

INTERNATIONAL INSTANT MEETING IDEAS

LATVIA

Sparks and Brownies: Game: Salt-Post

There is a saying in Latvian: "You are standing like a salt -post". It is used to characterize somebody who is so frightened that he can't move.

If there are more than 2 children, you can play the following game. You must elect a catcher. The others must try to run away from the catcher. The caught player has to 'freeze', meaning she cannot move, like a 'salt -post'. Somebody must touch her to 'unfreeze' her, and she can move again. The catcher tries not to let the others to get near the 'salt - post', and is trying to 'freeze' all the players. The last 'salt - post' becomes the new catcher, and the game starts over.

From: <http://www.estcomp.ro/~cfg/latvia4.html>

Brownies and Guides: Game: The Blind Hens

More than 4 people play this game. To play this game you have to select a definite place, for example, a room. Then a leader is chosen. The leader covers her eyes and spins around as many times as she is old. Meanwhile, the other players hide. The leader is searching for the hiding players, who can move and clap their hands. The leader must listen and try to catch the players. If the leader touches someone, they become the new leader and the game goes on.

From: <http://www.estcomp.ro/~cfg/latvia8.html>

Guides, Pathfinders and Rangers: Recipe: Latvian Gingerbread Cookies

Ingredients:

- 450 g plain flour
- 1 tsp. baking powder
- 2 tsp. ground ginger
- 3/4 tsp. ground cinnamon
- 1 small pinch cayenne pepper
- 1 small pinch salt
- 125 g unsalted butter, diced
- 200 g caster sugar
- 2 tbsp. golden syrup
- 1 small egg, beaten

Directions:

1. Sift the flour, baking powder, ginger, cinnamon, cayenne and salt into a large mixing bowl.
2. Add the butter and sugar and knead until the butter is absorbed.
3. Mix in the syrup and enough of the beaten egg to make a fairly stiff, smooth dough. Shape the dough into a ball and wrap in cling film. Place the dough in the fridge to firm up for at least 45 minutes.
4. Preheat the oven to 180°C/160°C and grease a couple of non-stick baking sheets.
5. Roll out the dough to 3mm thickness. Cut the biscuits into your desired shapes and place on the prepared baking sheets.
6. Bake for 10-12 minutes, until golden brown then set aside to cool on the baking sheets.
7. Decorate the biscuits with piped royal icing. Store in an airtight container.

From: <http://uktv.co.uk/food/recipe/aid/512404>

Pathfinders and Rangers: Recipe: Latvian Honey Cake

Ingredients:

Cake:

- 3 eggs
- 1 cup honey
- 2 cups all purpose flour
- 2 teaspoons baking soda

Filling:

- 2 (16) ounce containers sour cream
- 1 cup white sugar
- 1 cup chopped walnuts (optional)

Directions:

1. Preheat an oven to 350°F (175°C).
2. Mix together eggs, honey, flour, and baking soda in a large bowl. Spoon 3 to 4 tablespoons of batter onto five 9x13-inch sheets of parchment paper. Spread the mixture as thin as possible using a wide spatula. There is enough batter for five thin layers.
3. Place one sheet of batter onto a baking pan and bake in the preheated oven until golden brown, about 2 to 3 minutes. Remove the baked cake layer from the baking sheet and prick with a fork to enhance filling absorbency. Repeat with the remaining 4 cake layers.
4. Stir together the sour cream and sugar in a small bowl. Place one cake layer in 9x13-inch baking dish with the parchment paper side up. Carefully remove the parchment paper from the cake layer. Spread 1/5th of the sour cream mixture on the cake layer and then sprinkle 1/5th of the walnuts on the layer. Repeat the process with the remaining 4 layers. Cover and refrigerate overnight. Trim off any ragged edges before serving.

From: <http://allrecipes.com/recipe/latvian-honey-cake/>

