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The National Museum of the Royal Navy, National Army Museum and RAF Museum, have partnered together to help commemorate this special 75 Anniversary of VE Day.

On the evening of 7 May 1945, Victory in Europe was confirmed for the Allies. For the people of Britain, this was the news that they had been waiting for 6 long years! Sir Winston Churchill declared that the 8 May was VE Day and the country began to get ready for celebrations, parties and reunions. Come and join us in celebrating this special occasion with the activities in the VE Day 75 Party Pack.

Create your own VE Day bunting

With our range of different styles, decorate and colour in your own bunting and hang it on your window to help inspire your neighbours to join in! Celebratory bunting was hung on the streets and houses across the country. The make do and mend culture of the Second World War meant materials were easily accessible to allow everyone to join with this activity.

Wave the Union Jack flag

Grab a wooden spoon or stick in your garden and you too can wave the flag and help honour those who in today's world are working so heroically in helping to save lives.

Finish our VE Day poster

Get inventive and design your own VE Day Poster to put in your window. Colour it in and tell the world how you are planning on celebrating the special occasion.

Wartime cooking

We have selected a few of our favourite recipes from historic ration cookbooks and The RAF100 Cookbook.



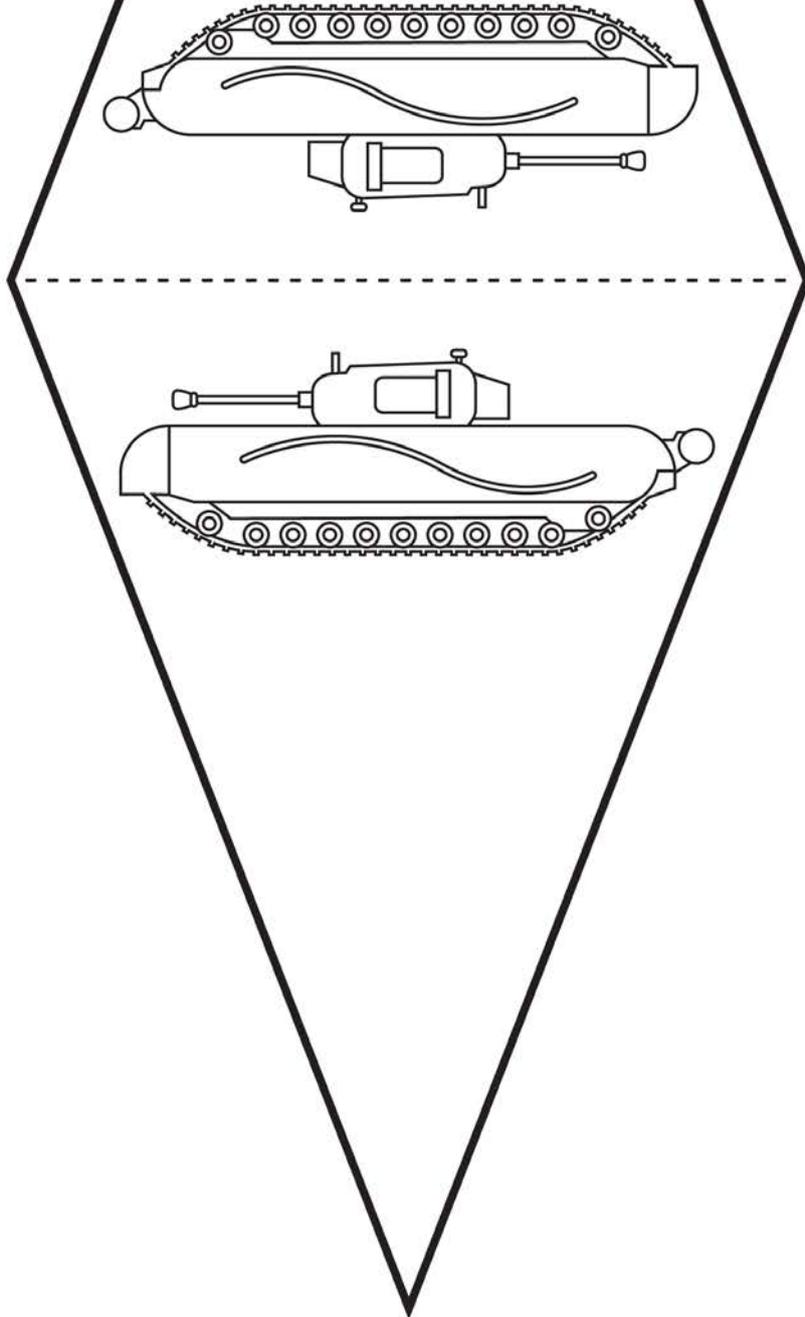
Take photos and post your designs or food to our social media channels @RAFMUSEUM, @NAM_London and @NatMuseumRN under the hashtag #StandWithYourServices

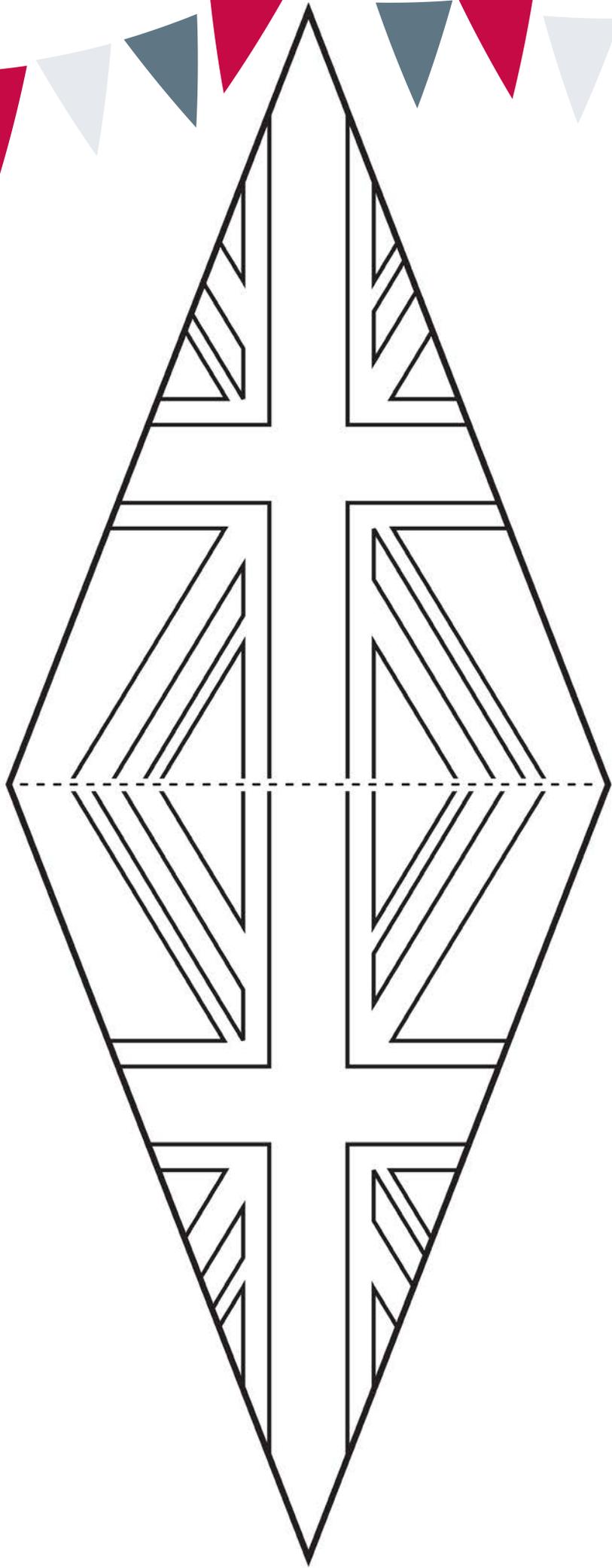


VE DAY BUNTING

- 1 Print out the bunting templates and colour in as many of the bunting flags as you like. The more you colour in the longer your bunting is.
- 2 Cut out your flags following the solid black line. Fold each flag in half along the dotted line, you should now have a triangle shape.
- 3 Cut a piece of string or ribbon and fold the flag over and glue in place. Repeat this with all of your bunting flags.
- 4 If you don't have a printer at home, why not trace, or copy, the outline and cut and colour your own bunting.

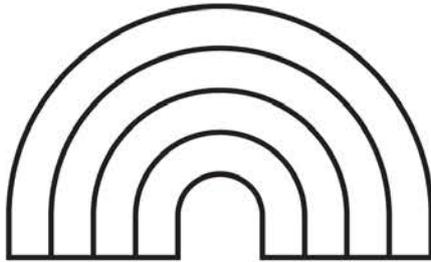
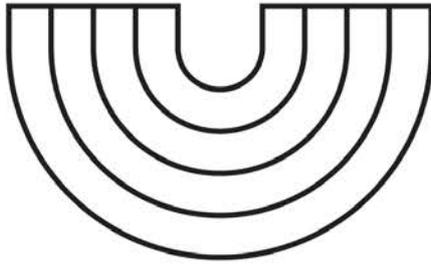




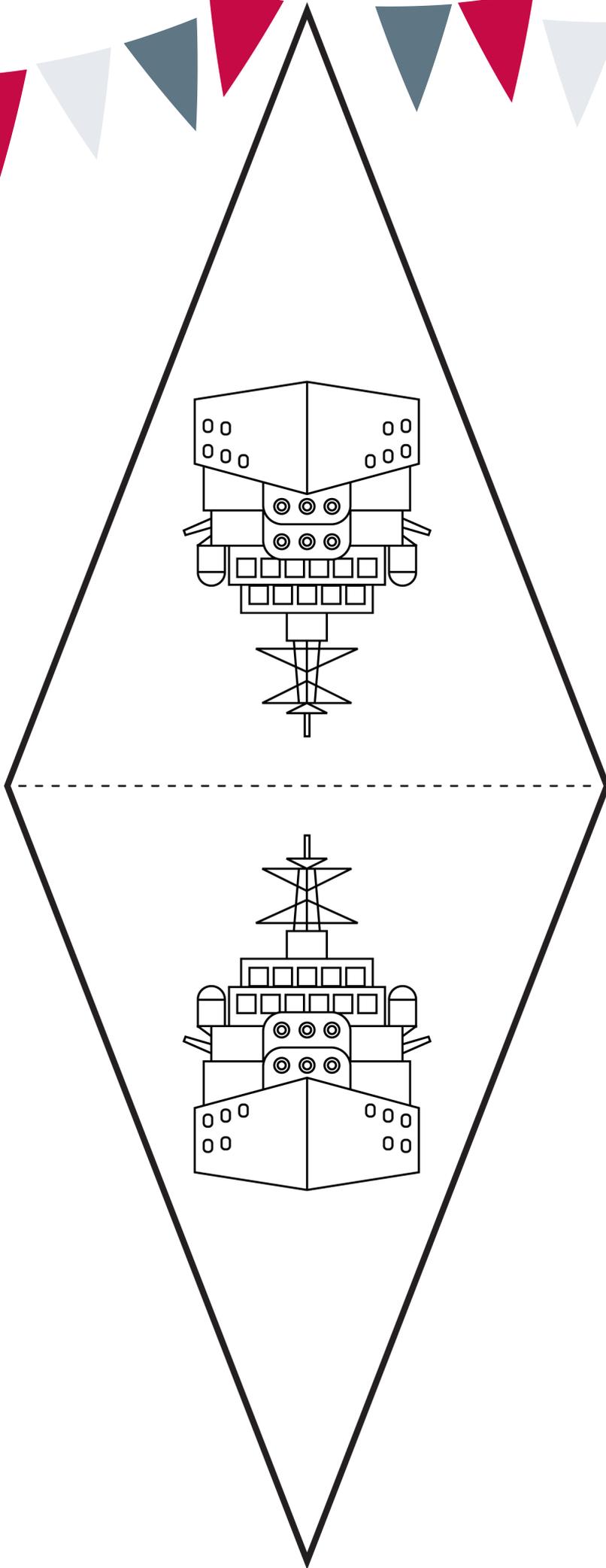


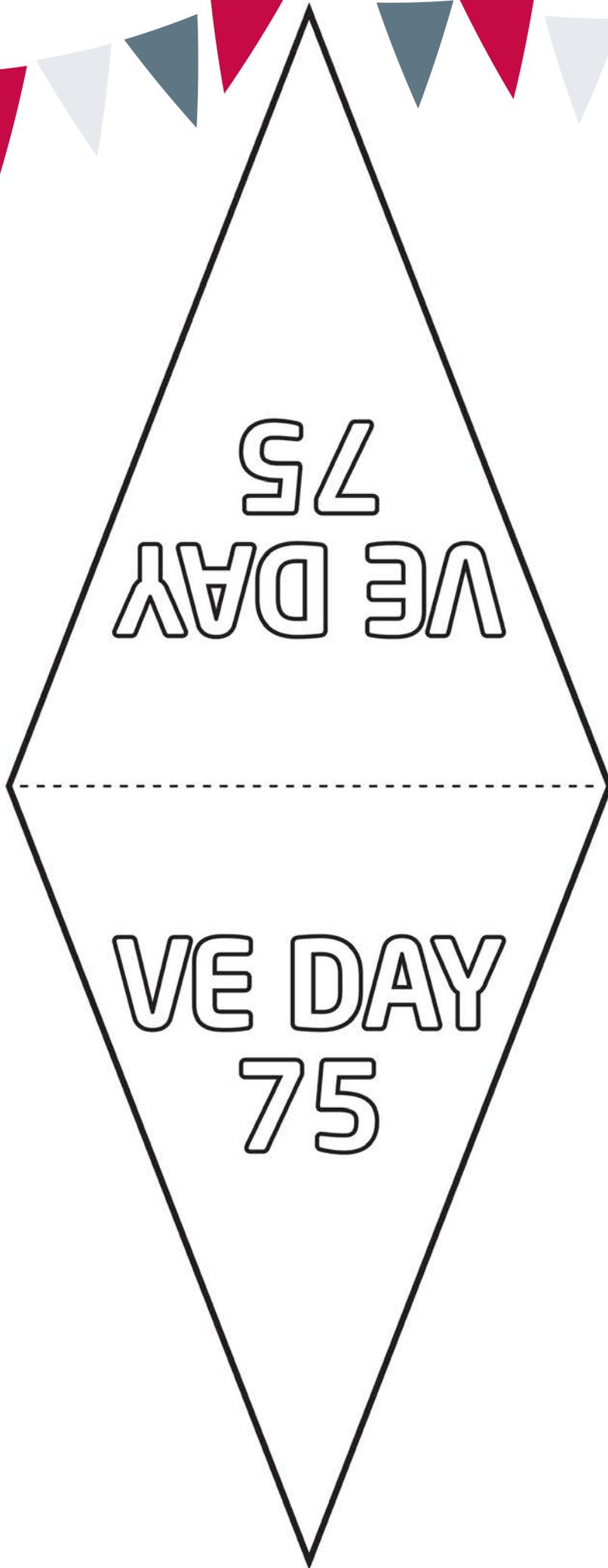


thank
you



thank
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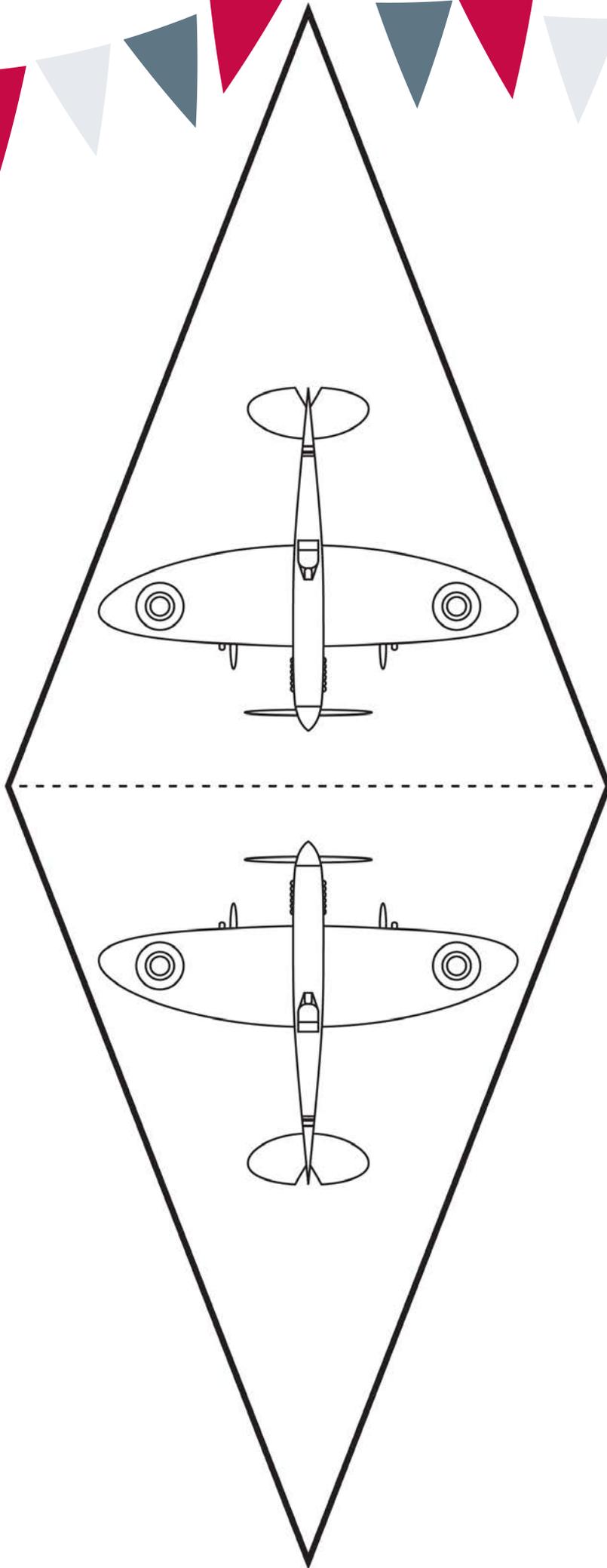


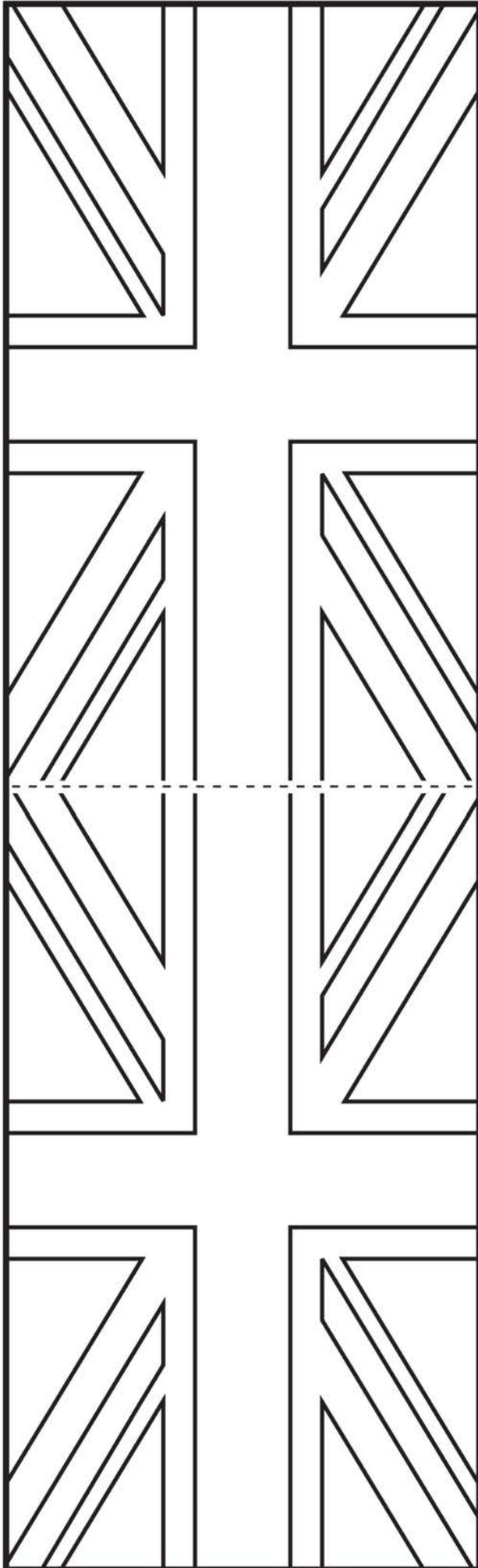
75

VE DAY

VE DAY

75





VE DAY UNION JACK FLAG

Print, colour and cut out the flag, borrow a wooden spoon from the kitchen, or a stick from the garden, and tape it together.

Did you know?

When Winston Churchill and King George VI delivered their speeches on the balcony of Buckingham Palace, they were greeted by thousands of joyous people (including a young future Queen Elizabeth II who had hidden amongst the crowds) waving the British Flag.



VIRTUAL
VEDAY 75
FESTIVAL



#VEDay75 #StandWithYourServices



WARTIME COOKING

Ration recipes

Here are two of our favourite appetising wartime recipes from the Second World War for you to try at home, one sweet the other savoury.

Corned Beef Rissoles

Cooking time 20 minutes **Quantity** 2 - 3 helpings

115g corned beef	4 tablespoons brown sauce or vegetable water
225g potato (mashed)	
225g mixed vegetables (cooked)	1 pinch mixed herbs
115g wheatmeal breadcrumbs	seasoning (salt and pepper)

- 1 Flake the corned beef and mix with the potatoes, vegetables and breadcrumbs.
- 2 Season and add the mixed herbs.
- 3 Bind the mixture with the brown sauce or vegetable water and form into desired shapes.
- 4 Bake in the oven for 20 minutes.

Carrot Cookies

Cooking time 20 minutes **Quantity** 12 - 15 cookies

1 tablespoon margarine	6 tablespoons self-raising flour
2 tablespoons sugar	1 teaspoon vanilla flavouring
4 tablespoons carrot (uncooked and grated)	1 tablespoon water

- 1 Cream the margarine and sugar together until it is light and fluffy.
- 2 Beat in the flavouring and carrot.
- 3 Fold in the flour, adding water as it gets dry.
- 4 Drop spoonfuls of the mixture onto a greased pan.
- 5 Sprinkle the tops with sugar.
- 6 Bake in a brisk oven for around 20 minutes.



The RAF100 Cookbook

This Hazelnut Oatcake is taken from The RAF100 Cookbook, it's perfect for a VE Day Party. For more recipes, and to purchase the cookbook, head to the RAF Museum Online Shop.

Faroese Hazelnut Oatcake

Quantity Serves 8



For the cake

150g rolled oats
300ml water
175g plain flour
1 tsp baking powder
1 tsp ground cinnamon
 $\frac{3}{4}$ tsp caraway seeds
 $\frac{1}{2}$ tsp salt
225g unsalted butter
300g light soft brown sugar
(plus extra for the top)
2 medium eggs, beaten
100g hazelnuts, finely chopped

For the vanilla pastry cream

500ml milk
4 large egg yolks
100g light soft brown sugar
2 tsp vanilla paste or extract
75g plain flour
2 tsp cornflour
Pinch of ground cinnamon
(optional)

To finish and serve

50g hazelnuts, toasted and finely chopped
Whipped cream or creme fraiche

To make the oatcake

- 1 Preheat the oven to 180°C.
- 2 Lightly butter a 19cm by 26cm baking dish and line the base with baking parchment.
- 3 Place the oats in a heatproof bowl, boil the water, pour over the oats and allow to soak for 15 minutes.
- 4 Sift the flour and baking powder into a bowl and mix in the ground cinnamon, caraway seeds and salt.
- 5 Melt the butter, pour into a clean bowl and whisk in the brown sugar and eggs.
- 6 Beat the wet mix into the dry mix then stir in the soaked oats and chopped hazelnuts until thoroughly combined.
- 7 Pour into the prepared tin, level the top, sprinkle over a thin layer of brown sugar and bake in the preheated oven for about 45 minutes until a skewer comes out clean when inserted into the middle of the cake.
- 8 Once cooked allow the cake to sit in the tin for 15 minutes before transferring to a wire rack to cool.

To make the vanilla cream

- 1 Bring the milk to a simmer.
- 2 Whisk the egg yolks, brown sugar and vanilla paste or extract together in a bowl until well blended.
- 3 Sift the plain flour, cornflour and cinnamon (if using) together and stir into the egg yolks and sugar
- 4 Gradually whisk the hot milk into the egg, sugar and flour mix.
- 5 Strain the mixture through a sieve into a clean pan and bring to a simmer and cook gently for 2 to 3 minutes stirring constantly to ensure the mix doesn't catch on the bottom of the pan.
- 6 Remove from the heat and pour the mixture into a bowl to cool.
- 7 Cover the top of the pastry cream with cling film or alternatively sprinkle the top with a little caster sugar to prevent a skin forming.

To finish and serve

Once the cake is cool, spread over the vanilla cream, sprinkle over the chopped toasted hazelnuts and chill in the fridge to set. Once set, cut into even-sized portions and serve with a spoonful of whipped cream or creme fraiche.



For the short crust pastry

150g plain flour
150g wholemeal flour
35g cornflour
Pinch of salt
175g butter
60ml/4 tbsp cold water

For the filling

600g floury potatoes e.g.
King Edwards or Maris
Pipers, peeled & halved
75g butter
2 medium onions, finely
chopped
2 medium leeks, halved
lengthways and cut into
1cm slices
2 cloves of garlic, finely
chopped or crushed
1 sprig of thyme, leaves
stripped
200g mature Cheddar
cheese, grated
1 tsp English mustard
powder
Small bunch of parsley,
coarsely chopped
200ml double cream
Salt and freshly ground
black pepper

Homity Pie

This traditional British dish has its roots in wartime cooking, the ingredients used were cheap and easy to come by. Ex-military, Stu Harmer, has given this dish a new lease of life in his recipe below.

Quantity Serves 6 - 8

To make the crust

- 1 Sieve the flours with the salt and rub in the butter to a sandy/breadcrumb texture.
- 2 Make a well in the centre; add the cold water and mix with a wooden spoon until the dough starts to come together.
- 3 Continue to mix as briefly as possible with your hands to make a firm paste, taking care not to over work the dough.
- 4 Wrap in cling film and allow to rest in the refrigerator for at least 20 minutes before using.
- 5 While the pastry is resting, preheat the oven to 200°C.
- 6 Lightly butter a deep 23cm baking dish or spring-form baking tin and line with the pastry allow an overhang of 3 or 4cm then trim off any excess and prick the base a few times with a fork to allow the steam to escape whilst cooking.
- 7 Line the pastry case with baking parchment and baking beans; blind bake for about 20 minutes until the pastry is firm and lightly coloured.
- 8 Trim off the excess pastry and set aside.

To make the filling

- 1 Par-boil the potatoes for 15 minutes, cool slightly then cut into roughly 2cm cubes; place in a large mixing bowl.
- 2 Melt the butter over a medium heat and, when starting to foam, add the onions and leeks; cook stirring frequently for 10 minutes until softened.
- 3 Add the garlic and thyme leaves; continue to cook for a further 3 to 4 minutes.
- 4 Add the cooked alliums to the potatoes along with 150g of the grated cheese, mustard powder, parsley and cream; season well with salt and pepper and mix to thoroughly combine.

To cook the pie

- 1 Transfer the filling to the pastry case, scatter over the remaining grated cheese, return to the oven and cook for 25 to 30 minutes.
- 2 Once cooked remove the pie from the oven and allow to rest at room temperature for 10 minutes before cutting into portions.



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