

TOP SECRET

DISCOVERY — FRIEND OR FOE?

- CVPS Home learning
- WC 11.05.20
- Please write all answers in your Distance Learning books and don't forget to email your work to your class teacher.

Click on the lesson you would like to complete today.

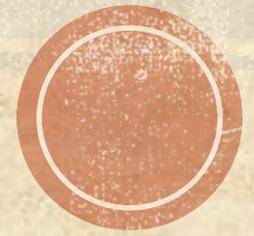


[Lesson 1](#)

[Lesson 2](#)

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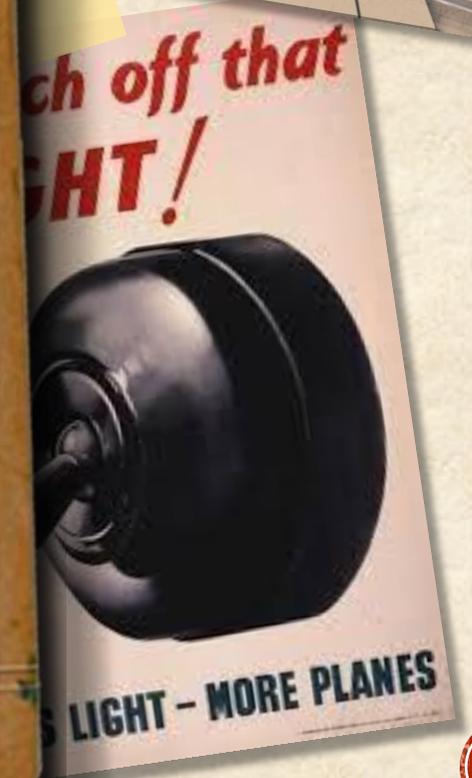
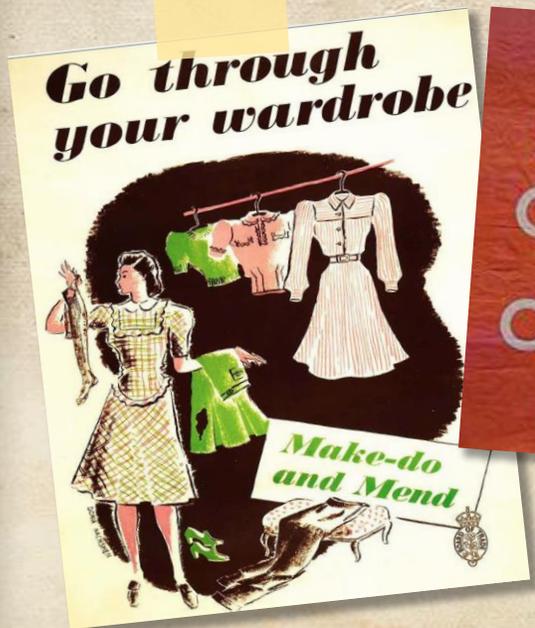
[Art](#)



TOP SECRET
LESSON 1

The General is in need of some posters to keep up the morale of the public and to make sure they don't accidentally let slip any important information that could be used against us.

Your job is to research propaganda and put together a poster to be used around the streets of London. Use what is available to you and complete in your Distance Learning Books.





Look at the poster then answering the following questions in your Distance Learning book:

1. Who is in the poster?

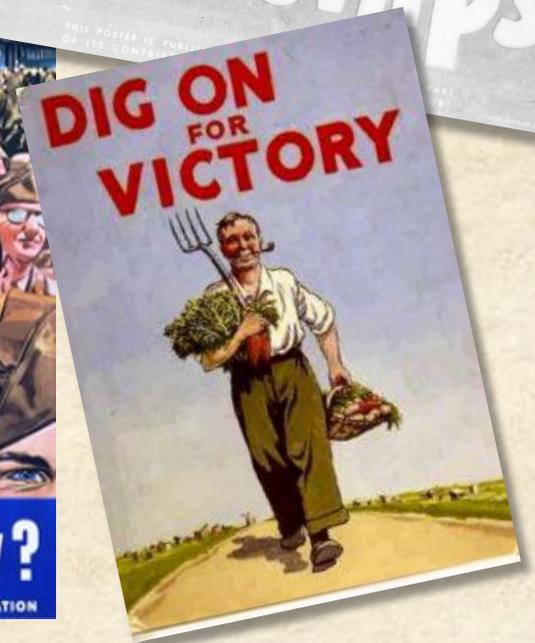
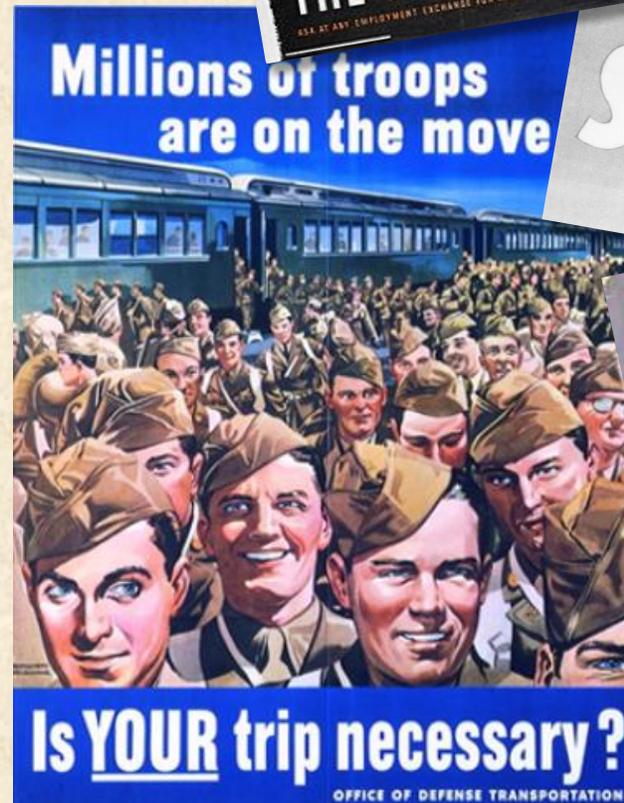
2. What message is it putting across?

3. How would it make people feel?



WHAT WAS PROPAGANDA?

Propaganda is a Government's way of persuading the people of a country to think in a certain way. In WWII, propaganda was used to make sure everybody did their part for the war effort. One way they achieved this was to create a number of posters.



PROPAGANDA IN WORLD WAR II

Propaganda was used to influence the public in different ways. Propaganda was usually posters displayed on the streets or leaflets.

German aircraft would often drop leaflets from the sky, to influence British people that their government was wrong.

Think about why posters were the best way to get information to the British public?



PROPAGANDA IN WORLD WAR II



What does the poster mean by 'humble pie'?

What is the poster encouraging people to do?



PROPAGANDA IN WORLD WAR II



PROPAGANDA IN WORLD WAR II



Adolf Hitler ist der Sieg!

German Propaganda

Answer the following in your Distance Learning Books.

4. What do you think it says on the bottom of this poster?
5. What was the purpose of this poster?



PROPAGANDA IN WORLD WAR II

The German government often displayed propaganda to influence the German population that Jewish people were weak.

They also used posters in concentration camps or 'work camps' to motivate and enforce rules.



PROPAGANDA IN WORLD WAR II

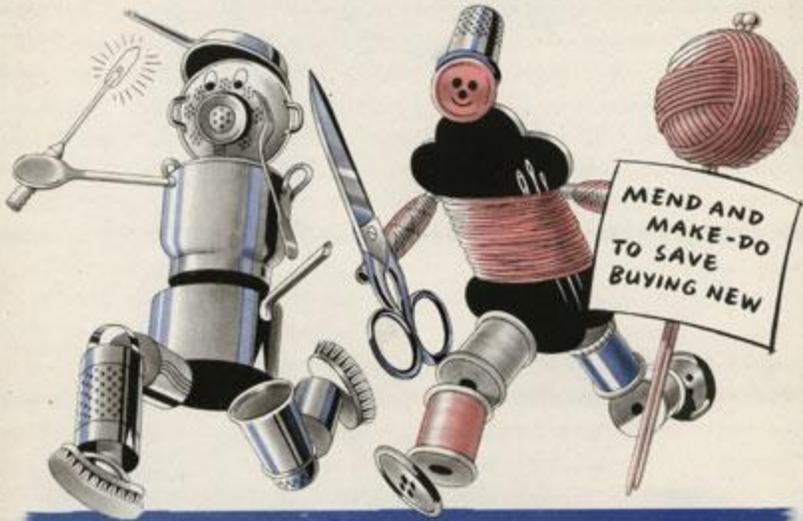
Why do you think propaganda was a vital weapon during the war? Answer in your distance learning book.

Your mission today is to select one of these and design a propaganda poster that include your chosen heading.

1. 'Dig for Victory'
2. 'Make do and Mend'
3. 'Keep Calm and Carry on'
4. 'Tittle Tattle lost the battle'



PROPAGANDA IN WORLD WAR II



MEND AND
MAKE-DO
TO SAVE
BUYING NEW

**MAKE-DO
AND MEND**



ISSUED BY THE BOARD OF TRADE



**KEEP
CALM
AND
CARRY
ON**



**TITTLE TATTLE
LOST THE BATTLE**

ANSWERS

Don't worry if your answers are not exactly like these, so long as they mention the key points.

1. Winston Churchill – The British Prime Minister from 1940. He took over from Neville Chamberlain after a year of war after Chamberlain resigned as Prime Minister.
2. The poster is suggesting the everyone is in this together so we must work together. The images of the RAF and tanks in the background show how the different forces are working together.
3. People reading it will feel connected and motivated to do their part to help win the war.
4. Adolf Hitler is the victory!
5. It is to make people believe in Adolf Hitler and his actions.

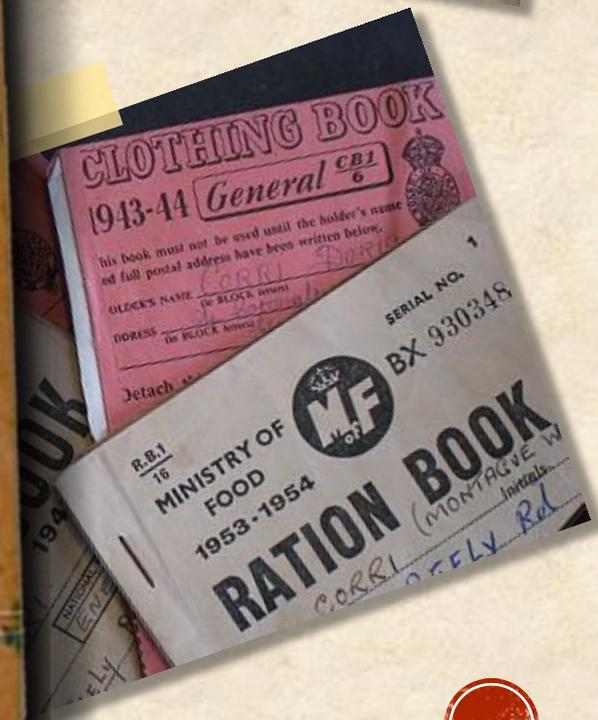


TOP SECRET
LESSON 2

The General cannot risk ships bringing food into the country as they will most likely be sunk by German U-boats.

You need to research rationing so we can have a better idea of how to implement it within the country and keep food on the table for those at home.

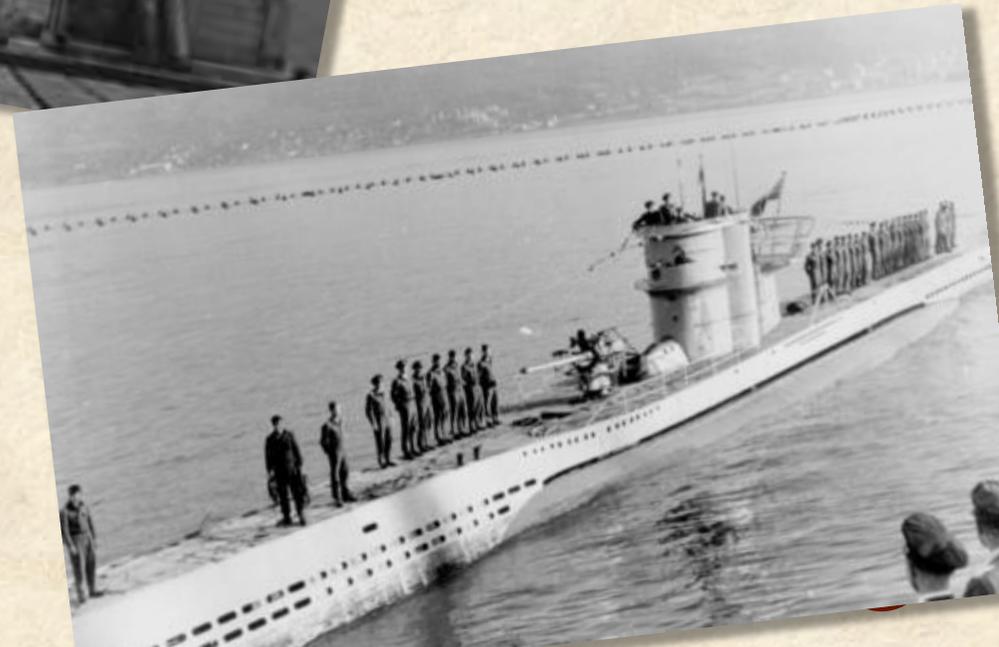
Good Luck! General Hasselcloth.



RATIONING

Before the Second World War began, Britain imported over 50 million tons of food from many different countries every year.

Britain stopped importing food when the war started because ships bringing the food were destroyed by German U-boats (submarines).



RATIONING

The government knew that this would lead to a shortage of food, so rationing was introduced in January 1940.

Rationing meant that each person could buy only a fixed amount of certain foods each week.



RATIONING

Answer in your distance learning book.

1. What do you think is the message in this poster?
2. Why was rationing important?

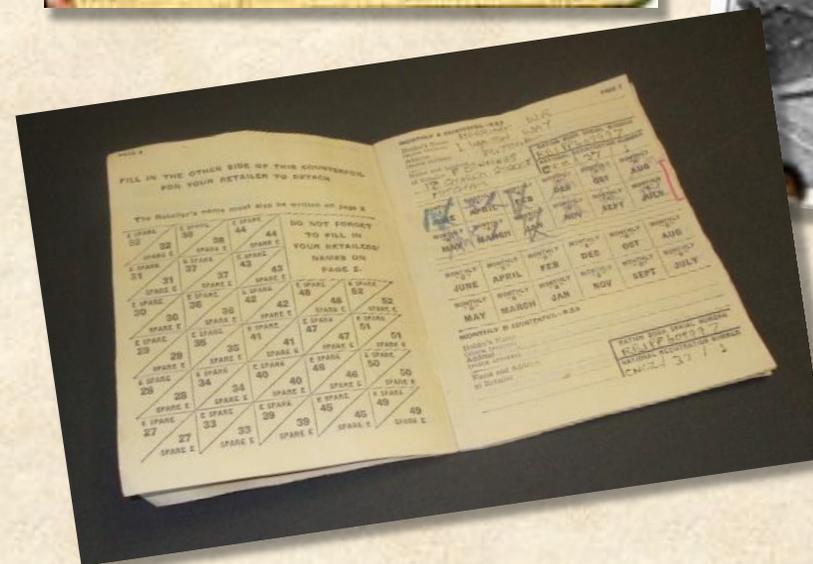
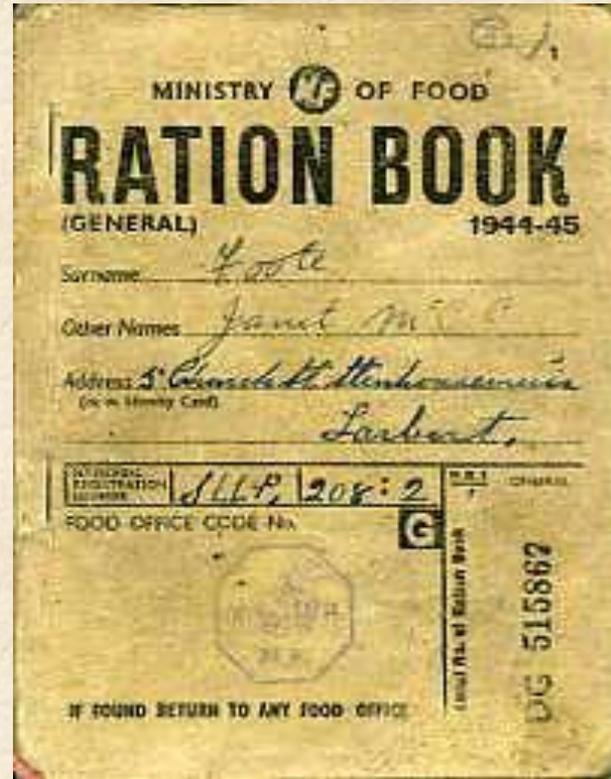


RATIONING

Everyone was given a ration book.

The book contained coupons.

The coupons were used instead of money to 'buy' food.



RATIONING

Rationed food included butter, sugar, tea, meat, eggs, cheese, jam, sweets and milk.

Potatoes, fruit and fish were not rationed.



RATIONING

Weekly ration for 1 adult

- **Bacon & Ham** 4 oz
- **Meat** to the value of 1 shilling and sixpence (around about 1/2 lb minced beef)
- **Butter** 2 oz
- **Cheese** 2 oz
- **Margarine** 4 oz
- **Cooking fat** 4 oz
- **Milk** 3 pints
- **Sugar** 8 oz
- **Preserves** 1 lb every 2 months
- **Tea** 2 oz
- **Eggs** 1 fresh egg per week
- **Sweets/Candy** 12 oz every 4 weeks

Think about what you eat in a week – does this seem like enough?



RATIONING

People started to grow their own food.

Gardens and parks were used to grow vegetables to eat at home.

Any food waste was collected in large bins and used to feed pigs and other animals.



EXTRAS FOR MOTHERS AND CHILDREN

Milk — pint a day for free or a reduced price

Eggs — two allocated and 3 dried eggs

Meat — half ration extra

Fresh orange — priority when available

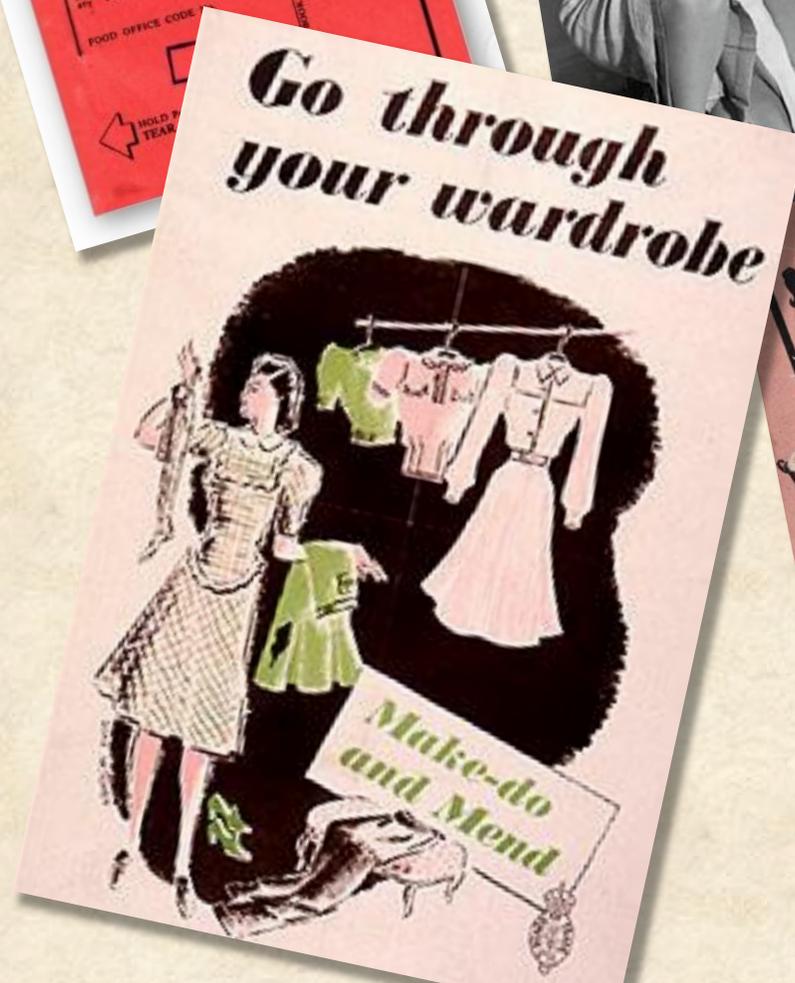
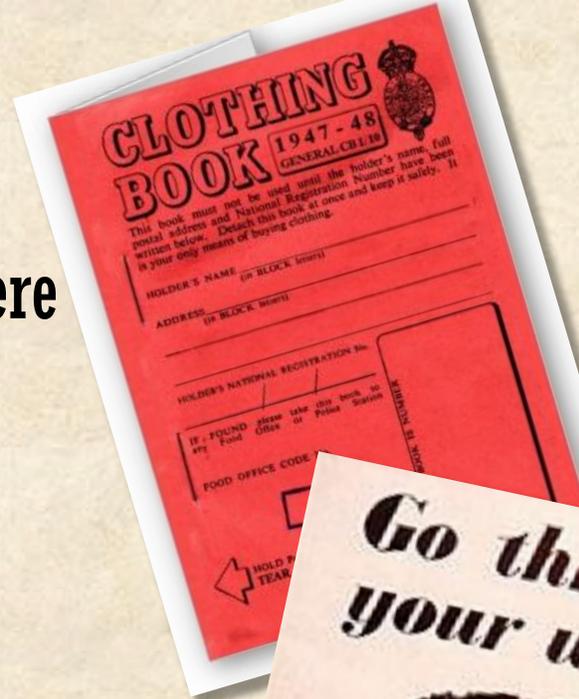
Fish liver oil available from the clinic — use special coupons



CLOTHES

Clothes were rationed from 1941. There was a shortage of material to make clothes.

People were encouraged to 'make do and mend'. Some women took to drawing black lines down the back of their legs to make it look like they were wearing tights.



RATIONING

Despite the war ending in 1945,
food rationing remained in place in
Great Britain until 1954.

3. Why do you think this might be?



TASK

Using the information you have just gathered, fill out the table explaining why we had rationing, what it was, and how it compares to modern day. The boxes are a decent size so please include as much information as you can. There is a larger copy on the next page that you can copy or print off.

The worksheet is titled "Rationing" in large, bold, outlined letters. At the top, there is a table with the following structure:

	I think	My teacher thinks
LQ: What did people eat during the war?		
I can...		
infer causes of rationing		
identify some similarities and differences between foods available during the war and today		

Below the table are three large rectangular boxes for writing:

- A box labeled "Why?"
- A box labeled "What?"
- A box labeled "Compare to modern day."

A red circular stamp is visible in the bottom right corner of the worksheet.

LQ: What did people eat during the war?

I can...	I think	My teacher thinks
infer causes of rationing		
identify some similarities and differences between foods available during the war and today		

Rationing

Why?

What?

Compare to modern day.

ANSWERS

Don't worry if your answers are not exactly like these, so long as they mention the key points.

1. The message is that with rationing, everyone will be able to have food.
2. Rationing was important because without it, people would have been starving and if people were starving, they would be unable to contribute to the war effort.



TOP SECRET
LESSON 3



With your help, rationing has been brought in but some people at home are struggling with how to make the most of the food they have.

Your mission today is to provide those that are struggling with a daily meal plan so they can make their rations last.

Good Luck! General Hasselsloth.



TASK I

To get an idea of what life was like living off of the food available, you are to complete the table looking at the food you would typically eat in a day.

Then, using the information on rationed ingredients, you are to plan the meals for a day. Remember to not use everything in one go — the ingredients have to last a week! You can also add ingredients that could be grown in the garden. There are some recipes if you go forward a couple of pages to give you ideas.

	My Usual Day		My WWII Day
Breakfast		Breakfast	
Lunch		Lunch	
Dinner		Dinner	
Snacks		Snacks	



	Breakfast	Lunch	Dinner	Snacks
My Usual Day				

	Breakfast	Lunch	Dinner	Snacks
My WWII Day				

RATIONS

Weekly ration for 1 adult

- **Bacon & Ham** 4 oz
- **Meat** to the value of 1 shilling and sixpence (around about 1/2 lb minced beef)
- **Butter** 2 oz
- **Cheese** 2 oz
- **Margarine** 4 oz
- **Cooking fat** 4 oz
- **Milk** 3 pints
- **Sugar** 8 oz
- **Preserves** 1 lb every 2 months
- **Tea** 2 oz
- **Eggs** 1 fresh egg per week
- **Sweets/Candy** 12 oz every 4 weeks



Recipes – Here are just some to help but feel free to think of your own

Cottage Pie



Ingredients

1 lb mince beef
several large potatoes
dried herbs
salt and pepper
2 oz cheese
beef stock(1 pint or more)
bisto gravy powder
peas and finely chopped carrots
chopped onions (optional)
blob butter or margarine

Method

1. Brown the mince and add the chopped vegetables, herbs and salt and pepper
2. Add beef stock, stir and simmer for 15 minutes. Add bisto powder towards the end to thicken it up.
3. Meanwhile, chop up the potatoes into small chunks and place in hot salted water and bring to boil, then drain.
4. Add the butter or margarine and mash together. Then add the milk so the mash is spreadable.
5. Place the beef sauce in a small tray or casserole dish and then spread the mashed potato on top.
6. Sprinkle grated cheese and herbs on the top and place in the oven for 20 minutes at 200C.
7. Finish off by placing it under the grill to brown.
8. Serve and Enjoy! Serve and Enjoy!

Bubble & Squeek



Ingredients

Mashed potatoes
Left over boiled cabbage, carrots, parsnips, sausages or vegan alternative (chopped)
Mushrooms and onion (chopped)

Method

1. Grab a frying pan and add a tablespoon of margarine. Heat until it bubbles.
2. Drop in the onion and mushroom and fry for a few minutes.
3. Add the chopped veg and meat into the pan. Mix it for a minute or so.
4. Add in the mashed potatoes and mix in with the other ingredients in the pan.
5. Press down the mixture with a spatula to brown and heat through.
6. Keep turning it over and heating it through so the edges brown.
7. Serve and enjoy!

Cheese and Potato Dumplings



Ingredients

2 lbs of potatoes
2 reconstituted dried eggs (or 2 fresh)
3 to 4 oz grated cheese
salt and pepper
dried herbs such as thyme (optional)

Method

1. Peel the potatoes.
2. Cook the potatoes in boiling salted water
3. Once the potatoes have boiled, set them aside for 10 minutes to drain in a colander.
4. Mash the potatoes.
5. Turn the heat low and add the mash potatoes into the saucepan. Add seasoning and herbs, mix well.
6. Add the cheese and eggs and mix well again until the potatoes firm up.
7. Once they have cooled a little, form them into 10 balls and add in the remainder of the cheese.
8. Place them on a greased baking tray and bake in a hot oven for 20 minutes or so until they have become brown and crusty.
9. Serve and Enjoy!

Spam Hash



Ingredients

2 large potatoes
1/2 onion
1/4 can of spam
tablespoon of butter/ margarine

Method

1. Wash the potatoes.
2. Cut them into quarters and boil until they are firm. Remove from the water and let them cool.
3. Chop up the onion.
4. Chop the spam up into chunks.
5. Add the butter to a large frying pan.
6. Add the onions and cook gently until nice and soft.
7. Take the potatoes and chop them into even smaller chunks.
8. Add the potatoes and spam chunks into the pan with the onions and continue to fry and stir them.
9. Turn down the heat and cover the frying pan if possible. Continue to cook for a further 5-10 minutes. If the texture is too sticky add a little bit of water and stir.
10. Once cooked, serve with your favourite vegetables.
11. Serve and Enjoy.
12. Serves 1



Recipes – Here are just some to help but feel free to think of your own

Pancakes



Ingredients

1 egg
4oz of wholewheat flour
pinch salt
1/2 pint of milk and water mixed

Method

1. Mix all the wet ingredients together
2. Mix all the dry ingredients together
3. Once you have mixed the ingredients, slowly add the wet ingredients to the dry ingredients to create a stiff batter then continue add the rest. Beat it well until it's smooth.
4. Add a little bit of margarine into the pan and wait until it is bubbling.
5. Pour in the batter and cook until both sides of the batter are brown.
6. Serve with either syrup, jam or sprinkle a little bit of sugar.
7. Enjoy.
8. Makes 6-10 pancakes.

Eggless Chocolate Cake



Ingredients

3oz margarine or fat
7oz plain flour
1 tsp baking powder
1/2 tsp salt
1 1/2oz cocoa
3oz sugar
1/4 pint warm milk and water
1 tsp bicarbonate of soda
1 tbsl vinegar
1/2 tsp vanilla essence

Method

1. Rub the margarine or fat into the flour, salt and baking powder.
2. Add together the mixture, cocoa, sugar, milk and water. Mix it altogether.
3. Dissolve the soda in the vinegar to add into the cake mixture, with the essence.
4. Mix everything together and place it into a greased tin to bake.
5. Bake for 1 1/2 hours.
6. Serve and enjoy!

Pear Crumble



Ingredients

6-8 pears (Ripe and with the skins left on)
2 tablespoons margarine
handful of sultanas
lemon juice/zest if available
1/2 cup of rolled oats
1/2 cup of wholewheat flour
1/2 teaspoon all spice/
mixed spice custard powder, sugar and milk (for custard)

Method

1. Take the pears and core them and chop them whilst leaving the skins on.
2. Squirt some of the lemon juice and zest if available.
3. Add together the sultanas with the pears and lemon juice and place in a 7 inch greased cooking pan.
4. Mix all the spice and sugar together and sprinkle it over the top of the pears in the pan.
5. Mix 1/2 cup rolled oats and 1/2 cup wholewheat flour together in a bowl.
6. Add in the margarine and mix until the mixture resembles bread crumbs.
7. Sprinkle this mixture over the top evenly.
8. Place it in the oven, pre-heated at 200C, for 40 minutes.
9. Create the custard using the instructions on the can and serve it with the hot crumble.
10. Serve and enjoy!
11. Serves 4



TASK II

In your Distance learning book, write your opinion on the following statements and explain why.

1. I think the wartime meals are healthier.
2. I think wartime food was more varied.
3. I think food today is more flavoursome.
4. I think food portions today are smaller than they were during the war.
5. I think people ate more snacks during the war.
6. I think most meals during the war were prepared from scratch.
7. I don't think there was any fast food during the war.
8. I think it was easy to do a weekly shop during the war.



OPTIONAL CHALLENGE

If you're feeling really confident, you can have a go at creating a weekly diet plan using the rations available to you.

There is a table on the next page that you can print off or copy into your Distance Learning Book.



Think carefully about the foods that were available during the war.
Create a wartime meal plan to show what may typically have been eaten over the course of one week.

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast							
Lunch							
Dinner							
Supper							
Snacks							

ART

Every Monday, Olaf Falafel (comedian and children's book author) posts a new Art Club lesson. The YouTube episodes last approximately 35 minutes, but you are able to pause if you want to take your time (Mrs Cherot usually spends an hour on her work). The videos are very funny (sorry Mums and Dads, there is the mention of a 'bouncing bottom' every so often!) and you can learn new skills by following Olaf's step-by-step instructions. Simply find the episodes on YouTube or use this link

<https://www.youtube.com/user/OlafFalafel> to get started!

