ST THOMAS MORE CATHOLIC PRIMARY SCHOOL

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Christ is the centre of our school community where we live, love and learn together.

Thursday 27th February 2025

Dear Family,

World War 2 Day

We are excited to announce a World War Two Themed Day in Year 6 on Tuesday 18th March. This event will provide our students with a valuable opportunity to learn about this significant historical period.

We invite students to come dressed in 1940s attire, reflecting the fashion of the era, including wartime home clothing and military uniforms. Your support in helping your child prepare is greatly appreciated.

As part of the day, all children will participate in a "Ration Recipe Cooking" session, where they will explore and prepare simple dishes from the wartime period. The recipes can be found at the end of this letter. All allergies have been considered, and a variety of recipes will be created for all children to prepare and sample. If dietary or allergies change before this date, please inform the school as soon as possible.

We are also honoured to host a guest speaker, Mrs Gardner's Grandmother, who will share insights into World War Two, providing a unique perspective and allowing for a question-and-answer session with the children.

Throughout the day, there will be several other activities designed to enhance understanding of life during this time.

If you do have any World War Two items at home you feel would benefit learning, all contributions of materials or resources related to the theme would be greatly appreciated.

Thank you for your support.

M Jordan — **Mr Jordan**, Year 6 Teacher, RE Lead

J Poole — **Mr Poole**, Year 6 Teacher, Assistant Principal

Spam Hash

Ingredients

2 large potatoes

1/2 onion

1/4 can of spam

tablespoon of butter/ margarine

Trench Stew

Ingredients

1 turnip or large potato

1 parsnip

1 pint of water

2 carrots

1/2 stock cube

Stale bread or 1 biscuit

1/2 tin corned beef

Bread Pudding

Ingredients

10 ounces of stale bread

2 ounces of margarine or butter

1 ounce of sugar

2 ounces of dried raisin sultanas

1 egg (fresh or dried)

milk to mix

cinnamon

extra sugar for topping

Eggless Sponge

Ingredients

1/2 pint of tea (without any milk or tea leaves/ bags)

3 oz butter/margarine

3 oz sugar

3 oz sultanas

10 oz wholewheat flour (add 3-4 teaspoons of baking powder)

1 teaspoon all spice (mixed spice) extra cinnamon if required