a little book of Cornwall





Cornish Phrases

Missing Cornwall? Why not learn some of our Cornish phrases for your next visit?

GOOD MORNING - MYTTIN DA

GOOD AFTERNOON - DOHAJYDH DA

GOOD EVENING - GORTHUGHER DA

GOOD LUCK! - CHONS DA!

CHEERS! GOOD HEALTH! - YEGHES DA!

HAVE A NICE DAY - LOWENA DHIS

BON APPETIT - OMLOWENHA DHA VOES!

BON VOYAGE - HYNS DIOGEL!

YES - YA

NO - NA

MAYBE - MARTESEN

SORRY - DROG YW GENEV

PLEASE - MAR PLEG

THANK YOU - MEUR RAS

Cornwall Wordsearch

Е	Т	F	Υ	В		Υ	Т	Е	S
L	Χ	Α	Α	0	S	Υ	C	C	Т
Т	J	L	U	D	L	Е	Е	Ν	M
S	C	M	Q	M	Е	W	J	Α	
Α	Р	0	W		S	0	0	Z	C
C	Α	U	Е	Ν	0	F	R	Ν	Н
L	D	Τ	Ν	M	F	S	Р	Е	Α
Е	S	Н	Τ	0	S	Е	Ν	Р	Е
G	Τ	Υ	R	0	C	\vee	Е	Z	L
Α	0	Υ	U	R			D	C	S
Т	W	G	R	Е	L	Τ	Е	0	M
Ν	C	G	0	Z	L	S	R	Z	0
1	G	0	Е	Χ	Υ	C	U	J	U
Т	L	L	Α	W	Ν	R	0	C	Ν
F		Α	N	D	S	F	N	D	Т

BODMIN MOOR CORNWALL EDEN PROJECT FALMOUTH FOWEY ISLES OF SCILLY LANDS END LOOE NEWQUAY PADSTOW PENZANCE STIVES ST MICHAELS MOUNT TINTAGEL CASTLE TRURO

Cornish Cream Tea

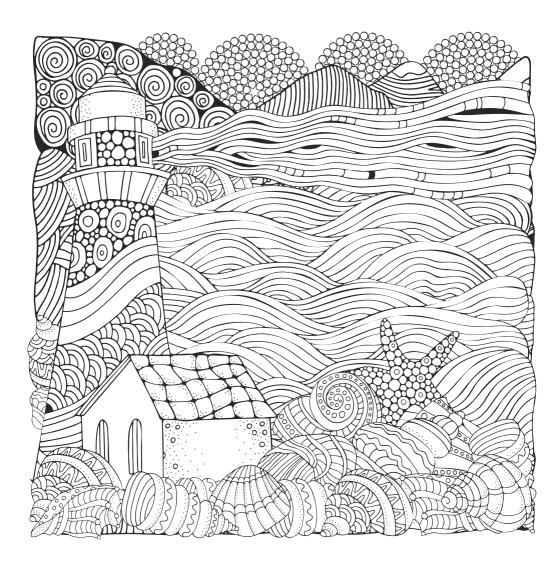
INGREDIENTS

- 350g self-raising flour, plus more for dusting
 - ¼ tsp salt
 - 1 tsp baking powder
 - 85g butter, cut into cubes
 - 3 tbsp caster sugar
 - 175ml milk
 - 1 tsp vanilla extract
- Squeeze lemon juice (see Know-how below)
 - Beaten egg, to glaze
 - lam and clotted cream, to serve

METHOR

- 1. Heat oven to 220C/fan 200C/gas 7.
- 2. Tip 350g self-raising flour into a large bowl with ¼ tsp salt and 1 tsp baking powder, then mix.
- 3. Add 85g butter cubes, then rub in with your fingers until the mix looks like fine crumbs then stir in 3 tbsp caster sugar.
- Put 175ml milk into a jug and heat in the microwave for about 30 secs until warm, but not hot.
- 5. Add 1 tsp vanilla extract and a squeeze of lemon juice, then set aside for a moment
 - Put a baking sheet in the oven.
 - 7. Make a well in the dry mix, then add the liquid and combine it quickly with a cutlery knife it will seem pretty wet at first.
- 8. Scatter some flour onto the work surface and tip the dough out. Dredge the dough and your hands with a little more flour, then fold the dough over 2-3 times until it's a little smoother. Pat into a round about 4cm deep.
- 9. Take a 5cm cutter (smooth-edged cutters tend to cut more cleanly, giving a better rise) and dip it into some flour. Plunge into the dough, then repeat until you have four scones. You may need to press what's left of the dough back into a
 - 10. Brush the tops with a beaten egg, then carefully place onto the hot baking tray.
- 11. Bake for 10 mins until risen and golden on the top. Eat just warm or cold on the day of baking, generously topped with jam and clotted cream.

Colouring In



My 'Life After Lock-down' Bucket List

One day coronavirus will be a distant memory and life will go back to normal.

Make a list of things you want to do, the places you want to go and the people you want to see, when that happens.

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From our home to yours...

"take care, be kind, and take time to
watch the skies - and seas if you can!"
Better days are on their way.