

DIG! DIG! DIG!
for Victory

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In 1939, The Ministry of Agriculture launched one of the most memorable slogans of the whole conflict - 'Dig for Victory'.

Everyone was encouraged to turn their gardens into mini-allotments.

Over just a few months, Britain was transformed with gardens, flowerbeds and parkland dug up to grow vegetables.

By 1943, over a million tons of vegetables were being grown in gardens and allotments.



This is one of a series of posters designed to encourage people to grow their own food.

Why do you think the government wanted the Home Front to 'Dig for Plenty'?

It was thought that this would provide essential food for families and neighbourhoods alike.

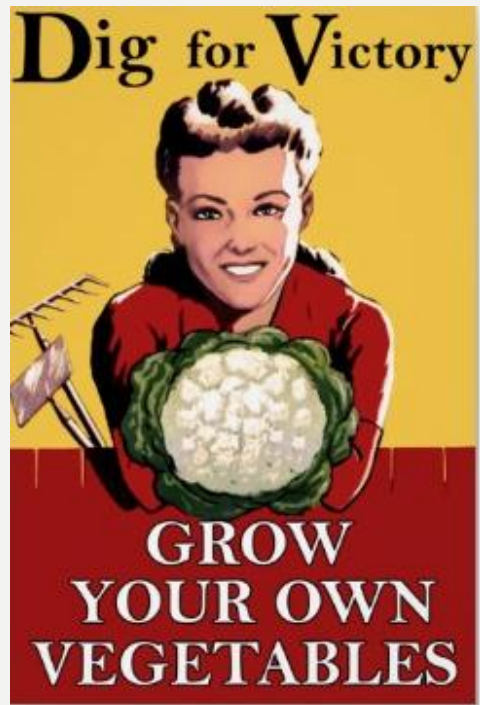
It also helped the war effort by freeing up valuable space for war materials on the merchant shipping convoys.



If the Home Front had not organised growing more of its own food, what would have happened?

Do you think a poster showing what would happen if people did not start to 'dig' would have been more or less effective?





There were lots of posters to encourage people to grow their own vegetables.

WOMEN! Farmers can't grow all your vegetables

CABBAGE WHEAT

BRUSSELS SPROUTS BARLEY for BREAD

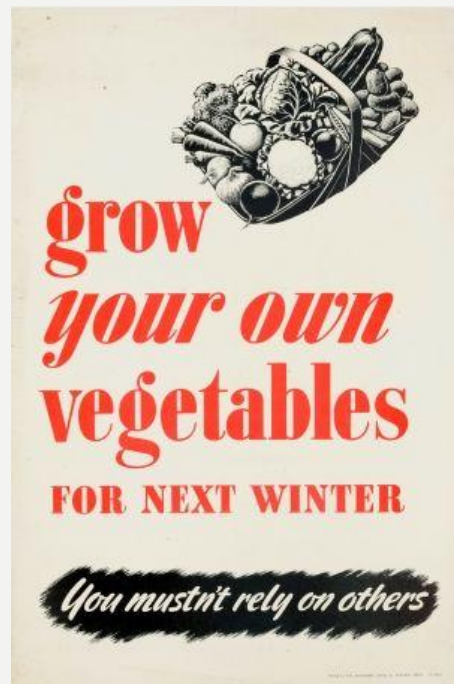
BRUGGOTT POTATOES

ONIONS FODDER FOR DAIRY COWS

You must grow your own. Farmers are growing more of the other essential crops—potatoes, corn for your bread, and food for the cows. It's up to *you* to provide the vegetables that are vital to your children's health—especially in winter. Grow all you can. If you don't, they may go short. Turn your garden over to vegetables. Get the older children to help you. If you haven't a garden ask your local council for an allotment. **DO IT NOW.**

DIG for Victory

A diagram of a farm with various crops labeled in boxes. The crops include CABBAGE WHEAT, BRUSSELS SPROUTS BARLEY for BREAD, BRUGGOTT POTATOES, and ONIONS FODDER FOR DAIRY COWS.



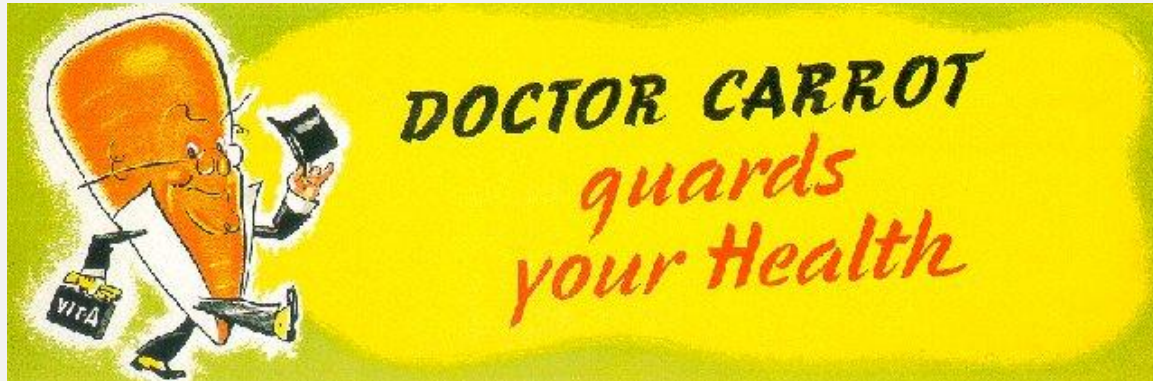
It wasn't just adults who got involved in Digging for Victory during WW2.



School children helped too.



Carrots were one vegetable in plentiful supply. It was widely used as a substitute for foods that were more scarce.

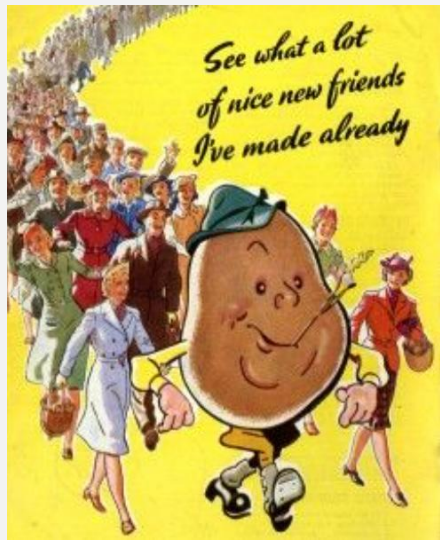


People were encouraged to 'enjoy' the healthy carrot in different ways by the introduction of 'Doctor Carrot'.

Delights in the form of carrot jam and a homemade drink called Carrolade (made from carrots and swede juice!) were suggested by the Ministry of Agriculture.

Carrot lollies were made by dipping a carrot in toffee.





'Potato Pete'

Just like the 'Doctor Carrot' character, 'Potato Pete' was another vegetable character introduced to encourage people to eat home grown vegetables.

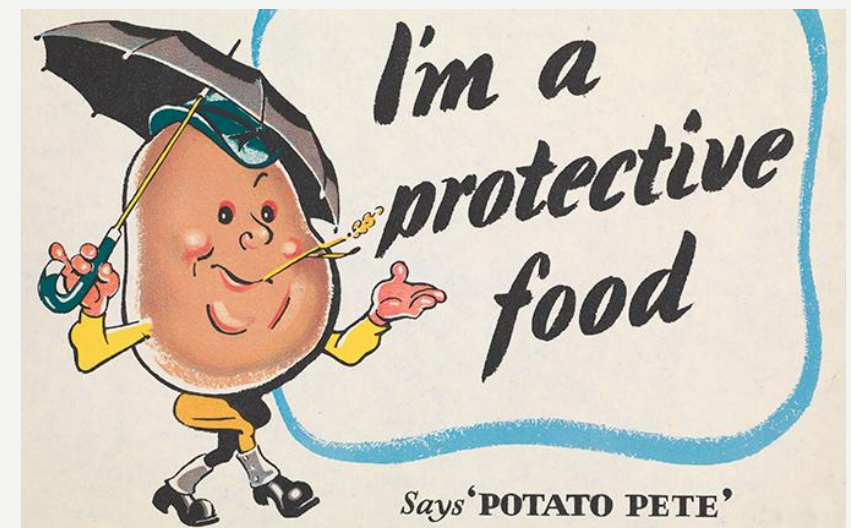
'Potato Pete' had its own song.

'Potato Pete' recipe books were also written to give people suggestions and advice on how best to cook potatoes.

For example, 'scrubbing instead of peeling potatoes' was recommended, thus avoiding unnecessary wastage.



*'Potatoes new. Potatoes old
Potato (in a salad) cold...
Potatoes baked or mashed or fried
Potatoes whole, potato pied
Enjoy them all, including chips
Remembering spuds don't come in ships.'*



Not to be outdone by Dig for Victory, the Ministry of Food also ran a massive educational campaign.

Lord Woolton was the Minister of Food.

He was responsible for rationing and educating people about better eating habits. Later in the war, with the success of the 'Dig for Victory' campaign, people were encouraged to make Woolton Pie. This was made with vegetables.

Woolton pie was created at the Savoy Hotel in London by its Maitre Chef de Cuisine, Francis Latty. It was one of a number of recipes recommended to the British public by the Ministry of Food as a nutritious meal made without meat.



Lord Woolton

“Those who have the will to win,

Cook potatoes in their skin,

***Knowing that the sight of
peelings,***

***Deeply hurts Lord Woolton's
feelings.”***

It was clear that as the war progressed, the Dig for Victory campaign exceeded all expectations in terms of success.



1944 Message from the Minister of Agriculture

"We can justly congratulate ourselves in what we have achieved.

But we must on no account relax our efforts. The war is not yet won.

Moreover, even if it were to end in Europe sooner than we expect, the food situation, far from becoming easier, may well become more difficult owing to the urgent necessity of feeding the starving people of Europe.

Indeed in many ways it would be true to say that our real tasks will only then begin.

Carry on therefore with your good work. Do not rest on your spades, except for those brief periods which are every gardeners privilege."



Carrot Cookies

Ingredients

1 tablespoon margarine

2 tablespoons sugar

1 to 2 teaspoons of vanilla essence

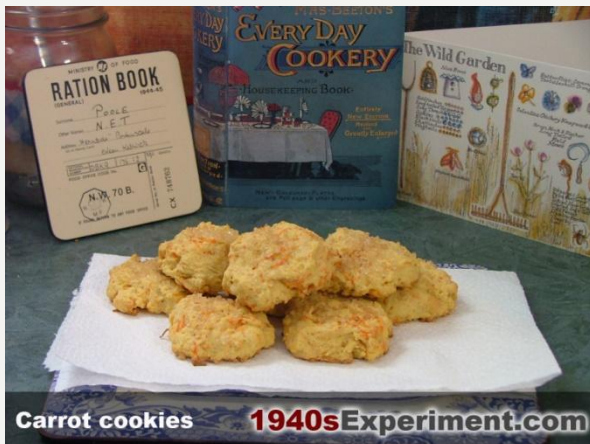
4 tablespoons grated raw carrot

6 tablespoons self-raising flour (or plain flour with $\frac{1}{2}$ teaspoon baking powder added)

1 tablespoon of water

Method

Cream the fat and the sugar together with the vanilla essence. Beat in the grated carrot. Fold in the flour. If mixture is very dry, add a little water. Drop spoonfuls onto greased tray and press down just a little. Sprinkle tops with sugar and cook in an oven at 200° Celsius for about 20 minutes.





Potato and carrot pancakes

Ingredients

- 4 med/large potatoes (diced)
- 2 med/large carrots (diced small)
- a little margarine or butter
- pinch mixed herbs
- a little butter or oil for frying (or brush with butter or margarine and put under grill)

Method

1. Whip mashed potato to a soft creamy consistency
2. Season well with plenty of pepper and salt and add some diced cooked carrots
3. Shape the potato into a pancake shape (1/2 inch thick)
4. Pan fry in just a little fat so it develops a deliciously crisp crust.
5. It can be cooked in the oven if preferred. (just brush pancakes with some melted margarine or butter first)



Potato Piglets

This recipe combines potato and sausage meat to produce the perfect 'Potato Piglet.'

The Ministry of Food, promoted healthy eating and vegetables were regarded very important to the wartime family.

The 'Potato Piglets' recipe also reminds cooks about the importance of not wasting food during the war.

Ingredients

6 medium well-scrubbed potatoes

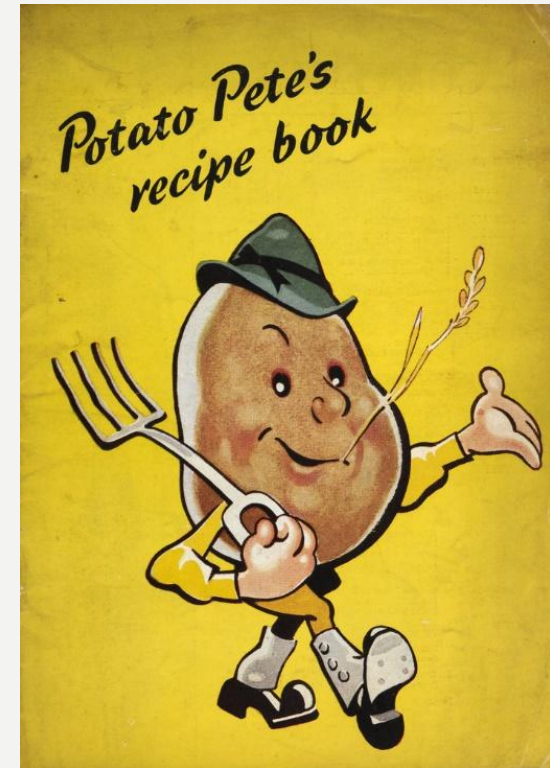
Cooked cabbage, lightly chopped

6 skinned sausages

Method

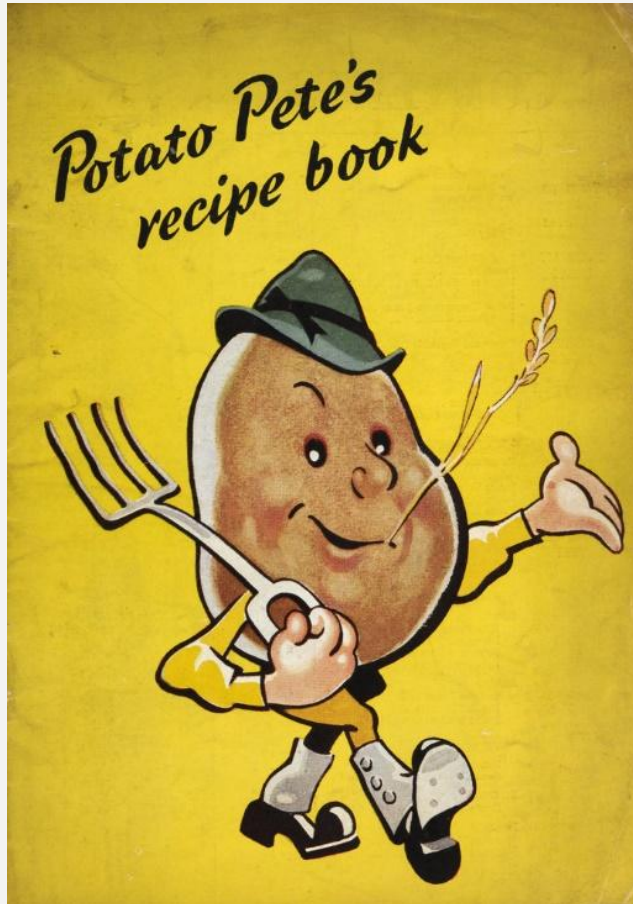
Remove a centre core, using an apple corer, from the length of each potato, and stuff the cavity with sausage meat. Bake in the usual way and arrange the piglets on a bed of cooked cabbage.

(The potato removed from each is useful for soup.)



Surprise Potato Balls

This playfully named recipe most certainly makes an otherwise rather ordinary potato become that little bit more appealing, especially in wartime Britain. This is simply a wartime take on the well-loved potato croquet.



Ingredients

- 1 lb cooked potato
- 1 large carrot, grated
- 1 teaspoon chopped parsley
- A little sweet pickle
- Salt and pepper
- A few teaspoons of milk, if necessary
- Browned breadcrumbs

Method

Cook the potatoes and beat them well with a fork. Add the grated carrot, parsley, salt and pepper. Use a little milk, if necessary, to bind the mixture, but do not make it wet. Form into balls.

Make a hole in each ball, drop in a small spoonful of pickle and close the hole. Roll in the breadcrumbs, place on a greased baking sheet, and cover with a margarine paper. Bake in a really hot oven for 15–20 minutes. Serve piping hot with good gravy.

'Woolton Pie'

Ingredients

8 cups of seasonal vegetables (swede, potatoes, broccoli, cauliflower, turnips, carrots, cabbage, all prepared and diced)

6 large potatoes (cubed with skins on)

2 onions (chopped)

1 leek (sliced)

Margarine or butter for the mashed potato

A knob of margarine, butter (or oil) for frying

A knob of margarine or butter for the sauce

2oz flour

2oz cheddar cheese (grated)

1 teaspoon mustard powder

1 pint milk

seasoning

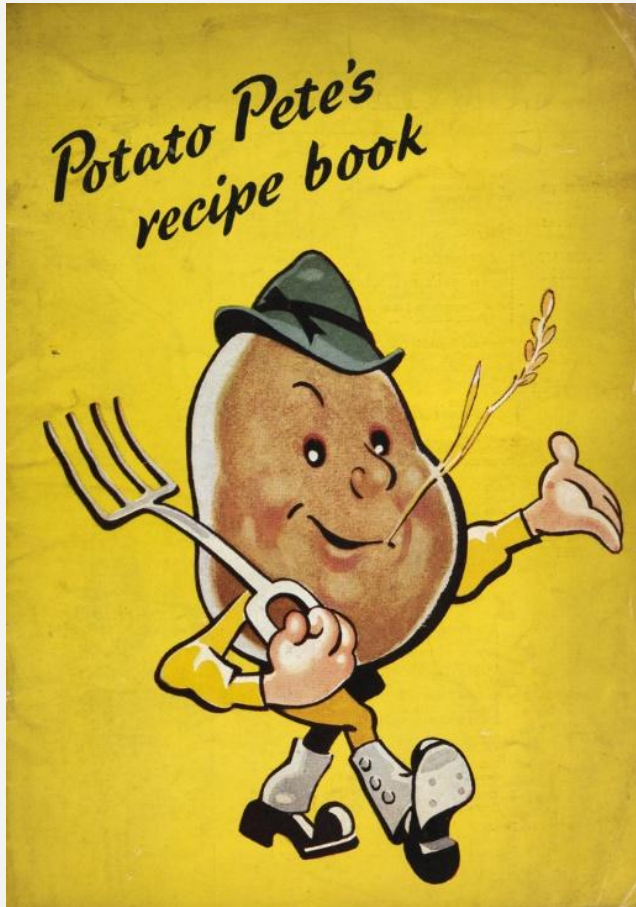
Method

Saute the onions and leek in butter or margarine for 5 minutes until soft.

Boil the prepared vegetables for 20 mins or until cooked, then drain into a bowl.

Also boil the potatoes until cooked, then drain and mash with a knob of butter or margarine and a drop of milk taken from the pint.

To make the sauce, melt the knob of butter or margarine with the flour and mustard powder and stir well for a few minutes. Gradually mix in the milk, stirring well and simmer until the sauce has thickened. Remove from the heat and add the cheese stirring until the cheese has melted. Pour the sauce over the vegetables and stir until they are all coated. Put the vegetables in in a baking dish and cover with mashed the potato. Bake in a preheated oven 220°C for 30 mins or until golden. Serve with crusty bread.



Which recipe will you try?