

English - Reading

During the war food was rationed because it wasn't as easy to get hold of. Each person was allowed a certain amount of different foods such as meat, butter and eggs. This meant that people had to think creatively about how to make meals with less ingredients or use different ingredients instead. Have a read of the wartime recipes on the next few slides. Some of them sound yummy but others less so!

Hello Year 2!

Our home learning looks slightly different today - that is because tomorrow is a special bank holiday to celebrate the 75th anniversary of VE Day. Don't worry if you don't know what this means - we are going to do lots of activities about it today!

History- VE Day

VE Day stands for 'Victory in Europe' day and marked the day the Second World War ended in Europe. This happened on 8th May 1945 - 75 years ago. There had been 6 years of fighting so VE Day was a time for big celebrations! The Prime Minister Winston Churchill made a speech and there were lots of parties in the street. Watch the first 2 minutes of this video to see how people celebrated
<https://www.youtube.com/watch?v=IeZEwdtAgzI>

Art - Make a Union Jack

The flag of the United Kingdom is called the Union Jack. Lots of people waved Union Jack flags during the VE Day celebrations 75 years ago and today lots of people have decorated their houses with them to celebrate the anniversary too. Can you make a Union Jack at home to hang up in your window? There are some templates on the next slide.

Morse code cracker

During the war messages were sent using a special code called Morse code. Every letter was made up a dots and dashes. Can you crack this code?

<https://www.bbc.co.uk/cbbc/quizzes/bp-morse-code-adventure>

P.E. - Learn the Lindy Hop!

The end of the war was a time for celebration. Lots of people had parties with music and dancing. A popular dance during the 1940s was a dance called the Lindy Hop. Have a go at learning some of the steps here!

<https://www.youtube.com/watch?v=r5DWLZGQOoE>

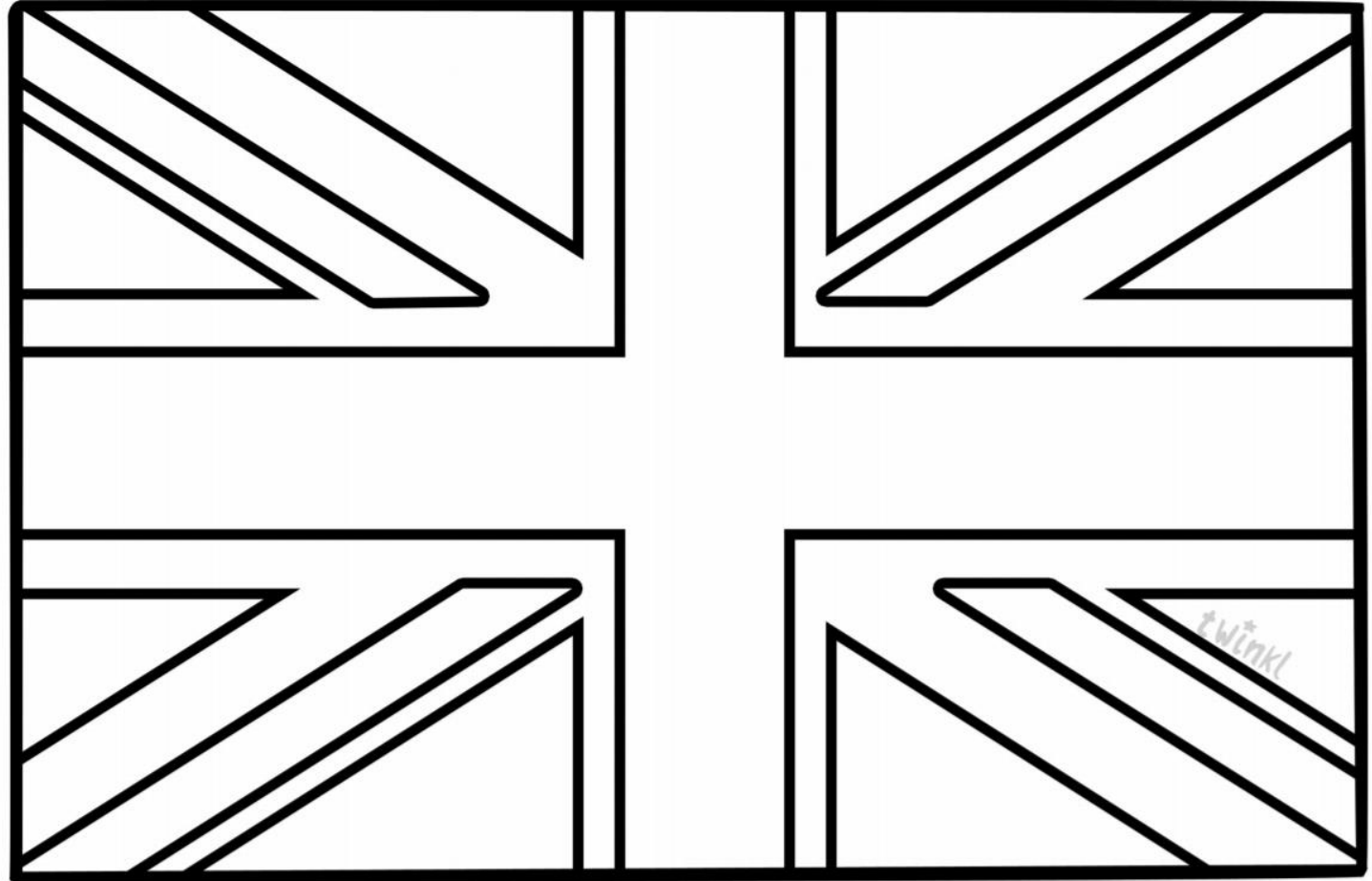
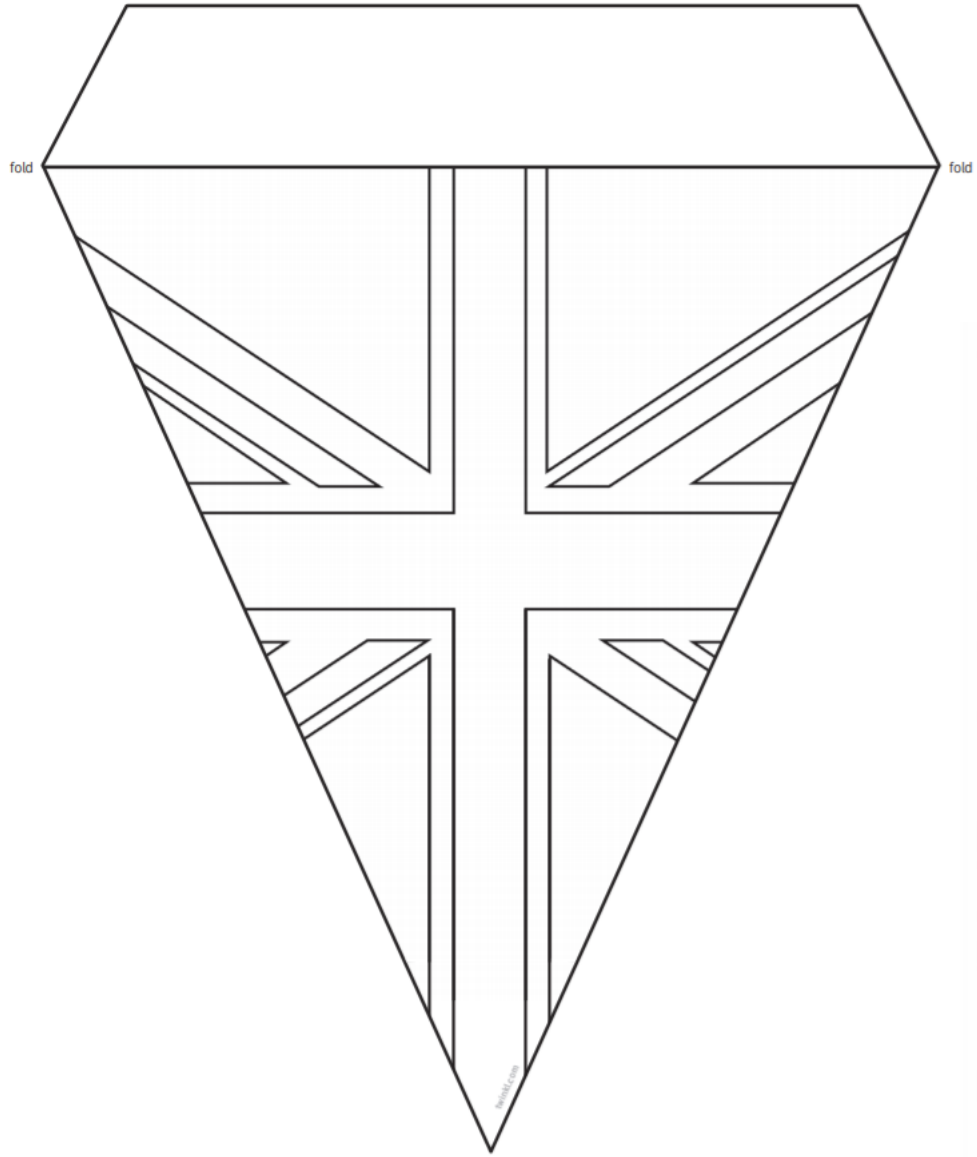
Music

Have a listen to these popular songs from the 1940s. Do you have a favourite?

<https://www.bbc.co.uk/teach/school-radio/history-ks2-world-war-2-clips-ww2-songs-index/zbq9gwx>

Did you know...?

Although VE Day happened in May, the war didn't actually end until September.





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

1. Add the tea, sugar, butter and sultanas into a saucepan. Heat gently until the butter has melted, leave it to cool.
2. Mix all the dry ingredients together.
3. Add and mix the dry ingredients into the cooled liquid. Give it a beat and mix it well.
4. Grab a 7 inch cake tin and grease it. Put the mixture into it.
5. Cook on 180 degrees for around 45 minutes or more.
6. Serve and Enjoy!



Eggless Chocolate Cake



Ingredients

3oz margarine or fat

7oz plain flour

1 tsp baking powder

1/2 tsp salt

1 1/2oz cocoa

3oz sugar

1/4 pint warm milk and
water

1 tsp bicarbonate of soda

1 tbls vinegar

1/2 tsp vanilla essence

Method

1. Rub the margarine or fat into the flour, salt and baking powder.
2. Add together the mixture, cocoa, sugar, milk and water. Mix it altogether.
3. Dissolve the soda in the vinegar to add into the cake mixture, with the essence.
4. Mix everything together and place it into a greased tin to bake.
5. Bake for 1 1/2 hours.
6. Serve and enjoy!

Wartime Recipes



Trench Stew



Ingredients

1 turnip or large potato
1 parsnip
1 pint of water
2 carrots
1/2 stock cube
Stale bread or 1 biscuit
1/2 tin corned beef

Method

1. Chop up the carrots into small pieces.
2. Chop up the other vegetables into larger pieces.
3. Add the vegetables and the 1/2 stock cube to a pint of boiling water.
4. Stir the vegetables until they become tender.
5. Add in the 1/2 can of corned beef (you can leave this out if you are vegetarian)
6. Crumble in the stale bread or biscuits.
7. Leave and simmer for a few minutes.
8. Serve and Enjoy!



Spam Hash



Ingredients

2 large potatoes

1/2 onion

1/4 can of spam

tablespoon of butter/
margarine

Method

1. Wash the potatoes.
2. Cut them into quarters and boil until they are firm. Remove from the water and let them cool.
3. Chop up the onion.
4. Chop the spam up into chunks.
5. Add the butter to a large frying pan.
6. Add the onions and cook gently until nice and soft.
7. Take the potatoes and chop them into even smaller chunks.
8. Add the potatoes and spam chunks into the pan with the onions and continue to fry and stir them.
9. Turn down the heat and cover the frying pan if possible. Continue to cook for a further 5-10 minutes. If the texture is too sticky add a little bit of water and stir.
10. Once cooked, serve with your favourite vegetables.
11. Serve and Enjoy.
12. Serves 1