

# WSWNE Early Winter Newsletter

**Cymdeithas Cymreig Lloegr Newydd Gorllewino**

**Web: [WelshWNE.org](http://WelshWNE.org) /Email: [WelshWNE@gmail.com](mailto:WelshWNE@gmail.com) /FB: [WSWNE](https://www.facebook.com/WSWNE) /Cell:860.987.7097**



## BLYWYDDYN NEWYDD DDA!

*Happy New Year from your Welsh Society!  
We are growing in membership and hosting many Welsh events this year. The visit of a 45-member Welsh Male Voice Choir from Bethesda, Gwynedd, Côr Y Penrhyn in August 2020 will be a highlight! It's going to be a great year!*

## GENEALOGY WORKSHOPS:

Our Genealogy Workshops meet every other month to learn how to research our Welsh roots. Workshop 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](mailto:WelshWNE@gmail.com).

- **JANUARY** - NO WORKSHOP THIS MONTH
- **Sat., Feb 15** - Regular Workshop
- **MARCH** - NO WORKSHOP THIS MONTH
- **Sat. April 18** - Regular Workshop

## Note from WSWNE Genealogy Workshop member, Warren Morgan:

In my younger life, I was fortunate to know all four of my grandparents. And I was generally aware that all of my known ancestors were of Welsh and English descent. Beyond that, I had no interest in pursuing additional information about my ancestors or family history. That is, until my father died and I came to possess his large accumulation of family photos, documents, and a family tree extending back to the Civil War. As I pored over the contents of four large storage boxes, the material inspired a quest for more information. At about the same time, I joined the genealogy group of WSWNE. It was good to join with others who had genealogy skills and experience to share. With their encouragement and support, I initially set out to add one additional generation to the family tree my Dad had started.

Imagine my delight when my search yielded a Google book titled *A History of the Family of Morgan from 1089 to Present Times* (published circa 1902). Could this book provide information about *my* branch of the Morgan family? In order to find out, I began the time-consuming task of reviewing all 320 pages of that text, charting all names and relationships on large pieces of newsprint. I finally arrived at Miles Morgan who immigrated to

Massachusetts in 1636 and who was instrumental in the settlement of Springfield. In fact, you will find a prominent statue of him in Springfield's Court Square.

Would Miles lead me to *my* ancestors? As it happens, it didn't take long for me to find out. Utilizing the resources of [FamilySearch.org](http://FamilySearch.org), I was able to identify five generations of my ancestors connecting the family tree my Dad created to Miles Morgan and ancient Wales. I now have a record spanning 34 generations (and almost 1,000 years) of my paternal male ancestors. Imagine my surprise and excitement. It was hard to believe! Even my skeptical millennial nephews were impressed with pictures of Tredegar House, the Welsh manor house in the Morgan family for more than 500 years, and now a Welsh national landmark. Thanks to all of my WSWNE Genealogy friends! Who knows what you could find with a bit of research? I hope you will consider joining us!  
Warren Morgan

## WALES WEEK IN NEW ENGLAND 2020

**WALES WEEK IN NEW ENGLAND 2020** embraces activities celebrating Wales by UK Gourmet, the Copper Kettle Bakery, Halen Môn Sea Salt company, the Penderyn Welsh Whisky Company, the Vermont/ New York Slate Valley Welsh, the Rhode Island Welsh Society, the Welsh Society of Western New England, and more. We will publicize individual events under this one umbrella on a page on our own website: [WelshWNE.org](http://WelshWNE.org). If you have ANY suggestions of Welsh businesses and groups who might like to participate in this free publicity, please be in touch with Susan at [WelshWNE@gmail.com](mailto:WelshWNE@gmail.com).

## RUGBY - 6 NATIONS CUP 2020

**Rugby's greatest championship** between Wales, Scotland, Ireland, France, Italy and England, will take place over seven weekends in 2019, beginning on Fri, Feb 1st. Want to see some of the games? Check our schedule:

**Feb 1st (Fri) 9:15AM** - Wales v Italy, ([WelshWNE@gmail.com](mailto:WelshWNE@gmail.com) to RSVP)

**Feb 8th (Sat) 9:15AM** - Ireland v. Wales, ([WelshWNE@gmail.com](mailto:WelshWNE@gmail.com) to RSVP).

**Feb 22rd (Sat) 11:45am** - Wales v. France ([WelshWNE@gmail.com](mailto:WelshWNE@gmail.com) to RSVP).

**March 7th (Saturday) 11:45 AM** - England v Wales.

**March 14th (Saturday) 9:15AM** - Wales v Scotland. ([WelshWNE@gmail.com](mailto:WelshWNE@gmail.com) to RSVP).



### *CROESO/Welcome to our newest member :*

- **Julia Dowden Palermo** of Granby, CT is the daughter of Board members Glyn & Magdalen Dowden. Julia is the youngest of the Dowden's three children, and the only one born in the USA. She recently moved back to Granby, where she grew-up, from MA where she continued her education and pursued her career.

## PENDERYN WELSH WHISKY TASTING & LECTURE PLUS HALEN MÔN WELSH SALT TASTING - Wednesday, Feb. 26, 2020



Where: To be advised (Near to 1-91 in CT or MA: more in February newsletter)  
Wednesday, February 26, 2020  
Time: 4:00PM - 6:00PM

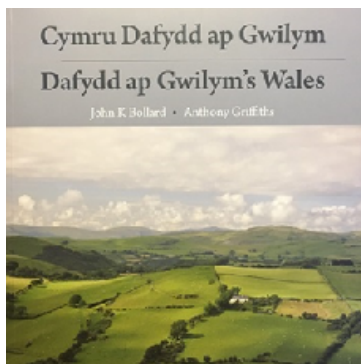
First we'll have a very interesting Halen Môn Sea Salt tasting with samples and a presentation, plus salt giveaways and bags of Halen Môn salt for sale. This will be followed by a lecture by Joshua Hatton, IMPex, the importer of

Penderyn Whisky, about the making of Penderyn while we taste four Penderyn whiskies. Light finger food will also be served.

**RSVP (numbers attending please) to [InfoWelshWNE@gmail.com](mailto:InfoWelshWNE@gmail.com). ONLY \$5 per person!**



## RE(A)D DRAGONS



From WSWNE member John Bollard:

This is to announce the publication by Gwasg Carreg Gwalch, Llanrwst, of a new collection of poems by Dafydd ap Gwilym, who many believe is still Wales's greatest poet, with translations by John Bollard and photographs by Anthony Griffiths. The book includes a bilingual Rhagair/Preface, Rhagymadrodd/Introduction, and 35 poems in the original Welsh with facing translations, along with Notes, an Afterword on Dafydd's life and poetry, and a short Introduction to Welsh Metrics.

This is the fifth volume produced by Bollard and Griffiths, following the three volumes of their popular The Mabinogi: Legend and Landscape of Wales series (Gomer Press), and Englynion y Beddau/The Stanzas of the Graves (Gwasg Carreg Gwalch, 2015).

Signed copies are available in North America through <https://sites.google.com/site/themabinogi/home>.

# Welsh Language Weekend 2020

Hosted by the Welsh Society of Western New England - Wales  
Week/New England 2020

## Saturday, Feb 29 - Sunday, March 1, 2020

Saturday 7pm - 9pm Kick-off event: drinks, dinner & Welsh conversation at the hotel.

Sunday 10:00am - 12:00pm - Beginner level class

Sunday 12:00pm - 1:00pm - LUNCH with Robert Jones (off the menu, pls join us)

Sunday 1:00pm - 3:00pm - Intermediary level 1 class

Sunday 3:30 - 5:30pm - Intermediary level 2 class

Sunday 6:30pm - 9pm - Welsh conversation and pub dinner

Location: DOUBLE TREE BY HILTON HOTEL, 16 Ella Grasso Turnpike, Windsor Locks, CT

If you are traveling from afar and you'd like to stay overnight on Saturday or Sunday, please call the hotel directly at 1.860.627.517 and refer to Welsh Society of Western New England when making reservations to secure the discounted rate of **\$109+ taxes**.

**Hotel has indoor pool; restaurant and bar; 13 mins from Hartford's museums; 20 mins from Buckland Hills & Evergreen Walk Malls; 1 min form Bradley Airport. Free parking.**

**You may sign up for more than one class: 1 class: \$25 / 2 classes \$45 / 3 classes \$65**

(The mtg room proved to be more expensive than expected: therefore change in price for classes.)

COFFEE and TEA complimentary (by WSWNE), no food may be brought into the hotel.

Questions? Email: [InfoWelshWNE@gmail.com](mailto:InfoWelshWNE@gmail.com) or see website at [WelshWNE.org](http://WelshWNE.org)



**Robert Jones** has worked in education for more than 25 years. He has taught language courses in French, German, Spanish, and Welsh, as well as English composition and rhetoric, and world literature and linguistics. In addition to teaching Welsh at the college level, he has also taught the language in a variety of community settings, and for Cymdeithas Madog's Cwrs Cymraeg, where he is the curriculum coordinator. He now works for System Administration at the State University of New York (SUNY) in Open SUNY / SUNY Online, supporting students and faculty in online learning. He lives in Princetown, New York, with his spouse and his Welsh Corgis (Marigold, Hibiscus and Wisteria).

**If you wish to sign up for one or more of the Welsh language classes, please mail this in:**

=====

NAME: \_\_\_\_\_

CELL PHONE #: \_\_\_\_\_

EMAIL: (pls print) \_\_\_\_\_



**You may sign up for more than one class: 1 class: \$25 / 2 classes \$45 / 3 classes \$65**

WELSH LANGUAGE CLASSES: Beginner \_\_\_\_ Intermediate #1 \_\_\_\_ Intermediate #2 \_\_\_\_

LUNCH WITH ROBERT JONES ON SUNDAY 12 pm: Order off the menu in restaurant # \_\_\_\_

When we receive your reservation, we'll get in touch with you to confirm details.

**Please make check payable to WSWNE and mail to: Mary Pallos, WSWNE**

**Treasurer, 1542 Main St., Glastonbury, CT 06033 by Feb 24, 2020**

## SAVE THE DATE: Annual St. David's Day Luncheon

**Sat., March 7, 2020: 11:00AM - 3:00PM at the Nutmeg Restaurant, East Windsor, CT**

SAVE THE DATE! Join us to celebrate St. David's Day at 11AM for pre-lunch conversation & drinks from the cash bar, with hors d'oeuvres including cheese platter and vegetable cruditee.

Gather with old friends and meet new ones. Have your photo taken with two of our Board members in Welsh National dress and find your Welsh roots on our map!

Following the lunch we will also have a short Annual Meeting and nominate the Board for 2020-2021. There are so many ways you can help the Society. If you are interested in joining the Board, or volunteering in any way, please email us at [WelshWNE@gmail.com](mailto:WelshWNE@gmail.com).

**The presenter this year is SIMON HAYES, from Wales and Rhode Island, of the ØRSTED COMPANY. His talk is entitled:**

**"THE POWER OF WIND ENERGY IN WALES AND NEW ENGLAND".**



Wind energy has become the preferred solution for our renewable energy needs across the world, and in Wales wind is the leader in providing energy. Join us to learn how Wales and now New England are working to solve our energy needs with wind power. Lunch will be served promptly at 12:00 noon, following a video message from the First Minister of Wales, Mark Drakeford. There will be a brief Annual Meeting during which the Board for 2020-2021 will be nominated.

After the presentation, we will sing traditional Welsh songs accompanied by member Straford Wild on the guitar and we will end with the Welsh National Anthem. Please look for the RSVP form in the February printed newsletter.

## WALES TRIP 2021 - SEE TWO 6 NATIONS RUGBY GAMES ( 9 nights in South Wales and Scotland with lots of free time)

So..... we had this great idea.... travel in February 2021 to Cardiff, Wales and Edinburgh, Scotland to see two 6 Nations Rugby games! Crazy? Maybe, but it's on! Tentative plans:

- Travel from Hartford/Springfield airport to Cardiff, via Dublin, on the evening of Friday, February 5th 2021, arriving morning of Saturday, Feb 6.
- Watch Wales v Ireland on Sunday Feb. 7th in Cardiff. Spend a total of 5 nights in the Cardiff area.
- Travel by plane on Thursday, Feb 11th to Edinburgh, Scotland.
- Watch Scotland v Wales on Saturday, Feb 13, with a total of 4 nights in Edinburgh.
- Fly back from Edinburgh to Hartford via Dublin on Monday, Feb 15th, arriving the same day.

**So..... if you are even remotely interested in this trip, you must RSVP to WSWNE's Secretary Mark Taylor at: [marktaylorfromwales@gmail.com](mailto:marktaylorfromwales@gmail.com) so we can begin planning. The cost is expected to be about \$1790 for rugby tickets, accommodation, car rental and flights.**

## MAGICAL STRINGS HOUSE CONCERT

Sun., April 19 at 2pm in  
Glastonbury, CT

The Seattle, Washington Celtic harp and hammered dulcimer duo Magical Strings (Philip and Pam Boulding) will perform a special WSWNE house concert at 2:00 p.m. on Sunday, April 19, 2020 in Glastonbury, CT.

Since 1978 Philip and Pam Boulding have drawn a loyal following worldwide, captivated by their energetic arrangements of Celtic music and their own engaging compositions, intertwining Celtic roots with classical and world music influences.

With their Celtic harps, hammered dulcimers, whistles, concertina, button accordion, and more they have performed throughout *the United States, Canada, Ireland, Japan* and recorded 21 albums on four labels.

Hear them capture the poetry of the enchanted Celtic lands in their haunting original compositions like CROSSING TO SKELLIG <https://youtu.be/AZ6eTZmFems> or their ringing jigs, reels and hornpipes <https://youtu.be/1tO2Ji-CoX4>

Their warm and playful presence is perfect for a house concert. Imagine just you and a few other folks spending an afternoon with them in an intimate living room setting. Light refreshments will also be available.

**Early paid reservations (\$20 per person) are the only way to be sure of a seat, since there will be so few available!**

**Reservation details coming in February's newsletter.**

**Please mark your calendars now.**



## CÔR Y PENRHYN CONCERT

**Saturday, August 29, 2020 at 5PM - West Hartford, CT: Save the Date!**

This amazing 45-strong Male Voice Choir from Bethesda, Gwynedd are on their way to perform as the featured choir at the North American Festival of Wales 2020 in Philadelphia, as well as concerts in Pennsylvania. We are honored to have them here in West Hartford, CT for one performance only. They will be hosted in West Hartford by the Welsh Society of Western New England.

The choir has its roots in the slate quarrying village of Bethesda in the Ogwen Valley which lies on the edge of the Snowdonia National Park. The choir can trace its origins back to the 1880's when a united choir was formed from a number of smaller groups that existed on the various galleries or levels in the mighty Penrhyn Slate Quarry. Indeed, that choir travelled to



Chicago for the World Trade Fair in 1893 under the name Penrhyn Male Choir. When the choir was originally formed, most of the choir members were slate quarrymen, as a workforce of almost 3000 were employed at the quarry, but that number has now shrunk to under 200 and the choir has to draw its members these days from all walks of life.

The Penrhyn Male Choir is one of the busiest choirs in Wales with around 30 concerts a year, and has taken part in a variety of projects with other musicians, dancers and artists. Its latest CD called "Gwlad" contains a catholic and eclectic selection of songs from all over the world although the emphasis, naturally, is on native Welsh music.

In 2015, they travelled to America once again, their third visit, where they sang at the Washington National Cathedral as well as paying a repeat visit to friends in Poultney, Vermont. They then travelled to their final concert in Columbus, Ohio where they sang in a concert to the annual gathering of North American people of Welsh descent before taking part in the Cymanfa Ganu of North America.

As part of this visit the choir created a presentation, including video/images/narration and music to tell the story of how quarrymen from the Bethesda area emigrated to America during and after the "Streic Fawr" or Great Strike at Penrhyn Quarry which lasted for 3 years (1900 - 1903) and is still the longest industrial dispute in UK history. The choir is now working on improving this presentation and intends to use it as part of its concert performances. This innovation marks a new, exciting aspect to male choir performances.

Watch the Welsh Society of Western New England's website ([WelshWNE.org](http://WelshWNE.org)) for concert details. Ticket prices on sale June 1, 2020. Questions? [Email InfoWelshWNE@gmail.com](mailto:InfoWelshWNE@gmail.com).

Tickets will be on sale starting in June 2020, more details before then, but please save the date. Discounted hotel room rates available for out of town guests.

Contact us to offer your support (Welsh cake baking/set-up/usher/parking). If you own a company or work for one who may like to buy an advert in the concert program, please be in touch with us at email: [WelshWNE@gmail.com](mailto:WelshWNE@gmail.com).

Check out the choir here: <https://www.corypenrhyn.cymru/>

## WSWNE NEWS

### Celebrating Wales at the Christmas Luncheon

The 2019 Christmas Luncheon took place on the first Saturday of December at the Storrowton Tavern in West Springfield, MA. The grounds and buildings of Storrowton Village were decked out for Christmas, but the best decoration was a blanket of snow—typical of December this year, a remarkably snowy month—which heightened the festive mood. Around 42 members and guests were in attendance; everyone, including newcomers and children, were welcomed with the customary warmth of the WSWNE. The beautifully appointed event room was a sea of red, the color that easily 90% of attendees opted to wear. After a merry social hour, we took our places at table and enjoyed a feast concluding with Christmas crackers, coffee, ice cream and Welsh cakes.



The merchandise table featured a tantalizing array of items, including mugs, coasters, Christmas ornaments, ties, tea towels, framed prints, and the beautiful oversized picture book *Wales on the Map*. On the other side of the room, a “freebie” table proffered maps, pamphlets, and booklet guides for anyone yearning for the comforting feeling of easy access to Welsh travel information. Winning raffle tickets (whose numbers were ceremoniously and expertly read by 10-year-old Matthew) entitled their possessors to a gift set of Aber Falls liquors, an oversized stuffed dog named Dewi, a Welsh language children’s book, and several Fly 2 Wales t-shirts.



Dewi with AberFalls liquors and a box of Welsh Christmas goodies

Many winners with their prizes including Dewi the Christmas dog.







**Members Shirley Gilmartin, Glyn Dowden and Susan Davies Sit**

Wales. The selections ranged from poetry of Shakespeare to prose of Dylan Thomas, personal recollections of Christmases past (some published and well-known, some from our own members) to informational articles about Christmas food, the Plygain, and the Mari Lwyd, and they concluded with a sing-along of the 15<sup>th</sup>-century Welsh winter tune "Deck the Halls."

The program harmonized beautifully, and the five richly detailed reminiscences of childhood Christmases in Wales especially sparkled, with their leitmotifs of stockings bulging with treats placed at the foot of the bed, comings and goings to visit relatives, omniscient adults and giddily excited children. We left the warm tavern for the snow-lined Storrowton sidewalks full of holiday cheer and inspired to promote the spirit of Welsh Christmas in our own celebrations.  
By member Isabella Leake



**Anselm and Matthew get to know each other after the luncheon**

Nine WSWNE members presented a program titled "The Twelve Days of a Welsh Christmas," which consisted of a dozen varied selections that together painted an enchanting picture of traditional Christmas celebration in



**Members Susan Jenkins Meers and Jason Ellsworth**

## SAM'S BARA BRITH

From Halen Môn Sea Salt company in Anglesey, Wales:

*This classic Welsh tea loaf is something we have had on the counter at Llanw/ Tide Cafe every day since we opened. It's squidgy and rich and keeps really well.*

For one loaf:

1 pint of mixed dried fruit. We use a mixture of raisins, dates and prunes. (Editor's note: can use currants & golden raisins too)

8oz soft dark brown sugar

1 free-range egg

10 fluid oz of strong Earl Grey tea (Editor's note: or any dark, strong tea)

½ tsp mixed spice

Pinch of Pure Sea Salt

16oz self-raising flour (Editor's note: can use plain flour plus 4 tsp of baking powder)

The night before you plan to make this bara brith combine the dried fruit, sugar, mixed spice and the hot tea in a large mixing bowl. Cover and leave to stand at room temperature overnight.

The next day preheat the oven 335F /170c and line a 2lb/ 900g loaf tin with a strip of baking parchment.

Sift the flour and add to the bowl of soaked fruit which should now have absorbed most of the liquid, along with the egg.

Stir together with a wooden spoon until the ingredients are well combined.

Transfer to the loaf tin and bake for 40 mins, or until a skewer comes out clean.

Leave to cool before slicing and enjoying with a chunk of Caerphilly cheese, some salted butter and a drizzle of honey.



## Quirky food facts.

The wind that feeds

Growing corn, milling flour and bread making has been an essential part of Welsh life for thousands of years.

Anglesey, the island of windmills, was called 'Môn, Mam Cymru' ('Anglesey, Mother of Wales') as it was reputed to have enough corn growing to feed the whole country.

Griddled not baked

Traditionally Welsh cakes were cooked over a hot bake-stone, but iron griddles were later used and are now the predominant method used to cook them. They have gone by a few different names including their Welsh language names 'Cage Bach' or 'Picau ar y Maen' but also they are known as 'Griddle Cakes', 'Welsh Tea Cakes' and 'Welsh Miner Cakes'.

**WSWNE Newsletter published by the Welsh Society of Western New England, Inc. BOARD OF DIRECTORS (2019-2020):**

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Chaplain: Vacant

Past President: Dr. Tom Bernard (MA)

Founder: John Dixon (MA)

Membership, Email Manager, Newsletter Production: Mark Spencer (MA)

Honorary Founding Member: Shirley Keifer (CT)

Honorary member: Trey McCain (Wales)



**WSWNE Membership Form**

**There are no changes to our membership fee in 2020 - \$25, \$50 or \$100 for everyone living at the same address. Your fees are essential as they are our primary source of income to cover Society expenses for our newsletters and events. You may pay your fees at the St. David's Day Lunch with either cash or a cheque or mail to Mary Pallos, WSWNE Treasurer, 1542 Main Street, Glastonbury, CT 06033 (check made out to WSWNE, membership year begins March 1st, one per family, at same address:**

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

Today's date: \_\_\_\_\_ NEW MEMBER: \_\_\_\_\_ RENEWAL: \_\_\_\_\_

Names (list household members):

\_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

Home phone # \_\_\_\_\_

Cell phone # \_\_\_\_\_

Email address (**PLEASE PRINT**) \_\_\_\_\_

Your Welsh Interests: \_\_\_\_\_

\_\_\_\_\_

Newsletter Early January, 2020: For Treasurer's use only: Date received: \_\_\_\_\_

View of top of Rhigos Mountain Road, with a curious sheep, by Susan Jenkins Meers, August 2019.



Conwy Marina, north Wales at dawn, by Susan Davies Sit,, August 2019

