



75 CELEBRATION

BLETCHLEYPARK



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INTRODUCTION

In the morning of 8 May 1945, a national holiday for 'Victory in Europe Day' was declared in Britain, Churchill had gained assurances from the Ministry of Food that there were enough beer supplies in the capital and the Board of Trade announced that people could purchase red, white and blue bunting without using ration coupons. Street parties were held across Britain with bunting lining the streets.

By spring 1945, almost 9,000 people were working at Bletchley Park and its Outstations. Bletchley Park was one of the first organisations to learn of the formal surrender of Germany in the early hours of 7 May 1945, the day before VE Day was formally announced on 8 May 1945. Although VE Day signalled the end of the war in Europe, the war in the Pacific continued, until VJ Day on 15 August 1945. Many staff who'd been working on German codes and ciphers joined the Bletchley Park team's working on Japanese codes, whilst some of the secret listeners who'd been intercepting German messages were given the option to transfer to the Pacific. Staff were also involved in winding down Bletchley Park as a war station. This included the dismantling of Bombe and Colossus machines, innovative technology developed by the Codebreakers to help speed up the decryption of enemy messages.

On Friday 8 May 2020 Bletchley Park will be marking the 75th anniversary of VE Day online with a digital 'Nation's Toast' at 3pm, and a special recording of a VE Day speech by 'Prime Minister Sir Winston Churchill'.

There are many ways to join our celebrations and this celebration pack should give you a few ideas on how to celebrate with us at home. Remember to share your photos and videos of your activities and celebrations with us [#BletchleyParkVEDay75](#) and find out how you can be part of our celebration film later in the activity pack.

Don't forget to visit bletchleypark.org.uk where further activities and fascinating VE Day archive material will be shared in the run up to VE Day 75.

BUNTING FOR BLETCHLEY

BOREDOM BUSTER APPEAL FOR BUNTING DONATIONS TO HELP DECORATE BLETCHLEY PARK WHEN IT REOPENS

Bletchley Park, in Milton Keynes, is appealing for 'budding bunting makers' bored at home to help make over 1,945 metres of red, white and blue bunting to decorate the museum and heritage attraction when it reopens to the public.

The 'Bunting for Bletchley' project was originally intended to be a community initiative to coincide with Bletchley Park's now cancelled on site 'VE Day 75 Street Party' event (Friday 8 - Saturday 9 May 2020), inspired by the famous celebratory scenes witnessed across Britain 75 years ago.

"Now we are closed to the public for the foreseeable future, we have sadly had to cancel our public VE Day 75 event on site, however that doesn't stop us coming together as a community online. We would love to decorate the site with red, white and blue bunting to create a real celebration atmosphere for when we are able to reopen", said Rebecca Foy, Director of Public Engagement at Bletchley Park.

"We thought it might also just bring a bit of fun for people stuck at home looking for an excuse to get creative - why not make some to donate to Bletchley Park, and some for you to have a VE Day 75 party at home? Hopefully it's something the whole family can join in with and help spark conversation between different generations isolating apart."

In the spirit of wartime 'Make Do and Mend' budding sewers are being asked to use any materials in red, white and blue to design and make bunting, including old items of clothing, offcuts, free fabric or other recycled materials.

Bletchley Park is launching this campaign to give people something to focus on whilst following the Government advice to stay at home. Please sign up to the Bletchley Park newsletter or regularly check back on the Bletchley Park website for information on when to submit your bunting to the site. To avoid unnecessary pressure on postal services and unnecessary travel, no bunting should be sent to Bletchley Park until submissions officially open.

HOW TO MAKE VE DAY BUNTING

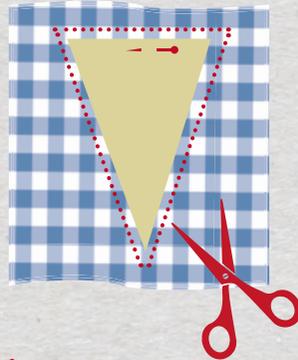
Bunting is easy to make and can be a fun activity for the whole family. Here's a step by step guide to get you started.

WHAT YOU NEED

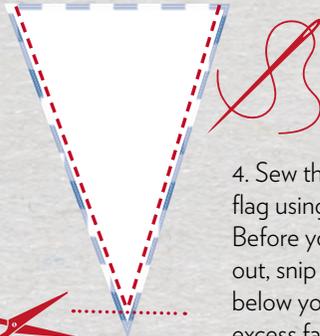
- Red white and blue fabric, such as scraps, old pieces of clothing or other recycled fabric
- Ribbon or bias binding tape at least 14mm wide
- Thin cardboard
- Sewing machine or just a needle and thread

1. Draw a triangle on a piece of cardboard and cut it out. The size and shape is entirely up to you, you may want to go for a classic shape or perhaps narrow or short triangles.

2. Pin the template on your fabric and cut it out. Cut twice as many pieces of fabric as you would like to create flags.



Why not embellish your flags with felt shapes, buttons or ribbon? It is easier to do now before you go onto step 3.



3. Once all have been cut-out place two pieces of fabric with the right sides together on top of each other. Front and back don't have to match, get creative!

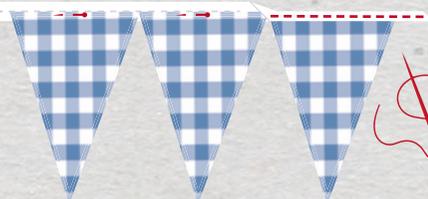


4. Sew the two long sides of each flag using a 1cm seam allowance. Before you turn them the right way out, snip the bottom point away below your stitches to remove excess fabric from the bottom.

5. Turn your flags the right way out and press all your flags for a nice crisp finish and arrange them in your desired order.



6. Evenly space the flags along the ribbon. Fold the ribbon over to enclose the raw edge of the flag and pin in place.



7. Sew the flags in place along the ribbon with a straight stitch. Leave at least 40cm of ribbon free from flags at each end for hanging your bunting proudly on display.



NO-SEW BUNTING

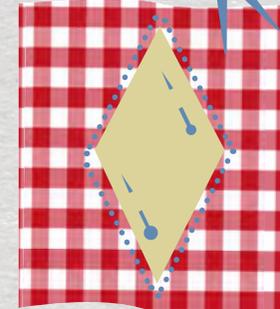
Don't have access to a sewing machine? Or would you like to get small children involved?

WHAT YOU NEED

- Red white and blue scrap fabric.
- Ribbon
- Fabric glue or PVA glue
- Paper and scissors

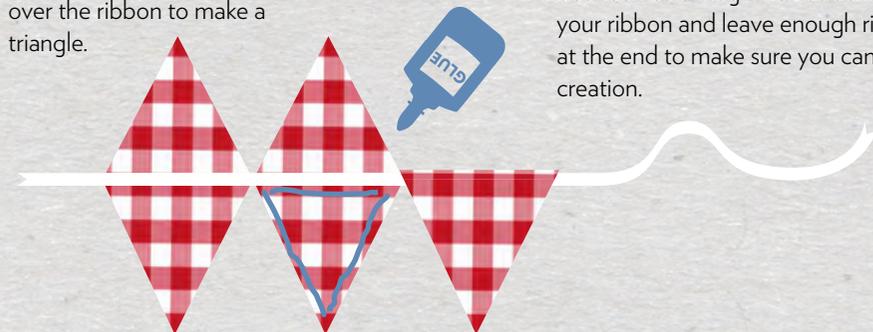


1. Draw a diamond shape on a piece of paper, around 27cm high and 20cm wide gives a good size flag, then cut it out.



2. Pin the paper shape to your fabric and cut it out.

3. Take your ribbon and place it vertically in the middle of the diamond shape, then add some glue along the three sides of one half of the diamond. Fold the diamond in half over the ribbon to make a triangle.



4. Repeat this process until the bunting is the desired length. Keep an equal distance between each flag when attaching it to your ribbon and leave enough ribbon free at the end to make sure you can hang your creation.

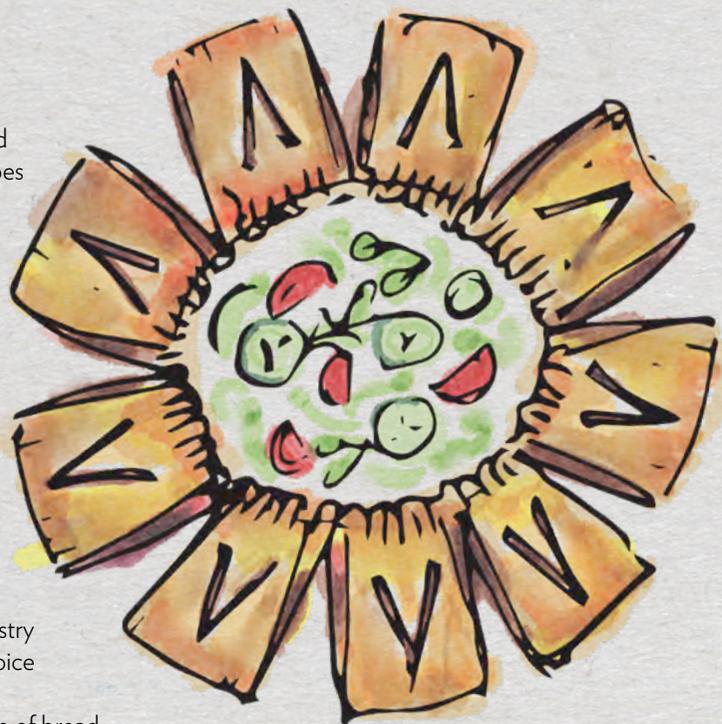
VE DAY RECIPES

Inspired by recipes of wartime favourites we have put together some recipes for you to try at home. During the war most food was rationed and often the recipes resorted to some unsavoury alternatives so here we have given these a tasty twist for you to enjoy.

VICTORY SAUSAGE ROLLS

1 packet of Ready made puff pastry
6 Sausages – flavour of your choice
Apple – peeled and cored
Breadcrumbs - made from 1 slice of bread
100g Strong cheddar cheese – grated
1 beaten egg
Seed mix

Remove the skins from the sausages and add to a bowl with the breadcrumbs. Grate the apple onto some kitchen roll, wrap, then squeeze to remove some of the liquid. Add the apple to the sausage mixture, along with the cheese, half the beaten egg and mix together. Roll out your puff pastry until it is roughly the thickness of a £1 coin and cut into long strips approx. 12cm wide. Carefully spoon a long line of sausage mixture down along the strips. Fold the pastry over and seal the edge closed with a fork. Place the sausage rolls on a large, lined baking sheet. Cut into sections only cutting partly across, don't cut the sealed edge. Bend the roll round into a wreath shape with the sealed edge on the inside. With a sharp knife make V shape slashes across the top of each sausage roll. Brush the tops with beaten egg and sprinkle with the seed mix. Bake in the oven at 180°C for 25 – 35 mins, until the tops are golden brown and sausage meat is cooked through.



HOMEFRONT HASH

340g/1 tin of corned beef, diced
500g peeled diced cooked potatoes
150g finely chopped onions
3 tbsp of butter/margarine
Worcestershire Sauce or tabasco
4 eggs soft boiled, shelled and halved.
Salt and pepper

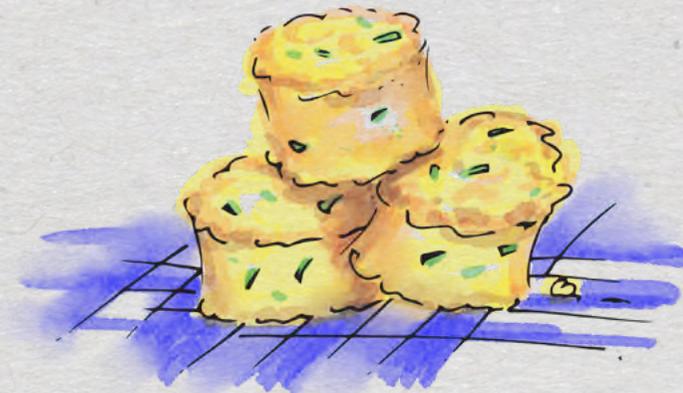
Gently fry the onions in a little of the butter until they are soft and golden, add the remaining butter and when hot throw in the potatoes and corned beef. Season with salt and pepper and carefully mix onions through and add a dash of Worcestershire sauce or tabasco to taste. Press down into an omelette shape in the pan. When nicely browned turn and brown on the other side. Divide up and serve in individual small bowls with fresh parsley and a halved egg on top.



POTATO PETE'S OVEN SCONES

180g plain flour
2 level tsp baking powder
115g mashed potato
25g butter
50g strong cheddar cheese grated
1 tbsp of chopped chives
1 tsp mustard
1/2 tsp salt
4-5 tbsp milk

Sift the flour, salt and baking powder into a bowl. Mix thoroughly with the potato, mustard, cheese and chives. Rub the butter in with your fingers, and blend into a soft dough with the milk. Rollout to 1/2 inch thickness, cut into small rounds and glaze the tops with milk. Bake on a greased baking sheets in at 180°C for 15 minutes.



VE DAY RECIPES

This first recipe comes from Georgina Landemare, Winston Churchill's cook! It is described "on VE Day, 8 May 1945, when after giving his rousing speech to the massed crowds in Whitehall, he made a point of turning to his faithful chef and thanking her 'most cordially', saying he could not have managed all the way through the war without her." - Reed, P. 2019 Introduction. In: Landemare, G. Churchill's Cookbook

CHURCHILL'S SWISS ROLL

130g caster sugar plus extra
3 eggs
85g plain flour
1/2 tsp baking flour
Strawberry or Raspberry Jam



Beat the eggs and sugar together for 5 minutes. Sift in the flour and baking powder. Grease and line an oblong baking sheet and spread over the mixture. Bake in a very hot oven (180°C) for 8 minutes. Turn immediately on to some sugared paper, trim edges. Spread with hot jam and roll up.

CELEBRATION TRIFLE

Swiss Roll
4 tbsp sherry
2 x Strawberry or Raspberry Jelly
75g Custard powder
1.2l Milk
50g sugar
300-450ml Double Cream
2 tbsp icing sugar
1 tsp vanilla extract
Fresh Raspberries and Blueberries

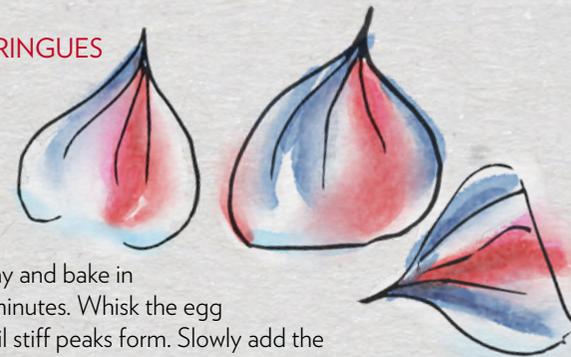


Cut slices of swiss roll and arrange around the bottom and sides of a large glass bowl. Drizzle with sherry. Dissolve one jelly as per the instructions on the packet and carefully pour onto the layer of swiss roll. Place in the fridge to set. Make the custard as per the pack instructions using the measurements given here to make a nice thick custard. Cover the surface with cling film and leave to cool. Once cool, pour the custard over the set swiss roll jelly layer and push evenly to the sides. Allow to set uncovered so it forms a skin. Dissolve and make the second jelly packet allowing it to set slightly before spooning on top of the custard. Whip the double cream with vanilla and icing sugar until it holds soft peaks. Spoon a layer of cream on top of the jelly layer smoothing the surface. Arrange the raspberries and blueberries to form a union jack pattern.

'What I remember very well were the wonderful lunches with which we were served. Bowls of fruit, sherry trifles, jellies and cream were on the tables, and we had chicken, ham and wonderful beef steak puddings etc. We certainly could not grumble about our food.' Phoebe Senyard, Naval Section, Bletchley Park

RED WHITE AND BLUE MERINGUES

300g caster sugar
5 egg whites
Red food colouring
Blue food colouring



Place sugar on a lined baking tray and bake in a preheated 200c oven for 7-8 minutes. Whisk the egg whites with an electric mixer until stiff peaks form. Slowly add the sugar to the egg whites continuing to whisk until smooth. Using a piping bag and a large nozzle paint alternating red and blue stripes inside the piping bag before filling with the meringue mixture. Pipe meringue kisses on to a lined baking sheet. Bake at 100°C for 1 hour. Allow to cool and serve with strawberries and cream.

DIG FOR VICTORY CARROT CAKES



175g soft brown sugar
175g butter
225g grated carrot
3 eggs beaten
150g plain flour
1 1/2tsp bicarbonate of soda
1 1/2tsp baking soda
1 tsp ground cinnamon
1/2 tsp ground ginger
1/2 tsp ground nutmeg
Pinch of salt
To decorate:
225g cream cheese
1 tbsp honey
Grated zest of 1 orange
Ready made icing in red or blue

Line a cupcake tin with paper cases. Cream the butter and sugar. Add the eggs. Sift in all the dry ingredients and mix well. Add the grated carrot and mix again. Spoon dollops of mixture into the paper cases and bake in a preheated oven at 180°C for 15-20 minutes. Once baked allow to cool on a wire rack. Beat the cream cheese with the honey and orange zest and spread on top of each of the cakes. Cut a simple V out of the ready made icing and place on top to finish.

VE DAY COCKTAILS AND DRINKS

Remember to join us online for the Nation's Toast and a speech from our very own Winston Churchill. Be part of our celebration film and send us your home videos and photos celebrating VE Day and making our activities. For more information see Bletchley Park VE Day 75 Celebration Film page.

THE NATION'S TOAST TO THE HEROES OF WORLD WAR TWO

“To those who gave so much ...We thank You.”

PERFECT PIMMS

INGREDIENTS

- A highball glass/Pitcher
- 50ml Pimms
- 150ml lemonade
- Fresh mint leaves
- Chopped strawberries
- Sliced orange
- Chopped cucumber
- Plenty of ice

METHOD

Fill your glass with ice, pop in the mint and chopped fruit, pour in the Pimms, top with lemonade and stir. Or, to make up a pitcher use the same method, this time with a handful each of the chopped fruit, cucumber and mint leaves. Mix the quantity of cocktail you need, keeping the ratio to one part Pimms and three parts lemonade.

For Pimms with a VE Day twist serve with Champagne! Known as a 'royal cup,' or 'Pimm's Royale,' adding Champagne instead of lemonade is a great way to mix things up.

HOMEMADE LEMONADE

INGREDIENTS

- 4 unwaxed lemons
- 175g golden caster sugar
- 150ml lemonade
- A large handful of ice cubes, plus extra for serving

METHOD

Blitz the lemons in a food processor or blender with half of the sugar, some ice cubes and 500ml/18fl oz water. Strain the juice into a jug and reserve.

Tip the lemon pulp back into the food processor. Add the rest of the sugar, more ice cubes and 500ml/18fl oz water and blitz again. Strain this into the jug with the reserved juice (discard the pulp). Serve with lots of ice.

1940S GIN COCKTAIL

INGREDIENTS

- 4 cubes ice
- 60ml gin
- 115ml bitter lemon
- 1 tbsp fresh lime juice
- 1 lime or lemon wedge

METHOD

Place the ice cubes in a tall, narrow glass with the ice coming near the top. Pour gin, bitter lemon and lime juice over the ice. Stir well with a long-necked spoon. Garnish with lime wedge, and serve immediately.

DIRTY MARTINI

INGREDIENTS

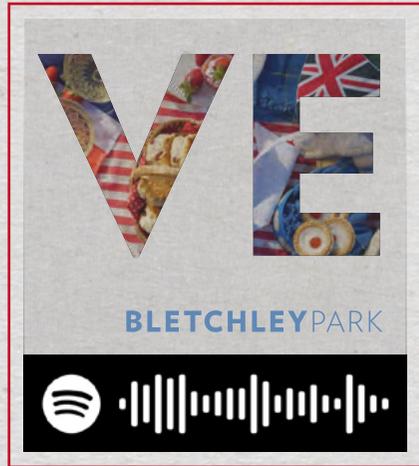
- gin
- vermouth
- lemon twist (optional)
- olives and olive brine

METHOD

A favourite of 007 the classic Martini is mixed to your own taste. Traditionally mix two parts gin to one part vermouth to a chilled glass. If you like it more sweet add a little more vermouth and a twist of lemon. Want it more dry, just rinse your glass in vermouth. Want it dirty, plant an olive in your glass and a slosh of olive brine in.

VE DAY MUSIC AND SING-ALONG

Set the mood for your celebrations at home and tune in to our special VE Day 75 Celebrations Spotify playlist. Scan this special barcode in the Spotify search bar.



WE'LL MEET AGAIN

We'll meet again
 We'll meet again,
 Don't know where,
 Don't know when
 But I know we'll meet again some sunny day
 Keep smiling through,
 Just like you always do
 Till the blue skies drive the dark clouds far away
 So will you please say "Hello"
 To the folks that I know
 Tell them I won't be long
 They'll be happy to know
 That as you saw me go
 I was singing this song
 We'll meet again,
 Don't know where,
 Don't know when
 But I know we'll meet again some sunny day

TAKE ME BACK TO DEAR OLD BLIGHTY

Take me back to dear old Blighty!
 Put me on the train for London town,
 Take me over there,
 Drop me anywhere,
 Birmingham, Leeds, or Manchester,
 well, I don't care!
 I should love to see my best girl
 Cuddling up again we soon should be
 (Whoa!)
 Tiddle-iddley-ighty
 Hurry me back to Blighty
 Blighty is the place for me!

ROLL OUT THE BARREL

Roll out the barrel,
 We'll have a barrel of fun
 Roll out the barrel,
 We've got the blues on the run,
 Zing boom tararrel,
 Ring out a song of good cheer,
 Now's the time to roll the barrel,
 For the gang's all here
 Da-da-da-da, da-da-da-da
 Da-da-da-da, da-da-da-da

KEEP RIGHT ON TO THE END OF THE ROAD

Keep right on to the end of the road,
 Keep right on to the end,
 Tho' the way be long, let your heart
 be strong,
 Keep right on round the bend.
 Tho' you're tired and weary still
 journey on,
 Till you come to your happy abode,
 Where all the love you've been
 dreaming of
 Will be there at the end of the road.

HERE WE ARE! HERE WE ARE!! HERE WE ARE AGAIN!!!

Here we are! here we are! here we are again!
 There's Pat and Mac and Tommy and Jack
 and Joe.
 When there's trouble brewing,
 When there's something doing,
 Are we downhearted?
 No! Let 'em all come!
 Here we are! here we are! here we are again!
 We're fit and well, and feeling as right as rain.
 Never mind the weather,
 Now then, all together,
 Hullo! Hullo! Here we are again!

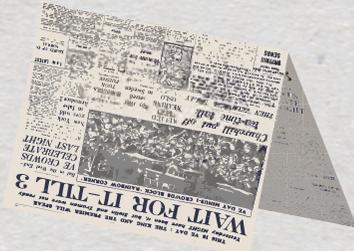
SING AS WE GO

Sing as we go,
 And let the world go by,
 Singing a song,
 We march along the highway,
 Say goodbye to sorrow,
 There's always tomorrow,
 To think of today
 Sing as we go,
 Although the skies are grey,
 Beggar or king,
 You've got to sing a gay tune
 A song and a smile,
 Make it right worthwhile
 So sing, as we go along

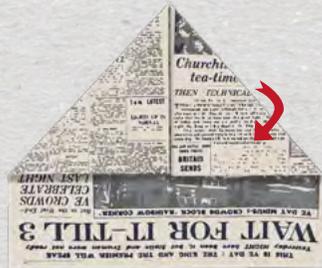


VE DAY DECORATIONS

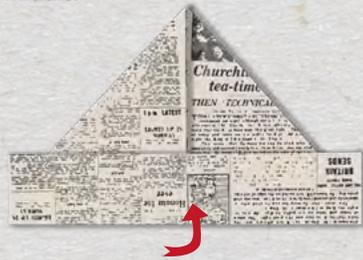
Across small towns and local communities the main focus of events on VE Day were usually on children. They celebrated with street parties, parades, fancy dress, and sports days. Making decorations out of whatever they had to hand, newspaper party hats were a favourite. Here is how to make a simple newspaper hat.



Using a large newspaper or piece of paper, fold the paper in half.



Fold the top two corners down so they meet in the middle.



Fold the bottom front flap upwards and repeat on the other side.



Decorate your hat however you like using red and blue paint or stick your own ribbons or decorations on. Don't forget to share your photos of your hats with us #BletchleyParkVEDay75

MINI UNION JACK FLAGS

Use the printable sheet on the back pages and print your own mini flags. Simply cut out, fold over a cocktail stick and glue.



MINI BUNTING CAKE TOPPER

Using the printable sheet on the back pages. Simply cut out the miniature bunting flags, thread along some string and tie onto two straws or wooden kebab sticks and stick on the top of your cake.



VE DAY LOOK THE PART

VICTORY ROLLS

Aptly named after the victory manoeuvre of fighter aircraft first seen during the Battle of Britain in 1940, Victory Rolls were a popular chic style with voluminous rolls that framed the face. Popular today with vintage aficionados, many of the ladies that celebrated VE Day would have had their hair styled in the 'victory rolls' way.

1 Prep And Curl

Spray your entire head with a heat protectant and then use a curling wand or tong to loosely wave the hair. The waves will give the hair more "bend" and help with creating your victory rolls.



2 Divide Hair

Next, divide the hair from ear to ear using the crown as a centre point. It may help to tie back the rest of your hair whilst you do this.

3 Create A Side Parting

Taking the top section, create a side parting so that you have more hair on one side than the other. Take the bigger section and pin the hair approximately one inch parallel to the parting. This will help secure the hair and make it easier for you to create your hair roll.



4 Build Volume

If you have naturally fine or flat hair, try backcombing the hair that will eventually form the roll, before lightly smoothing with a brush. This will give volume to the roll later on.



5 Start Rolling!

Wrap the hair around your fingers or a long ended comb and roll inwards towards the parting. Secure with bobby pins by placing them inside the roll where they will be hidden.

VE DAY RIBBON ROSETTE FAVOUR

Lots of favours and souvenirs were created and sold on VE Day. Make your very own using the printable sheet on the back pages. Cut out all the pieces.



Bend each ribbon strip round and glue, then glue the centre down on top of the join.



Layer each ribbon piece on top of each other forming a rosette and glue in place. Fold the pointed ribbon twice to make tails of a bow and glue on the back of the rosette.



Glue the small loop on the bag enclosing a hair clasp or a safety pin.

6 Finish and set.

Repeat steps 3-5 on the other side, pinning in place. Set the look in place with a spritz of hairspray to ensure your style lasts. You now have your perfect pin-up Victory rolls!



Glue the centre in the middle of the rosette to hide all the joins. Wear as a badge or in your hair!

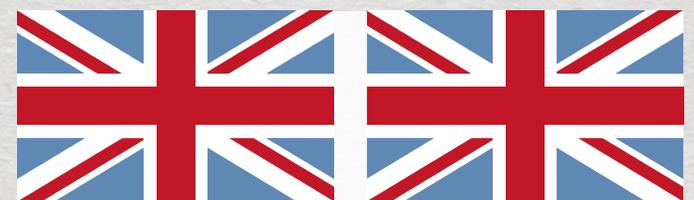
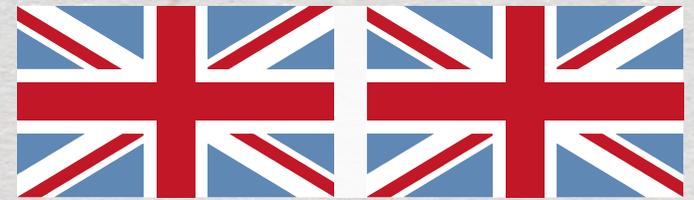
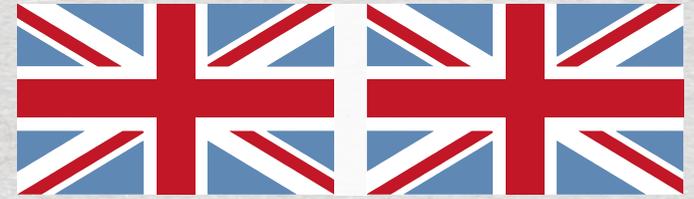
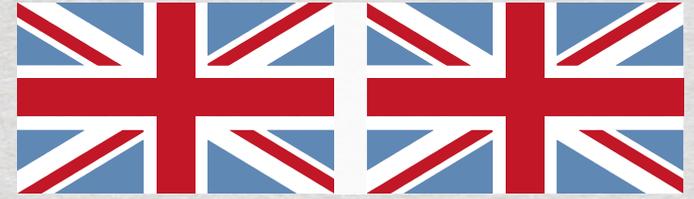
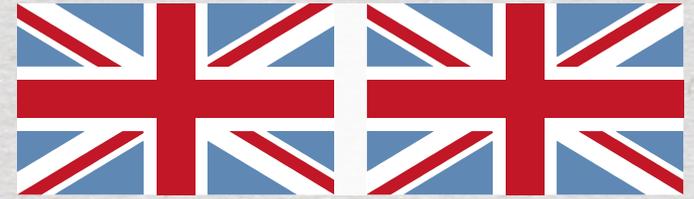
VE DAY PRINT OUTS



Cut individual bunting flags



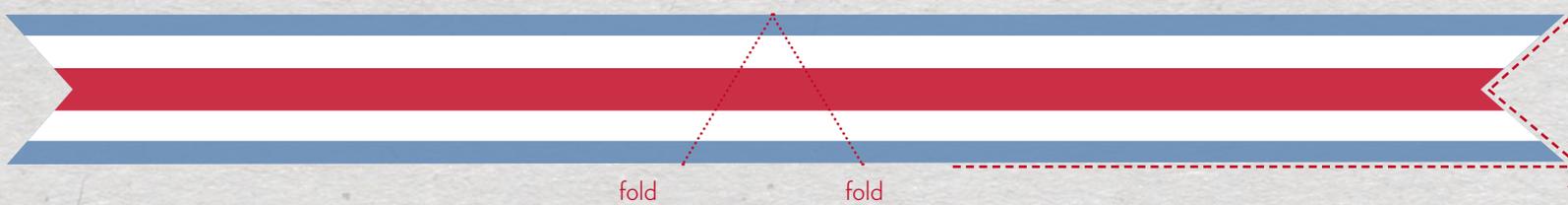
Thread bunting together along some fine string.



Cut pairs of flags



VE DAY PRINT OUTS



CELEBRATION FILM

WOULD YOU LIKE TO BE PART OF OUR VE DAY 75 CELEBRATION FILM?

As we can't celebrate all together in person this year, we would still like to bring everyone together in spirit! We are looking for people to share their home videos with us showing how you celebrate and prepare for VE Day at home this year. Perhaps you are doing some of the activities in our VE Day pack, having a try at baking one of our recipes, or maybe you are celebrating in your own way? Are you dressing up? Are you making bunting? Maybe your whole street made bunting. Do you have a memory or some thoughts about VE Day or a personal connection to Bletchley Park that you would like to share. However you choose to celebrate, share it with Bletchley Park.

Videos can be short, funny, emotional, as long as it demonstrates how you and your family celebrate the day at home.

If you are interested here are some guidelines:

- Try to include the Nation's Toast or a toast to camera.
- Please keep it clean and family friendly.
- Do not use or add any music as we simply won't be able to use it.
- Videos don't need to be edited, don't worry we can pick out the best bits!
- Avoid adding any filters, text or effects.
- You can film on your phone but try to hold it sideways so the footage is landscape.
- You can send multiple.
- Please send the highest resolution you have.
- Make sure you have permission from everyone featured in your video as we will use the footage online as part of a film.
- By sending us the footage you give permission for us to use this online and across our platforms.
- Please include all full names of people featured in your video so we can credit them.

Send your films to VEDay75Film@bletchleypark.org.uk
or for very large files go to www.bletchleypark.wetransfer.com

Submissions for video entries close 15 May 2020

FIND OUT MORE

ONLINE

For further activities and fascinating VE Day archive material shared in the run up to VE Day 75 go to:

Bletchleypark.org.uk

VIDEOS

Explore our YouTube channel and find playlists of our amazing video content and make sure you subscribe to never miss the latest video from Bletchley Park.

[Youtube.com/BletchleyParkTrust](https://www.youtube.com/BletchleyParkTrust)

SOCIAL MEDIA

Share your photos and videos with us using [#BletchleyParkVEDay75](https://twitter.com/BletchleyPark). Subscribe and follow our social channels as we will be regularly posting new content, activities, and puzzles.

[Facebook.com/BletchleyPark1](https://www.facebook.com/BletchleyPark1)

[Twitter.com/BletchleyPark](https://twitter.com/BletchleyPark)

[Instagram.com/bletchleyparkuk](https://www.instagram.com/bletchleyparkuk)

FURTHER READING

Elizabeth Craig's Economical Cookery
Potato Pete's Recipe Book, Ministry of Food 1945
Churchill's Cookbook, Georgina Landemare