

Scots, Food & Food Miles

OLI

- We are lernin aboot Food Miles.
- We are lernin aboot Scots Wurds fir foods.

SC

- I can calculate food miles.
- I can translate and understaun Scots.

1. Read the passage below about whaur sum Scots food come fae.

Scottish Foods an Whaur They Come Fae

Scotland is a land wi mony kinds o scran that come fae aw ower. Each airt is weel-kent for certain ingredients an dishes, an fowk tak pride in growin an makin guid food.

Scotland's famous bridies come fae Farfar. These are tasty pies filled wi mince, ingans, an seasoning, an they've been enjoyed there for generations. Fresh herrin comes in fae the fishin boats at Ainster; fisherfolk catch these silver fish an bring them tae shore for awbody tae enjoy.

In the fields roond Muchtie, tatties are grown. They're an important pairt o Scottish meals, mashed, boiled, or fried up. Neeps, that go braw wi haggis, are gathered fae the fields near Stirlin an are richt guid for mashin up wi tatties. Bear grows weel roond Pairth an is used tae mak porridge or even a wee drap ale.

Fresh, green kail comes fae fermes near Wigtoun, whaur the soil an weather are perfect for it tae grow. Jeelie is made wi berries picked near Kirkcaudy, whaur ye micht find rasps, straes, an ither fruit tae turn intae guid spreads.

Scotland also has a guid bit o saut, which comes fae Brochty, whaur sea saut is gathered an used in cookin aw ower the country. In Aiberdeen, ye'll find fine ingans for addin tae soups an stews. Rasps grow weel in Bamff, an they're sweet an juicy for eatin or bakin.

In the countryside roond Coudenbaith, ye'll find puddock-stools—some are guid for eatin, but ye hae tae ken the richt yins! Lastly, caulifloer grows bonnie in Glesga, whaur the soil is braw for growin big, fresh produce.

Scotland's scran comes fae a wheen o places, an each airt brings a taste o its ain land an history. Tryin these foods helps us ken mair aboot whaur we bide an whit makes each place special.

