

WORD SEARCH

Find the 9 Cornish words, list below...

N	S	C	S	R	C	V	R	X	Y	D	U	Z	V	A
V	R	H	C	Y	Q	Q	D	W	Q	J	N	I	K	L
P	B	O	O	L	S	X	W	R	K	O	K	K	H	F
A	S	U	N	T	I	N	M	I	N	E	E	Y	H	N
S	C	G	E	S	T	P	I	R	A	N	R	P	Y	S
T	Z	H	Y	H	M	F	R	Y	W	N	N	X	R	E
Y	I	L	N	W	U	Y	K	N	Y	G	O	H	C	R
N	P	V	W	D	R	E	C	K	L	Y	W	T	X	X
B	E	A	C	H	E	I	M	Y	B	E	M	W	M	X
T	Q	P	P	I	S	K	I	E	A	L	F	Q	H	E



St Piran



Beach



Chough



Pasty



Tin mine



Scone



Kernow



Dreckly



Piskie

LEARN SOME CORNISH Phrases

Dydh Da - Hello

Duw genes - Goodbye

Hoggan - Pasty

Gool Perran - St Piran's Day

Kernow - Cornwall

WHAT'S ON IN TRURO

Saturday 4th
March 2023



PARADE

All welcome to participate or watch

SHOP WINDOW COMPETITION

Judged by the Mayor of Truro and Truro's Town Crier

CHILDREN'S ACTIVITIES

Including drop-in crafts at Truro Library

TRURO FARMERS MARKET

A St Piran's Market, featuring live music and vintage tractors

PASTY MAKING COMPETITION

Prizes for the best pasties

For further details visit [f @visittruro](https://www.visittruro.co.uk)



TRURO CITY COUNCIL



SALT PROJECTS LTD.



Truro Old Cornwall Society



VISIT TRURO



molly biscoe

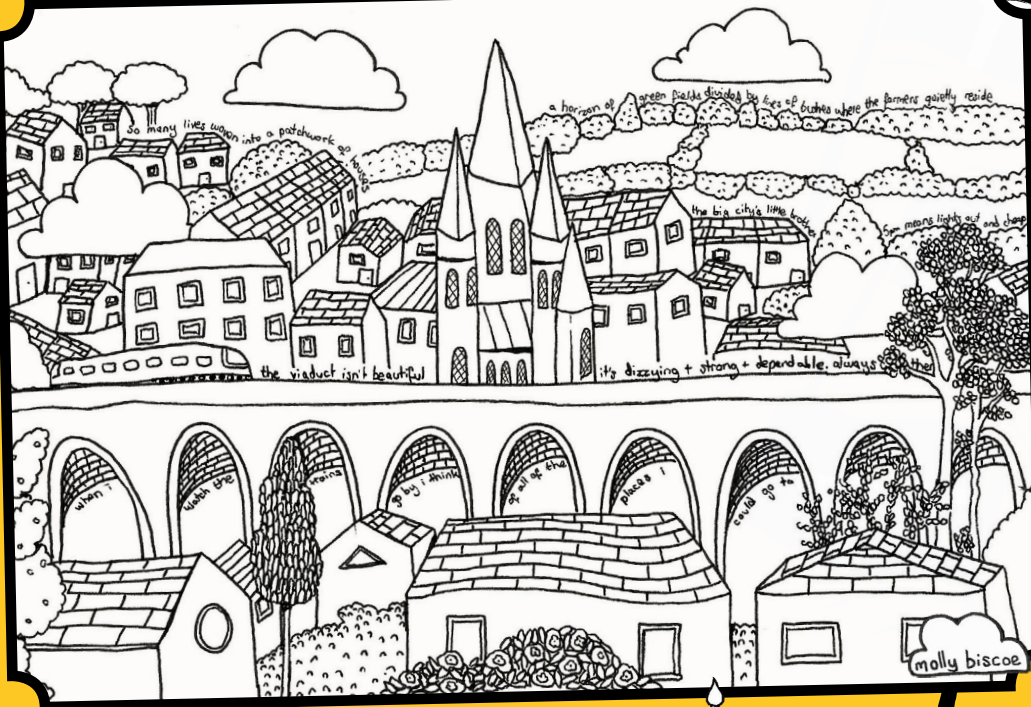


ST. PIRAN'S DAY
CELEBRATIONS

ACTIVITY PACK

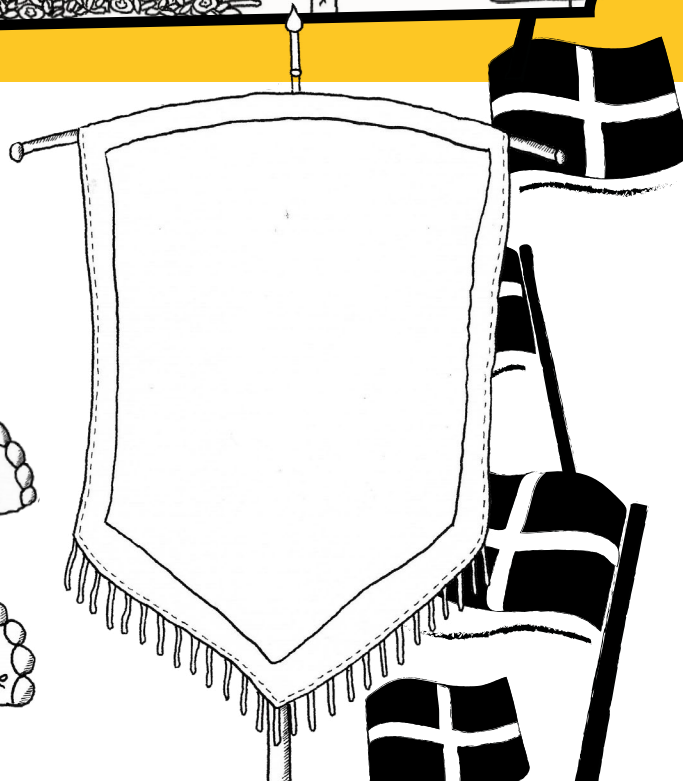
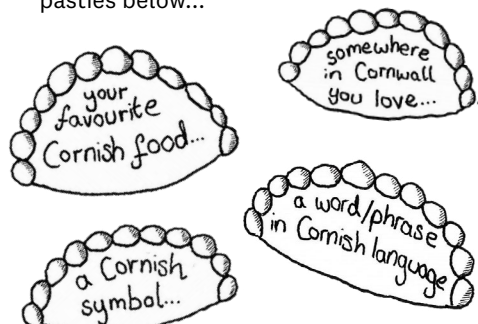
SATURDAY 4TH
MARCH 2023

COLOUR IN The Viaduct



DESIGN YOUR Parade Banner

A banner is great to wave along the parade route, imagine what yours might look like, some ideas in the pasties below...



HOW TO Make Saffron Buns



INGREDIENTS

- 0.4g jar saffron
- 250ml whole milk
- 90g clotted cream, plus extra to serve (optional)
- 50g butter, diced
- 550g strong bread flour
- 1 tsp fine sea salt
- 50g caster sugar, plus 50g for the glaze
- 7g sachet fast-action yeast
- 1 tsp ground cinnamon
- 100g currants



It is thought saffron first came to Cornwall as early as 400BC in exchange for tin.

METHOD

1. Heat milk in a pan until steaming. Remove from heat, add saffron and leave for 20 minutes. Stir in clotted cream and butter. Return to a low heat for 2-3 minutes, whisk until melted.
2. Sift flour into a bowl and stir in salt, sugar, yeast and cinnamon. Make a well in the centre and pour in the warm milk. Mix and form a dough. Knead for 5 minutes. Add currants and knead for another 5 minutes.

3. Cover and leave in a warm place for 45-60 minutes or until doubled in size. Knock back the dough, turn out onto a floured surface and knead briefly. Divide into 10 buns and place on a baking sheet.
4. Cover and leave to prove for 30 minutes. Preheat the oven to 200°C, fan 180°C, gas 6. Bake for 20 minutes until golden. For the glaze, dissolve caster sugar in a pan with 2 tablespoons of water. Boil for 1 minute to create a syrup. Transfer to a wire rack, glaze, and leave to cool.
5. Enjoy fresh or toasted with clotted cream.

COLOUR IN The Parade

