Waterloo Weekend

200th Anniversary of the Battle of Waterloo

18th June 2015

Arthur Wellesley, 1st Duke of Wellington

William Prince of Orange

WATERLOO
200
1815 - 2015
A DEFINING MOMENT
IN EUROPEAN HISTORY

F.M. Gebhard von Blücher

The Emperor Napoleon

A Waterloo Community Participation Pack

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Wellington after Waterloo

"The hand of Almighty God has been upon me this day"

"It has been a damned serious business. Blücher and I have lost 30,000 men. It has been a damned nice thing. The nearest run thing you ever saw in your life."

"Thank God I don't know what it is to lose a battle; but certainly nothing can be more painful than to gain one with the loss of so many of one's friends."

Message of Support

From His Grace the late Duke of Wellington KG LVO OBE MC DL

As we approach the Bicentenary of the Battle of Waterloo, it is important to recall our own and many other nations' efforts and sacrifices in a 23-year long war that eventually resulted in a period of relative peace and stability.

Since in 1915 our nation was in the midst of the Great War, we could not properly commemorate the centenary of the battle. It is now all the more important that in 2015 we recall this iconic event in European history.

My ancestor, Arthur Wellesley, the First Duke of Wellington played a highly significant role in bringing to an end the Bonapartist Empire.

I hope that you will participate and enjoy the commemorations centred around this extremely important historical occasion.

INTRODUCTION

On June 18 1815 the Battle of Waterloo changed the shape of Europe for the centuries to follow. Not only did it herald the end of a long war, known until the 20th century as the 'Great War', but also dynasties were forgotten and states created or unified. Despite some short and minor conflicts the remainder of the 19th Century was largely stable and peaceful. In 1915 the nation was denied the opportunity to mark this singular event, but in 2015 we all have the opportunity to commemorate this great anniversary.

There are national events over the period of 18 June to 21 June, a service in St Paul's Cathedral and a Regency Fayre weekend, but these are in London and so this is an invitation for you to play a part in these commemorations in your own way and in your own community. Dinners, fetes, church services, ringing of bells and anything you wish to mark this great event in our history. Perhaps plant a tree.

This pack provides you with some ideas and materials to organise a truly memorable and patriotic occasion. Use your imagination and even dress up for the party with a cocked hat and eating Beef Wellington. Napoleon once observed that an army marches on its stomach and so why don't you prove him right?

The Waterloo medal

Suppose it's your birthday or an anniversary on 18 June, what an opportunity for fun with a historical theme! Waterloo was a victory, not just for Britain but also for Holland, Belgium and Germany, so if you have a link with a town in those countries why not use Waterloo as an excuse for a twinning ceremony? Let's make this as international as possible and even invite the French; they might need a strong drink!

Finally, there is the serious side of a terrible war in which so many died; in fact in proportion to the population more British soldiers died in the wars against Revolutionary France and Napoleon than in the First World War. A service of commemoration and remembrance in your village or town church is appropriate and respectful. The news of the victory reached London on the 21 of June, which this year falls on a Sunday and therefore a ring of bells from your tower or steeple will be a fitting way to mark the occasion. Imagine the sound of those bells spelling the end of an era of war and worry and heralding a new beginning of nearly 100 years peace in Europe.

With all my best wishes for a Great Waterloo weekend. So, "Up and at 'em"

Major General Sir Evelyn Webb-Carter KCVO, OBE, DL.

Wellington, Bonaparte and Waterloo - Michael Crumplin and Gareth Glover

The Battle of Waterloo marked the end of the wars against Revolutionary (1792-1803) and Napoleonic (1804-1815) France. These long conflicts had cost Britain dearly in terms of national debt (around £52 billion) and a greater proportional loss of manpower than World War One.

Arthur Wellesley, the First Duke of Wellington and Emperor Napoleon Bonaparte, were both born in 1769 and, until the Battle of Waterloo, had never faced each other in battle. They had very different backgrounds. Wellesley was the fourth of six children, born to Anne and Garrett Wesley, Earl of Mornington. A shy lad, Arthur was schooled in Ireland, then England, attending Eton for a while. Family fortunes grew thin, so his father declared that young Arthur was, 'food for powder and nothing more'. After attending a French school of equitation, he was gazetted ensign in the 73rd Regiment, and so began his illustrious career.

Recruiting party of the 33rd Regiment of Foot

After serving in the disastrous Low Countries campaigns (1793-5), he sailed for India, where he commanded the 33rd Regiment. His abilities there as a military commander improved in terms of gaining intelligence, logistics and politics - qualities that would prove invaluable in the Peninsular War (1808-14). Here, despite set-backs, retreats, costly sieges and challenges with supplies, the Allied armies under his command grew in size and performance. By 1814 with victory and Napoleon's first abdication, the war was over and the extravagant Congress of Vienna was assembled to re-establish a new Europe after a decade of Napoleonic domination.

Officer and grenadier, French Imperial Guard

Napoleone di Buonarparte, as he was christened, when born in Corsica, was as Wellington, a fourth child. He was the son of Carlo and his influential mother, Maria Letizia. He became involved in Corsican feuds, during the French Revolution (1789-92), but the family had to retire to France when Bonaparte was in conflict with the Corsican patriot, Pasquale Paoli. In France he attended a military school in Brienne-le-Chateau and then, at the École Militaire in Paris, he trained as an artillery officer, having a penchant for mathematics. Surviving the remainder of the revolution, he performed well during the Siege of Toulon in 1793. Promoted to brigadier general, his long, bloody and distinguished military career then really began in Northern Italy.

He became First Consul of France in 1799, after his Egyptian and Syrian campaigns, and as various European coalitions ranged against him, he won significant victories against Austria, Prussia and Russia, enabling him to influence major changes in Italy, the German states, Austria, Poland and Prussia. He crowned himself Emperor of France (1804) and then, of Italy (1805). Supporting a large army (c. one million men), his power overreached itself and after losing the Peninsular War (1808-14), the Russian campaign (1812), the Battle of Liepzig (1813) and the fall of Paris (1814) he was forced to abdicate and was banished to the Isle of Elba.

His return to France at the behest of many - particularly those still opposed to the Bourbon Louis XVIII - in March 1815 was a shock to the exhausted Allies. Four potentially large armies, the British/German and Dutch army (c. 100,000), the Prussian force (c. 120,000), also the more distant Russian (c. 150,000) and Austrian armies (c. 150,000) were mobilised to defeat Bonaparte. Rather than wait to be overwhelmed, the Emperor advanced rapidly with 125,000 men (the Armée du Nord) to the border of France with the Netherlands (to what is now Belgium).

Massed French cavalry assault 18 June 1815

After two bitter fought battles at Ligny and Quatre Bras, north of the border town of Charleroi, on the 16 June, 1815, the main Prussian force, under Field Marshal Blücher was defeated and retreated. The British/German and Dutch force under the Duke, undefeated, made a strategic withdrawal north to a ridge straddling the road south, from Brussels to the French border. Bonaparte struggled after them, having detached 30,000 men to prevent the Prussians joining Wellington. Blücher's army had also retired north - not east, as the French had assumed.

British infantry square, afternoon 18 June 1815

After a severe storm on 17 June, the weather cleared on Sunday 18th. Wet ground prevented an early start and the 3-mile long Allied line, now took up defensive positions, with three defended farms in front (Hougoumont, La Haye Sainte and Papelotte) and waited for the French first move. At 1130 hours Hougoumont was attacked - the first of a series of assaults which lasted all day. The farm, defended by German and British troops held. Around 1245 an 80-gun battery opened fire on Wellington's left centre, followed by a 17,000-strong infantry assault. This was repelled by a strong but wasteful British heavy cavalry attack, which was countered by French lancers. A Prussian corps ultimately assaulted Napoleon's right rear at Plançenoit, but Bonaparte still determined to win, launched several massive cavalry assaults on the Allies, many units of which had formed up in squares. These French assaults failed.

Wellington orders the Allied general advance

Ultimately the German-held farm of La Haye Sainte fell and Wellington's positon was increasingly threatened, but the line held. Finally, another Prussian force appeared on Wellington's left. Napoleon launched a determined assault at about 1930 hours - by around 4,000 of the French Imperial Guard, which marked the Emperor's final determined, yet futile effort. The Duke raised his hat indicating a general advance and gave Prussian cavalry the task of pursuing the French off the battlefield and beyond. The victory was momentous, but the 'Butcher's Bill' was high - 55,000 men killed wounded or missing over the day.

When war was over the Duke pursued a mixed political career and lived until 1852, whilst Bonaparte was banished to St Helena, in the South Atlantic, where he died of stomach cancer in 1821. After Waterloo, Europe entered an 'Age of Congress', during which involved countries discussed their differences, without reverting to conflict. There was no further pan-European war for around 100 years.

How will you Commemorate and Celebrate Waterloo? – some ideas

There are so many ways we can commemorate or celebrate great national events like this. Communities, streets, families and friends can all imagine how to spend a day or weekend having fun and recalling part of our rich heritage. Why not have a themed evening in your local pub? Fire up the landlord and hang out flags. Have a sing along with old soldiers' songs or a quiz based on this bit of your history (**see website later!**)

You can arrange a meal with appropriate historical food to test your culinary skills (have a look at the following few pages - some relevant dishes have been suggested by historian, authoress and expert on dishes of those times - Janet MacDonald). Those of you who re-enact or like dressing-up, can put on a meal wearing appropriate costume.

Another reason for having a dinner party might be to generate funds to donate to a military charity of your choice - Help for Heroes or the Army Benevolent Fund, for example (see last pages of the brochure).

Alternatively, donations could be made to Project Hougoumont, a charity set up to restore the Duke of Wellington's strongly defended farm at the right centre of the Allied line at the battle, or any other charity that you might favour.

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You could also think up a street party (be wary to inform council, police and neighbours appropriately) or a bonfire / firework evening (again be aware of safety, notifying nearby neighbours and farmers). Remember that the centenary of the Battle of Waterloo in 1915 was severely damped down by WW1 as we were fighting with the French at that time!

In a town or village, encourage your bell ringers to ring a peal from the church tower - perhaps some time on June 18th 2015 towards evening time, as the battle finished at around 8pm. This picture shows Gresford Church in North Wales. The church has 14 bells, with two peals (6 and 8 bells), making it one of the seven wonders of Wales.

The main thing is to remember this ground-breaking event and have fun !!

FOOD AND DRINK FOR YOUR WATERLOO CELEBRATION

We want to give you some recipes and titbits about food and drink that would have been used during the Napoleonic War. You can then have a themed lunch, picnic or dinner to commemorate the bicentenary. We have been ably assisted in this by acclaimed food expert, author and historian, Janet MacDonald. Georgian suppers and dinners could be lavish and menus had a different format to today. The first course (or 'remove') was often soup, followed by a fish course, then meats, previously placed on the table - bread was handed round. Often little side dishes of biscuits and pickles were laid out. Lastly, jellies, sweetmeats, tarts, fruit, nuts and cheese.

Mulligatawny Soup

A little fat, ideally dripping
1 medium onion, chopped
1-2 tsp curry powder
1 tbsp flour
2 tbsp cooked rice
1 medium apple, peeled cored and chopped
1 medium tomato, peeled and chopped, or 1tbsp tomato puree
2 pints stock
salt and pepper
some recipes include cooked meat beef, lamb or chicken and other veg. as available

Melt the fat and fry the onion until soft. Add flour and curry powder, stir well and add stock slowly while stirring. Add apple, tomato, other veg. and meat if used. Simmer for about 1 hour. Blend in a food processor. Return to the pan to reheat. Season and add rice before serving.

Potted beef

500 g raw lean beef
A pinch of ground ginger
75 g butter
Blade of mace
A little beef stock
salt and pepper

Cut meat into small cubes. Stew with mace, ginger and stock in a cool oven for approx. 3 hours until tender. Remove the mace, mince the meat finely then pound with melted butter and some meat juice and seasoning. Turn into small pots and cover with clarified butter. Other meats can be used for this dish. One Georgian recipe described is potted cheese.

Beef Wellington

1 pkt puff pastry
800-900 g fillet beef
50 g butter
2 onions
350 g mushrooms
grated nutmeg, salt and pepper and 1 egg beaten

Trim meat and rub with small amount of the butter. Roast for about 30 mins. turning once. Allow to cool completely. Finely chop onion and mushrooms add remaining butter to juices in pan and cook onion until golden add mushrooms and cook until most of liquid is evaporated. Set aside. Roll out pastry to a rectangle approx. 35x40cm. Place ½ the mushroom mixture down the centre of the pastry, put meat on top and remaining mushroom on top of that. Brush edges of pastry with beaten egg and wrap the pastry around the meat. Place on baking sheet, brush with beaten egg. Bake for c. 30 mins at gas 8, 250˚C. Parcel can be chilled for up to 24hrs prior to cooking. Serve with gravy.

What the soldiers ate:
Bread (normally hard bisuit,) - 1 pound a day: 1 pound of fresh or salt meat a day – a pint of wine or a third of a pint of spirits – also pease, potatoes and rice. Soldiers often found fruit and other vegetables, so scurvy was rare in the army. They ate in 'messes' and a picked man might carry the mess-pot and be the cook for a week. In the main, soldiers were adequately fed. Calorie intake was about 3,000 cals. per day. Expenditure was about 4-5,000 cals. each marching day.

Game Pie

3 lbs mixed game meat
10 oz streaky bacon
Generous bunch of parsley
Pastry made with 30 oz flour and 15 oz fat
2 cloves garlic
1 onion
salt and 10 black peppercorns

Put all meats, onion, garlic, parsley, pepper and salt in a pan with some water and simmer until the meat is cooked and comes away from the bone easily. Strain the liquid and reserve. Remove and discard the bones.
Preheat oven to 200ª C/Gas mark 6.
Divide the pastry into two pieces one larger than the other. Roll out the larger piece and line a deep 9" pie plate. Fill with the meat mix and moisten with a little of the stock. Roll out the remaining pastry and cover the pie. Press the edges together and decorate the pie with the remaining pastry (possibly something Waterloo-related or a regimental name or number)
Paint the top with beaten egg and make a hole to allow steam to escape. Bake for 20-30 minutes until golden. Serve hot with gravy made from the remaining stock.

Pease Pudding

450 g whole dried peas, soaked overnight
Generous pinch of thyme
1 small onion quartered
1 large egg beaten
1 bay leaf
25 g butter
salt and pepper

Put peas, herbs and onion in a saucepan. Cover with plenty of cold water. Boil gently for 2 hours or until peas are tender. Drain and discard the bay leaf.
Mash the peas and beat in the butter and egg.
Turn into a 1.2-1.5 litre pudding basin, cover with greased foil and steam for 1 hour. Uncover and turn out.

Caldo Gallego

250 g dried white beans, soaked overnight
Chorizo, sliced
500 g green vegetables
Salt and pepper
Ham knuckle or shank
500 g peeled chopped potatoes
1 tsp (smoked) paprika

Put beans and ham in a pan with 2 litres water. Boil for about an hour until the ham can be removed from the bone. Chop the ham and return to the pan with all other ingredients. Cook for further ½ hour.

The Army's Meat and Bread

Napoleon is quoted as saying, 'an army marches on its stomach'. Of course this is very true. If a commander cannot get food and supplies to his army, it won't perform. In 1813, an army of 70,000 men campaigning in Spain and France would consume around 70,000 lbs of bread biscuit and 2-300 head of slaughtered bullocks each day. Soldiers would supplement their basic daily rations with local produce wherever they might be purloined or purchased. Cherries, grapes, lemons, onions, peaches and plums were often available, as were peppers, maize and chestnuts. It was as a result of improved government efforts and Wellington's assiduous exertions that the army, despite the poverty of the local populations, managed to dominate the Peninsular War (1808-14).

Spotted Dog or Steamed Syrup Pudding

175 g self-raising flour
50 g caster sugar
200 g raisins for spotted dog
2 good tbsp golden syrup for syrup pudding
75 g shredded suet
Milk or water

Mix together flour suet and sugar and add liquid to make a soft dough.
For spotted dog add raisins to mixture, steam in a pudding basin for around 3 hours or boil in a pudding cloth for an hour.
For syrup pudding, place syrup in a pudding basin and put dough on top. Then steam for about 3 hours.

Syllabub

½ pint double cream
2-4 tbsp caster sugar
1 wineglass white wine or cider
a generous grating of nutmeg

Whip the cream until it starts to thicken, then add the other ingredients in small quantities whipping all the time between additions and tasting until it seems right. Continue to whip to soft peak stage then pour into individual glasses. Decorate and serve with sponge fingers.

Port and Claret Jellies

75 ml port
Zest and juice ½ orange
1 cinnamon stick and 6 cloves
1 x 142 g pack orange jelly
200 ml claret
About 175 ml orange juice
A blade of mace & small piece root ginger peeled

Peel off outer zest of orange and place in saucepan with spices, port and claret. Heat gently until near boiling then leave to infuse for about 1 hr. Strain spices out and while still hot, whisk in the jelly cubes. Make up to 1 pint with orange juice. Pour into serving glasses and when cool cover with cling film and refrigerate.

Why not encourage the children to make either

Hard Tack Biscuits

1 lb white or wholemeal flour
Approx. ¾ pint cold water
a pinch of salt

Put flour and salt into a mixing bowl. Add water in small increments mixing until it forms a ball of dough. Knead well until smooth and silky, then roll out to about ¼ inch thick on a floured board. Cut into squares or rounds, prick with a fork and bake on a greased sheet at 160˚/gas 3, for about 1 hour until golden brown.

or

Decorate Cup Cakes

with Union Jack or French Tricolor motifs

Sugar was an expensive luxury for Wellington's men. Exported then from the Caribbean Islands, only upper and middle class folk could afford much in the way of sweetmeats and dainties. But then the soldiers didn't suffer from dental caries - as the wealthier ladies of Britain did! Hence the need to cull relatively healthy knocked-out teeth from dead soldiers, to insert into dentures for those folk needing replacements! Teeth were harvested from many a battlefield to fill the mouths of the wealthier citizens of Europe! Raisins, fruit and honey were available to bring a little sweet flavour to the tastes of the less fortunate. Mince pies - not as we know them - were a favourite of Sir John Moore.

AND TO DRINK ..... ?

Claret Cup

1 un-waxed lemon
6 sugar lumps
75 cl bottle of claret
2 fl oz brandy
10 fl oz soda water
1 orange, sliced
crushed ice
a handful of borage leaves (if available)

Zest the lemon and put this in a saucepan with the sugar, rum and brandy. Warm it over a medium heat until sugar has melted turn off the heat and set fire to the mixture. Let it burn for 2 minutes, then cover the saucepan to put out the flame. Add the juice from the lemon and the boiling water, stir well and leave it to stand for up to 10 minutes. Taste and add more sugar if necessary. Cool completely before serving.

In February 1810, at the officer's mess of the 28th Regiment, in Tarifa, before the Barossa campaign, 150 officers dined there daily. In a single week, the regiment reckoned that, including port, claret, brandy and porter (a dark ale brewed from black malt), 2,000 bottles had been consumed in a week! During harsh campaigns particularly retreats (eg to La Coruna and from Burgos) and after sieges, eg Badajoz and San Sebastian, the plunder of alcohol was a major problem, with men lying dead drunk in the streets and drowning in barrels of wine. Alcohol was often a safer drink than water and the regular supply of beer, wine, rum, arrack and gin provided many of the calories men required to march, sail and fight .

Rum Punch

2 tbsp sugar
1 lemon
1/2 pint rum
1/2 pint brandy
1 pint boiling water

Zest the lemon and put this in a saucepan with the sugar, rum and brandy Warm it over a medium heat until the sugar has melted, turn off the heat and set fire to the mixture. Let it burn for 2 minutes, then cover the saucepan to put out the flame. Add the lemon juice and the boiling water, stir well and Add the lemon juice and the boiling water, stir well and leave to stand for up to 10 minutes. Taste and add more sugar if necessary. Cool completely before serving.

There is little doubt that supplying large armies with enough food was a perpetual challenge to senior military men. Wellington campaigning in Iberia, hired up to 18,000 large Spanish mules and hundreds of bullock carts to transport enough biscuit and alcohol to his army. He set up strategic depots in Portugal and Spain. He also used river transport, wherever feasible, since only the main roads were of sufficient quality for larger vehicles.
Wellington was meticulous in his attention to detail of supply. He was quoted as saying that it was crucial 'to trace a biscuit from Lisbon into a man's mouth on the frontier, and to provide for its removal from place to place, by land and water, or, no military operations can be carried on'

Tea Caudle

(Ale or wine caudles were traditional hot drinks, taken at breakfast or supper in 17th and 18th centuries. China tea was introduced in the late 17th century - Indian tea did not appear until the 1830s).

½ pint strong green China tea (obtained in specialist shops)
3 tsps caster sugar
1 + tsp grated nutmeg
1 egg yolk

Strain the tea into a small saucepan. Add the sugar and nutmeg and heat. In a small basin beat the egg yolk, add the wine and pour these into the hot tea, stirring continuously over gentle heat until very hot. Pour into a warmed caudle pot or china tea dishes.

*We are most grateful to **English Heritage** for allowing us to use the background image for these pages and the recipe for tea caudle.*

MILITARY AND WATERLOO CHARITIES

These are times of recalling great sacrifice and suffering - many service personnel continue to need your help - why not remember what they did for us by giving to one of these charities or another of your choice eg Combat Stress?

The Army Benevolent Fund

ABF THE SOLDIERS' CHARITY

'70 years of success'

www.soldierscharity.org

The Soldiers' Charity began as the Army Benevolent Fund in 1944. We are very proud of our rich history and are determined to make the most of the opportunities ahead of us, building on the last 70 years of success and support. Today, the conflicts may be different, but the pressures on our soldiers remain. As we are all too aware from the news, the Army is bearing the strain of the current conflicts. Hundreds of soldiers have been killed in Afghanistan and Iraq with many more injured both mentally and physically. That is why in 2007 the charity launched the Current Operations Fund, to support soldiers, former soldiers and their families affected by these conflicts.

Welcome to the Soldiers' Charity

Help for Heroes

'Support for our Wounded'

www.helpforheroes.org.uk

Help for Heroes (H4H), supports veterans and serving personnel who have been wounded or injured, or have become sick, as a result of serving their country. Additionally, their families and dependents receive support from the charity as they care for their loved ones and adapt to the new challenges that they face. Our primary focus is on those affected by recent and current conflicts due to the urgency and extent of their needs. Anyone is welcome to apply for support and will be considered on a case by case basis and referred to our charity partners where appropriate. Allocation of funds:

£50 million for individual support,
£75 million for capital projects eg Headley Court,
and projects for other charities.

£65 million is still required

The Royal British Legion

‘Follow the Poppy’

www.britishlegion.org.

The Royal British Legion was formed on 15 May 1921 bringing together four National Organisations of ex-servicemen that had established themselves after the Great War of 1914 to 1918. The main purpose of the Legion was straightforward: to care for those who had suffered as a result of service in the Armed Forces in the Great War whether through their own service or that of a husband, father or son. The suffering took many forms: the effect of a war wound on a man’s ability to earn a living and support his family, or a war widow’s to give her children an education.

Blind Veterans UK

‘Life beyond sight Loss’

www.blindveterans.org.uk

For 100 years Blind Veterans UK has given blind and vision impaired ex-Service men and women the tools and lifelong support they need to lead full and independent lives. We are the leading organisation supporting those vision impaired ex-service men and women, regardless of when or for how long they served. We get our blind veterans back on their feet, recovering their independence and discovering a life beyond sight loss. Our top quality services include providing lifelong welfare support, independent living support, training and long-term nursing, residential and respite care.

Waterloo related Charities

The Waterloo Association - www.waterlooassociation.org.uk

Waterloo 200 - www. waterloo200.org

Apsley House (English Heritage) - www.apsley-house.co.uk

Project Hougoumont - www.projecthougoumont.com

Musée Wellington (in Waterloo) - www.museewellington.be

National Army Museum - www.nam.ac.uk

Our thanks go out to Debbie Whittingham, Director of Operations, the Confederation of Service Charities (Cobseo)