



Kenderwi Kernewek *(Cornish Cousins)*

Newsletter of the California Cornish Cousins

Volume 28 • Number 2 • Kynnav (Autumn) 2019



from President
Pete Edwards

Hello, California Cornish Cousins.

What a great day we had in Plymouth, we had 21 in attendance and we served big juicy Pasties from Grass Valley Pasty Company. I fully recommend them so if you are near Grass Valley drop in and have one. They are located at the corner of Auburn and Main St. Let them know you are from the California Cornish Cousins and the owner Jesse will know who you are.

Our gathering in June will be in Grass Valley and yes, Pasties will be served at the Saturday lunch. Grass Valley is the most Cornish town in California and the home of many Cornish descendants. My family came from Pendeen, Cornwall in 1950 and it felt like home because of the number of Cornish people who live there. The draw of course were the Gold Mines and I want to give you a little history on the largest mine, The Empire Star Mine. I am hoping to set up a tour of the mine facilities on Saturday afternoon at the gathering. My father worked at the mine until it closed in 1956.

The Empire Mine was one of the largest mines in California with 167 miles of underground workings and an underground depth of over 5000 feet. The mine dates its beginnings from 1851 to 1956 when the fixed price of gold of \$35 made it unprofit-

able to run. When the mine closed in 1956 it had produced over 5.8 million ounces of gold.

In 1850 a gold-bearing ledge was discovered and it was named "Ophir Hill." In 1852 the mine was purchased by the Empire Company which had other mines in the area. Over the years the mine changed hands many times: in 1864 it was purchased again, over \$200,000 of machinery was installed, other claims in the area were purchased and consolidated to form the Empire Mine.

In 1869 the mine was purchased by William H. Bourn. He invested a lot of money into the mine and hired more men (Cornishmen).

When Bourn died in 1874, it was thought the mine was played out, but his son William Bourn Jr formed the original Empire Mine and Milling Company LTD and continued exploration; after 4 years large bodies of ore were found. The mine was merged with the North Star group of

mines. The mines were renamed the Empire Star Mines Company LTD, which became the largest of the gold mines on the West Coast.

During the mine's heyday over 400 miners were employed. The miners were lowered down into the mine on the incline shaft in skip ladder ore cars 20 at a time and dropped down into the mines at a speed of 800 ft per minute to a collective depth of over 11,000 ft. Mules were important in the mine; there were as many as 44 mules living in the mine and were used to pull ore cars to the skip hoists in the mine. When we go to Grass Valley we will learn a lot more about the mine from the docents that work there.

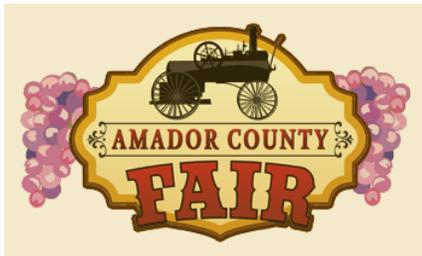
I want to thank everyone who helped us put the Plymouth event together and for those who went, I hope you enjoyed the event. I hope to see you on St Piran's Day in Grass Valley.

-- Boy from 'ome.

The Empire Mine will be one of the highlights of the 2020 Gathering (archive photo)



NorCal Pasty Lunch

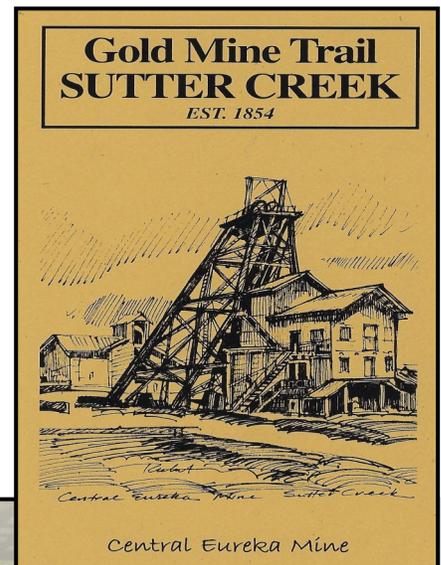
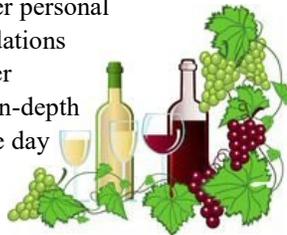


Twenty-some Cousins gathered at the picturesque Fairgrounds in Plymouth for a very enjoyable Pasty Lunch. CCC President Pete and Jeannette imported proper pasties from the newly-opened Grass Valley Pasty Company. Just look at those girl lick-ers!

Kitty Quayle provided desserts: Apple Crisp with whipped cream and Mrs. Berryman's Saffron Cupcakes. Deelish.



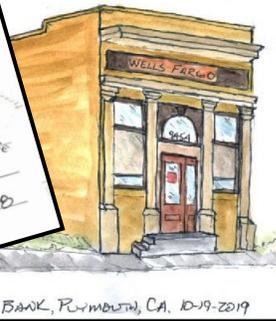
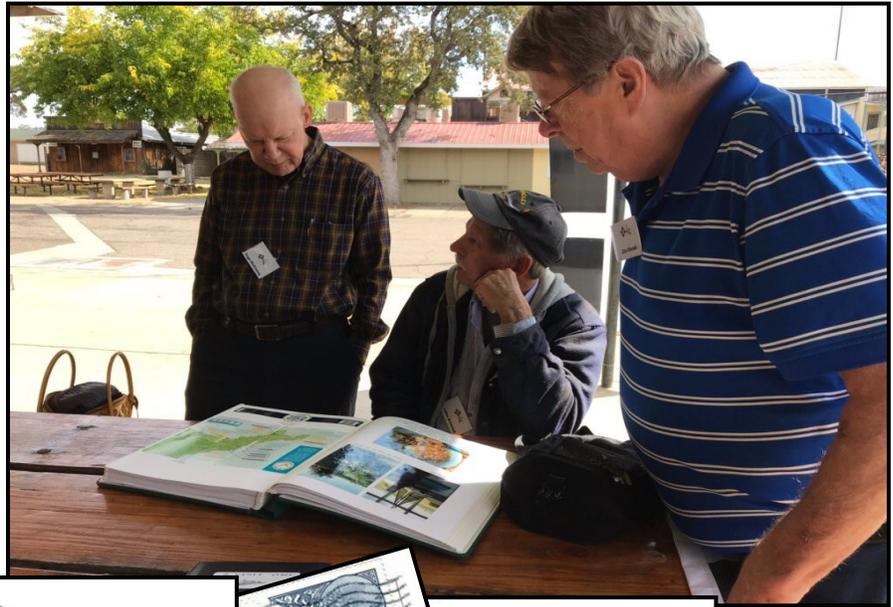
After lunch, Pete reviewed local mining history and Gage McKinney announced the opening of Kresen Kernow (details in the following article). Jeannette distributed Shenandoah Valley winery maps and gave her personal recommendations based on her extensive, in-depth research the day before.



NorCal Pasty Lunch, cont'd.

Right: Gage McKinney, John Atwood and Jim Wood peruse Kitty Quayle's photo album from her May 2019 trip to Cornwall.

Below Cousin and Sketcher John Atwood arrived early in Plymouth and whipped out these sketches of a couple of the town's historic buildings. John works on postcard stock and mails the cards to himself for his travel sketch collection.



After posing this shot and before taking it, we intended to have everyone take a giant step forward so all would be in the sun. Alas, we forgot; apologies to the back row!

Front row, L to R: John Quells, Deanna Hoffman, Kitty Quayle, Elaine deFehr, Maureen Roberts, Pete and Jeannette Edwards, Diann Swan, Yvonne Bowers and Jill Perry. Back row: Rosemary Gamblin, Gage McKinney, Ilke Weber, Carol Jenkins Kearns, Jim Wood, Don Bowlin, Lerona Bowlin, John Atwood and Al Swan.

Ancient Tin found in Israel has unexpected Cornish links

Tin ingots recovered from a shipwreck in Israel have been discovered to have an unlikely origin: Cornwall.

Researchers from Heidelberg University and the Curt Engelhorn Centre for Archaeometry, Mannheim studied 27 tin ingots -- metal cast into bars, plates, or sheets -- from sites in Israel, Turkey and Greece. Many of the ingots were discovered from shipwrecks off the coast of Israel and Turkey.

Using lead and tin isotope data and trace element analysis, the archeologists discovered that the metal ingots, which dated from the 13th and 12th centuries BC, did not originate from Central Asia as previously thought, but instead came from tin deposits in Europe.

Perhaps most surprisingly, the team found that tin artifacts from Israel most likely came from Cornwall and Devon.

The findings, researchers say, prove that "complex and far-reaching" trade routes existed between Europe and the Eastern Mediterranean in the Bronze Age.

"Tin objects and deposits are rare in Europe and Asia. The Eastern Mediterranean region, where some of the objects we studied originated, had practically none of its own deposits," Prof. Dr Ernst Pernicka, who was involved in the research, said in a press release. "So the raw material in this region must have been imported," he added.



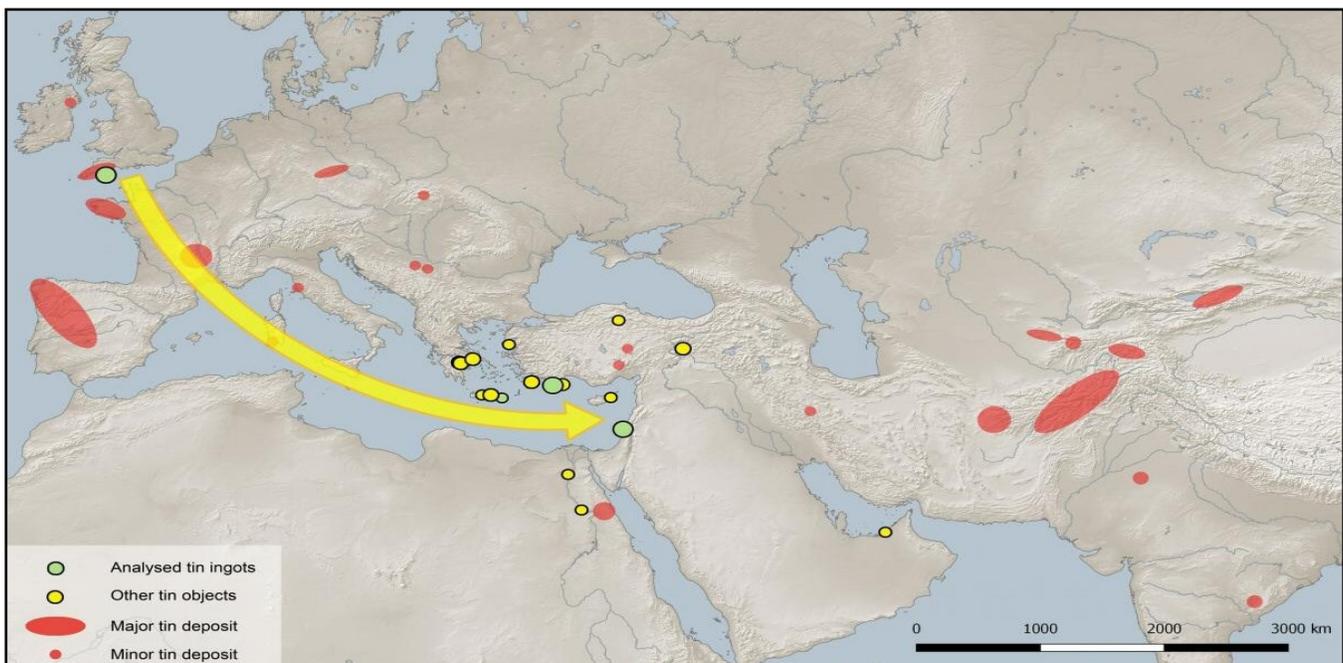
Tin ingots from Haifa, Israel with Cypro-Minoan inscriptions were assumed to have come from central Asia.

"The Israeli tin ingots could be examples for emerging tin networks between northwestern Europe and the eastern Mediterranean area, probably via the Greek mainland under the Mycenaean regency, that could have persisted some hundred years," researchers said in the study, which was published in the PLOS science journal.

"The results of the study show that tin metal in that time was acquired in

distant lands and transported over thousands of kilometers from probably Great Britain to the Eastern Mediterranean," Daniel Berger, an archaeometallurgist who carried out the research, told CNN. "Tin was a valuable material for ancient people because it was a key component of bronze, an alloy of copper and tin."

*Amy Woodyatt
CNN London 9/19/19*



KRESEN KERNOW: A home for Cornwall's archives

Kresen Kernow ('Cornwall Center') is a new state-of-the-art archive center built in the shell of the former Redruth Brewery in Redruth. It is home to the world's largest collection of documents, books, maps and photographs related to Cornwall's history.

CCC Historian Gage McKinney attended the opening of the center in September. At the NorCal Pasty Lunch, Gage described the new center: in addition to 14 miles of shelving to store over 1.5 million of Cornwall's treasured archives, the center has exhibition spaces, learning rooms and a digitization suite. Visitors can carry out research, pop in and browse, or take part in varied activities such as workshops, courses and family events.

Kresen Kernow is home to thousands of pictures, photographs, maps and other images. As images are digitized, they will be added to the center's catalogs. Images currently on the site can be searched by subject



(agriculture, maritime, schools) and also by place name.

Check out Kresen Kernow's website kresenkernow.org for more information and for a look at the interesting photo collections.



A roll in the 'ay

It was hay time and the top-heavy cart coming from the field had overturned in the lane. Its young driver looked at the fallen load in dismay.

"Cum in fer a dish o' tay," said a motherly soul to the boy as he stood there. "We'll give 'e a 'and getting' it right after. You'll feel more like loadin' again after a drink and a sit down."

"Faather won't like un," said the boy doubtfully.

"Faather won't know nowt 'bout un," said the woman comfortingly and led the boy, still reluctant, into the house to join her family.

Half an hour later, all emerged to view the situation, the lad thanking the lady but repeating that his father wouldn't like it at all.

"Rubbish," she said, "I'll deal with your faather. Where's 'e to?"

"Under the 'ay," said the boy.

from the Cornish Joke Book

British Sea Name Reclaimed

The Romans called it 'Mare Britannia' and in medieval times this was translated into English and called 'The British Sea.'

Then, at around 1600, an onslaught of rampant English nationalism that began 50 years earlier decided to invent a new name for it: "The English Channel".

You might be happy to know that the Signage Panel of the Cornish Language Office have agreed and recommended that "Mor Predennek" ('British Sea') be the name used for it in contemporary Cornish. This not only puts the original name back into place, rejecting the English invention, but also preserves the original P initial of the island's name (Pretannike c.325 BCE), which is also preserved in the Cornish place-name Predannack (from <Predennek>, "British (headland)" and Welsh Prydein, "Britain").

from #KernowMatters

Membership Roster Available

To get a copy of the updated roster:

- email Membership Chair Yvonne Bowers at yvonnebowers@mac.com

OR for a printed copy

- mail a SASE to **Rosemary Gamblin**
23 Maxwell St., Lodi 95240

Answers to the No-Pub Pub Quiz

What is Furze? *A gorse bush.*

Who was the Perranporth-born racing and rally driver, speed record holder and designer of the sports cars bearing his name? *Donald Healey, of Austin-Healey fame.*



What is Yarg? *A cheese wrapped in nettle leaves.*



Great Wheal Vor



Great Wheal Vor Mine, 1890

The little village of Godolphin Cross lies about mid-way between Hayle and Helston, in the heart of the Tregonning and Gwinear Mining District.

by Kitty Quayle

It was there in the cluster of stone cottages of the mining families that Charles Harry, a miner of tin, lived with his wife Elizabeth and his six sons, soon to be seven, as Elizabeth was well along in her current pregnancy. One summer morning in 1846, Charles left home with his two eldest sons, James and Charles Jr., both of whom already worked at the mine to help support the large family, and they walked about a mile to their place of work, Great Wheal Vor.

Later in the day his wife Elizabeth was taking her turn at cleaning the church when she heard a commotion outside. She went out to ask the townspeople what had happened. They told her that there had been an accident at the mine and her husband had been killed.

James, then a boy of twelve years, witnessed his father being brought up from the darkness to be buried, and perhaps his brothers huddled there with him, witnessing this tragedy.

*THE PENZANCE GAZETTE AND
WEST CORNWALL ADVERTIZER
Wednesday September 2, 1846
FATAL MINE ACCIDENTS*

*On Tuesday last, whilst a man named James Andrew was engaged in removing some timber in Borlase's shaft at Wheal Vor Mine in the parish of Breage, he fell a depth of 72 fathoms (432 feet) and was killed instantaneously. And on Friday last, a man named Charles Harry, working in the same shaft, lost his hold and was likewise killed. Both men have left large families."**

Originally called 'Huel Vur' ('Great Mine' in Cornish) it later became known as Wheal Vor and in Charles' day this mine was one of the biggest and richest Cornish tin mines, covering almost four square miles in 1840 and employing 1,174 workers. But throughout its history, legal disputes and bankruptcies plagued the

mine, causing its closure several times. The mine's most prosperous years were between 1812 and 1848 when it was at last abandoned, the conditions being described as unsafe to work in and numerous accidents were attributed to these poor conditions. One has to wonder if Charles' death was due to those unsafe circumstances.

It was on a bright and beautiful May day in 2019, 173 years after our great-great-grandfather Charles last came this way, that Rosemary and I went in search of Wheal Vor. All my previous research and online digging had led me to believe that the mine was gone, crumbled through neglect into mere memory. But then in late 2018 a fellow Facebooker happened to post a few photos from his morning ramble through some ruins, captioning them as Wheal Vor. Such a surprise! In response to my query he gave the map coordinates and a location at which to park our car and take off on foot, so armed with this information, Rose and I set forth. Rosemary could see the mine marked on her excellent Ordnance Survey map,

Great Wheal Vor, cont'd.

but the tiny lanes of Cornwall are not always clearly marked or sign posted and we became rather . . . well . . . lost. Tired of driving in circles, I whipped into a parking lot at the village community center in Carleen which had a few cars parked in it, went inside and crashed the ladies' meeting underway within. They were mildly surprised by the intrusion of a lost Yank in their midst, but very cordially and graciously gave me several different sets of directions and advice on how to find the mine, so I thanked them fulsomely and returned to the car to give it another go. Still adrift a few minutes later, I stopped to ask a roadworks man if he knew where Wheal Vor was and he answered with a wide grin, "I haven't a bloody clue, I'm from Penzance!"

We finally found the Barn Christian Fellowship building which Facebook friend Harry Glasson had told

me was the place to park and we set off on foot down the leafy, lacey tree-tunnel of an unmade lane, the verge liberally sprinkled with wildflowers, nettles and ferns with the spring sun dappling our way. Ah ha! A young man was working in his garden, so I stopped to ask. There's a certain look people get on their faces when asked a question for which they have no answer, but really want to be helpful. After a moment though, he admitted that he too "had no clue" and we moved off down the lane. Oh good! Here came a bright red Royal Mail van rocketing along, surely this person knows the area. Uh oh, there is that look again, but he took Rose's map in hand and made a good show of figuring it out and actually got us going in the right direction and told us which unmarked fork to take off of which un-signposted track. This is very rural country, a few homes but

mostly well-kept farms with herds of sleek grazing dairy cows and large swaths of thick woodlands. As we topped a hill and came out of the woods the terrain was very different, all scrub brush with a few smallish trees and a rabbit-warren of paths going in all directions. Oh bother, which way now? At the hilltop, the dirt track t-boned with another and a beautiful black and white cob horse was in a paddock there and meandered, curiously, over to see if perhaps we came bearing snacks. As we paused to admire and pet her, we heard a woman's voice calling her dog from down the left-hand track. Into sight came a young woman getting hold of her large, friendly, young and gorgeous black German Shepard named Oscar. She was very friendly, lived nearby and told us that Oscar walked her along this route every day. We explained our mission to her and



Below left: the stack at the ruins of the Great Wheal Vor mine; right, brickwork detail, said to commemorate Flora Day.



Photos this page: R. Gambin



Great Wheal Vor, cont'd.

she knew exactly what we were looking for and began directing us. What are the chances of being right here, at the right moment, to encounter the solution to our so far fruitless quest? And so nice to see a look on her face of surety and willingness to assist us. Rather than just tell us the way, she walked along with us, Oscar herding us along, showing us which of the many options of narrow paths to take with clever Rosemary leaving trail markers so we could find our way back. Then, after a ten or fifteen minute descent back into another wood, the stack suddenly burst into view, its ornate brickwork, said to honor Flora Day, still largely intact (a rarity among the engine house stack ruins) thrusting its ivy-covered prominence proudly out of the thick canopy of tangled trees and shrubs into the unencumbered space of the clear blue sky.

Our helpful guide proceeded on her way with our profound and heartfelt thanks, as Rosemary and I took in the fact of this revelation and discovery. We did a bit of bushwhacking and scrambling over sinewy roots weaving in and out of the uneven earth, taking photos of these remarkable remains and musing on the impermanence of mankind as we climbed through the ruined archways and tumbling walls of the old engine house, floors and ceilings long gone, so full of plant life now, where once the place would have rumbled with the work of men: the throbbing pumps, the churning of the massive beam engines, the relentless pounding of the stamp mills. All was silent now, like the graveyard of a once-great endeavor of men, the sounds of industry now replaced with birdsong and flirty breezes in the treetops as Mother Nature reclaims her own. Mossy,

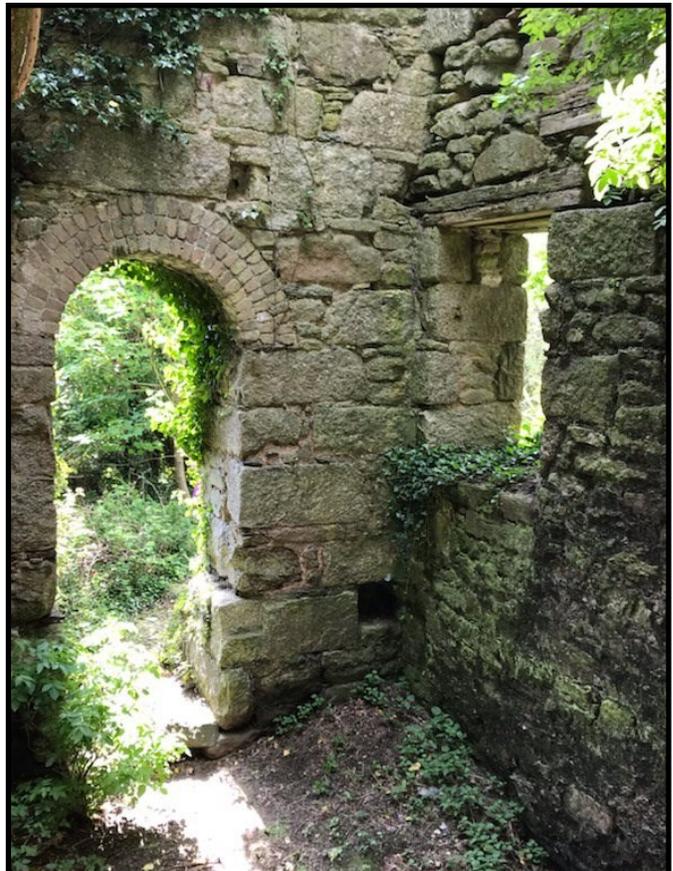
topped stones partly visible in the undergrowth hint at additional ruins, but the tangle is too dense to allow exploration. Happily there is no vandalism here, no unsightly tagging, as this place is only seen by those willing to put in a bit of effort and anyway, most of the locals don't seem to know it is here.

As we began to retrace our steps away from the mine, we realized that this was our Mother's 100th birthday. How fitting. Happy birthday, Mom and thank you for the gift of our family history and the love of Cornwall. Your legacy lives on. ❧

**Our Harry Family Story, by June Harry Manly, 1982*

Note: Kitty is currently in contact with both the Cornwall Heritage Trust and the Cornish Mining World Heritage Site people to determine what, if anything, can be done to save this site of such great historical significance.

Below: Two views of the Engine House ruins at Great Wheal Vor mine.



Recipes from a Cornish Kitchen

Cornish recipes, ancient and modern. Practical, simple baking and cookery. All recipes in use, tried and tested! No frills photos, taken on my basic Canon PowerShot, in my own kitchen.

-- Laurie Burnley recipesfromacornishkitchen.blogspot.com



Kitty: I first "met" Laurie when she responded to a post I made while researching family history on the St. Keverne Facebook page, regarding our

Lory family. Our maternal grandmother was Drexel Lory, descended from Jacob Lory, Gentleman (so reads his headstone and memorial plaque in the church), a yeoman farmer of substance who owned a number of farms in the area.

Laurie, it turned out, descends from one of Jacob's sons and so is 4th cousin to Rosemary and me. We have met with Laurie on both our last two visits 'ome, finding her friendly, fun and an expert on Cornish cookery.

I follow Laurie's Facebook page, *Recipes from a Cornish Kitchen*, and the Heavy Cake I make for our some of our events here is one of her recipes. Since one of the tenets of the California Cornish Cousins is to celebrate and preserve Cornish culture and tradition, I thought having Laurie contribute recipes and information on Cornish cuisine would be a valuable addition to our stellar newsletter and Laurie has graciously agreed to furnish us with both. I hope that all the bakers in our membership will enjoy trying them and that the recipients of their labors will enjoy the sampling!



Laurie: As a Cornish housewife who loves to bake and who takes pride in her heritage, I have inherited and collected a treasure-trove of recipes that I would like to

share. I will be interested in comments; and if you also have recipes, I would be glad to try them out and post them!

Saffron Buns

Laurie: This recipe has been in my family for generations. It was used by my mother and grandmother before me. Saffron has become almost prohibitively expensive - especially Valencian. I recommend trawling the net to find a supplier whose prices are more gentle on the pocket. You can get some great prices. Quantities for Saffron was never given in a recipe, you used as much as you could afford. I always batch-bake 3 x the basic recipe, making approx 54 buns. Freezing the majority in bags of 6 or so. Perfect. So handy. Here is the basic recipe using 1 lb flour, making 16-18 buns, depending on the size you prefer.

Take: 1 lb Strong Plain Flour [White Bread flour], pinch of salt, 4 oz fat - half each, lard and butter, 4 oz castor sugar, currants to taste - please do not be stingy! Playing "Hunt the Currant" is no fun. Optional - some very finely chopped glacé dried citrus peel. 1 oz fresh yeast - or these days, dried quick yeast [1 oz will be 1 sachet, or from a tub/packet, 2 tsp, using a proper measure], Saffron - the more you use, the stronger the flavour.

Place your desired amount of saffron in a barely warm oven to dry for 20 mins. I loosely wrap it in baking parchment. Lightly crush and tip into 9 fl oz of boiling water. Cool to tepid, then add a teaspoon of sugar and your yeast, if using fresh. Allow the mixture to start working and become frothy. If using Quick Action yeast, add this directly to your flour before adding the liquid.

Meanwhile rub the fat into the flour until it resembles fine bread-crumbs. Add a pinch of salt too and then your sugar and fruit. Make a well in the centre and tip in your yeasty, divinely smelling liquid. Using your hands [clean of course!!!] bring the flour into the centre and mix well. This will be pretty wet, but don't panic. When incorporated tip onto a floured surface and gently knead for a few minutes, [I never use a mixer with a dough hook for this, it will

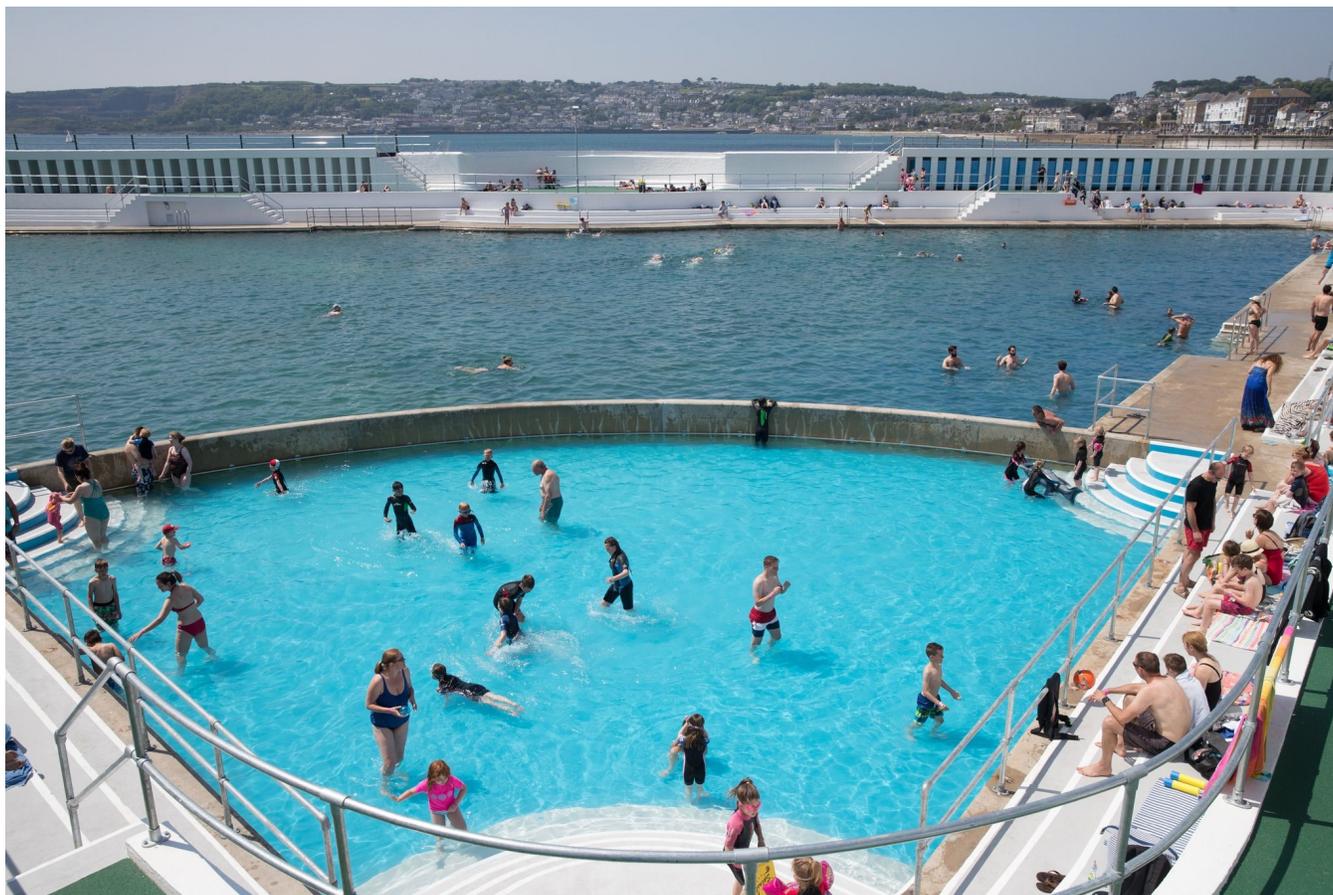
crush the currants] then place back into your mixing bowl and cover with lightly oiled cling film and allow to rise. I cannot give you an exact timing as it will depend on the air temperature and where you put it. But wait until it's at least double in size. Probably a good hour. Go and do something else! Tip it back onto your floured surface and lightly knead again for a minute or so. Get some scales with a plate on it. Lightly butter your baking sheets. Now you need to decide how large your buns need to be? The above were weighed out at 2¼ ounces. Of course, you do not have to weigh the dough out, but its nice to have them all the same size! Carefully shape them, always turning the dough inwards on the bottom, so that the join is underneath. Place on the baking sheet, in rows and allow them to rise once more for 45 mins or so. Preheat your fan oven to 180C [350F] and bake them for about 20 mins. Cool on a wire rack. Freeze as soon as they are cold, then to use, microwave for a few seconds and they will come out as if they were just freshly cooked.

Do you split and butter yours? Some do. I don't! My husband does sometimes! This recipe is not suitable for a Saffron Cake. Cake uses less yeast and a higher proportion of fat, making it denser, keeping longer. That recipe is available on my Blog.

Note: The Cornish love the citrusy hit of peel and use it a lot in their traditional foods. What would Heavy Cake be without peel? Definitely in Saffron Cake too!



Jubilee Pool, Penzance: Seeking New Energy, A Cornish Town Digs Deep



The Jubilee Pool in Penzance was decaying for years and then damaged in a 2014 storm. After a renovation, it is enjoying new life, but only for 16 weeks a year.
Credit Matt Cardy/Getty Images

*From a NY Times article
by Mark Ellwood.*

The Jubilee Pool was built in 1935 as part of the celebration of the Silver Anniversary of King George V. It is filled with more than a million gallons of seawater, making it one of the United Kingdom's largest lidos, as the public outdoor swimming areas are called.

The Art Deco pool was run down after decades of neglect. When it was badly damaged by a major winter storm that struck the southwestern Cornish coast in 2014, the local authority debated whether it was worth saving. Enthusiastic locals offered to take over management of the pool, intending that it would serve the community as it once had.

Since the pool reopened in 2016 after a two-year renovation, attend-

ance rose from 26,000 to 40,000 over its 16-week summer season.

Fed by the sea and flushed by the tides, the pool was too cold for winter swimming. Now an geothermal energy source may make the pool available year-round.

Cornwall sits atop a 280-million-year-old granite mass known as the Cornubian batholith which is geologically ideal for producing geothermal energy. Granite contains a small amount of radioactive elements, such as uranium and thorium, which produce heat as they decay. To capture that heat, water is pumped down from the surface through fissures in the batholith. The water absorbs the rock's heat as it flows, then is brought back to the surface as superheated water, which immediately turns to steam. It can then be used to power turbines or to provide direct heat.

A bore hole has been drilled into the rock on which the lido is built. As the rig there bored down, it hit a massive, unexpected quantity of warm water in a fracture of the rock, which prevented it from continuing. That meant the bore hole would be too shallow to heat the pool on its own and would need to be supplemented with a heat pump, powered by the existing electricity grid, which must be upgraded. All of this has delayed the introduction of Jubilee Pool's all-weather operation; optimistic organizers expect it to be done next year.

The project, which will cost about 1.8 million pounds (about \$2.2 million), is being paid for by a combination of grants and various other funding sources, including selling shares to local residents at £20 each.



Coverack: High Surf during the October 29, 2019 storm.

Thanks to Coverack resident Caroline Richards for this dramatic photo.

**Cornish Terms**

from CornwallLive.com

Dreckly

The Cornish version of mañana in Spanish. The task in question will be completed, however it is unlikely to be done in the immediate future.

Proper job

That's a very tasty pasty, thank you very much.

Izzitgonreturno?

The weather is looking slightly inclement. There is a chance of precipitation later. What do you think?

Aright, my 'ansum?

How are you? (Can be used to greet strangers or friends alike)

Come on, y'buggers

Come on, chaps.

Me luvver

You are not my lover. You are just a person who's walked in to my shop to buy a pasty. But I'm very happy to see you and this is a term of endearment.

Ibeleebn

Time for me to leave, gotta catch the last bus back to Newlyn.

I'm rufazrats

I'm not feeling my best. Often uttered the morning after a night on the Spingo at The Blue Anchor.

'E's teasy as'n'adder

Keep your distance, he's not in a good mood.

Backofforillsmackee

Continue to aggravate me at your peril.

Wats splann?

So what are we going to do today then?

Piddledowndidda?

Was the rain torrential yesterday?

Pizendawn

I wouldn't venture outside, it's rather wet.

Bettergorgitten

It's ok, I shall go and retrieve the said item.

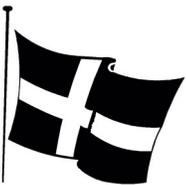
Costymuchdida?

How much did you pay for said item?

Watch for more Terms in a future issue.

The California Cornish Cousins 2019 - 2020 Officers

- **Pete Edwards, President**, 14708 Cayo Court, Rancho Murietta, CA 95683 (408) 209-1461
Email: pete@larwedwards.com
- **Kitty Quayle, Immediate Past President**, 2801 Clay St. #116, Placerville, CA 95667 (530) 313-0421
Email: celtickitty@sbcglobal.net
- **Gage McKinney, Historian**, 115 Chester St., Grass Valley CA 95945
(530) 802.5252 Email: gagemckinney@sbcglobal.net
- **Robyn Houts, Secretary** 8485 Burchell Road, Gilroy, CA 95020 (408) 319-0526
Email: scfalpacas04@yahoo.com
- **Yvonne Bowers, Treasurer & Membership**, 392 East Napa St., Sonoma CA 95476
Email treasurer@califcornishcousins.org
- **Rosemary Gamblin, Newsletter Editor**, 23 Maxwell Street, Lodi, CA 95240 (209) 481-3682
Email rgamblin@alpha-ent.net
- **Cat Nielsen, Webmaster** PO Box 1153, El Cerrito, CA 94530
Email: webmaster@califcornishcousins.org
- *Membership in the California Cornish Cousins runs from May 1 to April 30 of the following year. Annual dues are US\$25.00. Dues, new membership checks and membership questions to Yvonne Bowers, (707) 843-0109.*
- *Kenderwi Kernewek is published quarterly for members of The California Cornish Cousins. When reprinting articles, please credit "Kenderwi Kernewek, Newsletter of The California Cornish Cousins."*
- *Website: <http://www.califcornishcousins.org>.*



The California Cornish Cousins

c/o Rosemary Gamblin, Newsletter Editor

23 Maxwell Street, Lodi CA 95240

Address Correction Requested