



Welcome to your Discovery Box

Here you will find an array of exciting activities and fun facts to prepare you for your next unit of study.

Within this box you will find:

- fun facts and information
- craft activities
- puzzles and games
- a recommendation of books to look for in the library

We hope you find these activities engaging and entertaining, but most of all that they make you **curious** to learn more.

Make your own crown

When someone becomes a monarch, they have a special ceremony called a coronation, where the crown is placed upon their head.



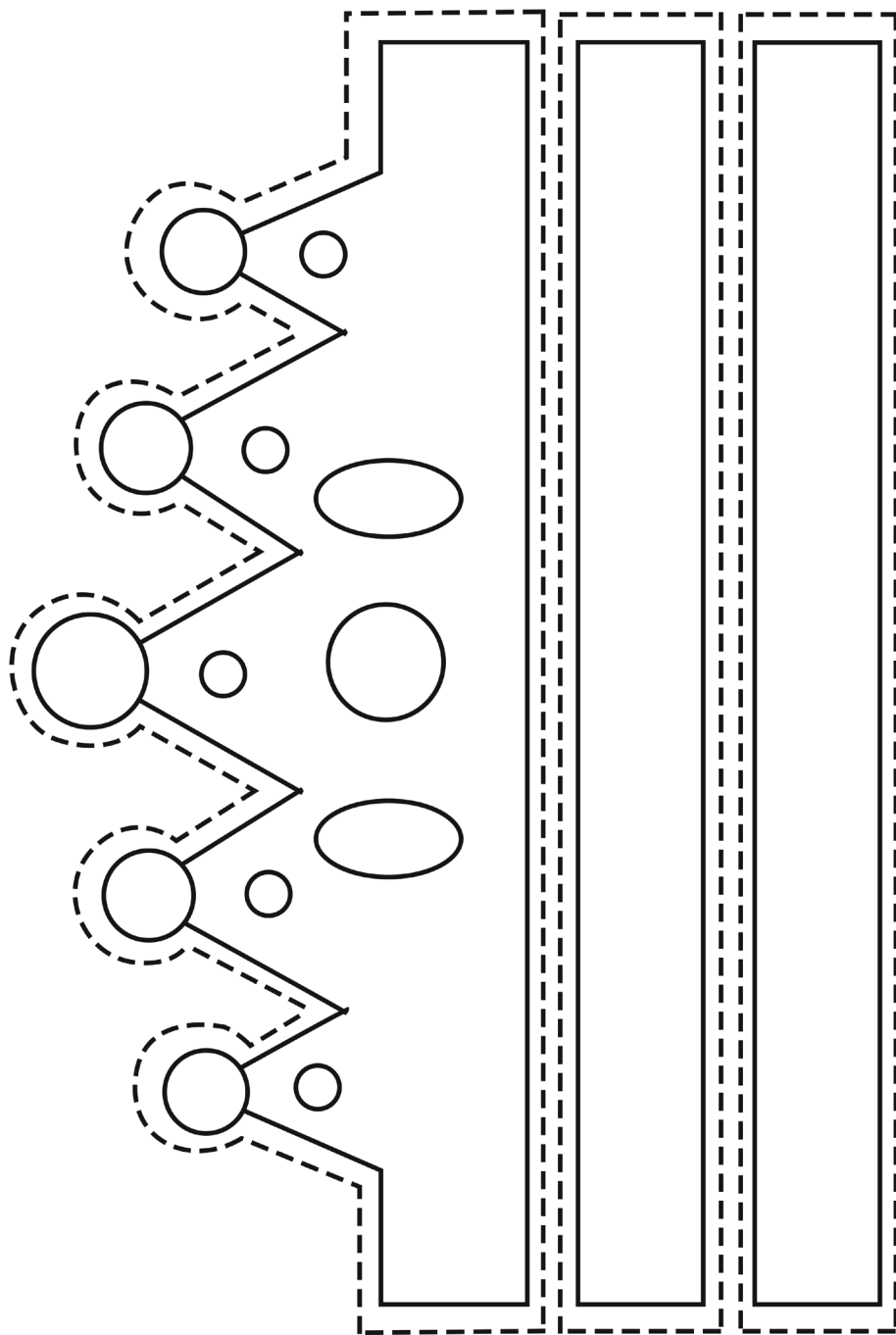
Materials provided
crown template

You will need

- scissors
- glue or tape
- pens or pencils
- plastic jewels, buttons and glitter (optional)

Instructions

1. Colour in the crown template and the pair of straight bands. If you have any, you could decorate with things like jewels, buttons and glitter.
2. Carefully cut out the crown and the pair of bands with scissors.
3. Glue the pair of bands onto the crown's right and left sides.
4. Glue or tape the ends of the bands together to complete the crown. Make sure it fits round your head!
5. Smile and wave as you greet your royal subjects, your majesty.



Colour in the queen and king



Victoria sponge cake

This cake is named after Queen Victoria as she loved a slice with a cup of tea!

Ingredients

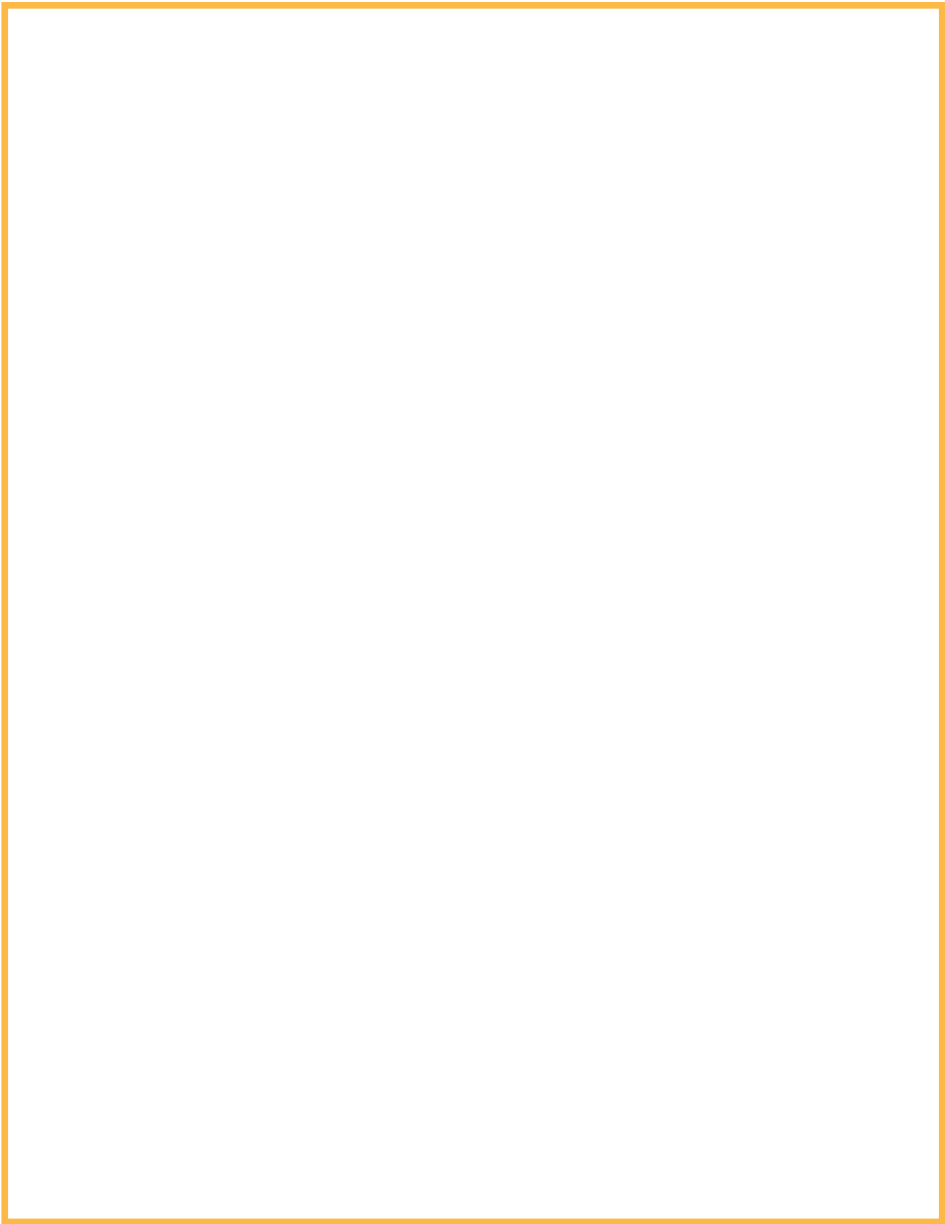
225g butter or margarine
225g caster sugar
4 medium eggs
2 tsp vanilla extract

225g self raising flour
Jam/fresh berries/lemon curd
Whipping cream

Method:

1. Preheat the oven to 180°C/350F/gas mark 4.
2. Grease and line two 18cm cake tins with baking paper.
3. Cream the butter and the sugar together in a bowl until fluffy.
4. Beat in the eggs one at a time, adding a tablespoon of the flour with each egg.
5. Stir in the vanilla extract.
6. Mix in the flour.
7. Divide the mixture between the cake tins and gently spread out.
8. Bake for 20–25 minutes, or until golden-brown on top and a skewer inserted into the middle comes out clean.
9. Remove from the oven, leave to cool in the tin for 5 mins, then remove from the tin and peel off the baking paper.
10. Place the cakes onto a wire rack.
11. Sandwich the cakes together with jam, lemon curd or whipped cream and berries.

Draw your royal portrait



King or queen for a day

What would you do if you were king or queen for a day?

If I were King or Queen for the day...

I would help people by:



I would be a good leader because:



Solve this word search

How many names of kings and queens can you find?



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

WILLIAM
JOHN
JAMES
VICTORIA

ELIZABETH
HAROLD
EDWARD
MARY

CHARLES
GEORGE
ANNE
HENRY

How many words puzzle

How many words can you make from the letters in
KINGS AND QUEENS?

Words must be two letters or more.

KINGS AND QUEENS

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Recommended reading

The BFG by Roald Dahl

Horrible Histories: Cruel Kings and Mean Queens
by Terry Deary

Horrid Henry Meets the Queen by Francesca Simon

King John and Magna Carta by
L Du Garde Peach

Kings and Queens by Eleanor and Herbert Farjeon

Kings & Queens by Ladybird

Queen Elizabeth II by Susanna Davidson

The Barefoot Book of Princesses by Caitlin
Matthews and Olwyn Whelan

The Battle of Hastings by Chris Baker

The Little Prince by Antoine De Saubt-Exupèry

Who Was Queen Elizabeth? by June Eding

William the Conqueror by Richmal Crompton

