Scottish Week

Second Level 29th January

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| Songs  Auld Lang Syne  A famous song in Scotland and across the globe but do you know the lyrics?  Follow this link and try joining in:  <https://www.youtube.com/watch?v=wPnhaGWBnys> | Poems  Robert Burns was a Scottish poet and song writer. Can you have a go at reciting some of his poetry?  Follow the link below and try reading some of his work.  <https://www.scottishpoetrylibrary.org.uk/poet/robert-burns/> | Myths and Legends  Scotland is known for its mythical creatures like Kelpies and The Loch Ness Monster.  Imagine you have discovered a new mythical creature that has never been seen before. Draw what it might look like and write some facts about it such as it’s name, size, habitat and what it looks like. |
| Baking  Shortbread 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! | Scottish Traditions  It is Scottish tradition to eat haggis on Burns Night. Is this tradition in your house?  Design a 3 course menu you would serve at a Burn’s Supper. Try to include as much Scottish produce as you can think of. Include a starter, main course, dessert and drinks.  You can use the template below as a guide. | Famous Scots  There are lots of famous Scots. Singers such as Lewis Capaldi and Calvin Harris. Sport stars such as Andy Murray and Sir Alex Ferguson as well as famous actors including David Tennant and Sean Connery.  Choose a famous Scot to research and make a fact file about their life. You could do this on paper or make a PowerPoint. |

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!

Starter

Main

Dessert

Drinks