

Cymdeithas Gymraeg Gogledd Gorllewin. . . Ohio

# DRAGON TALES

The Welsh Society of Northwest Ohio



October/November 2003

**Welcome new members:**

Marilyn Jones Christopherson Jackson, Phoenix, Arizona

**Mark your calendar:**

- ◆ Thursday, November 20, 2003 – the next Welsh Society of Northwest Ohio meeting. Where: Flip's Restaurant, Cairo, Ohio. When: 5:30 PM. You can order your evening meal off of the menu (plenty of homemade pies) and stay for a short business meeting.
- ◆ Sunday, December 14, 2003 – Welsh Christmas in Gomer. Where: The Gomer Welsh Community Museum and The Gomer United Church of Christ. Time: 1:30-4:00 PM. There will be a Christmas tree festival in the museum starting on Dec. 14 and extending through Dec. 19. Please contact Monetta Lloyd (419-642-4944) or Gloria Sherer (419-221-0147) to enter your tree and/or see the decorated museum. The Bent Twig, owner Barb Lloyd, will also have some Christmas trees for sale. A program will take place in the church, starting at 2:00 PM featuring the Elida High School vocal jazz group, community "sing" directed by Elwood Thomas, and organ and piano music by Dorothy Ridenour and Martha Britt. A Christmas tea will also be served in the fellowship hall. (Welsh Society members, please bring two dozen cookies). Come celebrate with us a "Welsh Christmas in Gomer". There will not be a Christmas Tour of Homes this year, but will resume in December 2004.
- ◆ Wednesday, December 10, 2003 – Welsh Society meetings will be held in the winter months the second Wednesday of the month at 10:00 AM in the Gomer United Church of Christ fellowship hall.
- ◆ Sunday, February 29, 2004 – The Annual meeting of the Welsh Society of Northwest Ohio. Where: Gomer United Church of Christ fellowship hall. When: 1:00 PM. The Uptown Catering, owner William Lewis (society member) will provide lunch. Cost: Approximately \$10.00. A program and business meeting will follow.

**Support for the museum:**

Donations to the Gomer Welsh Community Museum can be made to Carla Olds, Museum Treasurer, 3048 Inwood Dr., Lima, Ohio 45806, (419-999-5820). Remember all contributions are tax deductible.

**Volunteers needed:**

We still need more volunteers from the Welsh Society membership to be at the museum from 1:30 PM to 4:00 PM on the second and fourth Sunday of each month. Please stop at the museum on a Sunday when it is open or telephone Alice Bushong (419-331-3651) to sign up. Thank you.

## Welsh merchandise for sale:

The museum has many items that can be purchased (Great Christmas gifts). The latest items are Welsh flags – 4”x6” with stand = \$5.00 and 3’x5’ flag = \$12.50. Also, Admiral Byrd’s snowcruiser magnets, ceramic cups and dishes, T-shirts and many additional merchandise.

See us on the web – [www.welsh-society.org](http://www.welsh-society.org)

## Try a new Welsh recipe:

### Rice GriddleCakes – Teisen Reis O’R Radell

1 cup of rice  
1 cup flour  
\_ cup granulated sugar  
1 oz. Butter  
2 teaspoons baking powder  
1 egg  
1 tablespoon milk  
Pinch salt

Boil the rice and drain thoroughly. Sift the flour, salt and baking powder together. Rub the butter into the flour and add the rice. Beat the egg and add with enough milk to make a soft dough that will drop off a spoon. Drop a tablespoonful of the mixture at a time on to a hot greased griddle.

The Welsh Kitchen, by Sian Llewellyn

### Blackberry Bread Pudding – Bara Mwyar

Blackberries  
Sugar  
Stale bread

So simple, yet so deliciously different. It has charmed and intrigued the most sophisticated gourmets. Quantities are immaterial.

Set blackberries to stew over a low heat and when the juice is flowing nicely, add sugar to taste. Now throw in pieces of torn bread (a mixture of half brown and half white is much the best) until the juice is all but absorbed-not too much bread or the result will be stodgy. Chill very thoroughly and serve with plenty of cream.

This pudding can be made just as successfully with canned or frozen blackberries.

Welsh Country Cookery, by Bobby Freeman



