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N e w s l e t t e r

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

Cornwall in the media

There has been a rash of TV and radio programmes and articles on Cornish subjects recently: a radio article on pasties, the new season of Poldark, a mention by Jamie Oliver and an episode of George Clarke's 'Old House, New Home'.

The tasty and controversial pasty

On Labour Day the morning programme on National Radio featured Paul Daulton of Traditional Cornish Foods in the Waikato. Paul and his wife operate a company called 'Traditional Cornish Foods'. They sell their wares at farmers' market around the region.



Paul, a trained chef, had done considerable research into the history and making of pasties and admitted that, since taking over the Cambridge-based business, pasties had become an obsession. He provided some scientific background to what makes the pasty so special. All ingredients should be diced uniformly to ensure even cooking and the correct mouth feel. Chewing food brings out the flavour and it is important to have to chew your pasty. Using minced meat just isn't good enough. Sealing the raw ingredients into the pastry case means that the juices released by the vegetables help to steam and tenderise the meat during cooking.

Paul was conscious of the controversy surrounding the crimping of pasties. His advice on the all-important issue was that there is no 'correct' way so long as it is not across the top. The crimp should always be to the side but everyone has their own style and technique. There is an interesting video on Paul's Facebook page:

<https://www.facebook.com/CornishPastiesNewZealand/videos/> which shows a very clever way of tucking up the ends of the crimp to ensure that the case is water-tight. It always annoys me when I accidentally leave a hole at the end and all the

delicious gravy leaks out. This trick may solve my problem.

Dropping a clanger

Whilst on the subject of pasties, Jamie Oliver's latest TV series promoting the revival of long-lost local British foods tracked down the Bedfordshire clanger. With a name like that, it sounds like a spoof and I hesitate to take it seriously but the clanger appears to be very similar to a pasty. It has a pastry case containing a savoury filling at one end and a sweet one at the other. It differs from the traditional Cornish pasty by using suet pastry and has no crimping. Like the pasty, the clanger was designed as a self-contained meal for manual workers. In Bedfordshire, however, it was agricultural labourers rather than miners.

Jamie's programme carried out a silly comparison of clangers and pasties by putting them through less-than-scientific field tests of their ability to withstand being thrown around. Champion pasty maker Graham Cornish was leader of the pasty team. Predictably, given the purpose of the show, the clanger came out on top.



Art Deco transformation in Newquay

A stunning Newquay home was the star of a television show screened on TV3 on 27 October with the story of it being fully renovated in just 10 weeks.

The property on Pentire Avenue went through rapid transformation thanks to a team of architects, builders and the new owners as part



← Original
↓ Remodelled

of George Clarke's series of 'Old House New Home'. The art deco-style house was built in the



1920s and had suffered from years of neglect before the current owners bought.

Marc Bayly was the builder responsible for most of the structural work. His grandparents actually owned the building in the 1950s and his mother had grown up in it!

The new owners' initial plans were to work on the building over five years but, once they realised all of the work needed to be done at the same time, then the time span shortened significantly!" During the process they met George Clarke who, after hearing what they were doing, wanted to feature the property on his television show.

The house has had its external appearance improved, had an internal remodel, had all of the existing uPVC windows replaced with metal framed windows and has been fitted with a new projecting balcony and enlarged opening to make the most of the sea views.

The programme also featured another Newquay house in a unique location. It sits atop the island on Towan Beach and is linked to the mainland by a privately-owned suspension bridge.



John Crewes and Wellington Zoo

John Crewes was born at Grampond, a small market town in Cornwall, in 1847. He was the son of Isabella Francis and her husband, Richard Crewes, a carpenter.

At an early age John was converted to Bible Christian preaching, which had a considerable following in Cornwall. A splinter group of the Wesleyan Methodists, the Bible Christians followed teachings based on biblical precept and example. They were characterised by a revivalist, evangelical style of preaching, total abstinence from alcohol and an affinity with radical politics. Educated in London, he became first a lay preacher and later an ordained Bible Christian minister.

In 1877 John married Martha Veale in Plymouth and in 1879 they joined missionaries already established in Christchurch, NZ. Early in 1881 Crewes had the satisfaction of seeing the laying of the foundation stone of a Bible Christian church in Lower High Street, their first church in this country. Designed to seat 250 worshippers and opened free of debt, it was a testimony to his preaching and energy. At the time he was also taking services in surrounding country districts. Due to overwork, Crewes' health deteriorated, and left the ministry.

In 1884 he stood for Parliament as a 'democrat' against Julius Vogel in Christchurch North, hoping to capture the working man's vote. He was unsuccessful then and again in 1887 when he stood in Sydenham.

After he re-entered the ministry in 1888 the church sent him to Wellington but this ministry did not flourish and was abandoned after only two years. Crewes did not again work full time but he continued his lay preaching.

Settling in Newtown, Crewes' interest in social work found expression in new directions. He became secretary of several highly successful co-operative building societies, and was appointed a justice of the peace in 1898. From 1900 to 1903 he served a term as chairman of the Wellington Board of Conciliation established under the Industrial Conciliation and Arbitration Act 1894. Contemporary reports refer to his mild manner and amiable disposition. In 1902 he made a last attempt to enter Parliament when he stood for the seat of Newtown, but withdrew before the election.

Crewes' other major contribution to Wellington life reflected his passionate interest in conservation. Through his wide reading he had become very knowledgeable about zoology and he was the prime mover in establishing the Wellington Zoological Gardens at Newtown in 1906. In 1910 he became the first president of the Wellington Zoological Society and was editor of its journal, the Zoo Standard, from 1916 to 1925.



At first the zoo housed a single lion named King Dick, after then premier, Richard Seddon. Seddon

had opened Wellington Zoo in 1906 and Bostock and Wombwell Circus marked the event by gifting King Dick to the zoo. The lion was soon joined by a kiwi, an emu and some monkeys. By the mid-1920s there were more than 600 animals including six sea lions from the Auckland Islands, an Indian tiger and an Asian elephant. King Dick, the lion, died in 1921 but was stuffed and remains on display in Wellington Museum.

Crewes' last years were clouded by a civil action brought against him by the Colonial Co-operative Building Society in 1915 over some disputed funds. In ill health, he had been granted a year's leave of absence as secretary of the society in October 1912, but the court found that he was nevertheless liable for deficiencies in the society's bookkeeping during that time.



He died at Wellington in December 1925, survived by three sons and a daughter.

This story is based on articles in Te Ara, the Encyclopaedia of New Zealand, and thanks to Virginia Graham for pointing out the contribution made by John Crewes.

Christmas is coming...

When thoughts turn to planning for Christmas, most people think of sharing a glass or two of something alcoholic. John Crewes would not have approved due to his strong beliefs in total abstinence, but times change. These days in Cornwall there is an active trend to artisan spirits.

For centuries Plymouth has been home to a gin distillery but across the Tamar there is a growing number of small businesses distilling distinctive Cornish flavours into gin. Heading south and west, you come first to Tintagel, home to The Wrecking Coast Distillery. The concept here was to capture the special smoothness and texture of clotted cream – not an ingredient that would come to mind first for gin. A separate spirit



extract of the cream is added after delicate distillation of the base spirit in a computer-controlled still in Holland. Artwork for the label was drawn by local artist, John Blight.

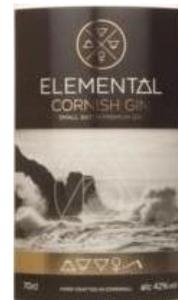
Southwestern Distillery at St Ervan near Wadebridge run by Tarquin Leadbetter and his sister, Athene, takes a much more traditional approach. It uses water from Boscastle poetically described as “fallen as virgin rain on the first dry land after an epic 2000 mile journey across the Atlantic”. The essential juniper berries come from Kosovo and a host of other ingredients are sourced around the world. The flavours of the ‘botanicals’ are extracted in wheat spirit which is then slowly hot-distilled in a copper over open flame carefully rejecting the head and tails (the first and last distillates) and keeping only the heart spirit. There are 220 bottles in a batch. Every label has hand-written tasting notes and a unique pale blue wax cap. The product is truly hand-crafted. Southwestern also produces a Cornish version of pastis, the French aniseed-flavoured spirit, by including gorse flowers from local hillsides in its ‘botanicals’.



Just down the road at Tregonetha near St Columb, there is another family distillery. Jilly and Jon Meyer have had a passion for the spirit

since trying their first martini 30 years ago.

They chose the name “Elemental” for their product. “When you’re making gin you really are making something unique and special. Generic gins are bland and often smell of chemicals. This is something in a completely different sphere,” says Jilly. “Gin production is an ancient process dependent on the alchemy of the elements of copper and water, both of which are strong symbols of Cornwall. Our logo incorporates these traditional alchemy symbols, celebrating the heritage of both gin distillation and Cornwall’s industrial past.”



The couple and their children moved to Cornwall 18 months ago. Their daughter Alice has taken over the social media and son Jeremy pitches in all over the place. He took the dramatic photograph of Treyarnon Bay that features on the gin’s label.

The first batches of both gins went on sale within a couple of months of each other and have both been very well received. Tarquin’s Gin won a BBC Good Food Bursary Award and 4.5 out of 5 from the influential Difford’s Guide, while Elemental has been placed on the December tasting menu at the prestigious London Gin Club and has just received “Made in Cornwall” status from Trading Standards. With many a household stocking up their liquor cabinets, it is just a case of keeping up with demand. Shame they’re not available in NZ.

Christchurch branch

In August, Joy and Chris Dunkerly, respectively President and Secretary of the Cornish Association of NSW, visited Christchurch at the start of a tour of New Zealand. Joy (centre) is pictured with Christchurch members (L to R) Margaret Swaney, Jeanette Beaumont, Jean Piper, Mac Reynolds, president Val and Bruce Moore.



The meeting on 17 September 2016 was the 49th anniversary of the branch. The President opened proceedings by welcoming the St. Albans Community Choir, 90 members, friends, families and the public to our annual combined Cornish troyl (a Cornish dialect word meaning party or ceilidh).



The audience were greeted on arrival with a glass of fruit punch and were seated at tables around the hall.

The afternoon started with the choir singing the "Padstow Morning Song" as a very creditable and energetic Hobby Hoss led by its teaser danced into the hall. Choir accompanist and leader Heather Gladstone explained the tradition behind the May 1st celebration which is thought to be a fertility rite, welcoming spring.



The President announced that at this year's Gorseth at St. Kevern in Cornwall two Christchurch branch members had gained awards. Heather Gladstone had been admitted as a Bard and appeared in the blue Bardic Robes to much applause. The award was for her musical work both in

Cornish schools and to the Cornish in New Zealand. Heather's bardic name is *Kernewes Ilowek* which translates to "Musical Cornishwoman" – quite appropriate.

Dorothy Drew was then presented with the Paul Smales medal for her many years of service in several capacities to the Cornish in New Zealand; again to sustained applause.



[I hope Dorothy doesn't mind me spilling the beans about a lady's age but in January she celebrates her 90th birthday and we wish her "penn blooth lowen!" – happy birthday.]

The choir again entertained with well known Cornish songs and took a break while the President told us about a Cornish choir's adventures in "The Choirs outin' to farmer Osbournes farm".

The choir final songs were "Hail to the Homeland" and "Old Johnny Bugger" and then a rousing rendition of "Trelawney" complete with the rallying cry of "Oggy, Oggy, Oggy" and the answering "Oi, Oi, Oi"

Before inviting everyone into the lounge for a magnificent afternoon tea of all Cornish fare the President thanked all who had contributed to a most successful afternoon.

The branch held its next meeting on 8 October 2016. The President welcomed 26 members and guests including Virginia Graham of Hamilton, new member Dennis O'Brien and re-joining member Sue Elliott.

The President gave a Cornish Language lesson - the nursery rhyme "Baa baa black sheep" which was very difficult master in the translation. We then had a try at singing "Trelawney" which was much easier.

Les presented his usual monthly "News from Cornwall"

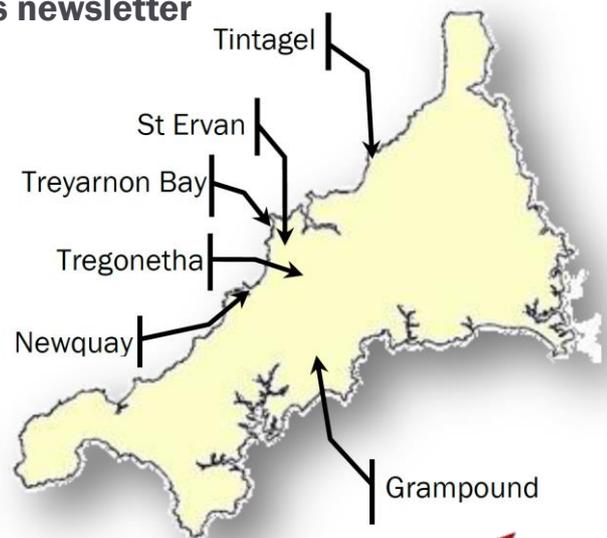
The guest speaker Elizabeth Marshall then took us on a "Trip to Vietnam". She described her recent 10-day visit to the country which included spending 3 days on boats, a visit to Monkey Island and a night visit to Da Nang to see the lanterns floating down the river. Elizabeth recommended a holiday in Vietnam with a guided tour. She had been there in winter when the temperature was 28 to 35°C and felt very safe at all times.

19 members attended the 19 November meeting when the President's Cornish language lesson was on shopping with all its ramifications for this time of the year.

Les presented some news from Cornwall from the last few weeks and some amusing notices that had appeared in church notices over the years.

A DVD of Cornwall showing some of its wonderful views, accompanied by a genuine Cornish narrator, was much enjoyed by all.

Places mentioned in this newsletter



That's it for this newsletter.

Nadelik lowen ha bledhen nowydh da!

Merry Christmas and happy New Year!

Nide

