

Y'n Kammow a Gewri!



In the Footsteps of Giants!

A Cornish language community project learning resource.



Ludgvan School



Trythall School





Y'n Kammow a Gewri!

Kemeneth *Community*

This Cornish language (**Kernewek**) community learning resource has been developed following an Autumn 2018 community project funded by Cornwall Community Chest and enabled by Councillor Simon Elliott for the Ludgvan electoral division. **Kernewek** is being increasingly seen as an important and valuable aspect of **Kernow's** culture, helping to provide a 'sense of place' and local identity which is important to share with children.

Working on a seasonal Harvest theme, alongside legends of local Giants and their huge appetites (just like children!), and working directly with children from Ludgvan & Trythall Community Primary Schools over three weeks, the project also embraced the European Day of Languages (26th September) and National Poetry Day (4th October). Junior age children from both schools also came together for a shared walk following in the footsteps of spiritual giants along the Celtic Way from Ludgvan Church to Tremenheere Sculpture Gardens where they then enjoyed a 'Giant' storytelling afternoon, followed by a 'tea-treat' with parents when refreshments were asked for in Cornish.

This guide has been written using the Standard Written Form (SWF) of Cornish in line with the 'Cornish Language Strategy' 2015-25. Some of the material was supplied and adapted from education packs produced previously by MAGA and Kowethas an Yeth Kernewek who have kindly given permission for its inclusion and it may freely be photocopied for learning purposes. Some of the material is new and the pack has been assembled by Tony Phillips.



Y'n Kammow a Gewri!

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Y'n Kammow a Gewri!

Komendyans

Introduction

Kernewek rag fleghes - Cornish for children

Kernewek is the native language of Cornwall. A Celtic language, closely related to Welsh and Breton and more distantly to Irish, Scots Gaelic and Manx, it has been revived as a living language over the past hundred years or so. In 2003 it was officially recognised by the government under the European Charter for Regional or Minority Languages.

Cornish is all around us in place-names and personal names and is seen increasingly in product names, business ventures and other organisations etc. With Cornish, children can see immediate links into the place they live and begin to understand their surroundings better.

Six good reasons why children should learn Cornish

- Learning Cornish helps them to understand the place they live in
- Learning another language helps to improve learning ability in general and literacy in particular
- Learning one language helps with learning another
- Parents and children can learn together
- Learning Cornish helps in understanding diversity
- It's fun—**gwari teg yw!**



Y'n Kammow a Gewri!

Kernewek *Cornish*

Taklow dhe wul - Things to do

Interest in **Kernewek** is growing hugely in **Kernow**. Children and adults are learning it and businesses are using it to name their products and even in their TV advertisements. Cornwall Council are putting up bilingual street signs every time new signs are needed. Builders are choosing Cornish to name their developments and the streets and houses in them. This sheet will help you pick out the **Kernewek** all around you.

Place-names: At least 75% of place-names in **Kernow** are derived from **Kernewek**. Here are some of the most common place-name elements. There are lots of books available that can provide more information. Using a large scale map, look for places in your area that include these elements.

Tre	Homestead	Sometimes written trev or tren
Penn	Headland, end, top	Sometimes written pen or pedn
Poll	Pool	Sometimes written pol
Nans	Valley	Sometimes written nant, nance or nan
Pons	Bridge	Sometimes written pont or pons
Ros	Heath	Sometimes written rose
Chi	House	Sometimes written chy or chei
Porth	Harbour or Cove	Sometimes written port

Street signs: Watch for bilingual street signs in your area (there are lots now). See if you can spot any of the words in the table below. Can you translate your street or house name into **Kernewek**? Why not start a gallery of photos of bilingual signs.

Stret	Street	Mena	Hill
Fordh	Road	Rosva	Drive
Kew	Close	Bownder	Lane
Park	Field	Garth	Yard

Personal names: There are also lots of Cornish personal names. Is there anyone in your class with one of these? Does anyone else have a name that sounds Cornish? Can you find out what it means?

Jowan	Cornish for John	Lowena	'happiness'
Peran	Patron saint of Cornwall	Tegen or Tegan	'pretty little thing'
Jago	Cornish for James	Kerensa or Kerenza	'love'
Tristan	From the Welsh for 'noisy one'	Morwenna	'sea maiden'

Henwyn enevales dov (pet names): there are lots of pets' names in Cornish. Have a look at the list at : <https://www.cornwall.gov.uk/media/21532025/pet-names.pdf> . Is your pet's name there?



Y'n Kammow a Gewri!

Sens a Gernow

Saints of Cornwall

Cornwall has lots and lots of saints. A Cornish proverb suggests 'There are more saints in Cornwall than all of heaven'. For about a hundred years in the 5th and 6th centuries Celtic missionaries (future saints!) arrived in huge numbers from Wales and Ireland and began converting small local groups of people to Christianity. Most of these missionaries settled in coastal regions, near sites that were already in use for religion - holy wells, springs, standing stones, shrines.

Legend and reality have become confused, of course. It's claimed that various saints arrived floating on such unlikely things as a millstone, a barrel or a stone altar – or even a leaf. Many are believed to have taken part in stone-throwing contests with local Cornish giants, winning with divine help, naturally! Many have left their names to the present day in town names like St Austell or St Germans.

Cornwall has three main saints: St. Petrock, St. Michael and St. Piran. Are we greedy or just unable to make up our minds?

Petroc(k) was probably born in South Wales and is associated with a monastery at Padstow, which is named after him – Petrockstowe or Petroc's Place. Petrock is probably a version of Patrick. When he died, his relics were taken in a beautiful Norman casket reliquary from the monastery at Padstow to Bodmin.

Myghal is said to have appeared in a vision above St Michael's Mount, a few miles west of Penzance, to a group of fishermen in the 5th century. A monastery sprang up and thousands of pilgrims followed shortly afterwards. St. Michael's Way is a 12.5 mile walking route between Lelant and St. Michael's Mount, dating back to prehistoric times (10000 BC to 410 AD) and it is thought to have been used by pilgrims and missionaries who arrived from Ireland or Wales and chose to abandon their ships and walk across the peninsula from Lelant to Marazion, rather than navigating the treacherous waters around Land's End.

Perran is also the patron saint of tin miners. He was born in Ireland, studied in Rome and was made a bishop. In Ireland he performed many miracles but became unpopular with the Kings of Ireland and was flung into the sea, with a millstone around his neck. Miraculously he floated across the sea to Perran Beach in Perranporth where he built a chapel amongst the sand dunes. St.Piran's flag (white cross on a black background) is said to represent white tin flowing from black rock (or good overcoming evil). St. Piran is believed to have lived for 200 years. He was fond of a drink and met his end falling down a well.

What can you discover about Cornish saints in your area?



Y'n Kammow a Gewri!

'An Lergh Keltek' 'The Celtic Way'

The Cornish Celtic Way also incorporates the St Michael's Way footpath mentioned on the previous page. This older pilgrimage route forms part of a wider network of pilgrimage routes across Europe which lead to one of the three most important places of Christian pilgrimage in the World – the Cathedral of St James in Santiago de Compostela, North West Spain.

St Michael's Way was thought to have been used by pilgrims, missionaries and travellers, especially those from Ireland and Wales. The path from Lelant to Marazion was often taken to avoid the treacherous waters around Land's End . However, the path was not without its own dangers, namely the Marazion marshes (now a RSPB reserve) and an alternative route from Ludgvan also exists, crossing through Tremenheere to Gulval in order to avoid such danger. It is also believed that this well travelled pilgrim route contributed much to Cornwall's conversion into a Christian faith.

One can only wonder at the delight, relief and excitement these travellers and 'spiritual giants' may have felt as they descended down the path from Ludgvan Church on the last leg of their journey, to see Mounts Bay opening out before them with St Michaels Mount standing proud (on a clear day!).

Can you find the route of this path on a local map or, better still, why not follow in these travellers' footsteps and walk the path together as a family ? It can be done in stages.



Carving above the door of Ludgvan Church showing a pilgrim with a staff

Further information is available from <https://www.cornishcelticway.co.uk/>



Y'n Kammow a Gewri!

Kewri yn Kernow

Giants in Cornwall

Giants loom large in the folklore of **Kernow** and legend tells us that once upon a time the Penwith Peninsula, home to both Trythall and Ludgvan schools, as well as places such as **Porth Ia** (St Ives), **Lulynn** (Newlyn) and **Lanust** (St. Just), was plagued with them. Two of the most famous are Cormoran, the Giant of the Mount (St. Michael's Mount at Marazion—**Karrek Loos yn Koos**) and **Kowr Bolster**.

Kowr an Mont:

Nans yw pell (A long time ago), long before **Karrek Loos yn Koos** existed, even before there was water in the bay, a **kowr** called **Kormoran** lived in the wood with his **gwreg** (wife) Cormelian. **Kormoran** decided to build a **chi** above the **gwydh** (trees). In fact it was his **gwreg** that had to build it, because **Kormoran** was very **diek** and not at all keen on doing any work. **Kormelian** carried the large, white **meyn** in her **apron**. **Kormoran** insisted the **meyn** should be **gwynn**. He didn't like the green stones. **Unn jydh** while **Kormoran** was asleep (**arta!**), **Kormelian** chose a large green **men** rather than a white one and carried it up to the top of the **bre**. Suddenly, **Kormoran** woke up and was very **serrys** and kicked his **gwreg** high into the **ayr**. The strings of her **apron** snapped and the **men gwyrdh** tumbled out. It's still there today, now surrounded by the **mor**. Its name is **Karrek an Chapel** or Chapel Rock. **Kormoran's** house of stone is St. Michael's Mount.

N.B. **Karrek Loos yn Koos** means 'Grey rock in the wood'. What's that all about?



To read about the other legends marked on the map above, go to:

<http://www.learncornishdreckly.org.uk/materials.html>.

(The story of Cormoran was adapted with thanks from materials on this page.)

For more detailed (and even more unlikely—and very funny) versions of local stories, see **Henhwedhlow** by Stevyn Colgan (it's in **Kernewek** and **Sowsnek**). You can buy this book at **Kowsva** in Heartlands, Pool or from the webpage: <http://www.cornish-language.org>.



Y'n Kammow a Gewri!

Bardhonek diwyethek

Bilingual poem

BILINGUAL 'HUNGRY GIANT' POEMS FROM LUDGVAN SCHOOL

THE BIG FEAST!

I'm hungry!
Fetch

10 roast chickens
40 noisy ducks
100 baked cows
50 juicy rabbits
100 salty sheep
100 fried eggs
70 large crabs
30 saffron cakes
200 tasty apple pies
5 pots of clotted cream

... and I want to drink ...
30 bottles of milk
20 barrels of beer

AN GOOL BRAS!

Gwag ov vy!
Kergh

10 yar rostys
40 hos trosek
100 bugh fornys
50 konin sugnek
100 davas holanek
100 oy friys
70 kancker bras
30 tesen safran
200 hogen aval sawrek
5 pott a dhehen molys

... ha my a vynn eva ...
30 botel a leth
20 balyer a gorev



Y'n Kammow a Gewri!

Bardhonek diwyethek

Bilingual poem

BILINGUAL 'HUNGRY GIANT' POEMS FROM TRYTHALL SCHOOL

I'M HUNGRY!

Get me food!
I want to eat

10 roasted sheep
20 mackerel
10 fried cows
50 duck
50 geese
50 crab
10 juicy teachers
90 boiled potatoes
200 parsnips
50 raw eggs
40 tubs of ice-cream
60 barrels of beer
30 pots of clotted cream
100 scones

GWAG OV VY!

Dro dhymm boos!
My a vynn dybri

10 dawas rostys
20 brithel
10 bugh friys
50 hos
50 goodh
50 kanker
10 dyskador sugnek
90 aval dor brijys
200 panesen
50 oy kriv
40 kibel a dhehen rew
60 balyer a gorev
30 pott a dhehen molys
100 skonsen



Y'n Kammow a Gewri!

Termyn trevas

Harvest time

The Cornish harvest festival is known as Guldize (Feast of the Haystacks / 'harvest home') and was once a major occasion in the local calendar of many communities. There are, in fact, many traditions associated with the harvest, and the dates of these could be different in different places. One of these traditions is 'Crying the Neck', which is when the last shock of corn is cut and the end of the harvest is proclaimed. However, this tradition has declined following the invention of machines such as the combine harvester.

During Crying the Neck the master of ceremonies finds the last patch of corn in the field and cuts it with a traditional scythe (a long handled sharp hook). "I 'ave 'un! I 'ave 'un! I 'ave 'un!" Everyone who is there shouts back, "What 'ave 'ee? What 'ave 'ee? What 'ave 'ee?", which leads to the reply: "A neck! A neck! A neck!" Then after this, everyone joins in shouting: "Hurrah! Hurrah for the neck! Hurrah!"

Sometimes the ceremony is conducted in the Cornish Language:

An Tregher ('the cutter') – **"yma genev! yma genev! yma genev!"**

An Re erel ('the audience') – **"Pand'rus genes? Pand'rus genes? Pand'rus genes?"**

An Tregher ('the cutter') – **"Penn Yar! Penn Yar! Penn Yar!"**

An Re erel ('the audience') – **"Hura! Hura! Hura!"**

Crying the Neck ceremonies are regularly organised by members of the Old Cornwall Societies (<http://www.oldcornwall.net>) and groups like the Cornish Culture Organisation. The ceremony is usually conducted in both English and Cornish. After the ceremony, farm workers and others would then quickly weave the 'neck' into a 'shock' or Corn Dolly which was then carried to oversee the traditional Harvest feast, known in Cornish as Guldize (sometimes **Gool Dheys**, Goldize or Nickly Dize). Each community would also have its own Corn Dolly patterns.

Pyth yw Kynnyav? What is Autumn?

Autumn is a season of the year, but which months are autumn? Maybe September, October and November but sometimes the seasons don't always appear to be the same three months as they change in colour and weather! For example:

September , **mis Gwynngala** , translates as 'white straw' perhaps named from how the fields can often look after harvest at this time of year?

November, **mis Du**, translates as 'black month' perhaps named from the change in the weather? or the change in daylight? or the change in our mood!



Y'n Kammow a Gewri!

Te Dehen Kernewek

Cornish Cream Tea

Cornish clotted cream is famous the world over and eaten in great quantities (perhaps by **havysi** rather than **teythogyon**) on **skons** or, more traditionally, **splittys**. Spread **kyfeyth sevi** on the halved split or scone, followed by a generous **loas** of **dehen**. No **amanyn**! Serve with a pot of **te**.

Dehen kernewek was made regularly on small-holdings and farms in years gone by, often to use up surplus **leth** (cream keeps for several days). Very fresh milk was set to stand in a wide earthenware **padel** with handles for at least 12 hours. It was then heated slowly, without letting it boil. When the shape of the bottom of the pan could be seen mirrored in the surface, it was removed and allowed to cool for another 12 hours. The thick crust was then skimmed off with a large **lo** or slice.

Splittys Kernewek

450g **bleus krev**
113g **bleus plen**
lo de sugra
1 tsp **holan**
28g **burmen kro**
85g **amanyn Kernewek**
450ml **leth mygyl**

First, mix the **burmen** and **sugra** together and then add to the **leth mygyl**
Next, sieve together the **bleus** and **holan** and then rub in the **amanyn**. Add sufficient liquid to make a workable **toos**. Knead well, then set aside and allow to prove until it has doubled in size.
Knead again, then form your **toos** into **splittys** and place on a baking sheet **poltrys gans bleus**.
Leave to prove once more in a warm place until they have doubled in size again.
Finally, place in a pre-heated **forn** and bake at 175°C for **ugens mynysen**.

havysi	summer visitors	bleus krev ha bleus plen	strong flour and plain flour
teythogyon	local people	sugra	sugar
skons	scones	holan	salt
splittys	'splits'	burmen kro	fresh yeast
kyfeyth sevi	strawberry jam	mygyl	luke-warm
loas	spoonful	toos	dough
amanyn	butter	poltrys gans bleus	floured
leth	milk	forn	oven
padel	pan	ugens mynysen	twenty minutes
bleus krev	strong flour	lo de	teaspoon

Recipe from Rodda's website: <https://www.roddas.co.uk/>



Y'n Kammow a Gewri!

Tesen Hevva

Hevva Cake

Tesen Hevva is Cornish for 'Hevva cake'. **Hevva** is a Cornish word meaning 'a shoaling place'. A lookout on the cliffs was called a huer and when he saw a shoal of fish he would shout **hevva** and direct the fishing boats towards the fish. The criss-cross pattern on this cake represents the net and the currants represent the fish caught inside. Some people confuse **hevva** with heavy but the cake's name comes from the Cornish word **hevva**, and not heavy.

<p><u>Devnydhyow</u> Ingredients</p> <p>Bleus – flour, 450g Margarin – margarine, 100g Amanyn – butter, 100g Sugra – sugar, 75g Frutys seghys – dried fruit, 200g Holan – salt, a pinch Leth – milk, 275ml</p>	<p><u>Yma edhom a...</u> You will need...</p> <p>Mantol - scales Bolla – bowl Forgh - fork Rolbren – rolling pin Kollell - knife Skubellik - brush Forn – oven</p>
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Fordh Method

1. Put the **bleus** in a **bolla**.
2. Rub in the **margarin** until the mix looks like crumbs.
3. Add the **frutys seghys**, **sugra**, and the **holan**.
4. Add **leth** bit by bit and mix with a **forgh** until you have a stiff dough.
5. Get your hands in and give it a good kneading.
6. Roll out with a **rolbren** until it's about 2cm thick.
7. Spread one third of the **amanyn** onto half of the dough with a warm **kollell**.
8. Fold the dough in half and roll out with the **rolbren** again so it's about 2cm thick.
9. Spread another third of the **amanyn** onto half of the dough.
10. Fold the dough in half and roll out with the **rolbren** again so it's about 2cm thick.
11. Spread the last third of the **amanyn** onto half of the dough.
12. Fold the dough in half and roll out with the **rolbren** again so it's about 2cm thick.
13. Use the **kollell** to make a net pattern.
14. Brush on a bit of **leth** with a **skubellik**.
15. Bake in a **forn** (180°C) for about 30 minutes.

Serve with a good pot of **te**.



Y'n Kammow a Gewri!

Ferennow Kernewek

Cornish Fairings

Ferennow Kernewek is Cornish language for 'Cornish Fairings'. Fairings are biscuits that were made especially for fairs and feast days. They are associated with Cornwall because they contain exotic foreign spices that were imported by the free-traders (some people call them smugglers).

Devnydhyow Ingredients

Bleus – flour, 100g

Polter pobas – baking powder, 1 teaspoon

Sodium bikarbonat – bicarbonate of soda, 1 teaspoon

Polter jynjyber - ground ginger, 1 teaspoon

Spis kemyskys – mixed spice, ½ teaspoon

Holan – salt, a pinch

Amanyn – butter, 50g

Sugra – sugar, 50g

Molas – treacle, 3 tablespoons

Yma edhom a... You will need...

Mantol - scales

Bolla – bowl

Lo – spoon

Kollell – knife

Servyowlr pobas – baking tray

Fordh Method

1. Put the **bleus**, **polter pobas**, **sodium bikarbonat**, **polter jynjyber**, **spis kemyskys** and the **holan** in a **bolla**.
2. Put the **amanyn** in and rub it into the mixture until you have a mix that looks like breadcrumbs.
3. Stir in the **sugra** with a **lo**.
4. Put in the **molas** (a warm **lo** may help with this).
5. Mix up until you have a paste or dough, roll into a sausage about the size of your wrist.
6. Using a **kollell** cut discs about 5mm thick and put these on a greased **servyowlr pobas**.
7. Bake in a **forn** (180°C) for 10 minutes.

Serve with a good pot of **te**.



Y'n Kammow a Gewri!

Pasti *pasty*

The pasty is the king of Cornish cuisine and we all know the best pasty is... the one your mum makes. It is said that the Devil would never cross the Tamar 'lest 'ee be meat in a pasty'! This is a traditional recipe that will make a small pasty. You could try using a nice Cornish cheese instead of beef to make a good vegetarian version.

<p><u>Devnydhyow</u> Ingredients</p> <p>Bleus – flour, 110g Blonek – fat, 50g Holan – salt, a pinch Dowr – water Bewin po keus – beef, 100g, or cheese, 50g Patatys – potato, 50g Ervin – turnip, 25g Onyon – onion, 10g Puber – pepper</p>	<p><u>Yma edhom a...</u> You will need ...</p> <p>Mantol - scales Bolla – bowl Forgh – fork Rolbren – rolling pin Plat – plate Kollell lymm – sharp knife Forn – oven</p>
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Fordh Method

1. Put the **bleus** in a **bolla**.
2. Cut the **blonek** into little pieces and rub into the **bleus** until you have a mix like breadcrumbs.
3. Add the pinch of **holan**.
4. Add the **dowr** bit by bit and mix with a **forgh**.
5. Get your hands in there and knead until you have a dough.
6. Roll out the dough with a **rolbren** until it's about 5mm thick.
7. Put a **plat** on top and cut round it with a **kollel**, take the **plat** away.
8. With a **kollell lymm** slice (never dice) the **patatys**, then the **ervin** onto one half of your dough circle. Leave the edge clear for crimping.
9. Chop your **bewin** or your **keus** into little chunks and place them onto the mound of **patatys** and **ervin**.
10. Finely chop the **onyon** and sprinkle it on.
11. Season with **holan** and quite a bit of **puber**.
12. Fold over and seal in the filling.
13. Crimp the edge. It takes a lifetime to do this properly!
14. Use the **kolleel** to make a hole in the top and carve your initial on the top.
15. Bake in a **forn** (180°C) for 40-45 minutes.

Serve with a good pot of **te**. Although John Wesley said it was a sin to have coffee or sugar because they were produced by slaves, a little sugar was allowed in the 'dish o tay' with a pasty. This was served as a pudding because if the pasty was 'fitty' then there was no need of a pudding.



Y'n Kammow a Gewri!

Tamm a Gernewek 1

A Bit of Cornish 1

Yow!	Hi!
Dydh da!	Hello! (Good day)
Myttin da!	Good morning!
Dohajydh da!	Good afternoon!
Gorthugher da!	Good evening!

Fatla genes? How are you?	Pur dhrog (xx)	very bad
	Drog (x)	bad
	Da lowr (√x)	OK
	Da (√)	well
	Pur dha (√√)	very well
	Splann (√√√)	splendid
	Bryntin (√√√√)	brilliant
	Marthys da (√√√√√)	marvellous

Fatla genes?	How are you?
Da lowr, meur ras.	OK, thank you.
Ha ty, fatla genes?	And you, how are you?
Yn poynt da ov, meur ras.	I am well, thank you.

Mar pleg	Please
Meur ras	Thank you
Gav dhymm.	Excuse me.
Drog yw genev.	I'm sorry.



Y'n Kammow a Gewri!

Tamm a Gernewek 2

A Bit of Cornish 2

Piw os ta?
Josh ov vy.
Lizzy ov vy.

Who are you?
I am Josh.
I am Lizzy.



Pyth yw dha hanow?
Lowena yw ow hanow.
Peran yw ow hanow.

What is your name?
My name is Lowena.
My name is Peran.

Gav dhymm.
Res yw dhymm mos.

Excuse me.
I must go.

Dha weles! See you! (to 1 person)
Agas gweles! See you! (to >1 person)
Duw genes! Goodbye! (to 1 person)
Duw genowgh! Goodbye! (to >1 person)
Nos da! Goodnight!

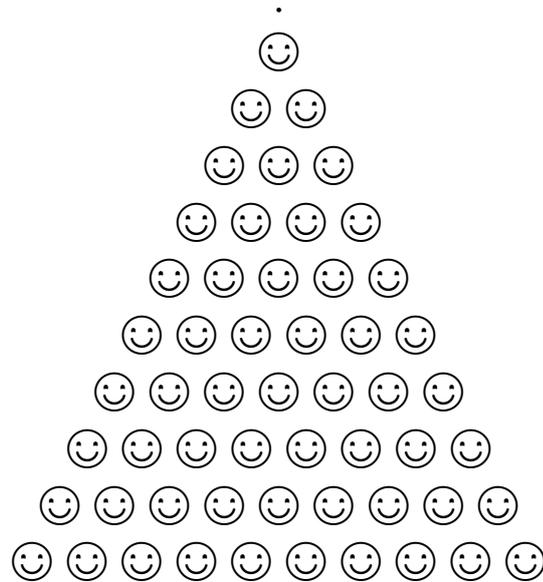


Y'n Kammow a Gewri!

Tamm a Gernewek 3

A Bit of Cornish 3

mann
onan
dew
tri
peswar
pymp
hwegh
seyth
eth
naw
deg



Unn Den Eth Rag Treghi ('One man went to mow')

Unn den eth rag treghi,
Treghi prasow gora,
Unn den ha'y gi
Eth rag treghi gora.

Dew dhen eth rag treghi,
Treghi prasow gora,
Dew dhen, unn den ha'y gi
Eth rag treghi gora.

Tri den eth rag treghi

Further songs for Children in **Kernewek** can be found in '**Kanow Flehes**' & '**Planet Kernow**', available from: <http://cornish-language.org/Cornish-language-books.html>



Y'n Kammow a Gewri!

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Y'n Kammow a Gewri!

Pella Kedhlow

Further information

Asnowdhow rag kerens ha dyskadoryon

Resources for Parents and Teachers

How can parents and teachers start? There are adult Cornish classes all over Cornwall.

- See <http://www.learncornishnow.com> or contact **Kowethas an Yeth Kernewek**: <http://www.cornishlanguage.org> or local **Klass An Hay** (The Heamoor Class): <http://www.klassanhay.org.uk>
- Books, CDs, a DVD and other materials are available. Contact the Cornish Office (see below) or see **Kowethas an Yeth Kernewek's** on-line shop at: <http://cornish-language.org/Cornish-language-books.html>
- Language organisations hold regular events. These organisations are listed on the index page of <http://www.teachcornish.com>.
- Games and other resources can be found on the Cornish Office's website: <https://www.cornwall.gov.uk/leisure-and-culture/the-cornish-language/>



- The Cornish Office can advise on Cornish teachers who can help. Why not bring a few families together or start an after-school club?



Y'n Kammow a Gewri!

Geryow finel Final words



"Well done for organising such a good event, putting Cornish schoolchildren in touch with their heritage, landscape and language."

Canon Nigel Marns, Ludgvan Church & author 'A Cornish Celtic Way'

"I really enjoyed learning about the history of Cornwall at the start in the church."

Isla, Y6, Trythall School

"It was lovely to work with you on this. The children loved it and got a lot from it too. It's such a good way to strengthen community." Mat Stevens, Headteacher, Trythall School

"I really liked the treasure-hunting. That was my favourite part of it."

Jamie-Ray, Y4, Ludgvan School

"The children all loved their afternoon (at Tremenheere Sculpture Garden) looking forward to the next session." Grace Wright, Y4 teacher, Ludgvan School

*"The **tesen safran** (saffron cake) was **splann!**"* Thomas, Y4, Trythall School

*"Lovely to hear some **Kernewek** in use and to see the children keen on it. it was good for me to learn a little too!"* Mark Harandon, storyteller

"You could probably lose a giant in the bamboos." Beau, Y4, Ludgvan School

