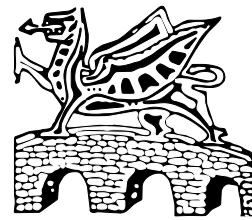


CHELMSFORD and DISTRICT WELSH SOCIETY



MAY NEWSLETTER CYLCHLYTHYR MIS MAI 2020

We have decided to keep sending the monthly newsletters to all of our members during these strange times. Please feel free to send any messages or news that you would like to be included in the newsletter to me at gwenno.gllwyd@gmail.com. Diolch yn fawr

- Congratulations to Shirley and Don Moody for becoming Great grandparents to Harley.

Here is the latest update from Radley Green Farm:

A new view of Bella showing her Dalmatian side. This is the life! Yesterday was very wet, obviously not walking weather but guess what! Out we had to go -before breakfast, I heard her say it's good for the complexion – really? with my hair? I don't think so, any way out we went. Came home like a drowned --- I won't say that word, I really don't like those creepy creatures - they do fight well though.

Anyway, after a good rub, a hearty breakfast I am, as you can see completely relaxed and as it is only 9.30 I have the rest of the day to do as I like - I can but hope. I know she's still doing as Dewi Sant said always do the small things and the latest craze is sorting out the boxes of photographs - some from when they were young and that's a long time ago as they have just become great grandparents!!! They're ancient!

It's a Boy, safely delivered to Charlie and Daniel to be named Harley. All is well.

Dyna'r newyddion o'r Fferm Radley Gwyrdd

Cofion cynnes oddi wrth Shirley, Don, y teulu a'r Babi newydd Harley.



- **Anya** would like us all to pray for **Father Stephen** and **Father Hugh** who are up and down the Covid 19 ward every other day.
- Best wishes to **Edith Brown** following her recent stay in hospital. We hope that you will be feeling better soon.
- It's worth listening to **Max Boyce** reading his poem 'When the tide went out', on BBC Radio Wales.
- My daughter **Anna** appeared on a children's programme called 'Ynys Adra' on S4C recently. It's a series showing different children at home and how they keep themselves occupied during the lockdown. Anna enjoyed all the filming and it also gave her a break from all the school work. If you would like to see the programme, it's available on **BBC IPlayer**.
- **Elliw Gwawr's** son, **Gruff**, also appeared on **CYW's Facebook** live session last week, where he asked a question to 'Ben Dant', one of the pirate characters on the programme.

Thank you to Brian and Marion Farmer for sending the below update.

We're glad to see the rain, our Prince of Wales clematis is shooting up the wall and the rhubarb is going daft; I'll have to mow the lawn again.

I've been using Zoom with the English for Immigrants people (I even gave them a burst on the ukulele) and Marion has been playing bridge. We've also been able to follow church services on line. Lots of us in the CMVC have been following YouTube breathing exercises and doing vocal exercises with a lovely lady called Anna. We're hoping to have a choir committee meeting in the near future. We are lucky that we can keep in touch with family and friends using all the electronic aids available and there's lots to read and watch on the TV.

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

16th April

I'm exhausted today. We had our walk early (3miles), received a parcel from Boots (sun cream in readiness for a hot summer, not wanting to be a brown, wrinkly, old lady with a white ponytail at the end of lockdown). Then a parcel of pasta arrived containing packets all needing to be wiped with soapy water. I reckon that if our hands need washing then so do the packets. THEN, Tesco kindly delivered a large order for Clare and us - all to be sorted and wiped. I needed to lie down in a darkened room. Ps. The pasta was delicious. Pps Only one package coming tomorrow - hairdressing scissors to chop off fore mentioned ponytail

17th April

Scissors failed to arrive. Good job I got up early - the farm shop has already delivered my fruit and veg and me still in my dressing gown and not showered. So, I'm starting to wipe down those things that can be wiped! Oh the excitement of having something to do!!!

20th April

Got some good/bad news. Now on government list so can't go out of the garden.

GOOD news - I can hardly contain myself. I'm on the priority list for Tesco home delivery! At midnight I got a slot for Thursday so I'll have time to wipe it all before the farm shop comes on Friday. Isn't that exciting!!! Also Tesco has cornflakes. My cup runner hover,

I'm a bit worried about the scissors. They were dispatched on Wednesday from Amazon on Wednesday. I think there must be lots of scissors at the post office. I hope they won't be too long because my fringe resembles Claudia Winkleman's. I think she's waiting for scissors too judging by the lengthy of her fringe!

27th April

After a worrying few days they've arrived!!!

I'm thinking of you all and hope everyone is fit and well. Please keep in touch with me. This lockdown business is not how I planned as part of my presidential year!

QUIZ OF THE MONTH

Thank you to **Clive Bright** for organising the quiz. The **answers** will be in **June's Newsletter**. If you can't wait until then, please feel free to contact Clive.

The format of this month's quiz will be familiar for those who watch 'Richard Osman's House of Games' on TV. Essentially each question has two parts - A and B, the answers to both parts will rhyme with each other.

For example:

Question A – UK Prime Minister who resigned last year.

Answer - Theresa May

Question B – Former name of Mumbai in India.

Answer – Bombay

As you can see [Theresa May](#) rhymes with [Bombay](#).

	Question A	Question B
1	Charles Dickens Novel	Common name of a flower formally known as "Nigella Damascena"
2	Former name of capital city of Bangladesh	Sports stadium in Perth known as the Western Australia's home of Cricket
3	Rudyard Kipling poem	Birthplace of Shirley Bassey
4	Roman God of Love	Frank and Nancy Sinatra song covered by Robbie Williams
5	TV Series of 1967 (remade in 2002) based on series of books by John Galsworthy	Popular make of cooking range
6	Famous Welsh winger	Seaside resort north of Aberystwyth
7	Popular name of actor born Richard Walter Jenkins	Cambridge College (originally for female students)
8	Famous polar explorer (full name)	Female nemesis of Richmal Crompton's William
9	Alter ego of Mr Hyde	Unit of Israeli currency
10	Famous Formula 1 commentator who once said " <i>There's nothing wrong with the car except it's on fire</i> ".	Another name for the Killer Whale
11	German Composer (full name)	Resist the spider's invitation into this part of the house!
12	Diminutive comedian, catchphrase "Hello my darlings!"	Poet who wrote "The Tyger"
13	"1001 cleans a big, big carpet for.....?"	Book by Richard Adams made into a film in 1978
14	Former home of Cardiff City and Wales	Nonsense poem by Lewis Carroll
15	Actor known for playing the Desert Fox (and many other roles)	Generation Game presenter
16	Toy store founded in the year in which George III ascended the throne	Cooking apples
17	Path that follows the English – Welsh (or should that be Welsh-English?) border	Character in Dad's Army
18	Island nation of which Port of Spain is the capital	Type of pudding that might be said to start a race!
19	Breed of dog of which Fred might be the most famous example	Simon and Garfunkel song
20	Cocktail made with vodka and orange juice	Rhyming slang for a five pound note

Elliw Gwawr's Honey Bun Recipe from her book 'Paned a Chacen'

100g Butter
300ml Milk
600g Strong White Flour
100g Caster Sugar
2 x 7g packet dried yeast
Tsp Salt
1 Egg

Filling

150g Soft Butter
150g Soft Brown Sugar



Oven 200C/Gas Mark 6

Method

1. Melt the butter in a saucepan and add the milk. Heat to 37c – if you don't have a thermometer it should be warm and not hot. If you can put your finger in it, it should be fine but take care not to overheat it and kill the yeast.
2. In a large bowl, mix the flour, sugar, salt and yeast with a spoon or your hand. Add the egg and then the milk and butter and mix them until it forms a fairly wet dough.
3. Put a bit of flour (not too much) or oil on the board and knead the dough for 10 minutes or until it is smooth. If you have a machine use the dough hook.
4. Put the dough in a bowl that is greased with oil and cover with cling film. Leave the dough to rise in a warm place for an hour or until it has doubled in size.
5. To make the filling, mix the butter and sugar until it forms a soft paste. Then divide the dough into 8-10 pieces.
6. Sprinkle a bit of flour onto the board and roll one of the pieces into a rectangle shape. Put a teaspoon of the filling in the middle and fold the dough towards you to make a sort of triangle. Use your thumb to press down hard on the two corners that have come together.
7. Now put another spoonful of the filling in the middle and fold the dough towards you to form a triangle. Again, press the corners down hard with your thumb.
8. Put the buns on two baking trays lined with greaseproof paper. Bake for 15-20 minutes or until they begin to brown. Do not worry if the filling escapes out of the sides, this is meant to happen.
9. Let them cool and sprinkle icing sugar over them.

If you enjoyed making this recipe and are interested to see some more, **Elliw Gwawr's** cookery books, '**Paned a Chacen**', '**Pobi**' and '**Blasus**' are available to buy from www.ylolf.com or **Amazon**.

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