



**KEEP
CALM
AND
STAY IN**



75th Anniversary • Friday 8 May 2020

wakefieldcouncil
working for you



Celebrate VE Day at home!

This year's VE Day 75th Anniversary celebrations will now be different to what many of us had planned.

Whatever your plans, please follow all the government's guidelines to stay at home, protect the NHS and save lives. You can find more advice and local information at bit.ly/CoronaWFD

We've created this party pack so that you can still mark the occasion, stay safe at home and follow the social distancing rules

We've got everything you need to celebrate in person with your household and virtually with your friends and family, from decorations to recipes and even a playlist to enjoy!

Let us know how you're marking the anniversary of VE Day. Share your photos and videos with us **@MyWakefield** on Instagram and Twitter

Our party pack includes:

- **Decorations to make at home**
- **Recipes from the 1940s**
- **A Spotify playlist to get your party started**
- **A party planner with suggested games and activities**



THIS IS VE-DAY



Make your own decorations

Use the template on the next page to create your own paper bunting.

You will need:

- **Paper**
- **Scissors**
- **String or ribbon**
- **Pencils, crayons, or paint to complete your designs**

Method

Print the template page and use it to colour in or create your designs.
If you don't have a printer, you can trace or copy the template by hand.

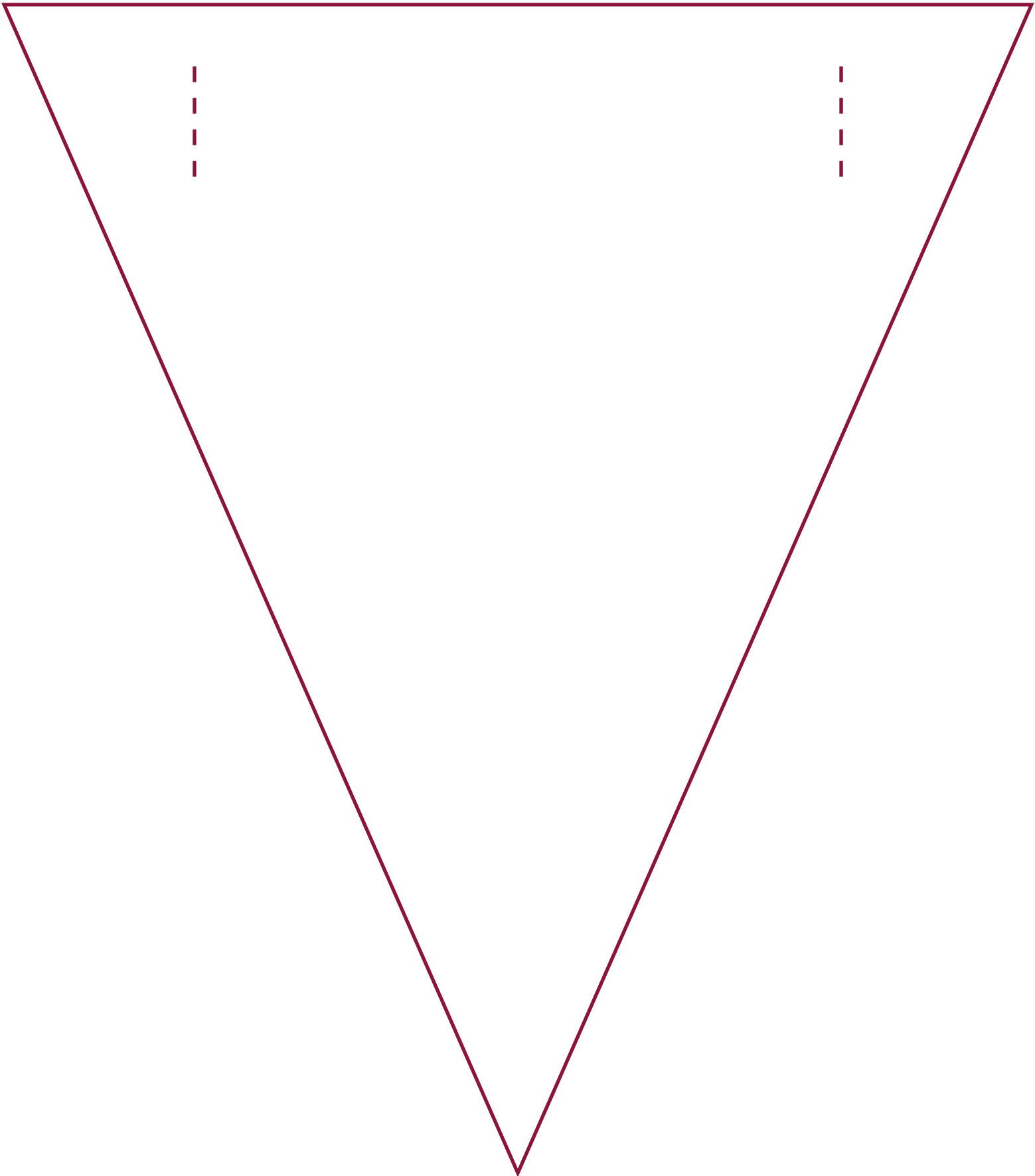
Cut out as instructed. Thread string through the holes and space your flags evenly. Don't forget to show us your handiwork!

Here are some design ideas:



Bunting Template

Cut out as many flags as you need
Cut along lines to insert string



Recipes

Why not try these delicious recipes taken straight from the 1940s?

Thanks to The 1940s Experiment for these fantastic ideas, visit their website for more tasty recipes at the 1940sexperiment.com

Something to snack on

Potato floddies

Potato floddies are 1940s snacks, a bit like a hash brown. Floddies can be cooked and spread with jam or cooked with a pinch of mixed herbs, salt and pepper for that hash brown taste.

You will need:

- 2 large potatoes, scrubbed with skins on
- a little flour
- salt and pepper
- a pinch of mixed herbs
- butter, margarine or dripping for frying

Method

1. Grate your scrubbed potatoes into a large bowl (coarse)
2. Add in salt and pepper and herbs
3. Sprinkle in flour and stir, keep adding until a batter begins to form and starts to bind together the grated potato
4. Non-stick pans work best, place fat into pan and heat on medium/hot
5. Drop in a large spoonful of the floddie mix and press down to flatten out
6. Fry until browned on one side (a few minutes or so) and turn. Fry the other side
7. Remove from heat. **Eat!**

Each potato makes about 3 floddies so this recipe makes 6 or more floddies.



Something for a big appetite - Homity Pie

Homity Pie is an open topped pie said to have first been made by Land-Girls during WW2 and supposedly to have originated in the West Country. It's delicious even when cold - perfect for a garden picnic!

You will need:

- 4 largeish potatoes
- 2 largeish leeks
- 1 eating apple, cored and chopped into small cubes
- 2 cloves garlic (chopped finely)
- 1 egg
- butter or margarine (generous)
- 4-6 oz cheese (use more if you have lots to spare)
- fresh or dried thyme (to your own taste)
- salt and pepper (to your own taste)
- Shortcrust pastry made with 6 oz flour and 3 oz fat

Method

1. Make the shortcrust pastry using plain flour (we used half strong -wholemeal and half white) and 3 oz fat (I used 1/2 veg shortening and -1/2 hard margarine). Rub fat into flour to make breadcrumbs and then -bind together with a little water to make a pliable dough
2. Roll the dough out into a greased pie dish, mine measured about -10 x 6 inch and place it into oven on 200 c for about 10 minutes or so-to half cook.
3. Leave skins on your potatoes and chop into chunky cubes, place in boiling water and simmer until tender
4. Chop up leeks and garlic and sauté in a pan gently (with butter or - margarine) until cooked. Add in plenty of thyme and the chopped apple-and toss
5. Drain potatoes then add to pan of leeks, 1 whisked egg, add more butter or margarine and 2oz of the grated cheese and loosely mix, add in lots of salt and pepper until it tastes good!
6. Dollop mixture into the pie dish on top of the pastry, then top with 4oz of cheese (or more if you have more available in your cheese ration as it completes the pie beautifully), a sprinkle more of thyme and pepper
7. Cook in oven at 220 C until the top is browned
8. Remove and leave to cool a bit before serving

This should make about 8 portions!



Something for a big appetite

Chocolate biscuits

These biscuits and chocolate spread are both made from authentic children's choice recipes from a leaflet sold during the war by Cadbury's for 1d.

You will need:

- 1 tablespoon of syrup (golden, corn or maple)
- 2 oz/ 1/4 cup margarine
- 1 oz/ 1/8 cup of cocoa powder
- 4 oz/ 1/2 cup plain flour (I found I used more)
- 2 oz/ 1/4 cup sugar
- 1/4 teaspoon of bicarbonate of soda
- 1 teaspoon vanilla essence

Method

1. Melt margarine and syrup and vanilla essence in a pan and mix in cocoa powder until smooth
2. Mix in the sugar then mix in the flour until smooth
Add more flour if required until you can handle like a dough
3. Roll out and cut into squares and prick all over and place in an oven at 180 C for 10 minutes or more
4. Sandwich together, when cool, with chocolate spread (see recipe below)
Makes around 8 sandwiched cookies

Chocolate spread

You will need:

- 1 oz cocoa powder
- 1 1/2 tablespoons (2 tablespoons US) sugar
- 1 dessertspoon flour (1 tablespoon US) flour
- 1/2 cup milk

Method

1. Mix dry ingredients
2. Add the milk gradually and bring to the boil and lower heat
3. Best until smooth and until mixture thickens
4. Allow to cool
5. Use in biscuit recipe above

Delicious... Show us your bakes @MyWakefield !



Let's get this party started!

No party is complete without a playlist to enjoy.

We've created a Spotify playlist of wartime and 1940s music to get you 'in the mood' for a 'boogie woogie'...

Scan the QR code below to get the playlist and let's see your best moves!



Plan your day

Here's a handy party planner with suggested games and activities to keep the whole family entertained on VE Day!

Trim up



Create your own VE Day bunting, then trim up your house and garden

Get cooking/ baking



Try out some of our recipes

Get into fancy dress



If you haven't got any 1940s costumes, why not challenge your household to dress in red, white and blue?

Get the tunes on



Don't forget to try our Spotify playlist, or make your own

Try a tea dance



As well as our 1940s playlist, we've made a playlist of tea dance music.

A Tea Dance is an afternoon social dance with tea and cake.

Think Strictly Come Dancing - a mix of songs such as the waltz, foxtrot, tango and cha cha cha.

Did we mention the tea and cake?

Get the playlist by scanning this code on Spotify:



If you fancy learning some moves, search 'ballroom dance steps' on YouTube!

Have a virtual VE Day celebration



Call your friends and family and get them on video call and don't forget to share your day with us on social media!
@MyWakefield #VEDay75

Challenge the kids with games and activities



Challenge kids (of all ages!) to some 1940s games and activities. Here are just a few you can try at home:

Marbles – **rules here.**

Fivestones or jacks – **rules here.**

Dominoes – **rules here.**

Card games – **Go Fish, Slapjack, Concentration, Crazy Eights**

Board games – **Monopoly, Scrabble, Backgammon**



VE Day events

As well as planning your own activities at home, why not join in with these national events happening during the day?

11am

Two minute silence

11.15am - 12pm

The Royal British Legion VE75 Livestream

8pm - 9pm -

VE Day 75: The People's Celebration, BBC One

9pm

'We'll Meet Again' singalong

Useful Links

Here are a few organisations and charities helping veterans and their families

The Royal British Legion, the national network supporting our Armed Forces community. www.britishlegion.org.uk

Combat Stress, the UK's leading charity for veterans' mental health
www.combatstress.org.uk

SSAFA, the Armed Forces charity. www.ssafa.org.uk/west-yorkshire

