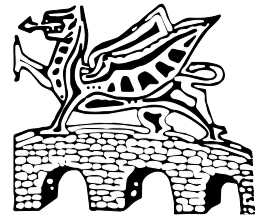


CHELMSFORD and DISTRICT WELSH SOCIETY



JUNE NEWSLETTER CYLCHLYTHYR MIS MEHEFIN 2020

A message from our Society's President, Liz Armishaw

We are all very sad to learn of the death of **Edith Brown**. She headed up the catering committee and worked tirelessly for the Society. She was a lovely lady and we shall miss her dreadfully. We send our love and sympathy to **David** and the family.

Sadly we have had to cancel much of the Society calendar, including the trip to Llangollen and the Concert - the highlight of the year for many of us. Hopefully the choir will sing at next year's concert, all being well. We look forward to the time when we can meet again.

In the meantime, enjoy the summer, stay safe and keep well.

Here is a message from David Brown about Edith's funeral.

The funeral will be held on **Thursday, June 18th at 1.30pm at Chelmsford Crematorium.**

Unfortunately only 20 family members are allowed to attend, so I have arranged for a live cast from the crematorium to be put on the internet.

If anyone would like the details to the link, so they can watch it in real time, I can pass it on to them.

I am planning to have a very Welsh event with her coffin draped with the Welsh flag and recorded Welsh songs and Hymns played at the service. I don't think that the singing of 20 attendees would be able to do it justice.

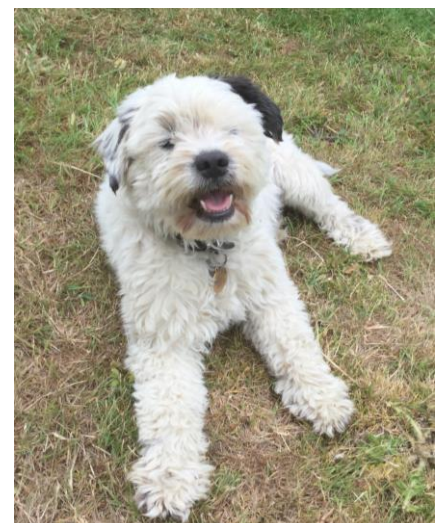
When we are all able to meet again I will have a service celebrating her life, which will be open for all to attend. I expect this will be at the end of the year or even the beginning of next year and be held at Central Baptist Church, Chelmsford.

David would like to thank all for your kind messages.

Here is the latest update from Radley Green Farm:

Dyma'r newyddion o Radley Gwyrdd!! Bella on safari in the garden. This month she has enjoyed the garden, fallen and had to be rescued from the pond, played with her doggy friend Jackson and enjoyed the lovely weather.

Edrych ymlaen i weld pawb yn fuan. Cofion cynnes. Shirley



Liz Armishaw would like to share a few entries from her diary

18th May

I used the scissors on Jim's hair today. Oh the feeling of power! I reasoned that as I've watched my hairdressers over the years I'm an expert myself. I only did the neckline and it looked good. I think I'll do it bit by bit so he won't notice if I make a mistake. As if. He was delighted - well, he rather grudgingly I thought, said it was fine. I think I'll wait for Laura to do mine.

20th May

I looked in the mirror today and saw Camilla PB staring at me! She looked as shocked to see me as I did to see her.

21st May

I've left most of my summer clothes in Tenerife so I've got nothing to wear. I've cut the legs off an old pair of jeans and yes – zigzag jeans are the new fashion.

25th May

My hair is getting long. Camilla is now an ever day visitor - she still pops up in the mirror.

1st June

We've been let out!! Early walk along the river. How beautiful everything looks. We saw 2 jays, lots of magpies and Canada geese on the lake in Central Park. Life continues despite lockdown.

Teisen lap- by Kay Bright

I remember eating this cake as a child in Wales. It is traditionally cooked on an enamel plate but I have baked it in a 8-9inch cake tin (loose-bottomed). It was traditionally eaten by miners in their lunch boxes.

250g plain flour
7.5ml/1 1/2 tsp baking powder
Pinch of salt
2.5ml/1/2 tsp grated nutmeg
125g butter or margarine, cut into cubes
125g caster sugar
125g currants or sultanas
2 eggs, lightly beaten
150ml milk



Method

1. Preheat oven to 190° C/375° F/Gas mark 5. Grease a shallow 20-23cm/8-9in baking tin.
2. Sift the flour, baking powder, salt and nutmeg into a large mixing bowl and stir in the sugar. Add the butter and, with your fingertips rub in the ingredients until mixture resembles breadcrumbs. Alternatively you can use a food processor to do this.
3. Stir in the currants or sultanas. Stir in the eggs with enough milk to give the mixture a soft consistency that easily drops off the spoon.
4. Transfer the mixture to the cake tin and level the surface.
5. Bake for 30-40 minutes or until the cake has risen, is golden brown and cooked through. Check with a skewer.
6. Leave in the tin for 5 minutes then turn out and cool on a wire rack.
7. Enjoy!

Happy baking and best wishes from Kay Bright

Welsh Nicknames by Gwil Williams

If, like me, you were born in a Welsh village or town, you would be aware of the range of 'nicknames' found. With so many Williams', Jones' and Evans' it was much easier to give the characters in a village a unique nickname. In my home village of Dyserth, 5 miles to the south of Rhyl, we had several examples. A near neighbour, who spent most of his nights in the River Clwyd poaching salmon, was called "John the Baptist" as he spent so much time up to his waist in water! Another was called "Dai 4,000" as he once scooped the maximum prize on the Littlewoods Pools of £4,000 – a hefty sum back in the 1950's.

Our local road sweeper (remember the days when they existed?), resplendent in his luminous yellow jacket with 'Flintshire County Council' printed on the back, was called "Dai Canary". Another "Dai" in a neighbouring village ran the local ironmongers. My father, a local builder, would often use the shop and ask for specifics e.g. five dozen one-inch brass screws size 12. He would reply "You know I don't have them in stock, what do you think I am - a miracle worker?!" As he often used this term, he was affectionately known as "Dai Jesus".

A preacher who visited our local chapel was called the Reverend Adam Evans so he became "Evans Above".

I went to university in Aberystwyth and had a friend called David. As a result, all of us referred to him as "Dai Squared"! With all of the spare time I now have available, I have researched the topic of distinctive Welsh nicknames. There are plenty of excellent examples, which are listed below.

Llanelli Prop with only half an ear – "Jack 18 months" (18 months=year/ear and a half!)

Chap who got married in trainers – "Dai Quiet Wedding"

Chap with just 3 teeth at the front – "Dai Central Eating"

Bangor Insurance Agent – "Dai Death Club"

Surgeon – "Owen Llaw Goch" (Owen with the red hand)

Anaesthetist – "Jones the Gas"

Chap who had been in prison - "Dai Ball and Chain".

Funeral Director – "John One Way"

Travel Agent – "Bob There and back".

However, the best I came across was the window cleaner who had the surname Davies. He was called "Shammy Davies" and his son was called "Shammy Davies Junior"!

If you have come across any more, please let me know.

Gwil Williams

QUIZ OF THE MONTH

Thank you to **Sina Williams** for organizing a fun cake quiz this month. The answers will be in next month's newsletter. If you can't wait until then, please feel free to contact Sina.

Cryptic cake questions. What cakes are these?

- 1. Difficult swimming stroke**
- 2. Play with this one in the playground as an alternative to conkers or skipping**
- 3. Heated and angry**
- 4. Well-cooked disreputable lady from the Peak District**
- 5. Scottish City delight**
- 6. Do you know the ____ man?**
- 7. Posh Parisian**
- 8. Heavenly messenger on several levels**
- 9. A European somersault**
- 10. Not as hard as it sounds**
- 11. Perhaps a cup of cocoa for this young girl guide**
- 12. Common money with nuts**

Thank you to **Clive Bright** for organising the quiz in the **May newsletter**. Here are the **answers**:

1. Oliver Twist / Love-in-a-Mist
2. Dacca / The WACA
3. The Road to Mandalay / Tiger Bay
4. Cupid / Something Stupid
5. The Forsyte Saga / Aga
6. George North / Borth
7. Richard Burton / Girton
8. Robert Falcon Scott / Violet Elizabeth Bott
9. Doctor Jekyll / Shekel
10. Murray Walker / Orca
11. Gustav Mahler / Parlour
12. Charlie Drake / William Blake
13. Less than half a crown / Watership Down
14. Ninian Park / The Hunting of the Snark
15. James Mason / Larry Grayson
16. Hamleys / Bramleys
17. Offa's Dyke / Private Pike
18. Trinidad and Tobago / Sago
19. Basset Hound / Homeward Bound
20. Screwdriver / Lady Godiva

- Thank you to **Ann & Alan Simpson** for sharing a photo of them **clapping for the NHS**.



Thank you to everyone who have contributed to this month's newsletter. If you have any news or would like to include anything in next months' newsletter, please feel free to contact me on gwenno.gllwyd@gmail.com. Diolch yn fawr.

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