

# Scottish Dictionary



### AUTOCHTHONOUS-

Indigenous, native

Taught to filmmakers by Emma
 Thompson (voice of Queen Elinor),
 who used it to describe "Brave's" Castle
 Dunbroch because it appears to have
 grown right out of the earth.

BLUE WODE- A blue dye extracted from a cabbage-type plant used by inhabitants of ancient Scotland to paint their bodies

 Lord MacGuffin and Young MacGuffin paint their bodies in blue wode to proclaim that they are ready for battle at any moment.

**BRAE-Hill** 

### BUNCH OF GALOOTS Many fools

• galoot = clumsy, oafish person

#### CARNYX

A Celtic trumpet with a bell shaped like a boar's head. Held vertically so it can be heard in large crowds, a carnyx was used during wartime to send troops into battle.

• In "Brave," it signals the start of the Highland Games.



CRIVENS, YOU'RE FIERCE

Wow! You're cool or ferocious or tough!

• crivens = expression of surprise or shock

### DANCING TATTY BOGLE

An expression that describes something outlandish or imaginary

- tatty = shabby, cheap
- bogle, boggle or bogill = ghost or folkloric being

#### DORIC

A dialect from the Aberdeenshire region in Scotland

• Elgin native Kevin McKidd (voice of MacGuffin and Young MacGuffin), who learned Doric from his grandfather, proposed to filmmakers for Young MacGuffin to speak the incomprehensible dialect in "Brave."

# DREADFUL COLLYWOBBLES

Unwanted stomachache or a bad case of the nerves

 collywobbles = upset stomach; intestinal disturbances or a feeling of apprehension

FOR NAUGHT- For no reason

**GAMY SPELL**- An unfortunate bit of magic

• gamy = bad

GLEN- Small, narrow, secluded valley

#### **GOOGLY OLD HAG**

Outlandish, unattractive senior

• googly = strange, odd

GIANT HAVING A JIGGER IN THE BLUEBELLS-

Something that's absurd or

HAGGIS- A traditional Scottish pudding made with sheep's heart, liver and lungs, encased in a sheep's stomach and cooked for several hours. Often served with "neeps and tatties" (turnips and potatoes).

#### HIGHLAND GAMES-

Festivals that celebrate Scottish and Celtic culture and heritage. Includes competitions in piping & drumming, dancing, archery, caber tossing, stone put and other Scottish athletics, plus entertainment and exhibits.

**JIGGERY POKERY- Nonsense** 

# JINGS CRIVENS HELP MA BOAB- Oh my!

• Exclamation of bewilderment or exasperation

KILT- A pleated and draped tartan (specially designed woven fabric) garment worn by Scottish men

 During the production of "Brave" director Mark Andrews and several animators wore kilts to work on Fridays—dubbed Kilt Fridays—to get in the spirit of Scotland and the film's characters.



LASS - Girl / LAD - Boy

LOCH - Lake

### MANKY DOGS Unsavory person or being

• manky = dirty, worthless or in bad taste

MICHTY ME-Wow! Holy cow!

**NUMPTY**- Useless individual

NUT 'EM- Head-butt 'em

SCAFFY WITCH- A tricky or slick being with magical powers

• scaffy = trickster

# SCARED SIMPERIN' IACKANAPES

Belittling description of a goofy and unworthy opponent

- simpering = silly smile
- jackanape = an insulting reference to a monkey or ape; a braggart; a mischievous child

# SCUTTLE THE VIKING LONGSHIPS

Sink Viking ships by making holes in the bottom

#### STUFF HER GOB

Eat with abandon

• gob = mouth

TOSSING CABERS- A test of strength and skill seen in Highland Games in which the competitor raises a pole vertically with the small end down, and then throws it

• Caber = a long, tapered section of a tree trunk

TUMSHIE- Turnip... or foolish person. Or both.

**WEE** - Small

#### WILL O'THE WISPS

Chostly lights or small blue spirits that lead the way to treasure or doom.

• In "Brave," the will o' the wisps lead Merida to change her fate.







- 1 Teaspoon Cinnamon
- 1 Teaspoon Mixed Spices
- 1 Tablespoon Treacle
- Milk To Mix

### Method:

- 1. Mix all ingredients to a firm consistency and form into a round.
- 2. Put it into a floured, scalded cloth that is lined with grease-proof paper and tie it tightly with a string.
- 3. Put an old plate in the bottom of a large pan if possible (it prevents the dumpling from sticking to the pan).
- 4. Steam for 4 hours topping up with boiling water every so often.

Serves about 20 people and can be eaten hot or cold.

# **Clootie Dumpling**

### Ingredients:

3/4 Cup Vegetable Oil 1 Finely Chopped Onion Salt and Pepper to taste

1 1/2 Cups Fine Scottish Oatmeal (not porridge oats or oat flakes)

### Method:

- 1. Heat oil in pan and then add finely chopped onion.
- 2. Fry until onions turn light brown.
- 3. Add oatmeal, salt and pepper and fry for approximately 20 minutes stirring every so often taking care it does not burn.

Usually served with roast chicken but good with anything. Served as a side dish (serves approximately 6 people).



ON BLU-RAYTM COMBO PACK AND HD DIGITAL NOVEMBER 13TH

### Cut out these recipes to make two delicious dishes for your family!

### Scotch Egg Recipe

John Ricks - Pixar Animation Studios, Luxo Cafe

Ingredients: 4 farm eggs, hard boiled, chilled and shelled 8 oz bulk pork sausage, best quality (turkey sausage can be substituted)

l raw egg
1/4 cup milk
1/2 cup all-purpose flour
1 cup panko bread crumbs
oil for frying

salt & fresh herbs

Procedure:

Set up a breading station using separate bowls for

1. Seasoned flour (1/2 cup flour, 1 tsp salt, 1/2 tsp black pepper)

2. Egg wash (beat together raw egg & milk)

3. Panko bread crumbs (with minced fresh parsley, chives, chervil, thyme, optional)

Portion severage into four equal bell.

Portion sausage into four equal balls. Flatten sausage into a thin disc using the palm of your hand.

Encase the hard boiled egg evenly in sausage meat, and crimp it closed thoroughly. Coat with flour then egg wash and finally bread crumbs.

Note: Breaded eggs can be refrigerated overnight for convenience.

DIENER PIXAR

Preheat oil to 350F and cook for 5 minutes, until golden brown. Drain on paper towel and lightly season with salt while still hot. Serve warm or room temp, with your favorite mustard!

(Serves Four)



### Great Granny May Scott's Cullen Skink Recipe

Great Granny May - Thurso, Scotland

Ingredients:

2 oz butter onion diced I celery stick diced

8 oz diced potato 10 oz stock (chicken or vegetable) 12 oz smoked Haddock 10 fluid oz milk

pepper/parsley to taste 3 tablespoons cream

Procedure:

Melt butter in pan. Cook vegetables for 2 minutes.

Add potato and cook for 1 minute.

Add stock and cook for 20 minutes.

Add fish (cut into bite size pieces)/milk/pepper/parsley and simmer for 5 minutes. Add cream.

Serve with crusty bread and butter.

DIENSE PIXAR



