

**Dear Lawley Village Community Members,**

We are looking forward to our community celebrations for His Majesty the King's Coronation, here are some ways you can get involved in the celebrations within Lawley Village. Please see the example activities for the Lawley Bake Off Cake Competition, the King's Coronation Carnival event decorations and the commemorative King's Coronation Time Capsule.

### **Coronation Cake Competition – Closing Date 26<sup>th</sup> April**

As a part of the Lawley Village King's Coronation Carnival event Sunday 7<sup>th</sup> May from Lawley Partnership Board, we are hosting The Great Lawley Bake Off. The winning entry will not only win a hamper full of chocolate goodness, but The Farmstead will use your design to decorate the cake they will be making! There are different age categories and templates available.



### **Coronation Carnival Bunting Decorations – Closing Date 2<sup>nd</sup> May**

We are going to decorate the event with bunting and artwork that local residents have made from schools, nurseries and community groups. Please send us your completed works and your own creations. Here is a collection of activities that you may use as templates. Please send us your paper or electronic bunting flags, drawing/pictures or other items such as knitted bunting, so we can decorate the family fun day ready for our celebrations in Lawley.

### **King's Coronation Time Capsule – Closing Date June 23**

In 2022 following the sad passing of our beloved Queen Elizabeth II, we started a community time capsule in memory of her extraordinary life and service. Linking to this, we would like to add some pieces to commemorate the King's coronation. These messages, items and pictures will be buried together in Lawley Village to mark this time in our nation's history.

### **Other resources**

There are other sections in the pack that you may wish to use, these include coronation recipes, a coronation celebration playlist from the Department for Digital, Culture Media and Sports, photographs for displays and activity sheets.

<https://open.spotify.com/playlist/1ICJ7YSSgojZwz79h8bXer?si=2bedc051b35d494b&nd=1>

If you would like any resources printing, please get in touch and we can arrange this for you. When ready, please contact us about pick ups of resources. We look forward to sharing in these community celebrations with you all and thank you for your continued support in engaging with local events and projects.

Yours sincerely,  
**Lindsey Powell**  
BVT Lawley Community & Partnership Engagement Officer  
[lindseypowell@bvt.org.uk](mailto:lindseypowell@bvt.org.uk)





# The Great Lawley Bake Off

**On Sunday 7 May, we'll be bringing the Bake Off to Lawley!**

If you're a young person aged between 4 - 10 years old, your job is going to be to design/colour-in a crown fit for a king - or at least a cake!

The winning entry will not only win a hamper full of chocolate goodness, but The Farmstead will use your design to decorate the cake they will be making!

The competition has been organised in partnership with the Lawley Partnership Board as part of our King's Coronation celebrations in May.



Email your entry to [events@lawleyoverdale.org.uk](mailto:events@lawleyoverdale.org.uk) or post to **Lawley & Overdale Parish Council**, Leonard Smith House, Unit 2, West Centre Way, Lawley, Telford, TF3 5HT

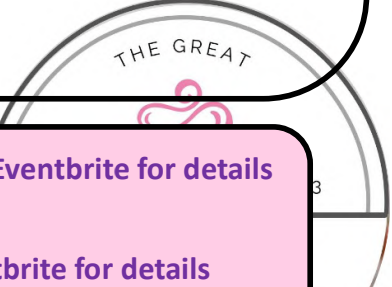
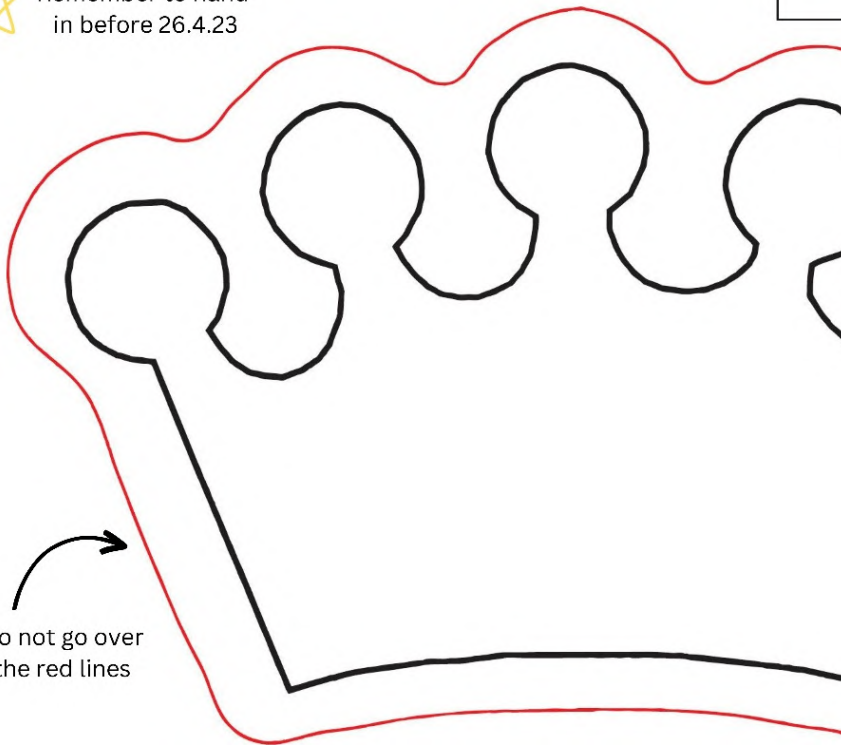


## Ages 4 – 10: Create-a-Crown - Closing Date 26<sup>th</sup> April

Name: \_\_\_\_\_  
Age: \_\_\_\_\_  
School/Class: \_\_\_\_\_



★ Remember to hand in before 26.4.23



**Th**  
**On S**  
**Ages 11 – 17: The Great Lawley Bake Off, Teenager Edition, See Eventbrite for details**  
<https://www.eventbrite.co.uk/myevent?eid=605929410177>  
**Ages 18 and over: The Great Lawley Bake Off (Adults), See Eventbrite for details**

Everybody from the age of four and up is invited to take part and cook up some culinary delights, then have them judged to see who really is the greatest baker in the land!

The competition has been organised in partnership with the Lawley Partnership Board as part of our King's Coronation celebrations in May.

## Ages 4 – 10: Create-a-Crown

If you're a younger person aged between **4 – 10 years old**, your job is going to be to design/colour-in a crown fit for a king – or at least a cake!

The winning entry will not only win a hamper full of chocolate goodness, but The Farmstead will use your design to decorate the cake they will be making!

How do you take part?

Grab the handy crown template below (email for a full-size version suitable for printing), design your crown, and have your parents/guardians either drop it off or mail it to:

**Lawley & Overdale Parish Council**, Leonard Smith House, Unit 2,  
West Centre Way, Lawley, Telford, TF3 5HT



If you scan it in or make it digitally, have your parents/guardians email your entry to [events@lawleyoverdale.org.uk](mailto:events@lawleyoverdale.org.uk). Either way, make sure you get your entries in before **26 April 2023**, and make sure they include your name and contact details!

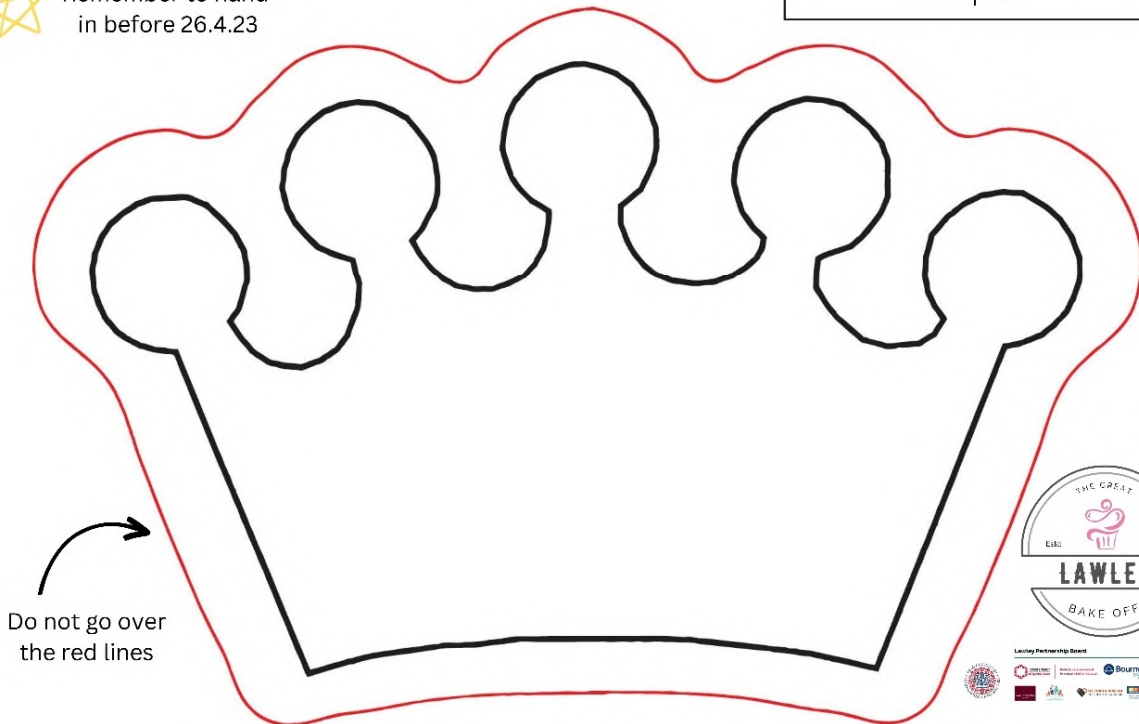
Name: \_\_\_\_\_  
Age: \_\_\_\_\_  
School/Class: \_\_\_\_\_



Remember to hand  
in before 26.4.23

**CROWN DESIGN  
COMPETITION**

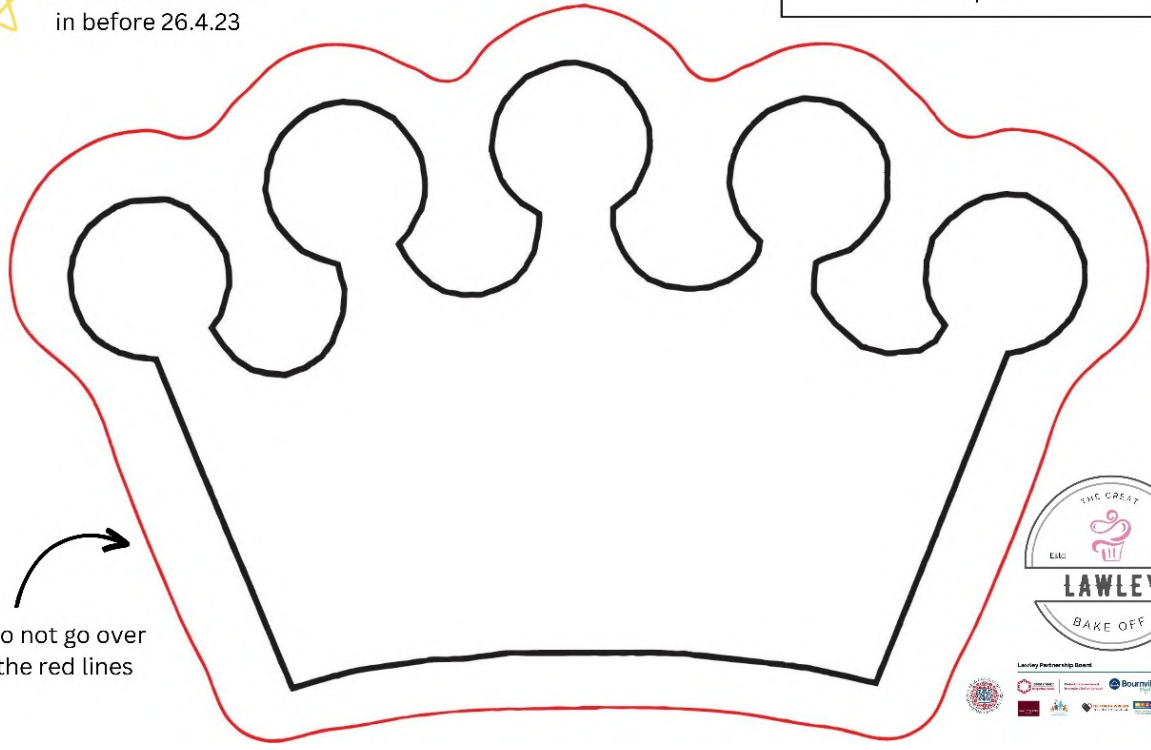
WIN a Chocolate  
Hamper



Name: \_\_\_\_\_  
Age: \_\_\_\_\_  
School/Class: \_\_\_\_\_

**CROWN DESIGN  
COMPETITION**  
WIN a Chocolate  
Hamper

★ Remember to hand  
in before 26.4.23

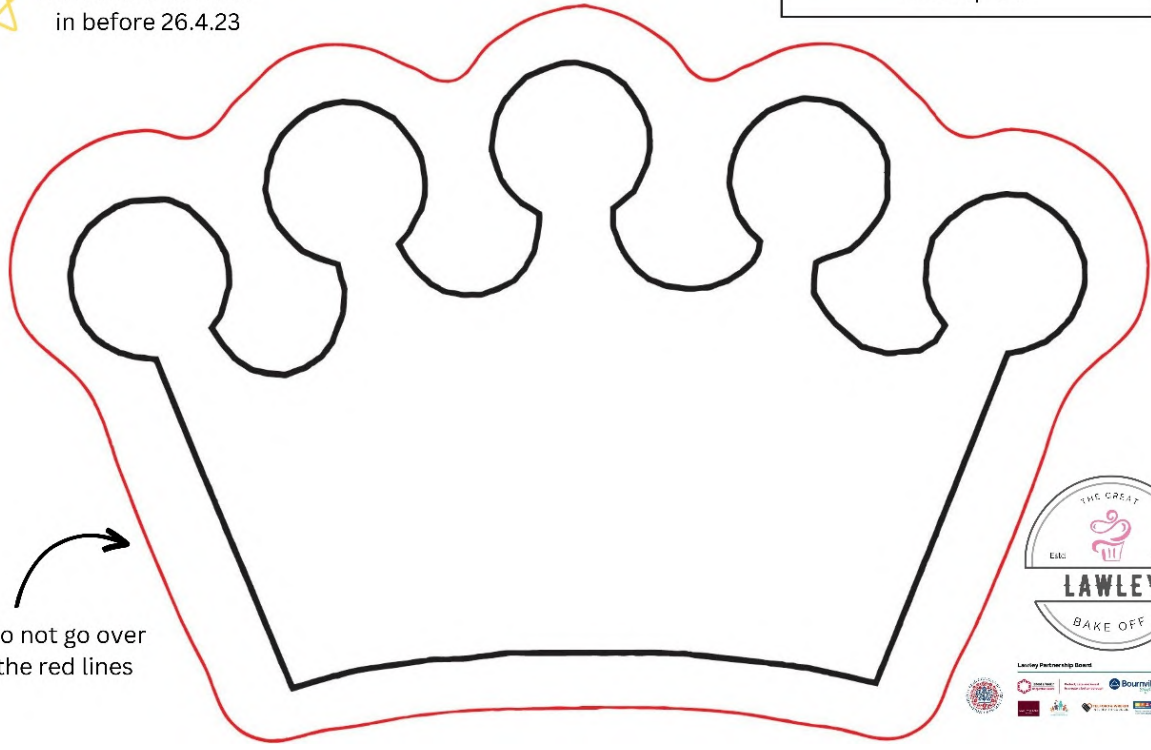


Do not go over  
the red lines

Name: \_\_\_\_\_  
Age: \_\_\_\_\_  
School/Class: \_\_\_\_\_

**CROWN DESIGN  
COMPETITION**  
WIN a Chocolate  
Hamper

★ Remember to hand  
in before 26.4.23



Do not go over  
the red lines





# The Great Lawley Bake Off

On Sunday 7 May, we'll be bringing the Bake Off to Lawley!

Everybody from the age of four and up is invited to take part and cook up some culinary delights, then have them judged to see who really is the greatest baker in the land!

The competition has been organised in partnership with the Lawley Partnership Board as part of our King's Coronation celebrations in May.



## Ages 11 – 17: The Great Lawley Bake Off, Teenager Edition

Young people aged between 11 – 17 have their own Great Lawley Bake Off category!

It's the same deal as the Adults category. Grab some ingredients and put together the most delicious, most gorgeous cake you can possibly bake, and bring it along to the competition on **Sunday 7 May** for judgement!

The cakes will be marked on their taste and presentation (king or coronation themed, if possible) at our Coronation Event on 7 May at Lawley Primary School. We will have a special guest to judge and announce the winner.

The baker of the winning cake will be granted a huge hamper of chocolate goodness, along with the pride of knowing that you're the grandest baker in the Kingdom!

If you're planning to enter the 11 – 17 Great Lawley Bake Off, please register on Eventbrite.

<https://www.eventbrite.co.uk/myevent?eid=605929410177>

## Ages 18 and over: The Great Lawley Bake Off (Adults)

If you're an adult, you will be entering the main competition – **The Great Lawley Bake Off**.

We're asking the best bakers in the whole parish to grab their baking implements, and whip up a cake fit for a king!

Bring your creation along to the competition on **Sunday 7 May**, where it will be judged.

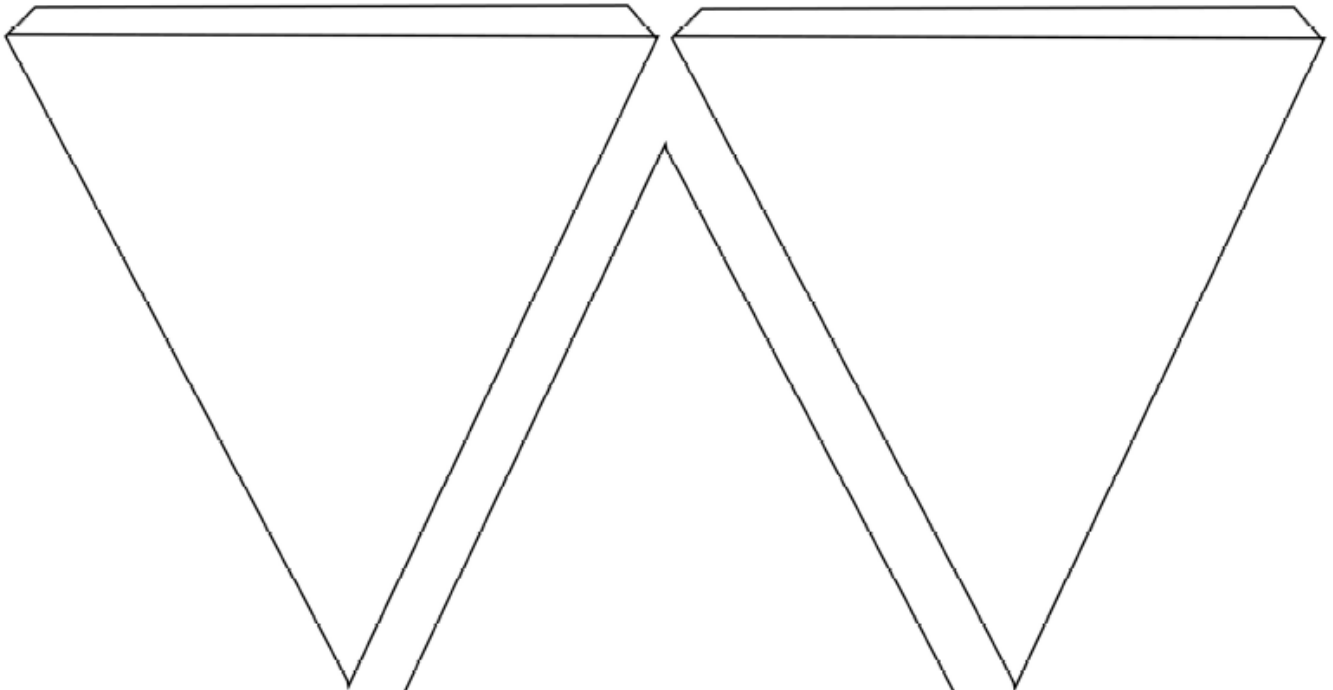
The cakes will be marked on their taste and presentation (king or coronation themed, if possible) at our Coronation Event on 7 May at Lawley Primary School. We will have a special guest to judge and announce the winner.

The victorious baker will be rewarded for their tasty delight with a big hamper full of chocolate!

If you're planning to enter the adult Great Lawley Bake Off, please register on Eventbrite.

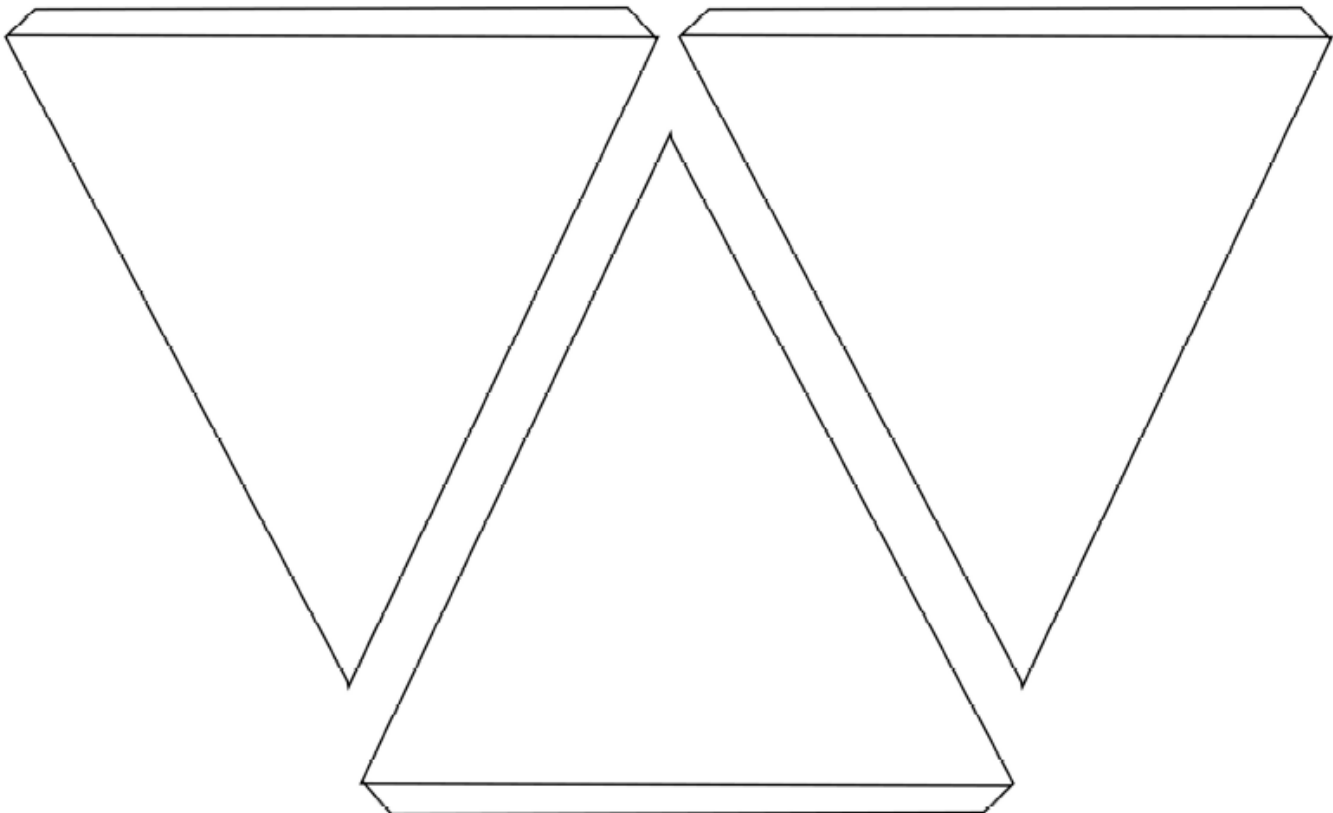
<https://www.eventbrite.co.uk/myevent?eid=609607862527>

Bunting Templates Blank



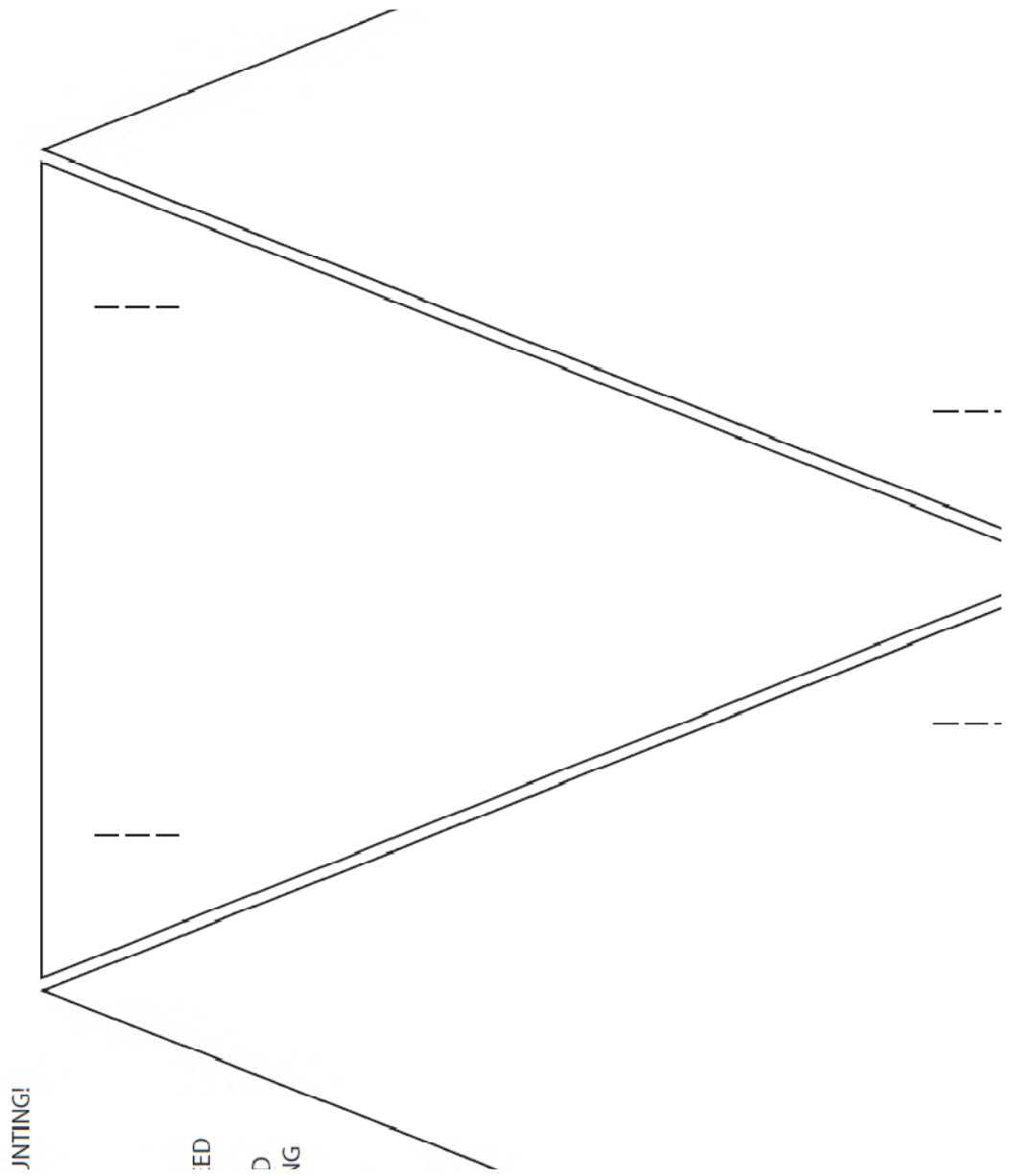
eParenting.co.uk

**PRINTABLE  
BUNTING  
TEMPLATE**

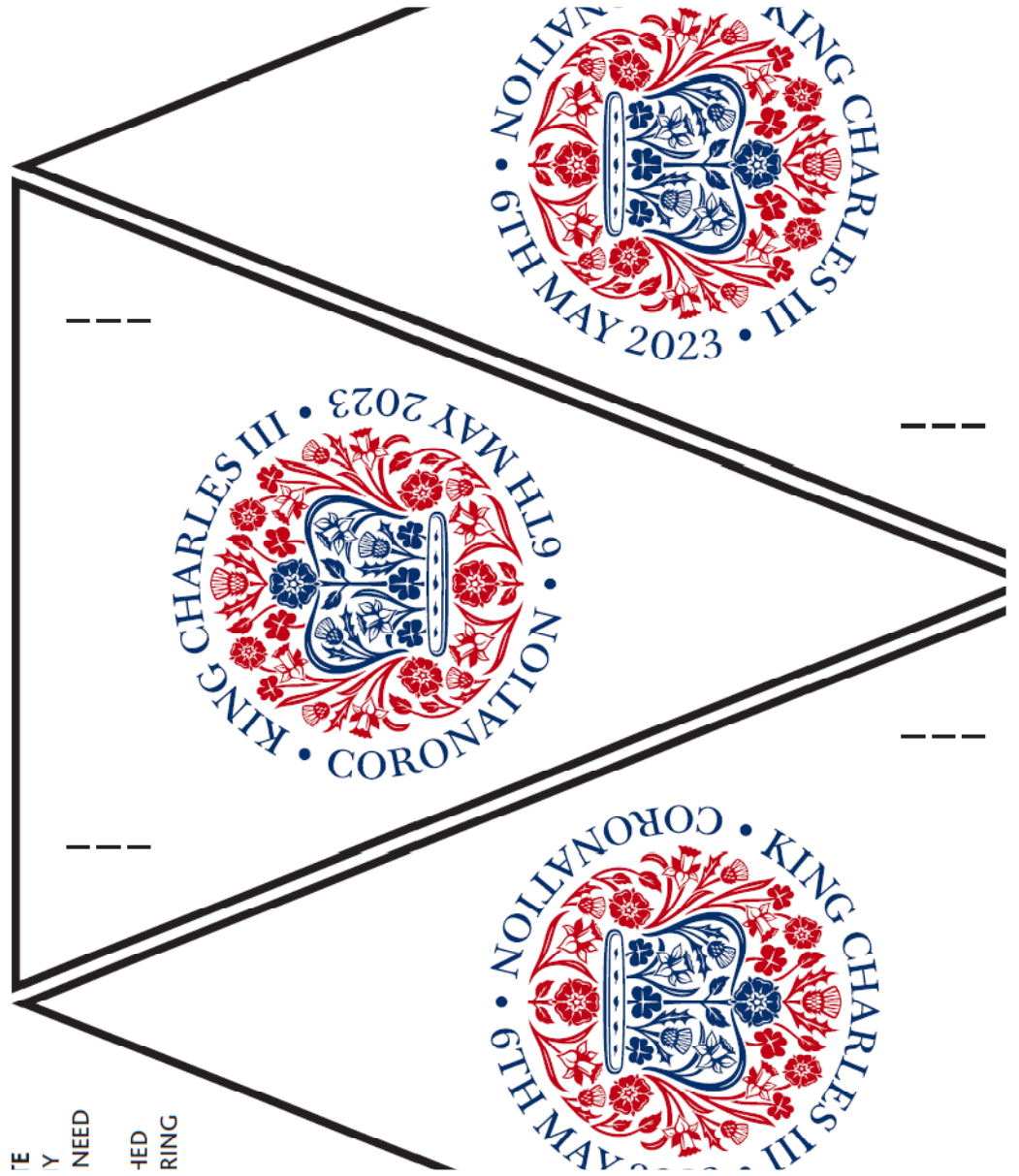




# Bunting Templates Blank Large

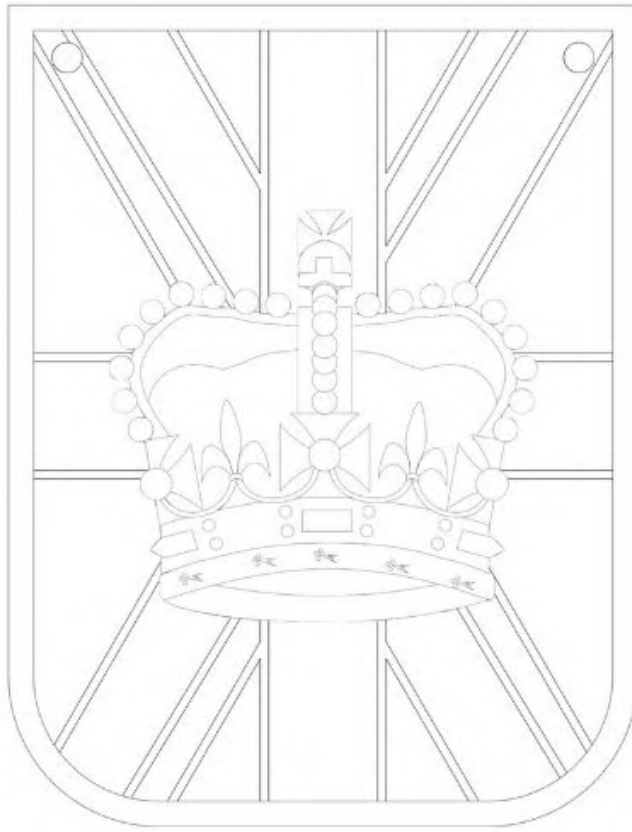


Bunting Templates Emblem



TE  
Y  
NEED  
HEAD  
RING

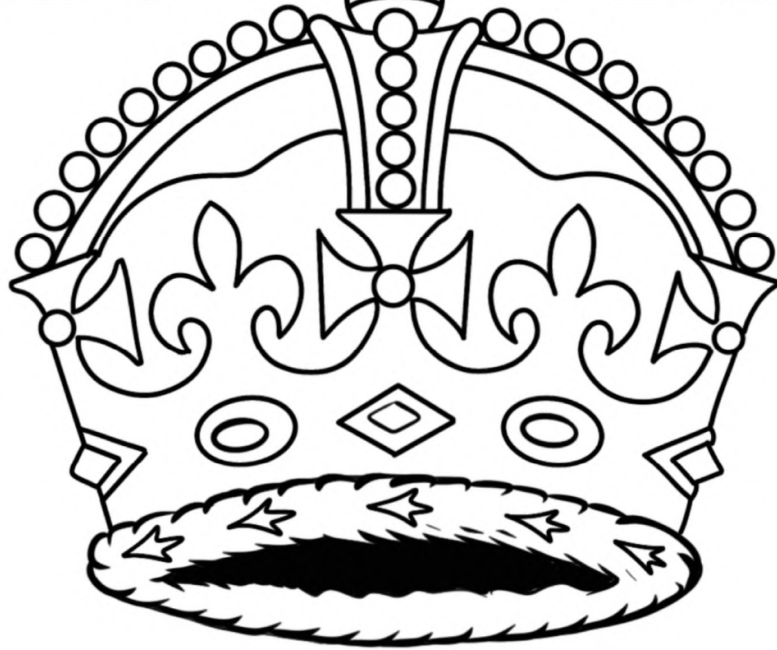
Bunting Templates Picture



20



23



COLOURING  
CRAFTS.COM

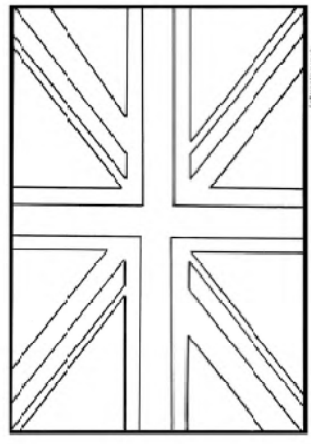
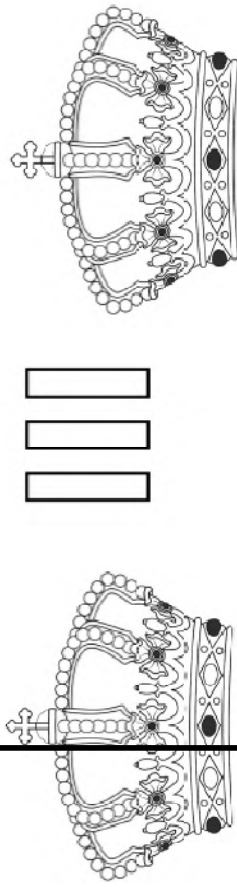


COLOURING  
CRAFTS.COM



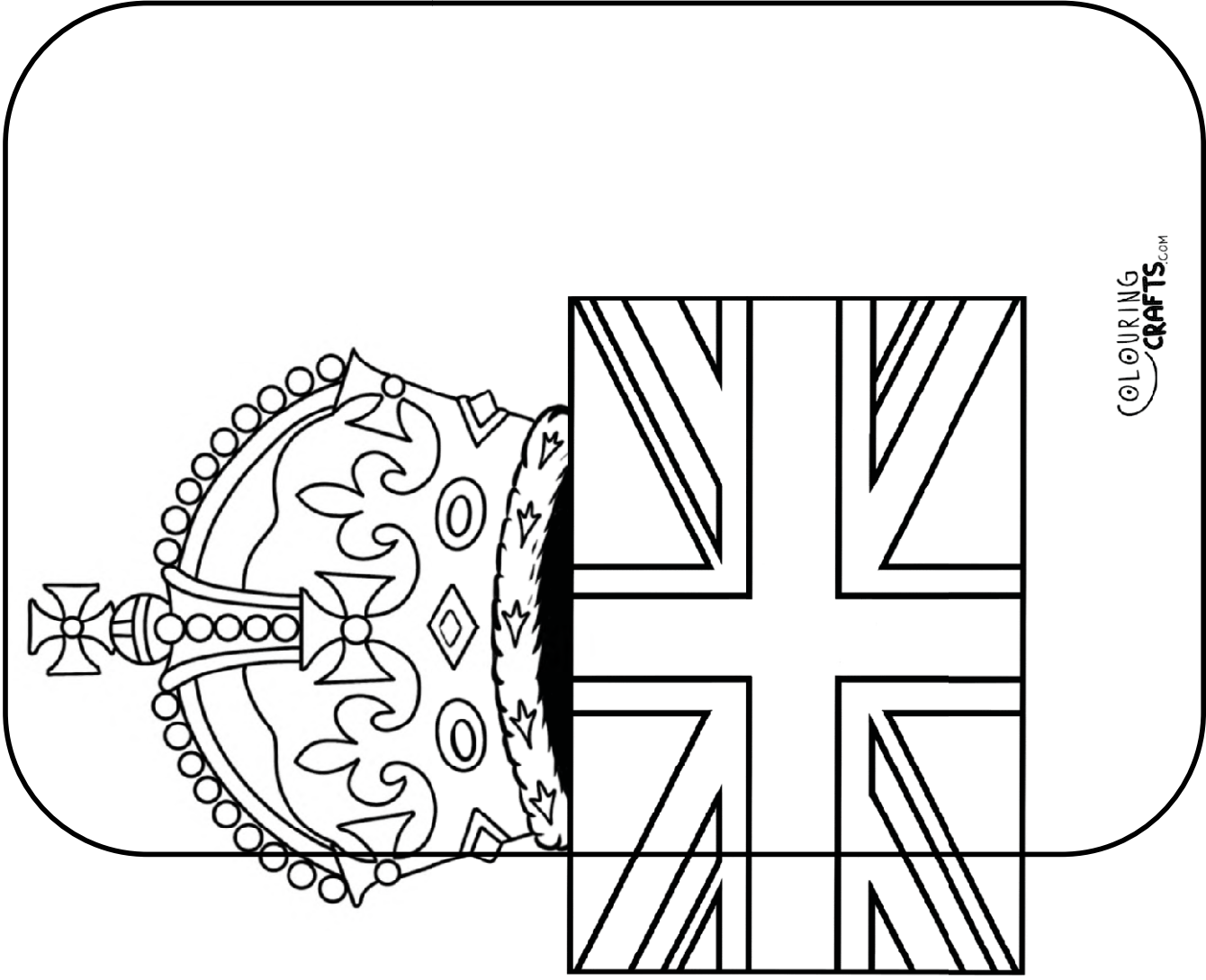


KING  
CHARLES

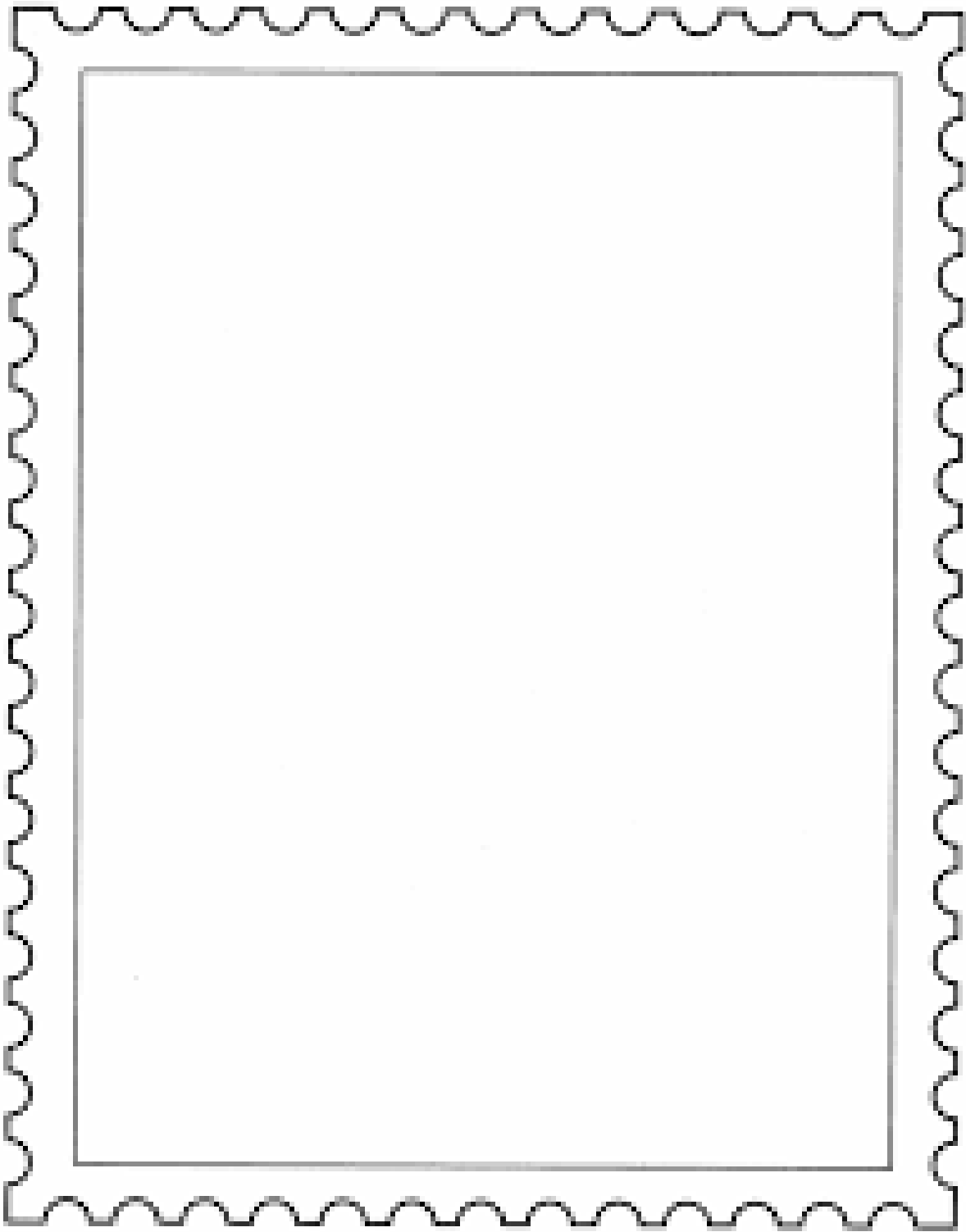


CORONATION DAY  
6th May 2023



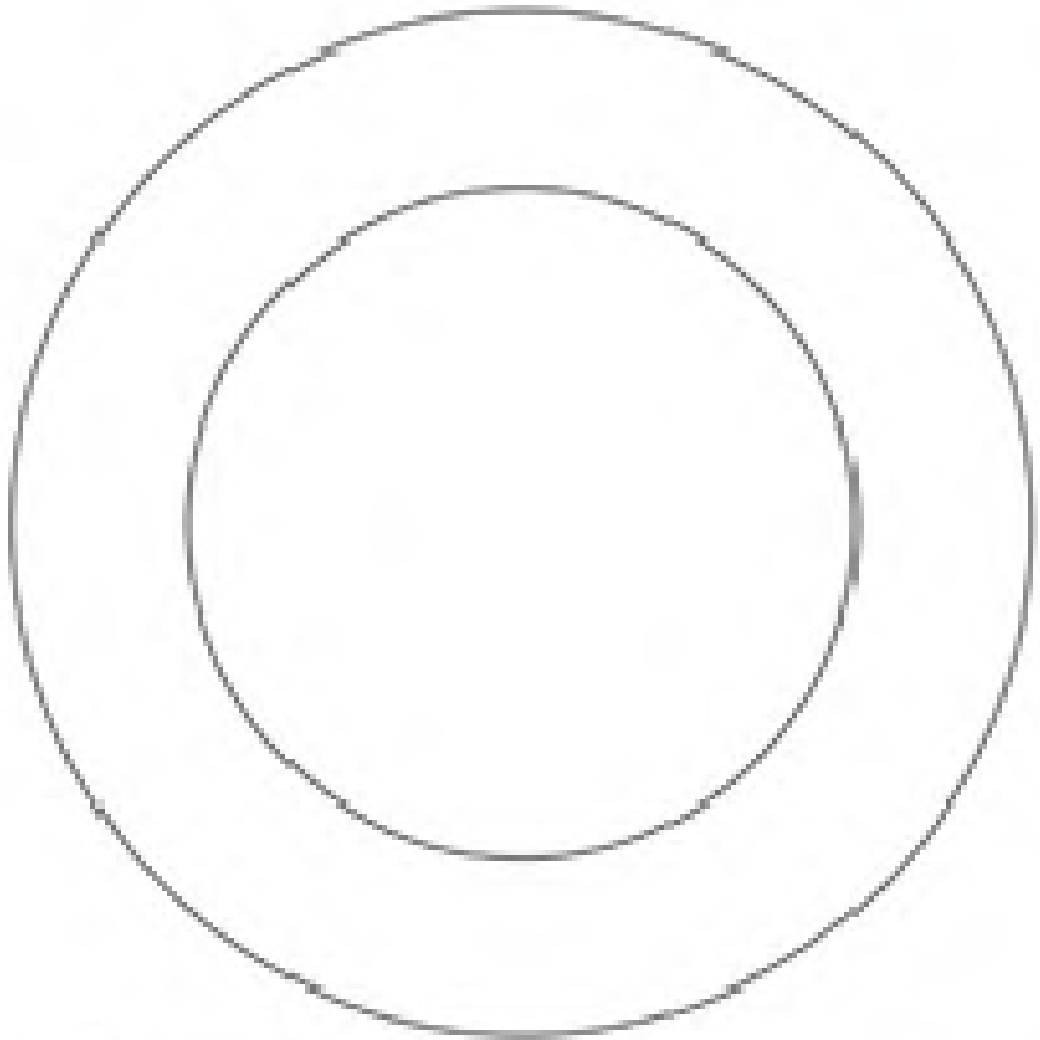




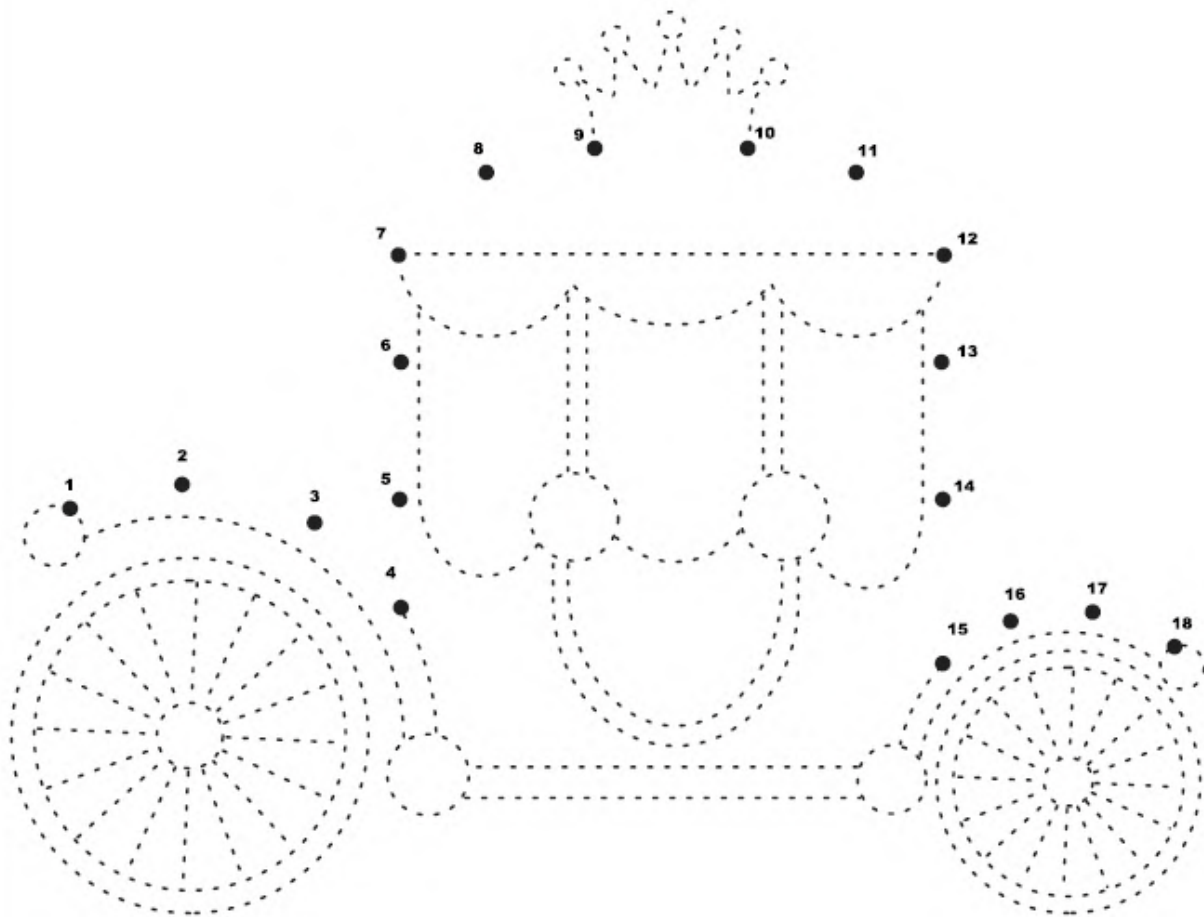


Design your own stamp for Lawley Village  
to commemorate the occasion

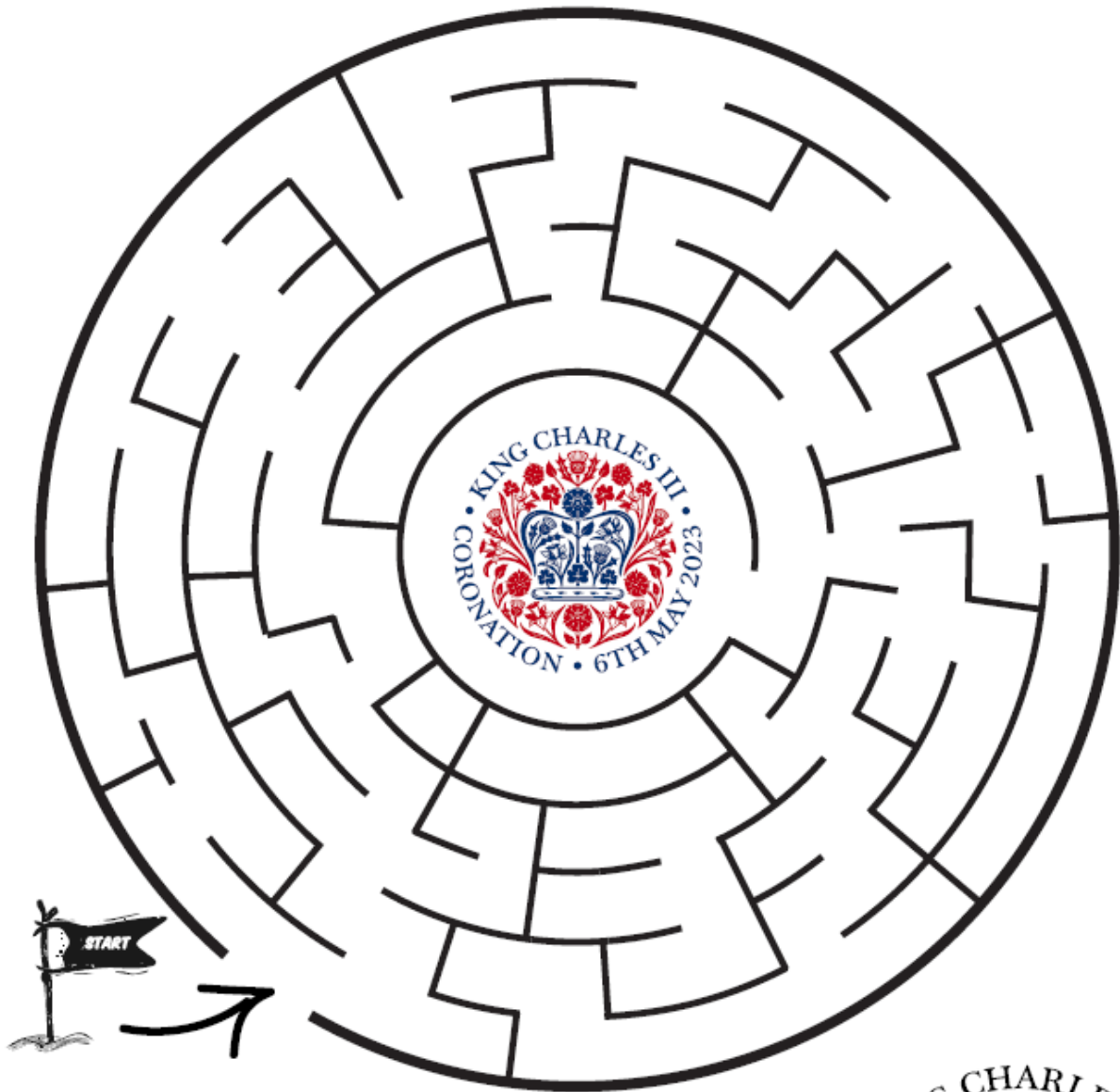
De  
sig  
n  
yo  
ur  
ow  
n  
pla  
te  
for  
La  
wl  
ey  
Vill  
ag  
e  
to  
co  
m  
m  
e  
m



Connect the dots and colour  
in to make a carriage that is  
**Fit for the King!**



Can you solve the  
**Coronation Maze?**





# Coronation Wordsearch

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

Can YOU discover the missing words?

CORONATION

KING

QUEEN

CROWN

WESTMINSTER ABBEY

ROYAL

CELEBRATION

WINDSOR

STREET PARTY

CASTLE

BUCKINGHAM

CARRIAGE

THRONE

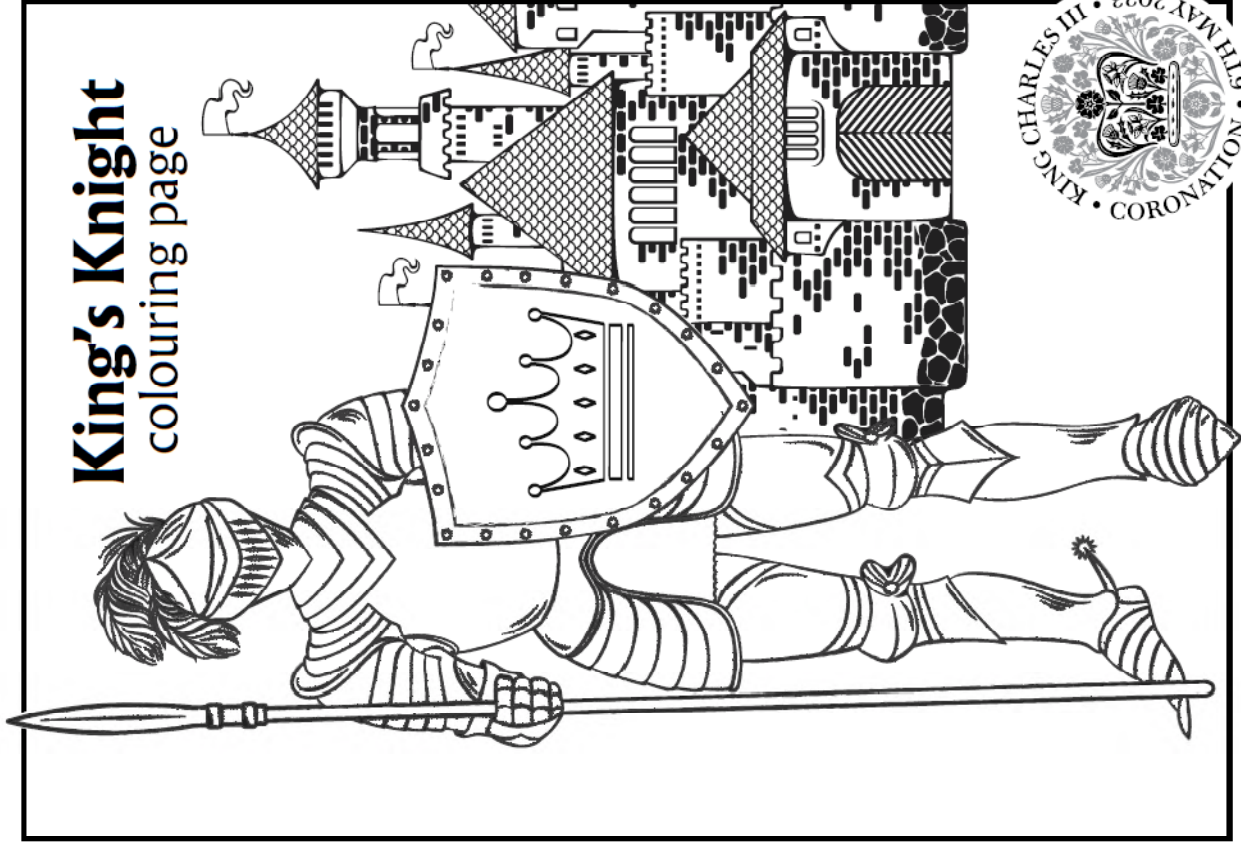
BUNTING

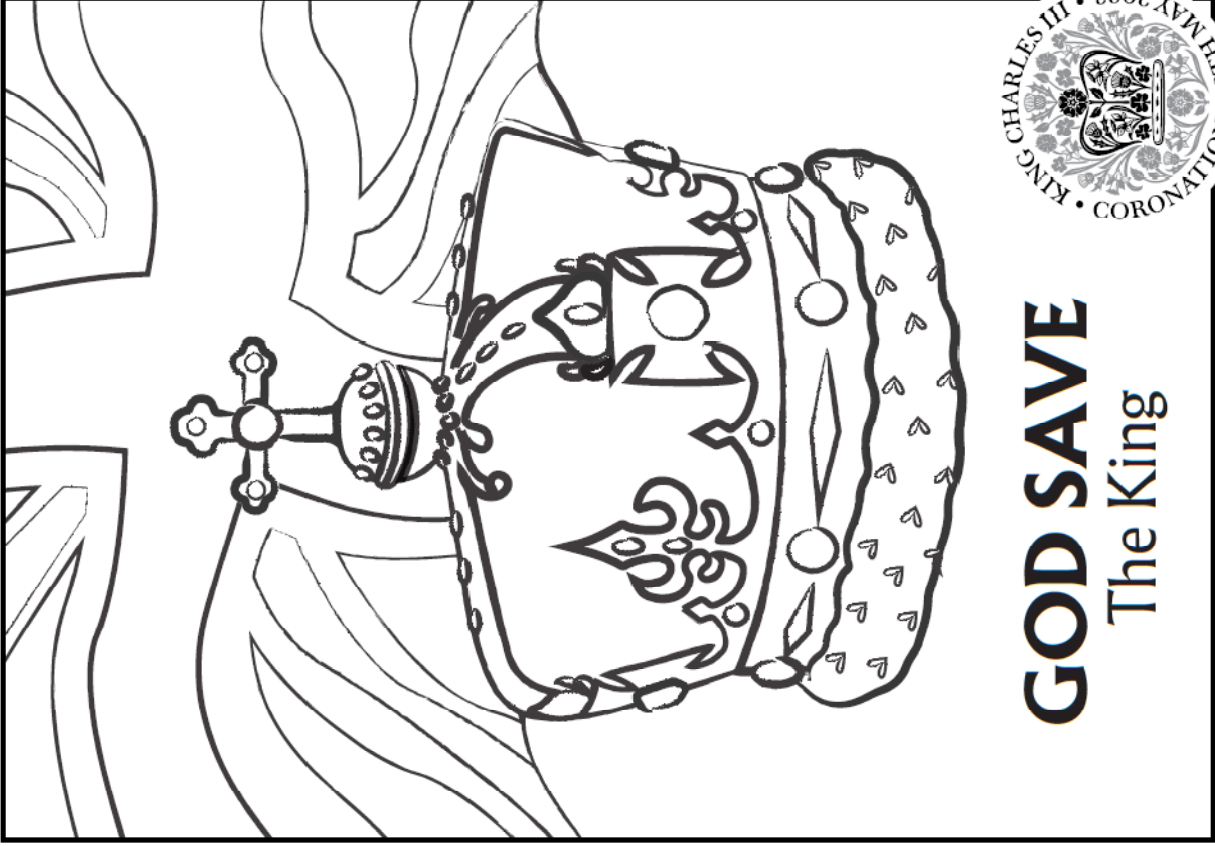
PALACE



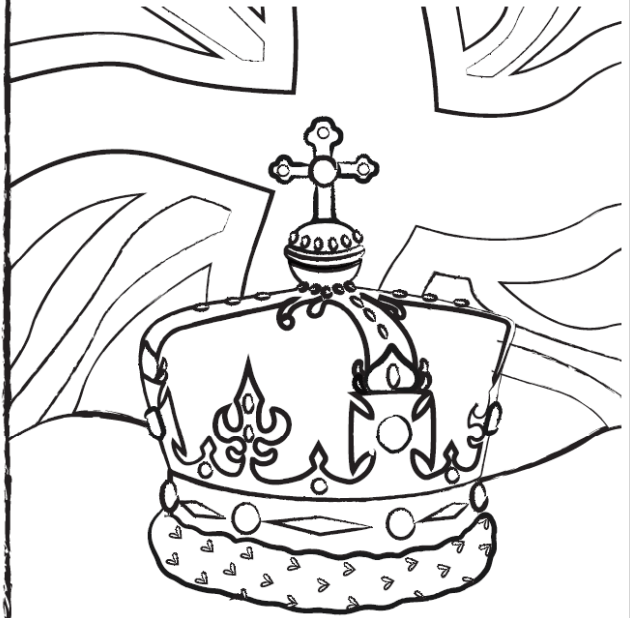
# King's Knight

colouring page





**GOD SAVE**  
The King

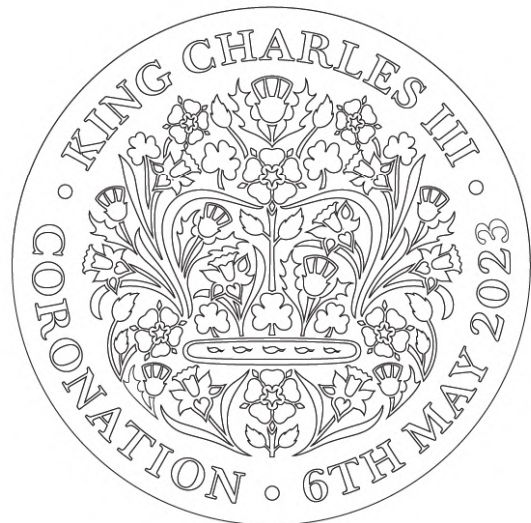


YOU'RE  
INVITED

The King's Coronation 6th May 2023



YOU'RE  
INVITED



\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



POSTCARD

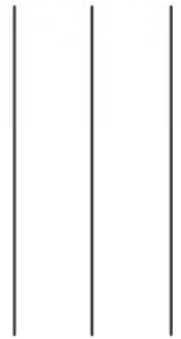
YOU'RE INVITED





YOU'RE  
INVITED

The King's Coronation 6th May 2023



POSTCARD





# KING CHARLES'S CORONATION WORDSEARCH

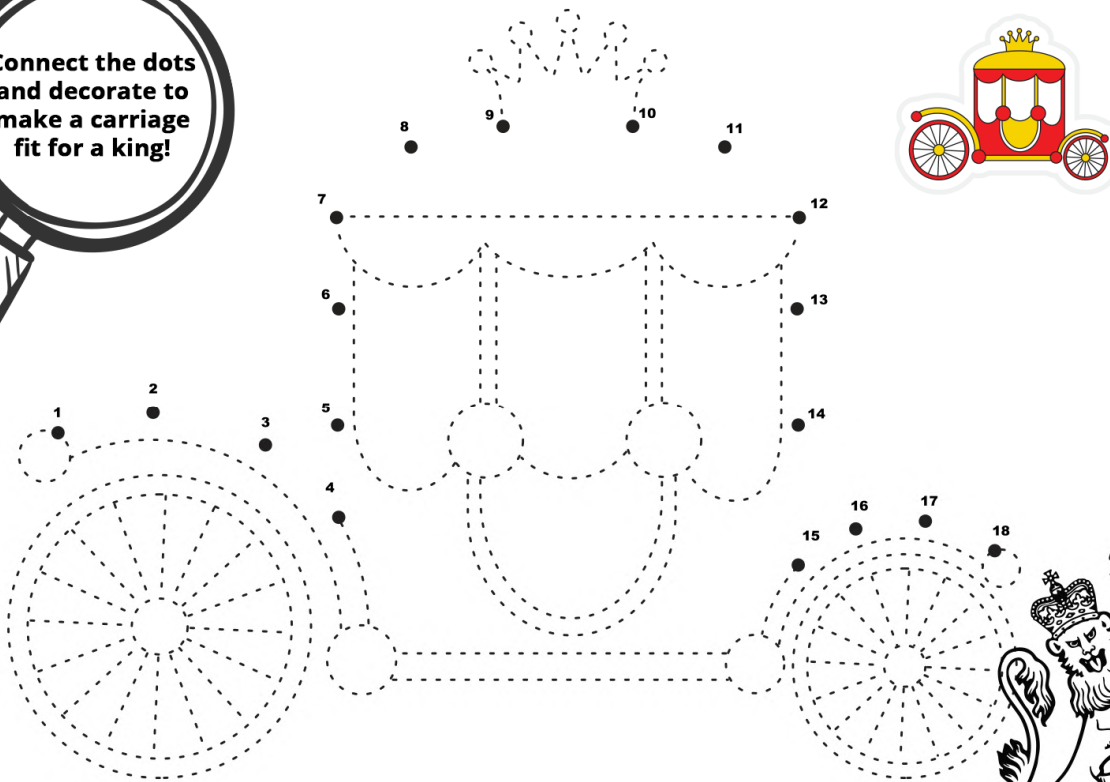
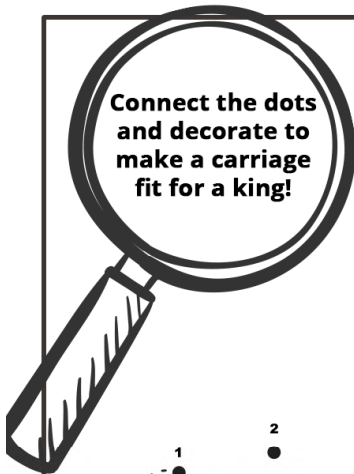


CAN YOU FIND THE WORDS IN THE WORD SEARCH BELOW? THE PERSON WHO FINDS ALL OF THE WORDS FIRST, WINS!

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

- KING CHARLES III
- CORONATION
- THRONE
- MONARCH
- WESTMINSTER
- ARCHBISHOP
- CEREMONY
- SOVEREIGN
- ORB
- SCEPTRE
- CROWN
- ABBEY
- ROYAL
- LONDON

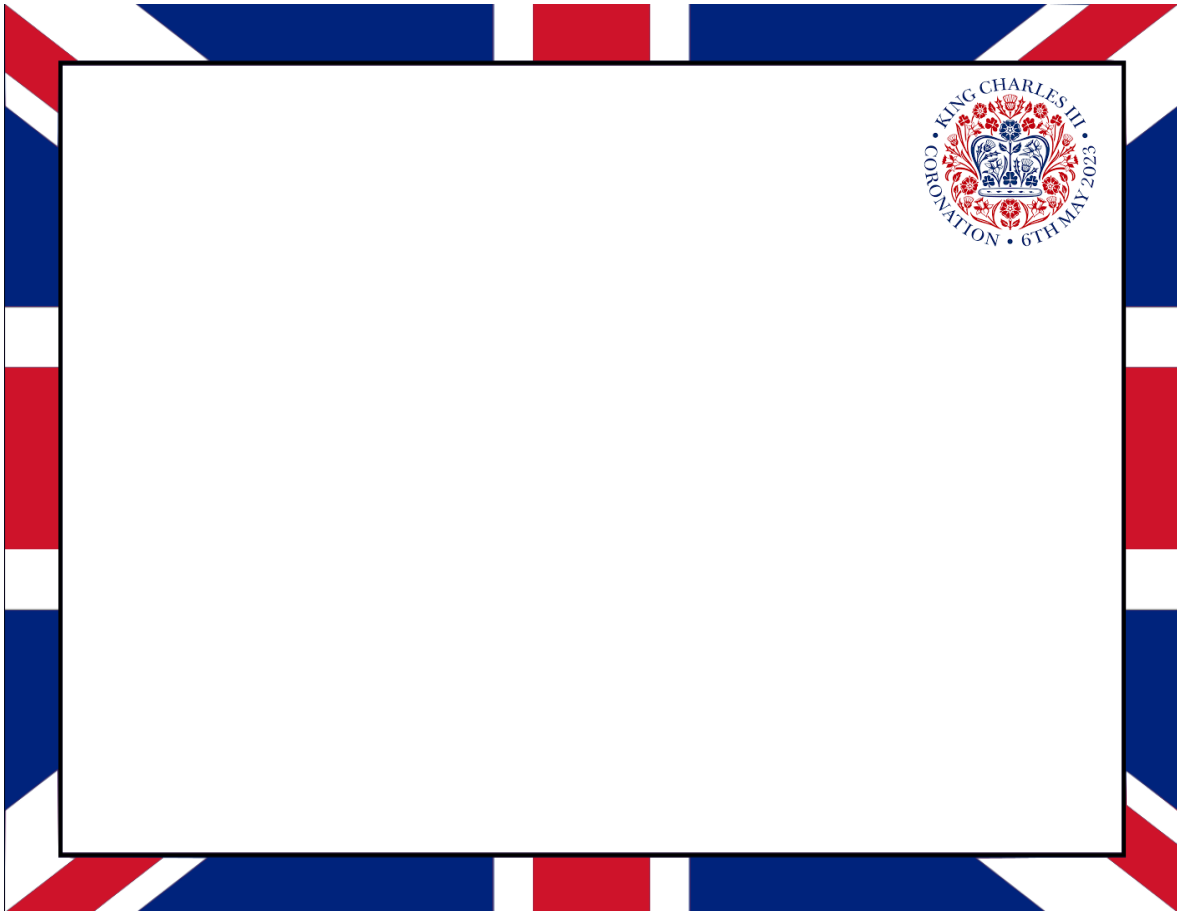
Connect the dots and decorate to make a carriage fit for a king!



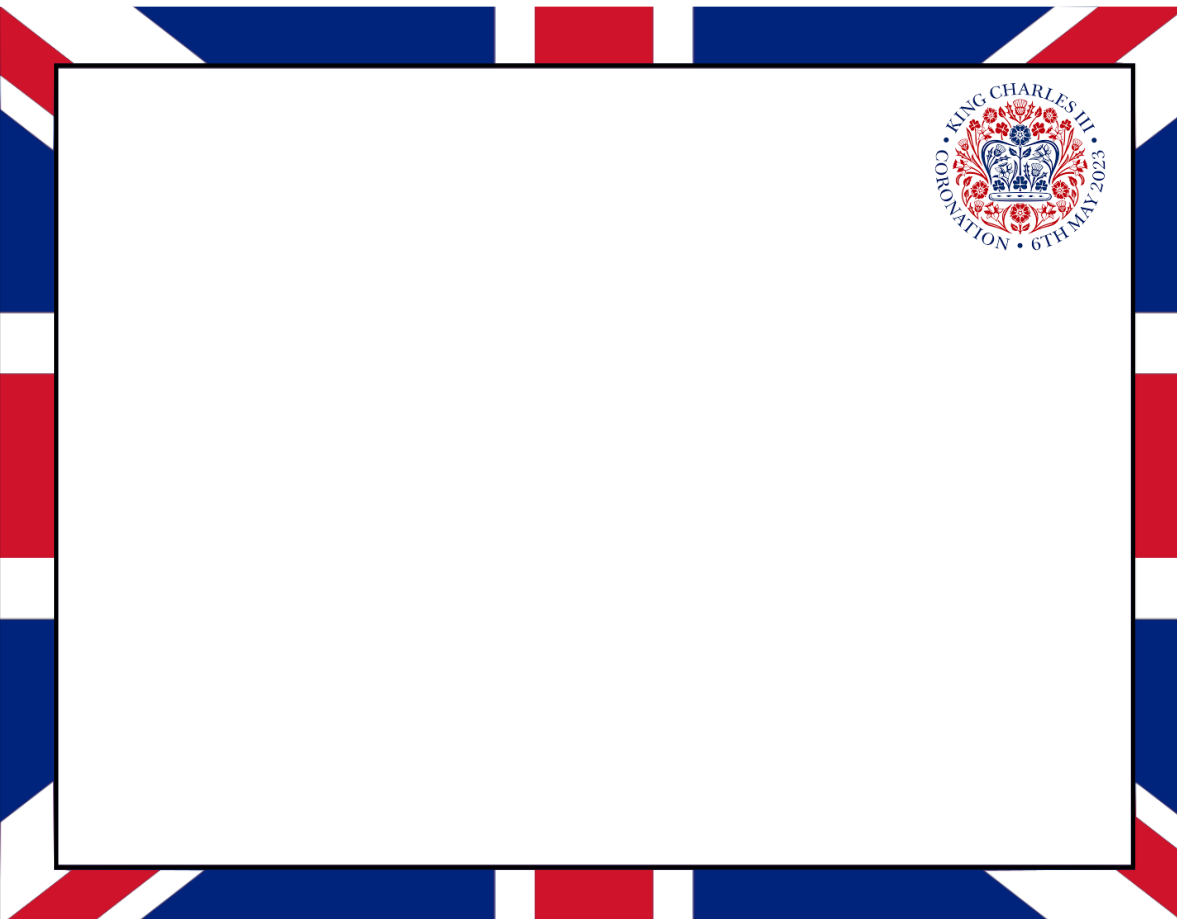
# His Majesty the King

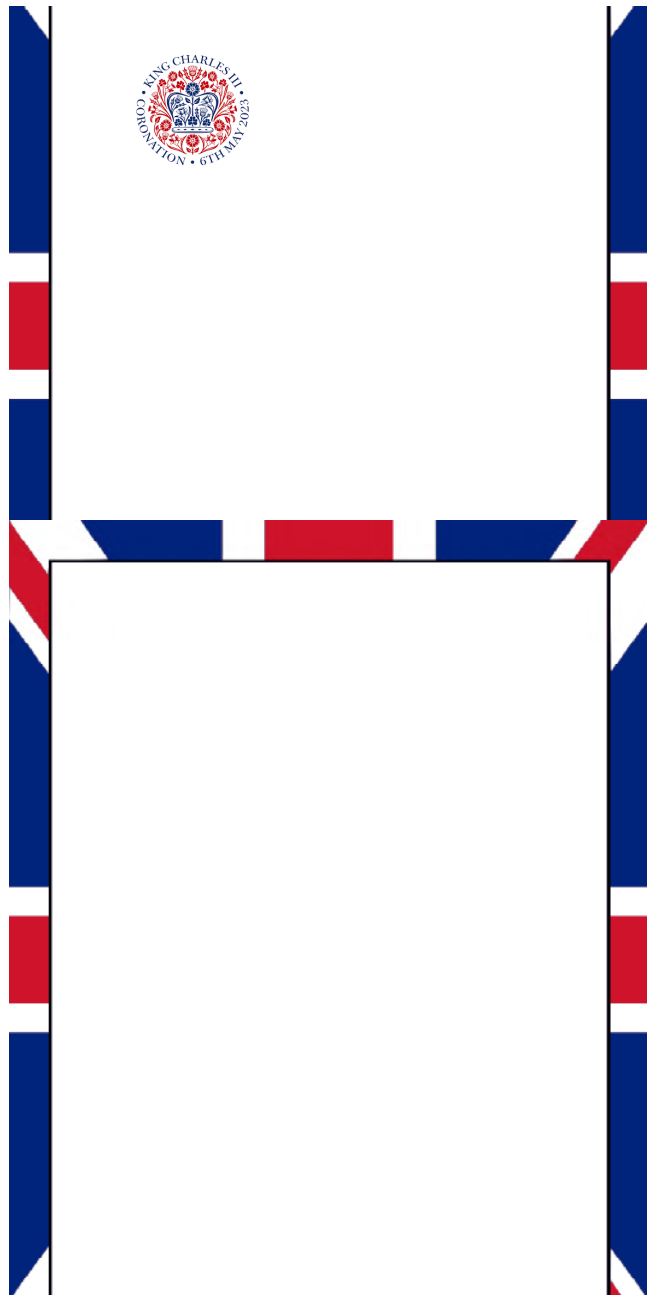
The pictures below show King Charles III through the decades.  
Can you guess in which decade these photos were taken?



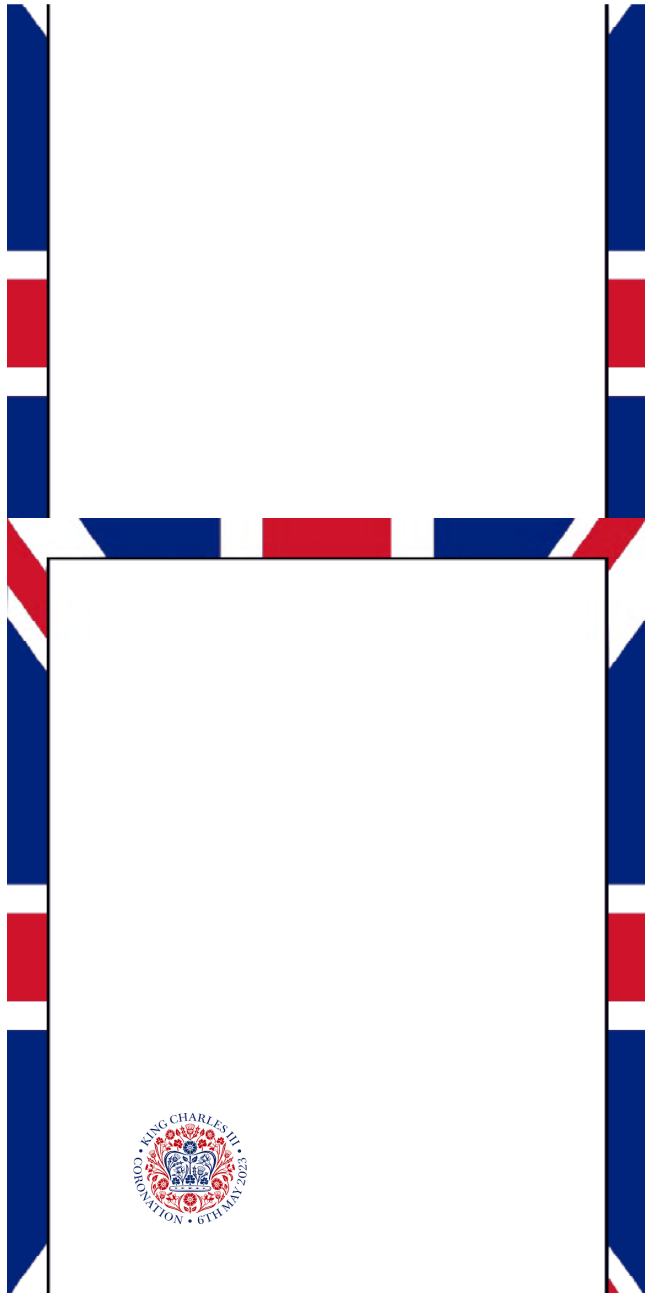


Write a message for the King to be included in the commemorative time capsule for Lawley Village community.





Write a message for the King to be included in the commemorative time capsule for Lawley Village community.





















# KEN'S CORONATION ROAST RACK OF LAMB WITH ASIAN-STYLE MARINADE

Here, as tender as it is, the lamb's distinctive taste is nevertheless robust enough to bear the East-West flavours of sesame oil, mustard, and soy sauce with grace and dignity. The recipe represents the hallmark of modern Great Britain. Serve this lamb with roast potatoes and a green salad.

Serves 4-6



Ken Hom CBE  
Chef and GREAT Ambassador

## Ingredients

Two 750 g (1½-lb) racks of British lamb, trimmed of excess fat

Salt and freshly ground black pepper

2 tablespoons peanut oil

## Marinade

2 teaspoons freshly ground black pepper

1½ tablespoons roasted sesame oil

2 tablespoons roasted sesame seeds

1½ tablespoons sugar

2 tablespoons Dijon mustard

1 tablespoon light soy sauce

2 tablespoons dark soy sauce

2 tablespoons finely chopped garlic

1 tablespoon coarse sea salt

1 tablespoon fresh or 3 tablespoons dry sage  
120ml homemade or store bought chicken stock  
2 teaspoons sesame oil  
2 teaspoons sesame paste or peanut butter  
2 tablespoons butter

## Method

Season each rack of lamb with salt and pepper. Now brown each rack of lamb in a nonstick pan with peanut oil for 5 minutes, turning frequently. Allow the lamb to cool.

Mix the marinade ingredients in a small bowl and rub the mixture on the racks with a rubber spatula. Marinate for 1 hour.

Preheat the oven to 230c (450 degrees, Gas Mark 8). Place the lamb racks in a roasting pan. Moisten the fresh or dry sage leaves with some water and scatter them over the lamb racks. Reduce the heat to 200c (400 degrees, Gas Mark 6) cover the lamb racks with foil, and roast for 30 minutes. Remove the foil for the last 5 minutes if you want a more browned and crisp look.

Remove the lamb to a cutting board and allow the racks to rest for 20 minutes.

Skim off the fat from the roasting pan, add the chicken stock, and deglaze over a burner, scraping to remove the flavourful bits. Add the sesame oil, sesame paste, and butter to the sauce and mix thoroughly.

Carve the lamb racks, arrange them on a serving platter, and serve with the sauce.





# NADIYA'S CORONATION AUBERGINE



Nadiya Hussain

Aubergines often feature as a side dish when served at a table for dinner, but not here. We are taking this delicious aubergine, coating it with flavour, frying till tender and then drizzling over the simplest coronation dressing. It's like dinner at my mum's collided with my lunches at school to create this beauty.

Serves 4-6 | Prep 24min | Cook 20min

## Ingredients

### For the aubergine

225ml olive oil  
3 cloves of garlic, minced  
1 small onion, grated  
1 teaspoon paprika  
1 teaspoon salt  
2 large aubergines, sliced into 1cm thick slices (about 600g)

## For the dressing

200g Greek yoghurt  
2 teaspoons curry powder  
2 cloves of garlic, minced  
½ teaspoon salt  
2 tablespoons mango chutney, finely chopped  
2 tablespoons whole milk

## To serve

A small handful of crispy fried onions  
A small handful of raisins  
A small handful of fresh coriander, thinly sliced

## Method

Start by putting the oil in a bowl with the minced garlic, onion, paprika and salt. Mix really well and set aside with a pastry brush.

Pop the aubergines onto a tray (they can overlap, that is fine). Take the oil mixture and brush the aubergine slices generously with the oil on both sides till you have finished all the mixture. Set aside.

Put one large or two small (if you have them) griddle pan(s) onto a medium heat (these are great on the barbecue, too, FYI).

Griddle in batches on both sides. They take approx. 2 minutes on each side. You will know they are ready when the flesh looks saturated, less spongy and softer. Pop onto a plate, overlapping, ready to serve.

Make the dressing by combining the yoghurt, curry powder, garlic, salt and mango chutney and giving it all a really good mix. Add a few tablespoons of whole milk to loosen the mixture just a little.

Drizzle the dressing all over the top of the aubergine, saving the rest to serve on the side. Sprinkle with fried onions, raisins and coriander to serve.

Recipe from *Nadiya's Fast Flavours* by Nadiya Hussain





# ADAM HANDLING'S STRAWBERRY AND GINGER TRIFLE

Serves 8

## For the yorkshire parkin

150g golden syrup  
150g unsalted butter  
40g black treacle  
150g soft brown sugar  
150g self-raising flour  
115g oats  
2 whole eggs  
8g ginger, ground  
1.5 tsp nutmeg, ground  
1.5 tsp mixed spice

Melt the butter, syrups and brown sugar in a saucepan. Place all the dry ingredients into a mixer, on a low speed, and combine them. Add the wet ingredients and mix until incorporated. Finish with the eggs and beat for 5 minutes, until smooth and pale. Bake in a lined 900g loaf tin, at 160°C, for 25 minutes.

## For the strawberry jelly

350g frozen strawberries, defrosted and blended  
125g caster sugar  
6 gelatine leaves

Soften the gelatine in a bowl of cold water and squeeze to remove all the water. Warm the blended strawberries in a saucepan with the sugar and the gelatine. Pour through a fine-mesh sieve or coffee filter, to make the liquid become clear.

## For the ginger custard

8 egg yolks  
130g caster sugar  
100g plain flour  
500ml whole milk  
1tsp ginger, ground

Place the milk and ginger into a saucepan and heat until just before it reaches the boil. Whisk the egg yolks and the sugar together, add the flour and then add the milk. Pour into a saucepan, cook on a low heat and whisk for 5 minutes until the custard thickens. Chill down in a tray and cover with greaseproof paper, to cool.



Michelin-Starred Chef Owner, Adam Handling  
of the Adam Handling Restaurant Group  
and GREAT Ambassador



For the cream

300g double cream, cold  
50g icing sugar  
1 vanilla pod, scraped

Add the icing sugar and vanilla seeds to the cream. Whip the cream to stiff peaks, then transfer to a piping bag for serving.

For serving

150g frozen strawberries,  
defrosted and chopped  
Nuts, chopped

Dice the Parkin into chunks and add it to the bottom of the glass. Place a few of the defrosted strawberries on top. Pour the strawberry jelly into the glass, over the defrosted strawberries and diced Parkin, and transfer to the fridge, to set. Spoon a layer of ginger custard onto the top of the jelly. Pipe dots of the cream on top, until the whole glass is covered. Garnish with the chopped nuts.

