



VE Day Word Search

See if you can find the words listed below in the grid. The letters left over form a phrase connected to VE Day - then see if you can finish the phrase!

If you want to make your own word search, there are plenty of sites on the internet, or you can do it the old fashioned way with a pencil and paper!

BLITZ	EUROPE	ROOSEVELT
BRITAIN	HOMEGUARD	SPITFIRE
BUNTING	HURRICANE	STREETPARTY
CHURCHILL	LANCASTER	VERALYNN
DDAY	RATIONING	VICTORY
		WOOLTONPIE

H	T	W	Z	E	L	L	M	E	E	T	A	N	G	G
O	A	L	I	T	N	D	O	N	T	K	N	I	O	N
M	W	W	E	V	I	H	E	R	E	Y	D	A	O	I
E	N	T	K	V	E	L	N	O	T	W	W	T	H	N
G	N	E	N	B	E	R	B	R	U	T	I	I	K	O
U	N	A	R	E	T	S	A	C	N	A	L	R	O	I
A	W	W	C	E	L	P	O	L	L	M	E	B	C	T
R	E	T	A	I	T	G	A	O	Y	I	N	H	S	A
D	Y	S	O	E	R	M	E	S	R	N	U	U	P	R
N	R	N	E	Y	D	R	A	Y	K	R	N	E	I	E
P	O	R	Y	A	D	D	U	S	C	M	I	L	T	I
N	T	E	U	R	O	P	E	H	G	T	H	R	F	O
S	C	U	G	H	G	N	I	T	N	U	B	J	I	U
S	I	T	W	O	O	L	T	O	N	P	I	E	R	L
I	V	K	E	Y	L	O	U	A	L	W	A	Y	E	S

We'll Meet Again *get ready to sing along!*

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

Repeat as required!

Songwriters: Hughie Charles / Ross Parker Sung by Vera Lynn

VE 50 – May 1995

Were you living in Marcham in 1995? Maybe you, your parents or grandparents remember the VE 50 celebrations.



Martin Thorne, the previous editor of MADNews, took a video of the events which included a bring and share lunch, Morris Men, Punch and Judy (yes, Uncle Brian - you were there!), bouncy castle, and an amazing range of items from the war on display in The Institute!

There is a copy of the video on YouTube on the MADNews channel - <https://youtu.be/sOclRJFaqzg> . Or you can click the link on the VE75 page madnews.co.uk/veday

Can you spot anyone you know in these (rather fuzzy!) screen shots?



Dear Editor

Amongst all else that is going on, we should not forget that this is the 75th anniversary year of the end of World War 2. On the 8th May 1945 the War in Europe ended and on 15th August 1945 the War in the Far East ended. In that War, four people from Marcham died and are remembered on our memorials. This letter is to remember those four and to ask if anyone has more information that we can use to record for posterity in our village as much as possible about their lives.

The first to die was Dennis Lawrence. He died in India on 7th October 1943 in India. In 1939, he had been a Grocer's Errand Boy living in The Gap with his parents, James and Louisa. Dennis married Lilian Walters in April 1942. The Lawrence family had a long connection with Marcham. James Lawrence had been born here in 1885. James and his wife were living in Parkside in 1960.

Peter Bennett was killed over Holland on 25th April 1944, age 20, while serving as the pilot of a Lancaster bomber. His father had worked in Rio de Janeiro (and Peter Bennett may have been born there). Peter Bennett was educated at Dauntsey's School in Wiltshire. In 1939 his family was living at Long Acre, Frilford.

Harry Dore was killed in Normandy on the 18th August 1944 while serving as a Lance-Corporal with the Queens Regiment in the 7th Armoured Division. He had been born in Chipping Norton. In 1939, his parents were living at Manor Farm Cottages, Garford. Harry Dore had had a long war starting at Dunkirk, through Alamein, until he landed in Normandy.

The fourth, and last to die was Stephen Thorp Cooper on 27th April 1945 in Burma. He was serving with the Queen Victoria's Own Madras Sappers and Miners in the Indian Army. His connection with Marcham comes through his father, a Civil Engineer, who had been working for the Air Ministry, possibly being based at Marcham Park with the family living at Frilford Heath.

Does anyone have any information on the four on our memorial, or know of others that we should remember? If so, I would be delighted to have details so that I can put together a full record. I can be contacted at 27 Kings Avenue, at mikehoath@aol.com, or on 01865 391349.

MIKE HOATH



Lord Woolton Pie

VE DAY - madnews.co.uk/veday

Even if we can't all get together in person on 8th May, we can still commemorate Victory in Europe (VE) Day together but apart!

Suggestions include:

- Draw and colour in flags of all nations and make a display for your window
- Have a wartime Stay-at-Home Picnic
- Decorate a Cake
- Quizzes for all ages
- Virtual Fancy Dress
- Cook up some Wartime Recipes
- Re-dress your teddy in 1940s style
- Sing songs from the 1940s - the words to We'll Meet Again are opposite.

Send in your photos of what you have done and links to any videos you have made to editor@madnews.co.uk so they can go on a VEDay webpage. You can also read more and follow links online at madnews.co.uk/veday

And if all goes well, we may be able to get together in person to commemorate Victory in Japan (VJ) Day in August! The weekend of 15-16 August has been suggested by Royal British Legion for communities to hold events postponed from May.



WARTIME RECIPES FROM CHRISTINE WALLACE, BAKE OFF FINALIST - WWW.BAKERCHRISTINE.CO.UK

Lord Woolton Pie

- ½ a large cauliflower
- 3 medium parsnips
- 3 large carrots
- ½lb potatoes
- ½ med swede
- 1 med onion
- 2 tsp of Marmite or a stock cube
- 1 tbsp of oatmeal
- 500 ml vegetable stock

METHOD

Use pre cooked vegetable stock (or a stock cube) and stir in the marmite. Chop up the vegetables into chunks with those that take longest to cook into smaller pieces. Place in pot with the oatmeal add the stock and just enough water to reach 3/4 of the way up the veg in the pot, bring to simmer . Add salt and pepper and cook until tender and most of the water has been absorbed. Mix the bisto to a paste with a little water and add the pot. Simmer for a further 5 minutes. Place in your pie dish and sprinkle the chopped parsley over the top.

Leave to cool

Make the pastry by mixing the flour with the baking powder and salt and then rubbing in the fats. Mix the mashed potato in to form a dough and knead (add a little water to the mixture if too dry). Roll out to form pie crust and place on top of your vegetables, decorate then brush with milk.

Place in oven at 190°C Fan for 30 minutes or so until top is firm and browned. (you can make "crisps" by baking the peel with salt and flavouring eg paprika)

Rolled Oat Macaroons

- 3oz (85gm) margarine
- 2oz (55gm) sugar
- 4oz (115gm) S.R. flour
- 1 level teasp baking powder
- 4oz (115gm) rolled oats
- 1 teaspoon almond essence
- 2 dessertspoons of golden syrup.

METHOD

Set oven at 180°C Fan

Cream together the margarine, sugar, syrup

- 2 tsp bisto powder.
- Salt and pepper to taste once cooked.
- Parsley (fresh or dried)

For the pastry

- 8oz plain flour
- 4oz mashed potato - cooled
- 3oz either margarine or lard or a mixture
- 2 tsp of baking powder
- couple large pinches of salt
- Dash of water if needed.

and almond essence.

Sift the flour and baking powder, add to the mixture with the rolled oats.

Mix thoroughly, if the mixture is too dry add a little milk just to bind the mixture together

Roll into 12-16 balls and put on a baking tray lined with parchment leaving a little space for spreading.

Bake for 15-20 minute until golden brown.

Cool on baking tray before removing.