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■ ■ Est. 1962 ■ ■
Founder: Cliff Trevelyan
Trevelyan an Tynnoweth

N e w s l e t t e r

L y t h e r - n o w o d h o w

Member news

The following three items were contributed by Bruce Collier of Dunedin. Many thanks, Bruce.

St Piran's Day recognised

Having recently been rostered to give a short talk at my Rotary Club weekly meeting, and given the proximity to March 5th, I chose to talk about St Piran, Cornish nationalism, and my Cornish "roots" - complete with a St Piran flag on display. After the meeting I discovered that a fellow member was the "person in charge of flags" at a building in downtown Dunedin and at his suggestion I loaned him my flag for flying on the flagpole on St Piran's Day. A light breeze for most of the day showed it off to full advantage.



Shelterbox

When disaster strikes and international relief agencies swing into action, often some of the first on the scene are personnel and resources from the "Shelterbox" organisation which has its H.Q. in Helston, Cornwall.

Shelterbox was founded in 2000, and the same year the Rotary Club of Helston-Lizard adopted it as its millennium project. The concept was a simple one - to provide the basic equipment an extended family needs to survive in the immediate aftermath of a disaster and to sustain them for up to six months. The first consignment of 143 boxes was sent to earthquake victims in the Indian state of Gujarat in January 2001.

Following the lead of the Helston-Lizard club, other Rotary Clubs around the world adopted Shelterbox as an official club project. Today Shelterbox is an official (and the first) "project partner" of Rotary International. In August 2007 HRH The Duchess of Cornwall became the charity's President and Royal Patron, following her visit to the Helston HQ that summer.

Each box typically contains a disaster relief tent for a family, thermal blankets and groundsheets, water storage and purification equipment, solar lamps, cooking utensils, a basic tool kit, mosquito nets and children's activity pack. For colder countries, winterised boxes include more blankets and groundsheets and a thermal liner that fits between the inner and outer layers of the tent retaining more heat.

ShelterBoxes are packed and dispatched from the organisation's headquarters in Helston, although some stocks of prepositioned boxes are stored in strategic locations across the globe to enable a rapid response. Each box carries a unique "tracking number" so that a sponsoring group or individual (each box costs NZ\$1,500) can go on-line and view the current status of "their" box.

More Information at:

<http://www.shelterbox.org.nz>

www.facebook.com/ShelterBoxNZ

[ShelterBox gave a talk at a Christchurch Branch meeting some years ago. - Nick]

Overhill

Recently, using Google, I searched "Pendeen" - the village in West Penwith where my Great Grandfather William Grenfell was born and lived prior to emigrating as part of the Cornish diaspora in the late 1800's. I was surprised to learn that the village and several of its inhabitants had been featured in a horror movie, "Overhill", filmed in 2011 and premiered at the East End Film Festival in June 2013. The story focuses on Londoner, Rebecca, who takes Overhill Cottage in Pendeen as a quiet and secluded place to get her novel finished. She quickly finds that the locals know more about her than she anticipated, and peace is in short supply.

I was able to locate the film on Vimeo (<https://vimeo.com/69413102>) and quite aside from the fictional plot, it was uncanny to recognise places from my visits to the village in 2012 and 2014, including the "North Inn" (where I stayed several nights and drank a pint

or two), the local Costcutter store (where I purchased groceries), and St Johns Church (where I found the Grenfell family name on several of the headstones in the graveyard).

Incidentally, Ollie Hutchinson the brother of film director, Will Hutchinson, runs the shop in Pendeen and he persuaded as many local characters to take part as he could – most had no previous acting experience!

More information at <http://www.willhutchinson.co.uk/overhill/>

Starry gazey pie

It is not really the right time of year to include a recipe for starry gazey pie because the traditional time to eat it is on Tom Bawcock's Eve (the day before Christmas Eve). As I've mentioned in a previous newsletter, Tom rescued Mousehole from a hungry Christmas by braving a storm to catch fish to feed the whole village. However, I am not going to let tradition get in the way,

I have to confess that I haven't eaten starry gazey pie or tried to make one and I suspect that there are as many personal variations to the recipe as there are for pasties. The Ship Inn at Mousehole includes potatoes in its pie. Some 'posh' recipes I tracked down specified quails eggs and white wine which don't sound very Cornish to me. I chose this recipe because it is relatively simple and includes basic ingredients that most people would have in their pantry or find at the supermarket.

Ingredients:

- 25g butter
- 1 onion-chopped
- 3 rashers of bacon- chopped
- ½ tbsp flour
- 250ml fish stock
- 300ml milk
- 2 tbsp chopped Parsley
- 2 hard boiled eggs- shelled and chopped
- 6 pilchards/herrings/or small mackerel-filleted, bones removed, heads and tails reserved
- 200g pastry (shortcrust or puff), rolled to thickness of 3mm
- 1 egg beaten

Method

1. Heat the butter in a pan, and fry the onion and bacon until soft. Add the flour and stir well, then slowly add the milk and fish stock. Simmer until thickened to create a lump-free sauce.
2. Remove from the heat, add the herbs and chopped egg, then season. Leave to cool.
3. Preheat the oven to 200 °c.
4. Cut the fillets in half and lay them in a shallow pie dish, lightly season.

5. Pour the sauce over the fish. Lay the pastry over the dish and trim to size. Make small slits and push the reserved fish heads through so that they stare up at the stars. Make more slits around the edge to insert the tails. This gives the look that the fish are leaping through water and allows the oil released during cooking to drain into the pie to improve its flavour and moistness.

6. Brush the top with beaten egg and bake for 40-45 minutes until the pastry is golden.

If any member makes a starry gazey pie, please send me a photo. I'd be happy to publish it. Please do not send a sample of the pie. I don't think it would improve from a journey through the post!

Add a little Cornish to your cooking

Here are some translations of the ingredients of starry gazey pie – to add some authenticity to your dish.

| Kernewek | Sounds like | English |
|----------|--------------------|-----------|
| Hern | <i>Hurn</i> | Pilchards |
| Briel | <i>Bree ell</i> | Mackerel |
| Onyonen | <i>On yoe nenn</i> | Onion |
| Hogen | <i>Hoe ghen</i> | Pastry |
| Hogen | <i>Hoe ghen</i> | Pie |
| Backen | <i>Back enn</i> | Bacon |
| Oy/oyow | <i>oi/oi ow</i> | Egg/eggs |
| Holan | Hole ann | Salt |
| Puber | Pew ber | Pepper |

It's interesting that the same word (hogen) is used for pastry and pie whereas the Kernewek for pasty is "pasti".

Cornwall, Niagara Falls, Auckland

Bobby Leach was an extrovert, a circus stuntman and hungry for fame. Newspaper reports and other accounts of his life claim that he was born in Cornwall but genealogists have had difficulty tracking down details of his birth. Some say it was more likely he was a Yorkshireman. Others reckon he was from Falmouth.



He travelled the world and was living in the town of Niagara Falls on the border of Canada and the USA when a woman, Annie Taylor, performed an amazing stunt. She survived falling over the huge Niagara Falls in a

barrel. Bobby could not resist the challenge and attempted the feat himself on 25 July 1911.

The picture shows him sitting on the “barrel” which he designed and had built specially for the adventure. It looked much more like a boiler tank.

Bobby survived - just - despite breaking both his kneecaps and fracturing his jaw (ouch!). He subsequently lived off this flawed success, promoting himself as the first man to have gone over the falls and lived to tell the tale. Technically true but a play on words that belittled Annie’s pioneering achievement. For several years he toured Canada, the United States and England, recounting his harrowing journey at vaudeville shows and lecture halls, exhibiting his barrel and posing for pictures.

In 1926 he came to New Zealand and met an ironic and mundane end. Whilst walking down Princes Street in Auckland, Bobby slipped on a piece of orange peel, fell and broke his leg. Medical treatment then was not as successful as modern methods and his leg became infected. The infection developed into gangrene and the leg was amputated but that was not enough to save his life. His death on 28 April was reported in the Evening Post and other local newspapers. He was buried in Hillsborough Cemetery in Auckland where the inscription on his grave stone says “Bobby Leach world famous for his trip over Niagara Falls”.

Members in Auckland might like to go and pay their respects to a Cornishman who survived a trip over Niagara Falls but was undone by a slip in Auckland.

1690 map of Falmouth rediscovered

Alan Pearson was a keen amateur historian and was writing a two-volume history of his home town, Falmouth. As research for his book, he collected a lot of historical documents. A friend, Tom Weller, had been helping and was called in after Alan died in June 2015 to sort out Alan’s collection and advise on which archive it should go to.

To his surprise, Tom uncovered amongst other papers a large map of the Falmouth area dated 1690. Tom said “I was shown into Alan’s study and noticed a large old map rolled up in the corner. I carefully opened it and was amazed by what I saw.” Alan’s wife remembered him buying the map years earlier from a dealer in Bristol.

The map had been commissioned by the Killigrew family to record their extensive landholdings in the area and was drawn by a local surveyor called

George Withiell. At that time Falmouth was only a fledgling town known as Smithick. Farmsteads at Tregenver, Trescobeas, Tregonnigge and

Gyllyngvase are shown as are the fortifications at Pendennis. What brilliant Cornish names!

The map has been put in the safe hands of the Cornwall Record Office where it will be preserved for posterity.



The archivist, David Thomas, pictured (left) with Tom Weller (right) and the map, was thrilled to take custody. “It is one of the most significant early Cornish maps to emerge into the public domain in recent years and we are delighted to have it in our collections, where it will help researchers further understand the growth and development of Falmouth.”

Another Redruth celebrity

Following the article in the last newsletter disclosing that Dame Kristin Scott Thomas had been born in Redruth here’s another famous name who was born there on 24 June 1947: Mick Fleetwood, drummer of Fleetwood Mac. His father was a fighter pilot in the Royal Air Force serving in Cornwall.

It’s debatable whether the success of both Scott Thomas and Fleetwood is attributable to their

birthplace and early exposure to the clean, clear Cornish air or to their high-performing and widely-travelled fathers. Fleetwood spent six or so years of his early childhood in Egypt and later his family moved to Norway where his father was posted on a NATO deployment. Fleetwood’s academic career at boarding school was not stellar so he finished school at 15 and his insightful parents supported him in his drumming. They had bought him his first small kit at the age of 13.

Best known for his role with the Fleetwood Mac line-up of Rumours fame, Fleetwood was a founding member in the 1960s of the four-piece band with Peter Green as lead singer. Even though the instrumental track, Albatross, dates from that time, Fleetwood



Mac then had a music style favouring the blues. Fleetwood has returned to his roots with his own band, The Mick Fleetwood Blues Band which played at the Opera House in Wellington on Friday, 1 April.

Christchurch branch

26 members were at the branch meeting on 13 February and another 16 members registered their apologies.

President Val gave the first Cornish language lesson for 2016. It consisted of reading the English version of the nursery rhyme "Baa Baa Black Sheep" and then with considerable help from Val repeating it in Cornish. As if this wasn't enough we did the same thing with the first verse of "Trelawney".

Les presented his "News from Cornwall" spanning the two months from the previous meeting.

We welcomed back for the third time guest speakers, Pauline & Tony Hocking, who until recently had lived and worked in Tunisia for 22 years. Tony worked for Operation Mobilization Outreach as a training translator, using local people to translate the Bible into the local Arabic dialect and teaching them English at the same time. Pauline helped out with the office organisation. The Tunisian Democratic Government is very fragile and Isis terrorists make it too dangerous for tourists, so the economy is weak and most hotels have closed. Residents try to carry on as before but it is very hard with much unemployment. It is thought that one person with a job is supporting as many as 10 others.

Pauline and Tony left Tunisia with their lives packed into 6 suitcases and, following their stay in New Zealand, will move to London to do some organisation training before going to Ireland to become involved in editing training programs for young people. Saying goodbye to Tunisian friends after so many years was hard but later this year they hope to return there for a holiday.

During afternoon tea the raffle for branch funds was drawn with 7 prizes on offer.

The President welcomed 32 members and guests to the 9th annual St. Piran's Day lunch, this year coinciding with the correct day of 5 March.

To start the proceedings Les Mitchell invited all to charge their glasses and drink a toast to the Cornish Patron Saint, Saint Piran.

Heather Gladstone on her accordion led the singing of "Hail to the Homeland"

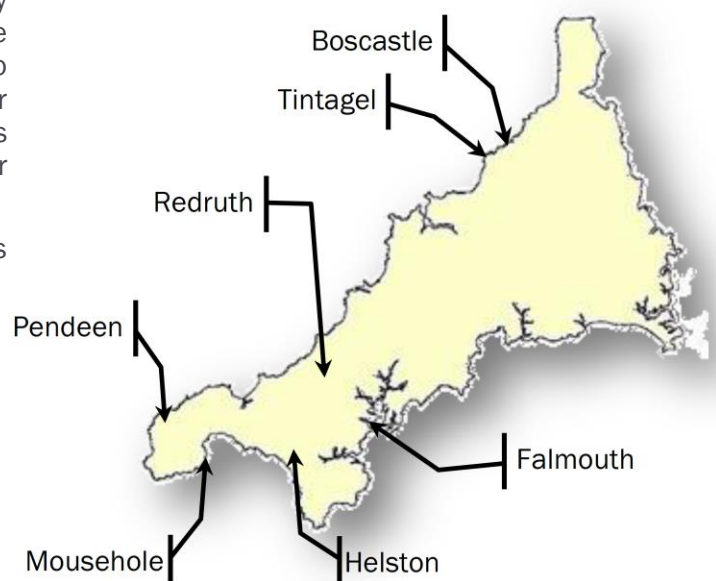
After singing grace in Kernewek, lunch was served. Lunch, prepared by the committee ladies, was a buffet of various meats, salads, potatoes, peas, beetroot, both plain and garlic bread sticks all complimented by various garnishes. The meal was much enjoyed by all with many going back for refills. Bruce Moore's vote of thanks to the ladies of the committee for their splendid efforts was greeted with loud applause.

Les Mitchell spoke of recent happenings in Cornwall. Mac Reynolds told of his connections with Cornwall from the Tintagel and Boscastle area, including being head of the local volunteer coastguard for 26 years. Heather accompanied "The Sweet Nightingale" and "Trelawney" with the traditional "Oggy, Oggy, Oggy".

Lunch was followed by the formalities of the annual meeting. The president's and financial reports were presented and well received. There was no change to the annual subscription. The following officers were elected:

| | |
|-----------------|---|
| President | Val Moore |
| Vice presidents | Dorothy Drew Les Mitchell Sister Deirdre Nelson Mac Reynolds |
| Secretary | Les Mitchell |
| Treasurer | Jeanette Beaumont |
| Committee | Margaret Swanney Jean Piper Joyce Doney Judy Wright Bruce Moore |

Places mentioned in this newsletter



Tha's it for this newsletter. All the best, my 'ansomes!

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