



VE DAY

75TH ANNIVERSARY
A SHARED MOMENT OF CELEBRATION
8-10 MAY 2020

Friday 8th May marks 75 years since the first VE Day!

Victory in Europe Day/VE Day took place on May 8th 1945. It was a public holiday and day of celebration to mark the end of World War 2. People celebrated by having street parties.



People ran out on to the streets, hanging bunting and banners and dancing. Church bells rang and everyone brought out food to share at street parties.

Here are some ideas and activities that you might like to do to celebrate together!



Have a 'Stay At Home' Party. Decorate your house red, white and blue and have a picnic in your garden (unless it's raining) or in your home! You can make your own Union Jack banners and bunting. You could make your own sandwiches and VE Day cakes - decorate the cakes with red, white and blue icing



or make a flag cupcake topper.

This link shows you how:

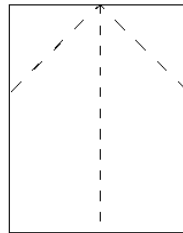
<https://www.youtube.com/watch?v=8tZ1UdwH6gI>

You can decorate ready-made cupcakes or biscuits or make your own cakes.

Make a paper aeroplane: here are some instructions:

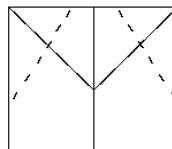
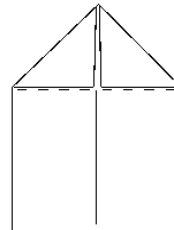
The EAGLE

This is a very stable plane. It can fly straight with little adjustment. Curve the elevators up for loops.



Fold an 8.5 x 11 inch sheet of paper in half lengthwise and open back up. Fold the top corners down to the center.

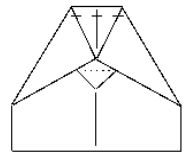
Fold the top down.



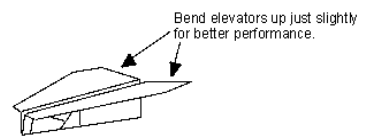
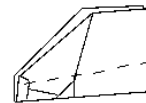
Fold the corners in to the middle.



Fold the little point up, fold the top 0.5 inch down, and fold the airplane in half away from you.



Now fold the wings out at an angle as shown.



Cupcake recipe Serves: 24 Ask an adult to help you with this.

170g (6 oz) butter or margarine

170g (6 oz) sugar

3 eggs

170g (6 oz) self-raising flour



1. Preheat the oven to 180C/Gas 4. Line a muffin tin with paper cases.
2. Cream together margarine and sugar till light and fluffy. Add eggs one at a time, beating continuously. Sift in flour and mix gently.
3. Spoon mixture into muffin cases. Bake for 20 minutes until risen and golden brown. Cool on a wire rack.