Next Meeting: Saturday, October 27, Vancouver



Volume 15, No. 1 Autumn, 2012



Gathering after the July annual meeting in Centralia are Alene Reaugh, Linda Roser, Darlene and Joe Cole, Joan Huston, Sandy Dunkel, Shirley Ewart, Margaret Porter, Michael Matheson, Mary Sisson, Gay Knutson, Bob Bruce, Bill Scheer, Carolyn Bawden, Judy Scheer, Shirley Bruce, Dot Huntley, Pamela Perrott, Bonnie LaDoe and Gord'n Perrot..

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Alene is back, thanks to volunteers

Thank you all for electing me president again. I would not be able to do this if it were not for all the help and support provided by you the members.

I would like to thank Bob Bruce and Ann Holiday for stepping up to the plate to volunteer their continuing support. Of course, where would we be without Dot Hosking Huntley who is a real mover and shaker? It was because of their commitment that I made my decision to run again as president.

Other members have offered their support to contribute to the ongoing success of this group. Some of these people have come forward and volunteered their time to attend the Highland Games. Our goal is to get the word out that the Northwest Cornish want to take their place in the Celtic world and to find others who want to learn about their heritage.

We have received a lot of interest in our participation at the Highland Games; some people knew they are Cornish but did not know there was



PNCS members Alene Reaugh and Carolyn Bawden volunteer among the clans at the Portland Highland Games to show the Celtic world we're one of them.

a group where they could learn more about it. We are also educating those who did not know that the Cornish are Celtic and the one person who wanted to know what "clan" the Cornish are.

Our next meeting is scheduled for October 27, 2012 at the Clark County Genealogy Library in Vancouver, WA. We will meet at 11 a.m., have a pot luck lunch and then settle down to take care of business, we will have a full agenda to discuss.

After our business meeting we will be treated to a program by Carola Dunn, author of "Manna from Hades," who will speak to us about life boats and life saving on the Cornish Coast. She will also talk to us about her new book that will be out in December, "The Valley of the Shadow."

I am looking forward to seeing you all again.

> Alene Reaugh President

Cornish mystery author Carola Dunn has reader in suspense

The suspense is killing me. I am having a hard time waiting for the next book in the Cornish mystery series by our October speaker, Carola life working for an international Dunn.

She spins a good yarn, I feel like I know her characters, and the names - "A Colourful Death" kept me wondering if my relatives, the

Rosevears, really did it.

I like the spunky Eleanor Trewynn, the widow who spent her charity and now runs a thrift shop for the charity in the village of Port Mabyn. I like her pea-green Morris Minor and her dog, Teazle.

And I'm looking forward to an-

other adventure with Eleanor and her niece, Detective Sergeant Megan Pencarrow and Megan's partner in crime-solving, Detective Inspector Scrumble.

I wonder if Scrumble will ever fully accept women on the police force. I can't wait to find out!

Ann Holiday

Pacific Northwest Cornish Society

Meeting

Saturday, October 27 Clark County Genealogical Library 717 Grand Boulevard, Vancouver, WA 98661

Social time 11-11:30; lunch 11:30 (bring something to share); business meeting at noon.

Program: Carola Dunn, author of many mysteries including a new series of Cornish mysteries.

Take the East Mill Plain Boulevard exit off I-5. Head east to Grand Avenue and turn right.

The library is on the left.

Minutes of the July PNCS meeting

The annual picnic of the Pacific Northwest Cornish Society was held at Fort Borst Park, Centralia, Washington, A pot-luck lunch preceded the business meeting, and a speaker followed.

President Joan Tregarthen Huston called the meeting to order at 12:32 p.m.

The minutes of the previous meeting were accepted as written.

Treasurer Dot Huntley reported the Society overspent what it took in since the last meeting because of expenses of the Newport Celtic Festival. Only about half the members on the roster are current on their dues. As of June 30, 2012, assets totaled \$2,951.48. Of that, \$2,530.21 was in a money market account and the remainder was in checking. The treasurer's report was accepted with no objection.

Heritage Quest Research Library in Sumner has decided not to accept PNCS as a group member. It has linked the PNCS web site into its own web site. PNCS members may use the library, which is in Sumner,

for a fee of \$5 per day. The Heritage Quest Library web site is:

http://www.hqrl.com

Alene Reaugh reported that the Country Store is running out of items to sell. Logo items may still be ordered through Café Press. PNCS gets a percentage. Alene was taking sweatshirt orders, which she planned to send to a local printer.

The Newport Celtic Festival was deemed very successful in spreading the word that the Cornish exist and PNCS exists. Some 50 visitors signed up for the drawing for the Cornish cookbook, and many people expressed interest in the organization. A list of people and organizations has been compiled. Among the connections were two representatives of KMOZ 88.5 FM in Salem. They wanted CDs of Cornish music.

Volunteers were enlisted for other summer Celtic and highland festivals in Gresham, Enumclaw, Madras, Douglas County, Hood Canal and other locations. Next year's participation will start in April in Albany, OR. Because more than half of our members live in Vancouver or Oregon, Dot Huntley moved that PNCS add a meeting in the Willamette Valley between Salem and Portland. Joan Huston suggested this be scheduled between the March and July meetings. Since this requires a by-laws change, it will be brought up again at the October meeting.

The St. Piran's Day meeting in Puyallup in March was poorly attended – only five members showed up. Dot Huntley, Bob Bruce and Gay Matheson volunteered to serve as a committee to investigate what can be done to improve attendance.

Elections were held. Alene Reaugh will return as president; Bob Bruce, vice president; Ann Holiday, secretary and newsletter editor; and Dot Huntley, treasurer.

The meeting adjourned at 1:14 p.m.

Respectfully submitted, Ann Holiday, Secretary

What do you take to a Cornish potluck? Saffron cakes!

It has been suggested that the recipe for Saffron Cake was brought to Cornwall long ago by the Phoenicians who came to barter for tin; be that as it may, the Cornish have long relished those heavenly slices of golden sunshine that can only be cut from a Saffron Cake.

Traditionally, not only cakes but buns were baked. Sixty years ago ,when Sunday Schools flourished in the county, once a year the scholars were bused to the seaside for a day's outing, and each child was given a "Tea Treat Bun," which was a saffron bun the size of a tea plate.

Past president Joan Huston's friend Jennifer Day provides us with two recipes for Saffron Bread. The authentic Cornish version requires a kitchen scale to measure the ingredients. For the oven settings, Jan suggests 350 degrees.

A simpler recipe for Saffron Bread

Makes two loaves

2 packets of saffron (2 teaspoons)

½ cup boiling water ½ cups scalded milk

1 cup butter

1 cup sugar

2 packages yeast

2 large eggs plus 1 yolk

1 teaspoon salt

½ teaspoon nutmeg

1 teaspoon cinnamon

6 cups or more bread flour

2 cups golden raisins

½ cup candied lemon peel

Steep saffron in boiling water for 5 minutes; drain and reserve liquid OR as I do, don't bother draining just pour the whole lot in the bread when required.

Pour hot milk over butter and sugar and stir; cool to warm. Stir in yeast, saffron liquid and eggs, blend well.

Add dry ingredients; reserve a little flour to dust fruit. Add dusted fruit last. Add a little more flour if needed.

Knead for 10 minutes and put in a buttered bowl; cover and let rise for 1 to 1½ hours until doubled.



Put into braids or greased bread pans and let double again. Brush with egg yolk and water.

Bake in preheated oven at 350 degrees for about 45 minutes or start checking doneness when you start to smell the bread.

Cornish Saffron Cake and Buns

The fresh yeast can be obtained from most supermarket bakery departments. I can't vouch for all shops and supermarkets but my local Sainsburys certainly sells it. If you can't find it on the shelves, go to the bakery department and ask one of the bakers.

1000 grams of plain bread flour 50 grams of castor sugar 50 grams of fresh yeast 0.4 grams of fresh saffron 300 ml water 250 grams of candied lemon peel 50 grams of candied to complete the treat 50 grams of candied lemon 50 grams of castor sugar 50 grams of fresh yeast 50 grams of fresh yeast 50 grams of fresh yeast 50 grams of castor sugar 50 grams of fresh yeast 500 grams of castor sugar 500 grams of castor sugar 500 grams of fresh yeast 500 grams of castor sugar 500 grams of castor sugar 500 grams of fresh yeast 500 grams of castor sugar 500 grams of fresh yeast 500 grams of castor sugar 500 grams of fresh yeast 500 grams of castor sugar 5

The day before you plan to cook, place the saffron threads in a bowl, pour over them three tablespoons of boiling water and leave them to soak overnight.

Next day, place the yeast into a large bowl with a teaspoon of sugar. Add four tablespoons of warm water and a tablespoon of the flour. Mix together and leave to form a spongy mixture.

Place the remaining flour and sugar in a very large mixing bowl. Add the butter sliced into small pieces and crumble together to give a fine bread crumb texture. Stir in the dried fruit and lemon peel. Mix well.

Make a well in the centre of the mixture. Add a half pint of boiling water to the saffron and stir well. Pour into the well, then add the yeast and fold together.

Knead for least 15 minutes until soft and elastic.

Cover the bowl with a clean, damp cloth and place it in a warm place such as an airing cupboard and leave until the mixture has risen to twice its previous size.

Knead once again, then divide the dough into two one -pound bread tins and use the remaining dough to form round balls on a baking tray. Alternatively you can divide the dough into one bread tin and make more buns, or divide it all into buns, as required. Place the tins and the baking tray in a warm place for another 20 minutes.

In the meantime preheat the oven to 180°C. Bake the cakes for 20 minutes at 180°C, then turn down to oven to 170°C and bake for a further 30 minutes. When the cakes are ready they will sound hollow when you tap the bottom. The buns should be baked for 30 minutes at 170°C.

Saffron Cake and buns can be eaten straight from the oven but benefit from a day maturing in a covered storage container. The cake can be sliced and eaten as it is or spread with butter or clotted cream or, better still, both.

Scotsman explains game that's big in Cornwall

Our July speaker wore a Scottish kilt and sporran and a Cornish surfing T-shirt. He brought with him a bear, a book, a ball and a stick.

E.A. Channon, who has a degree in Celtic history, talked about his Cornish cousins, the Scottish bear who is bringing comfort to veterans in England and America, and the Scottish game called shinty that's getting attention in Cornwall.

The bear is Baxter Bear, fashioned after a bear belonging to a Royal Air Force reconnaissance photographer named Baxter, who was shot down over Asia fighting the Japanese in World War II. The bear was given as a birthday present when he was



E.A. Channon with book and bear

younger, and it was given to him in a leap year, "so he's either 21 or 85. Either way, he's legal to drink anywhere in the world now, and he's quite happy about that, being Scottish."

Baxter (RAF) and Baxter (bear) survived in the Burma jungle, and the Baxter family has been trying to help veterans ever since that war. For



every Baxter Bear purchased, Channon and his wife, Paulette, give one to a veteran at a VA hospital.

Doc Martin fans smiled when he told us his Cornish cousins live in the Port Isaac area. Filming for the BBC series takes place in the old part hockey stick, a little like a golf club. of Port Isaac, ignoring the modern part up on the hill. Channon let us in on a few secrets - the school is actually the village museum, the chemist is actually an ice cream shop, Doc Martin's office and the restaurant are just regular houses, and the pub – it's a pub. They only film when the tide is in; when it's low, you can walk across the harbor.

About the T-shirt: surfing has become incredibly popular in North Cornwall in the past 20 years, he said. Surf comes of the Atlantic, bounces off the Irish coast ... "Really nice waves, Dude."

The book tells of Channon's adventures as a bagpiper, including the days he piped at the Newport Golf Club near Seattle for golfers including Bill Gates.

The latest thing is shinty, the ancient national sport of Scotland. The stick."

new Cornish won the cup this year. Channon is captain of the Portland Shinty Team.

The stick looks a little like a That's because both golf and hockey come from this sport. The idea is to put the ball into a goal.

"Wherever the Celts went, this game was with them," Channon said, listing northern Greece and Turkey as places where shinty has been found. "They looked at it as a way of getting ready for battle.

"They would play village against village, and they would play all day long, because that village might be five miles away, so the playing field would be that five miles." Now there are health and safety rules, so the field is constrained to an area like a soccer field.

"If you're interested in seeing the game, we'll be at the Portland Highland Games," he said. "It's a great sport, very physical, but these days you don't crush each other with your

California cousins to note Richard Jose

The California Cornish Cousins group invites us to save dates of May 31 through June 1, 2013, for their annual Gathering of Cornish Cousins. From Kenderwi Kernewek, the group's newsletter:

Our rich Gold Country is dotted with place names that remind us of the primitive conditions our settler ancestors faced and the good humor with which they faced them.

Places like Red Dog, Rough and Ready, You Bet and Timbuctoo have found a place in Bret Harte's stories and Western lore. So has the site of our 2013 gathering – historic Humbug City, California.

Humbug was a favorite prospector's expression of disappointment when a claim did not yield or when a creek ran dry. But neither of these disappointments was realized at Humbug in Nevada County. It became the site of an enormous operation that defined hydraulic mining for the state and the world as both an engineering feat and environmental disaster.

Supporting the work of the hydraulic mine was a gifted engineer named Hamilton Smith and a community of Cornish mine workers and their families. Their stones remain in the shaded cemetery and their presence is all around.

Also at the 2013 gathering we will celebrate the 150th birthday of Richard Jose, the great Cornish countertenor and America's first recording star. In 1906 his recording for the Victor label of "Silver Threads Among the Gold" was America's original hit song. Enrico Caruso, who also sang for Victor, said to Jose: "Ricardo! You are the world's greatest ballad singer."

Humbug is located north of Nevada City. We'll gather there for a pasty lunch, a chance to explore the historic ghost town and view the colorful cliffs and strange moonscape left behind after the hydraulic monitors were stilled. We'll lodge in the Grass Valley and Nevada City.

The gathering will include a Friday night pub sing-along with the



Richard Jose, the Cornish crooner, changed the pronunciation of his name from the Cornish "Joe's" to the Hispanic-sounding "Ho-say" after he emigrated to America as a child.

Grass Valley Male Voice Choir, seminars and speakers, an afternoon in Humbug, and a banquet dinner. Sunday morning will feature a Cornish-style worship service at the Nevada City United Methodist Church.

A note from our Cornish Bard

Yowann Byghann, past PNCS president and Cornish bard, writes from his home in Scotland:

Haven't posted for a while - very busy. I have a new job as Head of Education for two care homes plus schools for children with severe behavioural, emotional and social difficulties - right up my alley, extremely challenging but also extremely rewarding when you make even the slightest gains.

We're keeping Beacon Learning Disabilities Consultancy going too - I'm in Elgin right now doing dyslexia assessments for three students at Moray College, University of the Highlands and Islands.

So, a busy, busy bee, but really enjoying life too at the moment.

Oh, and how could I forget - beloved number one son Gawan is living with us in Dumfries while he sorts out his university placement in Dundee, and there's another piece of joy :-)

Family records wanted for Cornish Global Migration

The Cornish Global Migration Programme in Redruth, Cornwall, is documenting Cornish people who left their homeland. It has established many links with Cornish societies and individuals throughout the world.

The thousands of records gathered shed light on the process of emigration and vital aspects of the making of modern Cornwall. Contributions of copies of family records are always welcome. To contact CGMP, visit http://www.cornishmigration.org/ or email cgmp@cornishmigration.org.

Pacific Northwest Cornish Society

Officers

President: Alene Reaugh, softwalk2@yahoo.com
Vice President: Bob Bruce, blbruce21@yahoo.com
Secretary: Ann Holiday, aholiday@seanet.com

Treasurer: Dot Hosking Huntley, <u>Dot@HoaReserves.com</u>

Newsletter editor: Ann Holiday, aholiday@seanet.com

Web site:

www.nwcornishsociety.com

PNCS Meetings

First Saturday in March, in the North
To celebrate St. Piran's Day
Fourth Saturday in July, Central area
Annual Cornish Picnic
Third Saturday in October, in the South

Cornish Country Store

Our Cornish Country Store is open 24 hours on line and three times a year live at our meetings. We have a good variety of items your Cornish cousins will love. Please check the website to see pictures of all these items: www.nwcornishsociety.com/Country%20store.htm
You can place an order by emailing Alene Reaugh at Softwalk2@yahoo.com
Sweatshirts and T-shirts can be ordered directly from Café Press at http://cafepress.com/pnwcs. In addition, PNCS gets a commission on sales made through the website connection to Amazon.com.

PNCS Library

The PNCS Library is housed with President Alene Reaugh. The library welcomes donated books about the Cornish. You can bring donations to one of the meetings or contact Alene at (503) 775-9653 or email her at softwalk2@yahoo.com.

History of Cornwall on CD-ROM

The Parochial History of the County of Cornwall, a four-volume set of books with lots of information on old Cornish families, was donated to us by our Cornish member, Ron Lake, and we had them put on CD-ROM. They are available to borrow or purchase. Contact Joan Huston if interested in obtaining a copy. Tregarthen@gmail.com or phone (360) 613-1718.

Visit Pacific Northwest Cornish Society on Facebook for information on Cornish happenings!

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Cornish Connections

This is a highly arbitrary list. Feel free to suggest other Cornish Connections by e-mailing the Editor

Cornish Global Migration Programme
Collects information about Cornishmen and women who emigrated to England or elsewhere.

www.cornishmigration.org.uk

Cornish Heritage Organizations

Federation of Old Cornwall Societies http://oldcornwall.org

The Cornish-American Heritage Foundation www.cousinjack.org

New Zealand Cornish Association www.busby.net/nzca/

The California Cornish Cousins www.califcornishcousins.org

Cornish Association of Victoria (Australia) www.cornishvic.org.au

Festivals and Events

Newport Celtic Festival and Highland Games 169 SW Coast Highway Newport, Oregon 97365 www.newportcelticfestival.com

Cornish Websites

Cornwall Connections

A collection of links to all things Cornish.

www.cornwallconnections.peeples.com

Cornish Global Migration Programme

Collects information about Cornishmen and women who emigrated to England or elsewhere.

www.cornishmigration.org.uk

myCornwall.tv

myCornwall magazine (formerly Cornish World)
Video and print resources seek to make a difference
to Cornwall by creating entertaining, educational and
thought-provoking content.

http://www.mycornwall.tv

West Penwith Resources

Links to resources concerning the far west end of Cornwall.

http://west-penwith.org.uk/index.htm

General Genealogy

Washington State Archives

Has 94 million records preserved, 29 million of which are searchable online.

www.digitalarchives.wa.gov

Oregon State Archives

Search for Oregon records on line.

http://genealogy.state.or.us

Cyndi's List

More than 290,000 links to genealogy sites. The founder spoke at the March 2011 PNCS meeting. www.cyndislist.com

FamilySearch

Information from Salt Lake City and elsewhere, plus videos on how to get started on your genealogy.

www.familysearch.org

Statue of Liberty/Ellis Island Foundation Look up your ancestors who came through New York between 1892 and 1924, free.

www.ellisisland.org

Bureau of Land Management
Search for land patent records by name and state.
www.glorecords.blm.gov

Tacoma-Pierce County Genealogical Society
Meets the second Tuesday of each month, September
through May at Bates Technical College, 1101 South
Yakima Avenue, Tacoma, WA 98405

www.rootsweb.ancestry.com/~watpcgs/

BYU Idaho Special Collections

Western states marriage records, oral histories and more from Brigham Young University Idaho.