

HAYES PRIMARY SCHOOL

8th MAY 2020

Join in with
us and celebrate the
75th anniversary of
VE day!





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During the weekend of Friday 8th - Sunday 10th May 2020, people from across the UK will be celebrating the 75th anniversary of VE day from their homes.

This celebration is to remember that on Friday 8th of May 1945, it will be 75 years since the Allied victory in Europe during the Second World War.

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Please join us by decorating your house and enjoying a picnic with your household from your home or in your garden.

It would be wonderful to receive photographs of your celebrations. Further information is provided on the activity sheet below.



Tasks



Decorate your home and windows with bunting and flags.

You can choose to use the colours from the British Flag or design your own.

These can be printed from the enclosed pack.

Alternatively, you might choose to create bunting for a country of your choice.

Experiment with cooking some traditional recipes from WWII. The Recipe book is enclosed.

Dress up in the colours of the Union Jack flag. You may also create props for your outfits, these can include badges, paper hats, necklaces and so forth.



Check out this website for further facts about VE Day and WWII along with a cool playlist from the 1940s
<https://ve-vjday75.gov.uk/plan-your-ve-day-party/>

We would be delighted to receive any photographs of your celebrations. These can include photographs of the activities you may have completed, the outfits worn by your household and images of your party.

Email them to your shared year group address and you might see them featured in next week's newsletter!



Thank you!

We would like to take a moment to say that we appreciate and understand that, for some of you, you may not wish to celebrate at this time, and we are offering these activities as an optional way to celebrate an important moment in British history.

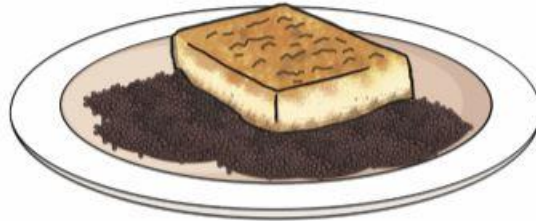
The HPS Team

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

★ Eggless Sponge ★

Ingredients

1/2 pint of tea (without any milk or tea leaves/bags)
3 oz butter/margarine
3 oz sugar
3 oz sultanas
10 oz wholewheat flour (add 3-4 teaspoons of baking powder)
1 teaspoon all spice (mixed spice)
extra cinnamon if required



Method

Add the tea, sugar, butter and sultanas into a saucepan. Heat gently until the butter has melted, leave it to cool.

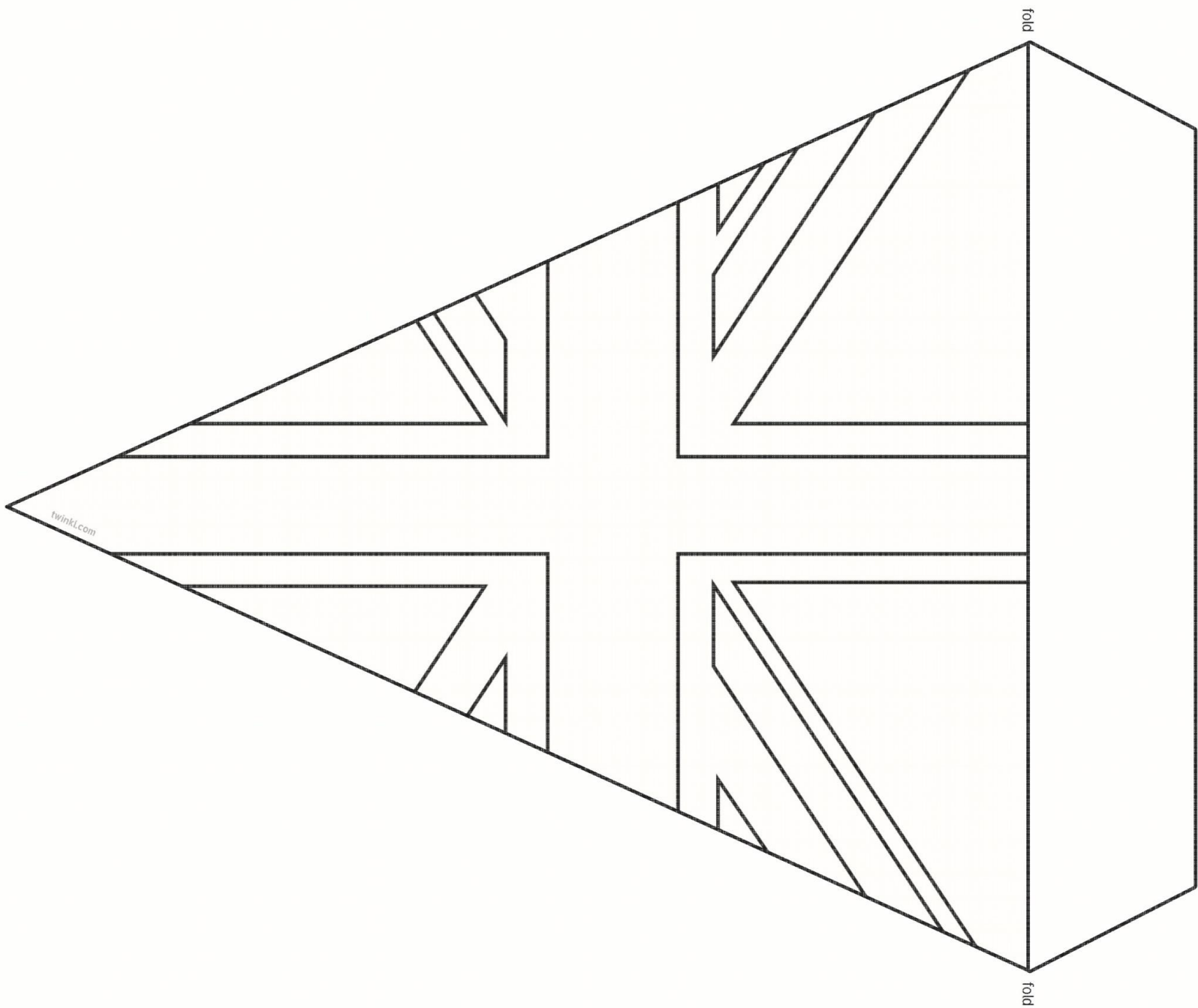
Mix all the dry ingredients together.

Add and mix the dry ingredients into the cooled liquid. Give it a beat and mix it well.

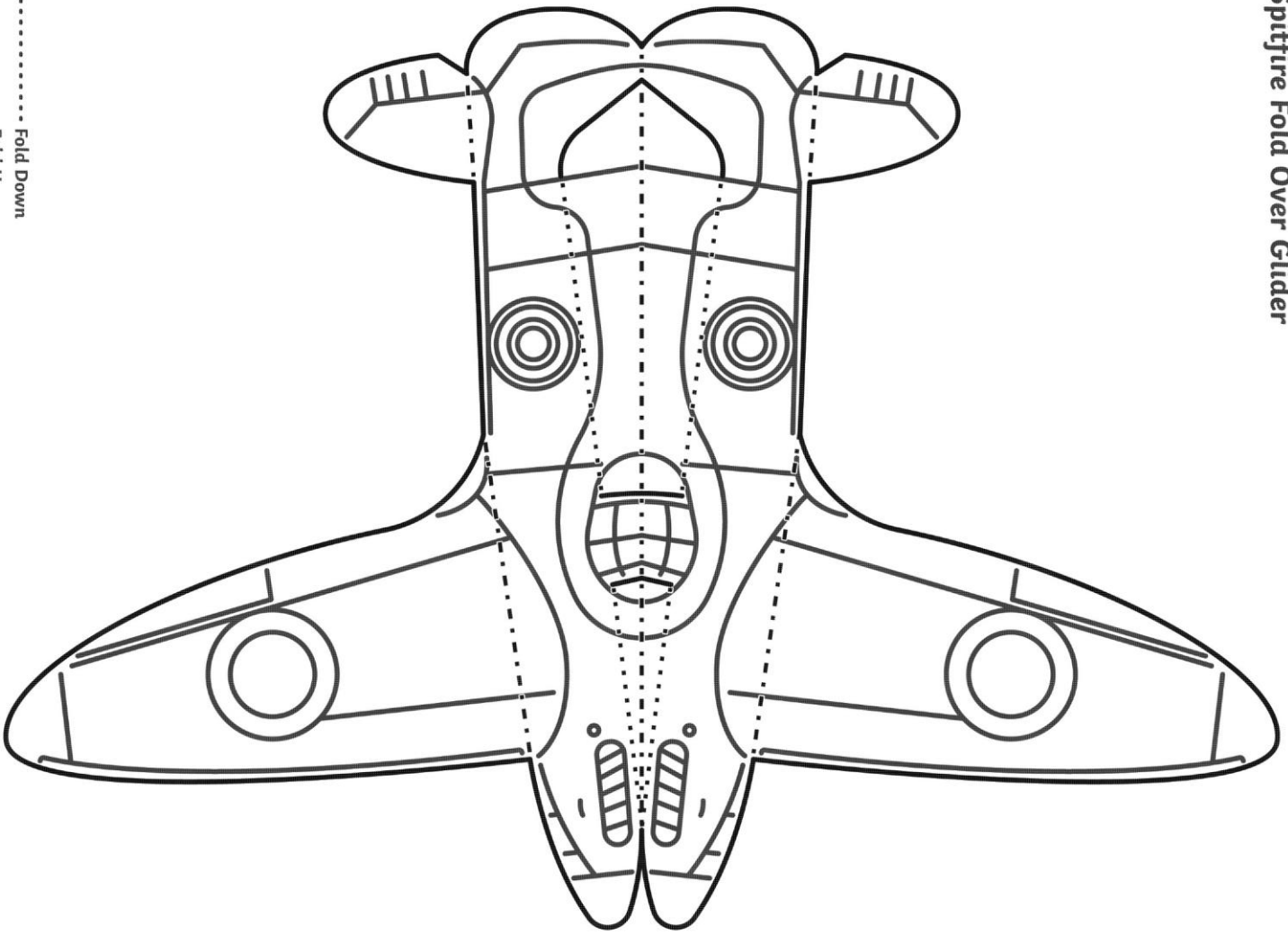
Grab a 7 inch cake tin and grease it. Put the mixture into it.

Cook on 180 degrees for around 45 minutes or more.

Serve and Enjoy!



Spitfire Fold Over Glider



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

