

INTERNATIONAL INSTANT MEETING IDEAS

SCOTLAND

Sparks and Brownies: Craft: Tartan

Materials:

- Fabric and ribbons
- Fabric glue



Instructions:

1. Cut 3 or 4 lengths of ribbon the same length as your fabric and lots of pieces the length of the fabric width.
2. Glue the long pieces of ribbon along the length of the fabric.
3. Quickly glue the shorter pieces along the width weaving in and out of the longer pieces. The ribbons will be movable until the glue dries, so you will have to be fairly quick.
4. When your fabric is dry trim any overhanging ribbons.

From: http://www.activityvillage.co.uk/make_your_own_tartan_craft.htm

Guides: Craft: Sporrán

Materials:

- Brown craft foam and thick cord
- Brown embroidery thread
- Embroidery needle
- Button
- [Sporran template](#)



Instructions:

1. Use our template to cut out the two pieces of the sporran from the craft foam.
2. Lay the smaller piece on top of the larger piece, matching up the edges, and use blanket stitch to sew them together.
3. Make three tassels by wrapping the embroidery thread around four fingers about 8 times. Slide the thread off your fingers. Tie a piece of thread about $\frac{3}{4}$ of an inch from one end to form the top of your tassel. Trim the loops at the bottom. Make another two tassels in exactly the same way.
4. Stitch the three tassels and the button to the front of your sporran. On the top flap make a small loop of thread by threading it through the foam and tying two firm knots. Use the loop to hook around the button and close the loop.
5. Thread some thick cord through the fold at the top. Tie the cord around your waist to wear your sporran!

From: http://www.activityvillage.co.uk/sporran_craft.htm

Pathfinders and Rangers: Recipe: Oatmeal Cakes

Oatmeal was a staple of the Scottish diet and has been described as "the backbone of many a sturdy Scotsman". It was used in many ways - porridge, oatcakes, brose (oatmeal and peasemeal) and scones. Here is a recipe for a sweet oatcake which is more like a biscuit than a conventional oatcake.

Ingredients:

- 1 cup of medium oatmeal
- 1 cup of plain flour
- ½ cup of milk
- 1 tbsp. of soft brown sugar
- 3 oz. butter or margarine
- 1 tsp. salt
- 1 tsp. baking soda

Directions:

1. Sieve the flour, salt and baking soda into a bowl, add the oatmeal and mix. Cut the butter or margarine into small portions and knead into the mixture. Add the sugar and mix well. Pour in the milk and mix until you have a stiff but workable dough.
2. Shake some flour on a worktop, turn the dough onto it and shake a little flour on the top. Roll out thinly (about half an inch thick) and prick over with a fork.
3. Cut into rounds with a scone cutter and place on an oiled baking tray. Bake in a pre-heated oven for 15/20 minutes at 350°F/180°C. Lift the biscuits onto a wire coming rack. Store in an airtight container.

From: http://www.rampantscotland.com/recipes/blrecipe_oatbiscuits.htm

Pathfinders and Rangers: Recipe: Shortbread

Ingredients:

- 6 oz. Plain flour
- 4 oz. Soft butter
- 2 oz. granulated sugar
- 1 oz. cornflour (cornstarch)

Method:

1. Mix the butter and sugar together with a wooden spoon until it is pale and creamy. Sieve both the flour and the cornflour into the bowl and mix well.
2. Put a small amount of flour on your working surface and place the dough on this. Shake a little flour on top and roll out about quarter inch thick
3. Prick with a fork and cut into rounds with a cutter or, if you want one large shortbread round, pinch the edges with thumb and finger all round.
4. Lift the shortbread onto an oiled baking tray and bake for 25 minutes in a pre-heated oven at 325°F/170°C. If the biscuits are ready, they will be pale brown and crisp; if not, return to the oven for 5 or 10 minutes.
5. Shake a small amount of granulated sugar on the top of the shortbread immediately after they have been removed from the oven. Move them to a cooling rack and store in an airtight container once they are cold.

From: http://www.rampantscotland.com/recipes/blrecipe_shortbread.htm