

VE Day 75th Anniversary Celebrations

STAY AT HOME STREET PARTY!

Friday 8th May 2020

DECORATE YOUR HOUSE RED, WHITE
AND BLUE AND ENJOY A PICNIC
IN YOUR FRONT GARDEN

*Commemorate the end of WW2 by celebrating with your family,
friends and neighbours!*



STAY
HOME

WARTIME RECIPES

★ Pear Crumble ★

Ingredients

6-8 pears (Ripe and with the skins left on)
2 tablespoons margarine
handful of sultanas
lemon juice/zest if available
1/2 cup of rolled oats
1/2 cup of wholewheat flour
1/2 teaspoon all spice/mixed spice
custard powder, sugar and milk (for custard)



Method

Take the pears and core them and chop them whilst leaving the skins on.

Squirt some of the lemon juice and zest if available.

Add together the sultanas with the pears and lemon juice and place in a 7 inch greased cooking pan.

Mix all the spice and sugar together and sprinkle it over the top of the pears in the pan.

Mix 1/2 cup rolled oats and 1/2 cup wholewheat flour together in a bowl.

Add in the margarine and mix until the mixture resembles bread crumbs.

Sprinkle this mixture over the top evenly.

Place it in the oven, pre-heated at 200C, for 40 minutes.

Create the custard using the instructions on the can and serve it with the hot crumble.

Serve and enjoy!

Serves 4

WARTIME RECIPES

★ Cheese and Potato Dumplings ★

Ingredients

2 lbs of potatoes
2 reconstituted dried eggs (or 2 fresh)
3 to 4 oz grated cheese
salt and pepper
dried herbs such as thyme (optional)



Method

Peel the potatoes.

Cook the potatoes in boiling salted water

Once the potatoes have boiled, set them aside for 10 minutes to drain in a colander.

Mash the potatoes.

Turn the heat low and add the mash potatoes into the saucepan. Add seasoning and herbs, mix well.

Add the cheese and eggs and mix well again until the potatoes firm up.

Once they have cooled a little, form them into 10 balls and add in the remainder of the cheese.

Place them on a greased baking tray and bake in a hot oven for 20 minutes or so until they have become brown and crusty.

Serve and Enjoy!

WARTIME RECIPES

★ Cottage Pie ★

Ingredients

1 lb mince beef
several large potatoes
dried herbs
salt and pepper
2 oz cheese
beef stock(1 pint or more)
bisto gravy powder
peas and finely chopped carrots
chopped onions (optional)
blob butter or margarine



Method

Brown the mince and add the chopped vegetables, herbs and salt and pepper

Add beef stock, stir and simmer for 15 minutes. Add bisto powder towards the end to thicken it up.

Meanwhile, chop up the potatoes into small chunks and place in hot salted water and bring to boil, then drain.

Add the butter or margarine and mash together. Then add the milk so the mash is spreadable.

Place the beef sauce in a small tray or casserole dish and then spread the mashed potato on top.

Sprinkle grated cheese and herbs on the top and place in the oven for 20 minutes at 200C.

Finish off by placing it under the grill to brown.

Serve and Enjoy!

WARTIME RECIPES

★ Trench Stew ★

Ingredients

1 turnip or large potato
1 parsnip
1 pint of water
2 carrots
1/2 stock cube
Stale bread or 1 biscuit
1/2 tin corned beef



Method

Chop up the carrots into small pieces.

Chop up the other vegetables into larger pieces.

Add the vegetables and the 1/2 stock cube to a pint of boiling water.

Stir the vegetables until they become tender.

Add in the 1/2 can of corned beef (you can leave this out if you are vegetarian)

Crumble in the stale bread or biscuits.

Leave and simmer for a few minutes.

Serve and Enjoy!

WARTIME RECIPES

★ bread pudding ★

Ingredients

10 ounces of stale bread
2 ounces of margarine or butter
1 ounce of sugar
2 ounces of dried raisin sultanas
1 egg (fresh or dried)
milk to mix
cinnamon
extra sugar for topping



Method

Put bread and a little bit of water into the basin and leave for 10 minutes.

Squeeze the bread until it is fairly dry.

After, add the bread and all the ingredients (minus the spice) into the empty basin. Add a little bit of milk to give the bread a sticky consistency.

Gradually add the cinnamon a little bit at a time until you like the taste.

Place all the mixture into a greased pan (like a lasagna pan).

Cook at 160 degrees C for an hour until you see that the edges have become brown and the centre is hot.

10 minutes before the end of cooking, sprinkle some sugar on.

Allow it to cool. Finally, serve and enjoy.

Serves 8 to 10

Design a VE Day Medal

This medal celebrated the end of the First World War and was given to soldiers who had fought in active theatres of the war. It was a symbol of **great pride** but its design was also highly **symbolic**.

A rainbow symbolises the calm after the storm.

The years of the First World War – 1914-18



The colours are the combined colours of the Allied nations with red at the centre.

Winged figure is 'Victory'.

Bronze medal, not too expensive after the war, but long lasting.



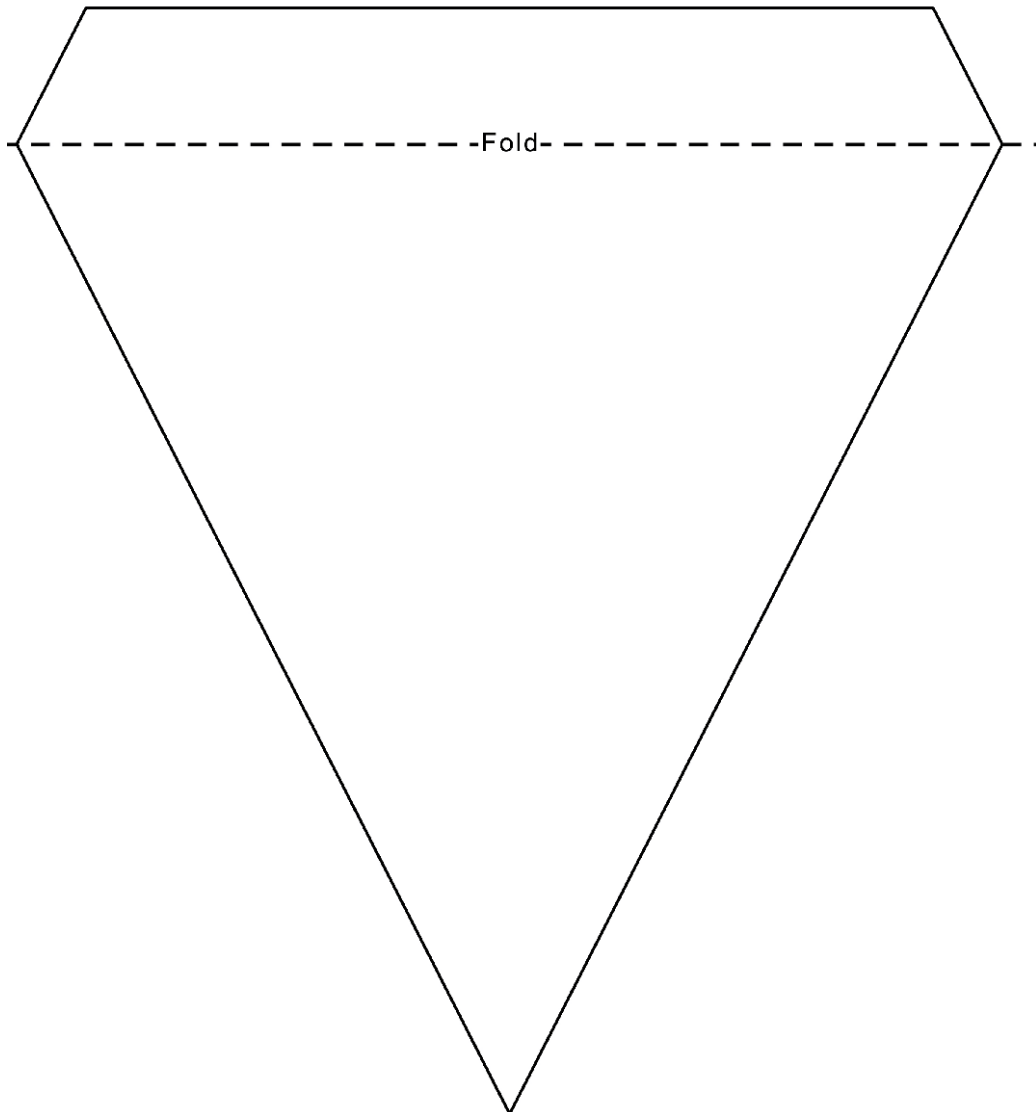
Your task is to create a medal for British soldiers who served in the Second World War that is just as symbolic and creative.

Your medal can be any shape or size but you must have considered the metal and ribbon choices.

You must include:

- The years of the war (1939-45)
- The colours of the Allies
- A symbol to signify the war and the soldier's sacrifice and victory
- A reference to the many theatres of the fighting (Europe, Africa, Asia, Air, Sea, Land)
- Annotations to explain your choices





VE Day Teacup Design

Victory in Europe (VE) Day took place on 8th May 1945. It marked the end of the Second World War in Europe.

VE Day was commemorated in many ways, including the production of special cups.



- Do you recognise the people on the cup? Who are they?
- Why is there a flag on the cup?
- What do you think the slogan on the cup means?
- Why do you think commemorative cups like this were made?

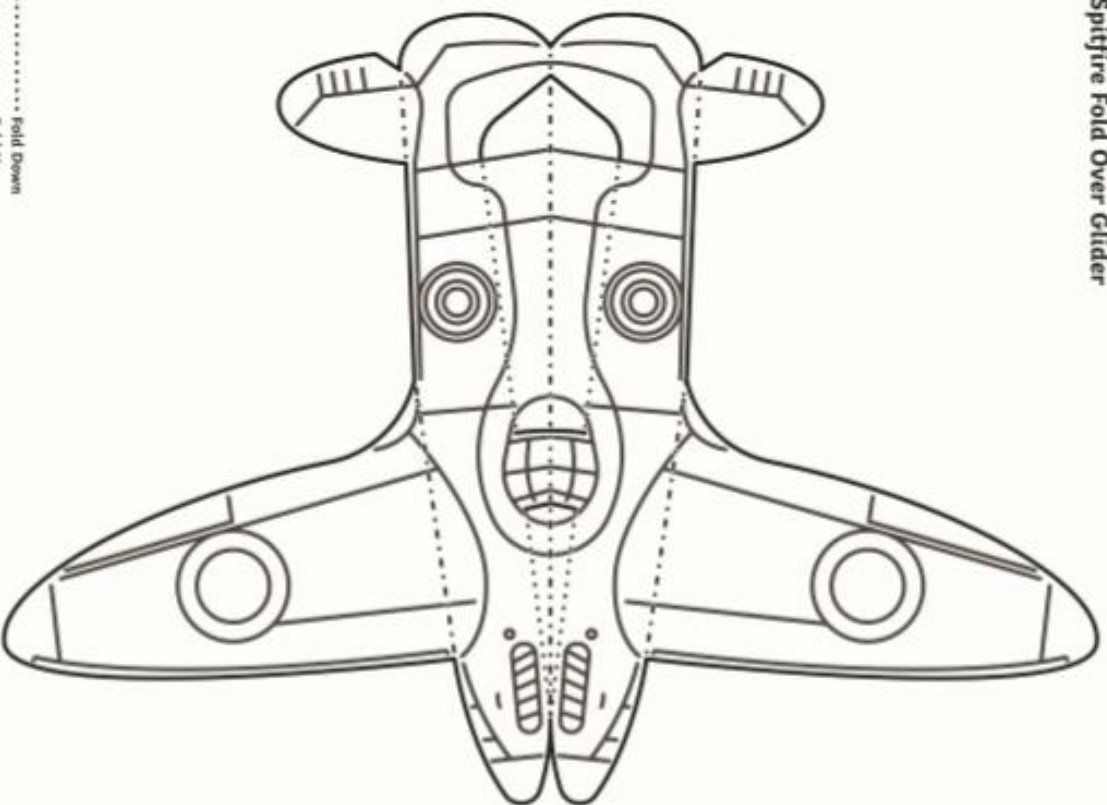
VE Day Teacup Design

Design your own VE Day cup. Think about your design and make sure it is bright and eye-catching.

You could include flags, important buildings or people who were involved in the Second World War.



Spitfire Fold Over Glider



..... Fold Down
..... Fold Up

