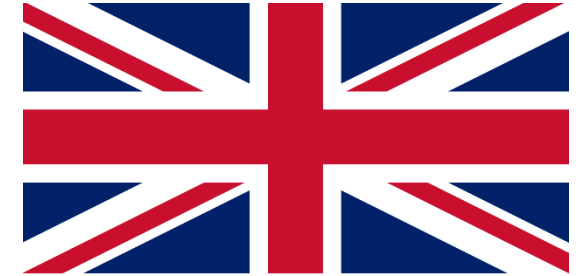


VE Day – 8th MAY 2020



Can you create the Union Jack? What colours will you need? You could make your own or decorate the template below.

Listen to some WWII music.

With the help of an adult, try a recipe from WWII. You can find some below.

Lots of people have a party to celebrate VE Day. Think about the different parties you have been to. Can you draw some of the things you might need for a party? This could be decorations, food or drink. Some of you may be able to write some labels for your pictures.

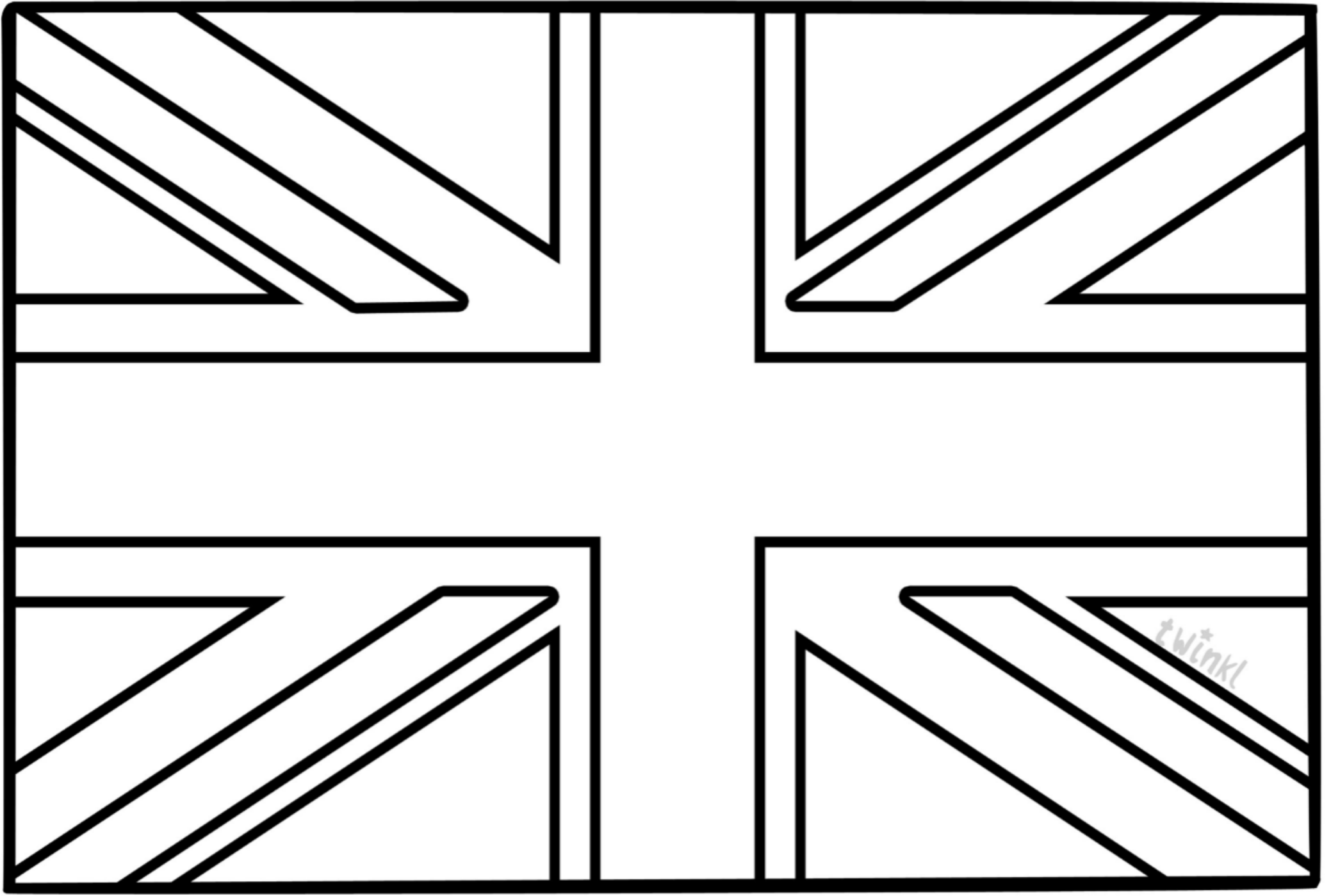


You could make some decorations to put up at home.

Make up your own VE day celebration dance with your family.



Have a Tea Party! If you take any photos, it would be lovely to see them.





Potato Scones

Ingredients

225g (½lb) mashed potato

225g (½lb) flour

Pinch of salt

2.5ml (½ tsp) baking powder

Milk

15ml (1 tbs) oil

Method

- Mix the potato, flour, salt and baking powder together with enough milk to make a stiff paste
- Roll out about 5mm (¼ in) thick
- Fry the first cake in a little oil, the others will do without
- Butter and serve hot, in a pile

Carrot Buns

Ingredients

225g (8oz) self-raising flour

75g (3oz) margarine or cooking fat

75g (3oz) sugar

4 tablespoons finely grated raw carrot

2 tbs sultanas (optional)

1 egg

Little milk or water

Method

- Preheat the oven to 220°C (425°F) Gas Mark 7
- Grease two baking trays

- Sift the flour into a mixing bowl
- Rub in the margarine or cooking fat
- Add the sugar, carrots, sultanas and egg
- Mix well then add enough milk or water to make a sticky consistency
- Put 12 small heaps on the baking trays
- Cook for 12-15 min or until firm and golden in colour

Bread Pudding

Ingredients

- 225g (8oz) stale bread
- 50g (2 oz) margarine or butter
- 25g (1 oz) sugar
- 1 tablespoon marmalade
- 50g (2oz) dried fruit
- 1 egg
- milk to mix
- ground cinnamon

Method

- Pre-heat the oven, Gas 4, 180C, 350F
- Put the bread into a basin, add cold water and leave for 15 minutes then squeeze dry with your fingers
- Crumble the bread to the basin
- Add all the other ingredients and enough milk to make a sticky consistency
- Add a pinch of cinnamon
- Spoon into a greased tin (20cm, 8") and bake in the centre of the oven for 1 hour (or steam in a greased basin for 2 hours)
- Remove from the steamer or oven and allow to cool for 10 minutes
- Serve warm or cold