

National Service Remembered

Primary School Resource KS2



Welcome to the National Service Remembered Resource Pack.

National Service remembered is a living heritage project which uses photography and oral history narratives to bring to life a little remembered time in our history, the National Service years, which spanned from 1947 to 1963. This project seeks to both preserve and share the living history of those men who were conscripted. It also aims to give a deeper understanding of their experience and the ways in which this time shaped their lives and the lives of their families.

We have created a National Service Remembered activity resource for Key Stage 2 children, which could be used in conjunction with National Curriculum learning to support either English, History or PSHE (Personal, Social, Health & Economic) / SMSC (Spiritual, Moral, Social and Cultural).

This document contains a short guide on how to use the Microsoft PowerPoint included in the pack. The three separate PDF documents have been designed to be used as a basis for lesson plans including suggested group activities for the three different subjects. They were created to be used in addition to the PowerPoint presentation. We have also created five postcards, these can be printed out to serve as a visual prompt for the postcard writing task in the suggested lesson plans. This document contains all of the links to our online exhibition, and the films we have created that are in the presentation. We have also listed some other resources relating to National Service.

We hope these guides are of use to you and your pupils as you explore the project and remember this unique period of our nation's history.

The Same but Different Team.



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Guide to National Service Remembered PowerPoint

Tip: A yellow banner may appear in the PowerPoint that says 'Security Warning'. This is because the PowerPoint contains videos streamed from YouTube. If you click 'Enable Content' within the banner, this will allow the videos to play.

Slide 1 & 2

A short introduction to the project.

Slide 3 & 4

What is National Service? The following information will be shown when clicked:

Slide 3 *The term 'National Service' comes from the United Kingdom's National Service (Armed Forces) Act from 1939. National Service means that you have to sign up to government service, usually within the military. Signing up for national service is also known as 'conscription'.*

After the Second World War the young men of Britain were needed. In 1947, the National Service Act was brought into force. This Act meant that all healthy men from 17 to 30 years old were required to serve in the armed forces for 18 months, and remain on the reserve list for 4 years. Men were only exempt from national service if they worked in one of the three 'essential services', or if they had health issues.

Slide 4 *All National Service conscripts were asked to attend medical assessments, after which they were sent for 6 weeks of basic training in the British Army. Once the conscripts arrived at their training base, they were issued with their uniform and equipment, and training could begin.*

After basic training, National Service conscripts served in a variety of roles across the Armed Forces and, as well as serving at home, many

Servicemen were posted to one of Britain's many garrisons around the world. An overseas posting also often meant that the conscripts saw active service.

Slide 5

This is a short trailer for the whole project and gives a flavour of the online exhibition, which can be accessed later in the PowerPoint.

Slide 6

National Service learning – This page is included to be used as a background to the first part of the interactive classroom learning activities.

Slide 7

This slide contains the transcribed experience of Miles Anderson, as his account offers a great overview of the first couple of weeks of conscription.

'It was 66 years ago that I went down to Cardington with my government supplied rail ticket in September 1954; I was to serve my National Service in the RAF. On arrival at Cardington, we were kitted out, issued with all the necessary equipment and after a brief touching base were bussed to our 'Square Bashing' camps.

We were billeted in a hut with probably 18/20 young men, each allocated a bed, bedding, a small cupboard and small wardrobe or place where uniforms could be hung out of sight. There were two solid stoves, one at each end of the hut to provide warmth.

From then on it was all spit and polish, discipline, regimentation and drill. Our mornings, after breakfast, were a succession of drill, physical exercise, weapon training and lectures. At each occasion we had to change from one set of clothes into another one, and all 'at the double' of course, and everything back in the billet had to be left in immaculate order. I learnt discipline, to fit in and get on with people who came from a wide variety of backgrounds, and how to keep a low profile when necessary.'

Slide 8

National Service learning – This page is included to be used as a background to the second part of the interactive classroom learning activities.

Slide 9

This slide contains two short films that have been filmed and directed by Ceridwen Hughes, our Creative Director at Same but Different. By clicking play and enabling 'full-screen', you can hear from two Servicemen about their experience of being conscripted.

Slide 10

After viewing the films, we have also suggested two songs typical of the period that you may wish to play.

Slide 11

If your class want to see more, we have also included a short film hosted online by Blue Peter, which features The One Show's Matt Baker in a re-enactment of a 'typical' National Service experience. This can be played by simply clicking on the video. The film is eight minutes and 45 seconds long.

Slide 12

After discussion of National Service and hearing the experience of two conscripts, you may wish to view the online exhibition which contains 18 visual and detailed accounts of National Servicemen's experience. If you are using a portable device or a laptop projected to a larger screen, simply click the link and navigate your way through our exhibition.



Slide 13

A small thank you from our team to say that we hope you and your class have enjoyed learning about this unique period of our national history.



GUIDE TO NATIONAL SERVICE REMEMBERED PDFs

We recognise that most settings are required to structure lesson planning to follow core National Curriculum learning. Our National Service activity resource for Key Stage 2 children could be used in conjunction with National Curriculum learning to support either English, History or PSHE (Personal, Social, Health & Economic) / SMSC (Spiritual, Moral, Social and Cultural).

The three separate PDF documents have been designed to be used as a basis for lesson plans including suggested group activities for the three different subjects. They were created to be used in addition to the PowerPoint presentation and link into the slides.



CUSTOM LESSON PLANS

Whilst we have provided three suggested lesson plans, we recognise that many teachers may well prefer to plan their own lesson.

Below is a simple lesson structure, including a presentation, that could form the basis for your own lessons using the resources in this pack as you see fit.

1. The lesson could start with a presentation including a narrated introduction to National Service with some background slides, after which our introductory video trailer could be played.
2. A local angle could then be introduced, with an overview of local barracks, and the oral history testimony of a local conscript. Currently our exhibition features the testimonies of men from North Wales, Cheshire and Shropshire whose stories can be downloaded for free in a printable format from our website.
3. Children could then be given the opportunity to talk through what they've learnt with a 'Partner chat', including guided content chosen by the teacher. Our suggestion is that they are encouraged to think about how it might feel to be conscripted and what emotions this may evoke.
4. The class could then look at the sounds and tastes of the National service years. Music is a powerful and evocative way to be transported back in time, and the song 'This is the Army, Mr. Jones' by Irving Berlin is a great song to capture that era. After listening to it, a second 'Partner chat' could be introduced to offer the children a chance to reflect on how the music made them feel.
5. The final piece part of the lesson could encourage the children to imagine how it might feel to come home after national service. Reunited after a long period of separation, families may well celebrate, which offers the perfect opportunity to introduce some of the popular cakes of the time. Children could take away a print-out recipe for Lazy daisy cake or Pineapple upside-down cake to bake at home.

ADDITIONAL RESOURCES

We have included a number of additional resources below, from recipes through to suggested video clips. We hope they help support your planning!

YouTube suggestions:

It is worth noting that if you simply search for 'National Service UK' (or a similar search term) in YouTube, you can find some real gems. In addition, museums like the National Army Museum and the Imperial War museum have also done their own short clips which they feature on their websites. We've noted a few YouTube clips below that we particularly enjoyed.

- The Interesting Military Career of Sir Michael Caine – clip of MC reading from his book 'The Elephant to Hollywood' which documents his NS experience
- They Stand Ready – National Archives UK film
- Blue Peter National Service re-enactment

Song suggestions:

Music is a powerful and evocative way to be transported back in time, listed below are some of the top hits from the National Service years, as well as some suggestions for popular National Service songs.

If streaming search for:

- "This is the Army Mr. Jones" by Irving Berlin
- "If I Give My Heart to You" - Doris Day with The Mellomen
- "Oh Mein Papa" - Eddie Calvert
- "Oh! My Papa" – version by Eddie Fisher
- "This Ole House" - Billie Anthony and Rosemary Clooney
- "Manana (Is soon enough for me)" – Peggy Lee
- "We'll meet again" - Vera Lynch
- "Yours (Quierem Muchas)" – Vera Lynch

Recipes

Food is one of the most enjoyable ways to transport us back in time, and what better way to take your pupils on that journey than a slice of cake! Below you will find the recipes for a number of classic cakes from the era, these are on separate pages to enable you to print them individually.



Pineapple upside-down cake

Ingredients:

- 100g softened butter
- 100g golden caster sugar
- 100g flour (self-raising)
- 1 tsp baking powder
- 1 tsp vanilla extract
- 2 eggs

For the topping

- 50g softened butter
- 50g light soft brown sugar
- 7 pineapple rings in syrup, drained and syrup reserved
- 7 glacé cherries

Method

1. Heat oven to 180C/160C fan/gas 4.
2. For the topping, beat 50g softened butter and 50g light soft brown sugar together until creamy. Spread over the base and a quarter of the way up the sides of a 20cm round cake tin. Arrange 7 pineapple rings on top (reserving the syrup for later), then place 7 glacé cherries in the centres of the rings.
3. Place 100g softened butter, 100g golden caster sugar, 100g self-raising flour, 1 tsp baking powder, 1 tsp vanilla extract and 2 eggs in a bowl along with 2 tbsp of the reserved pineapple syrup. Using an electric whisk, beat to a soft consistency.
4. Spoon into the tin on top of the pineapple and smooth it out so it's level. Bake for 35 mins. Leave to stand for 5 mins, then turn out onto a plate. Serve warm with a scoop of ice cream.

Preparation time 15 mins & and cooking time 40 mins.

Lazy daisy cake (American measurements)

Ingredients:

- 2 large eggs (room temp)
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 cup cake flour (plain is fine too)
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ cup milk
- 2 tablespoons of butter

For the topping:

- ¾ cup brown sugar
- ½ cup melted butter
- 2 tablespoons of cream
- 1 cup of sweet, shredded coconut

Method

1. Preheat oven to 350°.
2. In a large bowl, beat eggs, sugar and vanilla on high until thick and lemon-coloured, about 4 minutes.
3. Combine flour, baking powder and salt; add to egg mixture. Beat on low just until combined.
4. Heat milk and butter in a small saucepan until butter melts. Add to batter; beat thoroughly (the batter will be thin). Pour into a greased 9-in. square baking pan.
5. Bake until cake tests done, 20-25 minutes.
6. Cool slightly.
7. For frosting, blend all ingredients well; spread over warm cake. Broil about 4 in. from the heat for 3-4 minutes or until the top is lightly browned.

Preparation time 20 mins & and cooking time 25 mins.

Angel Food cake

Ingredients:

- 140g plain flour
- 1 tablespoon cornflour
- 300g caster sugar, divided
- 12 egg whites
- 1 ½ teaspoons vanilla extract
- 1 ½ teaspoons cream of tartar
- ½ teaspoon salt

Method:

1. Preheat the oven to 190 C / Gas 5.
2. Make sure that your 26cm tube cake tin is clean and dry.
3. Sieve together the flour, cornflour and 150g of the sugar; set aside.
4. In a large bowl, beat the egg whites with vanilla, cream of tartar and salt to medium stiff peaks. Gradually add the remaining sugar while continuing to beat to stiff peaks.
5. When the egg white mixture has reached its maximum volume, fold in the sieved ingredients gradually, one third at a time. Do not overmix.
6. Pour batter into prepared tin.
7. Bake for 40 to 45 minutes in the preheated oven, until the cake springs back when touched.
8. Balance the tin upside down on the top of a bottle, to prevent decompression while cooling.
9. When cool, run a knife around the edge of the tin and invert onto a plate.

Preparation time 30 mins & and cooking time 45 mins, allow 2 hours to cool.

CONTACT

We would love to hear from you. To get in touch simply call, email or write to us using the details below:

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