being divided into teams of 4 and Alan acting as quiz master and Joyce collecting the score cards. The questions gave rise to many sighs and groans and the answers much hilarity and comment. The eventual winners were table 4 consisting of Jeanette, Bruce, Heather and Les.

During afternoon Tea the raffle was drawn and among the winners were - David King, Heather Gladstone, Dorothy Drew, John Macdonald, Alan Doney and Ian Clarke.

The President announced that next months meeting would be on Saturday the 9th of July at St. Paul's commencing at 2pm when the speakers would be Tony and Pauline Hocking.

The next meeting in Christchurch on 13th August at St. Paul's Church Hall, Harewood Road, Papanui, at 2.30pm and, with Dr. Alan Kent speaking, promises to be extra special.

### Places mentioned in this newsletter:



I hope you enjoyed the new format and the news.

All the best, my 'ansomes!

*Nick*

*A heritage present*



Give a year's national membership of the New Zealand Cornish Association plus a membership badge for only \$18.

Contact the Treasurer with the details of who is receiving the present along with your payment. The badge will be sent immediately along with the latest newsletter and the lucky recipient will get regular newsletters throughout the year.

Subscription years run from 1 July to 30 June.