

HEIL OG SAEL SVEN THE RED,

YUM YUM YUM! THOSE RECIPES THAT YOU INVENTED WERE SIMPLY MARVELLOUS SVEN! THIS NEW INVENTION CALLED 'BREAD' IS UNLIKE ANYTHING I'VE EVER HAD! WE NO LONGER HAVE TO EAT THE WHEAT RAW FROM THE FIELDS. AND DON'T GET ME STARTED ON THAT 'BUTTER' THING. IT IS SOFT AND DELICIOUS! IT GOES WELL WITH EVERYTHING! WITH BREAD, ON MEAT, AS A DRINK AND EVEN AS A SNACK! ALTHOUGH IGOR TRIED PUTTING IN ON ROCKS AND IT DIDN'T GO DOWN QUITE AS WELL...

WE ARE VERY NEARLY READY TO RIDE THE DARK WAVES OF THE NORTH SEA BROTHER. THE CRAFTSMEN HAVE BUILT THE LONGSHIPS ACCORDING TO THE DESIGNS YOU SENT US. THE COOKS HAVE BEEN MAKING BATCHES OF BREAD AND BUTTER USING THE RECIPES YOU SENT US. HOWEVER, WE HAVE ONE SLIGHT ISSUE. THE FABRIK WE ARE USING TO ATTACH THE SAILS KEEP RIPPING. THE CRAFTSMEN HAVE BEEN USING NAILS TO ATTACH THEM BUT ONCE THE WIND BLOWS, THE SAILS RIP. WE HAVE HEARD WHISPERS FROM THE CLANS IN DENMARK ABOUT THESE NEW INVENTIONS CALLED 'LIM'. IT IS A STICKY SUBSTANCE USED TO ATTACH MATERIALS.

YOU AND YOUR CLAN NEED TO CREATE THIS STICKY MATERIAL FOR US. WITHOUT IT OUR SAILS WILL SURELY TEAR ON THE JOURNEY. WITH NO SAILS WE WILL BE STRANDED AT SEA. A MESSENGER FROM THE NORD CLAN IN DENMARK ARRIVED THIS MORNING WITH SOME INFORMATION ON HOW TO CREATE THIS STICKY SUBSTANCE.

SIGRID, THE BRAVE

CHALLENGE

DESIGN AND MAKE A STICKY VIKING GLUE THAT WILL HOLD FABRIC TO WOOD.

EXTRA INFO:

- ALL CLAN MEMBERS MUST TAKE PART FULLY IN THE ACTIVITY.
- YOU MAY ONLY USE THE MATERIALS PROVIDED.
- YOUR GLUE MUST BE ABLE TO HOLD THE WEIGHT OF A PAPER CUP.
- WEIGHTS WILL BE ADDED TO THE CUP SLOWLY TO TEST YOUR GLUE.

TESTING:

- THE WINNING DESIGN WILL BE THE ONE THAT HOLD THE GLUE THAT HOLDS THE MOST AMOUNT OF WEIGHT.

DANSK LIM

MILK

VINEGAR

SODIUM BICARBONATE

WARM WATER

INSTRUCTIONS:

- 1) ADD THE VINEGAR TO THE MILK IN THE JUG.
- 2) LEAVE FOR A FEW MINUTES TO LET THE WHEY AND CURD SEPARATE.
- 3) HEAT THE MIXTURE FOR 20 SECONDS, STIR AND THEN HEAT AGAIN.
- 4) ATTACH TWO SHEETS OF KITCHEN PAPER TO THE TOP OF THE JUG WITH A RUBBER BAND.
- 5) SCRAPE THE CURDS ONTO A CLEAN PIECE OF KITCHEN PAPER AND PAT THEM DRY.
- 6) CRUMBLE UP THE CURDS AND ADD THE BICARBONATE.
- 7) ADD WARM WATER TO THE MIXTURE UNTIL IT FORMS A SMOOTH AND THICK PASTE.