



Y Ddolen

Linking the Puget Sound Welsh Community

Ebrill, Mai, Mehefin 2022

Volume 40, Issue 2

April, May, June 2022

Mark Your Calendars!

Sunday, April 24th 3PM

<http://festivalofwales.org/naflow-off-season.html>

Online: Reading from "Carwyn" by Owen Thomas

Sunday, May 1st 2 PM

Online: *Drunken Daffodil* Virtual Pub (Zoom)

Online: Hiraeth

Sunday, May 22nd 3PM

<http://festivalofwales.org/naflow-off-season.html>

Online: Hiking the Welsh Coastal Path & Exploring Snowdonia – Hywel Roberts

Saturday, June 4th 11AM - 4PM

<http://blackdiamondmuseum.org/>

Annual Welsh Heritage Day

TBD May/June

Overnight field trip to Welsh cemetery, Almira, WA

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We welcome your contribution of relevant articles, news, announcements, events, and photos.

DEADLINE FOR NEXT SUBMISSION: June 20th 2022.

Email to: newsletter@PugetSoundWelsh.org

Help Wanted

Former Board Members interested in contributing to PSWA as the Association's Treasurer; PSWA Members interested in learning about becoming a Board Member

Contact: President@PugetSoundWelsh.org

PSWA Membership Dues Requested

Membership runs from January 1st to December 31st unless you are a Lifetime Member.

<http://pugetsoundwelsh.org/membership.html>

Pay by PayPal or credit card or print the membership form and mail with check/money order to:

PSWA

P.O. Box 27725

Seattle, WA 98165



President's Message 2nd Quarter 2022

I just finished with the latest Drunken Daffodil Pub presentation and get-together. Val and Chris Ensor presented on the railways of Wales. Chris' lifelong passion for trains set the foundation for his journey to Wales and his subsequent part ownership of a true locomotive. His knowledge and love of Welsh railways captivated the audience. Attending members traded railway stories, both from Wales and other places. Upcoming schedules of PSWA events were briefly discussed, and pub goers lingered on beyond the closing bell.



About upcoming events, the Board will hold the next pub on May 1. Topic will be hiraeth, that unique and mysterious Welsh concept. Any member who would like to join in the planning of this pub is encouraged to get in touch with me: President@PugetSoundWelsh.org.

After the May pub, we will take a hiatus on pub productions until Fall, when the rains return. Your thoughts on future productions are welcomed.

Anticipating a return to in person meetings and nicer weather, the PSWA Board has several other projects planned for the late Spring and Summer. The board is working on an in person visit to the recently discovered Welsh cemetery near Almira, Washington. This would take place over a long weekend in May or June with date to be decided. We would car-pool there on a Friday and enjoy an evening meal together. Saturday we would visit the cemetery, clean it up as well as we can, and make contact with Welsh descendants in the region. We are reaching out to several of the area's historical societies as well. Then we will return to Seattle later Sunday afternoon or early Monday morning. The trip, without traffic impediments, takes about 3-4 hours. We are figuring out places to eat and stay and driving details.

Since the cemetery is located within a privately owned and actively farmed field, we need to get permission to enter the cemetery. We also need to know how to properly clean gravestones and how to tidy up appropriately and legally. If you wish to help with any of these tasks, please get in touch.

Our overall purpose is to document and honor the early Welsh settlement, the previous Welsh church and the existing cemetery. The North American Welsh newspaper, *Ninnau* (www.ninnau.com), has requested an article about our journey. Of course, we will write up our adventures for *Y Ddolen*.

If you have interest in this project, please get in touch with me: President@PugetSoundWelsh.org. We welcome all folks. Any of you who are genealogists, historians, anthropologists, archeologists, writers, and photographers could participate from home and/or go with us on the trip.

Our summer picnic has been a mainstay of the organization for over hundred years. We have begun planning for that as well. More details as they become known.

So, our PSWA calendar is filling up. Please join us!

Pob hywl,

Mary Lynne Evans, President

Welsh Graveyards

-Gwen Weinertl

Some years ago, while visiting relatives in Wales, I was taken to my Uncle Clifford's grave by his widow, Brenda. We talked about Clifford as she meticulously cleaned and polished the black slate headstone, and weeded around the gravesite. All around us were similarly well maintained graves in the churchyard of Saint Elen in Penisar' Waun, North Wales.

During the late nineteenth century, a group of pioneers came to Eastern Washington under the auspices of their church, Zion Welsh Calvinistic Methodist. They were given land to settle by the U.S. Government, and built a church near Almira. The land was hard to farm and the settlers moved on to Almira and other parts. Eventually, the church building was shuttered and then moved.

The cemetery however, remained with its iron railings and granite tombstones. Now, it is between a road and large fields of winter wheat, which does not require summer water. The present farmer of these fields, Brian Carstensen, finds the remains of homesteads during harvest. There are still families of Welsh origin in Almira.

There are people in the area who are trying to win protection for all the pioneer cemeteries in this region. The last Welsh person who worked on upkeep of the Zion church is now deceased. The land has reverted to Douglas County ownership. PSWA has taken an interest in this cemetery and its Welsh beginnings. We want to honor these pioneers who are a part of Washington State's history, and perhaps help to preserve and mark it.

Some PSWA members will be going on a field trip to Almira to do more research. Once permission is obtained from the owner, we will go to the cemetery, do some tidying up, and leave some flowers for those brave settlers. After all, we are the Welsh in Washington State, and we will care for our own.

SPORTS IN WALES

The Wales national football team played Austria at home in Cardiff on March 24th for the semi-final. With their win, the Dragons are in contention to qualify for the World Cup for the first time in 64 years! **Wales 2 – Austria 1**

International Football Competition:

UEFA Nations League: Poland V Wales * Friday, June 3, 2022 * 19:45 * TBC

UEFA Nations League: Wales V Netherlands * Monday, June 6, 2022 * 19:45 * TBC

UEFA Nations League: Wales V Belgium * Friday, June 10, 2022 * 19:45 * TBC

UEFA Nations League: Netherlands V Wales * Monday, June 13, 2022 * 19:45 * TBC

UEFA Nations League: Belgium V Wales * Thursday, September 22, 2022 * 19:45 * TBC

UEFA Nations League: Wales V Poland * Sunday, September 25, 2022 * 19:45 * TBC

Wales Rugby took 5th for the Guinness Six Nations 2022 season. Really not much else to say about that!



Welsh Bobsleigh Team

Submitted by: "Lynn" via "Alan Upshall"

Cawl Cennin/Leek and Potato Soup Virtual Cooking Class

By Laura Lovell

February 20th, 2022 board member and kitchen maven Chris Mooreddrall did another cooking demonstration for North American Festival of Wales' Off-Season virtual event, this time making Cawl Cennin (leek soup).

Our first cooking demo last year on bara brith, which was also done by Chris, was a big success, and this one was as well. At least 28 people attended. Some folks were in their kitchens cooking along with our instructor. Once again, he shared information and skills with us in a laid-back and likable style. Regrettably, I didn't make the soup, but it certainly looked wonderful.

Chris gave us much useful information in a relaxed and genial style. Among the things I learned:

- 1) Some kinds of bacon are sweeter than others, and they need to be watched extra carefully while they are cooking because of that.
- 2) You can (and should) use the green parts of the leeks in this soup because they add both flavor and color.
- 3) Chris's kitchen is gorgeous, and almost intimidatingly spotless, or at least I thought so.

He also provided a recipe for those who are lactose intolerant or vegetarian (see below). Many thanks to Chris for an entertaining and informative afternoon!

Cawl Cennin/Leek Soup With Potatoes

By Chris Mooreddrall

I have been working on the recipe to perfect it for a while. That said, if you are lactose intolerant or prefer a non-creamy version, you can follow along with the 2nd family recipe that was received by one of our longtime members Doreen Duggan from her friend Robert Morgan in Wales.

His recipe will be after the directions so as to not be too confusing. The recipe did not have too much information on amounts, times, temperatures, and the like, so I changed some of the items in there.

My Cawl Cennin Recipe (uses cream)

8 cups vegetable broth (or chicken or beef if you prefer - I use vegetable to highlight the leeks)

3-5 potatoes (I use Yukon Gold), peeled and cut into 1/2 pieces and submerged in salt water to prevent discoloration (Fill a large bowl with just enough water to cover the potatoes and 2 teaspoons salt)
3 Large Leeks washed; Cut the leeks into approximately 1/4 inch rings (strips toward the green end) - I use all parts of the leek and discard root ends- or if you'd like, try to plant them and they will still grow.

4 pieces thick streaky bacon/rashers cut in half

2 cloves garlic crushed

2 Bay leaves

2 fresh sprigs of thyme or 1 tablespoon dry

1 cup heavy cream

2 tablespoons butter or vegetable oil

Salt

Pepper



1. In a large pot or Dutch oven turn heat to medium-low and place 2 tablespoons butter (veg oil if lactose intolerant). Just a word of warning- the Dutch oven will take longer to heat as it is cast iron vs. stainless steel.

Note: wait until butter is melted and bubbling or if oil is hot enough before adding anything else – A small amount of

oil added to a very hot pan almost instantly becomes very hot oil. The oil quickly sears the outside of the food and causes water to be released from the food. This layer of water vapor ("steam") lifts the food atop the oil film and keeps it from touching the hot pan surface. If the oil is not hot enough, the steam effect will not occur and the food will fuse to the (too) cool pan surface.

2. Place bacon after oil or butter is heated. Make sure you constantly move the bacon as it will help prevent sticking. When it starts to get translucent and slightly curl, turn up to medium high and cook until they've gone brown but not fully crisp as it will continue cooking after removing. It's not a fast process, but it is the best way. Remove bacon and put off to side, take pot off heat to allow oil to cool and turn heat back down to medium low.

3. After 2 or 3 minutes put pot back onto stove. Put in Leeks and cook for a few minutes until the color has become more vibrant- about 5-7 minutes.

4. Remove about 1/3 of the leeks trying to remove more of the dark green and set aside.

5. If you are following the creamy recipe, add garlic and cook for a couple minutes. If you are using the lactose free recipe add caraway seeds and green onions and cook for a couple minutes.

6. If you are following the creamy recipe, add vegetable stock, potatoes, bay leaves and thyme. If you are using the lactose free recipe, add vegetable stock and potatoes.

7. Break up bacon into smaller pieces and put in. This can either be done by chopping or you can pulse them in a food processor.

8. Get a spoon in order to taste if you need to add salt or pepper to your liking in half teaspoon increments. Tasting as you go along can help improve the final flavor.

9. Turn up to medium high and bring to boil, and give it a stir. Once it starts to boil, turn it down to simmer (whatever setting you know it would be on your stove) and cover. Simmer for about 15 minutes until potatoes are cooked.

10. After the 15 minutes has passed, fish out the bay leaves and thyme sprigs if used.

11. Add the leeks that were set aside earlier. At this point you can blend with an immersion blender or leave it. If you are doing the lactose free version you can call yourself done, otherwise move to next step.

12. Add heavy cream if using and bring heat back up until it's to a simmer. If you did immersion blender, simmer until thickened, otherwise simmer for 1 minute and you are done.

Serve with some bread and cheese – Welsh cheddar if you have it.

Robert Morgan's Cawl Cennin Recipe (Non-Dairy)

(fleshed out by Chris Mooreddrall)

8 cups vegetable broth (or chicken or beef if you prefer- I use vegetable to highlight the leeks)
3-5 potatoes, peeled and cut into 1/2 pieces and submerged in salt water to prevent discoloration
3 Large Leeks washed Cut the leeks into approximately 1/4 inch rings
1/2 bunch green onion (chopped roughly)
1 flat teaspoon Caraway Seeds
4 pieces thick streaky bacon/rashers cut in half
2 tablespoons butter or vegetable oil
Salt
Pepper

Annual Welsh Limerick Contest Winners

-Ellen Webber

Our annual Welsh Limerick contest was held again this year at our virtual St. David's Day celebration. Once again our local poets came up with some quality verses. Try entering next year! You can pick just one of the 3 starting lines, or write a limerick for each one. Our judge said that the weighted criteria used are (a) does it rhyme, (b) is it in the correct meter, (c) does it tell a story and (d) can it be sung at a Noson Lawen, so everybody gets at least one point. The new starting lines for the 2023 contest will appear in the January issue of *Y Ddolen* and will also be available on PSWA's website. Here are the 2022 winners.



image: Wales Online tinyurl.com/yckwh5wf

1st Place: Donna Schultz

A fisherman afloat in his coracle
Arrogantly waxed metaphorical,
How long could one float
With a hole in one's boat?
His question is now rhetorical!

2nd Place: Joel Ware

A dashing old gent from Mwmbwls
Was seen to be taking some tumbles
When he was asked why
He said with a sigh:
When I go walking, I stumbles!

3rd Place: Alan & Gretta Upshall

A dashing old gent from Mumbles
Had one pint too many and stumbles
His legs went to hell
As downhill he fell
No more booze for me he grumbles.

Public Library App

-Lori K. Gibson

I was in my public library today (12/01/2021) and the librarian was very excited about a new 'news app' that has just gone on-line in the Timberland Regional Library system.

It is a 'pay for' app on your smart phone or other device, but can be used for FREE in libraries, providing the library system pays for it, so you might be able to use it in other County libraries as well.

The app is for American and International newspapers and with a quick scan I found several Welsh titles!!

Welsh Presbyterian Church Organ

-Peg Jessen

My grandparents, Thomas and Elizabeth Evans, donated this pump organ to the Welsh Presbyterian Church (Seattle). My mother, Mary Williams, started playing it for services when she was 15. She was born in November 1918. She continued as a church organist and piano teacher until her late 60's. She played for quite a few St. David's Day festivals.

When the church was disbanded, the organ was returned to our family. It has resided in the homes of my parents, Mary and Bill Williams, my aunt and uncle, Gloria and Bob Boos, and then recently with myself and my husband, Margaret (Peg) and Ted Jessen.

It is a lovely organ. It is a leg work out to play it properly.



FIND THE WORD IN THE PUZZLE

Words can go in any direction.

Words can share letters as they cross over each other.

CORACLE	ENFYS
CAWL	GWYNT
HIRAETH	GWANWYN
MEHEFIN	ANNWYL
HEULOG	GWLYB
DAFFODIL	GARDD
GLAU	PASG



Black Diamond Welsh Heritage Day Returns! Saturday, June 4th

After a 2-year hiatus, the Historical Society in Black Diamond will host a return to **Welsh Heritage Day** on **Saturday, June 4th, 11-4 pm**. This family-friendly event is held annually (excepting the last two years) the first Saturday in June at the Black Diamond Museum, 32627 Railroad Avenue, Black Diamond, WA. Entry by donation. Arrive early for brunch/lunch, stroll through the antique shop, shop the bakery or smokehouse, and tour the museum.

**We don't want organizers to believe Welshness is dying out.
PLEASE MARK THE DATE ON YOUR CALENDAR TO ATTEND!**

Alan Upshall has presented to the Black Diamond Welsh Days seven years until 2020, providing interesting and thoughtful talks on several Welsh related topics, including tourism and music. In years past, the Seattle Welsh Choir traveled to sing, bringing a portable keyboard as no piano is available.

Would anyone in our Puget Sound Welsh Membership and/or Friends be interested in presenting this year? Alan has written a wonderful book on the history of the Welsh in the Puget Sound and PSWA has large photo and informational panels that were created by the Museum Of History and Industry, Seattle. Those panels have been displayed at numerous gatherings and events. Of course there are other topics if you have a passion – including castles of Wales, stories of the Mabinogion, Welsh coal miners, language and culture, and the like. If we can arrange volunteers for music/singing, the presentation could be just 30-40 minutes in length.

If you are interested in presenting, playing, singing, or dancing anything Welsh, please contact Karyn Davies as soon as possible for planning:

events@pugetsoundwelsh.org.



The Poem That Made Friends of Two Nations

By Eric Bowen

Arany Janos stared at the letter on his desk, with his heart weighing down his chest like a stone. Following the defeat of his country by the Austrians, the Hungarian bard had been asked to write a poem in celebration of the upcoming visit of the Austrian emperor Franz Josef. The death of his close friend and fellow poet Petofi Sandor in the Hungarian Revolution of 1848, which had as its aim the establishment of a free democratic Hungary, still weighed heavily upon him. His soul rebelled at the thought of praising the man he held responsible for his friend's death. Yet his silence toward the request would be noted. A protest of the Emperor's visit could bring imprisonment or worse. What could he do?

Somewhere in his mind a distant memory of a centuries-old legend stirred. In a dusty volume in a forgotten corner of his library, he found what he was looking for: the legend of King Edward of England, his conquest of Wales, and his massacre of the bards of Wales who refused to sing his praises.

An idea began to form in his mind: a metaphor for his own dilemma. Arany picked up his pen and began to put the legend into verse:

Edward király, angol király
Léptet fakó lován:
Hadd látom, úgymond, mennyit ér
A walesi tartomány

Edward the king, the English king
On horseback views the vales.
“Let me see what it's worth to me
“This newly-conquered Wales.”

Onward he plunged into the tale of Edward's triumphal feast at Montgomery Castle in Wales, in which the king called for the Welsh bards to sing his praises. One after another, they came forth and sang the story of Edward's atrocities, and each in turn was sent to the stake. When the third proclaimed that nothing but curses would descend upon him from the bards, Edward gave the order that all the bards of Wales should be burned:

De túl zenén, túl síp-dobon,
Riadó kürtön át:
Ötszáz énekli hangosan
A vértanúk dalát.

Above the English horns and drums
A defiant shout prevails:
Five hundred martyred voices sing
The deathless cry of Wales.

Arany put down his pen. He had done it. Not a word of Emperor Franz-Josef, not a word about Austria or Hungary, but an epic poem about a far-off, forgotten land and legend, one the Austrians could not reasonably object to. And yet, the allegorical message rang clear: we will not sing the praises of tyrants.

Two generations passed, and with them Arany Janos. He did not live to see Hungary rise as an independent nation from the rubble of the First World War. But with its rise came the resurrection of his poem as Hungary's national epic, one memorized by heart by all schoolchildren in the country.

And the epic crept beyond the borders of Hungary. Here and there, at Welsh cultural gatherings, the Welsh began noticing Hungarian hangers-on. “What brings *you* here?” asked the Cambrians. “Well, we have this poem...” began the Magyar reply. And the Welsh listened in fascination to how their legend had become an epic in a far-off land. Not only was the epic listened to, but put to music by Welsh composer Karl Jenkins. Then translated by a true Welsh Bard, Twm Morys, for which he won the national poetry chair in 2012:

O wlad y Saeson daeth y teyrn ar gefn ei geffyl gwyn,
Ac meddai Edward: 'Faint yw gwerth y tiroedd newydd hyn?

The town of Montgomery, the setting of Arany's poem, proclaimed Hungary Day, and its video message of friendship went viral in Hungary. In its wake the Magyar-Cymru (Hungary-Wales) Society sprang up, with its "Let's Build Bridges" campaign to foster cultural exchanges between the two nations.

But beyond the two nations, larger messages spread: of how cultural contrast can create connection, not conflict; of how we can use poetry and heritage to forge international friendships; and the deathless, universal message of the bards: We do not sing the praise of tyranny!

Presented By the Seattle Welsh Women's Club at the Fifth Annual Welsh Heritage Day Celebration Saturday, June 7th, 2003

Submitted by JoAnne Matsumura

The Welsh National costume came into existence towards the end of the 18th century. The basic costume consisted of two parts. The pais, a petticoat, usually red in color, and the betgwyn, a loose upper garment divided in front so it could be fastened in the back out of the way while working, the gap covered by an apron, which in the early days was fastened with sharpened blackthorns. As linen and cotton were costly, a scarf or kerchief would be worn around the neck. Sleeves of the betgwyn were elbow length for work, with a tie-on sleeve covering the forearm for dress.

Shawls were usually woollen or made with weatherproof flannel and were dyed with local natural dyes. A favorite color of coastal areas was red or scarlet obtained from the cockleshell. More somber colors were worn in the north where plants, lichens and tree barks provided the dyes. They were checkered and striped in an array of different colors according to the region.

The shawl became a fashionable accessory, designs, too, being different in each region. They could be large, small, woollen, lacy, silk, also patterned with the popular paisley design, and some were made with attached hoods, so large, that they could cover the tall hats. It is said that in Aberystwyth, a woman could wrap a long woollen shawl around her waist, drape it in such a way that she could carry a loaf of bread, (or the baby), balance a pitcher of water on her head, and probably knitting as she walked along. I couldn't persuade any of the Welsh Women's club to demonstrate this feat.

Women also wore soft or frilled white caps, or mobcaps. With the coming of the trench for men to wear a tall hat in the 1800's, the women adopted the fashion too, but modified the height by flattening the top to provide another function.....a way to carry a basket or a pitcher of water on their heads. The hats were often made of beaver skin, fabrics or straw dyed black.

Despite the fact that wooden clogs and rough leather boots were common to all, women often walked barefoot. The much valued clogs and boots were often carried, for they were costly to buy. A woman could walk barefoot wearing knitted woollen footless stockings. However, white stockings were the order for Sunday chapel and those who could afford them wore silver buckled back shoes.

So, on market day, after completing the morning chores, you would turn your apron around to the clean side, unfasten the betgwyn to hang straight down the front, slip clean sleeves over your arms, put a tall hat on over your mobcap, put your leather shoes in a basket and walk barefoot towards market with the basket on your head, and your hands free to tend to the baby.

But.....stopping briefly.....to put your shoes on just before entering town, of course.



Image: L to R: Johanna Clark, Gerri Baker-Parry, Jean Sturton and Eileen Wyke

*Typed on
yellow paper and
framed & displayed
on June 3, 2000*

GIVE BURIAL DOLE
ODD CUSTOM WHICH HAS LONG PREVAILED IN WALES
ATTENDANTS AT FUNERAL TOSS SILVER COINS ON TABLE FOR BENEFIT OF FAMILY OF DECEASED

"One of the oldest customs, dating back to the time of the early christians, of giving doles in offerings at funerals, still survives in North Wales, according to a Welshman writing in the London Daily Mail.

On the day of interment the family assemble in the "best kitchen" and seat themselves around a large table on which has been placed a spotless white linen cloth. The minister occupies the place of honor, and next to him are the relatives, in order of kinship with the deceased.

Outside are gathered the friends and neighbors. It is a remarkable sight to see so many men who have given up half a days work (and pay) to be present.

At a given signal from the minister the waiting mourners file in, and as they pass around the table each one drops a silver coin on the white cloth as a token of sympathy.

An awed silence fills the room, broken only by the subdued sobbing of the bereaved, the clink of a coin, or the muffled shuffling of feet. It is a solemn, significant ceremony, recalling the time when death was regarded as a monster to be feared. In fact, originally the offering was made "to procure rest for the soul of the deceased, that he might find his judge propitious."

Welsh hymn singing is heard at its best at a funeral. There the emotional temperament of the Celt finds full scope for expression, and the solemnity of the occasion helps to tune the mournful lyre to its sweetest strains.

Soon the service is over and loud chatter replaces the strained silence. Discussions of crops, work, the latest scandal, and other funerals is now general.

The Welsh peasant regards a funeral as a holiday. Whether he knew the deceased or not, if some one dies in his village he will attend the burial. One old man showed me with pride a list of about a thousand funerals at which he had been present.

Strange to say, if the funeral is a "private" one--that is, without the offering--very few people attend it.

It is a helpful custom, especially in remote villages where work is hard and money scarce, and the little sum given by sympathetic neighbors often pays for the mourning expenses.

At one time the dole consisted of little rolls of bread, and later of pence and halfpence, which were given to the poorest inhabitant in the village. Today in North Wales silver is always given, and the offering is kept by the family.

In the town and seaside resorts the custom is dying out, but in the villages or on the hillsides it still flourishes."

Extracted from the original newspaper,
Vashon Island News-Record, Vashon Island,
WA, on Friday, January 1922, Page 2m from
microfilm reel #2, 4-29-20 to 12-29-22, by
JoAnne Matsumura, June 20, 1999.

PSWA Membership/Renewal, Donations, T-Shirts, & Red Dragon Band CD

Annual memberships renew each January. Your contributions entitle you to a subscription to *Y Ddolen*, our wonderful quarterly newsletter, and provide vital support for our St. David's Day celebration and other activities through the year. In addition to our sponsored events, the Puget Sound Welsh Association acts as a valuable resource for anyone interested in Welsh culture, language, and music. Questions? Contact Ellen Webber.

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Retail Products - *prices include shipping/postage (\$15 if picked up at events)

- PSWA T-Shirts** Total number of shirts ___ x \$19.95 \$ _____
\$19.95* each. Indicate how many of each size and color:
Steel Green: ___ LG ___ XL *Limited quantities; Email for availability: membership@pugetsoundwelsh.org
Dark Green: ___ SM ___ MED ___ XL *Limited quantities of XL; Email for availability.
- Welsh Music CD** Total number of CDs ___ x \$15 \$ _____
Y Ddraig Goch, Traditional Welsh Folk music of Wales: \$15* each

Make check payable to PSWA

TOTAL ENCLOSED \$ _____

Membership Information (please print):

First Name: _____ Last Name: _____
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Please mail this form with payment to: **PSWA, PO Box 27725, Seattle, WA 98165**



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