

8TH MAY 2020

# THE STEPNEY GREEN DAILY

## VE DAY EDITION



Soldiers from the Women's Royal Army Corps in their service vehicle, driving through Trafalgar Square



May 1945: VE day, held to commemorate the official end of Britain's involvement in World War II, is celebrated by crowds at Trafalgar Square in London

### VE DAY

May Day is traditionally held on a Monday but will be put back to Friday 8 May 2020. VE Day, or Victory in Europe Day, marks the day towards the end of World War Two when fighting against Nazi Germany came to an end in Europe. The holiday will form part of a three-day weekend of commemorative event



## VE Day Timetable 2020

**11am — Two-minute national silence to remember the declaration of victory and the end of the Second World War in Europe.**

**2.45pm - 3.45pm — The first of two special BBC One programmes to mark VE75, including extract from Sir Winston Churchill's victory speech delivered at 3pm on VE Day.**

**Afternoon — Britons encouraged to hold 1940s-style afternoon tea parties at home rather than street parties, including homemade bunting and recipes from the era.**

**9pm — Address by the Queen followed by national doorstep rendition of Dame Vera Lynn's "We'll Meet Again".**

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q y t r a p t e e r t s w e  
r t v i y c p s u d h m x v  
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w r d e b u p g o p a h j o  
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c a z a w l s x y e d i c e  
e r f g v l t r g b y e h r  
e n u j m i o k o l p s q r  
p a z w s t x e d c r f v u  
s t g b c w o r l d w a r s  
y h n i u j m i k o l p q a  
z w v h o m e f r o n t s e

# VE Day

victory  
soldier  
europe  
VE day  
allies  
surrender  
street party  
Churchill  
home front  
celebrate  
speech  
flag  
world war



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8 May 1945 – VE (Victory in Europe) Day – was one that remained in the memory of all those who witnessed it. It meant an end to nearly six years of a war that had cost the lives of millions; had destroyed homes, families, and cities; and had brought huge suffering and privations to the populations of entire countries. Millions of people rejoiced in the news that Germany had surrendered, relieved that the intense strain of total war was finally over. In towns and cities across the world, people marked the victory with street parties, dancing and singing.



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Pickled Beetroot

- Several large beetroots, 12 medium or 20+ tiny ones
- [750 ml vinegar](#) (white, malt or pickling)
- 1 cup water
- 1/2 cup sugar
- 1 teaspoon salt
- 1 dessert spoon black (or mixed) peppercorns
- 1 tablespoon of juniper berries (my own addition just because I love them)
- 1 dessertspoon of mustard seeds (optional)
- 1 bay leaf in [each jar](#) (optional)

## Method

1. Gently wash beetroots and cut some of the stalks and tails off but leave an inch or so of the top and bottom on so they bleed less when cooking
2. Place all in a couple of large pieces of tin foil brought together at the top or individually wrap.
3. Cook in oven at about 180 C for an hour. Tiny ones less, large ones longer. Bake until tender.
4. 20 minutes before the beetroot has cooked place clean washed jars into the oven to sterilise for about 20 minutes.
5. You will also need to bring a large deep saucepan of water to a simmer as you will need to process the jars of beetroot after they have been bottled (not everyone does this but for safety I do as it ensures a good vacuum and seal)
6. Remove from oven and when cool enough to handle place in water and removed the skin and top and tail. If cooked properly the skin will easily peel away. Rinse and place on non-porous plate or tray.
7. Cut into chunks for the medium or large beetroots, tiny ones can be pickled whole.
8. In a saucepan place the vinegar, water, sugar, salt, peppercorns and juniper berries (and mustard seeds if you like those)
9. Stir and bring to a simmer until all the sugar is dissolved. Remove from heat.
10. Remove jars from oven, fill jars with beetroot leaving ½ inch headroom, (add a bay leaf if you like) pour on hot liquid from saucepan.
11. Clean jar rims with vinegar then put lids onto hot jars and liquid, finger tight.
12. Place in hot water (covered by water) and simmer for about 20 minutes.
13. Remove safely with jar lifter.
14. Set aside and leave undisturbed so the jars create a vacuum and the lid depresses. Several hours later you can move the jar.
15. Leave to mature for a week before using.
16. Makes several small jars or 3 large ones.

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## *Some Sweet Wartime Treats*

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### Rock Buns

- 8 oz wholemeal/wholewheat flour
- 4 teaspoons of baking powder
- 1/2 teaspoon mixed spice/all spice
- 2 oz margarine
- 2 oz sugar
- 2 oz sultanas or dried mixed fruit
- 1 egg or 1 reconstituted dried egg
- milk
- 2 teaspoons sugar for topping

### Method

Sift the flour, baking powder and spice

Rub in the margarine

Add the sugar, dried fruit and the egg

Gradually add enough milk to make a sticky mixture

Put spoonful onto parchment paper on baking tray (makes 12-14)

Sprinkle with the sugar

Cook in a hot oven for 12-15 minutes

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## COMPETITION TIME

Can you find the names of 8 Wartime Singers who rose to fame?



We'll Meet Again