



ENGLISH HERITAGE



VE DAY

75TH ANNIVERSARY

— 8 May 2020 —

VE DAY PARTY PACK

In May 1945 Germany surrendered to the Allies and, after six long years of fighting, the war in Europe came to an end. Millions of people up and down the country greeted the news with bonfires, bunting, parades and parties, and there was singing and dancing in the streets.

This pack will help you put together your own celebrations to mark the 75th anniversary of VE Day. Please ensure your celebration respects all public health guidelines relating to the coronavirus (COVID-19) which are in place on 8 May, or whenever you choose to mark the anniversary.

For full advice visit [gov.uk/coronavirus](https://www.gov.uk/coronavirus)

Show us how you're celebrating! Share your party photos with @EnglishHeritage on Instagram and Twitter using #VEDay75

Visit the official VE Day website for the latest up to date information www.ve-vjday75.gov.uk

THIS PACK INCLUDES:

- recipes for tasty 1940s dishes to serve on the day
- a VE Day poster to display in celebration
- lyrics to popular 1940s songs
- tips for dancing the Lindy hop swing.

VE DAY

75TH ANNIVERSARY

8 May 2020

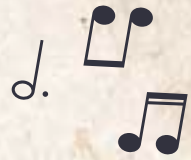


ENGLISH
HERITAGE



1940s MUSIC AND DANCE

SING-ALONG



LAMBETH WALK

Any time you're Lambeth way
Any evening, any day.
You'll find us all,
Doing the Lambeth Walk - oi!

Every little Lambeth gal,
With her little Lambeth pal.
You'll find 'em all
Doin' the Lambeth Walk - oi!

Everything free and easy,
Do as you darn well pleasey.
Why don't you make your way there
Go there, stay there.

Once you get down Lambeth way
Every evening, every day,
You'll find yourself
Doin' the Lambeth Walk - oi!

WHITE CLIFFS OF DOVER

There'll be bluebirds over,
The white cliffs of Dover,
Tomorrow, just you wait and see.

There'll be love and laughter,
And peace ever after,
Tomorrow when the world is free.

The shepherd will tend his sheep,
The valley will bloom again.
And Jimmy will go to sleep,
In his own little room again.

There'll be blue birds over,
The white cliffs of Dover,
Tomorrow, just you wait and see

LISTEN TO OUR PLAYLIST

We've created a VE Day Spotify playlist for you to sing along to, just scan the barcode on the right on Spotify:



HOW TO DANCE THE LINDY HOP



The 'Lindy Hop' is a swing dance that originated in New York in the late 1920s and early 1930s. It gained popularity in the UK in the 1940s thanks to the American servicemen stationed here during the Second World War.

THE SWING OUT

The Swing Out is a cornerstone Lindy Hop move. It's danced in 8-counts and is a basic building block for other dance steps.

STEP 1

Rock step - take a step back with your full weight, then transfer the weight to your front foot while keeping it in place.

STEP 2

Triple step - take a step to your side. Bring your feet together. Take another step to your side.

STEP 3

Walk

STEP 4

Walk

STEP 5

Triple step



READY FOR MORE?

When you triple step, try to swing the rhythm three-a-four, or long-short-short



DRINKS

GINGER BEER

1 gallon / 4.5 litres of boiled water

1 lb / 450g sugar

½ oz / 14g yeast

1 level teaspoon ground ginger

1 level teaspoon cream of tartar

METHOD

1. Put the yeast in a basin with 280ml water and 1tsp of sugar. Stir and leave to stand until the yeast rises.
2. Put the boiled water, sugar, ginger and cream of tartar into a large jug. Once the water is lukewarm warm, stir in the yeast.
3. Leave to stand until cool, then skim well and bottle carefully. It will be ready for use in two days.

LEMONADE

3 lemons

2 oz / 55g granulated sugar

2 pints / 1.2 litres water

METHOD

1. Peel the rind from the lemons and cut them into 1cm slices.
2. Place the lemon rinds in a bowl and sprinkle the sugar over them. Let this stand for about an hour.
3. Boil the water and then pour over the sugared lemon rinds. Allow this mixture to cool and then strain.
4. Squeeze the lemons into another bowl. Pour the juice through a sieve into the sugar mixture. Stir well, pour into a jug and pop it in the fridge. Serve with ice.

SAVOURY SNACKS

CHEESE & MARMITE SWIRLS

12 oz / 340g plain white or wholemeal flour

4 oz / 115g margarine

4 oz / 115g strong cheddar cheese

2 eggs (or 7tbsp dried eggs)

1 teaspoon dried mustard powder

Salt and pepper

3 teaspoons of quick rise dried yeast

Marmite for spreading

METHOD

1. Mix together the flour, mustard powder, seasoning, yeast in a large bowl.
2. Break up the margarine and rub into the dry mixture, then add in the grated cheese.
3. Mix in the two beaten eggs and knead until a dough is formed.
4. Next, flour your work surface and rolling pin. Roll out the dough into an oblong shape about 1cm thick. You can make two smaller batches by breaking the dough in half.
5. Spread the Marmite across the dough sheet, then roll up into a long swiss roll shape and slice along with a sharp knife. This recipe makes about 30 swirls.
6. Place whirls on a greased baking tray, and brush with a little milk (optional) to glaze.
7. Place in the oven at gas mark 6 / 200 C for about 12-20 minutes.

SWEET TREATS

CARROT SCONES

12 tbsp self raising flour & 1 teaspoon baking powder – sifted together

2 tbsp butter (or margarine)

4 tbsp sugar

8 tbsp grated carrot

A few drops of vanilla essence

English Heritage Raspberry Preserve

METHOD

1. Pre-heat oven to gas mark 6 / 200°C. Grease a baking tray.
2. Leave the butter out so that it becomes nice and soft to work with - this makes it easier to mix in the sugar. Beat these until they are light and creamed.
3. Add in the grated carrot, a bit at a time. It won't look like the prettiest thing in the world – but stick with it. Add in the vanilla.
4. Slowly add the sifted flour. The more you beat, the more moisture the carrots will release to bind the mixture together. You will be left with a ball of sticky carrot-flecked dough.
5. Pinch and roll the desired amount between your hands. This recipe should make around 12 scones.
6. Place on baking tray and sprinkle with a little sugar (optional). Cook in the centre of the oven for about 20 minutes.
7. Once firm on top and at the sides, remove from the oven and cool before serving with raspberry preserve.