

Scottish Week

Early Level 29th January

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| Songs3 CrawsCan you learn a Scottish song? Click on the link below and see if you can join in - <https://www.youtube.com/watch?v=Ckhyx9QCMpo> | BakingShortbread is a traditional Scottish biscuit. Can you follow the recipe below and make your own?Have a go at Mrs Brown’s tried and tested recipe! Enjoy!  | DancingScottish country dancing is traditional dancing people do at ceilidh’s and special events. Listen to some Scottish music on Youtube and make up some steps. You could spin, clap, twirl and march. Make up your own moves and enjoy a boogie together!  |
| Haggis HuntingA haggis is said to be a rare hairy creature that’s very tricky to find. Go on a haggis hunt with your adult and see if you can find one hiding in your local area. Draw a picture or take a photo of what you see. You’ll need to be quick to catch one!You can also play this game inside – use a teddy or ball of wool as the haggis and hide it around the house. Use verbal clues like colder, warmer, hotter, freezing to help your child find the haggis! | StoriesThe Loch Ness Monster is said to live in the depths of Loch Ness.Listen to this story read by author Chani McBain and see if you can spot Nessie for yourself! <https://www.youtube.com/watch?v=v4jC0MPKs7Y> | TartanTartan is a woollen cloth used to make kilts. Ask an adult to help you research different types of tartan. Can you find any tartan in your home? Does your family have a tartan?Use the template below to colour in and design your own tartan. Can you give it a name?  |

Shortbread Recipe

Ingredients:

12oz/3 cups plain flour

8oz/2 cups unsalted butter

4oz/1 cup caster sugar

Method

1. Preheat the oven to 200/180 fan/Gas 6.
2. Cream the butter and sugar together with a spoon or mixer.
3. Add the flour and mix to form a dough.
4. Roll out flat (about the thickness of a £1)
5. Cut out shapes with a cutter or knife or roll into sausage shape and cut into rounds.
6. Place biscuits on a lined baking tray, prick with a fork and sprinkle with caster sugar.
7. Bake in oven for 10-12 minutes or until as brown as you like it.
8. Leave to cool and enjoy!

