

## **FEBRUARY-MARCH MEETING**

We will celebrate St David's Day on Sunday 25 Feb 2018 from 6 -8PM at the American Legion Hall Post 55, 461 Woodford Street, Fredericksburg.

The Hall is just off Fall Hill Avenue. Park on Woodford Street or in UNION Bank lot. We won't have a business meeting, so we should have plenty of time to eat, drink and entertain each other with poems, songs, stories and bad Welsh puns about St. David. Bring a pot luck item and yourself and your talent.

## **DUES ARE DUE**

Please note that the Society voted to increase the dues (first dues increase in about 15 years) to \$25 in order to cover the new cost for a place to store Welsh Festival items. Dues are due by St. David's Day, 1 March 2018. Please mail to our address: Welsh Society of Fredericksburg, PO Box 723, Fredericksburg, VA 22404 or better still, bring your dues to our February St David's meeting.

## **WELSH USED IN PARLIAMENT DEBATE FIRST TIME**

For the first time in the history of the House of Commons MPs have been able to debate in Welsh.

MPs from across Wales gathered for the first bilingual session of the Welsh Grand Committee.

The only hitch was the whine of feedback from the translation headsets.

MPs grabbed the opportunity of meeting together for the first time in this way since 2016 to show the strength of support for the Swansea Bay Tidal Lagoon .

Tidal Lagoon Power hopes to see lagoons not just in Swansea but in Cardiff, Colwyn Bay and Newport.

Listen to the debate:

[https://www.walesonline.co.uk/news/politics/historic-moment-welsh-spoken-houses-14258358?](https://www.walesonline.co.uk/news/politics/historic-moment-welsh-spoken-houses-14258358?utm_source=wales+online+newsletter&utm_medium=Email&utm_content=EM+Mirror+Newsletter+DailyNews+News+smallteaser+Text+Story9&utm_campaign=daily+newsletter&utm_rid=388473&icid=EM+WalesOnline+Nletter+News)

[utm\\_source=wales online newsletter&utm\\_medium=Email&utm\\_content=EM Mirror Newsletter DailyNews News smallteaser Text Story9&utm\\_campaign=daily newsletter&utm\\_rid=388473&icid=EM WalesOnline Nletter News](https://www.walesonline.co.uk/news/politics/historic-moment-welsh-spoken-houses-14258358?utm_source=wales+online+newsletter&utm_medium=Email&utm_content=EM+Mirror+Newsletter+DailyNews+News+smallteaser+Text+Story9&utm_campaign=daily+newsletter&utm_rid=388473&icid=EM+WalesOnline+Nletter+News)

## **MISSPELLED T-SHIRT**

Red-faced Tesco chiefs have withdrawn a range of patriotic Welsh T-shirts after getting the spelling of "Cymru am byth" wrong.

The supermarket giant had covered the red tops with the phrase "Cymru am both" instead.

Cymru am byth literally means "Wales forever" and is a slogan that is synonymous with national pride.

Red-faced Tesco workers removed them from their stores in Wales after being alerted by Eleri Jones, 39, a mum from Newtown, Powys.

A photograph of the shirts was shared widely on social media, causing many to express their displeasure and mirth.

Mrs Jones, who is a teacher, said: "I was going to buy one when I noticed the mistake and thought to myself, 'Oh my Gosh!'"

"It's obvious that they were not checked by anybody who speaks Welsh before they were printed before being packed and dispatched and then put on sale."

## **DECOY BUNKERS NOW HOLIDAY COTTAGES**

(Wales online) The Decoy Bunker was created as part of the many subterfuge strategies developed by the Ministry of Defense to deceive wartime bombers. It was created to deceive enemy bombers but this underground bunker has had a contemporary revamp into a holiday let. The Decoy Bunker in Monmouthshire is now a light-filled, eco-friendly getaway where you can lock out the rest of the world. It was one of seven decoy bunkers known to exist in Wales.



The Decoy Bunker (Image: ruralescape.wales)

### **WELSH CREMPOG (PANCAKE)**

(Wales Online) Life's too short for papery pancakes. Welsh crempog (also known as Ffroes) differ from the British/French crepe. More like the American pancake and bigger than the Scotch pancake, crempog can be made with or without yeast, with buttermilk, oats or speckled with raisins or currants. Traditionally, they are made from self-rising flour, salt, eggs, milk and butter. Often stacked in a pile and smothered with butter, the stack can be sliced like a wedge of cake and eaten as a teatime treat.

Crempogs are traditionally eaten on Shrove Tuesday, though they're great to eat all year round! There are many customs attached to Shrove Tuesday in Wales, involving kicking cans up and down streets, door-to-door begging for flour and cheeky songs and verses. Crempogs would have been cooked on a cast iron bakestone (or 'planc'), but frying pans work fine, too!

Modryb Elin Enog

Os gwelwch chi'n dda ga i grempog?

Cew chithau de a siwgr brown

A phwdin lond eich ffedog

Modryb Elin Enog...

Please may I have a pancake?

You can have tea and brown sugar

And your apron full of pudding

Auntie Elin Enog

How to make crempog:

2 oz/ 55g butter

15 fl oz/ 450 ml warm buttermilk

10 oz/ 275g all-purpose/plain flour

3 oz/ 75g sugar

1 tsp bicarbonate of soda

½ tsp salt

1 tbsp vinegar

2 eggs, well beaten

Stir the butter into the warmed buttermilk until melted. Gradually pour the milk and butter into the flour and beat well. Leave the mixture to stand for at least 30 minutes (or a few hours if possible) before stirring in the sugar, bicarbonate of soda, salt and vinegar into the beaten eggs.

Pour this mixture into the flour and milk mixture and beat well to form a smooth batter. Heavily grease a griddle or hot-stone and heat, then drop the batter, a tablespoon at a time onto the heated griddle and cook over a moderate heat until golden brown on both sides. Keep the crempog warm and continue this method until all the batter is used up. Spread butter on each pancake and eat while warm. Jam, banana, syrup, currants and even a chocolate drizzle are of course optional!

Recipe based on 'petites crêpes galloises' by Steph in the Cuisine.

### **CWRS CYMRAEG 2018**

The wait is over! Cymdeithas Madog is excited to announce that registration is currently open for our 42nd annual Cwrs Cymraeg, Cwrs Y Gefeill-Ddinasoedd - The Twin Cities' Course - at Hamline University in St Paul, Minnesota, July 15-22, 2018! You can register through our website at <http://madog.org/gwefan/index.php/cwrs-cymraeg/cwrs-cymraeg-eleni>.

Whether it's your first time or your fortieth, the course is for beginners and accomplished users of the language alike. We will also hold cultural activities in the evenings such as folk dancing, a quiz and pub sing-a-long, a Welsh film, and a talent night or the famous Welsh "noson lawen" and Eisteddfod. An optional course trip at mid-week will take us to surrounding sites of interest.

Also, if you're unable to attend the Cwrs this summer, but still want to help Cwrs Cymraeg remain the best place to learn Welsh outside of Wales, you can still support Cymdeithas Madog through the Friends of Madog, our online shop on Redbubble, or Amazon Smile.

### **SIX NATIONS RUGBY**

(Thanks to the Welsh Society of Western New England)

Rugby's Greatest Championship will

begin on Saturday 3 February and finish on 17 March.

The Championship title could well be on the line on Super Saturday, 17

March. Wales v France in Cardiff at 5.00pm will round off this year's tournament and the 2018 Six Nations Champions will be crowned after that match.

3 February - Wales v Scotland, Saturday 9.15am

Wales 34 Scotland 7

10 February - England v Wales, Saturday 11.45am

Wales 6 England 12

24 February - Ireland v Wales, Saturday 9.15am

11 March - Wales v Italy, Sunday 10.00am

17 March - Wales v France, Saturday 11.00am

Check which games are live at

<http://www.nbcsports.com/watchrugby> .

## **YORKSHIRE PUDDING PIZZA**

Editor's Note: When my great grandfather came to the US in 1883 from England, roast beef and Yorkshire pudding was brought with him. Not sure about the following use of the dish!

Yorkshire Pudding Day is 3 Feb (yes, that's officially a thing) and to celebrate, Morrisons has turned the traditional roast dinner trimming into a pizza.

The cheese and batter offering combines a crispy Yorkshire pudding base with a tomato sauce and mozzarella filling.

Shoppers will be able to choose from two toppings, a classic pepperoni and a meat feast - made with mini meatballs, pepperoni, spicy beef and jalapeno chilies.

Jenny Dixon, Yorkshire Pudding Expert at Morrisons, said: "Everyone loves Yorkshire pudding and everyone loves pizza, so we are combining the two to create the ultimate comfort food for Yorkshire Pudding Day.

"The crust is made the same way as a typical Yorkshire pudding and is topped the same way as one of our pizzas. We're looking forward to hearing what customers think but we hope that they'll love it!"



## **BEST HOTELS IN NORTH WALES**

(Wales Online) Four Llandudno hotels have been awarded top hospitality accolades - and they're all located on the same street.

North Parade has become the Golden Mile in the town after two of its hotels were named best value for money in the world in the annual TripAdvisor Travelers' Choice awards, with a third scooping the award for best service in Europe.

The Lawton Court Hotel on North Parade has been revealed as the number one Value for Money hotel in Europe and third in the world as well as fourth in the UK's Best Service category.

Just next door, Lauriston Court Hotel - Lawton Court's sister hotel run by the Lawton-Jones family - scooped the prize for best bargain hotel in the UK and second in the world. In the Best Service category, Lauriston Court follows just after Lawton Court at fifth place.

Less than 500 feet down the road from Lauriston and Lawton Court and you'll find The Elm Tree Hotel where according to this year's awards, you'll get the best service in the UK.

The Elm Tree is also named second for Best Service in Europe and fourth in the world. In the bargain category the hotel comes in fourth in the UK.

For romance it's third best in the UK and 13th in Europe and in the small hotels category it's named second best in the UK and Europe and fifth in the world.

Lastly, Milverton House, also on North Parade, is awarded seventh in the UK Small hotels category and 21st in the UK for Best Service  
Lynnette Esposito, owner of The Elm Tree Hotel, said: "Hospitality is about personalizing every guest experience and exceeding expectations. The Elm Tree Hotel is humbly proud to have received such gratifying recognition through the Tripadvisor Traveler Choice Awards.

"There can be no other more prestigious compliment for the team to have received." The awards honour the world's most outstanding properties in the categories of Top Hotels, Bargain, B&Bs and Inns, Best Service, Luxury, Small Hotels and Value for Money.

For the complete list of 2018 winners, go to <http://www.tripadvisor.co.uk/TravellersChoice>

### **WELSH POETRY CONTEST**

(Daily Post) The 12th International Welsh Poetry Competition 2018 is now open and accepting entries!

Judge - Sally Spedding

1st prize - £500

2nd Prize - £250

3rd Prize - £100

plus 17 runners up will be published on website and future anthology.

£5 per poem (£6 PayPal) / 50 lines maximum

Entry forms, rules, past winners, anthologies available from our website

Closing date - 27th May 2018

[www.welshpoetry.co.uk](http://www.welshpoetry.co.uk)

The first Welsh Poetry Competition was set up by Cilfynydd poet & writer Dave Lewis in 2007. Officially launched on St David's Day @ Clwb-Y-Bont, Pontypridd, 2007 the aim is to encourage and foster the wealth of creative writing talent that we know exists in Wales but currently languishes in the doldrums. We aim to inspire people to capture life in the present day and to give a voice to a new generation of poets and writers.

The Welsh Poetry Competition is a truly international competition, accessible to all (through the English language).

Thanks

[www.welshpoetry.co.uk](http://www.welshpoetry.co.uk)

### **FOUNDER OF THE RAF**

(Daily Post) David Lloyd George looked to the skies to create a force ready to repel a deadly new enemy.

The role played by Britain's only Welsh Prime Minister creator of the RAF was today celebrated at his former Gwynedd home.

The event, held at the Lloyd George Museum in Llanystumdwy, included a fly-past of RAF aircraft and the presentation of a memorial book to explain David Lloyd George's role in creating the world's first independent Air Force in 1918.

By 1917, he saw that air power could be a way to break the bloody stalemate on the Western Front and end the slaughter in the trenches.

He told the Commons in a debate at the time how powerful aircraft could be as weapons of war: "The heavens are their battlefield. They are the Cavalry of the Clouds. High above the squalor and the mud."

He tasked General Jan Smuts to investigate and report on the state of Britain's air power.

Crucially, when Smuts recommended that an independent Air Force and Ministry be created, Lloyd George gave him his full support.

To mark his vital role in setting up the air force, around 80 people attended the event including Air Cadets from Number 1378 Mold Squadron, RAF Valley Mountain Rescue Service, the Lord Lieutenant of Gwynedd, members of the Lloyd George family and the leader of Gwynedd County Council.

David Lloyd George's grandson, David Lloyd Carey-Evans said how happy he was to see that Lloyd George's role was being marked.

The Chief of the Air Staff, Air Chief Marshal Sir Stephen Hillier added: "As the RAF celebrates its centenary in 2018, it was a great privilege for us to be here to both commemorate and celebrate his important role in our creation one hundred years ago. Prime Minister Lloyd George was a great wartime leader and achieved many things in his political career.

"His role in the creation of the RAF, which is the world's first independent Air Force, is a further important achievement that deserves to be recognized."

