

Welsh Society of Western New England

Cymdeithas Cymreig Lloegr Newydd Gorllewino

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UPCOMING EVENTS

TRIVIA NIGHT with "THE RED DRAGONS" TEAM

Wednesday, January 10 at the Yarde Tavern, 1658 King Street, Enfield, CT (Close to the MA state line)

Several WSNWE members joined up at the Yarde Tavern in Enfield, CT in November as the team "The Red Dragons" for a Pub Trivia night...

We enjoyed each other's company while sharing a meal together and

beating to pulp all the other teams...well not quite but we actually came in 2nd and only by one point!

We look forward to another Red Dragon Team Trivia Night on January 10, 2018at 6PM for dinner, Trivia starts at 7PM & if you can, wear red! Please join us as part of the team! RSVP to WelshWNE@gmail.com.



GENEALOGY WORKSHOPS:

Saturday, January 13, 2018 (regular session 10:15AM -5:00PM)

Saturday, February 3, 2018 (begins 10:45AM, see Rugby below),

Saturday, March 17, 2018 (begins 12:30PM, see Rugby below)

Our Genealogy Workshops meet monthly to learn how to research Welsh roots. Meets 10:15am-5:00pm: come for the day or part thereof. Bring your family tree and a lunch dish to share. Members, \$5. Non-members - first Workshop complimentary, further workshops \$10 per session. Info & location: email WelshWNE@gmail.com.

6 NATIONS CUP - RUGBY 2018

Rugby's Greatest Championship will begin on Saturday 3rd February and finish on 17 March.

The Championship title could well be on the line on Super Saturday, 17 March. Wales against France in Cardiff at 5.00pm will round off next year's tournament, and the 2018 Six Nations Champions will be crowned after that match. Want to see a game?



3 February - Wales v Scotland, Saturday 9.15am **(Watch live on TV with us before the Genealogy Workshop begins at 10:45AM! RSVP req'd). Bagels and coffee served, bring \$5.**

10 February - England v Wales, Saturday 11.45am

24 February - Ireland v Wales, Saturday 9.15am

11 March - Wales v Italy, Sunday 10.00am

17 March - Wales v France, Saturday 11.00am **(Watch live on TV followed by the Genealogy Workshop at 12:30PM!! Bring \$5 towards streaming cost. Come for the whole day or part of it - RSVP required).**

Read more at <http://rbs6nations.com> (times EST, to be confirmed)

Location in Glastonbury, CT provided after RSVP.

DDYDD DWYNWEN / SAINT DWYNWEN'S DAY

January 25, 2018

Dwynwen is believed to have been a daughter of King Brychan Brycheiniog, who lived in the 5th century. Her mother may have been Rigrawst. Dwynwen lived in Anglesey, and her name is still recalled in place names such as Llanddwyn and Porthddwyn in Wales and the Church of Sen Adhwyn in Advent, Cornwall.

In the tale told of her, Dwynwen falls in love with a young man named Maelon, but rejects his advances. Stories differ substantially on the events that follow but the outcome remains the same. Either she is raped by Maelon and prays for assistance, or she is unable to marry him due to her father's refusal and prays to

forget her love for him. An angel provides her with a potion. Maelon drinks it and turns into ice. Dwynwen then prays for three requests. These three requests are that Maelon be released; that, through her, God look after all true lovers; and that she remain unmarried. She then retreats to the solitude of Llanddwyn Island off the west coast of Anglesey to become a hermit until she dies, in about AD 460.

Thank you to Wikipedia and CadwynGifts.com

Photograph by Gary Matthews, Broxbourne, UK



NOSON LAWEN: May, 2018

In the tradition of Noson Lawen (literal translation: Happy Evening), which has roots in rural Wales, we will share Welsh fables, poetry, readings, singing and music while having a meal and drinks together!

Date and location to be decided.

Please check WelshWNE.org soon for dates and location.

OLD WELSH TRADITION OF MARI LWYD

Those of us who attended the Christmas Holiday Luncheon heard performer Jodee James explain the Mari Lwyd tradition, while her husband showed us his homemade life-size Mari Lwyd.

The **Mari Lwyd** is a wassailing folk custom found in South Wales. The tradition entails the use of an eponymous hobby horse which is made from a horse's skull mounted on a pole and carried by an individual hidden under a sackcloth. It represents a regional variation of a "hooded animal" tradition that appears in various forms throughout Britain.



Jodee's husband Phil James with the Mari Lwyd

The custom was first recorded in 1800, with subsequent accounts of it being produced into the early twentieth century. According to these, the Mari Lwyd was a tradition performed at Christmas time by groups of men. They would form into teams to accompany the horse on its travels around the local area, and although the makeup of such groups varied, they typically included an individual to carry the horse, a leader, and individuals dressed as stock characters such as Punch and Judy. The team would carry the Mari Lwyd to local houses, where they would request entry through the medium of song. The householders would be expected to deny them entry, again through song, and the two sides would continue their responses to one another in this manner. If the householders eventually relented, then the team would be permitted entry and given food and drink.

Although the custom was given various names, it was best known as the *Mari Lwyd*; the etymology of this term remains the subject of academic debate. The folklorist Iorwerth C. Peate believed that the term meant "Holy Mary" and thus was a reference to Mary, mother of Jesus, while fellow folklorist E. C. Cawte thought it more likely that the term had originally meant "Grey Mare", thus referring to the head's equine appearance. A number of earlier folklorists to examine the topic, such as Peate and Ellen Ettlinger, believed that the tradition had once been a pagan religious rite, although scholarly support for this interpretation has declined amid a lack of supporting evidence.

North American Festival of Wales (NAFOW)

The North American Festival of Wales (NAFOW), sponsored by the Welsh North American Association, the largest Welsh cultural organization in North America, will be held in **Washington DC on Aug 30 - Sept 2, 2018** . See www.NAFOW.org for more details. We have booked a total of 4 rooms, need one? Email WelshWNE@gmail.com for questions and reservations.



Moch Pryderi

If you've never been, this is your chance, because as in 2017, it's drivable! Email WelshWNE@gmail.com to carpool with us. Cost per person for gas, and maybe mini-van rental, will be about \$85. We will need additional drivers too! Please sign up at WelshWNE@gmail.com.

One member found a flight to DC from Bradley for \$143, with free shuttle to the hotel. Check out www.cheapoair.com.

Highlights are: ESCHOIR, a Welsh Male Choir based in London, opening concert by TRIO, a male vocal group from Snowdonia, and pan-celtic band Moch Pryderi, plus lectures, literature, dancing and language.

Event hotel is the Hilton Alexandria Mark Center in Alexandria. To make your own reservations, mention "North American Festival of Wales 2018" to receive the discounted rate of \$103 / night plus taxes for a king, double, triple or quad room.

The People's Collection Wales

The People's Collection Wales website (www.peoplescollection.wales) is a treasure trove of photographs, documents, video, and oral history material relating to all aspects of Welsh History that can be enjoyed by anyone for free!!

Representatives from the [People's Collection Wales](http://www.peoplescollection.wales) (PCW) were at The North American festival of Wales (NAFOW) in 2017 to demonstrate how to use their dynamic, interactive, online archive of Welsh

historical documents, and contribute our own stories to the expanding history of Wales and her people.

Attendees learned about collecting, archiving, and publishing their own material on the website in addition to discovering material for individual research. The website covers issues including copyright, metadata, correct archival scanning, and many other interesting features.



St. Tudwal's Church, Llanstadwell,
Pembrokeshire.

This is an excellent opportunity for you to add your piece of the puzzle and help the People's Collection Wales to paint a vibrant and engaging picture of the story of Wales across the world.

Thank you to the Pittsburg Welsh Society for this text.

OLDEST TREE IN BRITAIN FOUND IN WALES

Diolch to: Fredericksburg, VA Welsh Society/DailyMail.co.uk:

A tiny village is believed to be home to Britain's oldest tree - a yew that first took root more than 5,000 years ago. Experts have run tests on the tree in the St Cynog's churchyard at Defynnog near Sennybridge, Powys, including DNA and ring-dating.

'It was planted on the north side of the ancient burial mound which is now the churchyard, probably in honor of a Neolithic chieftain.



'It is so old that it has split into two halves - one 40ft wide and the other 20 ft wide. Its DNA has been tested by the Forestry Institute and its ring count is 120 per inch, which makes it [more than] 5,000 years old.' The Church in Wales has now launched a campaign to protect the yew trees in their churchyards. It is sending out certificates to parishes and communities which have some of the oldest yews - giving information on where to get the best advice for managing and making the most of them.

TOILING IN THE COPPER MINES OF AMLWCH, ANGLESEY

From Hand to Hand, T. Rowland Hughes (1903-49)

It was from my grandparent's house in Anglesey that the dresser came here. Fashioned more than a century ago for my great-grandfather by some country joiner Amlwch way, it reigned over the humble kitchen in the little homestead where my grandfather was brought up.

After he had grown into a youth and married, he brought his wife, a girl from Pensarn nearby, home to live in the little cottage, and

there his two children, my father and Uncle Huw, were born to be brought up in great poverty, despite my grandparents ceaseless toil. To my grandmother fell the task of tending the two cows, two pigs and three dozen chickens on the homestead, while her husband was employed in the Parys Mountain Copper Mines, where he started work at the age of eight for a wage of fourpence for a twelve-hour day. He was only twelve when he went down below to mine copper, and there he toiled like a galley slave for the rest of his life. On many a settling-up Saturday he used to return home without a halfpenny to bless himself with, after a whole month of accursedly hard toil; for the owners followed a system of stoppages against the cost of candles, powder, sharpening augers and hoisting the ore from the mine. There were times, indeed, when my grandfather returned home, at the month's end, actually in debt to his owners, since this shameful levy totalled more than his wage he had earned in a month of sweated, sweltering labour underground. My grandmother tried to induce him to give up the work, but they could not make a living out of the homestead with its three small, mean fields, and food had to be provided for themselves and their two children.

So day-by-day and week-by-week, my unfortunate grandfather had to go down the Coronation Shaft, in the effort to provide for his little family. And every morning at six, in the Prayer Meeting that was held in the smithy on the surface, he gave thanks to God that he was able to keep his children from starvation.

WELL-READ DRAGONS

The Prince Madoc Secret by Barrie Doyle

This story explores the legend that Prince Madoc spurned his heritage (and the resulting wars of succession) under King Owain Gwynedd. Instead, he sailed the Atlantic Ocean to North America some three hundred years before Columbus, landing eventually in Mobile Bay, Alabama. He never returned to Wales, but disappeared on the vast continent. The legend grew. Forts and buildings, allegedly built to a

Welsh or European design, were found on native lands. Stories abounded that a tribe of Indians was 'Welsh-speaking'. US President Thomas Jefferson reportedly assigned Merriweather Lewis to privately investigate this while he conducted his famous Lewis and Clarke Expedition. The story convinced a lot of people, including a Chapter of the Daughters of the American Revolution (DAR) who placed a plaque commemorating Madoc's arrival. As we explore the legend in this story, our protagonists Stone Wallace and Mandy (Myfanwy) Griffiths are caught up again in Druid machinations and terrorism both in Britain and in the United States. This time, there's a discovery that Madoc was transporting a secret to the Americas on behalf of the mysterious Knights Templar. Stone and Mandy are intrigued; the Druids are convinced it is an icon that, once in their hands, will destroy the church and therefore the roots of western democracy.



(This book has not been reviewed by a WSWNE member)

THE WELSH KITCHEN

.....<http://flyingwithdragons.net>

A new website has emerged which tells of all things Welsh, it's worth a look. Here's a recent posting on the site which would be a wonderful meal to have right now as we sit in these freezing January temperatures:

Cawl is about as authentic as it gets. It's the broth of peasants, for whom cooking meant an iron pot that simmered permanently on the hearth, and into which, ingredients were tossed as and when available. Perhaps you'd gleaned a few leeks that day; into the pot with them. Perhaps you'd scumped some apples; into the

pot. Perhaps you'd been able to afford a little grain; into the pot with it. Perhaps you'd got really lucky, and your boss had given you a few scraps from the sheep his wife had prepared; into the pot with them. Hour after hour, the pot simmered, throughout every day, and every night.

It's especially suitable for a slow cooker, and it's the perfect dish for a cold, miserable gloomy day. Real soul-warming food!

- 900g (2lbs) lamb or mutton offcuts
- 50g (2 oz) pearl barley
- 4 peeled and chopped carrots
- 2 sliced onions
- Peeled and chopped swede (rutabaga)
- Plenty of thyme
- 2 bay leaves
- 900g (2 lbs) chopped potatoes
- A handful of parsley
- 10 black peppercorns
- Any other root vegetables that are in season
- salt

- 1 Trim the fat from the meat, chop it roughly into large chunks, place it into a deep pan, cover with water and bring to the boil. Skim off the fat.
- 2 Add the barley, and root vegetables, and add water. Throughout the cooking process, you will need to ensure there is sufficient liquid to cover the ingredients. Bring back to the boil, and add salt and the peppercorns, then add the thyme and bay leaves. Simmer gently for two hours.
- 3 Add the potatoes and simmer a further 20 minutes. Correct the seasoning, add the leeks and simmer a further 5 - 10 minutes
- 4 Serve with a garnish of parsley, crusty bread, and Caerphilly cheese.



WSWNE NEWS is published by the Welsh Society of Western New England, Inc.

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WSWNE Membership Form

PLEASE MAIL to Mary Pallos, WSWNE Treasurer, 1542 Main Street, Glastonbury, CT 06033

(check made out to WSWNE, membership year begins March 1st):

___\$100 (Red Dragon), ___\$50 (Daffodil), ___\$25 (Miner's Lantern), ___\$10 (Student)

Today's date: _____

Names (list household members):

Address _____

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Newsletter Spring, 2018: For Treasurer's use only: Date received: _____