



	England	Wales	
	FESTIVAL CIRCLE ("Yakety Sax") "Big Corral" shape; Double circle; Ladies face in; Gents face out. A: RIGHT hand turn with partner, and clap. LEFT hand turn with partner, and clap. B; DO-SI-DO partner, and SLANT to Right. Do-SI-DO New Partner. Start again with her.	CYLCH Y CYMRU: WELSH CIRCLE. Single circle, as many as will. All Face partner; shake hands, 4 right, 4 left. ; CLAP own hands x 4, SLAP both Partners hands x 4. Ballroom hold; 4 slips in then out, repeated. Face partner; Link right elbows & turn, then Left. PROMENADE during which Gent Moves on.	
			
	THE WHITE RABBIT 8 pairs, Iain Boyd Katherine's Bk 1- 8 steps then Fig of 8 round male 1 and 2, ladies then go round male 2 to swap places In pairs dance RHanded across and LHanded back male1 followed by males dance Fig of 8 round 2 ladies (round 1L in 2nd place to start) and end in each others place All circle, linked arms, round and back	A REEL Step 1. Heel (lift up & down) Step 2. Push slide forward the other foot - <i>Do step 1 and 2 at almost the same time.</i> Step 3. Small step forward Step 4. Another small step forward.	
	Scotland	Northern Ireland	



England

Bakewell Tart

Ingredients:

Shortcrust pastry pie base, 2 tablespoons of jam, 60g butter
60g caster sugar, 1 egg, 1/4 tsp lemon zest, 5 tablespoons plain flour,
1/4 tsp baking powder

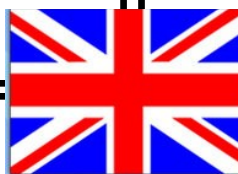
Spread jam evenly over the bottom of pastry base.

Beat butter and sugar until white and creamy. Beat the egg and lemon
zest and add gradually to the creamed butter and sugar mixture.

Fold the flour into the wet mixture using a metal spoon. Do this one
spoon at a time, adding the baking powder with the last addition of
flour.

Cook for 190 C / Gas mark 5 for 30 minutes.

You can decorate with icing sugar, if desired, once cooled.



Wales



Welsh Cakes

Ingredients

300g (10 oz) plain flour, 1 1/2 tsp baking powder, 120g (4 oz) sugar,
1/4 tsp allspice, 1/8 tsp salt, 170g (6 oz) butter, 100g sultanas,
2 eggs, beaten, 60ml milk

In large bowl, sift flour, baking powder, sugar, allspice & salt. Mix well.

Cut in butter & blend into dry ingredients until the mixture appears like coarse
breadcrumbs. Add sultanas, beaten eggs & milk; mix into soft dough.

Turn out onto lightly floured surface, roll out gently (will be a soft dough) to about
1/2cm thick. Cut out pancakes using a 6cm cutter.

Preheat a heavy non-stick frying pan to medium heat, and lightly grease griddle or
pan with a knob of butter.

Place cakes on griddle and allow to cook for 2-3 minutes or until golden.
Flip over to cook the other side.

Raspberry Cranachan

Ingredients:

5 tbsp porridge oats, 150 ml whipping cream, 150 g fromage frais 2 tbsp clear honey,
400 g raspberries

Preheat the grill to high. Line the rack in the grill pan with foil and spread the oatmeal
over the foil. Toast under the grill for about 3 minutes, stirring once or twice, until the
oatmeal is golden. Set aside to cool for about 15 minutes.

Put the cream and fromage frais in a bowl and whip together until thick. Stir in the hon-
ey, then fold in 4 tbsp of the toasted oatmeal.

Reserve a few raspberries for the decoration. Layer the remaining raspberries with the
cream mixture in 4 glass serving dishes, starting with raspberries and ending with a
layer of the cream mixture.

Decorate each dessert with a sprinkling of the remaining 1 tbsp toasted oatmeal and
the reserved raspberries. Serve immediately or keep in the fridge for up to 1 hour be-
fore serving.



Scotland

Ulster Pizzas

Ingredients:

1 teaspoon tomato purée or tomato ketchup per a soda bread, 3 soda or wheat-
en farls, sliced lengthways, 50g cooked ham, chopped, 100g mozzarella or Ched-
dar cheese, grated

Preheat grill to moderate temperature.

Toast outside of the soda or wheaten farls under the grill. If you like crispy bases
you can lightly toast inside.

Spread the tomato mixture over the untoasted side then sprinkle over the cheese
and ham.

Grill until the cheese is completely melted or bubbling and golden brown. Re-
move from the grill and serve immediately.



Northern Ireland

	England	Wales	
	<p>23rd April – St George’s Day</p> <p>The legend is that St George was a Roman soldier who killed a dragon to rescue a princess. He is now the patron saint of England, and this is England’s national day. You might still see St George’s Cross (a red cross on a white background, England’s national flag) or events with Morris dancing (an English folk dance), but it is not a bank holiday and most people don’t hold special celebrations.</p>	<p>1st March – St David’s Day</p> <p>St David is the patron saint of Wales, and March 1 is a celebration of Welsh culture. People in Wales might wear a daffodil and eat cawl, a soup of seasonal vegetables and lamb or bacon. Events are held across Wales, including a large parade in Cardiff.</p>	
	<p>30th – St Andrew’s Day</p> <p>Honouring its patron saint, St Andrew’s Day is Scotland’s national day. There are many events across Scotland, including traditional meals, poetry readings, bagpipe music and country dancing. This is a great opportunity to go to a ceilidh – a party with Gaelic folk music and dancing. Fortunately, there is usually a ‘dance caller’ to teach the steps!</p>	<p>17th March – St Patrick’s Day</p> <p>The Feast of St Patrick is a national holiday in Ireland, and is now celebrated by Irish communities all around the world. In the UK, there are St Patrick’s Day events in cities including Birmingham, Nottingham, Manchester and London, as well as Belfast. Many people go out with friends, wearing green or a shamrock symbol (the lucky clover) and drinking Guinness, the Irish dark beer.</p>	
	Scotland	Northern Ireland	

	England		Wales	
	<p>23rd April - William Shakespeare's birthday</p> <p>This is when events take place to honour the playwright... and 2016 will be the 400th anniversary of his death. The British Council is hosting a year-long programme of events to mark this occasion with Shakespeare Lives. Check out www.shakespearelives.org for more information.</p>		<p>29th–6th August – Eisteddfod.</p> <p>The National Eisteddfod is Wales' biggest artistic event and one of Europe's oldest cultural festivals. This is a chance to hear Welsh music and literature, see dance and theatre performances, shop for books and crafts, and much more.</p>	
	<p>25th January - Burns Night</p> <p>A traditional Burns Supper will often include the following:</p> <p>Cock-A-Leekie soup (chicken and vegetable)</p> <p>Haggis, neeps and tatties</p> <p>Trifle, Oatcakes and cheese</p> <p>If you can't get hold of a haggis or would prefer not to, you could always make a meatloaf!</p> <p>http://www.activityvillage.co.uk/burns-night also has a lot of activities to help along the evening.</p>		<p>10th April 1912 - Launch of RMS Titanic</p> <p>When RMS Titanic sailed away on her maiden voyage on April 10th, 1912, she was hailed as 'the new wonder of the world'. A remarkable feat of engineering, she was the largest and most luxuriously appointed ship ever seen and, despite her tragic sinking five days later, she remains a source of enduring pride in the city where she was built - Belfast.</p>	
	Scotland		Northern Ireland	