



cornish language partnership

maga

Pirantide Resource Pack

Cornish themed activities to
celebrate St Piran's Day

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Gool Peran Lowen!

Happy St Piran's Day!

Dynnargh (welcome) to this free Pirantide celebratory pack.

The pack has been produced by MAGA, the Cornish Language Partnership, who work with schools, businesses, community groups, individuals and local councils to develop and promote the use of the Cornish language.

This special Pirantide pack comprises five units of resources that will give schools and community groups ideas for Cornish themed activities to run around St Piran's Day:

- **Resaytyow** - recipes for your Cornish favourites and a little morsel or two of their history;
- **Kanow** - songs everyone knows and loves, but in Cornish so everyone can have a go at using the language;
- **Donsyow** - traditional Cornish dances for those who favour kinesthetic learning;
- **Kernewek** - starter lessons in the language to help pupils to celebrate their environment through place based learning;
- **Synt Peran** - the story of St Piran himself: how he came to Cornwall from Ireland, how he gave us the gift of tin and how the tanners were so grateful that they made his flag the flag of Cornwall.

As well as handouts that can be photocopied for each unit, this pack also contains a CD. The CD features the music to accompany the Cornish dances, and audio files of the Cornish vocabulary in each of the units to give teachers and group leaders a head start with pronunciation.

But remember, Kernewek isn't just for Pirantide, it's for all seasons and for all the people of Cornwall. MAGA offers support all year round, not only delivering the Cornish language but also raising cultural awareness of Cornish across and through the curriculum.

We hope you find these activities enjoyable and useful, and would like to take this opportunity to wish you...

Gool Peran Lowen!



Taran ha Luhes

Thunder and Lightning

Taran ha Luhes is Cornish for 'Thunder and Lightning'. Tradition has is that Thunder and Lightning is so called because the cream looks like a cloud and the syrup looks like **luhes** (lightning).

Devnydhyow *Ingredients*

Splytys - Splits (these can be bought from a supermarket or if you are ambitious baked fresh yourself.)

Molas - Golden syrup

Dehen - Cream (clotted cream, of course!)

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

Kollel - knife

Fordh *Method*

1. Carefully tear the **splytys** into two halves.
2. Wind up some **mollas** onto a **kollel** and spread it on the **splytys**.
3. Take a different **kollel** and use it to top the **luhes** with a cloud of **dehen**.

Serve with a good pot of tea.



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

Kollel – knife

Servyer 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 **kollel** cut discs about 5mm thick and put these on a greased **servyer pobas**.
7. Bake in a **forn** (180°C) for 10 minutes.

Serve with a good pot of tea.



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.

Devnydhyow *Ingredients*

Bleus – flour, 450g
Marjerin – margarine, 100g
Amanyn – butter, 100g
Sugra – sugar, 75g
Frutys sehys – dried fruit, 200g
Holan – salt, a pinch
Leth – milk, 275ml

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

Mantol - scales
Bolla – bowl
Forgh - fork
Rolbren – rolling pin
Kollel - knife
Skubellik - brush
Forn - oven

Fordh *Method*

1. Put the **bleus** in a **bolla**.
2. Rub in the **margerin** until the mix looks like crumbs.
3. Add the **frutys sehys**, **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 **kollel**.
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 **kollel** 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 tea.



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.

Devnydhyow *Ingredients*

Bleus – flour, 110g
Blonek – fat, 50g
Holan – salt, a pinch
Dowr – water
Bewin po keus – beef, 100g, or cheese, 50g
Potatys – potato, 50g
Ervin – turnip, 25g
Onyon – onion, 10g
Puber – pepper

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

Mantol – scales
Bolla – bowl
Forgh – fork
Rolbren – rolling pin
Plat – plate
Kollel lymm – sharp knife
Forn – oven

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 **kollel lymm** slice (never dice) the **potatys**, 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 **potatys** 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 **kollel** 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 tea. 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 pudding because if the pasty was 'fitty' there was no need of a pudding.



Broder Jacka

Brother Jack

Broder Jacka,
Broder Jacka,
Koska a wredh?
Koska a wredh?
Deus dhe dhybri pasti,
Deus dhe dhybri pasti;
Na borth meth,
Na borth meth.

Brother Jack,
Brother Jack,
Are you sleeping?
Are you sleeping?
Come and eat a pasty,
Come and eat a pasty;
Don't be ashamed,
Don't be ashamed.

Broder Jacka



NB This is a Cornish version of the French song, Frère Jacques. The English words are a literal translation of the Cornish and are not intended to be sung themselves.



An Rosen Wynn

The White Rose

My a gar an rosen wynn,
Mar hweg, mar deg del dyv hi,
An rosen wynn, Mar splann, mar vryntin,
A dhre dha gov omma dhe-vy!

I love the white rose in its splendour,
I love the white rose in its bloom ,
I love the white rose, so fair as it grows,
It's the rose that reminds me of you!

Kynsa pan welis ow hwegol,
Yth es ta mar deg avel ros,
Mes lemmyn 'ma dhis liw dha vejeth,
Mar wynn avel rosen mayth os.

The first time I met you my darling,
Your face was as red as the rose,
And now your face has grown paler,
As pale as the lily white rose.

My a gar an rosen wynn,
Mar hweg, mar deg del dyv hi,
An rosen wynn, Mar splann, mar vryntin,
A dhre dha gov omma dhe-vy!

I love the white rose in its splendour,
I love the white rose in its bloom,
I love the white rose, so fair as it grows,
It's the rose that reminds me of you!

The White Rose





Dewlagas Vyhan

Little Eyes

Nans yw unn nos, y'm beu hunros,
An koynta 'veu a'y oos;
Yth esa hi owth amma dhymm,
Enos a-dryv an fos!

Yn-medh hi...

*Dewlagas vyhan (melder),
Dewlagas vyhan,
War oll an norvys nys eus hwath dha bar;
(melder, melder, melder)
Dewlagas vyhan,
Dewlagas vyhan,
Bys vykken my a'th kar.
(melder, melder, melder)*

A lavar dhymm, A lavar gwir,
Piw yw dha duren deg?
A lavar dhymm ha lavar gwir,
Piw'n moyha dhis a bleg?

Yn-medh hi ...

Nyhewer y's kemeris tre,
Yn-dann an spernen wynn;
A-dro dh'y kres, 'hworris ow breg,
Ha'y synsi strothys tynn.

Yn-medh hi...

Little Eyes

The other night, I had a dream,
The funniest dream of all;
I dreamt that I was kissing you,
Behind the garden wall!

And she said...

*Little Eyes, I love you (honey),
Little Eyes, I love you,
I love you in the springtime and the fall;
(honey, honey, honey)
Little Eyes, I love you (honey),
Little Eyes, I love you,
I love you the best of all.
(honey, honey, honey)*

Now tell me honey, tell me do,
Who is the one you love?
Oh tell me honey, tell me do,
Who is your turtle dove?

And she said...

I took my baby home last night,
Beneath the spreading vine;
I put my arms around her waist,
And pressed her lips to mine.

And she said...





Kan Tus West (Trelawny)

Song of the Western Men

Gans kledha da ha dorn yw lel
gwir lowen an golon,
yth aswon Myghtern Jamys fel
pandr' wrello Kernowyon.
Yw ordnys le ha prys ankow?
'Verow Trelawny bras?
Ottomma ugens mil Gernow
a wodhvydh oll an kas.

*'Verow Trelawny bras?
'Verow Trelawny bras?
Ottomma ugens mil Gernow
a wodhvydh oll an kas.*

Yn-medh an Kapten, byw y woos,
gwas jolif yn mysk kans,
"Tour Loundres kyn fe Karrek Loos
Y'n delirvsen dihwans!"
Ni a dres Tamer, tir dhe dir,
an Havren ny'gan let,
ha skoodh ryb skoodh, kowetha wir,
piw orthyn ni a set?

Devedhys bys yn fos Loundres,
gwel deg dhyn, ni a gri:
"Dewgh 'mes, ownegyon oll, dewgh 'mes!
Gwell dus on esowgh hwi!"
Trelawny yw avel felon
fast yn karharow tynn,
mes ugens mil a Gernowyon
godhvos an ken a vynn.

A good sword and a trusty hand
A faithful heart and true,
King James's men shall understand
What Cornish lads can do.
And have they fixed the where and when?
And shall Trelawny die?
Here's twenty thousand Cornish men
Will know the reason why.

*And shall Trelawny live?
And shall Trelawny die?
Here's twenty thousand Cornish men
Will know the reason why.*

Out spake their Captain brave and bold,
A merry wight was he,
"Though London Tower were Michael's hold
We'd set Trelawny free.
'We'll cross the Tamar, land to land,
The Severn is no stay,
With one and all, and hand in hand,
And who shall bid us nay?

And when we come to London Wall,
A pleasant sight to view,
"Come forth! come forth! ye cowards all:
Here's men as good as you."
'Trelawny he's in keep and hold,
Trelawny he may die,
Here's twenty thousand Cornish bold
Will know the reason why.

Song of the Western Men





Mr Martin's Reel

- From:** North Cornwall
Tune: Myghtern Sweden
Formation: One big circle, hands resting on the nearest shoulders of the people either side
Step: Sideways shuffle step:
- when travelling to the right lift right foot, kick floor with ball of right foot, step on right foot one pace to the right, bring left foot to join right;
- when travelling to the left, repeat but with left foot instead of right.
If anyone has difficulty with the shuffle step, they can do a simple side step instead.

Instructions:

- Bars 1-4 Seven shuffle steps to the right, stamp stamp
Bars 5-8 Seven shuffle steps to the left, stamp stamp
Bars 9-10 Three shuffle steps to the right, stamp stamp
Bars 11-12 Three shuffle steps to the left, stamp stamp
Bar 13 Two shuffle steps to the right (no stamps)
Bar 14 Two shuffle steps to the left
Bar 15 Two shuffle steps to the right
Bar 16 Two shuffle steps to the left

Repeat as often as you like, getting a little faster every time you go through the dance.

Try adding a language element to this dance:

- by counting up to seven, three and two in Cornish: **onan, dew, tri, peswar, pypm, hwegh, seyth**;
- by calling the stamps in Cornish: **stank, stank!**

Myghtern Sweden





North Cornwall Furry

From: Bude
Tune: Bodmin Riding
Formation: Couple following couple, with couples paired off into fours
Hold: Hands held crossed in front
Step: 1 2 3 hop (starting with right foot)

Instructions:

Bars 1-8 Eight '1 2 3 hop' steps forward, couple following couple
Bars 9-12 In fours, make a right hand star and travel round for four '1 2 3 hop' steps
Bars 13-16 Make a left hand star for four '1 2 3 hop' steps

Try adding a language element to this dance:

- by counting the eight '1 2 3 hop' steps forward in Cornish:
onan, dew, tri, peswar, pyp, hwegh, seyth, eth;
- by calling the stars in Cornish:
melin a-dhyhow (right hand star – literally 'mill to the right'),
and **melin a-gledh** (left hand star).

Bodmin Riding





Gool Pyran

Hewva

From:	Newquay
Tune:	Hewva
Formation:	Couple following couple, girls on the boy's right (or 1's to the right of 2's), with couples paired off into fours
Hold:	Promenade hold as in the Gay Gordons i.e. in couples: join left hands in front, join right hands behind above girl's (1's) right shoulder
Step:	1 2 3 hop (starting with right foot)

Instructions:

Bars 1-4	Four '1 2 3 hop' steps forward, couple following couple
Bars 5-8	All turn and continue in the same direction as before (i.e. now backwards) for four more '1 2 3 hop' steps
Bars 9-10	In fours, take one '1 2 3 hop' step into the centre of the four, clap at the same time as the hop, take one '1 2 3 hop' step out
Bars 11-12	Repeat bars 9-10: 'in 2 3 clap' and 'out 2 3 hop'
Bars 13-16	Swing partner with a cross hand hold, using the '1 2 3 hop' step

Try adding a language element to this dance:

- by counting the four '1 2 3 hop' steps in Cornish: **onan, dew, tri, peswar;**
- by calling the change of direction in Cornish: **treyl;**
- by calling the '1 2 3 clap' in Cornish: **onan, dew, tri, tack.**

Hewva





Ros Veur

From: Treloarwarren House near Helston
Tune: Polka Aberfal, Lady Evesham's, Mary Kelynack's Polka
Formation: Four couple square set, girls on the boys' right (or 1's to the right of 2's)
Hold: Boys (2's) hold the girls' (1's) left hand in their right hand, about shoulder height
Step: 1 2 3 hop (starting with right foot)

Instructions:

Bars 1-4 Taking hands in a **ros veur** (big circle), all take two '1 2 3 hop' steps in to the centre, bringing hands in towards the centre like the spokes of a wheel, retire with two '1 2 3 hop' steps back

Bars 5-8 Repeat bars 1-4: in for two steps, out for two

Bars 9-12 Head couples take two '1 2 3 hop' steps in towards each other, retire with two steps

Bars 13-14 Head couples take one '1 2 3 hop' step to the right and one to the left

Bars 15-16 Head couples give right hands to the dancers directly opposite them and cross over to the other side of the set

Bars 17-24 Head couples repeat bars 9-16, returning to where they started

Bars 25-26 All the girls (1's) make a right hand star in the middle and take two '1 2 3 hop' steps to cross to the boys (2's) on the opposite side of the set

Bars 27-28 Boys (2's) turn girls (1's) around them with the left hand

Bars 29-30 Girls (1's) make a right hand star again and return halfway round the set to their partner

Bars 31-32 Boys (2's) turn their partner by the left hand and back into place, ready to start the dance again.

The dance is repeated three more times, with the side couples dancing instead of the head couples the second and fourth times through.

Try adding a language element to this dance:

- by introducing the following vocabulary: **kylgh** (circle), **war-bervedh** (in), **war-dhelergh** (out), **a-dhyhow** (right), **a-gledh** (left), **chanj** (change), **melin** (star), **treyt** (turn).

Polka Aberfal





Tamm a Gernewek

A Bit of Cornish

Fatla genes? *How are you?*

Pur dhrog (x x)

Drog (x)

Da lowr (✓ x)

Da (✓)

Pur dha (✓ ✓)

Splann (✓ ✓ ✓)

Bryntin (✓ ✓ ✓ ✓)

Marthys da (✓ ✓ ✓ ✓ ✓)

Yow!

Hi!

Dydh da!

Hello!

Myttin da!

Good morning!

Dohajydh da!

Good afternoon!

Gorthuher da!

Good evening!

Fatla genes?

How are you?

Da lowr, meur ras.

OK, thank you.

Ha ty, fatla genes?

And you, how are you?

Piw os ta?

Who are you?

Josh ov vy.

I am Josh.

Lizzy ov vy.

I am Lizzy.

Pyth yw dha hanow?

What is your name?

Lowena yw ow hanow.

My name is Lowena.

Peran yw ow hanow.

My name is Peran.

Gav dhymm.

Excuse me.

Res yw dhymm mos.

I must go.

Dha weles!

See you! (to one person)

Agas gweles!

See you! (to more than one person)

Duw genes!

Goodbye! (to one person)

Duw genowgh!

Goodbye! (to more than one person)

Nos da!

Goodnight!



Tamm a Gernewek

A Bit of Cornish

mann

onan

dew

tri

peswar

pypm

hwegh

seyth

eth

naw

deg



Pyth yw dha niver pellgowser?

What is your telephone number?

Ow niver pellgowser yw mann, onan, seyth, dew, hwegh – eth, eth, tri, peswar, pypm, naw.

My telephone number is 01726 - 883459.

Nyns yw dha negys!

Mind your own business!

Unn Den Eth Rag Trehi

Unn den eth rag trehi,
Treh i prasow gora,
Unn den ha'y gi
Eth rag trehi gora.

Dew dhen eth rag trehi,
Treh i prasow gora,
Dew dhen, unn den ha'y gi
Eth rag trehi gora.

Tri den eth rag trehi...



Teachers' Notes

for **Tamm a Gernewek** *A Bit of Cornish*

Activity 1: Lowen-ometer

The question is **Fatla genes?** NB The 'g' is hard – see below.

The answers given are:

Pur dhrog *very bad;*

Drog *bad.*

Da lowr *OK;*

Da *good;*

Pur dha *very good;*

Splann *splendid;*

Bryntin *brilliant;*

and **Marthys da** *marvellously good.*

Don't worry if you haven't got the MAGA pronunciation guide. Cornish is almost perfectly phonetic so it is impossible to go too wrong!

<g>	as 'g' in English get – always hard
<dh>	as 'th' in English the – always a voiced 'th'
<ow>	as 'ow' in English crow – in all positions
<y>	as 'y' in English system – in all positions

Ask individual pupils **Fatla genes?** The English translations given are literal so as an extension activity the pupils could write fuller English phrases as translations.

Activity 2: Playlets

Get the pupils into pairs and get them to write a playlet using the vocabulary. Perform the plays!

<eu>	as 'eu' in French <i>beurre</i> 'butter' – like 'u' in English hurt
<iw>	as 'ew' in English few
<yw>	as 'ew' in English few
<gh>	as 'ch' in Scottish loch – like a heavy 'h'



Teachers' Notes for **Tamm a Gernewek** *A Bit of Cornish*

Activity 3: Telephone Numbers

Get the class to count from zero (**mann**) up to ten (**deg**).

<ew> as 'ow' in Cornish Dialect *ow?* 'How?'

<i> as 'i' in English taxi

<ey> as 'ey' in English they

<aw> as 'ou' in English ouch!

Work in pairs and exchange phone numbers in Cornish. This could be revised as individual questions or read aloud to the class in pairs or worked into the playlets.

Activity 4: Strip Bingo

An extension activity could be to play strip bingo. Each pupil writes a set number of digits on a strip of paper and tears them off when the number is read aloud. You could use the random number generator on a calculator or do this through the smart board.

Activity 5: Unn Den Eth rag Trehi

Sing **Unn Den Eth rag Trehi**. This is 'One Man Went to Mow' in Cornish so the tune should be well known.



The Truth About St Piran

Yn termyn eus passyes (Once upon a time) there was a holy man in a far-off country called **lwerdhon** and his name was Kieran. Now as well as being devoted to God he performed several **marthusyon** (you may know these as miracles). One day Kieran walked right into the middle of a **kaslan** where there had been a terrible battle. There were bits of bodies and severed heads everywhere, and the ground was **rudh** with the blood of dead warriors. Kieran prayed to God for the souls of the dead. And then a **marthus** happened – all the dead soldiers got up and stretched as if they had woken up from a **kosk** rather than being dead. Then another **marthus** happened when a magical **bugh** appeared – moo! Kieran set to work milking the **bugh** who didn't seem to mind at all. Bucket after bucket of rich creamy **leth** came from the **bugh** and all the warriors drank and drank the **leth** until they were fat and full – **mar leun avel oy** (as full as an egg). They all thanked Kieran and prayed to God in thanks for sending them such a marvellous saint.



This was all well and good except that the **Myghtern** who led the winning army was furious with Kieran for helping his enemy. He sent his best soldiers out in the middle of the **nos** – that's after midnight - and they captured Kieran and carried him off to the top of the highest **als** in the kingdom. It was a wet, wild, windy night with the sea crashing at the foot of the mighty **als**. On the orders of the **Myghtern** they tied poor Kieran to a **men melin** – a huge round, granite mill stone - and... **onan, dew, tri...** threw Kieran off the top of the **als** into the raging sea below. And nobody, **den vyth**, in **lwerdhon** ever heard of Kieran again.

But that's not the end of the story – that huge granite **men melin** floated! Yes floated with Kieran still tied to it. It floated across the sea and finally landed on a wide sandy **porth**. Now this was on the north coast of **Kernow** and Kieran was met by a group of locals. They untied him and Kieran thanked them in his language, which was **lwerdhonek** but they replied in **Kernewek** – their language. They couldn't even say his name properly: instead of Kieran they called him Peran.

After his awful sea crossing Kieran, or Peran as he was now known, was **yeyn**. Peran prayed to God and God told him to ask the people of **Kernow** to gather **meyn** and make a ring of stones for a fire to warm everyone up. **Ha pur uskis** – in next to no time, there was a great ring of stones and a pile of driftwood ready for a **tan**. And do you know how they lit that **tan**? Well they all prayed and the **tan** magically burst into flames.

The **tan** got hotter and hotter and everyone got nice and **tomm** but the **tan** continued to get hotter and hotter. Now at this time there was absolutely no **sten** in **Kernow**. That's right, there was no tin



The Truth About St Piran

in Cornwall. But Peran's magical **tan** got hotter still until **sten** – pure white and shiny – flowed out of the blackened stones. It burned its way through every little crack and fissure until there was enough **sten** in the ground for every parish in **Kernow** to have a tin mine – or as the people of **Kernow** would come to call it, a **bal**.

Now the locals called their **porth** 'Porthperan' after Peran, which somehow ended up back to front to give us Perranporth. And the people of **Kernow** were so grateful to Peran, or Pyran as he was also known by then, that they made him **Sans Tasek an Stenoryon** – The Patron Saint of Tanners. And every **bal** was so profitable that the flag of **Kernow** became **an grows wynn** (the white cross) **war an du** (on the black). This is the **sten gwynn** (the white tin) on the **du an tan** (black of the fire).



And when did this happen? On the **pympes, mis Meurth**, the fifth of March, many, many years ago, which is why we celebrate Pirantide when we do.

Kernow ha Synt Pyran bys vykken!

Cornish vocabulary used in the story

als	cliff	mis Meurth	March
an grows wynn	the white cross	myghtern	king
bal	mine	nos	night
bugh	cow	onan, dew, tri	one, two, three
bys vykken	forever	porth	beach
den vyth	nobody	pur uskis	very quickly
ha	and	pympes	fifth
Iwerdhon	Ireland	rudh	red
Iwerdhonek	Irish	sans tasek	patron saint
kaslan	battlefield	sten	tin
Kernewek	Cornish	sten gwynn	white tin
Kernow	Cornwall	stenoryon	miners
kosk	sleep	tan	fire
leth	milk	tomm	hot
mar leun avel oy	as full as an egg	war an du	on the black
marthus(yon)	miracle(s)	yeyn	cold
men melin	millstone	yn termyn eus passyes	once upon a time
meyn	stones		

Photos of the St Piran Play at Perran Sands. Copyright Kara Tomline.



Pella Kedhlow

Further Information

Resaytyow - Recipes

The real experts on true Cornish cuisine are your local W.I.

Kanow - Songs

MAGA has Cornish language translations of a number of carols, hymns and Cornish classics, and can provide these to schools for free. The following song books are also available to buy:

- **Kanow Flehes** (book & DVD of children's action songs in Cornish aimed at Key Stage 2, available from MAGA, £12.50);
- **Lev Krev** (a collection of songs to get pupils singing, available from Hilary Coleman at Cumpas, e-mail hilary@cumpas.co.uk).

Dons - Dance

Check out www.an-daras.com for background information about all aspects of Cornish folk arts, including dance. The following resources are available from An Daras:

- **Shallal** (Cornish dance for 3-7 year olds with book, CD & DVD, £10);
- **Tam Kernewek** (Cornish dance taster, booklet & CD, £5);
- **Catch Up Your Heels** (Cornish step dancing book, CD & DVD, £12);
- **Scoot Dances, Troys, Furrys and Tea Treats – The Cornish Dance Tradition** (book with dance notation and music for 45 Cornish dances, available from www.francisboutle.co.uk, £12.99).

An Yeth Kernewek – The Cornish Language

MAGA can provide the following language resources free of charge:

- electronic sets of flash cards;
- a pronunciation guide;
- an electronic version of the **Schools' Dictionary - Gerlyver Skol**;
- schemes of work and suggested lesson plans for Breakthrough Level of the Languages Ladder;
- place-name resources tailored to your area.

We also have for sale:

- **Konin ha Pryv** (animation in Cornish with English sub-titles aimed at pre-school level but popular with all levels, £5);
- **Lies Liw** (Orvil an Morvil introduces the topic of colours, £4);
- Further copies of **Tales from Porth** resources (interactive CD, series of six story books, games box and teachers' handbook - contact the MAGA office for further details).