

## SCOTTISH LANGUAGE DICTIONARIES

### FOOD QUIZ

1. Whit are 'howtowdies' in the follaein entry in the *Dictionary of Scots Language*? Ettle reading the entry oot lood.

Arg. 1901 N. MUNRO Doom Castle iii.:

Twa oors syne, . . . there was beef padovies and stoved howtowdies, but I gied them to twa gaun-aboot bodies.

**Answer:**

**'Howtowdies' are large (young) chickens for the pot, young hens which have not begun to lay.**

2. (a) Why dis the scriever mention twa versions of stovies in the entry ablow?

**Answer:**

**To show that the different types of stovies to show that not everyone can afford meat.**

Abd. 1953 People's Journal (14 Nov.):

I wasn't long in discovering there are two varieties of 'stovies', the 'barfit' and the 'high-healers'. The 'barfit' ones, as their name implies, consisted of roast fat, onions and seasoned potatoes, whereas the 'high-healers' contained plenty of left-over meat.

(b) Whit dis 'barfit' mean?

**Answer:**

**Barefoot**

3. Tell us why this dumpling is cawed 'cloutie'?

s.Sc. 1975 Southern Reporter (30 Jan.) 9:

Whille the cloutie dumpling bubbled in the pot.

**Answer:**

**The pudding was wrapped in cloth and boiled. A 'clout' or 'clout' is a cloth.**

4. Hae a go at reading the entry ablow oot lood. Whit dae ye yaise a spurtle for?

m.Sc.1928 W.P. MCKENZIE Fowls o' the Air 2:

They haud the parritch spurtle.....An' stir the parritch pluffin' i' the pat.

**Answer:**

**A spurtle is a short round stick for stirring porridge or soup.**

5. Ye micht o heard o a cake cawed a 'sair heidie'. SLD his pit yon wird on yin o thir banners. Can ye jalouse why the cake his this nem?

**Answer:**

**It is a small plain sponge cake with a paper band round the lower part of it. The paper band looks like a bandage.**

6. Whit kin o food wid ye expeck if ye war gien the follaein? Scribeve yer answer aside the wird.

(a) cranachan

**Answer: a dessert of whipped cream, toasted oatmeal and fruit**

(b) crowdie

**Answer: a kind of soft cheese**

(c) broth

**Answer: a thick soup usually made from mutton, barley and vegetables**

Thanks to all who took part.