

# Why not try these crafty ideas to create your own V.E. day party decorations?

## VE DAY RIBBON ROSETTE FAVOUR

Lots of favours and souvenirs were created and sold on VE Day. Make your own using ribbon or strips of decorated paper.



Bend each ribbon strip round and glue, then glue the centre down on top of the join.



Layer each ribbon piece on top of each other forming a rosette and glue in place. Fold the pointed ribbon twice to make tails of a bow and glue on the back of the rosette.



Glue the small loop on the back enclosing a hair clasp or a safety pin.



Glue the centre in the middle of the rosette to hide all the joins. Wear as a badge or in your hair!

## VE DAY DECORATIONS

Across small towns and local communities the main focus of events on VE Day were usually on children. They celebrated with street parties, parades, fancy dress, and sports days. Making decorations out of whatever they had to hand, newspaper party hats were a favourite. Here is how to make a simple newspaper hat.



Using a large newspaper or piece of paper, fold the paper in half.



Fold the top two corners down so they meet in the middle.



Fold the bottom front flap upwards and repeat on the other side.





## HOW TO MAKE VE DAY BUNTING

Bunting is easy to make and can be a fun activity for the whole family. Here's a step by step guide to get you started.

### WHAT YOU NEED

- Red white and blue fabric, such as scraps, old pieces of clothing or other recycled fabric
- Ribbon or bias binding tape at least 14mm wide
- Thin cardboard
- Sewing machine or just a needle and thread

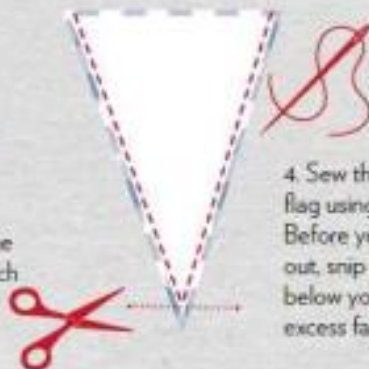
1. Draw a triangle on a piece of cardboard and cut it out. The size and shape is entirely up to you, you may want to go for a classic shape or perhaps narrow or short triangles.

2. Pin the template on your fabric and cut it out. Cut twice as many pieces of fabric as you would like to create flags.



Why not embellish your flags with felt shapes, buttons or ribbon? It is easier to do now before you go onto step 3.

3. Once all have been cut-out place two pieces of fabric with the right sides together on top of each other. Front and back don't have to match, get creative!



4. Sew the two long sides of each flag using a 1cm seam allowance. Before you turn them the right way out, snip the bottom point away below your stitches to remove excess fabric from the bottom.

5. Turn your flags the right way out and press all your flags for a nice crisp finish and arrange them in your desired order.



6. Evenly space the flags along the ribbon. Fold the ribbon over to enclose the raw edge of the flag and pin in place.



7. Sew the flags in place along the ribbon with a straight stitch. Leave at least 40cm of ribbon free from flags at each end for hanging your bunting proudly on display.

## NO-SEW BUNTING

Don't have access to a sewing machine?  
Or would you like to get small children involved?

### WHAT YOU NEED

- Red white and blue scrap fabric
- Ribbon
- Fabric glue or PVA glue
- Paper and scissors



1. Draw a diamond shape on a piece of paper, around 27cm high and 20cm wide gives a good size flag, then cut it out.

2. Pin the paper shape to your fabric and cut it out.

3. Take your ribbon and place it vertically in the middle of the diamond shape, then add some glue along the three sides of one half of the diamond. Fold the diamond in half over the ribbon to make a triangle.



4. Repeat this process until the bunting is the desired length. Keep an equal distance between each flag when attaching it to your ribbon and leave enough ribbon free at the end to make sure you can hang your creation.

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## VE DAY PRINT OUTS



Cut each individual strip



## VE DAY MUSIC AND SING-ALONG



Set the mood for your celebrations at home and tune in to our special VE Day 75 Celebrations Spotify playlist. Scan this special barcode in the Spotify search bar.



### ROLL OUT THE BARREL

Roll out the barrel,  
We'll have a barrel of fun  
Roll out the barrel,  
We've got the blues on the run,  
Zing boom taramel,  
Ring out a song of good cheer,  
Now's the time to roll the barrel,  
For the gang's all here  
Da-da-da-da, da-da-da-da  
Da-da-da-da, da-da-da-da



### HERE WE ARE! HERE WE ARE! HERE WE ARE AGAIN!!!

Here we are! here we are! here we are again!  
There's Pat and Mac and Tommy and Jack and Joe.  
When there's trouble brewing,  
When there's something doing,  
Are we downhearted?  
No! Let 'em all come!  
Here we are! here we are! here we are again!  
We're fit and well, and feeling as right as rain,  
Never mind the weather,  
Now then, all together,  
Hullo! Hullo! Here we are again!

### WE'LL MEET AGAIN

We'll meet again  
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

### TAKE ME BACK TO DEAR OLD BLIGHTY

Take me back to dear old Blighty!  
Put me on the train for London town,  
Take me over there,  
Drop me anywhere,  
Birmingham, Leeds, or Manchester,  
well, I don't care!  
I should love to see my best girl  
Cuddling up again we soon should be  
(Whoa!)  
Tiddle-iddley-igthy  
Hurry me back to Blighty  
Blighty is the place for me!

### KEEP RIGHT ON TO THE END OF THE ROAD

Keep right on to the end of the road,  
Keep right on to the end,  
Tho' the way be long, let your heart be strong,  
Keep right on round the bend,  
Tho' you're tired and weary still  
journey on,  
Till you come to your happy abode,  
Where all the love you've been  
dreaming of  
Will be there at the end of the road.

### SING AS WE GO

Sing as we go,  
And let the world go by,  
Singing a song,  
We march along the highway,  
Say goodbye to sorrow,  
There's always tomorrow,  
To think of today  
Sing as we go,  
Although the skies are grey,  
Beggars or king,  
You've got to sing a gay tune  
A song and a smile,  
Make it right worthwhile  
So sing, as we go along



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## VE DAY RECIPES

Inspired by recipes of wartime favourites we have put together some recipes for you to try at home. During the war most food was rationed and often the recipes resorted to some unsavoury alternatives so here we have given these a tasty twist for you to enjoy.

### VICTORY SAUSAGE ROLLS

1 packet of Ready made puff pastry  
6 Sausages – flavour of your choice  
Apple – peeled and cored  
Breadcrumbs – made from 1 slice of bread  
100g Strong cheddar cheese – grated  
1 beaten egg  
Seed mix

Remove the skins from the sausages and add to a bowl with the breadcrumbs. Grate the apple onto some kitchen roll, wrap, then squeeze to remove some of the liquid. Add the apple to the sausage mixture, along with the cheese, half the beaten egg and mix together. Roll out your puff pastry until it is roughly the thickness of a £1 coin and cut into long strips approx. 12cm wide. Carefully spoon a long line of sausage mixture down along the strips. Fold the pastry over and seal the edge closed with a fork. Place the sausage rolls on a large, lined baking sheet. Cut into sections only cutting partly across, don't cut the sealed edge. Bend the roll round into a wreath shape with the sealed edge on the inside. With a sharp knife make V shape slashes across the top of each sausage roll. Brush the tops with beaten egg and sprinkle with the seed mix. Bake in the oven at 180°C for 25 – 35 mins, until the tops are golden brown and sausage meat is cooked through.



### HOMEMADE LEMONADE

#### INGREDIENTS

- 4 unwaxed lemons
- 175g golden caster sugar
- 150ml lemonade
- A large handful of ice cubes, plus extra for serving

#### METHOD

Blitz the lemons in a food processor or blender with half of the sugar, some ice cubes and 500ml/18fl oz water. Strain the juice into a jug and reserve.  
Tip the lemon pulp back into the food processor. Add the rest of the sugar, more ice cubes and 500ml/18fl oz water and blitz again. Strain this into the jug with the reserved juice (discard the pulp). Serve with lots of ice.

### HOMEFRONT HASH

340g/1 tin of corned beef, diced  
500g peeled diced cooked potatoes  
150g finely chopped onions  
3 tbsp of butter/margarine  
Worcestershire Sauce or tabasco  
4 eggs soft boiled, shelled and halved.  
Salt and pepper

Gently fry the onions in a little of the butter until they are soft and golden, add the remaining butter and when hot throw in the potatoes and corned beef. Season with salt and pepper and carefully mix onions through and add a dash of Worcestershire sauce or tabasco to taste. Press down into an omelette shape in the pan. When nicely browned turn and brown on the other side. Divide up and serve in individual small bowls with fresh parsley and a halved egg on top.



### POTATO PETE'S OVEN SCONES

180g plain flour  
2 level tsp baking powder  
115g mashed potato  
25g butter  
50g strong cheddar cheese grated  
1 tbsp of chopped chives  
1 tsp mustard  
1/2 tsp salt  
4-5 tbsp milk

Sift the flour, salt and baking powder into a bowl. Mix thoroughly with the potato, mustard, cheese and chives. Rub the butter in with your fingers, and blend into a soft dough with the milk. Rollout to 1/2 inch thickness, cut into small rounds and glaze the tops with milk. Bake on a greased baking sheets in at 180°C for 15 minutes.





## VE DAY RECIPES

This first recipe comes from Georgina Landemare, Winston Churchill's cook! It is described 'on VE Day, 8 May 1945, when after giving his rousing speech to the massed crowds in Whitehall, he made a point of turning to his faithful chef and thanking her 'most cordially', saying he could not have managed all the way through the war without her.' - Read: *From Introduction by Landemare, G. Churchill's Cookbook*

### CHURCHILL'S SWISS ROLL

130g caster sugar plus extra  
3 eggs  
85g plain flour  
1/2 tsp baking flour  
Strawberry or Raspberry Jam



Beat the eggs and sugar together for 5 minutes. Sift in the flour and baking powder. Grease and line an oblong baking sheet and spread over the mixture. Bake in a very hot oven (180°C) for 8 minutes. Turn immediately on to some sugared paper, trim edges. Spread with hot jam and roll up.

### CELEBRATION TRIFLE

Swiss Roll  
4 tbsp sherry  
2 x Strawberry or Raspberry Jelly  
75g Custard powder  
1.2l Milk  
50g sugar  
300-450ml Double Cream  
2 tbsp icing sugar  
1 tsp vanilla extract  
Fresh Raspberries and Blueberries

Remember to leave out the sherry if serving to children!



Cut slices of swiss roll and arrange around the bottom and sides of a large glass bowl. Drizzle with sherry. Dissolve one jelly as per the instructions on the packet and carefully pour onto the layer of swiss roll. Place in the fridge to set. Make the custard as per the pack instructions using the measurements given here to make a nice thick custard. Cover the surface with cling film and leave to cool. Once cool, pour the custard over the set swiss roll jelly layer and push evenly to the sides. Allow to set uncovered so it forms a skin. Dissolve and make the second jelly packet allowing it to set slightly before spooning on top of the custard. Whip the double cream with vanilla and icing sugar until it holds soft peaks. Spoon a layer of cream on top of the jelly layer smoothing the surface. Arrange the raspberries and blueberries to form a union jack pattern.

'What I remember very well were the wonderful lunches with which we were served. Bowls of fruit, sherry trifles, jellies and cream were on the tables, and we had chicken, ham and wonderful beef steak puddings etc. We certainly could not grumble about our food.' Phoebe Senyard, Naval Section, Bletchley Park

### RED WHITE AND BLUE MERINGUES

300g caster sugar  
5 egg whites  
Red food colouring  
Blue food colouring



Place sugar on a lined baking tray and bake in a preheated 200°C oven for 7-8 minutes. Whisk the egg whites with an electric mixer until stiff peaks form. Slowly add the sugar to the egg whites continuing to whisk until smooth. Using a piping bag and a large nozzle paint alternating red and blue stripes inside the piping bag before filling with the meringue mixture. Pipe meringue kisses on to a lined baking sheet. Bake at 100°C for 1 hour. Allow to cool and serve with strawberries and cream.

### DIG FOR VICTORY CARROT CAKES



175g soft brown sugar  
175g butter  
225g grated carrot  
3 eggs beaten  
150g plain flour  
1 1/2 tsp bicarbonate of soda  
1 1/2 tsp baking soda  
1 tsp ground cinnamon  
1/2 tsp ground ginger  
1/2 tsp ground nutmeg  
Pinch of salt  
To decorate:  
225g cream cheese  
1 tbsp honey  
Grated zest of 1 orange  
Ready made icing in red or blue

Line a cupcake tin with paper cases. Cream the butter and sugar. Add the eggs. Sift in all the dry ingredients and mix well. Add the grated carrot and mix again. Spoon dollops of mixture into the paper cases and bake in a preheated oven at 180°C for 15-20 minutes. Once baked allow to cool on a wire rack. Beat the cream cheese with the honey and orange zest and spread on top of each of the cakes. Cut a simple V out of the ready made icing and place on top to finish.

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