



Teaching about Scotland

This is one of a series of units for teaching about Scotland in German Secondary schools. All the materials were created by very motivated students in my Area Studies Scotland class, some with experience of teaching in a “Gymnasium“. The materials can be tried out as they are, or altered as desired. They can also be combined. One basic idea behind them all is that both the teacher and the learners can develop the materials themselves, according to their own interests, and then even offer them to another class. For some of these units printed information material is needed, for example ferry timetables, but if you don't have this, it is no problem to print it out from the Internet. Useful websites are given.

Scottish Food, Drinks and Customs

Target group and Aim.

The unit is designed for use in class 8 or 9, when the level of English is sufficient to understand the texts and to present the material. It centres on a fun quiz, which needs to be prepared for with a large information input.

The idea grew out of a session these two students ran in class, in which their enthusiasm for Scottish food led them to prepare, cook and share Scots Broth and shortbread.

The goals are multiple: classes can learn something about strange/similar food and eating habits, learn about the culture in which this is embedded, and perhaps discover the fun of cooking and baking together.

The unit was created by Mira Kikel (English and Sport) and Fabio Bär (English and History).

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Course: Area Studies Scotland

Suggestions for using this unit in class:

The unit consists of two main parts: the preparation for the quiz, the quiz itself.

The first part is the preparation. The texts with the information on three sub-topics are provided (food, sweets and drinks, and customs). These can be handed out to groups of not more than five or six pupils. The texts should be handed out to the groups in the lesson before the quiz, giving them enough time in class and at home to prepare a five-minute presentation and a poster to illustrate it.

Each of the three topics will be covered by two groups, of which only one group will be actually doing the presenting. The group who does the presenting can, for example, be chosen by voting for the most beautiful poster. The groups that are not presenting can add any information missing afterwards. To make sure all the information that is relevant for the quiz is presented, we highlighted the most important words. In addition to the texts, the pupils should be supplied with the materials they need to design the poster (felt-tip pens, adhesive, paper, scissors etc.).

The presentations can take place in the lesson where the quiz is done. After the presentations the pupils should have the knowledge they need to answer all the questions.

We suggest that the groups competing in the quiz are composed of the two groups that have prepared the same topic. The chart with the questions can be copied for the OHP. The questions are uncovered one after the other and each question should be read out aloud. The fastest group (to press the buzzer, ring the bell, or lift their hands) will have the first chance to answer a question. If the answer is right they take one part of the Scotland collage. If the answer is incorrect the group will have to do one of the exercises on the right hand side of the overhead and they don't get a piece of the collage. Instead, the team that sits on the right of this team will get the chance to answer the question.

The team that has most pieces in the end has won the game and will be given a little prize (a packet of shortbread or something similar).

The quiz is an entertaining and fun way to test the pupils' knowledge of the materials presented by their classmates and to make sure that the pupils listen to their classmates when they are presenting.

Material for the presentations

Main Meals

Porridge

Oatmeal was once described as "the backbone of many a sturdy Scotsman". **Porridge** was one of the main ways of eating oats, in days gone by. There is a lot of mystique about making porridge and lots of traditions associated with cooking and eating it (most of which can be ignored). Porridge is made of medium-ground oatmeal that is mixed with hot water and boiled for several minutes. It can be eaten either salty or sweet. The important thing is to obtain good quality medium-ground oats (rather than rolled oats) and to keep stirring it while boiling, to avoid solid lumps.

http://www.rampantscotland.com/recipes/blrecipe_index.htm

Haggis

Haggis is a dish made of sheep's intestines (heart, liver etc.) with oatmeal, onion and herbs, and it has long been a traditional way of using up parts of the animal which otherwise might go to waste. Made properly, it is a tasty, wholesome dish, with every chef creating their own recipe to get the flavour and texture (dry or moist) that suits them.

Source, with slight alterations

http://www.rampantscotland.com/recipes/blrecipe_index.htm

Deep Fried Pizza

To prepare a **deep fried pizza**, a regular pizza is coated in batter and fried in hot fat, just like it is normally done with the fish in "**Fish and Chips**".

Scotch Broth

A rich stock is traditionally made by boiling mutton (the neck is best), beef, marrow-bone or chicken (for a chicken broth). There is also freedom over the choice of vegetables, which should be diced. Carrots, garden peas, leeks, cabbage, turnips and a stick of celery can all be used.

The hard vegetables should be added first to the boiling stock, with a handful of barley, with the softer vegetables being added later. The final consistency should be thick and the soup should be served piping hot.

<http://www.geo.ed.ac.uk/home/scotland/fooddrink.html>

Scottish Salmon

The Rivers Tay and Tweed are major **salmon** fisheries. Since Victorian times these and other rivers have hosted wealthy fishing parties on the estates of the aristocracy. Poaching (illegally catching) salmon is an equally traditional activity.

In recent times, many major fish farms have been established in the Sea Lochs on the West coast of Scotland. These are major commercial sources of fish, although the quality is not considered to be the same as wild river-caught salmon.

Today the salmon tends to be smoked, and thinly sliced, served as an entrée.

<http://www.geo.ed.ac.uk/home/scotland/fooddrink.html>

Scotch Pie

Large numbers of Scotch Pies are sold in Scotland every day - they are an original "fast food" and are often sold at the half-time interval at football (soccer) matches. The pies are made in special straight-sided moulds, roughly 3.5 inches (7.5-8.5 cm) in diameter and about 1.5 inches (4cm) deep. A pastry lid, inside the pie, covers the meat about one inch (1cm) below the rim. This leaves a space at the top of the pie which can be filled, if required - with hot gravy, baked beans, mashed (creamed) potatoes etc. The meat is usually **mutton** (sometimes of varying quality). Many bakers have their own recipes and add spices to give additional flavour - there is now an annual competition for the best Scotch Pie.

http://www.rampantscotland.com/recipes/blrecipe_index.htm

Blood sausage

From Wikipedia, the free encyclopedia
(Redirected from [Black pudding](#))



Blood sausage or **black pudding** or **blood pudding** is a [sausage](#) made by [cooking](#) down the [blood](#) of an animal with [meat](#), [fat](#) or filler until it is thick enough to congeal when cooled. In the West, [pig](#) or [cattle](#) blood is most often used, [sheep](#) and [goat](#) blood are used to a lesser extent, while blood from [poultry](#) is very seldom used. In fact, there are ancient references to sausages made with blood, e.g. from Homer's [Odyssey](#) - "As when a man besides a great fire has filled a sausage with fat and blood and turns it this way and that and is very eager to get it quickly roasted...".

http://en.wikipedia.org/wiki/Black_pudding

B l o o d s a u s a g e	
Nutritional value per 100 g	
Energy 380 kcal 1580 kJ	
Carbohydrates	1 g
Fat	35 g
- saturated	13 g
- monounsaturated	16 g
- polyunsaturated	3 g
Protein	15 g
Iron 6.4 mg	51% RDA
Sodium 680 mg	45% RDA
R D A percentages are US recommendations for adults	
Source: USDA Nutrient database	

Sweets and Drinks

Black Bun

This is a traditional recipe for a treat which is often eaten at the end of the year at **Hogmanay**. But it needs to be made several weeks in advance so that it can mature. Indeed, it can be kept for up to six months if kept in an airtight container.

Ingredients for Pastry Case:

12 oz plain flour (3 cups)

3 oz lard (6 tablespoons)

3 oz butter or margarine (6 tablespoons)

(Note that if you don't want to use lard, increase the butter/margarine by an equivalent amount)

Pinch of salt

Half teaspoon baking powder

Cold water

Ingredients for Filling:

1 lb seedless raisins (2 cups)

1 lb cleaned currants (2 cups)

2 oz chopped, blanched almonds (Third of a cup)

2 oz chopped mixed peel (half cup)

6 oz plain flour (1 and a half cups)

3 oz soft brown sugar (Third of a cup)

One level teaspoon ground allspice

Half level teaspoon each of ground ginger, ground cinnamon, baking powder

Generous pinch of black pepper

One tablespoon brandy

One large, beaten egg

Milk to moisten

Method:

Grease an 8-inch loaf tin. Rub the fats into the flour and salt and then mix in enough cold water to make a stiff dough (remember, it is going to line the tin). Roll out the pastry and cut into five pieces, using the bottom, top and four sides of the tin as a rough guide. Press the bottom and four side pieces into the tin, pressing the overlaps to seal the pastry shell. Mix the raisins, currants, almonds, peel and sugar together. Sift in the flour, all the spices and baking powder and bind them together using the brandy and almost all the egg and add enough milk to moisten. Pack the filling into the lined tin and add the pastry lid, pinching the edges and using milk or egg to seal really well. Lightly prick the surface with a fork and make four holes to the bottom of the tin with a skewer. Depress the centre slightly. Brush the top with milk or the rest of the egg to create a glaze. Bake in a pre-heated oven at 325F/160C/Gas Mark 3 for 2 and a half to 3 hours. Test with a skewer, which should come out clean; if not, continue cooking. An uncooked cake sizzles if you listen closely! Cool in the tin and then turn onto a wire rack. Cool thoroughly before storing until Hogmanay.

http://www.rampantscotland.com/recipes/blrecipe_index.htm

Cranachan (pronounce it like German)

Cranachan is a traditional Scottish [dessert](#). Nowadays it is usually made from a mixture of [whipped cream](#), [whisky](#), [honey](#), and fresh [raspberries](#) topped with toasted [oatmeal](#). Earlier recipes for cranachan or cream-crowdie are more austere, omitting the whisky and treating the fruit as an optional extra. Modern recipes have a high double cream content, while originally this was replaced wholly or in part by [crowdie](#) cheese.

A traditional way to serve cranachan is to bring dishes of each ingredient to the table, so that each person can assemble their dessert to taste. Tall glasses are also a typical presentation feature.

It was originally a summer dish and often consumed around harvest time, but is now more likely to be served all year round at [weddings](#) and on special occasions. A variant dish was ale-crowdie, consisting of ale, treacle and whisky with the oatmeal - served at a wedding with a ring in the mixture: whoever got the ring would be the next to marry.

<http://en.wikipedia.org/wiki/Cranachan>

Deep-Fried-Mars-Bar

A **deep-fried Mars bar** consists of an ordinary Mars bar (which contains very much fat on its own) dipped in the batter usually used for preparing fish. This is then fried in the same deep fat fryer as the chip shop's usual dishes (including fish, chips, etc.)

Source: Fabio

Irn-Bru

Irn Bru is most famous for its eccentric bright orange colour, making it easily recognisable even when not in its packaging. The 'Iron-Brew' produced by other manufacturers is a similar shade, but merely approximates Irn-Bru in taste. The formula for Irn-Bru is a closely guarded secret, known only by two of Barr's board members. As of 1999 it did contain 0.002% of [ammonium ferric citrate](#), [sugar](#), flavouring agents (including [caffeine](#) and [quinine](#)) and colouring (E110, [E124](#)). It is advertised as having a slight [citrus](#) flavour, but many have differing opinions of the exact taste of Irn-Bru.

Irn Bru is widely reputed to be an excellent cure for [hangovers](#). This claim has some foundation in truth — all caffeinated drinks will soothe headaches to an extent, and sugary drinks will replace lost fluids and sugars (references?).

It is often used as a mixer with [alcoholic beverages](#) — mainly [vodka](#) and [whisky](#). Indeed, the popular [British alcopop WKD](#) was originally launched as an alcoholic equivalent of Irn-Bru.

Barr retaliated by launching a drink combining Irn-Bru and Bell's whisky, though this proved to be unpopular and was quickly discontinued. A later attempt came in the form of an official Irn-Bru flavour in the [Red Square](#) line-up of vodka-based drinks; this too has been discontinued. There is now an official Irn-Bru WKD flavour.

<http://en.wikipedia.org/wiki/Irn-Bru>

Scotch Whisky

Scotch Whisky (or simply "Scotch") is certainly the best known Scottish drink. Scotch Whisky (only the Irish and American varieties are spelled with an "e") is distilled from a barley liquor and flavoured with peat tainted water. Known as the **Water of Life** or **Uisge-Beatha** in Gaelic.

There are two basic classes of whisky:

Malt Whisky - more expensive, this is the product of a single distillery.

Blended Whisky - cheaper and more popular, this comes from several distilleries and is mixed, often with some proportion of industrial spirit, to give a standard flavour.

The whisky-producing areas of Scotland include some of the most beautiful areas of the country. The most notable areas are along the River Spey, in the Highlands, west of Aberdeen and on the island of Islay, off the west coast.

Many of the distilleries lie along "Whisky Trails" and welcome visitors. These tend to offer free guided tours and exhibitions and, inevitably, a tasting of their product.

<http://www.geo.ed.ac.uk/home/scotland/fooddrink.html>

Customs

Hogmanay

From Wikipedia, the free encyclopedia

Hogmanay ([pronounced](#) with the main stress on the last syllable - hog-muh-NAY) is the [Scots](#) word for the last day of the year and is synonymous with the celebration of the [New Year](#) in the Scottish manner. Its official date is the [31 December](#).

However this is normally only the start of a celebration which lasts through the night until the morning of the [1 January](#) or, in many cases, [2 January](#).

There are many customs, both national and local, associated with Hogmanay. The most widespread national custom is the practice of [first-footing](#) which starts immediately after midnight.

This involves being the first person to cross the threshold of a friend or neighbour and often involves the giving of symbolic gifts such as salt (less common today), coal, [shortbread](#), whisky, and [black bun](#) (a fruit cake) intended to bring different kinds of luck to the householder. Food and drink (as the gifts, and often [Flies cemetery](#)) are then given to the guests. This may go on throughout the early hours of the morning and well into the next day. The first-foot is supposed to set the luck for the rest of the year, so it is important that a suitable person does the job. A tall, handsome, and dark-haired man bearing a gift is strongly preferred. According to popular folklore, a man with dark hair was welcomed because he was assumed to be a fellow Scotsman; a blonde or red haired stranger was assumed to be an unwelcome [Norseman](#).

<http://en.wikipedia.org/wiki/Hogmanay>

Burns Night

From Wikipedia, the free encyclopedia

A Burns Supper is a celebration of the life and [poetry](#) of the poet [Robert Burns](#), author of the version of the [Scots](#) song [Auld Lang Syne](#), which is generally sung at [Hogmanay](#) and other [New Year](#) celebrations around the [English](#)-speaking world. The suppers are normally held on or near the poet's birthday, [January 25](#), sometimes known as [Burns Night](#), although they may in principle be held at any time of the year.

Burns suppers are most common in [Scotland](#), and in [Russia](#), where nationally televised Burns nights are held in the [Kremlin](#), but they occur wherever there are Burns clubs, expatriate Scots, or indeed lovers of Burns' poetry.

The first suppers were held in [Ayrshire](#) at the end of the [18th century](#) by his friends on the anniversary of his death, [July 21](#), *In Memoriam* and, although the date has changed to the 25th of January since then, they have been a regular occurrence ever since.

They may be formal or informal but they should always be entertaining. The only items which the informal suppers have in common are [haggis](#), [whisky](#) and perhaps a poem or two.

Address To a Haggis

Fair fa' your honest, sonsie face,	(sonsie = cheeky)
Great chieftain o' the puddin-race!	
Aboon them a' ye tak your place,	(aboon = above)
Painch, tripe, or thairm:	
Weel are ye wordy o' a grace	
As lang's my arm.	
The groaning trencher there ye fill,	
Your hurdies like a distant hill,	(hurdies = hips)
Your pin wad help to mend a mill	
In time o' need,	
While thro' your pores the dews distil	
Like amber bead.	
His knife see rustic Labour dicht,	(dicht = wipe)
An' cut you up wi' ready slicht,	(slicht = skill)
Trenching your gushing entrails bricht,	
Like ony ditch;	
And then, O what a glorious sicht,	
Warm-reekin, rich!	(reeking = steaming)
Then, horn for horn, they stretch an' strive:	
Deil tak the hindmaist! on they drive,	(deil = devil)
Till a' their weel-swallow'd kytes belyve,	(kytes = bellies, belyve = soon)
Are bent like drums;	
Then auld Guidman, maist like to rive,	(rive = burp)
"Bethankit" hums.	
Is there that o're his French ragout	
Or olio that wad staw a sow,	
Or fricassee wad mak her spew	
Wi' perfect scunner,	

Looks down wi' sneering, scornfu' view
On sic a dinner?
Poor devil! see him ower his trash,
As feckless as a wither'd rash,
His spindle shank, a guid whip-lash,
His nieve a nit; (nieve = fist, nit = louse's egg, ie.
tiny)
Thro' bloody flood or field to dash,
O how unfit!
But mark the Rustic, haggis fed,
The trembling earth resounds his tread.
Clap in his wallie nieve a blade, (wallie = mighty, nieve = fist)
He'll mak it whistle;
An' legs an' arms, an' heads will sned, (sned = cut off)
Like taps o' thistle.
Ye Pow'rs wha mak mankind your care,
And dish them out their bill o' fare,
Auld Scotland wants nae skinking ware
That jaups in luggies; (jaups = slops about, luggies =
two-handed continental bowls)
But, if ye wish her gratefu' prayer, Gie her a haggis!

If the poem is recited with any sense of drama or humour at all, then at the line *His knife see rustic Labour dicht* the speaker will normally raise a knife, sharpening it menacingly, and at the line *An' cut you up wi' ready slicht*, plunges it into the haggis and cuts it open from end to end. When done properly this "ceremony" is a highlight of the evening.
(NB Try reading it as if it were German)

At the end of the poem, a whisky toast will be proposed to **the haggis**. Then the company will sit and enjoy the meal. The main course is, of course, haggis, and is traditionally served with mashed potatoes and mashed [neeps](#) (known in southern England as swede or in North America as rutabaga or turnip). A dessert course, cheese courses, coffee, etc. may also be part of the meal. The courses normally use traditional Scottish recipes.

For instance dessert may be [cranachan](#) or Topsy Laird (sherry trifle) followed by oatcakes and cheese, all washed down with liberal tots of the "water of life" – Scotch whisky.

When the meal reaches the coffee stage various speeches and toasts are given.

http://en.wikipedia.org/wiki/Burns_supper

Halloween



Just like in America, on October 31 children (and many grown-ups!) in Britain celebrate **Halloween**. In fact the custom of trick or treating started out in the UK!

Long ago, British children believed that every year they were entitled to one lawless night of pranks they could not be punished for, and this was called **Mischief Night**. In many parts of the country Halloween was the night they chose, because then the tricks could be blamed on mischievous spirits. It was probably from Scotland that trick or treating spread to the United States.

But many, many years before that, the last night of October was *Samhain Eve* in the British Isles. The word Samhain came from the Gaelic *samhraidhreach*, meaning "summer's end".

Samhain marked the end of summer and the beginning of winter for the Celts, who lived in Britain long ago. The next day was the beginning of the Celtic New Year. Samhain Eve was a gap in the natural order, when the dead returned to their old haunts, and all kinds of supernatural beings, often dangerously powerful, swarmed to plague the living. In the Middle Ages the Catholic church tried to Christianize this pagan festival and perhaps to protect its flock from evil by making Samhain Eve the *Eve of All Saints*, or *All Hallows Eve*, preceding All Saints Day on November 1. The word Halloween comes from *All Hallows Eve*. November 2 became *All Souls Day*, when prayers were offered for the dead.

After the protestant Reformation British churches no longer allowed prayers for souls in purgatory, so All Hallows Eve lost most of its associations with the spirits of the dead.

But in Scotland and Wales witches and supernatural beings continued to be recalled by bands of youngsters dressed up in ghoulish costumes, carrying Halloween lanterns. These lanterns were mangel-wurzels (large beets) or pumpkins hollowed out with a ghostly face cut into them, illuminated by a candle placed inside. And just like in America, today children in Britain continue to knock on doors to demand candy or small coins. In the county of Somerset in southwest England this is traditionally called *Punky Night*.

Halloween was regarded as a sort of crack in time, so people also tried to get glimpses into the future. In the old days villagers would watch for the spirits of next year's dead walking through the churchyard at midnight. Even today, fortune telling ceremonies are still carried on unwittingly or half-jokingly in Halloween party games like apple bobbing. In this game, apples are floated in water or hung by a string, and grabbed by the players just using their teeth. Once caught, the apple must be peeled in one unbroken strip and the peel thrown over the left shoulder. The peel, they say, will form the initial of the player's true love!

In another game, two apple pits or nuts, representing a pair of lovers, are put on the fire side by side. In southern England if they "pop and fly" the love is true, but if they burn together, the couple will part. In northern England and Scotland exactly the reverse is predicted!

Also in Scotland, small objects are hidden in a bowl of *champit tatties* (mashed potatoes) to foretell what the coming year will bring. Everyone takes a spoonful, and their destiny is revealed by the charm in their portion. A thim-

ble means that a woman will not marry, a coin means wealth and a wishbone means that their dearest wish will be granted.

In many parts of Britain the celebration of Halloween, which once included bonfires burned to ward off evil spirits, was transferred **Guy Fawkes Day** on November 5, which commemorates the discovery of a terrorist plot to blow up the Houses of Parliament in 1605. But during the past twenty years or so Halloween has been re-introduced throughout Britain from the United States.

http://www.britainusa.com/sections/articles_show_nt1.asp?d=0&i=41110&L1=&L2=&a=28478

That's it! What follows now is the Quiz, and then the collage, to be printed out and cut up.

<p>One day in Wullie's life</p> <p>7:30 Wullie gets up</p> <p>a.) He has Porridge for breakfast b.) He stays in bed for 20 minutes and because there is no time left he has to eat a pack of crisps.</p> <p>9:00 At school, Wullie and his friends talk about last night's celebration of Burn's Night. Which day is today?</p> <p>a.) 14.04 b.) 26.01 c.) 02.11</p> <p>10:00 The boys are getting hungry so they are talking about the festive food they had last night. Did they have</p> <p>a.) Scotch Broth b.) Haggis</p> <p>12:30 1. In their lunch break the boys are very hungry. They go to</p> <p>a.) the cafeteria and eat a healthy, warming Scotch Broth b.) the closest fish'n'chips shop and have a deep-fried pizza</p> <p>2. With their lunch they have as a drink</p> <p>a.) a glass of milk b.) a can of Irn Bru</p> <p>14:00 On their way back to the classroom the boys walk past the beautiful French exchange student Chantalle.</p>	<p>Penalty:</p> <p>Exercise 1: Too much fat → 30 knee bends or 5 press-ups</p> <p>Exercise 2: Read, or better sing : "Flower of Scotland"</p> <p>Exercise 3: Present two verses of "to a Haggis"</p> <p>Question 4: What is Scotland's overweight rate? Guess!</p> <p>a.) 20% men, 25% women b.) 44% men, 32% women c.) 49% men, 53% women</p> <p>Question 5: Why do you think your answer is wrong? Explain!</p> <p>Exercise 6: Show what good dancers you are and do a bit of original scottish dancing (if you don't know it, invent something).</p>
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<p>Wullie tells his friends that she's as sweet as</p> <p>a.) Cranachan b.) Black Pudding</p> <p>15:00 In their English class they have to write an essay in which they have to explain Hogmanay to a foreign student. Which key words do they need?</p> <p>a.) Easter eggs, Christmas tree, Cinderella's shoes b.) New Year's Eve, Black Bun, First Footing c.) Masks, Haggis, Robert Burns</p> <p>17:00 Wullie needs a gift for his father's birthday (he is a Whisky lover). He goes into a store and buys</p> <p>a.) Blended Whisky b.) Single Malt Whisky</p> <p>19:30 As a real Scots lad, Wullie is looking forward to</p> <p>a.) his Mum's Salmon with Whisky Cream b.) his Mum's Macaroni with cheese</p> <p>19:50 As dessert they all have</p> <p>a.) Homemade Shortbread b.) Deep-Fried Mars bar</p>	<p>Challenge 7: Write a short poem, using the three correct key words (Five minutes time) and present it afterwards.</p> <p>Exercise 8: Run around a bottle five times, keeping your finger on the top of the bottle, so you know how it feels to be drunk.</p> <p>Exercise 9: Draw a "St. Andrews Cross" and make an awful Halloween grimace.</p> <p>Exercise 10: Again too much fat so late in the evening. Do 10 press-ups.</p>
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www.ssmwsociety.nl/whisky/balvenie.jpg

www.robertburns.org.uk/Assets/Images/haggis.jpg

www.karass.nu/cooking/friedm1.jpg

Correct Answers:

7.30 a) Porridge

9.00 b) 26.01

10.00 a) Haggis

12.30 1.a) Scotch Broth

Question 4: c) 49%/53%

2.a) a glass of milk

14.00 a) Cranachan

15.00 b) New Year's Eve, Black Bun, First Footing

17.00 b) Single Malt Whisky

19.30 a) Salmon with Whisky Cream

19.50 a) Homemade Shortbread

Flower of Scotland lyrics and music :

<http://www.fordham.edu/halsall/mod/flowerofscotland.html>

This is the song, written by Roy Williamson of "The Corries", which became the de facto national anthem of Scotland, sung at international football and rugby championships.

It begins:

O Flower of Scotland,
When will we see your like again,
That fought and died for,
Your wee bit hill and glen
(.....)

