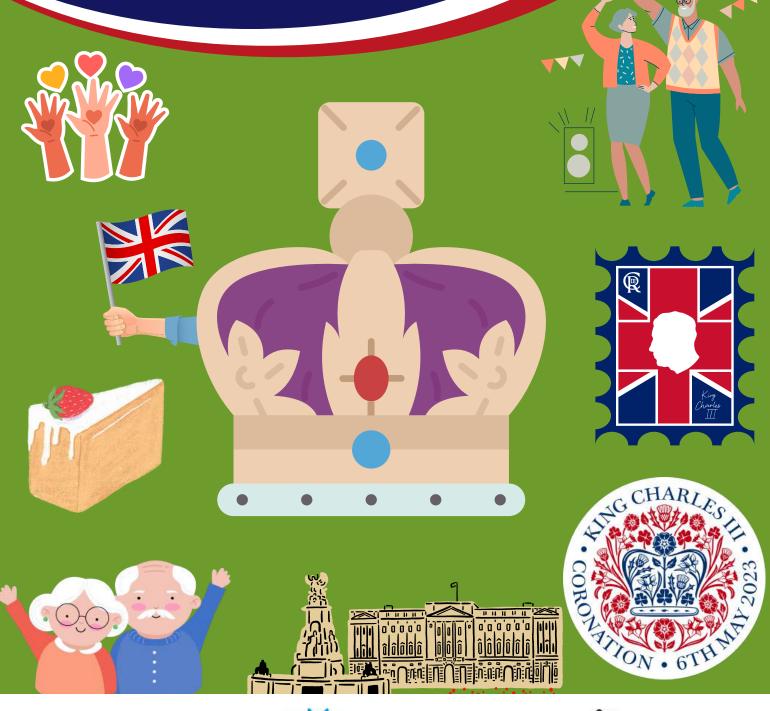
ACTIVITIES TO HELP YOU CELEBRATE THE CORONATION OF KING CHARLES III











A message from Amy Whyte, Age UK Northumberland's Chief Executive

Hello everyone, and welcome to the seventh edition of our Age UK Northumberland activity pack to help you celebrate the Coronation of King Charles III! We sincerely hope you enjoy our puzzles, activities, tasty recipes and as always, we'd love to hear your feedback.

We are always here to help you, whatever the problem!

Our Information and Advice, advocacy and friendship services are free, so please do get in touch if you'd like support. We also have a dedicated bereavement counsellor, run a schedule of weekly exercise classes across the county and have Live Well with Dementia groups in Ashington, Morpeth, Hexham and Alnwick.

Our teams are available Monday to Friday, 9am to 4.30pm on 01670 784 800 - if we don't pick up first time, do leave a message and someone will get back to you as soon as we can.

So... onto the activity pack! A big thank you once again to our friends at the National Lottery Community Fund and the Community Foundation for supporting our work. Our activity pack for the Coronation is full of special royal themed puzzles, tasty recipes to help you get into the celebratory mood, interesting royal facts and some fun crafty creations.



HELP OUT IN YOUR LOCAL COMMUNITY

A great way to celebrate the Coronation is to help out in your local community! Give something back, improve your own mental wellbeing and make a difference.



Do some gardening

King Charles has long been passionate about the environment, and doing a spot of gardening is a wonderful way to relax. You could spend your Bank Holiday time popping into to see your neighbour, and giving their garden a bit of a tidy up!



Become a volunteer

By giving just an hour, or a few hours per week, you can make a real difference in your community. We have lots of opportunities for people to join our teams, learn new skills, make new friends, and above all help older people in Northumberland!



If you're planning to celebrate the Coronation with a party, or a get together, you could combine the fun by supporting older people in the community. Age UK Northumberland is funded entirely by grants and fundraising. Whether you raise £1 or £100, it all makes a difference!





The Coronation weekend will be a great time for a bit of community spirit, why not brighten your neighbour's day by popping in for a cuppa and giving some time to chat.







MEMORIES ARE MADE OF THIS...

Some of our volunteers and friends of Age UK Northumberland have shared these fantastic memories, photographs and items from the Coronations in 1937 and 1953.

Sylvia remembers a song that was released at the time of the Coronation by Dickie Valentine called: In a Golden Coach (There's a Heart of Gold):

In a golden coach, there's a heart of gold Driving through old London town With the sweetest Queen the world's ever seen Wearing her golden crown.







A 1953 Coronation Five Shilling coin belonging to the family of James Fish, Snr.



Our volunteer and her older sister dressed up for a party to celebrate the Coronation in 1953.

One of our volunteers, with her older sister, remembers the Coronation very well:

"Months prior to the big day, preparations for the tableau where local children were dressed to enact the new queen and her entourage".

"The Mums worked hard to create the outfits out of crepe paper. My mother was used to making our clothes so made a lot of the costumes".

She vividly remembers watching the Coronation on television:

"In 1953 televisions were expensive so it was a great deal when my parents invested in one. It had a tiny screen (about 14") and was encased in a unit with doors to protect the screen. In order that our neighbours could watch the Coronation my parents cleared our front room, and chairs brought in by guests were placed in rows for the adults and children sat on the floor at the front. We were packed in like sardines but there was a wonderful atmosphere and a great sense of anticipation as we were about to witness this historic event".

"After the service, the lorries were paraded around our local streets and parked on the green area on our estate where trestle tables were set out so we could enjoy a tea party which consisted mostly of fairy cakes and jelly".



Another one of our volunteers remembers having an enactment of the Coronation day at school, where she got to play Princess Anne and all of the other children curtsied to her. She loved it, and wanted to be a Princess!

A 1937 Coronation Souvenir Programme belonging to one of our volunteers.

One of our clients from Blyth, Charles Wilson, was a photographer in 1953 for the Royal Mechanical Engineers magazine. On Coronation day, he took these incredible pictures of Queen Elizabeth's Coronation procession which were later published in the magazine. He has shared these four amazing pictures with us.



The Queen and Prince Philip waving to the crowds on their way to Westminster Abbey.



The Gold State Coach and the Coronation procession.



Charles photographed standing on a ledge, and facing the arches, as he photographed the events.



The carriage featuring the then Prime Minister Winston Churchill and his wife, Clementine.

We have lots of volunteering opportunities at Age UK Northumberland.

Just get in touch if this is something you are interested in, or if you'd like to know more!





Royal Related Wordsearch

See if you can find all of the royal related words in the grid below.

L	Р	M	Α	Н	G	N	I	R	D	N	Α	S	Ι
0	Α	S	W	S	0	V	Ε	R	Ε	I	G	N	I
L	L	S	0	Ε	N	I	R	Ε	Н	Т	Α	С	I
N	Α	Ε	0	S	0	С	Α	R	R	Ι	Α	G	Ε
L	С	С	Α	М	I	L	L	Α	Q	U	E	E	N
Ε	Ε	N	W	В	Т	Υ	M	Α	I	L	L	I	W
С	Т	Ι	Α	R	Α	N	0	E	В	Ι	Α	0	N
Н	L	R	Н	Α	N	0	N	В	Α	S	Α	W	J
Α	В	Р	В	М	0	С	Α	Α	L	Α	N	N	U
R	Ε	K	U	D	R	L	R	М	M	R	W	W	В
L	Ε	Ε	Κ	Ι	0	Α	С	R	0	0	S	N	I
Ε	Α	С	I	I	С	В	Н	N	R	Ι	N	Ε	L
S	W	Ι	N	D	S	0	R	С	Α	S	T	L	Ε
N	Α	N	G	0	L	Ι	W	Α	L	Ε	S	С	Ε

Camilla
Balmoral
Tiara
William
Coronation
King

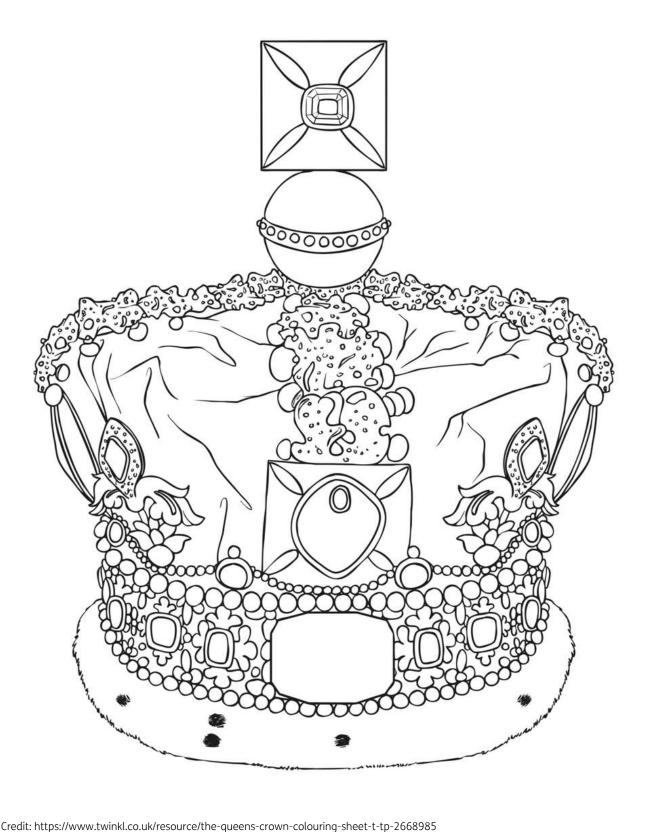
Sovereign
Sandringham
Charles
Catherine
Jubilee

Duke Crown Windsor Castle Carriage Monarch

Queen Wales Palace Balcony Princess

Colour in the Crown!

Do a bit of mindful colouring to help you relax.



CRAFTY CREATIONS

Follow these easy steps to make a fun Coronation paper crown!



Equipment you will need:

- Coloured card
- Scrap card
- Cutting mat
- Craft knife
- Pencil

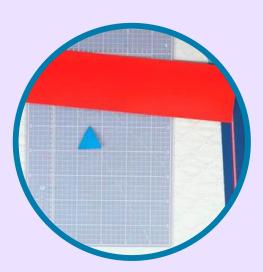
- Ruler
- Fabric offcuts
- Mini pompoms
- · Hot glue gun
- Scissors



Step 1

Measure around the top of your head (best use a tape measure here!), then measure this length onto a large piece of card, adding 2-3cm for overlapping and sticking later. Measure down about 10cm at either end, position a long ruler between the two points then use a craft knife to carefully cut the strip out.





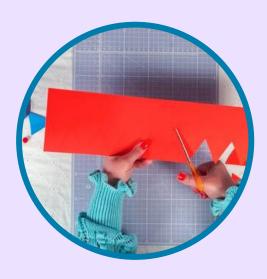
Step 2

Fold over a small piece of scrap card by about 2cm. Measure 4cm up on the folded edge and mark with a pencil, position your ruler on the diagonal and draw a line to the bottom edge. Cut out the shape, then open out the triangle template.

Step 3

Position the triangle template along the long edge of the strip of card, then use a pencil to draw around it. Move the template along and draw another triangle right next to the first. Continue drawing triangles all the way along to the opposite edge.



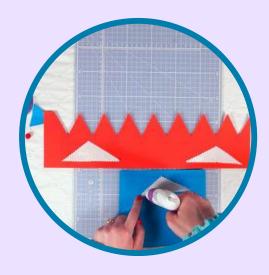


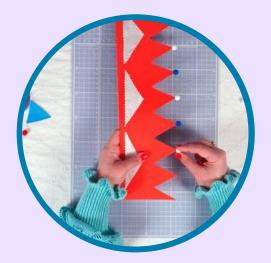
Step 4

Carefully cut out all the triangles with scissors (or a craft knife). You can save these to use on another craft project.

Step 5

Using a hot glue gun (or fabric glue), apply a little of the glue to the back of a triangular fabric off-cut (these were left over from our no-sew fabric bunting). Position in the middle of the crown, towards the bottom edge. Repeat this process with two more fabric triangles.



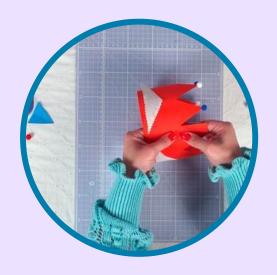


Step 6

For the edging, squeeze out a small blob of hot glue onto a point of your crown, then carefully press on a mini pompom until it's adhered. Continue glueing pompoms onto each point, all the way along to the end. You can add more embellishments if you wish. Go all out!

Step 7

Wrap the crown around your head and make a mark where it overlaps. Apply a line of glue (or double sided tape) and press the two pieces together to complete your crown. Cut out the excess card so you have your final point and glue on your last pompom. Then pop it on your head and wear it with pride!



INTERESTING FACTS ABOUT PAST CORONATIONS

Westminster Abbey has been the location for the Coronation of a monarch when William the Conqueror was crowned on 25 December 1066.



King Charles III will be the 40th reigning monarch to be crowned on 6 May 2023.



There were two monarchs who did not have a Coronation - King Edward V who was believed to have been murdered in the Tower of London, and King Edward VIII who abdicated 11 months after assuming the role of monarch.



King William III and Queen Mary II were the only joint monarchs to be crowned.

Coronations in the past have been overshadowed by public spectacle over any religious significance. At the Coronation of King George III, some of the congregation began to eat a meal during the service!

King George IV's Coronation was a grand, expensive and theatrical occasion, and he refused to allow his estranged wife, Caroline, to enter Westminster Abbey.

At Queen Victoria's Coronation, no-one seemed to know what was happening. The Coronation ring was put on the wrong finger, and Lord Rolle (who was an elderly peer) actually fell down the steps while making his homage to the Queen!





TASTY TREATS

Victoria Sponge Cake



Ingredients

- 225g (8oz) butter
- 225g (8oz) caster sugar
- 225g (8oz) self-raising flour
- 1-2 tsp baking powder
- 4 eggs
- 1 tsp vanilla extract

To decorate:

- Sifted icing sugar
- Strawberry jam (or your favourite jam)



You will need:

2 deep 20cm (8 inch) round cake tins

Step 1

Preheat your oven to 180 degrees (fan 160 degrees). Cut 2 baking parchment circles, grease the cake tins with butter and place the circles inside the tins. Make sure the tins are evenly greased.

Step 2

To make the cake, place the butter in a large bowl, then sift the caster sugar (to get rid of lumps), self-raising flour from a good height to give it a good airing, and baking powder. In a separate bowl, crack the eggs one at a time and add to the bowl, followed by the vanilla extract.

Step 3

Use an electric hand mixer, beat the mixture on a slow speed for 2 minutes until smooth and it drops off the beaters.

Step 4

Divide the mixture evenly between the two tins, and level the surfaces with the back of a spoon.

Step 5

Bake the cakes in the oven for 20-30 minutes, or until the cakes are well risen, golden brown and coming away from the sides. To test if they are done, press the cakes to see if they spring back, and lightly press a skewer in the centre of the cakes. If it comes out clean, the cakes are cooked.

Step 6

Leave the cakes for 10 minutes, and turn out onto a rack using a palette knife. When they are completely cold, sandwich with the jam and dust with icing sugar.

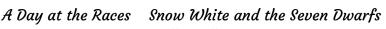
Adapted from: Mary Berry's Baking Bible (2009), pg. 40

DO YOU REMEMBER?



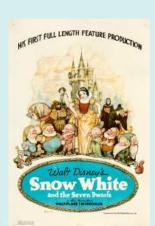
Turn back time and remember some notable films, music and events from the Coronations of King George VI in 1937, and Queen Elizabeth II in 1953!

Notable films released in 1937:



A Star is Born Stella Dallas
Captains Courageous The Awful Truth
Heidi The Good Earth
Saratoga Victoria the Great

Shall We Dance Way Out West









Notable events of 1937:

8 January - Birth of singer Dame Shirley Bassey

20 January - Franklin D. Roosevelt is sworn in for a second term as President of the United States

21 January - Broadcast of the first cookery programme on BBC Television, 'Cook's Night Out'

12 April - Frank Whittle ground-tests the world's first jet engine in Rugby, England

3 May - Margaret Mitchell wins the Pulitzer Prize for her novel 'Gone with the Wind'

12 May - Coronation of King George VI and Queen Elizabeth in Westminster Abbey

28 May - Neville Chamberlain becomes Prime Minister succeeding Stanley Baldwin

3 June - Edward, now Duke of Windsor, marries Wallis Simpson in France

7 June - American actress Jean Harlow dies of kidney failure at the age of 26

21 June - First televised broadcast of lawn tennis from Wimbledon, London

1 July - First operation of the 999 telephone service in Britain

2 July - Amelia Earhart disappears during her attempt to become the first woman to fly around the world

6 August - Birth of the late actress Dame Barbara Windsor

8 August - Birth of actor Dustin Hoffman

18 August - Birth of actor Robert Redford

21 September - J. R. R. Tolkien's 'The Hobbit' is published

9 October - Birth of actor Brian Blessed

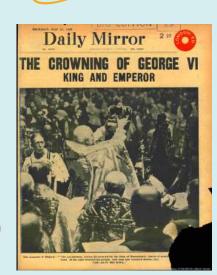
11 October - Birth of Manchester United and England footballer Sir Bobby Charlton

1 November - Agatha Christie's 'Death on the Nile' is published

4 December - 'Desperate Dan' first appears in the British comic 'The Dandy'

21 December - Premiere of Walt Disney's landmark animated feature

'Snow White and the Seven Dwarfs'



Front page of the Daily Mirror from 13 May 1937













Notable films released in 1953:

Calamity Jane From Here to Eternity Genevieve Gentlemen Prefer Blondes How to Marry a Millionaire Mogambo

Roman Holiday Shane Stalag 17 The Band Wagon The Cruel Sea The Robe

•••••••••









Top Ten UK Singles from Coronation Week:

29 May 1953 - 4 June 1953

- 1. I Believe Frankie Lane
- 2. Pretend Nat 'King' Cole
- 3. Terry's Theme from 'Limelight' Frank Chacksfield
- 4. Downhearted Eddie Fisher
- 5. Pretty Little Black Eyed Susie Guy Mitchell
- 6. Hold Me Thrill Me Kiss Me Muriel Smith
- 7. I'm Walking Behind You Eddie Fisher with Sally Sweetland
- 8. In a Golden Coach Billy Cotton and His Band
- 9. Tell Me a Story Jimmy Boyd and Frankie Lane
- 10. The Song from the Moulin Rouge Mantovani
- 11. Terry's Theme from 'Limelight' Ron Goodwin
- 12. Somebody Stole My Gal Johnnie Ray
- 13. Coronation Rag Winifred Atwell

Notable events of 1953:

20 January - Dwight D. Eisenhower is sworn in as the 34th President of the United States

31 January to 1 February - The North Sea flood kills 307 people

4 February - Sweet rationing comes to an end in Britain

5 March - Soviet Union leader Josef Stalin dies after suffering a stroke

19 March - The Academy Awards are first televised, and hosted by Bob Hope

24 March - Queen Mary, wife and consort of King George V, dies aged 85

13 April - Ian Fleming's first James Bond novel 'Casino Royale' is published

16 April - The Royal Yacht Britannia is launched by Queen Elizabeth II

2 May - Blackpool F.C. win the FA Cup final with a 4-3 victory over Bolton Wanderers

19 May - The late actress and comedian Victoria Wood was born

29 May - Sir Edmund Hillary and Tenzing Norgay reach the summit of Mount Everest

2 June - Coronation of Queen Elizabeth II in Westminster Abbey

18 July - 'The Quatermass Experiment' is broadcast live on BBC Television

27 July - The Korean War comes to an end

19 August - England's cricket team win the Ashes, beating Australia by two wickets in the 5th test match

12 September - Future US President John F. Kennedy marries Jacqueline Lee Bouvier

26 September - Sugar rationing comes to an end in Britain after 14 years

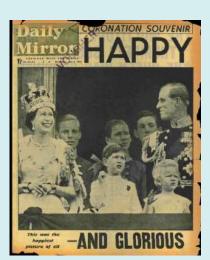
2 November - The Samaritans counselling service take their first telephone call

11 November - The BBC's current affairs programme 'Panorama' is first broadcast

25 November - Hungary beat England 6-3 in the so-called "Match of the Century"

Credits:

Penguin Pocket On this Day: Every Day in History (2006) http://news.bbc.co.uk/onthisday/hi/years/1953/default.stm https://www.officialcharts.com/charts/singles-chart/19530529/7501/ Picture Credits: www.britishnewspaperarchive.co.uk and movieposters.ha.com



Front page of the Daily Mirror from 3 June 1953

HOW DOES YOUR GARDEN GROW?



King Charles has long been associated with the environment and nature, so why not have a go at sprucing up your garden!

Here are some examples of some flowers you could plant in early summer to get your garden looking nice and colourful.

Lupins

These are tall pea-like flowers which rise above clumps of finely dissected foliage. They come in a wonderful rainbow of colours, and add height and structure to early summer borders.



Hydrangea

Showy and elegant, these are easy to grow and hardy. They make a versatile addition to early summer borders and change colour on soils with different acidity.



Sought after for their colourful, wide-open blooms. They come in a range of colours and flower from June onwards. Clematis are versatile climbers and cover trellis and obelisks.



Digitalis

A stalwart of a cottage garden, foxgloves begin rising up in June to meet the early summer sunshine. They thrive in the sun or dappled shade, even coping in dry shade.

Hardy Geraniums

Easy to grow, and are tough and dependable. They range from demure to tall and vigorous. If you chop them back as the flowers fade, you'll get a second flush of flowers and foliage.

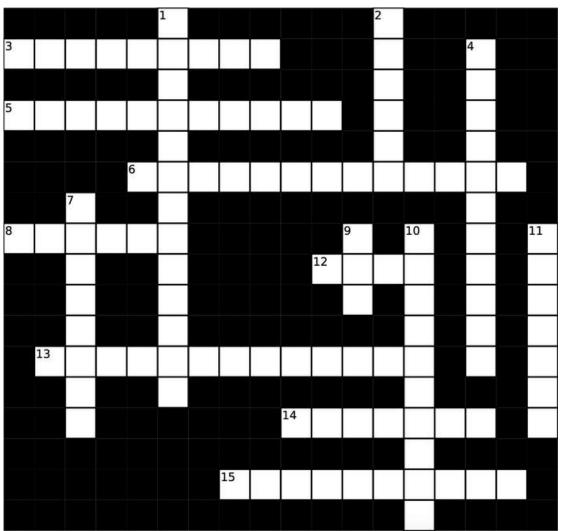






See if you can guess the answers correctly!







- 3 Nickname for King Richard I
- 5 Royal surname
- 6 Flag used when a monarch is in residence
- 8 The name of the King of Spain
- 12 Total number of children born to Queen Victoria
- 13 Official Scottish residence in Edinburgh
- 14 Where the body of King Richard III was found
- 15 Actor who portrayed King George VI

Down

- 1 Origin of a Welsh Corgi
- 2 Anniversary that marks 50 years
- 4 Place royals traditionally spend Christmas
- 7 Fill in the missing word "Happy and [...]"
- 9 The number of wives King Henry VIII had
- 10 Actress who played Queen Elizabeth I twice in films
- 11 Surname of Princess Diana's wedding dress designer





9 - Six; 10 - Bette Davis; 11 - Emanuel

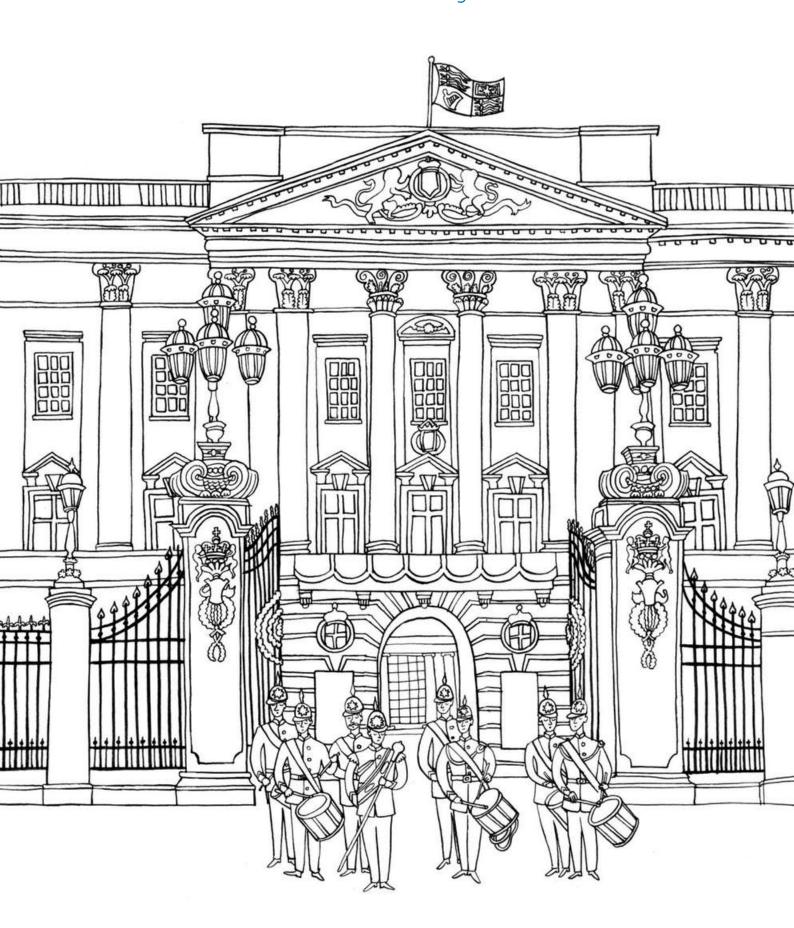
Answers (no cheating!): Across: 3 - Lionheart; 5 - Mountbatten; 6 - Royal Standard; 8 - Felipe; 12 - Nine; 13 - Holyroodhouse; 14 - Car Park; 15 - Colin Firth



MINDFULNESS COLOURING



Relax and colour in Buckingham Palace!

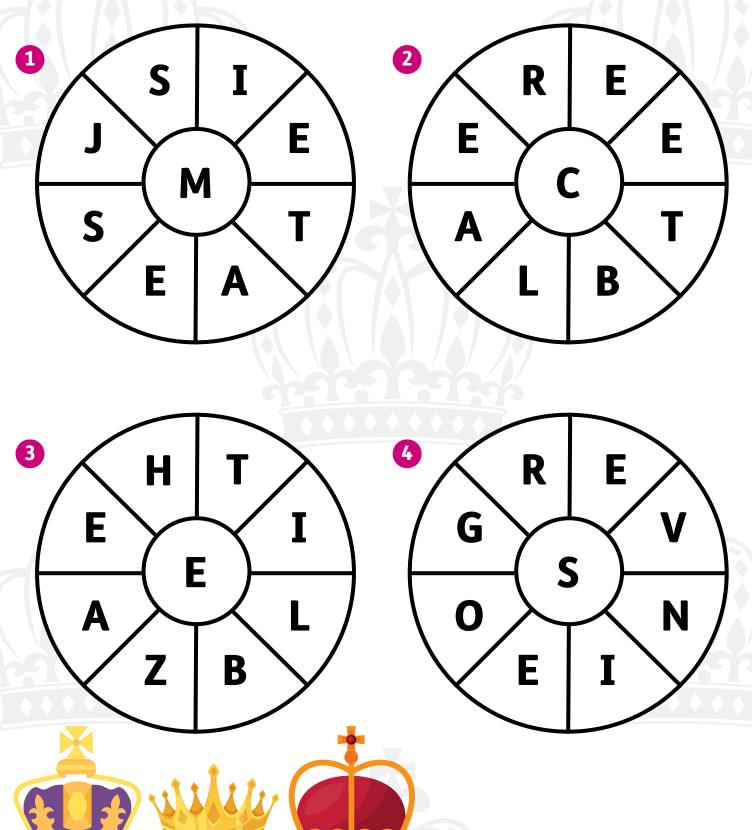




Royal Word Wheels



Have a go at thinking of as many words as you can in each wheel, and see if you can uncover the nine letter words.





WE'RE HERE TO HELP



ADVOCACY

Advocacy is taking action to empower you.

We provide free & independent support to help you say what you want, secure your rights, represent your interests and obtain the services you need.



BEFRIENDING

Not having someone to talk to regularly can be lonely, but it doesn't have to be that way. We run a range of Friendship Sevices across the county to support and offer friendship to people who are feeling isolated, lonely or would just like to make new friends.



BEREAVEMENT

When we experience loss, the weight of grief can feel overwhelming.

Our Bereavement Support service can assist with:

- Practical advice and signposting
- Self-help information
 - Emotional Support



DAY CENTRES & LUNCH CLUBS

We offer a number of day services and lunch clubs across the county for those who could benefit from friendship and support.



HEALTH & WELLBEING

The Health and Wellbeing team provide a county wide service with a strong focus on delivering exercise classes to suit all levels and abilities.



HOME CARE

Our Home Care services are tailor made to provide you with everything you need to enhance your life and to maintain your independence.

For more information, give our friendly team a call on 01670 784 800 or email info@ageuk-northumberland.org.uk

Registered Charity Number: 1072394



LIVE YOUR BEST LIFE



INFORMATION & ADVICE

Free, confidential and impartial advice for over 50s, their families, carers and organisations. Services include Welfare Rights, Housing and home care advice



LIVE WELL WITH **DEMENTIA**

Engaging, fun and stimulating activities and social workshops to improve memory, cognitive function and quality of life for people living with dementia, their carers and family.



SCAMS AWARENESS

We offer community talks and one-to-one support to help those affected recognise a scam, and give confidential and practical advice and support.



SOCIAL GROUPS

We have fabulous social groups across the county full of friendship, lots of varied activities, chats and laughter. Anyone over 50 can join any one of our inclusive groups.



VETERANS SUPPORT

Our team provide practical advice and wellbeing to help support our local Veterans such as information and advice. benefit checks, bereavement support, friendship and personal planning advice.



VOLUNTEERING

Volunteers help so many older people across the county, and dedicate their time to our services people rely on. We have great volunteering opportunities, and we always love to hear from people who are interested in volunteering.

For more information, give our friendly team a call on 01670 784 800 or email info@ageuk-northumberland.org.uk

British Food and Drink Wordsearch

See if you can find all of the words related to British food and drink in the grid below.



Р	Y	Ε	T	0	N	M	Ε	S	S	Α	0	S	F
0	W	T	Р	E	K	Α	С	N	Α	Р	F	С	U
Ε	Ε	U	S	В	C	Υ	Κ	S	I	Н	W	0	L
L	L	R	0	Α	S	Т	В	Ε	Ε	F	D	N	L
0	F	Α	Y	K	Р	Р	S	Е	S	N	Α	Ε	E
R	I	L	Р	Ε	В	Н	I	M	С	Ε	Ε	M	N
E	R	С	M	W	S	T	S	M	K	S	R	E	G
S	Т	R	U	Ε	L	T	Т	I	M	S	В	Α	L
S	С	U	R	L	Α	D	0	I	N	S	T	D	I
Α	I	M	С	L	Ε	R	T	U	С	R	R	L	S
С	D	Р	S	T	T	S	R	F	T	0	0	M	Н
R	Ε	Ε	Н	Α	G	G	I	S	Ε	M	Н	С	N
S	R	T	R	R	T	L	T	I	T	K	S	0	C
S	G	K	ς	Т	R	F	ı	Δ	N	W	0	R	R









Bakewell Tart
Scone
Pancake
Crumpet
Stout

Full English Whisky Cider Tea Haggis

Cornish Pasty Shortbread Mead Eton Mess Brown Ale Casserole Roast Beef Scrumpy Pimms Trifle

TASTY TREATS

Queen of Puddings



Ingredients

- 570ml milk
- 110g white breadcrumbs
- 25g caster sugar
- Zest of 1 small lemon
- 1 rounded teaspoon butter
- 3 large eggs (separated)
- 6 rounded dessertspoons raspberry jam
- 40g caster sugar, plus a heaped teaspoon



You will need:

A pie dish with a capacity of 850ml, well buttered.

Step 1

Pour the milk into a saucepan and bring to the boil. Remove from the heat and stir in the breadcrumbs, sugar, lemon zest and butter then leave for twenty minutes to allow the breadcrumbs to swell.

Step 2

Pre-heat the oven to 180°C, gas mark 4. Now lightly beat the egg yolks and add them to the cooled breadcrumb mixture. Pour it all into the pie dish. Bake in the centre of the oven for 30-35 minutes, or until set.

Step 3

Meanwhile, in a small saucepan melt the raspberry jam over a low heat and, when the pudding is ready, remove it from the oven and spread the jam carefully and evenly all over the top.

Step 4

Next, using an electric hand whisk, lightly beat the egg whites in a large scrupulously clean bowl until stiff, then whisk in the 40g of caster sugar and spoon this meringue mixture over the pudding, going around the edge of the dish first, then filling in the centre. Use the back of the spoon to spread out the mixture and fill any gaps.

Step 5

Finally, sprinkle the heaped teaspoon of caster sugar over it all and bake for a further 10-15 minutes until the topping is golden brown. Serve warm from the oven with some chilled pouring cream, but it's still good when it's cold.

Suduko Puzzles!

Use the post-it note spaces to write down your workings.

6	1	2	9	,			4	
	3			8			2	
				3	4		7	
				9	5		1	
8			6		3			4
	9		4	2				
	6		5	7				
	7			6			3	
	5				2	7	9	6

2		7	1				9	3
			6				5	8
	5	4		9				
	6					3		5
5		2		1		7		4
4		8					6	
				3		5	1	
7	4				1			
3	1				5	2		6

Suduko Puzzles!

Use the post-it note spaces to write down your workings.

3							
9	1	4	8	3	5		6
				2	9	4	
	3						5
	2			6			4
		8	2		7	6	
	7			9			1
	5						9
		7	9	1			
	9		5	7	4	1	2

	2			4		6		
			2		8		7	4
8		7	9	18				
9		5					2	
		3	1		5	4		
	6					5		7
					1	3		8
7	8		6		3			
		1		9			4	



Suduko Answers!

Did you get them right?

6	1	2	9	5	7	8	4	3
7	3	4	1	8	6	5	2	9
9	8	5	2	3	4	6	7	1
3	4	6	7	9	5	2	1	8
8	2	7	6	1	3	9	5	4
5	9	1	4	2	8	3	6	7
4	6	3	5	7	9	1	8	2
2	7	9	8	6	1	4	3	5
1	5	8	3	4	2	7	9	6
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9	6	1	8	4	7	3	2	5
5	3	2	9	1	6	7	8	4
4	7	8	5	2	3	9	6	1
8	2	6	4	3	9	5	1	7
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9	3	8	5	7	4	6	1	2

3	2	9	5	4	7	6	8	1
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9	1	5	7	6	4	8	2	3
2	7	3	1	8	5	4	6	9
4	6	8	3	2	9	5	1	7
6	9	2	4	7	1	3	5	8
7	8	4	6	5	3	1	9	2
5	3	1	8	9	2	7	4	6



COLOUR IN THE ROYAL











STEP BACK IN TIME...

Marvel at the cost of goods and items from the time of the last Coronation in 1953, and how much they'd be worth if they were in today's money!

	1953 price	Inflation adjusted
Gallon of petrol	4s 6½ d	£4.90
Pint of beer	1s 10d (bottled)	£2
20 cigarettes	3s 7d	£3.80
Loaf of bread (white, unwrapped)	7½ d	67p
Loose leaf tea 4oz	1s 2½ d	£1.30
Sugar 1lb	7½ d	67p
Pint of milk	7d	63p
Butter ½ lb	1s 8d	£1.80
Cheddar cheese 1lb	2s 2d	£2.30
Margarine 1lb	1s 6d	£1.60
Lard 1lb	1s 8d	£1.80
Eggs 1 dozen	4s 3½ d	£4.60
Potatoes lb	2d	18p
Cabbages lb	31/4 d	29p
Onions lb	43/4 d	42p
Eating apples lb	111/2 d	£1
Oranges lb	10d	89p
Cocoa lb	3s 8d	£3.90
Coal - 1cwt	5s 5½ d	£5.80
Bush TV32 14" television	60 guineas	£1,400
Regento <mark>ne A13</mark> 3 radio	19 guineas	£430
Qualcast push lawn mower	94s	£100
The Daily Mirror newspaper	1 1/2 d	13p
Average house price	£1,881	£40,000
Ford Anglia car	£511	£11,000
Astral refrigerator	38 guineas	£860
Hoover washing machine	£49 17s	£1,100
Hoover cylinder vacuum cleaner	£20 4s 3d	£430

Prices are in pounds shillings and pence.

Some shops priced more expensive items in guineas. A guinea is one pound and one shilling or £1.05. The inflation adjusted prices are based on the Consumer Price Index (CPI).



Guess the Royals!



Look at the pictures and guess who the royals are, past and present.



1. Princess Bedtrice; 2. Princess Anne; 3. Prince George of Wales; 4. Catherine, Princess of Wales; 5. King George V; 6. Princess Alexandra; 7. Diana, Princess of Wales; 8. Prince Richard, Duke of Gloucester; 9. Sophie, Duchess of Edinburgh; 10. Sir Timothy Laurence; 11. Katharine, Duchess of Kent; 12. Prince Philip, Duke of Edinburgh; 13. Queen Mary; 14. Prince Edward, Duke of Edinburgh; 15. Queen Victoria; 16. King George VI; 17. Princess Alice, Duchess of Gloucester; 18. King Charles III; 19. Princess Eugenie; 20. Princess Margaret; 26. King George VI; 27. Princess Alice, Duchess of Gloucester; 23. King Edward VII; 24. Zara Tindall

POETS CORNER





A Mien to move a Queen

by Emily Dickinson

A Mien to move a Queen— Half Child—Half Heroine— An Orleans in the Eye That puts its manner by For humbler Company When none are near Even a Tear— Its frequent Visitor—

A Bonnet like a Duke— And yet a Wren's Peruke Were not so shy Of Goer by— And Hands—so slight— They would elate a Sprite With Merriment—

A Voice that Alters—Low And on the Ear can go Like Let of Snow— Or shift supreme— As tone of Realm On Subjects Diadem—

Too small—to fear— Too distant—to endear— And so Men Compromise And just—revere—









The King on the Tower

by William Makepeace Thackeray

The cold gray hills they bind me around,
The darksome valleys lie sleeping below,
But the winds as they pass o'er all this ground,
Bring me never a sound of woe!

Oh! for all I have suffered and striven, Care has embittered my cup and my feast; But here is the night and the dark blue heaven, And my soul shall be at rest.

O golden legends writ in the skies!
I turn towards you with longing soul,
And list to the awful harmonies
Of the Spheres as on they roll.

My hair is gray and my sight nigh gone; My sword it rusteth upon the wall; Right have I spoken, and right have I done: When shall I rest me once for all?

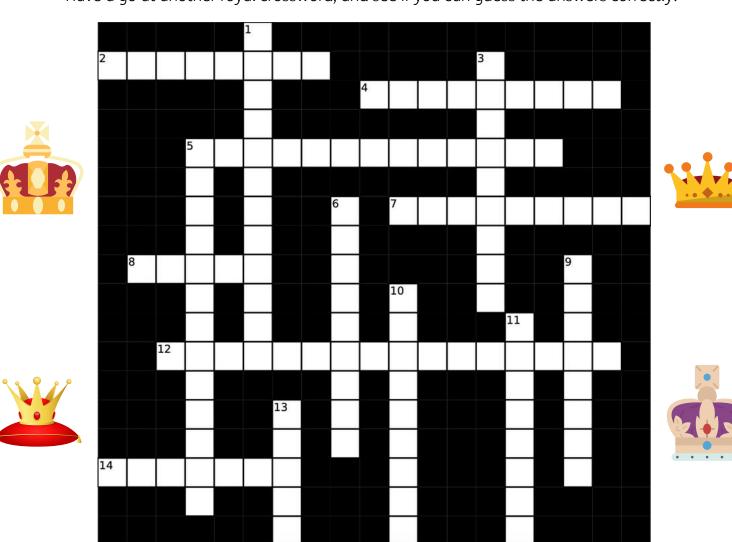
O blessed rest! O royal night! Wherefore seemeth the time so long Till I see you stars in their fullest light, And list to their loudest song?

Taken from: https://poets.org/poem/king-tower





Have a go at another royal crossword, and see if you can guess the answers correctly!



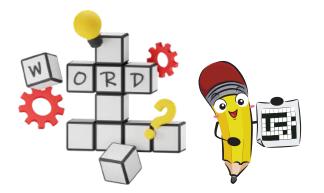




- 2 Younger sister of Queen Elizabeth II
- 4 Birthday the Queen Mother celebrated in 2000
- 5 Royal castle in Berkshire
- 7 University where Prince William met Catherine Middleton
- 8 First name of the longest-lived British royal
- 12 Queen Elizabeth II's first Prime Minister
- 14 Royal house King George III was a member of

Down

- 1 Song that King Henry VIII allegedly composed
- 3 The name of a Royal Yacht
- 5 Divorcee who King Edward VIII abdicated for
- 6 Wife and Queen Consort of King Edward VII
- 9 Name of a major diamond
- 10 Scottish servant and favourite of Queen Victoria
- 11 Old unit of currency
- 13 Place Prince Philip was born



9 - Cullinan; 10 - John Brown; 11 - Shilling; 13 - Corfu Down: 1 - Greensleeves; 3 - Britannia; 5 - Wallis Simpson; 6 - Alexandra;

8 - Alice; 12 - Winston Churchill; 14 - Hanover Across: 2 - Margaret; 4 - Hundredth; 5 - Windsor Castle; 7 - St Andrews; Answers (no cheating!):



FAMOUS ROYAL PETS



Some interesting history about famous royal pets, and royal affection for their four-legged friends.

Dogs have been loved by the Royal Family for generations across history. The late Queen Elizabeth was famous for her love of dogs, especially corgis which became an internationally recognised symbol of her reign.

Queen Victoria was a dog lover from a very early age. Her King Charles Spaniel, Dash, was a beloved childhood companion and when he died in 1840, he was buried in the grounds of Windsor Castle. She became the first royal patron of the Battersea Dogs Home, where Camilla, the Queen Consort, is the current patron.





King Edward VII was particularly fond of terriers, notably his dog Caesar who was inconsolable when the King died in 1910. Caesar even roamed the corridors of Buckingham Palace looking for his master! He even attended the funeral, walking behind the carriage that held the coffin!

Corgis first joined the royal family in 1933 when the Duke of York (later King George VI) acquired two for Princesses Elizabeth and Margaret. The late Queen owned many corgis, including Susan, who was an 18th birthday present and all future royal corgis were descended from Susan.



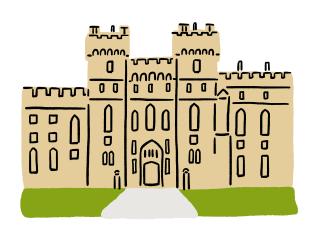
Taken from: https://www.royal.uk/royal-dogs

UNSCRAMBLE ME THIS!

Can you solve these royal related anagrams?
Unscramble the letters to uncover the word or phrase.

- 1. akin ghosted veg
- 2. ground hypoplasia
- 3. scowled strain
- 4. carlos meatball
- 5. ana hungers modish
- 6. organise spirocerca
- 7. mail pier
- 8. large
- 9. oscar triatic
- 10. sheet tyloma





- 11. amy jest
- 12. lid spend
- 13. mach ron
- 14. crispens
- 15. cuds she
- 16. Real
- 17. angelica humpback
- 18. bon el
- 19. cochlear unsee
- 20. Hens sigh

1. God Save the King; 2. Happy and Glorious; 3. Windsor Castle; 4. Balmoral Castle; 5. Sandringham House; 6. Carriage Procession; 7. Imperial; 8. Regal; 9. Aristocratic; 10. Stately Home; 11. Majesty; 12. Splendid; 13. Monarch; 14. Princess; 15. Duchess; 16. Earl; 17. Buckingham Palace; 18. Noble; 19. Clarence House; 20. Highness

TASTY TREATS

Cheese Scones



Ingredients

- 350g self-raising flour
- Salt and pepper
- 1 teaspoon mustard powder
- 50g butter
- 150g grated cheese
- 2 eggs
- 6-7 tablespoons milk

Makes 10-12 scones

* You can make a smaller amount by halving the measurements.



You will need:

A medium-sized scone cutter to cut the scones.

Step 1

Pre-heat your oven - 200°C, (fan), 220°C, (conventional). Line a baking tray with some baking parchment and lightly flour it, this will prevent your scones from sticking.

Step 2

Sieve the flour into a roomy bowl from a good height to give it a good airing, then add the salt, pepper and mustard powder and mix with a knife. Then put the butter into the mix and rub in until all lumps have gone. Stir in the cheese, making sure it is well mixed.

Step 3

Make a space in the centre with a table knife, and begin to add the egg and milk mixture a little at a time. Keep mixing until the dough is nice and soft. Reserve the remaining liquid to glaze the tops.

Step 4

Tip the dough onto a floured surface and shape into a round. Flour a rolling pin and gently roll to a circular shape. Ideal thickness is around 1-1.5 inches thick as this ensures the scones are a good size.

Step 5

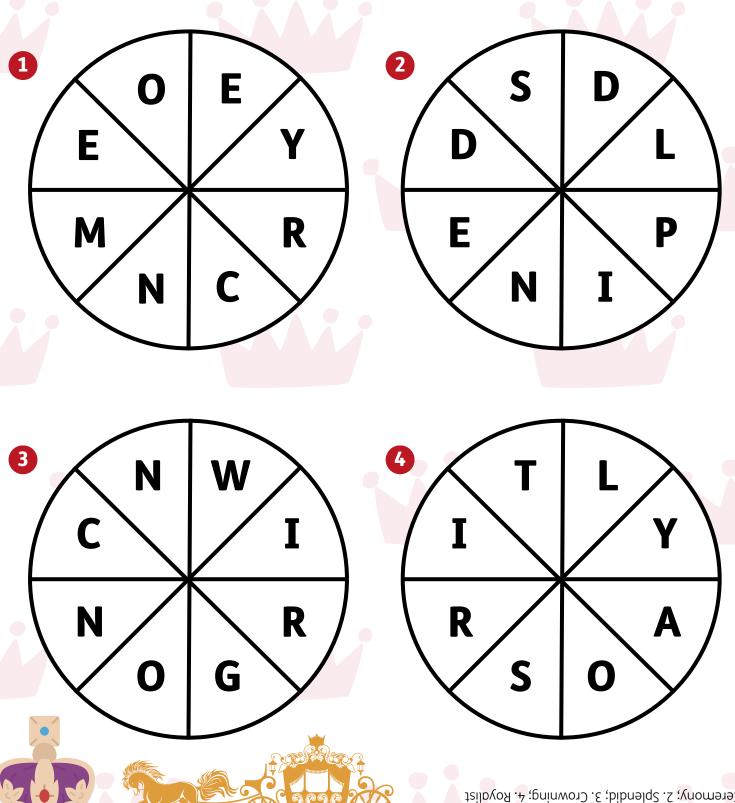
Sharply tap the cutter into the dough. Cut out as many as you can and place each one onto the baking tray. Gather the dough trimmings, knock back into shape and roll out again to cut some more.

Step 6

When the tray is full, lightly glaze the top of each scone. Bake in the oven for 20 minutes until the scones are well risen and lightly golden. They are best served warm, and with butter.

MORE ROYAL WORD WHEELS

Look at each wheel, and think of as many words as you can.
See if you can uncover the eight letter words too!



THE KNITTING CORNER





Follow these steps to knit yourself a lovely knitted crown!

PATTERN NOTES

Abbreviations:

K: knit | Kfb: knit into the front and back of the next stitch (1 increase) | K2tog: knit two stiches together (1 decrease) | Sl1wyif: slip one stitch with yarn in front

Special Stiches:

MB: knit into front, back, front and back of next stitch, turn, k4, turn, k2tog twice, slip first k2tog over the second and off the needle

Gauge:

13 stitches over 18 rows = 10cm using 8mm needles

Sizing:

To fit any size head.

Repeat pattern to fit any size needed.

Step 1

Cast on 8sts using long tail cast on.

Row 1: K6, kfb, sl1wyif

Row 2: K8, sl1wyif

Row 3: K7, kfb, sl1wyif

Row 4: K9, sl1wyif

Row 5: K8, kfb, sl1wyif

Row 6: K10, sl1wyif

Row 7: K9, kfb, sl1wyif

Row 8: K11, sl1wyif

Step 2

Row 9: K6, MB, k3, kfb, sl1wyif (13 sts)

Step 3

Row 10: K1, k2tog, k9, sl1wyif

Step 4

Row 11: As Row 8

Row 12: K1, k2tog, k8, sl1wyif

Row 13: As Row 6

Row 14: K1, k2tog, k7, sl1wyif

Row 15: As Row 4

Row 16: K1, k2tog, k6, sl1wyif

Row 17: As Row 2

Row 18: K1, k2tog, k5, sl1wyif (8 sts)

You will need:

Short Darner Needles Knitting Needles 8mm x 35cm Embroidery Scissors Soft and Chunky Yarn

Step 5

Repeat rows 1-18 as many times as needed to reach the desired size.

Cast off leaving a long tail for sewing.

Step 6

Sew side seams together and weave in ends to finish.













Credit: https://www.hobbycraft.co.uk/ideas/how-to-knit-a-crown.html

WORDSEARCH CHALLENGE

Can you find the list of the British cities in the grid below?

York, Belfast, Derby, Sheffield, Sunderland, Liverpool, Cambridge, Edinburgh, Oxford, Leeds, Glasgow, Newcastle, Plymouth, Manchester, Bristol, Durham, Cardiff, Bradford



Н	В	R	I	S	T	0	L	Н	Ε	E	L	Р	D
N	D	В	R	S	D	D	N	G	L	L	I	L	X
Ι	N	I	S	S	R	U	Ε	R	Ε	Υ	V	R	L
S	Α	U	Ε	S	0	R	W	U	Ε	G	Ε	L	Н
М	L	Ε	Т	I	F	Н	С	В	D	R	R	D	Т
Α	R	Α	С	S	D	Α	Α	N	S	С	Р	L	U
N	Ε	Ε	Α	С	Α	M	S	I	С	Α	0	E	0
С	D	Υ	R	Ε	R	F	Т	D	D	M	0	I	M
Н	N	0	D	0	В	0	L	Ε	F	В	L	F	Υ
E	U	R	I	L	R	R	E	Ε	F	R	Т	F	L
S	S	K	F	D	Ε	R	В	Υ	В	I	Ε	Ε	P
Т	Α	L	F	С	F	Н	L	Ε	0	D	R	Н	F
E	L	G	L	Α	S	G	0	W	Ε	G	L	S	I
R	В	D	0	X	F	0	R	D	Α	Ε	N	С	Ι





ALL THE FUN AT OUR FRIENDSHIP AND MEMORY SOCIAL GROUPS!

Join us for fun, friendship and great activities at locations across Northumberland!

Friendship and Social Groups

Cramlington Community Hub Manor Walks, Cramlington Fridays, 9.30am - 11.30am

Ashington Age UK Northumberland The Round House, Lintonville Parkway Fridays, 1pm - 3pm

Bedlington Library Glebe Road, Bedlington Mondays, 1.30pm - 2.30pm

Morpeth Library Royal Sovereign House, Manchester Street Fridays, 10am - 12pm St Mary's Parish Centre Wanley Street, Blyth Tuesdays, 10am - 12pm

Amble Library Middleton Street, Amble Mondays, 10am - 12pm

St Mary's Parish Centre Thornhill Road, Ponteland Wednesdays, 10.30am - 12pm

Woodhorn Museum Gardening Group QEII Country Park, Ashington Wednesdays, 10am - 12pm





Dementia, Memory and Social Groups

Ashington Age UK Northumberland The Round House Lintonville Parkway, NE63 9JZ Tuesdays, 10am - 12pm

Morpeth Methodist Church Howard Terrace Morpeth, NE61 1HU Mondays, 10am - 12pm St James's Church 24 Pottergate Alnwick, NE66 1JW Wednesdays, 10am - 12pm

Adapt North East Burn Lane Hexham, NE46 3HN Thursdays, 10am - 12pm (Every third Thursday - 12.30pm - 2.30pm)



At The Round House in Ashington, and across Northumberland, we also run Exercise Classes, Day Centres and Lunch Clubs.

Do get in touch with us if you'd like to know more!



Call: 01670 784 800 Email: info@ageuk-northumberland.org.uk

