

# RART DATE PACING





# HOST YOUR STAY AT HOME STREET PARTY FOR VE DAY

Coronavirus lockdown shouldn't mean we can't mark the 75th anniversary of VE Day, when the Allies finally brought an end to the Second World War in Europe.

On May 8, 1945 the six years of war that had devastated Europe were finally over and peace led to street parties and celebrations the length and breadth of the country.

So much had been planned nationally to mark this year's 75th anniversary before the Coronavirus left all those plans in tatters. But we can't let this commemoration pass unmarked in Fareham where we have such close connections to the armed forces.

So we are urging residents to prepare a "stay at home" street party of their own, with the other people that live in their home with them.

We have prepared some war-time recipes, a VE Day quiz and a VE Day Wordsearch to get you in the mood for a 1945 party.

But we really want you to decorate your homes and especially your front windows with some bunting. Our template here means you can print off a triangle of paper and design your own bunting – whether it is the Union Jack flag or some other design.

Send us pictures of your bunting and the best looking design will win an afternoon tea delivered to their home. You can send your pictures to publicity@fareham.gov.uk

And at 9pm on Bank Holiday Friday – May 8 – join all of us across the Borough in a rendition of We'll Meet Again, the song made famous by Dame Vera Lynn during the War, and used again by the Queen when addressing the nation just a few weeks ago.

Let's make this a VE Day to remember right here in Fareham.





# MAKE YOUR OWN BUNTING

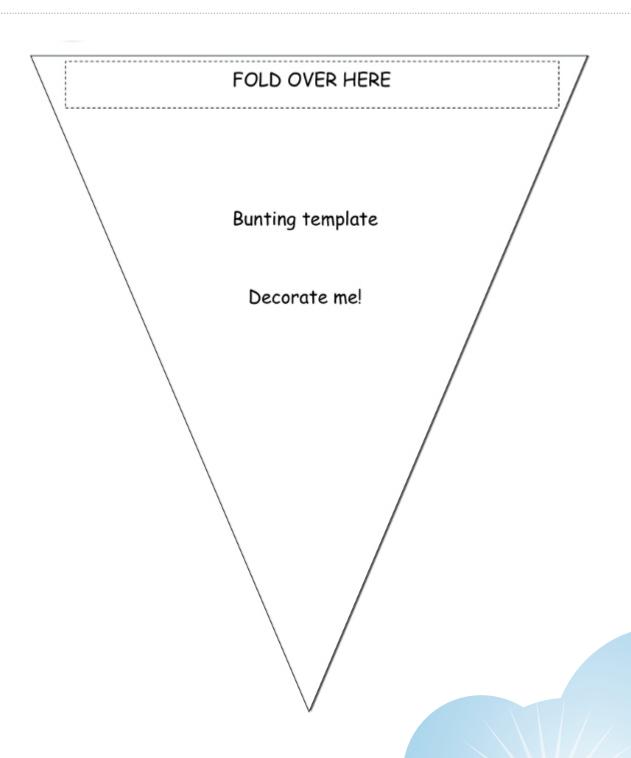
- 1. Draw round the template onto card and cut out your card triangle, or just print the template onto paper.
- 2. Stick leftover fabric scraps or coloured paper to your triangle. Or just colour it in. Trim around the edges if you need to.
- 3. Fold a flap at the top of your triangle where it says 'FOLD'.
- 4. Tuck some string into the flap and stick it down. Leave a bit of string free at the end.
- 5. Stick the other triangles on to the string, next to your triangle

Thanks to The Quilters Guild Museum – quiltmuseum.org.uk for kind permission to use their bunting template





# MAKE YOUR OWN BUNTING







# TRY OUT SOME VE DAY RATIONING RECIPES

Rationing was still in force when VE Day arrived in 1945 – in fact it remained in force until well into the 1950s.

We have pulled together some war-time recipes using the available rations – why not have a go and send us your photos of the finished dishes.

#### Rations in 1945 for one adult (children got half of this) for a week were:

D 11 /2 / 1 )	4
<ul> <li>Bacon and ham (3–4 slices/rashers)</li> </ul>	4 oz
Other meats	2 small chops
• Butter	2 oz
• Cheese	2 oz
Margarine	4 oz
Cooking fat	4 oz
• Milk	3 pints
Plus 1 packet dried milk per month	
• Sugar	8 oz
<ul> <li>Preserves every two months</li> </ul>	1 lb
• Tea	2 oz
• Egg (shell egg)	1
Plus 1 packet dried egg per month	
• Sweets	12 oz

Other foods such as canned meat, fish, rice, canned fruit, condensed milk, breakfast cereals, biscuits and vegetables were available in limited quantities on a points system.

An adult allowance might include a tin of salmon or fruit, and half a pound of dried fruit. Bread, flour, fish (if available), offal, game (including rabbit, venison, etc), sauces and pickles were not rationed, but were not always available.





## **RECIPES**

Recipes sourced from Recipes Past and Present - recipespastandpresent.org.uk

#### **Steamed and Boiled Puddings**

#### **Basic Recipe**

- 8 oz flour
- 2 oz sugar
- 2 oz fat
- 1 dried egg (optional)
- 1 teaspoon baking powder
- Salt
- Water or milk to mix

Beat the fat and sugar until white and creamy, and then add the flour mixed with baking powder, salt and reconstituted egg alternately. Add enough milk to make the mix a dropping consistency. If no egg is used, mix with the milk alone. Add fruit or flavouring. Place in a greased basin cover with greased paper and steam for  $1\frac{1}{2}$  to 2 hours.

#### **Prune Sponge**

- 8 oz flour
- 1 oz fat
- 1 tablespoon syrup
- ½ teaspoon mixed spice
- ½ teaspoon nutmeg
- ½ teaspoon bicarbonate of soda
- Salt
- Water or milk to mix
- 8-12 prunes

Rub the fat into the dry ingredients and mix to a soft consistency with syrup and milk or water. Place the soaked stoned prunes in the bottom of a greased basin, and pile the pudding mixture on top. Cover with a greased paper and steam for  $1 \frac{1}{2}$ —2 hours. Use the prune juice thickened with cornflour or custard powder as a sauce.

#### Marmalade Pudding

- 4 oz stale bread
- 2 tablespoons flour
- 1 tablespoons sugar
- 1 oz. margarine
- 2 tablespoons marmalade
- 1 level teaspoonful baking powder
- 1 egg (reconstituted)
- 1/4 pint of milk or water

Add the margarine to the milk and warm until the margarine has melted. Crumble the stale bread and pour over the warmed milk and melted margarine. Allow to stand for 10 minutes. Add flour, sugar, half the marmalade and the reconstituted egg and beat well then add the baking powder. Place the rest of the marmalade in the bottom of a greased basin and pour the mixture over. Cover and steam for 1 ½ hours.

#### **Bread and Butter Pudding**

#### Sufficient for two children

- 3 oz bread
- 1½ oz margarine
- 1½ oz fruit
- 3/4 pint custard

Spread the margarine on bread, cut into cubes. Arrange layers of bread cubes and fruit in a small pie-dish, pour custard over this and bake in moderate oven till brown.





## **RECIPES**

Recipes sourced from Recipes Past and Present - recipespastandpresent.org.uk

#### **Ginger Pudding**

- 2 oz sugar [or 1 tablespoonful syrup]
- 2 oz margarine
- 6 oz flour
- 1 teaspoon ginger
- 1 teaspoon baking powder
- · Milk and water

Cream fat and sugar. Mix together the flour, baking powder and ginger. Add to the creamed fat and sugar. Mix to a soft consistency with liquid. Steam for 1 hour.

#### **Oatmeal Cheese Rarebit**

#### For one person

- 1 oz grated cheese
- ½ oz toasted oatmeal
- Salt and pepper
- 1 teaspoonful coarsely chopped parsley
- 1 oz. flour
- 1/4 pint water
- Toast

#### Method

Make a sauce with the flour and water. Add the cheese oatmeal and seasonings, stir well and cook for a minute or two. Pour on to toast. Place under the grill until brown. Sprinkle with parsley just before serving.

#### **Tomato Cheese Savoury**

- 4 slices bread toasted on one side
- 4 tomatoes
- 3 oz grated cheese
- Salt and pepper

#### Method

Cut tomatoes into slices, lay these on untoasted sides of the bread. Sprinkle with grated cheese, salt and pepper. Put under grill until cheese has melted and browned. Serve hot or cold.

# Vegetable Pie with Cheese and Oatmeal Crust

- 4½ lbs cooked mixed vegetables
- ½ pint stock or water
- 2 oz oatmeal
- 6 oz flour
- 1 oz Fat
- 2 oz cheese pastry
- Salt
- Water to mix

#### Method

Place cooked vegetables in a pie dish with a little vegetable water. Season, rub fat into the flour then add the grated cheese, oatmeal and salt. Mix to a stiff dough with water. Roll out the pastry then cover the pie and bake in a moderate oven for 30 minutes



# **RECIPES**

Recipes sourced from Recipes Past and Present - recipespastandpresent.org.uk

#### **Cheese Savoury**

 1 egg. Made from 1 level tablespoon egg powder and 2 tablespoons water.

½ pint milk

1 teacup of breadcrumbs

4 oz grated cheese

Seasoning

#### Method

Reconstitute the egg, then beat with the milk. Add the other ingredients and pour into a greased dish, bake for 20 minutes in a moderate oven until brown and set.

#### **Cheese Pancake**

- 4 oz flour
- 2 oz grated cheese
- 1 ½ gills milk and water
- 1 teaspoon baking powder
- Salt and pepper

#### Method

Mix the flour and liquid into a batter then add baking powder and cheese. Melt fat in a frying pan, and when smoking hot pour in sufficient batter to cover the bottom of the pan. Fry pancakes to a golden brown on each side. If liked, this mixture can be made into drop scones, using a girdle, greased hot plate or frying pan.

#### Vegetable au Gratin

- 3 breakfast cups diced cooked vegetables
- 1 breakfast cup cooked white or coloured beans
- 1 small piece chopped leek
- 3 tablespoons browned crumbs
- 3 oz grated cheese
- 4 oz flour
- ½ pint vegetable liquid
- ½ pint milk

#### Method

Mix the flour to a smooth paste with some of the liquid. Bring the rest of the liquid to the boil and pour over blended flour. Return quickly to the pan and cook for a further 5 minutes, stirring all the time then add the cooked vegetables and half the cheese. Pour into a fireproof dish, sprinkle with remainder of the cheese and crumbs. Grill until brown.





# TAKE PART IN OUR VE DAY QUIZ

Why not host a Zoom quiz with family and friends as part of your "stay at home" street party for VE Day.

Here's our questions and answer sheet for your quizmaster:

Q: What date did Hitler commit suicide, which led Germany to surrender to allied forces?

A: April 30 1945

Q: Who said this? – "We may allow ourselves a brief period of rejoicing. Today is Victory in Europe Day."

A: Sir Winston Churchill

Q: How long did the Second World War last?

A: Six years and one day

Q: Rationing food in Britain continued way after the war. When did it end?

A: July 1954

Q: When did Japan surrender?

A: August 15, 1945

Q: How many people celebrated in the streets of the UK when news broke out that the war was over?

A: More than 1m people

Q: Who was President of the United States on VE Day?

A: Harry S Truman – President Roosevelt had died one month before.





# **VE DAY QUIZ** (CONTINUED)

- Q: What was the name of the final meetings of the heads of government of the Soviet Union, the United Kingdom, and the United States in 1945?
- A: Yalta Conference or Argonaut Conference
- Q: How many nations were involved in World War Two?
- A: 30
- Q: On which date did the D-Day invasion take place?
- A: June 6, 1944
- Q: What treat was first introduced during the World War II to compensate for the shortage of chocolates?
- A: Nutella
- Q: "The war to end all wars" was said by which politician?
- A: Woodrow Wilson
- Q: What was called a "Liberty Steak" during World War Two?
- A: A Hamburger
- Q: World War Two resulted in the formation of an international organisation devoted to worldwide security and peace. What is it?
- A: United Nations
- Q: Which WWII general was also selected as the US Army's entry for the first modern pentathlon at the 1912 Olympic Games
- A: George S. Patton





# **VE DAY QUIZ** (CONTINUED)

- Q: Which British single-seat RAF fighter aircraft accounted for 60 percent of the RAF air victories in the Battle of Britain?
- A: The Hawker Hurricane (even though the Spitfire was perceived by the public to be the main RAF fighter and had a higher victory-to-loss ratio)
- Q: Name the Group Captain and winner of the Victoria Cross who founded a well known charity bearing his name that supports disabled people?
- A: Leonard Cheshire
- Q: In which year did Churchill become Prime Minister? And what was Churchill's official government role and title before becoming Prime Minister?
- A: 1940 (10 May the same day Germany invaded France, Holland and Belgium). First Lord of the Admiralty.
- Q: What was the name of the main site for British codebreakers during World War II? And which TWO German cipher machines were the most important to have their codes broken?
- A: Bletchley Park. Enigma, and Lorenz.
- Q: On 9 July 1943, the Allies started the invasion of which island in Operation Husky?

  A: Sicily





# **VE DAY WORDSEARCH**

RTOHLLIHCRUHCNBSXXXPOMZQZ CZAKLUNILATSPEXDAXCYVUXQS OMNAMURT SYRRAHUGQDDWZ BARNNGRQJSGOBEFHSVTINPWYZ V E R B I L L L B P U P T G G ORAGODXNPFRI EQVTRVMZCHE F C sHGR X NGGTHXPA LMDOGHLT Т Т GY Т AXTRTAVWI RCBAOWNU CQYGCUFPWJ BUUJRZY KGSEDLSWQBGCZSCOYBJBERLI IENAC RRUHWCHI KYHHCP KUF CADWRELT 11 C S G Y HGUMGRKE RESEZDQENNYAMOMTX SUSKSHTEBAZI LEQNSGGIIXBQS EJFQHU YQHF ΗL JT SENH OWE R QLLNYD DBRAWEB MAT TNKXCI MLTMI HYORLBDTZ RUP G U = 1R A ΤI ONIΝ CMMTROOS EVELTQLPNRAQCJ N M V M K W U A U W W D B Y L C V Z Z J B I A G L P K U A C R W E Y R F K U N W K Q G Y U J A D M U A J Z B R E D N E R R U S Z M S I N G I N G

AIRRAID STREETPARTIES ALLIES SURRENDER BERLIN **VEDAY BLACKOUTS** VICTORY BLITZ WAR BONFIRES **BUCKINGHAM BUNTING** CHURCHILL DANCING DDAY EISENHOWER ELIZABETH FLAGS HARRYSTRUMAN HITLER HURRICANE KINGGEORGE LONDON PALACE RATIONING ROOSEVELT SINGING SPITFIRE STALIN





# **WE'LL MEET AGAIN**

Please singalong to this song made famous by Dame Vera Lynn during the War, and the words used by HM The Queen in her recent address to the nation on the Coronavirus pandemic.

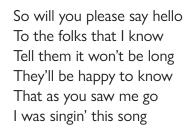
# Let's have a Fareham singalong at **9pm** on Bank Holiday Friday – May 8 – to mark the 75th anniversary of VE Day!

We'll meet again
Don't know where
Don't know when
But I know we'll meet again some sunny day
Keep smiling through
Just like you always do
'Till the blue skies drive the dark clouds far away

So will you please say hello To the folks that I know Tell them I won't be long They'll be happy to know That as you saw me go I was singing this song

We'll meet again
Don't know where
Don't know when
But I know we'll meet again some sunny day
We'll meet again
Don't know where
Don't know when
But I know we'll meet again some sunny day

Keep smiling through
Just like you always do
'Til the blue skies
Drive the dark clouds far away



We'll meet again
Don't know where
Don't know when
But I know we'll meet again some sunny day



