



BUSY: Dougal Rees, Jordan Pemberton and Edward Winstanley

Pupils step back in time to create wartime treats

WARTIME Cheltenham came back to life as youngsters learnt how to survive on 1940s rations.

More than 50 pupils at Cheltenham College Junior School and their families put their culinary skills to the test using only the ingredients which were available during World War II.

The experiment created a range of ingenious recipes, including commando casserole, victory salad and working man's pudding.

Derek Maddock, head of history at the school, said: "There are many family connections

still to be made with the war and spending a morning cooking authentic wartime dishes is a great way of learning about life at this time.

"Writing their ration books soon brought home to the children that their wartime counterparts may not have had chocolate for six years, may never even have seen an orange and only had one egg a fortnight!

"However, as they found out, the food might have been distinctly lacking in colour but it could still taste good. Now some are even planning to cook the same meal at home!"



GIVE IT A STIR: Chanelle Moller, Francesca Wild and Freya Wynne enjoying their cooking



AP-PEEL-ING: Pupils Arabella Johnson and Annabel Merheim-Kealy



Tim Llewellyn Palmer



NICE JOB: Sebastian Villars, Arthur Townend, Will Todd, Tom Stanton