



RN FPS Activity Pack



Let's Get Quizzing!



The Royal Quiz

1. Which Royal's wedding had to be postponed due to the pandemic?
2. What was the name of the character Meghan played in Suits?
3. Harry and Meghan said in an interview that they got engaged while they were _____.
4. Who's the oldest out of William, Kate, Harry and Meghan?
5. Before he married the Queen, Prince Philip was already a member of a European Royal Family. Of which country?
6. In 2002, it was revealed that which member of the Royal Family did a 'wicked Ali G impression'?
7. William and Kate met at university. What subject did they both major in?
8. Charles and Camilla's wedding in 2005 was postponed because of the death of which world figure?
9. Which member of the Royal Family has won an Olympic silver medal?
10. What was Diana's job when she became engaged to Charles?
11. How old was the Queen at her coronation?
12. What is the name of Prince Charles's official residence?

How well you know the history of the Royal Family...

13. King Henry VIII had six wives. What first name did three of them share?
14. Which historical Royal couple had nine children, called Victoria, Albert, Alice, Alfred, Helena, Louise, Arthur, Leopold and Beatrice?
15. King Henry I of England is thought to have died from eating too many lampreys. What are lampreys?
16. Who was the first person to be Monarch of both England and Scotland at the same time?
17. Where did King Edward V of England and his younger brother, Richard of Shrewsbury meet their untimely death?
18. In 1748, King George II decided he was going to have two of something, which most of us only have one. To this day the Queen continues the tradition of having two. Two of what?
19. Which English Monarch is said to have composed the tune Greensleeves?

20. Which English King was nicknamed 'the Lionheart'?
21. Who holds the record for having the longest reign of any British Monarch?

Film and TV...

22. Which actress has played Princess Margaret and the Queen Mother, each in separate performances (a movie and a TV series)?
23. In which 2019 movie did Prince William and Harry reportedly film cameo appearances for, although they were apparently cut out in the final edit?
24. Which film director created the segment of the Olympic games in 2012 that featured Queen Elizabeth?
25. Which Monarch appears as the King of England in the film Braveheart?
26. Which Royal Family member is played by Emerald Fennell in the Crown?
27. Who played Queen Elizabeth I in two separate films, released in 1998 and 2007?
28. Judi Dench won an Oscar in 1999 for playing a historic Royal in a film, despite only appearing for 8 minutes. Name the film.
29. In 1998, Sarah Ferguson made an appearance in which TV series?
30. In his interview with James Corden, which actor did Prince Harry suggest should play him in the Crown?

How well you know the rules and traditions in this Royal quiz...

31. Which of these foods are Royals NOT forbidden from eating? Shellfish, rare meat, white chocolate, garlic.
32. According to tradition, if you meet the Queen you should first address her as 'Your Majesty'. What three words should you use when first meeting other members of the Royal Family?
33. What event is also known as the Queen's Birthday March?
34. In 2009, Michelle Obama broke a rule of etiquette when interacting with the Queen. What faux pas did she make?
35. How many members of the Royal Family are exempt from having to carry a passport when travelling abroad?
36. Traditionally, the Monarch is the only person in the country who can eat a particular animal, because she (or he) owns them all. Which animal?
37. Where do the Royal Family traditionally spend Christmas?
38. The Queen is said to have created a breed of dog called a 'Dorgi'. It's a cross between a corgi and which other dog breed?
39. In what century was Buckingham Palace built?



Union Jack Bunting



1. Cut out as many hearts as you want to have in your bunting to suit the length of bunting with 10cm gaps between each heart to allow them to hang.
2. Hearts should be no more than 8cm across.
3. Using wool design your Union Jacks starting with a Blue base.
4. Then use layers of white to create the diagonals layered with red.
5. To finish use white to create the horizontal and vertical followed by red to look something like the photo above.
6. Once you have your required number lace them together.



We would love to see your finished Bunting – pop a picture into the Royal Navy Forum!

Idea found on: <https://www.muminthemadhouse.com/25-activities-for-celebrating-the-queens-platinum-jubilee-with-kids/>

Queen's Guards

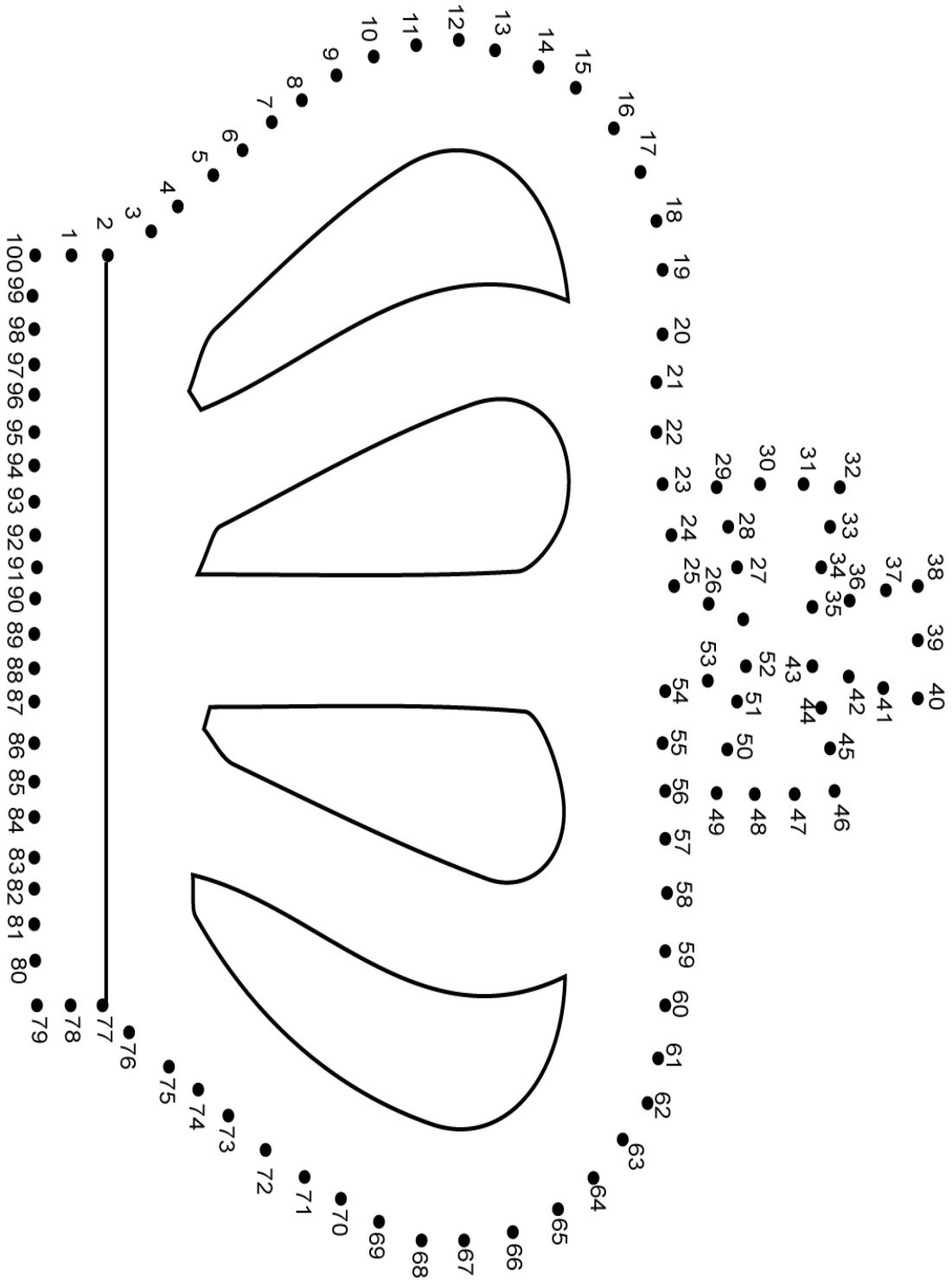
1. Utilising the good old toilet roll tubes. Be as creative as you can.
2. Resources needed:
 - a. Toilet Roll Tubes
 - b. Googly Eyes
 - c. Red paint or paper
 - d. Black paint or paper
 - e. Black feathers/fur fabric/wool
 - f. Glue
 - g. Gold paper or paint
 - h. Black felt pen
 - i. Scissors



Have fun and don't forget to share your pictures!



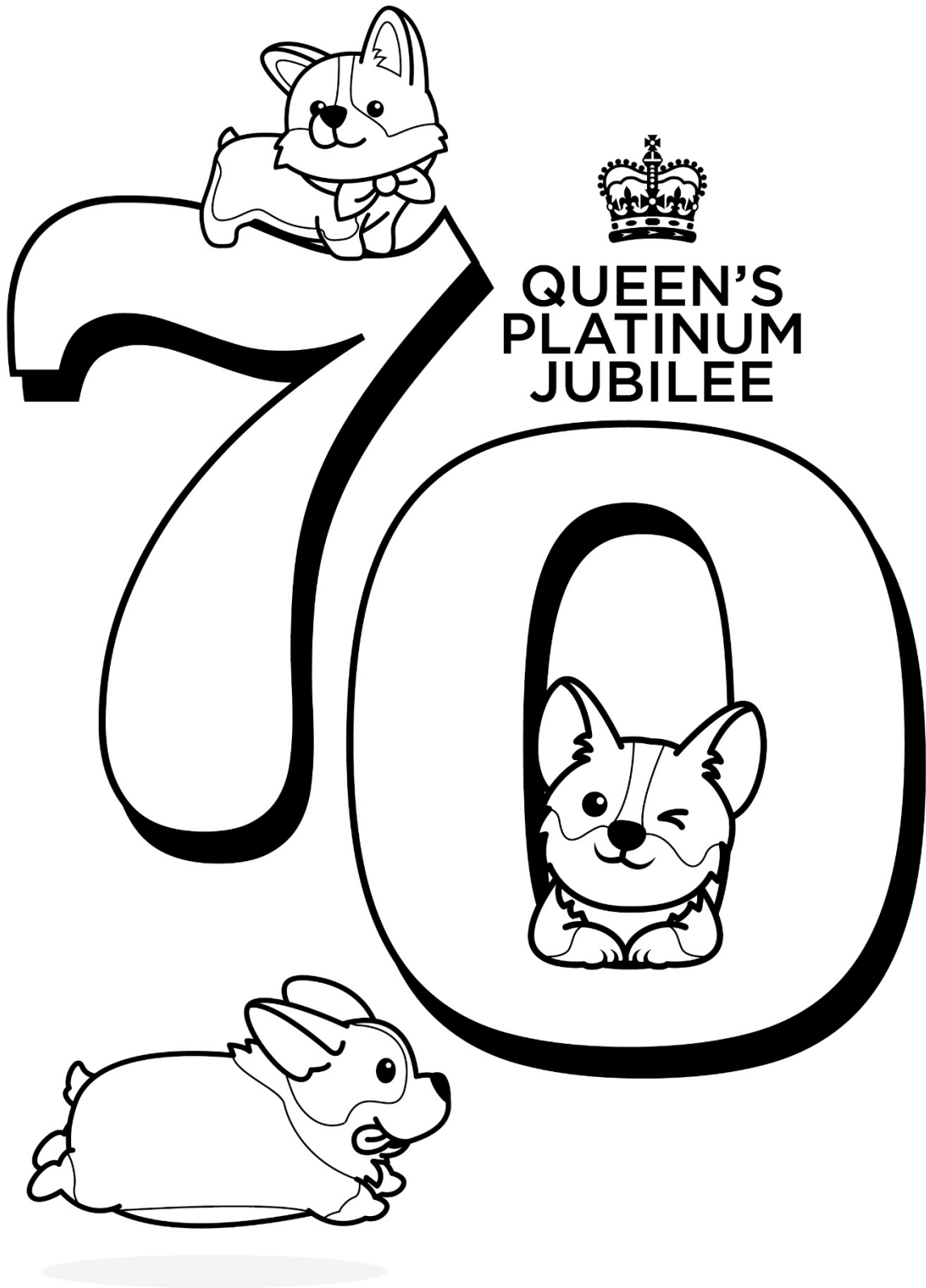
Dot to Dot time!



Visit www.kidadl.com for more free coloring pages



Let's get colouring!

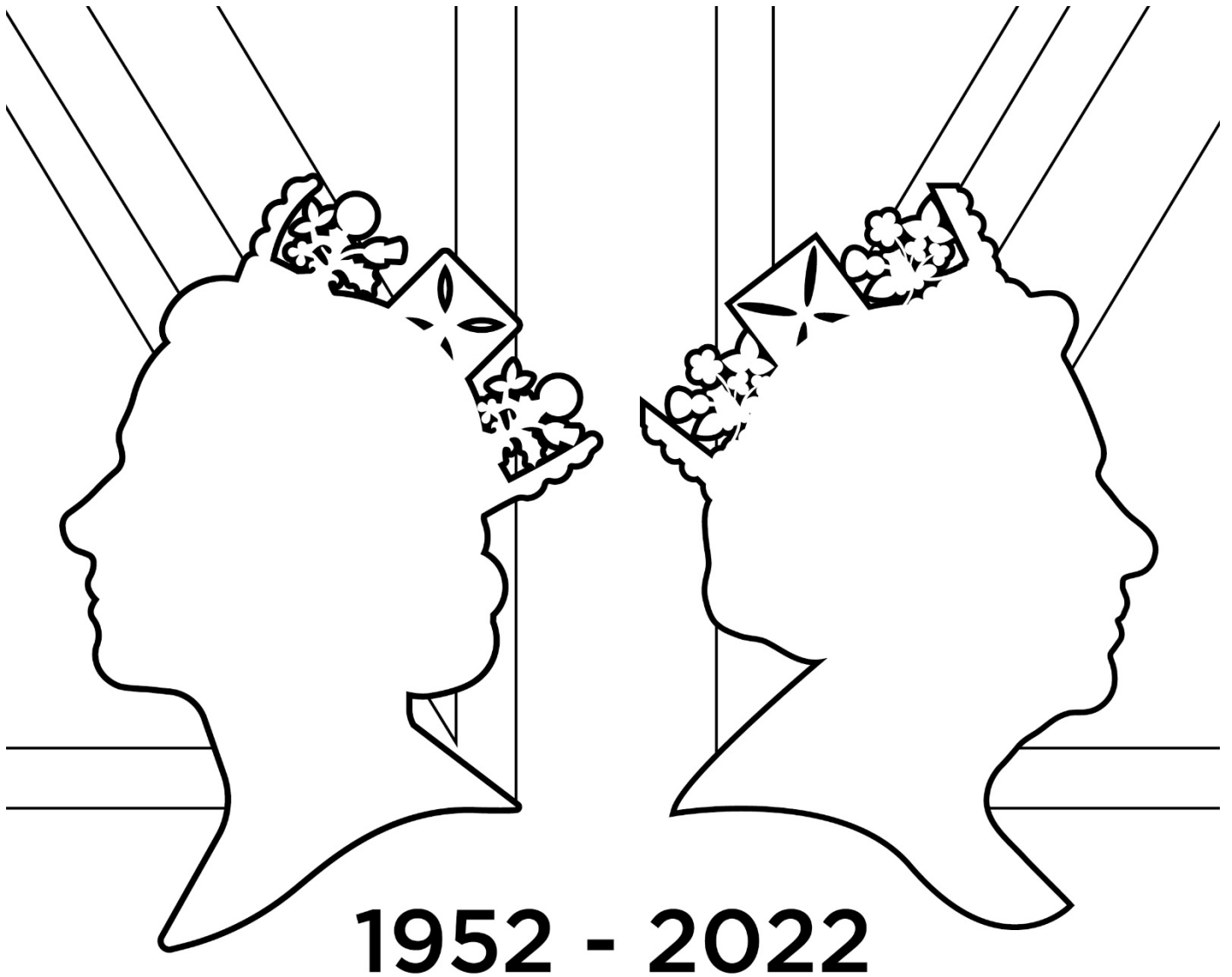




PLATINUM
JUBILEE

~ 2022 ~

@ColouringHeroes



QUEEN'S PLATINUM JUBILEE

@ColouringHeroes



Let's find the words!



Platinum Jubilee

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

Celebration

Pageant

Throne

Palace

Elizabeth

Seventy

Monarch

Corgi

Carriage

Jubilee

Parade

Crown

Platinum

Bunting

Queen



Time to Bake!



Royal Scones

Ingredients:

- 500g plain flour
- 28g baking powder
- 94g butter
- 86g sugar
- two whole eggs
- 40ml butter milk
- 100g sultanas — a type of raisin (cover in hot water and leave to soak for 30 minutes)



Method:

1. Preheat oven to 180 C.
2. Mix the flour, baking powder, butter and sugar together in a bowl, until a crumb is formed.
3. In a separate bowl, whisk the eggs and buttermilk together.
4. Add the liquid to the crumb mixture.
5. Continue to mix the dough, until it is smooth.
6. (Optional) Add the sultanas, and mix until evenly distributed.
7. Remove the dough from the bowl, flatten the dough and cover.
8. Leave to rest for approximately 30 minutes.
9. Roll out the dough to a thickness of 2.5 cm and cut to desired shape.
10. Rest the scones for another 20 minutes.
11. Gently egg the top of the scones.
12. Bake in the oven for 10-12 minutes until golden brown.
13. Cool before serving with jam and clotted cream.

Royal Cheesy Baked Eggs

Ingredients:

- 100g wilted spinach
- one cherry tomato or sundried tomatoes
- 35g strong soft cheese
- one egg
- 80ml double cream
- 15g grated hard cheese
- fresh basil leaves — torn
- (optional) charcuterie



Method:

1. Butter a small ovenproof dish and line with wilted spinach, making a small well in the centre.
2. Place the cherry tomato (quartered) or the sundried tomato (chopped) on top of the spinach.
3. Dot the cheese around the dish amongst the tomatoes. Optional — add any charcuterie at this point.
4. Season with salt and pepper.
5. Crack the egg into the centre of the spinach.
6. Pour the double cream over the egg — avoid breaking the yolk.
7. Sprinkle with grated hard cheese.
8. Place in a hot oven (180 C) for between eight and ten minutes.
9. Let it stand for a few minutes before eating.

Royal Chocolate Biscuit Cake

Ingredients:

- 1/2 teaspoon butter, for greasing the pan
- eight ounces rich tea biscuits or sweet cookies
- four oz. unsalted butter, softened
- four oz. granulated sugar
- four oz. dark chocolate
- one egg

Frosting:

- eight oz. dark chocolate, for coating
- one oz. chocolate, for decoration



Method:

1. Lightly grease a 6-inch-by-2½-inch cake ring with the butter and place on a tray on a sheet of parchment paper.
2. Break each of the biscuits into almond-size pieces by hand and set aside.
3. In a large bowl, combine the butter and sugar until the mixture starts to lighten.
4. Melt the four ounces of the dark chocolate and add to the butter mixture, stirring constantly.
5. Add the egg and beat to combine.
6. Fold in the biscuit pieces until they are all coated with the chocolate mixture.
7. Spoon the mixture into the prepared cake ring. Try to fill all of the gaps on the bottom of the ring because this will be the top when it is unmolded.
8. Chill the cake in the refrigerator for at least three hours.
9. Remove the cake from the refrigerator and let it stand.
10. Meanwhile, melt the eight ounces of dark chocolate in a double boiler or saucepan on the stovetop over low heat. Slide the ring off the cake and turn it upside down onto a cake wire.
11. Pour the melted chocolate over the cake and smooth the top and sides using a palette knife.
12. Allow the chocolate to set at room temperature.
13. Carefully run a knife around the bottom of the cake where the chocolate has stuck it to the cake wire and lift it onto a tea plate.
14. Melt the remaining one ounce of chocolate and use to decorate the top of the cake.

Recipes found on: <https://www.insider.com/how-to-make-queen-Royal-Family-favorite-meals-at-home-2020>

Don't Forget to share your pictures! Let's see what you have for your Platinum Tea Party.

Something to drink – Pink Lemonade**Ingredients**

- 8 lemons, plus extra slices to serve
- 200g caster sugar, plus extra to taste
- 140g raspberry, plus extra to serve
- ice, to serve

Method

- Pare the zest from the lemons with a peeler, removing as little white pith as possible – cut away any pith you can from the strips.
- Juice the lemons and mix the juice, zest, sugar and raspberries with 1.2 litres of boiling water.
- Let cool, then sieve, pressing through juice with the back of a spoon.
- Add sugar to taste and chill in jugs. To serve, add a few lemon slices, raspberries and lots of ice.



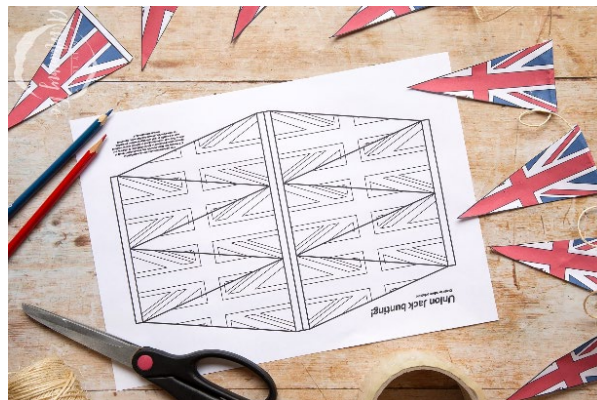
Let's Make Bunting!



Union Jack Bunting

You will need:

- Paper
- Colouring pens/crayons/paints
- Glue
- String
- Scissors
- Template on next page



Union Jack Cake Topper (Baker Ross)

You will need:

- Sellotape Double Sided Tape
- White Paper
- Cocktail Sticks
- Scissors
- Colouring Pens/Pencils
- Template – two pages on

To Make

1. Print out the template onto a sheet of white paper, then cut out the flags.
2. Use red and blue pens to colour in the Union Jack flag on the templates.
3. Turn the piece of paper over and stick a piece of double sided tape onto the back of the flag on the side where it is blank. Peel of the backing of the double sided tape.
4. Place a cocktail stick onto the back of the flag, next to the double sided tape, so that the end of the stick will poke out of the bottom of the flag.
5. Fold the section of paper that has the tape on over the cocktail stick to hold it in place, Then turn the flag back over. The section that you left blank in step 2 should have been folded over, leaving just the union jack on show.

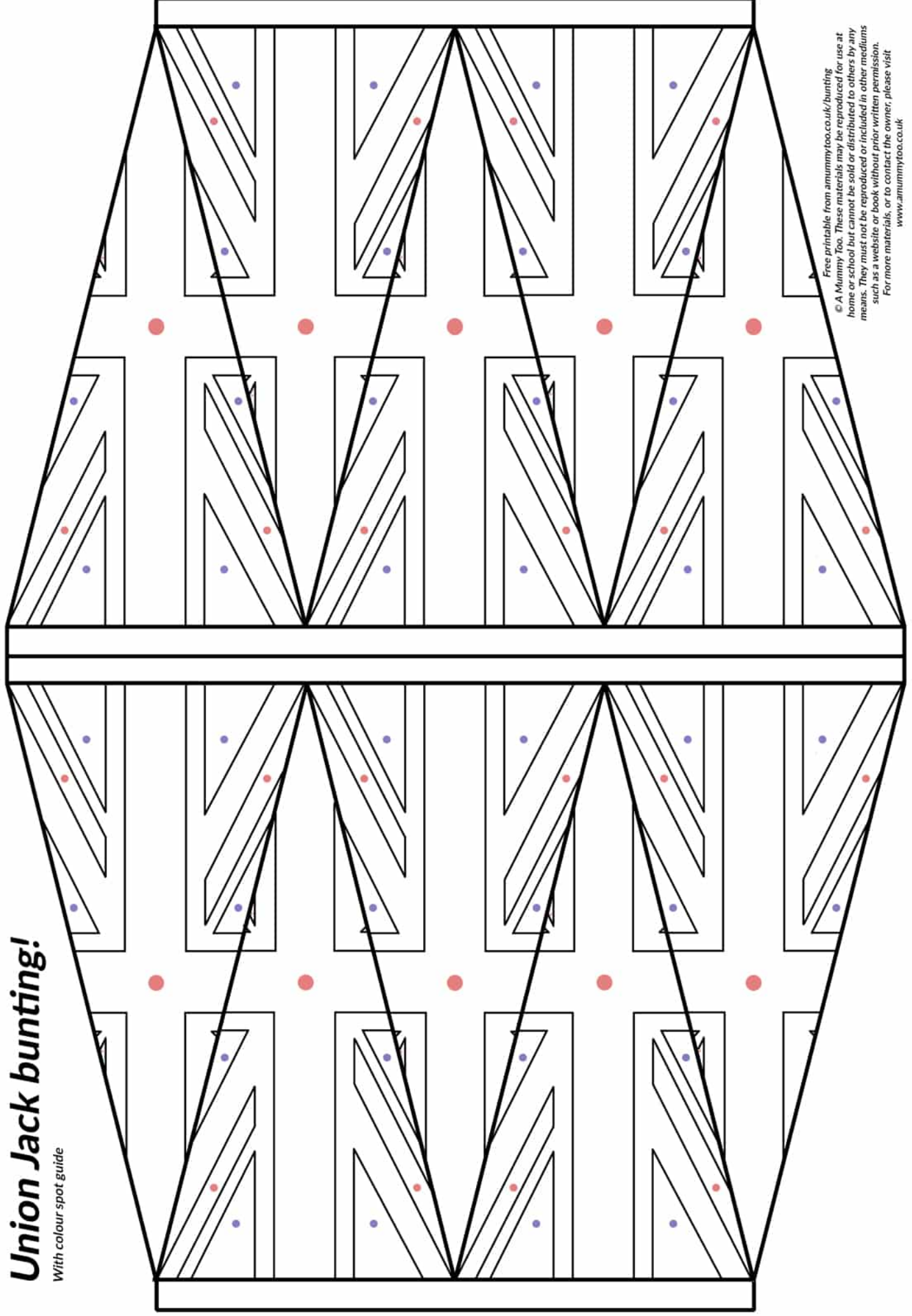


Top Tip

Make sure the pointed end of the cocktail stick is pointed downwards, as it will make it easier to put it into the cupcake.

Union Jack bunting!

With colour spot guide



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Union Jack Cake Toppers Template





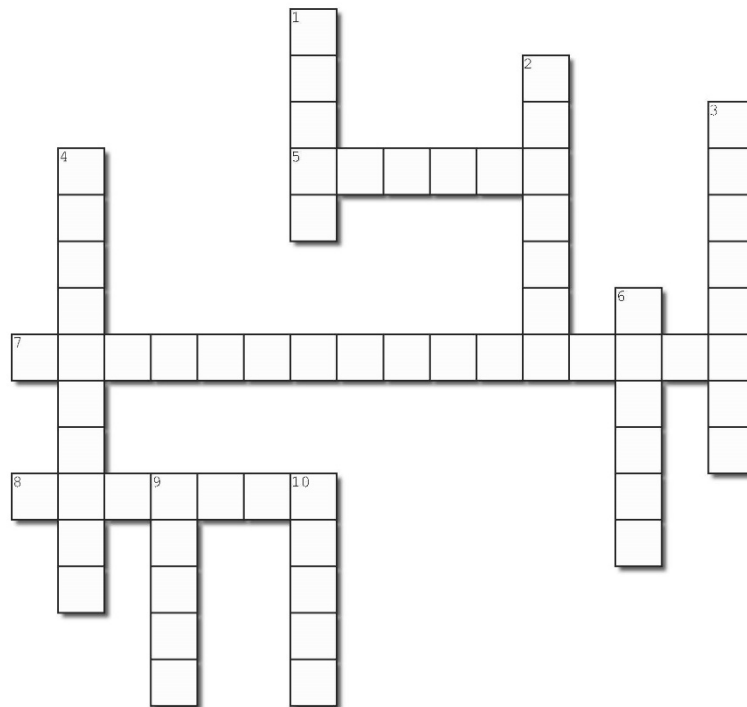
Crossword Time!



Name: _____

Jubilee

Complete the crossword puzzle below



Created using the Crossword Maker on TheTeachersCorner.net

Across

5. What word is used to celebrate 50 years as Monarch, e.g...Jubilee

7. What type of Royal Navy Ship is named after the Queen

8. What is the name of the Queen's oldest son

Down

1. What type of Dog does the Queen have

2. What is the name of the Castle the Queen lives in

3. What is the name of the Castle the Queen stays in in Scotland

4. What is the name of the main Palace in London

6. What word is used to celebrate 25 years as Monarch, e.g....Jubilee

9. What type of black Bird would you find at the Tower of London

10. How many years had the Queen been Monarch at her Diamond Jubilee



Answers!



Quiz

1. Princess Beatrice
2. Rachel Zane
3. Cooking dinner
4. Meghan
5. Greece
6. The Queen Mother
7. History of art
8. Pope John Paul II
9. Zara Tindall
10. Kindergarten teacher
11. Twenty-Seven
12. Clarence House
13. Catherine
14. Queen Victoria and the Prince Consort Albert
15. Fish
16. James I
17. The Tower of London
18. Birthdays
19. Henry VIII
20. Richard I

21. Queen Elizabeth II
22. Helen Bonham Carter
23. Star Wars Episode VIII: The Last Jedi
24. Danny Boyle
25. Edward I
26. Camilla
27. Cate Blanchett
28. Shakespeare in Love
29. Friends
30. Damien Lewis
31. White chocolate
32. 'Your Royal highness'
33. The Trooping of the Colour
34. She hugged the Queen
35. One — only the Queen (other members of the Royal Family do have to carry passports)
36. Swans
37. Sandringham
38. Dachshund
39. 18th

Quiz found <https://dayoutinengland.com/england-Royal-quiz-questions/>

Crossword

Across: 5 – Golden; 7 – Aircraft Carrier; 8 – Charles

Down: 1 – Corgi; 2 – Windsor; 3 – Balmoral; 4 – Buckingham; 6 - Silver; 9 - Raven; 10 - Sixty