

# A Child's Geography: Explore Viking Realms

## Activities by Chapter

<b>Chapter 1 - Lithuania</b>	2
Design a Coat of Arms	2
Research UNESCO World Heritage Sites	2
Learn Geography Terms	3
<b>Chapter 2 - Latvia</b>	3
Learn About Latvian Dress	3
Ocean in a Bottle	4
Polish Real Amber!	4
<b>Chapter 3 - Estonia</b>	4
Make Your Own Pinwheel	4
Make Craters with Mini-Meteors	5
<b>Chapter 4 - Finland</b>	5
Finnish in Three Minutes	5
<b>Chapter 5 - Sweden</b>	5
Draw Rune Letters	5
Dancing Around the Maypole	5
<b>Chapter 6 - Norway</b>	6
Draw a Viking Dragon with Runes	6
<b>Chapter 7 - Denmark</b>	6
Lego Time!	6
Deck of Cards in a Bottle	6
Assemble Care Kits for the Homeless	7
<b>Chapter 8 - London, England</b>	7
Listen to Regional British Accents	7
Make your Family Tree	7
Color Code the Time Zone Map	7
<b>Chapter 9 - Southern England</b>	7
All About Tunnels	7
Learn More about the Gulf Stream:	8

Learn More about Weather:	8
Write your own Curse Tablet	8
<b>Chapter 10 - Central England</b>	8
Take a Nature Walk	8
Plant a Tree	9
<b>Chapter 11 - Northern England</b>	9
Pretend to be a Roman Soldier and Make Puls	9
<b>Chapter 12 - Scotland</b>	9
Listen to the Bagpipes	10
Make your own Peat Moss (Actually, Leaf Mold)	10
<b>Chapter 13 - Wales</b>	10
Make a Salt Dough Map	10
<b>Chapter 14 - Northern Ireland</b>	10
Hexagonal Basalt Patterns	10
<b>Chapter 15 - Ireland</b>	10
Create your own Illuminated Manuscript	10
Build a Castle from your Recyclables	11
Grow a Potato in a Jar	11
<b>Chapter 16 - Iceland</b>	11
Make a Volcano!	11
Make a Compass!	11
Make a Geyser!	11

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## Chapter 1 - Lithuania

### Design a Coat of Arms

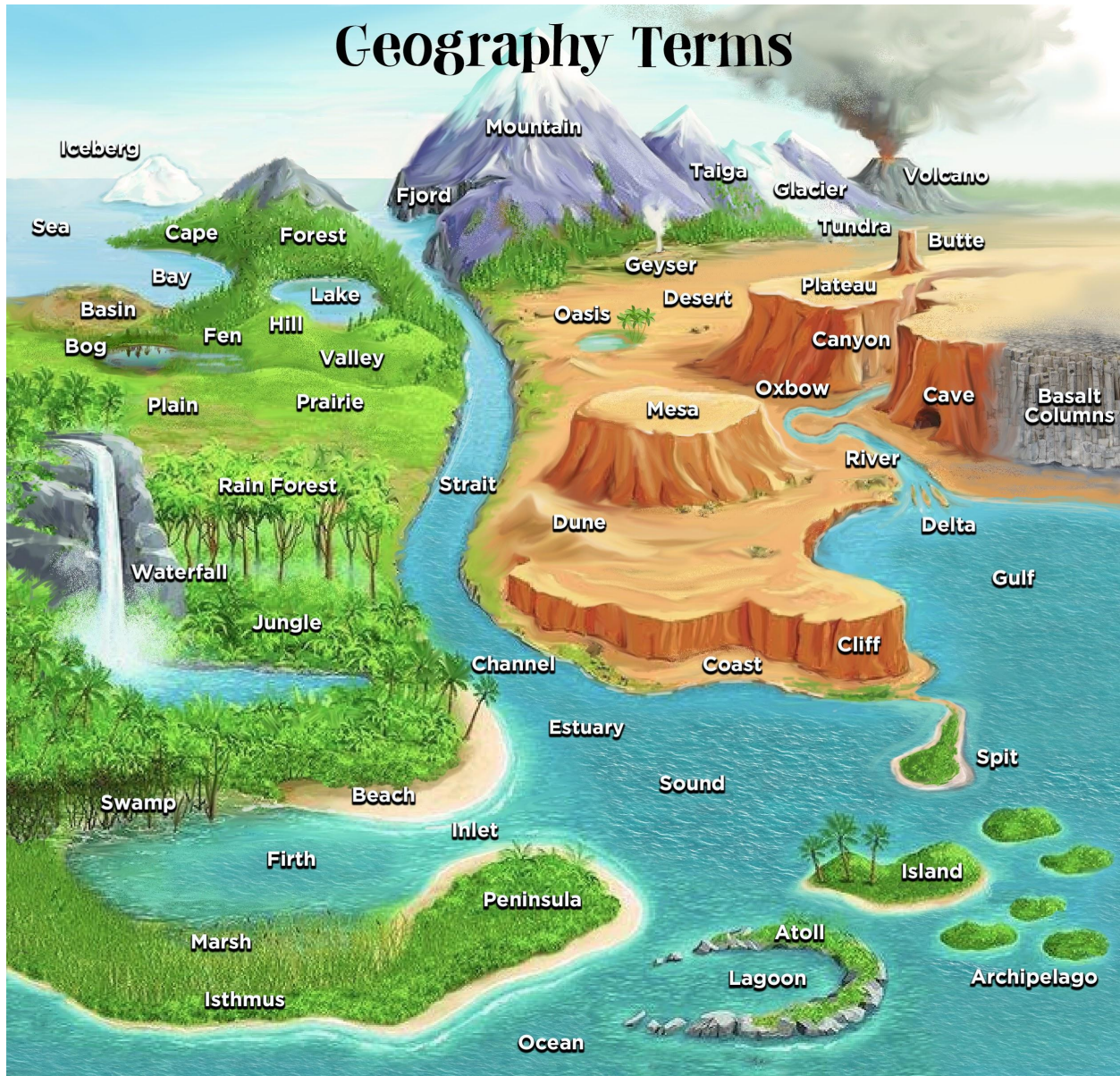
A knight's coat of arms was a design unique to the user. It often contained symbols to represent their family. Design your own family's coat of arms.

### Research UNESCO World Heritage Sites

There are hundreds of UNESCO World Heritage Sites. Use this website to discover more of them in Lithuania or to see what sites are in your home country. <https://whc.unesco.org/en/list/>

## Learn Geography Terms

Here's a simple graphic for learning and understanding the terms geographers use to describe landforms. Look up the vocabulary words in the dictionary. This will be a multi-day assignment.



## Chapter 2 - Latvia

### Learn About Latvian Dress

Use this website to learn all about Latvian dress throughout the centuries:

<https://www.latvia.eu/culture/latvian-folk-dress>

## Ocean in a Bottle

Latvia is practically at sea level, so the ocean has played a big part in this country's history. Make your own ocean in a bottle using the instructions from this video and make some waves!

<https://m.youtube.com/watch?v=Pcu286G46Ao>



## Polish Real Amber!

While this is not a free activity, you may want to purchase an amber polishing kit so your kids can uncover the hidden secrets inside the honey-colored gems. They may find rare bugs worth hundreds of dollars or nothing at all—each piece must be polished to reveal the mysteries within. Discover Amber at Amazon.com - <https://amzn.to/2YzdBld>.

## Chapter 3 - Estonia

### Make Your Own Pinwheel

It's probably not feasible to build your own windmill in your backyard, but make a small pinwheel to see the same effects generated. You can easily find instructions online, or watch this quick video: <https://m.youtube.com/watch?v=C0Rugzrpgv8>

## Make Craters with Mini-Meteors

Use pantry and kitchen supplies to make your own craters:

<https://www.scientificamerican.com/article/make-craters-with-mini-meteors-bring-science-home/>



## Chapter 4 - Finland

### Finnish in Three Minutes

Learn how to introduce yourself in Finnish: [https://www.youtube.com/watch?v=h\\_0vYxE\\_KmA](https://www.youtube.com/watch?v=h_0vYxE_KmA).

## Chapter 5 - Sweden

### Draw Rune Letters

Learn to draw letters that look similar to Viking Runes -

[https://www.youtube.com/watch?v=wI0h\\_UekX4A](https://www.youtube.com/watch?v=wI0h_UekX4A).

### Dancing Around the Maypole

Here is a fun video of a tangled up May Pole dance on Midsummer Day in Sweden:

<https://vimeo.com/167980877>.

## Chapter 6 - Norway

### Draw a Viking Dragon with Runes

This drawing activity is more difficult than the one above but may provide a fun challenge for an older student - <https://www.youtube.com/watch?v=gocVNBF-os>.

## Chapter 7 - Denmark

### Lego Time!

Just play with your legos, for goodness sakes! Hopefully, you have some.

### Deck of Cards in a Bottle

If you and your curious explorers are looking for a challenge, perhaps you'll want to try your hand at making an "impossible bottle." A ship in a bottle is only one type of impossible bottle. Here is a link to an instructional video on how to insert a deck of cards into a bottle: <https://www.youtube.com/watch?v=GmgGPhBzY7Q&t=1s>.



## Assemble Care Kits for the Homeless

Do you ever feel at a loss about how to help a homeless person asking for money on the side of the road? Care Kits are a simple way to provide practical help to a homeless man or woman. Keep some in your car so you're prepared to offer one to a person in need. Tips for what to include are here - <https://www.portlandrescuemission.org/get-involved/learn/pack-a-care-kit/>.

## Chapter 8 - London, England

### Listen to Regional British Accents

You may not realize how many regional accents exist in the British Isles until you listen to them all at once. Here are a couple of videos to hear and identify regional accents around the UK: <https://www.youtube.com/watch?v=FyyT2jmVPAk>  
<https://www.youtube.com/watch?v=-8mzWkuOxz8>

### Make your Family Tree

While you may not be royalty, it's still nice to see your family tree and know who has made your existence possible. It's easy when you use this downloadable form from Family Tree Magazine - <https://www.familytreemagazine.com/kids/buildyourfamilytree/>.

### Color Code the Time Zone Map

The Prime Meridian is the 0-degree line of latitude that runs through Greenwich, England. All clocks are based off the time here by adding or subtracting hours depending on the time zone. Download the time zone map here and then color code the time zones in your favorite colors - <https://s3-us-west-2.amazonaws.com/acg-volume/acg5-downloadables/timezone-map.pdf>

## Chapter 9 - Southern England

### All About Tunnels

Pick up a copy of David McCauley's DVD called Tunnels (part of the Building Big series produced by PBS) from your local library, Amazon.com, or PBS shop here - <https://shop.pbs.org/david-maccauley-building-big-tunnels-dvd/product/WG32259>.

How do tunnels stay dry under water? Who dug the first tunnels? Go underground with award-winning author-illustrator--and captivating storyteller--David Macaulay (The Way Things Work) and get an amazing look at tunnels, from ancient Rome to the remarkable Channel Tunnel that connects France and England, through spectacular film footage, little-known facts, and dramatic recreations.



Learn More about the Gulf Stream:

<https://www.youtube.com/watch?v=UuGrBhK2c7U>

Learn More about Weather:

<https://www.youtube.com/watch?v=fcXL61NZS0> (Crash Course Kids 34.1)

<https://www.youtube.com/watch?v=RD-2dvaG4UY> (Crash Course Kids 34.2)

Write your own Curse Tablet

Purchase some brown clay from the craft store and form into square tablets. Using a stylus, have your kids scratch out a message that might have been found at the Roman Baths, such as “Cyrus stole my clothes!” or “Antonius did a cannonball and splashed everyone in sight.” Per instructions on the package, allow to dry.

## Chapter 10 - Central England

Take a Nature Walk

Grab a box or bag of some sort for each child to bring on your nature walk. Collect interesting specimens of leaves, moss, lichen, bark, and small stones.



## Plant a Tree

While it may take hundreds of years to grow a mighty oak like Major Oak, kids can still enjoy watching the growth of a sapling as it grows into a stately tree over the years of their childhood. Fall and spring are both suitable times for planting a tree. Tree planting can be a fun, kid-friendly activity - <https://www.mrtreeservices.com/blog/make-tree-planting-kid-friendly-activity/>.

## Chapter 11 - Northern England

### Pretend to be a Roman Soldier and Make Puls

While there is no recipe in existence for Puls, it's a little like Stone Soup. Just keep adding to the pot until it tastes something like soup. This porridge was a quick, easy, and satisfying meal for the soldiers. Puls can be cooked over an open fire or in your kitchen. Here are the basic instructions: Whole grain (usually wheat or barley) is mixed with water and boiled in a large kettle along with some salt for seasoning. Chopped meat can be added to the mixture, along with garlic, vegetables, milk, oil, and spices. Ladle into bowls and enjoy.

## Chapter 12 - Scotland



## Listen to the Bagpipes

<https://www.youtube.com/watch?v=Ef1K3wYf1cM>

## Make your own Peat Moss (Actually, Leaf Mold)

Does your family love to garden? Peat moss is great for growing things, but it's not a renewable resource, so not the best choice. While it may take hundreds, even thousands, of years for peat moss to occur in nature, you can make your own version in your backyard using leaves. Here is the quick and dirty method - <https://www.youtube.com/watch?v=mdT1INtPO4c>. If you want to speed up the process, you can do so with a little bit more work as you can see here - <https://www.youtube.com/watch?v=wUOcIR3RvuM>.

## Chapter 13 - Wales

### Make a Salt Dough Map

Have you ever made 3D salt dough maps? Salt dough maps are made by mounting self-hardening dough onto cardboard, forming the mountains and other physical landforms, and then allowing it to dry so you can paint it. Kids (and adults!) learn just as much in the process – or more – than from the final product, and you end up with a beautiful, handmade display item. Your kids can make a map of Wales or any other country they've learned about so far. Instructions are here – <https://kidworldcitizen.org/3d-salt-dough-maps/>.

## Chapter 14 - Northern Ireland

### Hexagonal Basalt Patterns

When lava pours out and cools slowly over time, a curious geometric pattern emerges: long columns of hexagonal basalt rock. These igneous rock formations can be found all around the world, from Ireland to Israel to Japan to California, each adding a fascinating structure to the landscapes in which they exist. Behold 11 magnificent basalt columnar structures here - <https://www.fromthegrapevine.com/nature/11-intriguing-basalt-formations-around-world>

## Chapter 15 - Ireland

### Create your own Illuminated Manuscript

Do your kids like art projects and books? Here's a fun and creative activity with a bonus art history lesson to go along with it. At this website, the author shares the fascinating history of the illuminated manuscript. Then you and your kids can create a personalized illuminated manuscript of your own. <http://www.mykidsadventures.com/illuminated-manuscript/>

## Build a Castle from your Recyclables

Chances are, you have a lot of packing tubes, paper towel and wrapping paper rolls, potato chip or nut containers in your recycling bin. Using these items and a little bit of glue, you can build your own medieval castle with towers, turrets, and a gatehouse. This project isn't for the faint of heart - <https://www.adventure-in-a-box.com/diy-make-a-castle-from-recyclable-materials/>.

## Grow a Potato in a Jar

Teach children about growing plants or keep the winter doldrums from taking over by sprouting a potato (*Solanum tuberosum*) in a glass jar. Later, you can transplant it directly into the garden or into a container outside. Since grocery store potatoes can harbor disease, you might not get a harvest of potatoes from your plant, but you'll be able to enjoy the lush green foliage. Instructions are here - <https://www.hunker.com/13426726/how-to-grow-a-potato-in-a-jar>.

## Chapter 16 - Iceland

### Make a Volcano!

Kids love making something with their hands and it's even better if there is an eruption involved. Here is a fun way to create a volcano out of a simple salt dough recipe. The volcano is shaped around a jar or container of some sort, in which the chemical reaction takes place. The narrower the vessel, the better the result. Follow the instructions here - <https://www.wikihow.com/Make-a-Volcano>.

### Make a Compass!

The magnetic compass is an ancient navigational tool used to indicate the four cardinal directions: north, south, east and west. It's composed of a magnetized needle that aligns itself with the earth's magnetic field to point north. If you find yourself lost without a compass, you can easily make your own using a piece of magnetized metal and a bowl of water. <https://www.wikihow.com/Make-a-Compass>

### Make a Geyser!

For an even bigger explosion, create your own geyser using simple ingredients - a 2-liter bottle of coke, mentos, paper, tape, and a toothpick. You'd better be outside for this one! <https://www.youtube.com/watch?v=i8AkIT0cNDE>



A Child's Geography:  
**Explore Viking Realms**

Recipes by Chapter

Some chapters have recipes, some chapters have other hands-on activities, found in the "Activities" file, some have both. If you do not see a recipe for a certain chapter, it doesn't mean that you have a corrupted file, it only means that we didn't have a recipe to provide for that chapter. Same is true for the hands-on activities. The best way to use this recipe file is to print it out in its entirety. Then you can either 3-hole punch and place in your teacher notebook, along with your other Child's Geography documents, or cut them out to file in your recipe box. Staple quarter-sheet recipe cards together to avoid losing subsequent "pages".

## Chapter 1—Crepes from Lithuania (makes 8)

### Ingredients:

- 1 cup all-purpose flour
- 2 eggs
- 1/2 cup milk
- 1/2 cup water
- 1/4 teaspoon salt
- 2 tablespoons butter, melted

### Directions:

In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth. (Alternately, combine all in a blender.)

Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup Crepes, continued... for each crepe. Tilt the pan with a circular motion

## Crepes, continued...

so that the batter coats the surface evenly.

Cook the crepe for about 2 minutes, until the bottom is light brown.

Loosen with a spatula, turn and cook the other side. Serve hot. Fill with jelly, pie filling or fresh fruit. Top with a drizzle of chocolate sauce and whipped cream.



## Chapter 2—Biezpiena Sierins from Latvia

### Ingredients:

- 2 cups cottage cheese
- 5 tablespoons powdered sugar
- 1 tablespoon melted butter
- 1/2 teaspoon vanilla

### For glaze:

- 8 oz dark chocolate
- 1/4 cup butter

### Directions:

Combine the first four ingredients. Mixture should be quite thick. If soupy, squeeze out extra liquid using a cheese cloth or add graham cracker crumbs. Either roll into balls or press mixture into molds then chill in the refrigerator for 3 hours.

## Biezpiena Sierins, continued...

Once cheeses are chilled, melt the chocolate and butter in a double boiler or in the microwave.

Dip cheeses into the melted chocolate and return to the refrigerator for 30 minutes more.

Enjoy!



### Chapter 3—Marzipan from Estonia

#### **Ingredients:**

- 2 cups almond flour
  - 1 cup granulated sugar
  - 1/4 cup plus 2 tablespoons water
  - 1 egg white, lightly beaten
  - 1 teaspoon of almond extract
  - 1/2 teaspoon of rose water or orange blossom water
- Confectioner's sugar as needed

#### **Directions:**

In a pan, gently heat sugar and water over medium heat, stirring constantly, until sugar is dissolved. Stop stirring and bring to a boil, brushing down the sides of the pan with a wet pastry brush to wash down stray sugar crystals. Increase the heat to medium-high and boil until the syrup reaches 238°F (116°C) on a candy thermometer. Remove from heat and stir until syrup becomes slightly cloudy.

#### **Marzipan, continued...**

Stir in the ground almonds. Add lightly beaten egg white and return to low heat, cooking gently for a minute or two until the marzipan firms up slightly. Remove from heat and mix in orange blossom water and almond extract.

Turn out marzipan onto a work surface dusted with confectioner's sugar. Let sit until cool enough to handle. Knead until smooth and pliable, kneading in a few tablespoons of confectioner's sugar as needed if mixture is too sticky. Knead in color and flavor while still warm.

How to make marzipan fruits - <https://hilahcooking.com/how-to-make-marzipan-fruits/>

Store marzipan and finished candies wrapped in plastic wrap or waxed paper, refrigerated in an airtight container or zip-top bag, for up to 1 month, or frozen for up to 6 months.

### Chapter 4—Cloudberry Tart from Finland

*The cloudberry is a wild berry that grows in Arctic regions. The picking season is very short. They are difficult to find and always hand harvested - therefore precious to those that gather them. Cloudberries are expensive and labor intensive to harvest. Every bite is appreciated and cloudberry season is a happy time. If you do not have access to cloudberries in your local market, choose raspberries instead.*

#### **Ingredients:**

- Two pre-baked pie shells
- Batch of pastry cream - [www.allrecipes.com/recipe/76043/pastry-cream/](http://www.allrecipes.com/recipe/76043/pastry-cream/)
- 2 cups cloudberry gelatin puree (or a pre-made raspberry pie filling, low-sugar jam, or gelatin)
- 2 cups of whipped cream
- 1/2 cup of whole berries
- A sprig of mint

#### **Cloudberry Tart, continued...**

#### **Directions:**

Divide pastry cream equally between two tart shells (you may have leftovers); smooth surface and chill 30 minutes, or more.

Gently spoon ½ puree over pastry cream on each tart; smooth surface and chill 2 hours.

Decorate each tart with whipped cream (pipe from a pastry bag), fresh berries, and mint. If presenting whole, mound cream in middle, piling berries on top of each, garnishing with mint OR plate each slice with a dollop of whipped cream garnishing each with berries and mint.

**Link to detailed recipe is here:**

<https://www.acanadianfoodie.com/2018/02/24/cloudberry-tart/>

## Chapter 5—Swedish Meatballs

### Ingredients:

*For the meatballs:*

- 2 ½ lb ground beef
- 4 eggs
- 2 cups milk
- 1 cup dry bread crumbs
- 1 cup minced onion
- ¼ cup butter, divided
- 1 teaspoon salt
- ¼ teaspoon nutmeg
- ¼ teaspoon allspice
- ¼ teaspoon cardamom

*For the gravy:*

- 1/4 cup flour
- 2 cups beef stock
- 1 cup light cream
- 3 teaspoons dill weed
- Salt and pepper to taste

### Directions:

Beat eggs slightly, add milk and crumbs and allow to stand while cooking the onion in 2 tablespoons of the butter. Remove onion with

## Swedish Meatballs, continued...

a slotted spoon, add to the crumbs with the seasonings and meat and mix thoroughly. The mixture will be soft. Chill for one hour to blend flavors, then shape into 1-inch balls and brown slowly in the remaining butter, turning carefully so that balls retain their shape. Add more butter if necessary. Arrange in a large baking dish or Dutch oven.

Add flour to the drippings in the pan and stir. Cook until the flour begins to brown. Add beef broth and cook, while stirring, until smooth and thickened. Add cream, salt, pepper, and dill. Sauce is thin. Strain sauce over meatballs, then bake in slow oven, 350 degrees, for 30 minutes.

*Compare to Chapter 7—Danish Meatballs below.*

## Chapter 5—Santa Lucia Bread from Sweden

### Ingredients:

- 8 cups flour
- 2 ½ cups of lukewarm milk
- 2 packages of yeast
- 1 egg
- 1 teaspoon of saffron (or cardamon)
- 1 cup melted butter
- 1 ½ cups of sugar
- ¼ teaspoon of salt
- 1 cup of raisins (optional)
- ground almonds (optional)

### Directions:

Preheat oven to 375 degrees for loaves or 425 degrees for buns. Dissolve yeast in 1/2 cup of lukewarm milk. Mix remaining milk, saffron, sugar, salt, egg, butter and small amount of flour together.

## Santa Lucia Bread, continued...

Add yeast mixture and remaining flour. Beat with wooden spoon until smooth and firm. Sprinkle with flour and cover with a towel. Let rise until doubled in size (approximately 2 hours). Turn out on floured board and knead until smooth. Divide into portions - make a braided loaf shaped into a wreath or individual buns. Place on greased baking sheets; cover and rise.

Brush with slightly beaten egg. Sprinkle with sugar, ground almonds and raisins. Bake for 15-20 minutes for loaves (375 degrees) or 5-10 minutes for buns (425 degrees).





## Chapter 6—Lefse from Norway

*Lefse is a flat potato bread used to wrap up meat and vegetables.*

### **Ingredients:**

- 10 pounds potatoes, peeled
- 1/2 cup butter
- 1/3 cup heavy cream
- 1 tablespoon salt
- 1 tablespoon white sugar
- 2 1/2 cups all-purpose flour

**Special equipment:** Potato Ricer

### **Directions:**

Cover potatoes with water and cook until tender. Run hot potatoes through a potato ricer. Place into a large bowl. Beat butter, cream, salt, and sugar into the hot riced potatoes. Let cool to room temperature.

### **Lefse, continued...**

Stir flour into the potato mixture. Pull off pieces of the dough and form into walnut size balls. Lightly flour a pastry cloth and roll out lefse balls to 1/8 inch thickness.

Cook on a hot (400 degree F/200 C) griddle until bubbles form and each side has browned. Place on a damp towel to cool slightly and then cover with damp towel until ready to serve.

You can find the full recipe here:

<https://www.allrecipes.com/recipe/18082/norwegian-lefse/>

## Chapter 7—Danish Meatballs

### **Ingredients:**

- 1 1/2 lb ground beef
- 1/2 lb ground sausage
- 1 grated or finely chopped onion
- 1 egg
- 1/2 cup milk
- 2 tablespoons flour
- 2 tablespoons breadcrumbs
- 1/4 teaspoon pepper
- 1/4 teaspoon salt
- 1/2 teaspoon cloves

### **Directions:**

Combine meat with breadcrumbs. Add egg, onion, pepper, and flour. Add milk a little at a time. Mix thoroughly and refrigerate for 3 hours. Before frying, add salt and ground cloves.

### **Danish Meatballs, continued...**

Heat lard or butter in a pan. Drop meat mixture from large tablespoon into frying pan and brown on all sides. Remove fully cooked meatballs to baking dish and keep warm in low oven. Make gravy from the pan drippings. Arrange the meatballs on a serving dish, pour gravy over them and serve.



*Compare to Chapter 5—Swedish Meatballs above.*

## Chapter 7—Kringle from Denmark

*This is a wonderful recipe for Christmas morning!*

### Ingredients:

**Crust:**  
1 cup flour  
½ cup butter or margarine  
1 teaspoon cold water

**Puff:**  
1 cup water  
½ butter or margarine  
1 cup flour  
3 eggs  
½ teaspoon almond extract

### Frosting:

1 cup powdered sugar  
1 tablespoon butter  
1 tablespoon cream  
1/2 teaspoon almond extract

### Kringle, continued...

#### Directions:

Preheat oven to 350 degrees.

For crust, add flour and pats of butter to bowl. Using pastry blender, blend flour and butter until it resembles coarse cornmeal. Add cold water and blend with fork until it begins to stick together and form a ball.

Divide crust into two parts and press down with fingers onto cookie sheet into two strips (approximately 3 inches wide by 15 to 18 inches long). Crust strips will be thin. If sticky, put flour on fingers.

Moving onto “puff” portion of recipe, add 1 cup of water to saucepan along with ½ cup of butter or margarine on medium heat. When boiling, remove pan from the stove. Add 1 cup flour (just dump in and stir

### Kringle, continued...

quickly until smooth. Next, stir in 3 eggs, one at a time. Beat well after each egg. Add ½ teaspoon of almond extract. Spread this mixture on the two pie crust strips. Bake 50 minutes until puffed up and golden brown like a cream puff. It will flatten as it cools.



Mix the powdered sugar, butter, and cream until frosting consistency. Add almond extract and frost the Kringle.

## Chapter 9—Cream Scones from England

### Ingredients:

1 ¾ cup flour  
¼ cup sugar  
2 teaspoons baking powder  
⅛ teaspoon salt  
½ cup dried cranberries or chocolate chips  
⅓ cup butter, chilled  
½ cup whipping cream  
1 large egg  
1 ½ teaspoons vanilla or almond extract

### Directions:

Stir together the flour, sugar, baking powder, and salt. Add the chilled butter to the mixture and blend in with a pastry blender. In a separate bowl, lightly beat the whipping cream, egg, and flavoring with a fork, then stir gently into the flour mixture.

## Cream Scones, continued...

Flour the counter and roll dough to  $\frac{3}{4}$  inch in thickness. Cut with a round cookie cutter or cut into triangles. Bake scones at 350 degrees for about 15 minutes (until golden).



Serve with jam and clotted cream. Clotted cream is SO easy to make. You can learn how here:

<https://www.youtube.com/watch?v=D7QxzsvJZ1w>.

**Note:** Eighty degrees centigrade (or Celsius) is equivalent to approximately 175 degrees Fahrenheit.

## Chapter 10—Yorkshire Pudding from England

### Ingredients:

7/8 cup flour  
1/2 teaspoon salt  
1/2 cup milk  
1/2 cup water  
2 eggs

### Directions:

Begin with all ingredients at room temperature. Preheat oven to 400 degrees. Heat 9x13 oven proof dish with  $\frac{1}{4}$  cup of beef drippings or melted butter.

While the dish is heating in the oven, add the flour and salt to a bowl. Make a well in the center into which you will pour the milk and water. Stir the liquid into the flour mixture. Beat the eggs in a separate bowl and then add. Beat the mixture until fluffy and bubbles begin to rise to the surface.

Open the oven and pour the batter into the dish with the hot drippings. Bake the pudding for 20 minutes. Then reduce the heat to 350 degrees and bake for 10 minutes longer. Serve immediately.

## Chapter 12—Scottish Oatcakes

### Ingredients:

1  $\frac{1}{2}$  cup Scottish oats  
 $\frac{1}{2}$  cup all-purpose flour  
 $\frac{1}{4}$  teaspoon sugar  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon baking powder  
 $\frac{1}{4}$  cup melted butter ( $\frac{1}{2}$  stick)  
 $\frac{1}{3}$  cup hot water

### Directions:

Preheat oven to 325 degrees. Grease a baking sheet. Combine flour, sugar, salt, baking powder, and oats. Stir until combined. Add butter until evenly incorporated. Fork in hot water until evenly moistened.

Roll dough out  $\frac{1}{2}$  inch thick. Cut with round cookie or scone cutter, approximately 2  $\frac{1}{2}$  to 3 inches in diameter. Bake for 25 minutes until golden. Cool on rack. Store oatcakes at room temperature in air tight container for two days.

## Chapter 16—Hot Dogs from Iceland

### Remoulade Sauce:

2 cups of mayonnaise  
2 tsp mustard  
1 tsp curry powder  
75g finely chopped pickled  
1 tsp capers, finely chopped  
a squeeze of lemon juice  
Fresh dill, a few fronds chopped  
salt & pepper

### Other ingredients:

6 large sausages  
Brioche Hot Dog Buns toasted  
Crispy Fried Onions  
 $\frac{1}{2}$  white onion, finely diced

### Directions:

Cook or BBQ the sausages. Combine all the ingredients of the remoulade sauce in a bowl and incorporate together. Taste continually for seasoning. Very lightly toast the hot dog buns under a grill. Layer up the hot dog, starting with the remoulade, then the raw onion. Place the hot dog on top, then sprinkle over a handful of crispy fried onions.

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# **Timelines from Explore Viking Realms**

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## Timeline for the Baltic States

- 1800 BC** Maarahvas build fort settlements
- 1500 BC** Five meteorites crash into the island of Saaremaa in Estonia
- 1000** A Viking named Gunnar Hámundarson of Iceland raids the island of Saaremaa in Estonia
- 1061** Estonians prevails against barbarian invaders from Russia
- 1199** Pope Innocent III orders a crusade to Estonia to establish Christian church in the north
- 1201** Bishop Albert claimed Riga, Latvia as the new capital for the Christian church
- 1208** Crusade is dispatched to subdue the Vikings in Estonia
- 1227** Crusaders defeated the Estonian Vikings
- 1248** The capital city of Estonia, Tallinn, is established by the Danes
- 1253** King Mindaugus of Lithuania crowned
- 1291** Lithuanian Crusade begins
- 1385** Jogalia crowned King of Poland and Grand Duke of Lithuania
- 1390** Welsh raiders storm Vilnius Castle (AKA Crooked Castle)
- 1410** Battle of Grunwald takes place in Lithuania
- 1625** St. Olaf's Church in Tallinn is the tallest building in the world.
- 1655** Sweden attacks Poland and Lithuania
- 1710** Russian occupation of Latvia
- 1917** The end of Russian occupation of Latvia
- 1918** Latvia declares her independence from Russia
- 1918** Estonia declares her independence from Russia
- 1941** Germany conquers Latvia
- 1990** Lithuania declares her independence
- 1991** Latvia regains her independence
- 2014** Riga, Latvia recognized as a European Capital of Culture

## Timeline for Scandinavia

- 283** Lucia, Sweden's patron saint, is born into wealthy Italian family
- 820** The Oseberg Ship built by the Vikings
- 980** Erik the Red discovers Greenland
- 988** The city of Odense in Denmark is founded
- 1000** Leif Erikson discovers Newfoundland in North America
- 1049** The city of Oslo, Norway is established
- 1070** Bergen, Norway is established by King Olav Kyrre, son of Harald Hadrada
- 1150** Hopperstad Stave Church built along the Sognefjord in Norway
- 1219** The oldest flag in the world - Denmark's - is designed
- 1252** Birger Jarl founded Stockholm, Sweden
- 1349** The Black Death arrives in Norway
- 1429** Pirates, the Victual Brothers, burns down much of Bergen, Norway
- 1500** Denmark rules all of Norway and much of Sweden
- 1523** Stockholm liberated from the Danes
- 1621** Galileo Galilei witnesses and names the Aurora Borealis
- 1665** The Battle of Vågen waged between the Dutch and English in Bergen Harbor, Norway
- 1714** Greater Wrath battle between Russia and Sweden
- 1742** Lesser Wrath battle between Russian and Sweden
- 1805** Hans Christian Anderson is born in Odense, Denmark
- 1888** Alfred Nobel reads his obituary in the newspaper
- 1901** The first Nobel Peace Prize is awarded to Jean Henri Dunant for his role in founding the International Red Cross
- 1903** The Oseberg Ship uncovered in Norway
- 1932** Lego company is founded in Denmark
- 1947** The Kon-Tiki raft built to prove the Polynesian Islands may have been settled by peoples from South America
- 1971** A large group of homeless people storms a military base, taking possession of it for their new home, now called Christiania
- 1972** Margrethe II, Queen of Denmark, begins her reign
- 2018** A 66-foot Viking longship is discovered in southern Norway

## Timeline for the British Isles

- 3200 BC** The stone circle of Castlerigg is erected
- 3000 BC** Stonehenge is built in England
- 3000 BC** Brú na Bóinne passage tombs are constructed in Ireland
- 1450 BC** Cleopatra's Needle is erected in Egypt by Thutmose III
- 43** Roman Empire invades Britain
- 60** The Romans build a bath house in Bath
- 71** The wall around York is built by the Romans
- 122** Hadrian's Wall is built by the Romans
- 460** St. Patrick returns to Ireland as a missionary
- 563** Columba establishes an abbey on the island of Iona in Scotland
- 627** The first version of York Minster is built; the final version is completed 850 years later
- 793** Viking attack on Lindisfarne in northern England
- 795** The Vikings invade Ireland
- 1066** William the Conquerer builds Dover Castle
- 1068** William the Conquerer orders the construction of Nottingham Castle
- 1078** William the Conquerer begins the construction of the Tower of London
- 1096** Oxford University is established
- 1170** Thomas Becket is murdered in Canterbury Cathedral
- 1185** Ireland is "given" to Prince John from his father, Henry II
- 1194** Battle between King Richard and Prince John occurs at Nottingham Castle
- 1200** King John's Castle is built at the mouth of the River Shannon in Limerick, Ireland
- 1209** Cambridge University is established
- 1244** King Henry III orders the construction of Clifford's Tower for his daughter's wedding
- 1282** Edward I invades Wales and builds Caernarfon Castle
- 1295** The Tower of London is completed under the rule of Edward I
- 1387** The Canterbury Tales was written by Geoffrey Chaucer
- 1450** First recipe for Black Pudding is published
- 1535** Wales is officially incorporated into England by the Laws in Wales Acts
- 1613** Derry is renamed Londonderry by the British who kept a strong presence there
- 1666** The Great Fire of London devastates the City of London
- 1707** The Treaty of Union - England and Scotland are united
- 1725** The Highland Clearance begin in Scotland

- 1730** Dr. Richard Russell prescribes seawater as a cure for a variety of illnesses
- 1745** Prince Charlie incites a rebellion among the highlanders to reclaim the Scottish throne
- 1759** The Guinness Brewery is founded in Dublin
- 1783** The Waterford Crystal company is established
- 1819** Cleopatra's Needle is given as a gift from the King of Egypt
- 1831** Like the song, London Bridge is falling down; so it is replaced by a stone bridge
- 1837** Buckingham Palace becomes the official residence of the British monarchy
- 1846** The great potato famine in Ireland begins
- 1880** The largest recorded earthquake along the Great Glen Fault in Scotland
- 1901** Beatrix Potter self-publishes The Tale of Peter Rabbit
- 1921** Ireland declares her independence from Britain to become the Irish Free State
- 1921** Northern Ireland secedes from the Irish Free State one day after it is formed
- 1922** The Troubles begin in Northern Ireland
- 1925** London is the largest city in the world
- 1936** George VI becomes King of England after his brother, Edward, abdicates the throne
- 1952** Elizabeth II is crowned Queen of England
- 1967** The second London Bridge is sinking, so it too is replaced.
- 1981** Charles, Prince of Wales, and Lady Diana Spencer are married
- 2011** Prince William and Catherine Middleton are married at Westminster Abbey



## Timeline for Iceland and the North Atlantic

- 874** Norwegian Viking chieftain Ingólfr Arnarson built his homestead on the island at the site of modern-day Reykjavik
- 986** Vikings begin leaving Iceland in hopes of finding more farmable land in Greenland
- 1000** Leif Erikson discovers Newfoundland in North America
- 1262** Iceland and Norway are united under the Old Covenant
- 1814** Iceland becomes a Danish dependency
- 1874** Denmark agrees to allow Iceland the opportunity of limited home rule
- 1918** Denmark signs an agreement that recognizes Iceland as a fully sovereign and independent state
- 1944** Iceland officially becomes a free country and appoints its first president
- 2011** Grimsvötn volcano erupts and hurls ash 12 miles into the atmosphere

Blank timeline books to record your entries can be found here:

[knowledgequestmaps.com/maps-and-timelines/wonders-of-old-timeline-book/](http://knowledgequestmaps.com/maps-and-timelines/wonders-of-old-timeline-book/)

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# Maps of the Viking Realm

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# The Baltic States



# The Baltic States



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# Scandinavia

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# Scandinavia



# The British Isles



# The British Isles





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# North Atlantic

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# North Atlantic

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