

Ramblers newsletter 11/05/20 - VE Day special



Photo of Spitfire flying over East Grinstead and Queen Victoria hospital, on Friday, 8th May 2020 provided by Tim B.

I hope that you, your family and your friends remain safe and well in these difficult times.

Welcome to this VE Day special newsletter! Thank you to Tim B, Nicola K, Jenny F, Joyce T and Carl H for your contributions. There will not be a quiz this week and answers to last week's quiz on Biggin Hill will be posted on the Events and Communications page on our website: <http://www.ashdownramblers.btck.co.uk/>

On **Tuesday 8 May 1945**, two small boys named Tim and Jerry were taken somewhat unwillingly to a special VE celebration event at the Civic Hall Wolverhampton where Irene Scharrer, a highly regarded classical pianist, was to perform. Tim has little or no recollection of the music played (more than probably falling asleep for the much of the time) but he does remember the reception that followed with lashings of fizzy lemonade and lots of nice things to eat. Anyway to cut a long story short, Ms Scharrer rather surprisingly took a shine to these two small boys and after the feasting was over invited them to accompany her onto the roof of the concert hall. On arrival they were stood in the darkness behind an impressive line of trumpeters from the RAF Regiment preparing to sound a celebratory fanfare. Tim has very clear memories of that moment. Worries about one of the trumpeters taking a trip over the parapet, the deafening fanfare, the spectacular sight of searchlights weaving patterns in the sky and the answering roar from the huge crowds in the streets below. So much joy and light after years and years of blackout. Truly awesome sights and sounds he'll never forget!

Tim B

Three attached photos: the two newspapers are original Daily Express from Tuesday May 8th 1945 and Wednesday May 9th 1945. The newspaper reporting was very graphic as it was. ie: Pilsen blew his brains out!

I also have two albums. One with embroidered and war postcards and the other full of newspaper cuttings. They were all collected and kept by my grandmother's twin sister Gertrude Skinner.

The album with the newspaper cuttings is very explicit with photos of dead Germans that took Cyanide.

Nicola K



I was camping with the Girl Guides on the outskirts of Bellingham, a village in Northumberland. A horseman appeared on a path on the other side of the river and shouted across – “the war in Europe is over!” There was great excitement and cheering within the camp. **Joyce T**

A small world!

During the war, Carl H was evacuated to a farm in Northumberland, where Italian POWs helped with the farm work. Sixty five years later, when chatting on a walk, Joyce T and Carl discovered that they had been within a few miles of each other on VE Day, 1945!

Carl H

Just a low-key memory: my twin brother and I were just over 6 on VE Day and had just had our tonsils out in the Queen Victoria Hospital - a routine operation for all children in those times. There was a street party in a field near where we lived and played regularly, only 5 mins away from the Q V. Our dear Mum brought us in a plate of goodies so we shouldn't miss out, but unfortunately our throats were so sore we could hardly swallow anything, though we did our best! We seemed to be existing mainly on ice cream. somehow provided by the Canadians.

Regards

Jenny F

War time Recipes

Woolton pie, at first known as **Lord Woolton pie**, was a recipe commended to the British public by the Ministry of Food during the Second World War to enable a nutritional diet to be maintained despite shortages and rationing.

It was named after Frederick Marquis, 1st Lord Woolton (1883–1964), who became Minister of Food in 1940. The recipe involved dicing and cooking potatoes (or parsnips), cauliflower, swede, carrots and, possibly, turnip. Rolled oats and chopped spring onions were added to the thickened vegetable water which was poured over the vegetables themselves. The dish was topped with potato pastry and grated cheese and served with vegetable gravy. The recipe could be adapted to reflect the availability and seasonality of ingredients. By all accounts it was not well received and was quickly forgotten after the end of the war.

Recipes from: <https://the1940sexperiment.com/100-wartime-recipes/>

Lord Woolton Pie

1lb cauliflower
1lb parsnips
1lb carrots
1lb potatoes
Bunch of spring onions chopped
2 teaspoons of Marmite (yeast extract – or you can use a stock cube)
Tablespoon of rolled oats
Salt and pepper to taste once cooked.
Parsley (fresh or dried)

For the pastry

8oz wholemeal/wholewheat flour
4oz mashed potato
3oz margarine or lard
2 tsp of baking powder
couple large pinches of salt
Dash of water if needed.



Method

1. Chop up the vegetables into chunks with those that take longest to cook into smaller pieces.
2. Place in pot and bring to simmer with just enough water to reach 3/4 of the way up the veg in the pot.
3. Add in Marmite and rolled oats, salt and pepper and cook until tender and most of the water has been absorbed.
4. Place mixture in deep pie dish and sprinkle with fresh parsley (or add dry parsley to mixture and mix in)
5. Make the pastry by mixing the flour with the baking powder and salt and then rubbing in the margarine.
6. Mix the mashed potato in to form a dough and knead (add a little water to the mixture if too dry)
7. Roll out to form pie crust and place on top and decorate then brush with milk.
8. Place in oven at 200C for 30 minutes or so until top is firm and browned.

Corned Beef Fritters

- 2oz self raising flour or plain flour (wholemeal/wholewheat)
- pinch salt
- 1 egg (fresh or dried)
- dash of milk
- pinch of herbs
- 2 teaspoons grated onion
- 6oz corned beef finely flaked
- a little dripping or margarine (or cooking oil)



Method

1. Mix and blend the flour with the salt, beaten egg and dash of milk.
2. Beat until a smooth batter is achieved
3. Add corned beef, onions and herbs
4. Melt the dripping or fat in a frying pan
5. Drop in a spoonful of the mixture and press down to form a small patty (mixture should be enough to make 8)
6. Fry on either side until crisp and brown and serve while warm.