A story set in Scotland would be jiggery pokery without its share of Scottish words and phrases. And crivens, “Brave” has plenty! But it would all be for naught unless accompanied by a proper glossary, so here goes...

**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

**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.

**JIGGERS 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.

**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’ JACKANAPES**
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

**SCUTFLE THE VIKING LONGSHIPS**
Sink Viking ships by making holes in the bottom

**STUFF HER GOB**
Eat with abandon
- gob = mouth

**TUMSHIE**
Turnip… or foolish person. Or both.

**WEEN**
Small

**WILL O’ THE WISPS**
Ghostly 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.

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ON BLU-RAY™ COMBO PACK AND HD DIGITAL NOVEMBER 13TH
Kevin McKidd’s Traditional Scottish Family Recipes

Skirly (or Skirlie)

Ingredients:
- 5 Cups Plain Flour
- 2 Teaspoons Baking Soda
- 1 Cup Vegetable Suet
- 1 Cup Soft Brown Sugar
- 1 Teaspoon Cinnamon
- 1 Teaspoon Mixed Spices
- 2 Cups Sultanas
- 2 Cups Raisins
- 1 Cup Currants
- 1 Finely Chopped Apple
- 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-RAY™ COMBO PACK AND HD DIGITAL NOVEMBER 13TH

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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)
1 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 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.

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
1 onion diced
1 celery stick diced
8 oz diced potato
10 oz stock (chicken or vegetable)
1 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.