



## VE DAY 8<sup>th</sup> May 1945

The attempt by Adolf Hitler and the Nazi party to take over Europe failed.  
Germany surrendered on this day 75 years ago.

> **Read** about Langar during the Second World War - <https://historyoflangarforyoungpeople.jimdofree.com/a-little-history/the-20th-century/the-second-world-war/>

**Langar RAF Station** > **Read** the story, **One mission from Langar** about **George Blakeman**'s close encounter with death. Taken prisoner by the Germans, he was held in Poland until the war's end.

> **Task: Write a letter from George to his parents.**

*Tell the tale of your plane journey and escape from death - first person. Be brief and to the point – prisoners were given only a single sheet to write home. Remember: you do not want to worry your parents. And do not criticise the prison camp - the German guards censor all prisoners' letters.*



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**Langar School** Find - <https://historyoflangarforyoungpeople.jimdofree.com/a-little-history/the-reign-of-queen-victoria/langar-school/> and > **read** the section about **The Second World War**

**Evacuees** Children came to stay with local families during the war. They came to the countryside from the industrial city of Nottingham and from the busy seaside port of Great Yarmouth.

> **Task: Describe things that would have surprised, amused or worried either city children or children from a seaside town about living in a tiny country village.**

*(Use your experience of where you live and places you've been to help you. Write in the first person if you like.)*



## Rationing

To make sure that everyone had a fair share of food during the War, the Government rationed food. Fruit, vegetables and bread were not rationed and people were encouraged to grow their own and to keep hens. But many things were rationed. A typical weekly ration for an adult was:

Butter: 2oz(50g)	Bacon or ham: 4oz (100g)	Margarine: 4oz (100g)
Sugar: 8oz (225g)	Meat: value 1s/6d a week.	Milk: 3 pints
Cheese: 2oz (50g)	Eggs: 1 fresh egg a week.	Tea: 2oz (50g)
Jam: 1lb (450g) every two months.	Dried eggs 1 packet every four weeks.	Sweets: 12oz (350g) every four weeks

## Cooking

Recipe books were published during the War to show people how to make tasty meals from a limited number of ingredients. This recipe by Marguerite Patten, who worked for the Ministry of Food during the War, uses oats which are cheap, healthy, filling and tasty: **Oat Macaroons**

### Ingredients

- 4 oz rolled oats
- 4 oz self-raising flour
- 2 oz sugar
- 3 oz margarine
- 1 tablespoon golden syrup
- ½ - 1 teaspoon almond essence
- Milk to mix

(The metric system was not used in Britain at that time.

1 ounce (oz) = 25 grams approx)

Pre-heat the oven to 180C (160C fan/ 350F/ Gas Mark 4-5)  
Grease two baking trays well or use baking parchment.

### Method

1. Cream the margarine, sugar, almond essence and golden syrup. (Warm the tablespoon in hot water to make it easier to add the syrup.)
2. Add the flour and oats and mix well.
3. Add a little milk to bind the mixture into a dough.
4. Roll the dough into about 15 balls and place on the baking trays. Leave space between them – the balls will flatten out as biscuits.
5. Bake for 15 to 20 minutes or until golden.
6. Leave to cool - then eat!

**Do ask for adult help. And do wash your hands – nobody wants to eat germs!**

Use half margarine and butter for a tastier biscuit – but that's all your butter ration for one person for a week! Instead of almond essence, you could use vanilla essence, powdered ginger, cocoa powder, chopped nuts or desiccated coconut. Some people like Marmite or how about grated cheese, though you've only 2 oz per person to last you a week. Use what you have in the cupboard!

### Did you do it?!

How did it go? Did you alter the recipe to suit what you had in the cupboard. Tell me more: