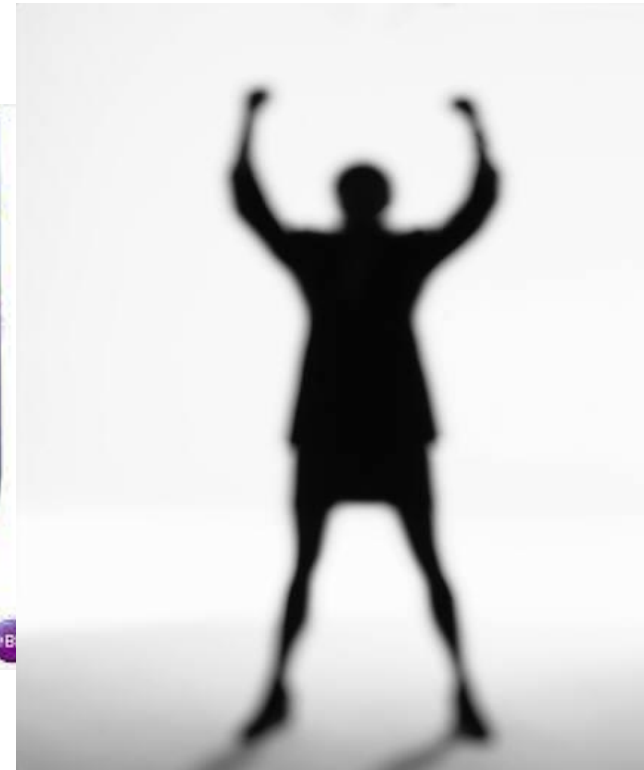


Christmas in Scotland

By: Amiya Hartley



The population Scotland is 5.295 million. (As of 2011)



The Scottish speak Gaelic.

- They say Merry Christmas this way “Bo Nadal.”



Scotland's Santa only looks different.
They call Santa, Santa. He is usually
seen holding bagpipes, carrying a
cane, and wearing a kilt.



Some traditional Scottish Christmas recipes are: Broken biscuit cake.

Ingredients for broken biscuit cake:

One pound plain chocolate
One pound of butter or firm margarine
One pound broken mixed biscuits
Half pound chopped mixed roasted nuts
One teaspoon vanilla essence (extract)

Method:

Melt the butter and chocolate together and stir. Mix in the well broken biscuits, nuts and essence/extract and pour into a 10" by 15" baking tin, lined with greaseproof paper (vegetable parchment). Smooth to a level top and leave it to set. Cut into fingers (literally a finger thick.)



Haggis

- One beef bung
3 cups finely chopped suet
One cup medium ground oatmeal
Two medium onions, finely chopped
One cup beef stock
One teaspoon salt
½ teaspoon pepper
One teaspoon nutmeg
½ teaspoon mace

Method:

Trim off any excess fat and sinew from the sheep's intestine and, if present, discard the windpipe. Place in a large pan, cover with water and bring to the boil. Reduce the heat and simmer for an hour or possibly longer to ensure that they are all tender. Drain and cool.

- Some chefs toast the oatmeal in an oven until it is thoroughly dried out (but not browned or burnt!)
- Finely chop the meat and combine in a large bowl with the suet, oatmeal, finely chopped onions, beef stock, salt, pepper, nutmeg and mace. Make sure the ingredients are mixed well. Stuff the meat and spices mixture into the beef bung which should be over half full. Then press out the air and tie the open ends tightly with string. Make sure that you leave room for the mixture to expand or else it may burst while cooking. If it looks as though it may do that, prick with a sharp needle to reduce the pressure.
- Place in a pot and cover with water. Bring to the boil and immediately reduce the heat and simmer, covered, for three hours. Avoid boiling vigorously to avoid bursting the skin.
- Serve hot with "champit tatties and bashit neeps" (mashed/creamed potato and turnip/swede). For added flavour, you can add some nutmeg to the potatoes and allspice to the turnip/swede. Some people like to pour a little whisky over their haggis - Drambuie is even better! Don't go overboard on this or you'll make the haggis cold. At Burns Supper, the haggis is traditionally piped in and Burns'



Goblins and elves are said to roam on Christmas eve, so the Scottish light fires in there homes to keep them away.





Other recipes include: Kilned chipolata sausages, cock-a-leekie soup, Bannock cake, and of course roast turkey.



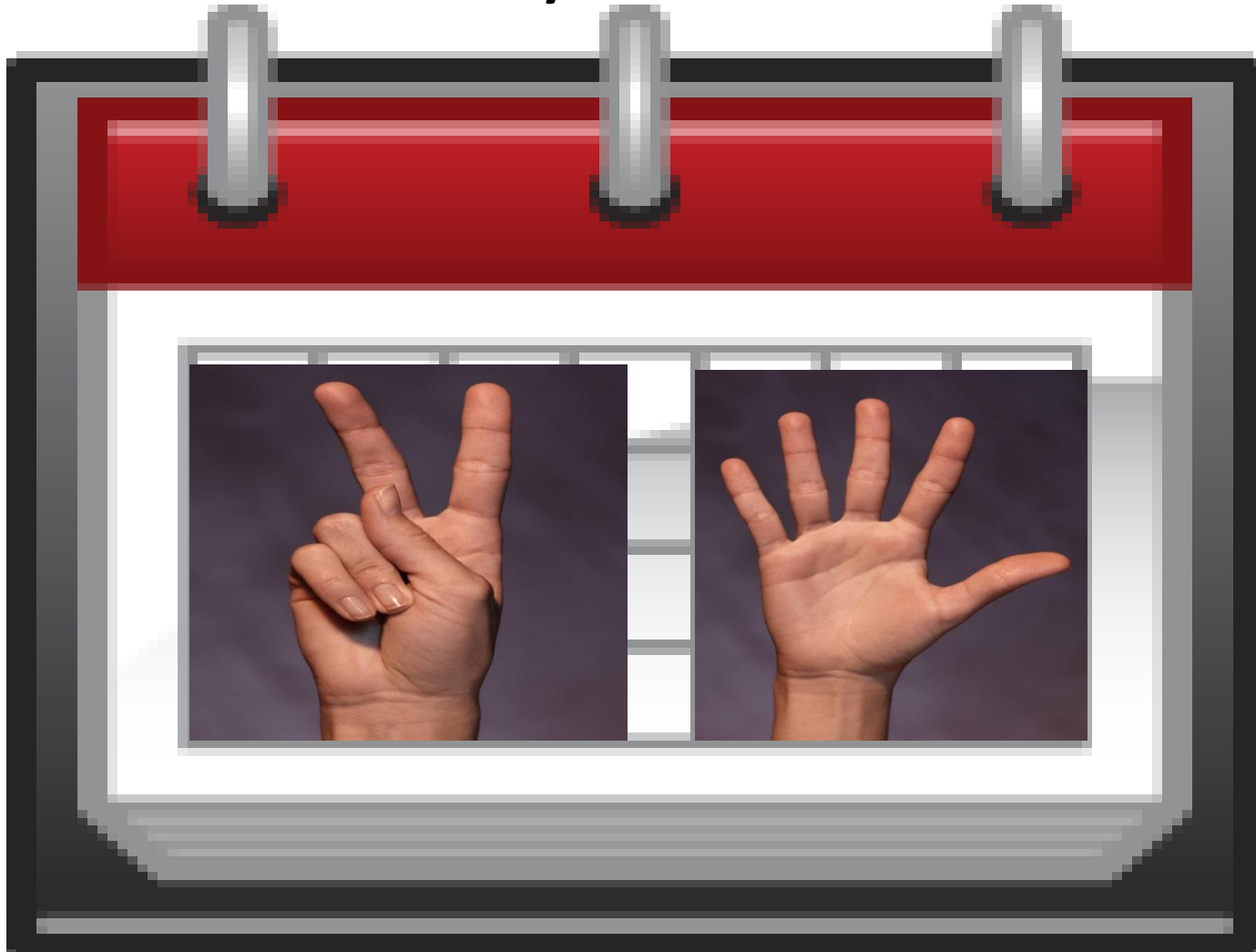
There is nothing unusual about the Scottish Christmas tree. They are decorated in Garlands, tinsel and baubles.



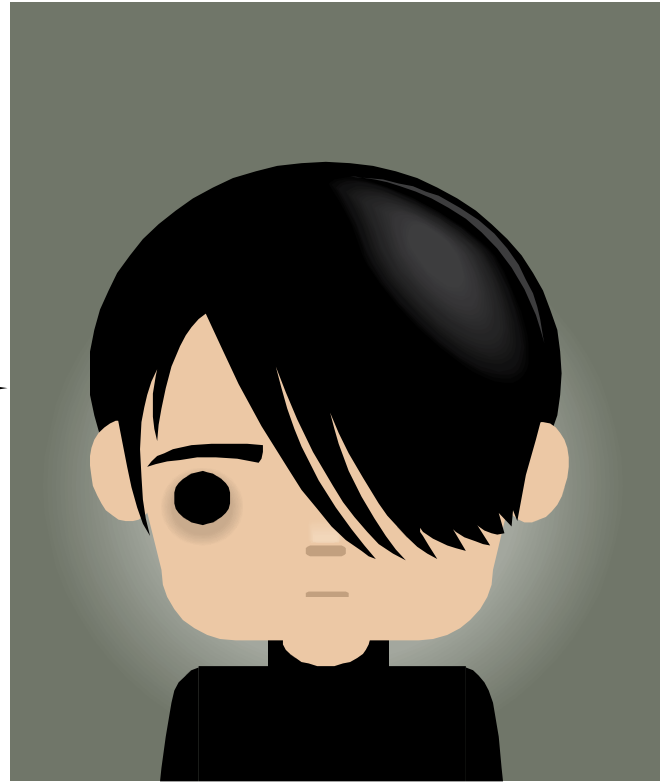
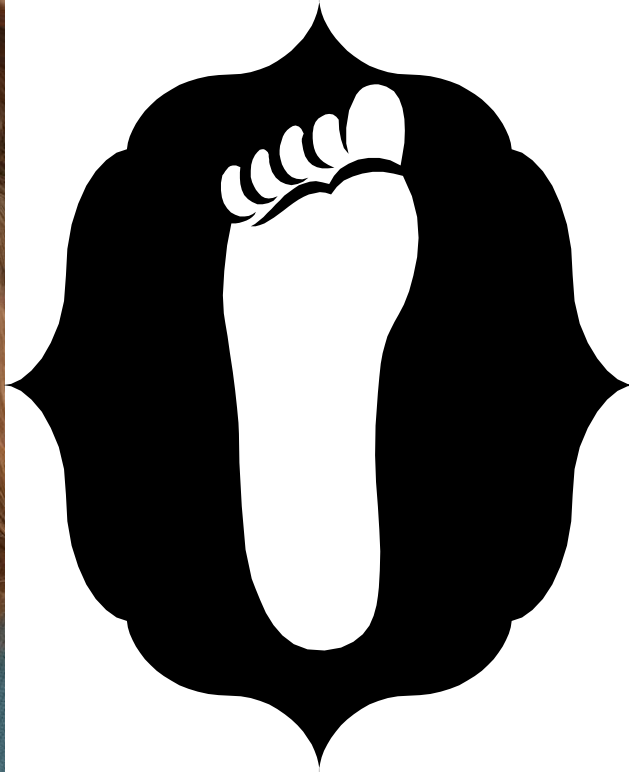
The gods Odin and Woden were said to give gifts to children before Santa Claus.



Christmas, like the English celebration,
is celebrated on December 25 every
year.



It is a common tradition to let dark-haired or fair-haired people in the house first on Christmas. This is known as 'first footing.'



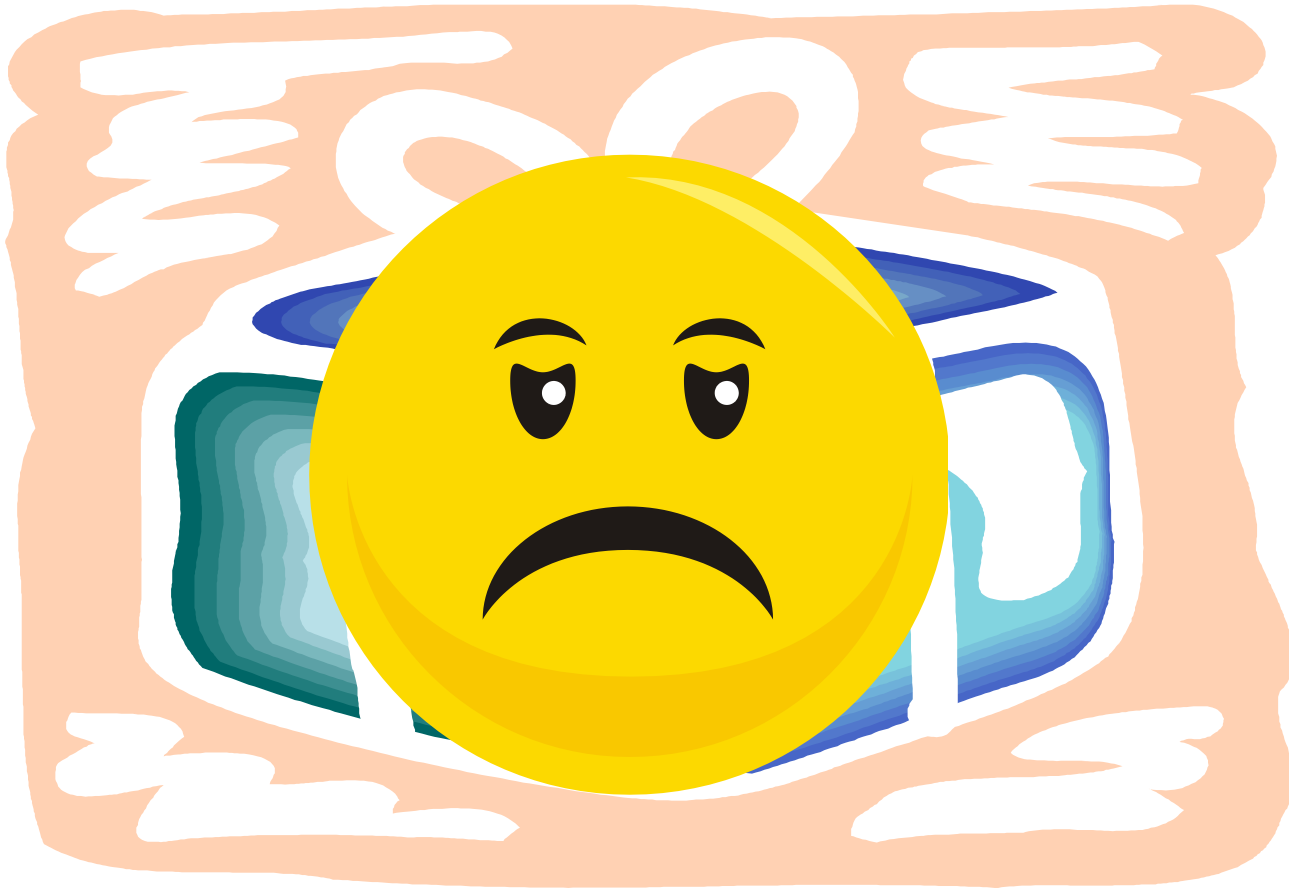
Typically nice children are given gifts,
and the bad children are given
nothing!



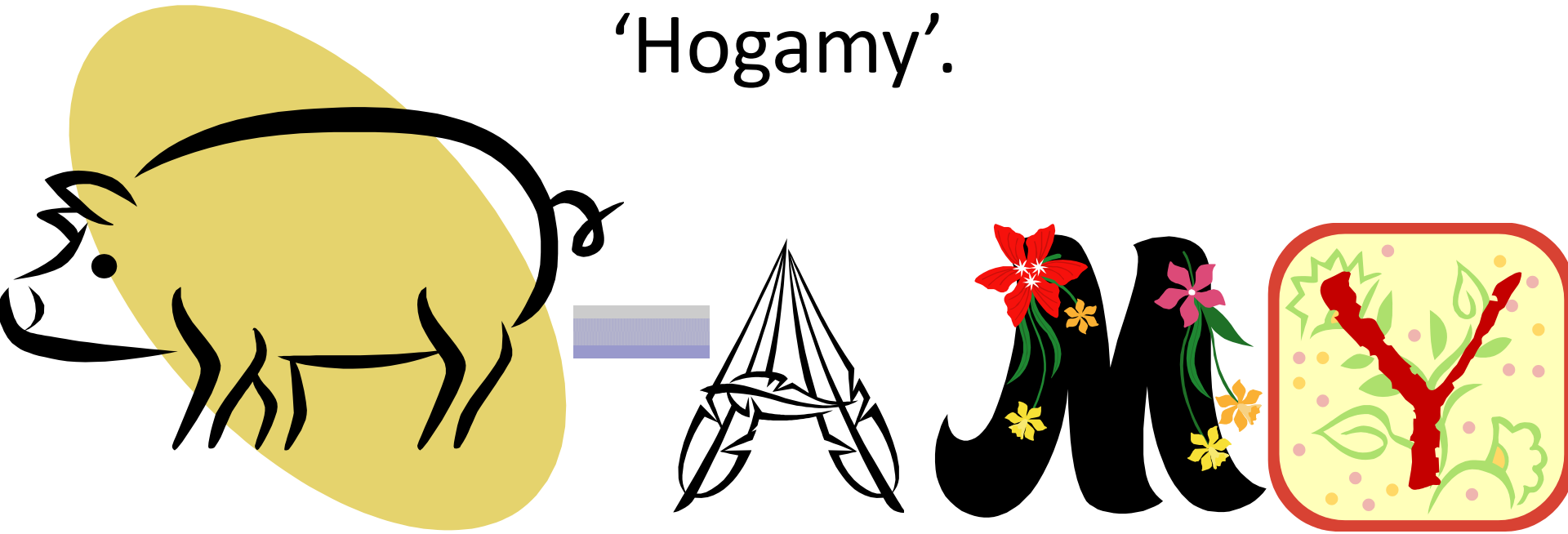
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The Scottish celebrate solemnly. They
reserve the merriment for New Years
eve.



The Christmas celebration I called
'Hogamy'.



The websites I used for pages 1-15 were mostly Google. But I did use: www.food.ca,m, Christmas in Scotland. Scotland.org- your official guide to Scotland, Let's celebrate, and www.Christmas around the world.com I got most of my pictures from clipart. For the rest, I used Google images.

Scotland's national animal is the unicorn!!



Made by Amiya Hartley. 2014. Christmas Around The
World. Grade 6, Roache

