

Pacific

Northwest

CORNISH
Society

Volume 5 Number 1

Winter 2003

Nadelik looan na looan blethen

CORNISH CHRISTMAS

In Cornwall it is customary for each household to bake saffron buns on Christmas Eve — they are shaped with a small portion of the dough in the centre of each top pulled up to resemble a small cake on top of a large cake. It is customary for each person in the household to have their own bun and to taste everyone else's. The buns must not be cut until Christmas Day as it is unlucky to eat them sooner.

As a decoration two hoops were fastened one in the other with nails and decorated with evergreens, apples, oranges, etc., and suspended from the middle beam in the ceiling of the kitchen. This is called a "kissing bush." At night a lighted candle is put in it.

The National Trust house at Cotehele is still decorated to the original 16th-century pattern, and the garland in the great hall is made from moss and reeds intertwined and then decorated with evergreens and fruit. It is amazing to think this garland (which must be 20 feet long) is all made from natural materials. It takes two women around six days to put it together.

From Christmas to Twelfth Tide, goose-dancers paraded the streets in west Cornwall with masks on. They behaved in such an unruly manner that women and children were afraid to venture out. If the doors to houses were not locked they would enter uninvited and stay, playing all kinds of antics, until money was given to them to go away. These goose-dancers became such a terror in Penzance that the Corporation put up notices on Christmas Eve forbidding their presence. They still dance in St Ives. Cont. on pg 3

March Meeting Will Celebrate St. Piran

The March 8 meeting, a celebration of St. Piran's Day, will be in Vancouver at Clark Public Utilities community room, 1200 Fort Vancouver Way. It's just off I-5, just north of the Interstate Bridge. The Columbia River Branch will offer overnight hospitality to people who don't want to make the whole trip in one day. While your 2003 calendar is out, mark July 19 for the annual meeting in the Sequim area.

Message from our president...Mary

Harry Glasson's musical visit in January gives us some golden opportunities. The most obvious is the chance to enlarge our understanding of Cornwall and enjoyment of Cornish culture and music.

Beyond our own enjoyment, Harry's performances are great reasons to invite others with an interest in Cornwall to connect with Pacific Northwest Cornish Society. While a meeting isn't going to get much more press than a paragraph in a local newspaper, a concert is a news peg on which to hang the story of PNCS. If you want a news release for your local paper, please contact me at sissonrm@qwest.net. But don't wait for the press to pick up the story. After all, how often have we heard about concerts of Irish music? Tell your friends who like Celtic music or folk music that you know of a concert they're sure to enjoy. Then bring them!

In other news... Marcie Rothman has been both our webmaster and our newsletter editor since PNCS was formed in 1998. While her love of Cornwall hasn't changed, her free time has. Now working full time and taking care of her family and extended family means she isn't able to give as much time to our communications as she'd like. Still needed: a newsletter editor, or someone who would share this volunteer job with Marcie. Let me know if you're interested. Joan Huston has been helping Marcie since the beginning, and we greatly appreciate everything both of you have done to keep us informed.

Welcome, new members Nellie Buel of Boerne, Texas; Judy Falk of Vancouver; Gene and Jean Spargo of Sequim; and Bert and Lynne Trerise of Port Angeles. We're glad to have you aboard.

When I sent photos of the weekend at Gay Knutson's to my kids, my son looked at the scenes from the play (pictured in the last newsletter) and asked, "Is this some kind of a cult?"

With Thanksgiving just around the corner and Christmas quickly following, I want to wish you the best of holidays. And as you bow your head to give thanks for all of life's great blessings, don't forget to add, "Thank you, Lord, for making me Cornish!"

Nadelik loan na loan blethen noweth!

FLOODS IN CORNWALL

Parts of St Ives were under 5 ft of water in recent floods. An inshore lifeboat rescued 18 people from their homes as floodwater up to 5 ft deep hit the South West. A 90-year-old woman was among those rescued in the north Cornwall town of St Ives. Others were knocked off their feet by the force of the water and took shelter in shops and homes until the lifeboat arrived to ferry them to safety. Postmistress Lyn Gray, whose premises were flooded, said: "The scene is one of devastation."

Elsewhere in Devon and Cornwall, houses were flooded, roads closed and many cars abandoned. A total of 53 flood warnings have been issued for rivers in the South, South West, East Anglia and the Midlands.

Retained firefighters were on the scene in St Ives, but there was little anyone could do as the River Stennac burst its banks, turning many roads into raging torrents. Jimmy Miller of Falmouth Coastguards, said: "Doors had been broken down by the force of the floods and lifeboatmen were walking through St Ives up to their chins in water. One woman was near to tears as the water came up through her cellar." Several people were injured and were taken to the town's hospital, which itself was flooded.

CORNISH CHRISTMAS cont.

On New Year's Eve it was customary to open the Bible haphazardly and the text on which the forefinger of the right hand rested was supposed to foretell the future. Also on New Year's Eve a piece of silver and a piece of coal were put on the threshold to be brought in on the following day, so that there might be no lack of it for the year. Nothing can be lent on New Year's Day and nothing taken out of the house, but as much as possible brought in.

Twelfth Day cake was baked with a wedding ring, a sixpence and a thimble in it. If you got the bit with the ring you would be married before the year was out, the holder of the thimble would never be married and the one with the sixpence would die rich.

The Mousehole Lights and Tom Bawcock's Eve:

Mousehole is a small fishing village in West Cornwall with a most beautiful harbour. In late November the whole village begins preparation for their famous Christmas Lights, a spectacular display of illuminations from dancing reindeer to Santa Claus, to Christmas pudding complete with sprigs of holly.

There is even a Star Gazey Pie in lights, a dish unique to Mousehole, prepared in the Ship Inn, and eaten by long tradition on 23rd December, Tom Bawcock's Eve. The story goes that many years ago, during one particularly bad winter, storms had prevented the fishing boats putting to sea. In a lull in the bad weather one of their number, Tom Bawcock, managed to launch his boat and catch enough fish to prevent the village from starving. A pie of many fishes was made from the catch — Star Gazey Pie. The story was later turned into a children's book and television film, "The Mousehole Cat."

Nowadays, people travel many miles from all over Cornwall and further afield to see the marvellous "Mousehole Lights." Not only are the houses and cottages decorated, but even the boats bobbing in Mousehole Harbour.

Cornish Ginger Fairings

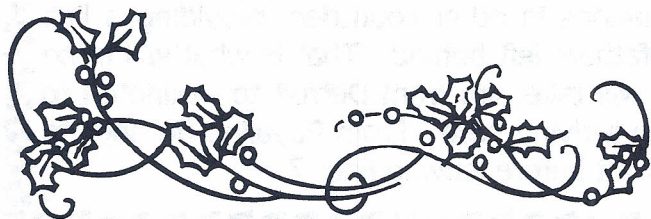
Ingredients

4 oz Plain Flour	2 oz Butter
2 tbsp Golden Syrup	¼ tsp Salt
2 oz Sugar	1 tspn Baking Powder
1 tspn Ginger	1 tspn Baking Soda
1 tspn Cinnamon	1 tspn Mixed Spice

Mix all the dry ingredients except the sugar. Rub in the fat, add the sugar.

Heat the syrup until it runs and add to the mixture. Roll into balls the size of a walnut and place on a greased tin on top shelf of a fairly hot oven — 375°F (190°C).

When the biscuits begin to color, remove to a lower shelf where they will flop and crack.



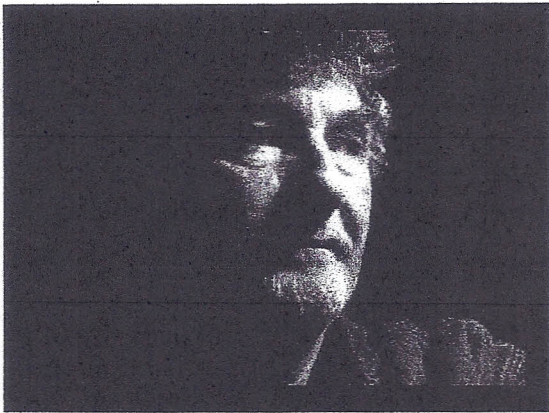
Cornish Mead

3lbs (1360gm) clear honey	
1oz (28gm) yeast	
1 gallon (4.55l) water	
2 lemons	2 oz (56gm) root ginger
Rosemary sprig	

The water should be boiled for 30 minutes, then the honey stirred in and the mixture simmered for a further hour. Remove any scum produced with a wooden spoon. The ginger should first be bruised and tied in a muslin bag along with the rosemary. This is added to the fluid along with the juice and rind of the lemons. When the fluid has cooled to lukewarm add the yeast and stir. Cover the vessel and let stand in a warm place removing the muslin bag and floating lemon peel after 5 days, but allow the mixture to ferment for a further 6 days. Strain with a cloth sieve and bottle, leaving the corks loose initially but when the gas production ceases tighten home. It should be kept bottled for at least two months before drinking.

Bard Harry Glasson Brings Cornish Music to Northwest

Early January. Christmas is over, the New Year has been greeted, and the rainy Northwest winter is closing in. The Pacific Northwest Cornish Society has just the cure — Bard Harry Glasson bringing his Cornish music to us. Whether you live closer to the Columbia River or Puget Sound, you'll have the opportunity to hear Harry.



Wednesday, January 8— Harry will be in Vancouver at Clark Public Utilities, 1200 Fort Vancouver Way. Take I-5 to the Mill Plain exit, head east, take the first right, and on your right is the PUD. The community room is on the south end of the building. A pot luck dinner starts at 6 p.m. and the concert at 7.

Friday, January 10— The venue has changed for the Puget Sound area performance, and the planned soup and pot luck won't be happening. But be sure to come anyway! Harry will be at Merrill Gardens Retirement Center, 123 4th Ave. N.W., Puyallup, at 7 p.m. Friday, Jan. 10. Sadie Uglow will be the hostess. Directions: From the north, take Meridian (one way southbound) to 4th Ave. N.W., turn right, and Merrill Gardens will be on the right. From the south, take Hwy. 512, the Puyallup exit off I-5. Take the Pioneer exit from 512 and head west. Turn right on 2nd St.S.E., then left on Stewart. Turn right on 2nd St. N.W. and you'll see Merrill Gardens.

Harry Glasson was born at Clowence near Praze an Beeble in 1951. He was educated at Crowan Junior School and Treswithian Senior School in Camborne. He left school at 16 to join the Merchant Marines, and five years later returned to Cornwall to farm.

He started playing guitar as a teenager when Elvis, the Beatles, and the Rolling Stones were popular. But Harry was influenced by a different kind of singer, Woody Guthrie. In Guthrie's songs he found realism, humor and passion, qualities he carried through to his own songwriting.

He is involved in the Cornish music scene as a singer, songwriter, and performer. His songs reflect his passion for Cornwall, its people, its landscape and its history. Harry was made a Bard of the Cornish Gorseth in 2001 with the bardic name Gwas Canoryan Kernow (servant to the singers of Cornwall).

Harry has turned his love for Cornish history into another kind of venture, Harry Safari Guided Tours of Cornwall. Leading tours has caused him to delve deeper into Cornwall's history, and this in turn has influenced his music. The combination of Cornwall's great mining past and the men and women who, faced with poverty and deprivation, emigrated to the four corners of the world, has been a rich source of material for his songwriting.

Harry's songs are becoming well known in Cornwall and across the world as radio and television stations give them airtime. Other individuals and choirs sing them, and Harry himself is now taking to the road and visiting Cornish associations in other countries, providing a link between modern Cornwall and the Cornwall their forefathers left behind. That is what will bring Harry to the Northwest in January. His 17-stop tour will take him from Detroit to Lexington to Denver to Grass Valley, with points in between, before arriving here. From Puyallup he goes to South Dakota, Nebraska, Iowa, Illinois and back to Detroit before leaving Feb. 7.

The Yule Log

While most people have heard of the Yule Log, few people realize that its tradition can be traced back to the days of the pagan Norsemen, or Vikings.

To celebrate their belief in the powers of the gods, the Norsemen held festivals. The father of the Gods was Odin or Thor, commonly called the Yule Father (Yule referred to the sun). The original Yule Log Ceremony was a festival celebrating the sun during the winter solstice, which occurs close to the time we celebrate Christmas today.

Originally, the Yule Log was burned in honor of the gods and to bring good luck in the coming year. The log was usually from one of the largest trees that could be found. It was so massive that to haul it a team of horses or oxen were needed. After the Norman invasion of England in 1066, the Yule Log tradition was passed on to the British and evolved to the tradition that it is today.

After being cut down, the Yule Log was dragged through the streets. The log always came from its owners' land or a neighbor's property, and was never purchased. It was always burned on Christmas Eve, accompanied by music, fun, and games. It was customary that each year a piece of the Yule Log was saved and used to start the fire for the next year's log.

To help kindle the fire, holly was placed under the log. Customarily, guests would toss a sprig of holly into the fire to burn up the troubles of the past year and to keep their houses safe from burning down in the New Year.

Other Anglo-Saxon traditions include celebrating good health in the New Year by drinking from the wine-and-spice-filled Wassail bowl; baking Yule dough into figures shaped like people, with raisins for eyes and noses, to symbolize Christ (these Yule Dough people are where today's gingerbread men came from); burning a Yule Candle, which was big enough to burn for the 12 days of Christmas; and hanging a sprig of mistletoe for fertility and romance.

Yule Log Recipe

5 egg yolks
3/4 cup sugar
1 teaspoon real vanilla extract
1 cup sifted or lifted all-purpose flour
1 teaspoon baking powder
5 egg whites
3/4 cup heavy whipping cream
2 tablespoons brandy
1 pound milk or dark chocolate

Preheat oven to 375 degrees. Line a jelly roll pan with parchment paper. Spray lightly with oil.

Beat egg yolks until light colored and then beat in sugar gradually. Add vanilla.

In another bowl, whisk together the flour and baking powder and beat into the egg yolks until smooth.

Beat the egg whites until stiff but not dry and gently fold them into the cake batter. Spread into baking pan and bake 10-13 minutes. Loosen edges from the pan and invert the pan onto a clean towel that has been dusted with powdered sugar. Trim off any crusty edges.

Roll the cake while it is still hot with the towel and place on a rack to cool.

In meantime, combine in a batter bowl the cream and brandy. Pour over the chocolate pieces.

Microwave on high 1 minute. With a rubber spatula, stir to see if it has all melted. If not, add another 30 seconds. Stir again until melted.

Unroll the cooled jelly roll and gently spread this mixture over the cake. Roll and place the cake on the seam on a serving plate.

With a serrated knife, slice off about a 2-inch piece, on an angle, from one end. Place this on top of the roll.

Frost with chocolate buttercream frosting, building the frosting up around the sides of the knothole but do not cover the top of the knothole, and working the frosting under the roll as possible.

Using a knife or other tool, make marks in the frosting to resemble the texture of wood bark. Decorate with cherries or cranberries and candy leaves, if desired.



Cornish Wassail Song

Artist unknown



An old tune sung by young Cornish men as they would go from house to house in the village.

TML #002200 Key D Major

1. Now Christmas is comen and New Year begin
Pray open your doors and let us come in

Chorus:
*With our wassail, wassail, wassail, wassail,
And joy come with our jolly wassail.*

2. O Master and Mistress sitting down by the fire
While we poor wassail boys are traveling the mire.

Chorus:

3. This ancient house we will kindly salute
It is an old custom you need not dispute

Chorus:

4. We are here in this place, orderly we stand
We're the jolly wassail boys with a bowl in our hands.

Chorus:

5. We hope that your apple trees will prosper and bear.
And bring forth good cider when we come next year.

Chorus:

6. We hope that your barley will prosper and grow
That you may have plenty and some to bestow.

Chorus:

7. Good Mistress and Master how can you forbear
Come fill up our bowl with cider or beer

Chorus:

8. Good Mistress and Master sitting down at your ease
Put your hands in your pockets and give what you please.

Chorus:

9. I wish you a blessing and a long time to live
Since you've been so free and willing to give

Chorus:

Wassail

**Hot beer or cider, frothed up
with beaten eggs, spiced and
sweetened.
If cider was used, frothy baked
apples were floated on the liquor.**

Cornish Christmas Play

by W. Hone

Location: Cornwall, England *Year:* Publ. 1827
Time of Occurrence: Christmas

CAST

Father Christmas
Turkish Knight
Saint George
Doctor
Hobby Horse
Old Squire
Hub Bub
Box-Holder

PLAY:

{One of the party steps in, crying out - }

[Someone No.1]

Room, a room, brave gallants, room,
Within this court
I do resort
To show some sport
And pastime,
Gentlemen and ladies, in the Christmas time -

{After this note of preparation, old Father Christmas capers into the room, saying,}

Father Christmas

Here comes I, old Father Christmas. Welcome, or
welcome not,
I hope old Father Christmas Will never be forgot.
I was born in a rocky country,
where there was no wood to make me a cradle;
I was rocked in a stouring bowl,
which made me round shouldered then,
and I am round shouldered still.

{He then frisks about the room, until he thinks he has sufficiently amused the spectators, when he makes his exit with this speech.}

Father Christmas

Who went to the orchard,
to steal apples to make gooseberry pies against
Christmas?

{These prose speeches, you may suppose, depend much upon the imagination of the actor}

{Enter Turkish knight.}

Turkish Knight

Here comes I, a Turkish night,
Come from the Turkish land to fight,
And if Saint George do meet me here
I'll try his courage without fear.

{Enter St. George.}

Saint George

Here comes I, Saint George, that worthy
champion bold.
And with my sword and spear I won
three crowns of gold.
I fought the dragon bold, and brought
him to the slaughter;
By that I won fair Sabra, the king of
Egypt's daughter.

Turkish Knight

Saint George, I pray be not too bold,
If thy blood is hot, I'll soon make it cold.

Saint George

Thou Turkish Knight, I pray forbear,
I'll make thee dread my sword and spear.

{They fight until the T. knight falls.}

Saint George

I have a little bottle, which goes by the
name of Elicumpane,
If the man is alive let him rise and fight
again.

{The knight here rises on one knee, and endeavours to continue the fight, but is again struck down.}

Turkish Knight

Oh! pardon me, Saint George, oh! pardon me
I crave,
Oh! pardon me this once, and I will be thy
slave.

Saint George

I'll never pardon a Turkish Knight
Therefore arise, and try thy might.

{The knight here rises on one knee, and endeavours to continue the fight, but is again struck down.}

Turkish Knight

Oh! pardon me, Saint George, oh! pardon me I
crave,
Oh! pardon me this once, and I will be thy slave.

Saint George

I'll never pardon a Turkish Knight
Therefore arise, and try thy might.

*{The knight gets up, and they again fight, till the
knight receives a heavy blow, and then drops on
the ground as dead.}*

Saint George

Is there a doctor to be found,
To cure a deep and deadly wound?

{Enter Doctor}

Doctor

Oh! yes, there is a doctor to be found,
To cure a deep and deadly wound.

Saint George

What can you cure?

Doctor

I can cure the itch, the palsy, and gout,
If the devil's in him, I'll pull him out.

*{The Doctor here performs the cure with sundry
grimaces, and St. George and Knight again fight,
when the latter is knocked down, and left for
dead.}*

*{Then another performer enters, and on seeing the
dead body, says,}*

[Someone No.2]

Ashes to ashes, dust to dust,
If uncle Tom Pearce won't have him, Aunt Molly
must.

*{The hobby-horse here capers in, and takes off the
body.}*

{Enter Old Squire}

Old Squire

Here comes I, old, old Squire,
As black as any friar,
As ragged as a colt,
To leave fine clothes for malt.

{Enter Hub Bub}

Hub Bub

Here comes I old Hub Bub Bub Bub,
Upon my sholders I carries a club,
And in my hand a frying pan,
So am not I a valiant man.

*{These characters serve as a sort of burlesque
on St. George and the other hero, and may be
regarded in the light of an anti-masque.}*

{Enter the Box-holder}

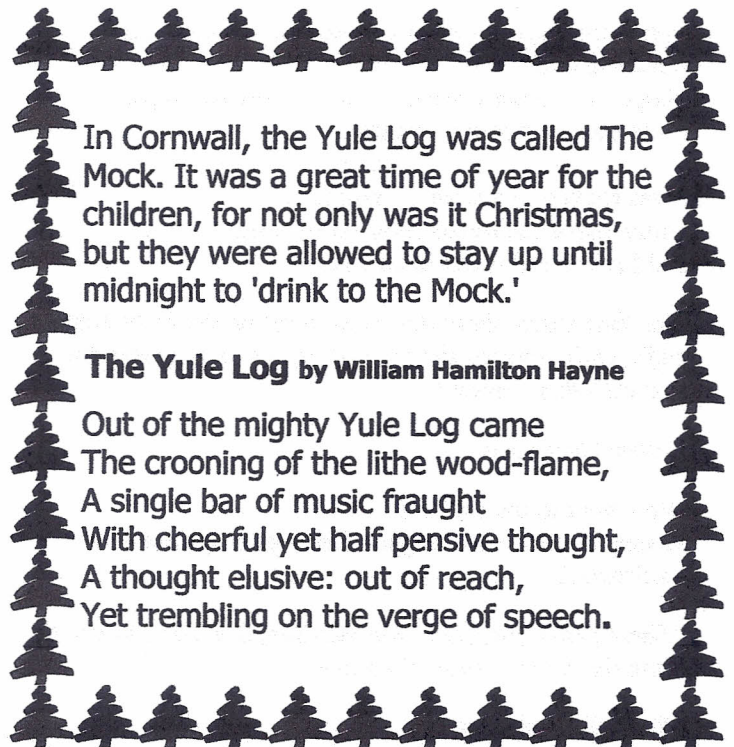
Here comes I, great head and little wit,
Put your hand in your pocket and give what you
think fit.
Gentlemen and ladies, sitting down at your
ease,
Put your hand in your pockets, give me what
you please.

Saint George

Gentlemen and ladies, the sport is almost
ended.
Come pay to the box, it is highly commended.
The box it would speak, if it had but a tongue.
Come throw in your money, and think it no
wrong.

William Hone

The Every-day Book and Table Book... : Vol.II
London, Thomas Tegg & Son, 1827, Col.122-126



In Cornwall, the Yule Log was called The
Mock. It was a great time of year for the
children, for not only was it Christmas,
but they were allowed to stay up until
midnight to 'drink to the Mock.'

The Yule Log by William Hamilton Hayne

Out of the mighty Yule Log came
The crooning of the lithe wood-flame,
A single bar of music fraught
With cheerful yet half pensive thought,
A thought elusive: out of reach,
Yet trembling on the verge of speech.



Tosh Nadelik – The Christmas Bush

The Christmas Bush—formed the main decoration in many parts of Cornwall. This was made of two wooden hoops fastened together at right angles and bound lavishly with evergreens. Into the green foundation were woven red ribbons and bows, apples, oranges, fir cones, flowers, nuts—in fact almost any decorative item that could be found was used. A lighted candle was set inside it. Today we wouldn't use a candle because of the fire danger. Finally the bush was hung high for couples to kiss under, just as they do beneath the mistletoe.

Instructions to make your own Tosh Nadelik

Supplies needed:

Embroidery hoops (any size)
Red ribbon, Holly berries, Flowers, Nuts, Artificial fruit, Etc.
Florist wire and tape
Needle nose pliers or regular pliers
Hot glue gun (optional)
Evergreen garland

Directions:

1. Take apart the hoops, decide if you want to leave them plain or wrap them with tape or you can also spray them with green spray paint if you want.
2. Wrap each hoop with evergreen garland
3. Insert one hoop into the other at right angles.
4. Wire at the top and bottom making a loop at the top for the hanger.
5. You may start attaching ribbons, bows, or any trim you like. You can decorate all four sides and the top and bottom. Be creative....

More Cornish Christmas Customs

In some regions of Cornwall, Christmas curranty or saffron buns were made into birdlike shapes with fruit for eyes, and such was called a 'Dilly Bird.' In dialect the midnight hour was called the 'Dilly Hour.' We do know that this song makes reference to the 'Dilly Bird': "Nine it is the Dilly Bird that's never seen but heard-o!" In some other versions of this song we find that the number nine was associated with the moonlight, bringing us back to the hour of darkness. The meaning of the word 'Dilly' is now lost, although it may be an obscure reference to the Virgin Mary since in 1506 Harmon wrote that a 'dill' or 'dell' was "a yonge wenche, able for generation, and not yet known." 'Dilly-dilly' is the call that is given to ducks, and in some regions of England a duck is even called a 'dilly' in local dialect, so that is another connexion between this unusual word and the feathered species. Full understanding of the Dilly Bird will probably always elude us, but it is interesting to note that in other Celtic lands there are stories of the old doddesses who have magical birds perched on their shoulders, and it is just possible that in Cornwall these stories were transferred to the Virgin, and still linger with us today.

Cornish Christmas Pudding

Ingredients

0.5lb flour
0.5lb breadcrumbs
1lb suet
1lb brown sugar
0.75lb sultanas
0.5lb raisins
1lb candied peel
1 teacup orange marmalade
0.75lb currants
0.25lb blanched chopped almonds
0.25lb glace cherries
grated rind of 2 lemons
juice of 1 lemon
1tsp mixed spices
1tsp salt
6 large eggs
1 glass of Stout
0.5tsp bicarbonate of soda

Method

Mix all the ingredients together, omitting the stout and bicarbonate of soda. Cover and leave overnight. Next day mix again thoroughly. Put the stout and the bicarbonate of soda into a saucepan and heat until it froths up. Add to the other ingredients to make a stiff mixture. Put into well-greased basins (enough for about three 2-pint pudding basins). Steam for 8 hours and then on Christmas day steam for a further 2 hours. Serve with clotted cream.

The Rhymes of Apple Wassail

Wassail the trees, that they may bear
You many a plum, and many a pear:
For more or less fruits they will bring,
As you do give them wassailing.
Robert Herrick (1591-1674) "Ceremonies of Christmas Eve"



Traditions of Apple Wassail

"In Southern England a...set of customs...was grouped under the name of wassailing. They consisted, in essence, of wishing health to crops and animals much as people passing the wassail bowl wished it to each other.

Most are well recorded in the early modern period, and they may quite easily have descended directly from pagan practices, although it is also possible that they developed outwards from the domestic wassail.

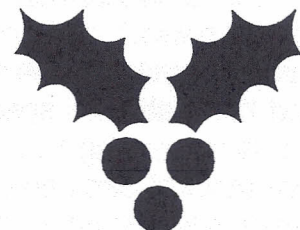
The most widespread, famous, and enduring concerned fruit trees. It is first mentioned at Fordwich, Kent, in 1585, by which time it was already in part the preserve of groups of young men who went between orchards performing the rite for a reward.

Robert Herrick, almost certainly writing about Devon and in the 1630s, spoke of 'wassailing' the fruit-bearing trees in order to assure good yields, and in the 1660s and 1670s a Sussex clergyman gave money to boys who came to 'howl' his orchard (being the enduring local term).

John Aubrey, describing West Country customs in the same period, said that on Twelfth Eve men 'go with their wassel-bowl into the orchard and go about the trees to bless them, and put a piece of toast upon the roots, in order to it.'" - From The Stations of the Sun by Ronald Hutton

LOOKING FOR CORNISH CHRISTMAS MUSIC

Try Brio Music Distribution, 6 Edgelands Lane, Ipplepen, Newton Abbot, Devon, TQ12 5QG, UK
http://www.brio-music-distribution.com/acatalog/BrioMusicOnline_Cornish_Christmas_11.html



Pacific Northwest Cornish Society Application for Membership

Name:

Address:

City:

State/Province:

Zip:

Phone:

Email address:

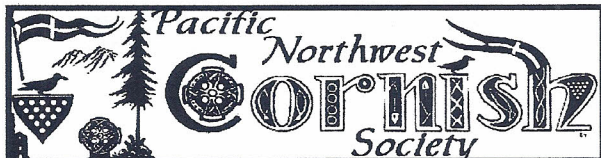
Webpage:

\$10 Individual member \$15 Dual Membership

List Cornish names and areas or Parishes interested in?

Send form filled out to:

Pacific Northwest Cornish Society
9009 NE 22nd Circle
Vancouver, WA 98664



PNCs WEB SITE

www2.whidbey.net/kernow/pncs/pncs.html

e-mail PNCs123@aol.com

OUR NEWSLETTER DEADLINES:

Second week in January
Second week in May
Second week in August
Second week in November

Send articles, pictures, ads, notices, whatever, to:
Marci@whidbey.com

Or mail to: **Marcie Rothman**
5345 April Dr
Langley, WA 98260

Make sure they get to us prior to the above
deadlines to be included in the next newsletter.

PNCs ANNUAL MEETINGS

Members unanimously voted to conduct three meetings each year. The normal schedule will be for a meeting in March (St Piran's Day recognition); July (Annual meeting for election of officers); and October. For planning purposes, the July meeting will normally be at Ft Borst Park and the March and October meetings will be divided between a location in the Olympic Peninsula area for members located in the northwestern parts of the state and the Puyallup-Olympia area for those in the southern locations.

PNCS Officers

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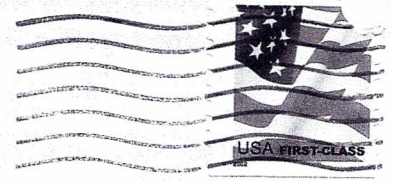
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cknutson@olympus.net

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The purpose of this society, organized as a non-profit Corporation, shall be educational. It shall be devoted to furthering Cornish heritage genealogical research in the states of Washington, Oregon, and Idaho.

MEMBERSHIP: Individual Membership: \$10.00
Dual Membership: \$15.00
Lifetime Membership: a one-time payment of dues equal to fifteen (15) times the current annual dues.
Annual dues are payable as of 1 July.
Send dues payable to: Pacific Northwest Cornish Society
Address: Pacific Northwest Cornish Society
9009 NE 22nd Circle
Vancouver, WA 98664

Pacific Northwest Cornish Society
10116 Stoli Lane NW
Silverdale, WA 98383-8826



#37
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