



The Platinum Jubilee 2022 Activity Resources



Sponsored by



The Platinum Jubilee 2022

The Platinum Jubilee year offers an occasion for us to come together in creative celebration.



Hilary Woodhead
NAPA's Executive Director



To celebrate this unprecedented anniversary, events and initiatives will take place throughout the year, culminating in a four-day UK bank holiday weekend from Thursday 2nd to Sunday 5th June. The bank holiday will provide an opportunity for care settings and local communities to come together to celebrate the historic milestone. The celebrations will include public events and community activities, as well as national moments of reflection on The Queen's 70 years of service. NAPA recognises that The Platinum Jubilee is a momentous occasion that presents an opportunity for community spirit to shine.

In February 2022 NAPA published a national consultation survey inviting Activity Providers to share their ideas about what could help them to celebrate this important moment in history. Due to the generous support of Unilever Food Solutions this free resource is the result of that process. We hope you will be inspired to come together in creative celebration.

We look forward to seeing what Activity Providers across the UK will do to mark the Platinum Jubilee and invite you to share your experiences with us.

Hilary



Join our Facebook group.
[Click Here](#)



Send us your photographs.
[Email Here](#)



Get in touch to talk through your ideas.
[Email Here](#)



Erika Burany
Customer Marketing Manager,
Away From Home



Unilever

At Unilever Away From Home Team we believe that prioritising wellbeing is essential.

Our partnership with NAPA supports us to develop creative resources that enable meaningful engagement for those living in care homes. It is our pleasure to work with NAPA and sponsor The Platinum Jubilee Activity Resources pack.

To find out more about Unilever Away From Home Team and our This is Home support programme [click here](#).



[Click Here](#) to download.



The NAPA Guide to

The Platinum Jubilee 2022

Contents

How to use this Jubilee Resource

This resource has been created based on a national consultation with Activity Providers; thank you to everyone who took the time to contribute. We hope you find the information helpful and that you are inspired to plan the finest Jubilee celebration possible!

This digital resource has been created for you to use online and is interactive. Many of the features have links that will direct you to a web page where you can find further relevant information.

Within the resource, you will find:

+ **The History of Queen Elizabeth and fascinating facts:** This section is intended to support reminiscence activities. Discuss fascinating facts, click the links to watch or hear more and look at the photographs of Queen Elizabeth. You can chat in a group or one to one. Why not print and display the facts at your Jubilee celebrations for people to pick up and read?

+ **Resources:** We have provided a range of resources to help you create the perfect party! These include food-based activities, games, and creative ideas.

+ **Templates:** We have developed a range of templates to help you promote your event and decorate your space.

+ **Sign posting:** We have provided information about organisations who are celebrating the Jubilee and running Jubilee themed competitions – why not take part?

+ **Virtually celebrate:** Should you need to celebrate at a distance, we have provided you with guidance on how to connect virtually.

+ **Planning:** We have provided a link to 'The NAPA Guide to Celebrations and Events'. This guide will provide you with everything you need to know when planning an event and includes checklists and risk assessment templates.

Top tip:

When creating a reminiscence activity, think about the environment and the senses. What do you have around you that can inspire a conversation? Can you play music which suits the topic? What about offering food and drink to enhance the experience?

Big Bonus Resources

We are excited to share bonus resources. we hope they will help you to prepare for the big day:

+ **A planner** to support your planning process, both in the run-up to the event and on the day itself.

+ **A Big Jubilee bonus bundle,** which includes templates, activity banners, and much more to help you promote your event.

To download the bonus resources, click the images



Platinum Jubilee Planner



The Big Platinum Jubilee Bonus Resource Pack



Jubilee Poster



Jubilee Invite



The NAPA Sketch and Colouring Pad

Let's Celebrate!

Let's talk celebrations for the Jubilee!
Here we have lots of party ideas as well as a variety of suggestions and information on how to create an official celebration.

The Big Jubilee Lunch will take place on Sunday June 5th, when up to ten million people are likely to organise and attend street festivities in Her Majesty's honour.
(Go to page 7 for a full itinerary of events).

You can plan a variety of activities leading up to the celebrations; here are some suggestions:

- + **Start a small Jubilee committee** – Involve the individuals you support, friends, colleagues, family and local community members (schools, services, local council). Plan and talk over ideas, see what's happening in your area and discover how your care service can become involved or how people can get involved with you!

Click here for Government information on hosting a street party.

- + **Decorations** – Get creative by making your own bunting, flags, and table mats for the big day. You do not always have to spend money to decorate a space and crafting can be so much fun!

Discover the free templates at the bottom of this resource.

- + **Souvenirs** – Why not have a go at making your own souvenirs to give to people to mark the occasion? You could make badges, clay tablets, jewellery, or mini certificates of attendance.



- + **Prizes** – Start a collection and ask people to donate prizes which you can use for winners of a tombola or games on the big day.
- + **Bingo** – Have fun playing Royal Bingo – add images of the Royal Family to the bingo cards with numbers. Don't forget to include an image of a corgi!



- + **Choir** – Why not learn a song to perform on your big day? You do not always have to spend money on an entertainer.
- + **Reminiscence** – Enjoy holding a reminiscence session leading up to the big event. Use this resource to help you look back and reflect on the Queen's 70 year reign.
- + **Carriage** – Can you build a model carriage using a seat and cardboard carriage silhouette on one side? This would be a fantastic idea to use for photos on the big day – People can sit down and wave!

We have created The NAPA Guide to Celebrations and Events to help you with safe planning, evaluations, and risks assessments. This resource shares best practice and activity ideas related to planning celebrations and events. **Click here** to get your free copy.



- + **Entertainment** – Get booking your singer, performers, or DJ. You could even ask local groups, families, or schools, if they have a special performance they could come and share, building up to the big weekend.
- + **Communication** – Share your ideas with your team or friends and family. Meet with your catering manager or others, to discuss food ideas, housekeeping and maintenance teams to discuss setting up and clearing away. Have a written events sheet to hand out to all colleagues on the day for everyone to understand what is happening.
- + **Advertise** – Start making your posters and invitations- hold a dedicated activity session and have fun being creative!

Let's Celebrate! (continued).



Suggestions for the big day itself:

+ The Programme of the Day

– Display all the information people will need to know: what's happening, where they will find your stalls, what time is the entertainment and what food will be on offer.



+ **Photo booth** – Have a fun photobooth area set up- you can make a large photo frame using recycled material (boxes) and decorate with the Union Jack and information on your area or care service. For example, "The Queen's Platinum Jubilee 2022, Cherry Tree Court". Ask people to send you the photos or tag you in social media and create a hashtag.

+ **Fashion show** – Why not hold a fashion show? Have some fun and ask people to dress up in the iconic styles of Queen Elizabeth over the years!

+ **The Coronation** – Why not play the live recording of the Queen's Coronation, 70 years ago?
To listen – **Click Here**.

+ **Crown competition** – Why not hold a Crown competition? See how creative people can be. Have an official judging on the big day and "Crown" the winner.

+ **Party packs** – Create themed party packs – you could include a poem and sweets or handmade biscuits.



+ **Fancy dress** – Encourage everyone to dress up in royal attire or with the Union Jack and have some fun!

+ **Craft space** – Have a space set up for people to get crafty. Enjoy colouring, making, or writing about the event.

+ **Relaxation space/time** – Don't forget a party can become a little overwhelming- why not have a space or time, for recharging and relaxing, when needed. Here you could leave some interesting facts and images about the Queen and Coronation. You can even print this resource and let others read it!

+ **Games** – It's always fun playing the classic party games. Having a party is all about enjoying yourself, so don't miss out, as we're never too old to be a little silly.



+ **Treasure hunt** – Create a simple but fun interactive treasure hunt for people to discover a word in keeping with the event.

+ **Fundraising** – If appropriate, can you use this opportunity to raise funds? Set up stalls selling items you have made or invite stall holders to sell at your event for a small fee. You could also have a classic tombola and games stalls. Look for the fundraising sticker in the bonus pack.

Click here to visit the fundraising page on our website.



Send us your
photographs.
Email Here

We would love to hear all about your big event. Please email information and images (with consent).



Programme of Events

The Platinum Jubilee is a huge celebration, and many celebratory events and activities will be happening throughout the UK and around the world.

There are lots of ways you can take part in The Queen's Platinum Jubilee celebrations, and we have provided the information below, to make sure you don't miss out!



Jubilee Programme:

+ Thursday 2nd June

The Queen's Birthday Parade (Trooping the Colour): The customary parade to honour The Queen's official birthday, normally conducted on the second Saturday in June, will bring together around 1,400 parading soldiers, 200 horses and 400 musicians.

+ Friday 3rd June

Service of Thanksgiving: A Service of Thanksgiving for The Queen's reign will be held at St Paul's Cathedral; televised timing to be confirmed. **Click here** for the history of Royal Jubilees at St Paul's Cathedral Royal Jubilees – St Paul's Cathedral.

+ Saturday 4th June

The Derby at Epsom Downs: Her Majesty the Queen, accompanied by members of the Royal Family, will attend the Derby at Epsom Downs.
Platinum Party at the Palace: The BBC will stage and broadcast a special live concert from Buckingham Palace, bringing together some of the world's biggest entertainment stars to celebrate the most significant and joyous moments from the Queen's seven-decade reign.



+ Sunday 5th June

The Big Jubilee Lunch: People are invited to share friendship, food, and fun with neighbours as part of the Platinum Jubilee celebrations. A Big Jubilee Lunch can be big or small – street party or picnic, tea and cake or a garden barbeque. The Big Lunch provides tips and ideas for hosting an event. **Click here** for more information.

The Platinum Jubilee Pageant: Artistic performers, dancers, musicians, military personnel, key workers, and volunteers will unite to tell the story of The Queen's 70-year reign in an awe-inspiring festival of creativity.

Click here to find out more.



Get involved:

- + **The Queen's Green Canopy** is a unique tree planting initiative created to mark Her Majesty's Platinum Jubilee in 2022, which invites people from across the United Kingdom to "Plant a Tree for the Jubilee". **Click here** to take part.
- + **Royal Collection Trust:** three special displays marking significant occasions in Her Majesty's reign – **Click here** for more information.
- + **The Platinum Pudding Competition** – Fortnum & Mason has launched the nationwide competition to find a pudding to celebrate The Queen in her Platinum Jubilee year – **Click Here**.
- + **The Royal Mint Museum** has a collection of information in relation to the Queen and currency. **Click here** for more information and resources.



- + **Platinum Jubilee Medal** to be presented as a token of the nation's thanks to some members of the armed forces, frontline emergency services personnel and prison services personnel as well as to living individual recipients of the George Cross and the Victoria Cross. **Click here**.

Princess Elizabeth

On 21 April 1926, at 2:40am, Queen Elizabeth Alexandra Mary was born at her maternal grandfather's home, 17 Bruton Street in Mayfair.

She was the first child of the Duke of York, Prince Albert, who would eventually become King George VI, and his wife, Elizabeth. The newborn Princess was given her mother's name, Elizabeth, as well as that of her grandfather's mother, Alexandra, and her paternal grandmother, Mary.



Margaret, Elizabeth's younger sister, was born on 21 August 1930. Elizabeth doted on her little sister. They bestowed affectionate names on each other; Princess Margaret was "Margot" and the Queen was "Lilibet." Life began to change considerably for the still-young Princesses five years later, when their grandfather, King George V died on 20 January 1936.

Her parents hoped that Elizabeth would eventually attend public school to develop both intellectually and socially. However, Edward VIII, the new monarch, decreed that schooling a Princess alongside commoners was not appropriate.

When Elizabeth was 11 years old, it was suggested that she and Margaret be evacuated to Canada due to the start of WWII. Their mother flatly refused the proposal, declaring, ***"The children won't go without me. I won't leave the King. And the King will never leave."*** The two Princesses were sent to first at Balmoral, followed by Sandringham and then Windsor.



In 1940, the two Princesses delivered a joint wartime radio broadcast to Commonwealth youngsters, some of whom had been evacuated to the countryside from dangerous locations for their safety.

[Click here](#) to listen to the original broad cast.



At the age of 18, Princess Elizabeth enrolled in a six-week training course at an Aldershot facility in Surrey, where she was assigned the service number 230873 and served as an honorary second subaltern in the ATS under the name Elizabeth Alexandra Mary Windsor.

Trying to persuade her father to let her join was a difficult task. He decided that she ***"should not join any of the women's auxiliaries, nor work in a factory."*** But Elizabeth had other ideas and she soon received her honorary commission. The papers named her "Princess Auto Mechanic".

When VE Day occurred on 8 May 1945, Princess Elizabeth had just started her military career as an ATS member.



She and her sister, Princess Margaret, were famously allowed to attend the nationwide festivities in secret, conga dancing through the Ritz Hotel and cheering with the masses.

Elizabeth made her first official journey to South Africa in 1947. Later that year, she pledged her allegiance to the people of the Commonwealth.

Marriage

Elizabeth and Philip's connection began in 1939, when the young Princess, then 13 years old, met Prince Philip at Britannia Royal Naval College in Dartmouth. Philip, five years her senior, was set to embark on his naval career and so it was not until a few years later that the couple grew closer.

"It is said that she fell in love with Philip, and they began to exchange letters".

When Philip sought King George VI's permission for his daughter's hand in marriage in 1946, the King agreed to his request, as long as the formal engagement was postponed until Elizabeth's 21st birthday in April of the following year. The couple became secretly engaged!

On 9 July 1947, not long after returning from her first Royal tour, Elizabeth announced her engagement to Lieutenant Philip Mountbatten, the son of Prince Andrew of Greece and great-great-grandson of Britain's former ruler, Queen Victoria.



The Ring

The diamonds in the engagement ring were previously part of a tiara

that belonged to Princess Alice of Battenberg, Philip's mother.

Other diamonds from the tiara were incorporated into a unique bracelet for Philip's future wife.

The Wedding Day

The Royal Family asserted that Princess Elizabeth and Prince Philip's wedding would reflect the country's post-war status, while also providing an opportunity for the nation to celebrate. Princess Elizabeth had to save her rationing coupons to buy

the materials for her gown, and the government added to these with two hundred more.

The wedding took place in Westminster Abbey at 11.30 am on 20 November 1947. Princess Elizabeth was the tenth Royal Family member to marry at Westminster Abbey. Princess Elizabeth and Prince Philip were married for 73 years before the Duke's death, in April 2021.

Fascinating facts:

- + Princess Elizabeth had eight bridesmaids.
- + 2,000 guests were invited to the ceremony.
- + The ceremony was recorded and broadcast by BBC Radio to 200 million people around the world.
- + There were 91 singers; the abbey choir was joined by the choirs of the Chapel Royal and St George's Chapel in Windsor.
- + The wedding ring was made from a nugget of Welsh gold which came from the Clogau St David's mine, near Dolgellau.
- + The dress had a 15-foot silk tulle full court train, which was attached at the shoulders, and was embroidered in pearl, crystal and transparent applique tulle embroidery.
- + The diamond fringe tiara was lent to the Queen for her wedding day; the frame of the gem broke and it had to be quickly repaired!
- + The bridal bouquet consisted of white orchids and also included a sprig of myrtle, a tradition that was started by Queen Victoria.

- + After the service, a wedding breakfast was held in the Ball Supper Room at Buckingham Palace.
- + Famously, the newlyweds went onto the balcony at Buckingham Palace to wave to the huge crowds on the mall.
- + The couple received over 2,500 wedding presents from around the world and around 10,000 telegrams of congratulations.
- + The wedding cake was nine feet high in four tiers!

Honeymoon

Princess Elizabeth and Prince Philip spent their wedding night in Broadlands, Hampshire, the home of Philip's uncle, Earl Mountbatten. They travelled by train to Hampshire, departing from Waterloo Station. Princess Elizabeth's Corgi, Susan, travelled with them. The rest of their honeymoon was spent at Birkhall on the Balmoral Estate.

"I would like to be a woman living in the country with plenty of horses and dogs," a 12-year-old Princess Elizabeth confided to her Royal Riding Master, Horace Smith, when asked what she would be, if she hadn't been born to be Queen.



Up the tree a Princess, down the tree a Queen!

This isn't a fairy tale from a forgotten bookshelf, but a true story!

On 31 January 1952, King George VI waved goodbye to his daughter, Princess Elizabeth as she and Prince Phillip left for Kenya. The King would never see his beloved "Lilibet" again.



Princess Elizabeth and Prince Phillip were representing the King, who was too ill to travel and had embarked on a tour of the Commonwealth, Kenya being their first stop.

On the 5th of February, the royal couple had taken a night off from their official duties. They visited a game-watching lodge, situated at the top of a tree. Elizabeth and Philip made a handwritten tally of everything they observed from the tree and these can still be viewed today.

At the watering hole, large herds of elephants — "approximately 40" in one sighting — were spotted, as well as baboons and waterbuck.

Elizabeth and Philip spent the evening filming, recording and eating. On the morning of February 6th, they arose, ate breakfast and filmed the animals at the watering hole, before climbing back down the 30- foot ladder.

Elizabeth had no idea her father had died during the night; Prince Phillip told her the news later, when they returned to their residence.

In the guest book, Jim Corbett, the naturalist and hunter who accompanied the royal couple to Treetops, writes:

"For the first time in the history of the world, a young girl climbed into a tree one day a princess and, after having what she described as her most thrilling experience, she climbed down from the tree next day, a queen."

The now-Queen rushed back to London to fulfil her duties. While this is not a fairy tale, it does have a happy ending as we are now celebrating the Queen's 70th year as monarch.



The Coronation

The Coronation of Elizabeth II took place at Westminster Abbey in London on 2 June 1953. After her father, George VI, died, Elizabeth II ascended to the throne at the age of 25.



For 900 years, coronations have been held at Westminster Abbey; our Queen's however, was the first to be broadcast on television and it was viewed by 27 million people in the United Kingdom alone, as well as millions more around the world.

Click here to watch.

- + **Some individuals you support, may remember the celebrations of the coronation.**
- + **Did they watch it on TV or listen on the radio?**
- + **Did they hold a street party or celebrate at school?**
- + **Can you use the fascinating facts below to spark a conversation with the individuals you support?**

Fascinating facts:

- + Queen Elizabeth II is the sixth queen to be crowned at Westminster Abbey; Queen Mary I, crowned on 1 October 1553, was the first.
- + The coronation service for Queen Elizabeth II is a replica of King Edgar's ceremony at Bath in 973. The original 14th-century order of service, written in Latin, was used until Elizabeth I's Coronation.

- + The Gold State Coach transported the Queen and the Duke of Edinburgh from Buckingham Palace to Westminster Abbey and was pulled by eight grey horses.
- + The coronation bouquet was white and composed of orchids and lilies-of-the-valley from England, stephanotis from Scotland, orchids from Wales and carnations from Northern Ireland and The Isle of Man.
- + The Queen's coronation gown was constructed of white satin and embroidered with the United Kingdom and Commonwealth emblems in gold and silver thread by British fashion designer, Norman Hartnell.
- + The Queen's coronation service began at 11.15 am and lasted for almost three hours.
- + The service was conducted by the Archbishop of Canterbury, as has been the tradition since the Norman Conquest in 1066.



- + The first child to see the coronation of a parent as Sovereign was Prince Charles. Princess Anne was unable to attend the coronation due to her age. For his mother's coronation, Prince Charles was given a special hand-painted children's invitation.
- + A total of 8,251 guests attended The Queen's coronation ceremony at Westminster Abbey.
- + The Queen's Imperial State Crown, which she wore on her return to Buckingham Palace, contains four pearls that are thought to have been Queen Elizabeth I's earrings.



- + Coronation Chicken was created to delight the foreign visitors who would be arriving following the coronation. Florist Constance Spry suggested a recipe for cold chicken in a curry cream sauce with a well-seasoned dressed salad of rice, green peas and mixed herbs that could be prepared ahead of time.

The Queen and her animals

Animals often hold a special place in our hearts; some become part of the family, others make us smile and relax.

The Queen, like you and me, has had numerous cherished animals throughout her life. Here are some fascinating facts about some of her favourite and unusual pets!

Queen Elizabeth II is well-known for her affection for corgis and some say they are treated as royalty. She's had as many as eight of the mischievous pups at one time, even providing them with their own chamber at Buckingham Palace just outside her apartments, though they have been known to sneak in for a nap on the royal bed.

The Queen's interest in the breed began at seven years old, when she became smitten by Viscount Weymouth's corgis. Her parents gave her first corgi, Susan, when she was 18 years old and the 30 corgis she's kept since then, are all descended from Susan.



It's not simply canines that the Queen adores; she also has an affection for all horse breeds. Her extensive knowledge and competence in this field are well-known.. She names all her horses and ponies personally and knows who all their parents are.

The Queen breeds racehorses, carriage horses, hunters, sports, and riding horses, as well as polo ponies. For the carriages of Buckingham Palace, the Queen owns unusual breeds such as Cleveland Bays, as well as her beloved Highland and Fell ponies.



Burmese, one of the Queen's favourite horses, was given to Her Majesty by the Royal Canadian Mounted Police in 1969 and the Queen rode her in Trooping the Colour for 18 years. Burmese was then retired and lived at Windsor for another four years, before she died at the age of 28 and is now buried in the private grounds of Home Park.

The Queen made the choice to begin riding native ponies in 2002. Her current horse is a fell pony, Emma, who is a superb servant to Her Majesty and is still going strong at the age of 24.

Fascinating facts:

- + In the 1960's, the Queen received a menagerie of wild animals, including a pair of pygmy hippopotami from the President of Liberia.
- + In 1961, the Queen received a young crocodile from the People of Berending on the Zambia River.
- + The Queen has ownership of every whale and fish within three miles of the realm, according to a law dating back to around the 14th century.



- + In 1968, the Queen was given a sloth and two black jaguars. The exotic animals were given to her by the Prefect of Brasília, and the jaguars were named Marques and Aizita.



- + In 1970, The Queen received two American beavers and an Arctic fox from the Hudson's Bay Company of Canada.
- + In 1972, the Queen was sent "Jumbo", an African forest elephant who was flown back to the UK with an in-flight meal of avocados, bananas, and sugar.
- + The Queen has received so many cows during her reign that had she kept them all, she would have a herd by now!

The Queen's exotic animals live at London Zoo- sadly you will not find jaguars or pygmy hippos running round her Majesty's back garden!

Click here to discover free resources from London Zoo.

Click here for NAPA Guide to Animals and Pets – Practice Guide.

Click here for NAPA Guide to The Pleasure of Pets.

The Queen's Hobbies

Beyond her royal duties, the Queen pursues a variety of interests and unusual hobbies.

- + Do the individuals you support relate to them?
- + Could you start your own unusual hobby group?



Pigeon racing:

Racing pigeons has been an interest of the Royal Family since 1886, according to the Royal Pigeon Racing Association (RPRA).

The family was given pigeons, which they kept on the Sandringham Estate, and both King Edward VII and King George V rapidly took to the races.

After serving as carrier pigeons during WWII, the pigeons returned to Sandringham and Queen Elizabeth II continues to support the sport as patron of various pigeon racing clubs.



Stamp collecting:

The Queen is believed to have a stamp collection that fills 300 albums and 200 boxes and is kept safe in a vault at St James's Palace.

The Queen is the proud owner of some of the world's most precious stamps which she often presents to visiting heads of state.



Football:

Football is a popular sport among the Royal Family; Arsenal is the Queen's favourite football team.

Gardening:

Despite having access to some of the world's most beautiful gardens, gardening has only become a particular interest of the Queen's in recent years.



Knitting:

The Queen's love of knitting developed during the early War years when it was seen as a patriotic duty to knit warm clothes for the soldiers. Do you think the Queen knits Christmas jumpers for family and friends?



The Commonwealth and Tours

At the time of her accession, the Commonwealth consisted of eight states, including former empire countries Canada, Australia, India and Pakistan. When the London Declaration was signed three years prior, it took on its contemporary form as a group of free and equal members.

The organisation today includes 54 countries members, accounting for about a third of the global population. Rwanda and Mozambique are the only two members who were not part of the British empire.

Can you have a little fun with the individuals you support by naming the 54 countries that make up the commonwealth?

Antigua and Barbuda	Singapore	Mauritius	Dominica
Kenya	Barbados	Swaziland	New Zealand
Samoa	Malaysia	Cameroon	Tuvalu
Australia	Solomon Islands	Mozambique	Fiji Islands
Kiribati	Belize	United Republic of Tanzania	Nigeria
Seychelles	Maldives	Canada	Uganda
The Bahamas	South Africa	Pakistan	Pakistan
Lesotho	Botswana	Namibia	United Kingdom
Sierra Leone	Malta	Tonga	Ghana
Bangladesh	Sri Lanka	Cyprus	Papua New Guinea
Malawi	Brunel	Nauru	Vanuatu
	Darussalam	Trinidad and Tobago	
			Grenada
			Rwanda
			Zambia
			Guyana
			St. Kitts and Nevis
			Zimbabwe
			India
			St Lucia
			Jamaica
			St Vincent & The Grenadines



Let's Tour!

Queen Elizabeth was the first and only reigning British monarch to visit Australia and she remains so to this day. On 3 February 1954, when the then-27-year-old sailed into Sydney Harbour, she effectively halted the nation.



As Queen of the United Kingdom, the Queen has undertaken a record-breaking 94 official state visits.

Elizabeth II made her first trip to the United States as monarch in October 1957. The Queen's first visit to a united Germany was in 1990, and it was an emotional tour. Her visit to the country was her first since the collapse of the Berlin Wall in 1989.

The Queen does not have a passport, which is an interesting fact when it comes to travel.

Queen Elizabeth has travelled on official business on her birthday four times: once in Ceylon (1954), twice in Australia (1970 and 1988), and once in South Korea (1999).

Multiple heirs to the throne should not fly together, according to unofficial protocol. Every time the Queen goes on a trip, she takes a black outfit. She has proper attire on hand in case a member of the Royal Family dies during her journey.



Acrostic Poem

A celebration of linguistic expression that people from all cultures can identify with.

A poem is a piece of writing in which the expression of feelings and ideas is given intensity by particular attention to diction (sometimes involving rhyme), rhythm and imagery. – English Dictionary

Writing poetry can be a creative and therapeutic process, enabling us to express our feelings and experiences.

Most people will say they are not poets; this simple, easy acrostic poem will show them they are!



E
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Why not send your completed poem directly to the Queen?

The address you should write to is:

Her Majesty The Queen
Buckingham Palace
London
SW1A 1AA



Creative Writing

Use photographs to prompt a conversation and create a story. Use this photograph to inspire a story in celebration of the Queens Jubilee, this image was taken from the Queens first Jubilee in 1977.



Here are some suggested questions to prompt your conversation:

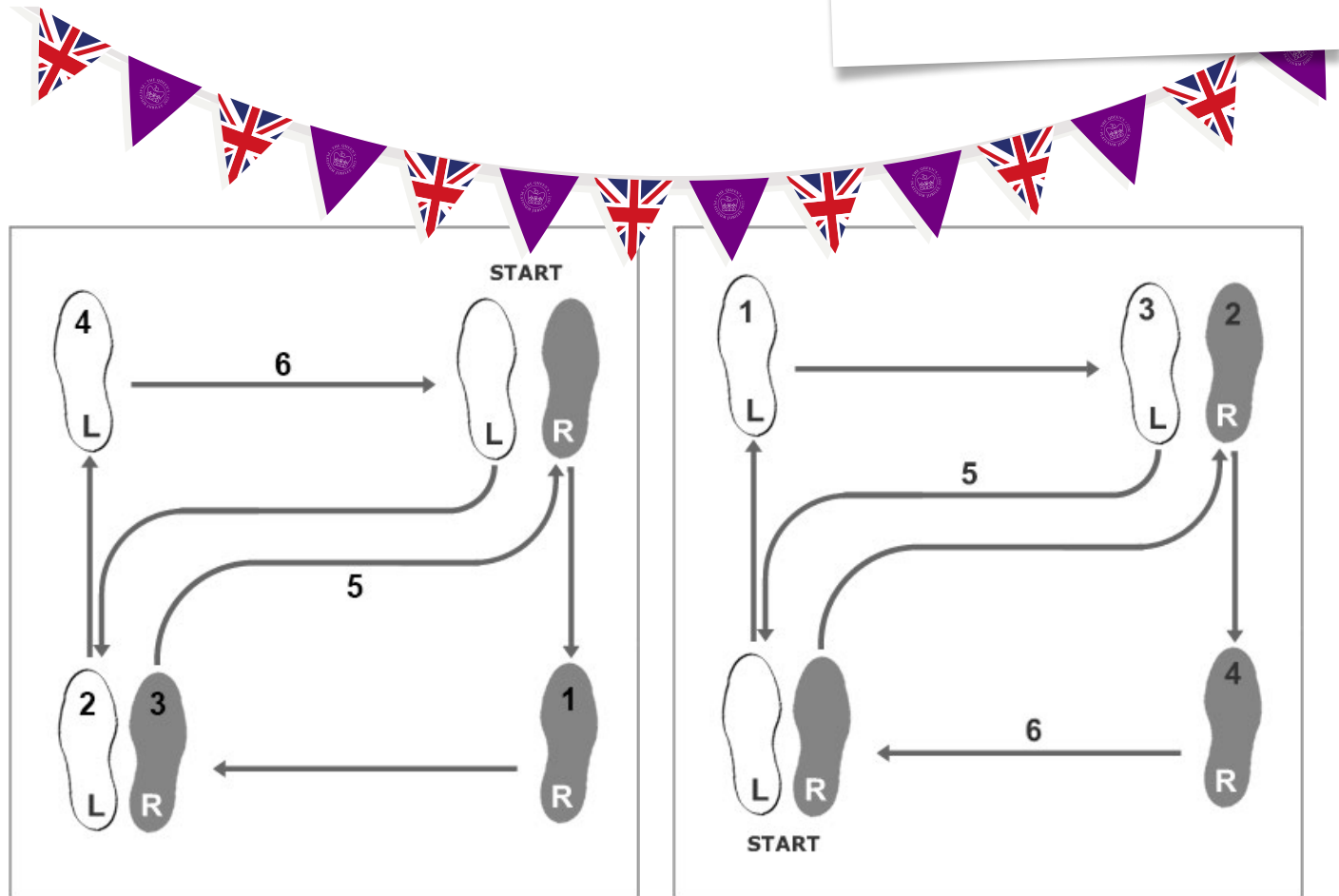
- + What year do you think this photograph could have been taken?
- + Where in the country or world do you think it is?
- + What day and time is it?
- + Can you tell me what names we should give to the individuals?
- + Are they friends or relatives?
- + What do you think they are doing?
- + What are they talking about?
- + What can you see around them?
- + What are they drinking?

You can use the questions as conversation starters. Write down the answers and memories as they are shared. Use the notes to form the basis of the story and ask for other ideas. Read the story out loud and edit it together, letting the story evolve. Take your time!

What stories do the individuals you support remember about the past Jubilee's?

Let's Waltz

We all love to Dance at a party and the Queen likes to Waltz. When dancing the Waltz, someone has to lead and someone has to follow.



Dancer one:

1. Step forward with the left foot
2. Right foot, step sideways to the right
3. Bring your left foot next to your right foot
4. Step back with the right foot
5. Step back sideways with the left foot
6. Bring your right foot next to your left foot

Dancer two:

1. Step back with the right foot
2. Left foot, step sideways to the left
3. Bring your right foot next to your left foot
4. Step forward with the left foot
5. Step forward sideways with the right foot
6. Bring your left foot next to your right foot

Once you've mastered the basic box step, it's time to start rotating that box. It will usually be rotated to the left (anti-clockwise), so it's called the Left Box Turn. With each half box, you turn 1/4 of the turn to the left. After two boxes (or four half boxes) you will complete the turn and end up where you began. Then start all over again.

Continue with basic progressive. Here, dancer one, will always be moving forwards and dancer two backwards. This will enable you both to move around the dance floor instead of just dancing on the spot.

Garden Games

Why not set up some garden games at your event and let guests enjoy themselves while they are playing.

Get to know you – Jenga!

You will need:

- + Wooden Jenga bricks
- + Stickers with questions on

What you do:

- + Choose your questions, what's your name? what's your favourite colour?

- + Write them on the stickers and stick them to the Jenga bricks.
- + Invite a few people to play the game, it is a great way to get to know people.
- + Play Jenga!



Giant Outdoor Scrabble

- + 10 cm x 10 cm wooden cards (you may need to ask the handyman to give you a hand, or some timber yards may cut them to size for you)
- + Black paint with which to paint on the letters You could use laminated card if you are unable to get wooden cards, then you can print the letters on to them

Think:

This is a great activity to get everyone involved with. Some may want to help make it and others will love to play. Some may enjoy sitting on the sidelines and watching the game unfold.

You will need a lot of letters, here is the breakdown of how many tiles you will need for each letter.

2 x J, K, Q, X, Z	5 x L
13 x A	6 x D, S, U
18 x E	8 x N
3 x B, C, F, H, M, P, V, W, Y	9 x T, R
4 x G	11 x O
	12 x I

You will need:

- + Large flat area on the lawn – the lounge would be good if it is raining
- + Wooden pegs x 2 per stand (I would suggest 4 stands so lots more people can get involved)
- + Rope
- + Large box to store the letters

What you do:

Drill a hole into the wooden pegs and thread the rope through to create the stand. The stands are there so that you can prop up the letters so they can be seen by everyone.

Arrange benches so people can sit and watch the game unfold.

Once this game has been made you will be able to have hours of fun! Let the games begin!

Commonwealth Wordsearch



T	W	N	O	O	R	E	M	A	C
R	N	V	Y	E	B	I	L	N	R
I	E	A	T	L	A	M	R	B	S
N	W	Q	C	Y	M	O	T	W	O
I	Z	C	T	W	U	C	A	E	U
D	E	E	O	N	N	Z	V	N	T
A	A	B	N	U	I	U	A	U	H
D	L	A	G	L	T	N	I	I	A
A	A	K	A	A	E	T	D	N	F
N	N	N	P	V	D	F	N	G	R
D	D	A	V	U	K	F	I	J	I
T	W	L	W	T	I	L	A	X	C
A	U	I	X	S	N	V	Y	R	A
B	B	R	X	D	G	W	B	U	G
A	V	S	G	A	D	A	N	A	C
G	H	A	N	A	O	N	D	H	I
O	T	B	Z	A	M	B	I	A	T

+ TRINIDAD
AND TABAGO
+ TONGA
+ SWAZILAND
+ CAMEROON

+ TUVALU
+ ZAMBIA
+ SOUTH AFRICA
+ GHANA
+ UNITED KINGDOM

+ CANADA
+ SRI LANKA
+ NEW ZEALAND
+ MALTA
+ INDIA

Does the Queen Eat Cake?

Many people have likely heard the healthy eating advice, "Eat breakfast like a king, lunch like a prince and dinner like a pauper."

However, Queen Elizabeth's actual daily diet may provide the finest nutritional guidance. While it's easy to imagine the Queen eating exquisite truffles, pastries and trays of pricey caviar every day, daily sources claim the complete opposite is true.

Before you continue reading, think about and write down what the Queen might eat on a regular basis.



Breakfast:

In the mornings, just before breakfast, the Queen has a cup of Earl Grey tea, with no milk or sugar.

When it comes to breakfast, Queen Elizabeth enjoys a little variety. She may have scrambled eggs with smoked salmon or on occasion scrambled eggs with smoked salmon and truffle grated on top. Brown eggs are preferred by Queen Elizabeth because she believes they have a greater flavour. She is also said to be a big admirer of Special K cereal.

Did you know? No scones for Queen Elizabeth, please! "The poor royal pastry chef- he spends all day making these scones and they get fed to the corgis under the table!" Princess Diana's former butler Paul Burrell.

Lunch:

The Queen has a gin and Dubonnet (a wine-based aperitif) with a slice of lemon and lots of ice before lunch (does that mean we all can?!)



For her midday meal, the Queen prefers something simple like fish with vegetables or grilled chicken with salad. Grilled Dover sole with wilted spinach or courgettes is one of her favourite dishes.

High Tea:

The Queen lavishes attention on her afternoon tea, which includes a customary spread of finger sandwiches, scones and her favourite cake.

The Queen must have two sorts of sandwiches: cucumber, smoked salmon, egg with mayonnaise or ham and mustard, with the crusts removed, of course. She also likes crustless raspberry jam pennies, which are small raspberry jam sandwiches, cut into circles the size of an old English penny.

What would you have for your high tea?

Dinner:

Most evenings, the Queen prefers "a relaxing meal of lamb, roast beef, mutton, grouse, or salmon," or Gaelic steak, cooked from beef and deer fillets from Sandringham or Balmoral and served in a mushroom, cream and whisky sauce. She eats all meats well-done.

The Queen enjoys her dinner with a dry Martini, but never wine!

Love it or hate it!

Love:

- + The Queen is a big fan of chocolate!
- + The Queen loves a gin and Dubonnet.
- + The Queen only eats organic food and always has.

Hates:

- + Garlic is not permitted in the Queen's kitchen.
- + Onions are limited in any meal for the Queen.
- + Starchy foods – the Queen prefers no pasta and potatoes.

The last thing before bed is a glass of bubbles- yes! Every night before bed, the Queen enjoys a cold glass of champagne.



Keeping Hydrated

A great fun way to keep hydrated during the Jubilee festivities with these delicious treats.

Fruity Flowers

You will need:

- + Cocktail sticks
- + Wooden skewers
- + Melon baller
- + Knife
- + Short vase or glass
- + Selection of fruit: red and green grapes, blueberries, melon – use the fruit that people like and will eat; you could try some exotic fruit

What you do:

- + Use the melon baller to make balls out of the fruit.
- + The skewers/ cocktail sticks will be really good for making things stand up, as shown in the photo.
- + Use the photos as a guide but use your imagination.

Think:

You could make animals or anything you like, maybe a grape house!



Royal Red Mocktail

You will need:

- + 50ml cranberry juice
- + 50ml apple juice
- + 15ml lime juice
- + Ice
- + Glazed cherries for decoration
- + Cocktail shaker
- + Edible glitter (optional)

What you do:

- + Pop the ice and liquid ingredients into a shaker and shake while dancing!
- + Pour into your cocktail glass
- + Pop a glazed cherry on the side and serve!
- + If you have some edible glitter why not sprinkle on top for a real royal feel!

Sandwich Selection

Beetroot, hummus & crispy chickpea sub sandwich

You will need:

- + 300g pack cooked beetroot in water, drained, half sliced
- + 400g can chickpeas, drained
- + 3 tbsp vegan pesto
- + Olive oil
- + Splash of vinegar (white wine vinegar if you have it)
- + 2 large ciabatta rolls, sliced in half
- + 2 large handfuls mixed rocket, watercress & spinach salad

What you do:

- + Blitz the whole beetroot, $\frac{3}{4}$ of the chickpeas, 2 tbsp pesto and 1 tbsp oil in a food processor with some seasoning until you have a thick, smooth hummus. Heat the ciabatta following the pack instructions.
- + Fry the remaining chickpeas in a little oil until crisp, then set aside. Toss the salad leaves with the remaining pesto and a splash of vinegar. Slice the rolls, then assemble the sandwiches with the hummus, beetroot slices, salad leaves and fried chickpeas.



Watercress and lobster sandwich

You will need:

- + 8 slices of white bread cut into four pieces
- + Softened butter
- + For the filling
- + 2 lobsters, ready cooked, the meat from the body and claws cut in small slices
- + The leafy end of 2 bunches of watercress, chopped
- + 300g mayonnaise
- + 1 tablespoon brandy (Optional)
- + 1 level tablespoon tomato purée
- + 1 large pinch cayenne pepper

What you do:

- + Preheat the oven to 220C/gas mark 7. Butter both sides of the bread lightly, place on a baking sheet and bake for about five minutes or until golden brown. Remove from the oven and allow to cool.
- + Combine all the filling ingredients, and season to taste with salt and freshly ground black pepper.
- + Put about one tablespoon between two pieces of toasted bread and serve.



A Very Royal Cake

Victoria Sponge

You will need:

- + Mixing bowl
- + x2 20cm sandwich tins
- + Wooden Spoon
- + 200g caster sugar
- + 200g softened butter
- + 4 eggs, beaten
- + 200g self-raising flour
- + 1 tsp baking powder
- + 2 tbsp milk
- + For the filling
- + Fresh cream
- + Good-quality strawberry jam
- + Icing sugar, to decorate

What you do:

- + Pre heat oven to gas mark 5.
- + Butter two 20cm sandwich tins, line with non-stick baking paper.
- + In a large bowl, beat 200g caster sugar, 200g softened butter, 4 beaten eggs, 200g self-raising flour, 1 tsp baking powder and 2 tbsp milk together until you have a smooth, soft batter.
- + Divide the mixture between the tins, smooth the surface with the back of a spoon.
- + Bake for about 20 mins until golden and the cake springs back when pressed.



- + Turn onto a cooling rack and leave to cool completely.
- + On one of the cakes spread the Jam, put your cream on top.
- + Place your other half of the cake on top and dust with the icing sugar. You can add extra cream to the top and decorate with strawberries if you like.
- + Slice and enjoy!

Pimm's Scones

You will need:

- + 300g self raising flour
- + ½ tsp baking powder
- + 70g cold butter, cut into small cubes
- + 30g golden caster sugar
- + Zest 2 lemons
- + 150ml buttermilk
- + 2tbs full-fat milk
- + Fruit
- + 3tbs Pimm's
- + 1tbs golden caster sugar
- + 300g strawberries, hulled and sliced
- + 1 large orange cut into cubes
- + Handful of mint leaves picked

For the cream

- + 300ml double cream
- + 2tbsp icing sugar
- + 50ml Pimm's

What you do:

- + Heat oven to 220C/200C fan/gas 7.
- + Cover a baking sheet with baking parchment.
- + Put the flour, baking powder into a large bowl. With a pinch of salt, rub the butter in with your fingertips.
- + Stir in sugar and lemon zest.
- + In a jug, mix the butter milk with the milk.
- + Make a well in the centre of the flour and pour in the liquid bringing together the mixture to make a dough.
- + Roll out the dough on a clean surface, using a fluted cutter stamp out the scones, place on the baking sheet and cook for 10 mins until risen and golden.

- + Mix the Pimm's and caster sugar and stir in the fruit and mint leaves, leave to infuse for 1 hour.
- + Whisk the cream, icing sugar and Pimm's until the mixture holds its shape.
- + Halve the cooled scones, one half cover with the Pimm's fruit mixture, next add the Pimm's cream and sandwich with the top half. Enjoy!



Mustard glazed sausage & apple roll

Surprise your guests with this special recipe: A traditional sausage roll, with a multi-layered flavour boost and served in a tear and share style. Fast to prepare and great in taste with KNORR Professional Puree and COLMAN'S Mustard.



Ingredients:

- + Puff pastry
- + Sausage meat 500 g
- + Apple grated with peel on 150 g
- + COLMAN'S Wholegrain Mustard 2.25L- 30 ml
- + KNORR Professional Mixed Herbs Puree 750g – 15 g
- + Puff pastry 400 g
- + Egg 50 g
- + COLMAN'S English Mustard 2.25L – 15 ml
- + KNORR Professional Mixed Chilli Puree 750g – 10 g

Advance Preparation:

- + Preheat oven to 190°C.
- + Roll out puff pastry to 1/2 cm thick.

Method:

- + Place the sausage meat, grated apple, COLMAN'S Wholegrain Mustard, KNORR Professional Mixed Herb Puree into a mixing bowl.
- + Mix well, roll into a sausage shape, and wrap in cling film, then place in the fridge.
- + Place the puff pastry on the floured side and cut into two rectangles.
- + Along the long edge, spread a thin even line of the KNORR Professional Chilli Puree. Repeat on the other pastry then place sausage meat on top, close to one of the edges.

- + Starting from the sausage meat side, roll the pastry to form a complete tube. Join the ends together to create a circle on a baking paper lined tin. Chill and allow the sausage roll to firm.
- + Take out and make cuts at 45 degrees 3/4 of the way through the roll, do this every 3cm.
- + Beat the egg with the COLMAN'S English Mustard.
- + Place the sausage rolls or rings on to a suitable tray, brush with egg wash and then bake for 20-25 min. or until golden and thoroughly cooked.

Orzo pasta, radicchio, grilled corn, green bean salad with a sweet COLMAN'S mustard dressing

Try out this tasty summer salad recipe for chefs with hot sweet COLMAN'S dressing, grilled corn and green beans.



Ingredients:

- + Sunflower oil 25 ml
- + Green beans 150 g
- + Salt 5 g
- + Radicchio – 200g
- + Orzo pasta 750 g

For the charred corn:

- + Sweetcorn 200 g
- + Sunflower oil 50 ml

For the sweet Colman's Mustard dressing:

- + COLMAN'S English Mustard
- + 2.25L – 55 ml
- + Caster sugar 45 g
- + Sunflower oil 175 ml
- + Lemon juice 60 ml

Advance Preparation:

- + Boil the Orzo in salted water until al dente.
- + Cool and toss in a little oil to stop it from sticking together.
- + Cut the green beans into 2cm pieces.
- + Blanch the green beans and refresh.
- + Cut the Radicchio in half then chiffonade into fine strips.
- + Store all ingredients in the fridge until ready to serve.

For the charred corn:

- + Preheat a grill on high heat.
- + Oil the Sweet corn cobs.
- + Char grill the corn giving colour to all sides.

- + Once cooled, cut off the kernels and store in the fridge for later.

For the sweet Colman's Mustard dressing:

- + Whisk the COLMAN'S English Mustard, lemon juice and caster sugar together.
- + Whilst whisking, drizzle in the sunflower oil until a thick dressing is formed.
- + Store in the fridge until ready to use.

To assemble the salad:

- + Place all the ingredients into a large bowl along with the dressing.
- + Toss together and serve on a large platter.

Smoked chicken and COLMAN'S wholegrain mustard quiche

Try out this delicious quiche recipe for chefs. This smoked chicken and COLMAN'S wholegrain mustard quiche will definitely impress your guests.



Ingredients:

Advance Preparation:

- + Onions sliced thin 150 g
- + Chicken breast, skinless Cooked, smoked 200 g

Method

- + Shortcrust pastry 250 g
- + Egg 150 g
- + KNORR Professional Mixed Herbs Puree 750g -30 g
- + Smoked applewood cheese 50 g
- + Cheddar cheese grated 100 g
- + Parsley chopped 10 g
- + COLMAN'S Wholegrain Mustard 2.25L -30 ml

Preparation

Advance Preparation:

- + Preheat an oven 200°C.
- + Cook the sliced onions in a pan for 15 minutes on a low heat allowing to caramelise.
- + Cool, cover, label, and refrigerate until required.
- + Cut the cooked smoked chicken into 1cm wide strips.

Method

- + Roll out the pastry large enough to line a 20cm greased pastry ring. Fill the case with greaseproof paper and baking beans.

- + Place the pastry case into the oven and blind bake for 15-20 min. Remove from the oven and remove the baking beans, allow to cool slightly.
- + Mix the chicken strips with the chopped parsley.
- + Place the double cream and eggs into a bowl, mix well and add the KNORR Professional Mixed Herb Puree and COLMAN'S Wholegrain mustard
- + Place the cooked onions and cooked smoked chicken pieces into the pastry case then gently pour over the egg mixture. Reduce the oven to 180°C.
- + Mix the mature and smoked cheeses then sprinkle over the egg mixture. Place the quiche into the oven. Cook for 25-30 min. or until set.

Dorset crab and cod cakes with spiced avocado

Spice up your menu with this delicious snack recipe. A rich and zesty fishcake served with a fresh avocado salsa with a hint of warming chilli. Preparation is fast and easy with HELLMANN'S Real Mayonnaise and KNORR Professional Mixed Chilli Puree.

Ingredients:

Advance Preparation:

- + Cod 250 g
- + Skimmed milk 250 ml
- + Potatoes peeled and cut into pieces 500 g

For the Fish cake:

- + Cod
- + Crab meat 250 g
- + Lemon zest 20 g
- + Lemon juice 30 ml
- + Parsley chopped 60 g
- + HELLMANN'S Real Mayonnaise 5L – 150 ml
- + Onions finely chopped 100 g
- + Lime juice 30 ml
- + Mint finely chopped 10 g
- + Egg beaten 50 g
- + KNORR Professional Mixed Chilli Puree 750g -10 g

For the Avocado Salsa:

- + Tomatoes peeled, de-seeded and finely chopped 100 g
- + Avocado peel and stone removed 200 g
- + Spring onions sliced 25 g
- + Red Chillies 10 g
- + Coriander chopped 25 g
- + Lime juice

Preparation:

Advance Preparation:

- + Preheat oven to 180°C.
- + Place the potatoes into a pan and cover with cold water, bring to the boil and cook until tender.



- + Place the cod into a pan and cover with milk, bring to the boil and simmer for 5-7 min. Drain the fish and strain the milk and retain for the mash potatoes.
- + Allow the fish to cool, remove skin and cover until required.
- + Drain the cooked potatoes and return back to the pan and allow to dry. Add enough milk to the potatoes to form a smooth mash, allow the potato mash to cool, cover until required.
- + Form into 20 x 60g fish cakes using floured hands. Cover, label then refrigerate until required.
- + Heat the oil in a suitable pan over a medium heat. Add the fish cakes and gently fry for 2-3 min. on each side then place on a roasting tray in the preheated oven for a further 8-10 min. until golden brown.

For the Avocado Salsa:

- + To make the salsa finely chop the avocado and add the spring onions, red chillies and chopped tomatoes.
- + Pour over the lime juice and finish with freshly chopped coriander.

For the Fish cake:

- + Flake the cod and mix into the mash along with the HELLMANN'S Mayonnaise, KNORR Professional Chilli Paste, cooked crab meat, finely chopped onions, lime, lemon, mint, beaten egg and parsley.

Virtual Afternoon Tea

How To Host: Zoom

Zoom is a type of video calling software/website. On the free plan, you can invite up to 100 attendees and there is a call time limit of 40 minutes.

Zoom meeting

- + To host a Zoom meeting, you must first create a **login here** and also download Zoom Client for Meetings from **here** download on your computer.
- + Open Zoom Client for Meetings on your computer and sign in.
- + Click on the Schedule button and complete all fields in the Scheduler window. For the Calendars option, choose Other Calendars at the bottom of the window which will allow you to copy and paste scheduled meeting information such as the date, time and meeting URL. Click Schedule to finish.

- + Copy the information (date, time and meeting URL) of the Virtual Afternoon Tea that you have just set up in Zoom and send all invitees this information via email or another method of your choice.
- + To start the Virtual Afternoon Tea, once again open and sign in to Zoom Client for Meetings on your computer. From the Zoom home screen, you will be able to see the Virtual Afternoon Tea that you have created listed as a Meeting. Click the Start button of that Meeting. Make sure your audio and video are turned on!

To attend a Zoom meeting

Zoom is a type of video calling software/website.

You don't need to install anything to use Zoom, it can all be done through your internet browser. If you are using a smartphone, you will need to

zoom

download the Zoom app from the app store on your phone ahead of time. The Virtual Afternoon Tea host will send you a link to join the video call before the tea commences.

- + Click on the link your contact has sent you.
- + Click 'join from your browser' to join the video call. The Zoom app will open if you are using a smartphone.
- + To end the call, click the red phone icon or close the browser window.

If you are using a desktop computer that does not have a built-in camera and microphone you may have to purchase a headset. Laptop computers have a built-in camera and microphone.

How To Host: skype

How To Host: skype

Skype is a type of video calling software/website. On the free plan, you can invite up to 10 attendees and there is no time limit on the call.

Skype meeting

- + Create a **login here** and also download Skype **here**.
- + Once you have decided on a date and time to host your Virtual Afternoon Tea, open Skype on your computer and sign in.
- + Select the Meet Now button.
- + This will create a call link and a Share invite button.

- + Copy the information (date, time and call link) of the Virtual Afternoon Tea that you have just set up on Skype and send all invitees this information via email or another method of your choice.
- + To start the Virtual Afternoon Tea, once again open and sign in to Skype on your computer. Set your call to video and select the Start call button. Make sure your audio and video are turned on and working!

To attend a Skype meeting

Skype is a type of video calling software/website.

You don't need to install anything to use Skype, it can all be done through your internet browser. If you are using a smartphone, you will need to

skype™

download the Skype app from the app store on your phone ahead of time. The Virtual Afternoon Tea host will send you a link to join the video call before the tea commences.

- + Click on the link your contact has sent you.
- + A window (or the Skype app if using a smartphone) will open. Click 'join as guest'.
- + Type in your name and click 'join' to join the video call.
- + To end the call, click the red phone icon or close the browser window.

If you are using a desktop computer that does not have a built-in camera and microphone you may have to purchase a headset. Laptop computers have a built-in camera and microphone.

Well, I Never Knew That!

Here are some fascinating facts about the Queen; why not discuss them over a delicious piece of cake and a cup of tea?

- + The Queen's full official title is "Elizabeth II, by the Grace of God, of the United Kingdom of Great Britain and Northern Ireland and her other realms and territories Queen, Head of the Commonwealth, Defender of the Faith."



- + Fourteen different Prime Ministers have served during Elizabeth's rule, including Winston Churchill and Margaret Thatcher.
- + The Queen became a homeowner at just six years old, when she was given her own house by the people of Wales. The house, called "Little Cottage," is located on the grounds of Windsor Royal Lodge.
- + Although she was born in April, the Queen always officially celebrates her birthday on a Saturday in June, when the weather is nicer.
- + The Mayfair home in which Queen Elizabeth was born has become an expensive Cantonese restaurant.



- + The Queen is the only person in all of Britain who is legally allowed to drive without a driver's license.
- + While on a low-profile vacation in Scotland, Elizabeth was joined on a walk by some American tourists, who asked her if she had ever met the Queen. In response, Elizabeth pointed at her security guard and said, "No, but he has!"
- + Elizabeth refers to the year 1992 as her family's "annus horribilis"; in that one year, both Prince Charles and Prince Andrew separated from their wives, her daughter Anne got a divorce, a fire destroyed the interior of Windsor Castle, and the entirety of Britain struggled through an economic recession.
- + Because they are the children of a reigning queen, Elizabeth's children all have the surname of "Windsor," as opposed to "Mountbatten," the last name of their father.
- + In 1981, a teenager fired six blanks from a gun at the Queen while she was out riding horseback. The teen was charged with treason.



- + The coronation crown worn by Queen Elizabeth II weighs almost five pounds. Elizabeth later commented that it felt heavy enough to break her neck.
- + For decades, the royal family has sent Christmas cards to anyone in Britain who first posts their own holiday greeting to the palace. Why not try sending one?
- + Elizabeth is the sixth female to reign as monarch of Great Britain.
- + Queen Elizabeth reigns over a total of 16 different countries, known as the 16 Realms.
- + The Queen meets every week with the British prime minister, but no record is kept of the meeting, and neither party has ever disclosed what topics have been discussed nor the results of those discussions.
- + The Queen has a personal poet; the position of Poet Laureate is a distinctive honour endowed to a poet who's work she admires.

Timeline of Her Majesty the Queen's Life and Reign

Follow the journey of Queen Elizabeth II from a young Princess to Britain's longest reigning monarch.

- + What significant facts can you remember?
- + Can you recall where you were for the significant date?



- **1926** – April 21st: Princess Elizabeth Alexandra Mary Windsor is born
- **1930** – August, 21st : Elizabeth's sister, Princess Margaret Rose, is born.
- **1936** – December 11th : Elizabeth's father becomes King when his older brother, King Edward VIII, steps down.
- **1942** – Her first public engagement. She inspects the soldiers of the Grenadier Guards on her 16th birthday.
- **1947** – November 20th : Elizabeth marries Philip Mountbatten in Westminster Abbey.
- **1948** – November 14th: The princess's first child, Prince Charles, is born at Buckingham Palace. Elizabeth is 22.
- **1949 to 1951** – She lives for a time in Malta, where Prince Philip is stationed as a serving Royal Navy officer.
- **1950** – August 15th : Princess Anne, Elizabeth's second child, is born at Clarence House.
- **1952** – Her father, King George VI, dies in his sleep.
- **1953** – June 2nd: Her coronation takes place in Westminster Abbey. She is crowned Queen Elizabeth II, aged 27.
- **1960** – February 19th: Prince Andrew, the Queen's third child, is born at Buckingham Palace.
- **1964** – March 10th: Prince Edward, the Queen's fourth child, is born at Buckingham Palace.
- **1977** – The Queen's Silver Jubilee – marking 25 years on the throne.
- **1992** – November 20th: A fire wrecks part of the Queen's home at Windsor Castle.
- **1997** – The Queen and The Duke of Edinburgh celebrate their Golden Wedding.
- **1997** – August 31st: Princess Diana is killed in a car accident in France.
- **2002** – February 9th: The Queen's younger sister, Princess Margaret, dies following a long illness.
- **2002** – March 30th: The Queen Mother dies at the age of 101.
- **2002** – The Queen's Golden Jubilee – marking her 50 years on the throne.
- **2010** – 29th December: the Queen becomes a great grandmother, when Savannah Phillips (to Peter Phillips, son of Princess Anne) is born.
- **2012** – June 4th: The Queen's Diamond Jubilee is celebrated – marking her 60 years on the throne.
- **2015** – September 9th: the Queen becomes the longest-reigning monarch. On this day, she had reigned for 23,226 days, 16 hours and approximately 30 minutes – surpassing the reign of her great-great-grandmother, Queen Victoria.
- **2017** – February 6th: The Queen celebrates her Sapphire Jubilee, marking 65 years since she ascended the throne.
- **2021** – April 9th: Prince Philip, Duke of Edinburgh, dies after 73 years of marriage and 65 years of being the Queen's consort, making him the longest-serving royal consort in history.
- **2022** – February 6th: the Queen becomes the first British monarch to celebrate a Platinum Jubilee, marking a 70-year reign.
- **2022** – June 2nd to 5th: A four-day weekend of celebrations for the Platinum Jubilee.



Gallery Photos

Use the images of Queen Elizabeth over her lifetime.

- + Looking at photographs is a lovely way to prompt conversation with individuals.
- + What thoughts come to mind when looking at the gallery?
- + Has Queen Elizabeth's fashion and style changed over the years?
- + What do you think the photos say about Elizabeth as a person?



Gallery Photos (continued).





Prioritising Wellbeing

The Big Platinum Jubilee Bonus Resource Pack

