

*Solihull Widney*

*u3a*

*Coronation*

*Commemorations*

*May 2023*



## *How Should We Commemorate The Coronation?*

As a group Solihull Widney u3a members felt it would be good to commemorate, in some way, this special occasion. We considered a number of events, such as an afternoon tea, a picnic in a park but these may have limited the number of members who could attend and we wanted to involve as many members as we could. The committee thought it would be good to use the structure of activity groups already set up that meet each month to discuss various topics and for a variety of activities. The idea was to ask them to make their topic for the month of May the Coronation or any aspect of Royalty. This would involve virtually all the group members but would not mean a lot extra work for anyone as they would just be doing their usual activity group preparation. This was presented to the members at our core meeting and was taken up enthusiastically.

This is a record of the how Solihull Widney u3a activity groups commemorated the coronation of King Charles III. My thanks go to our group coordinators and all of our members who took part. I hope you all enjoyed it and that you enjoy this record of your commemorations.

*Ursula Ison, Chairperson*



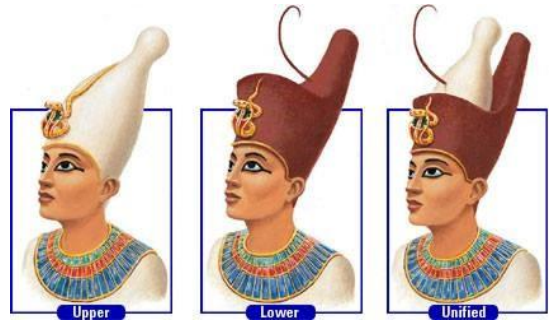
### *Art and Culture*

The Art and Culture group had the theme of the Coronation for its recent meeting. At the start we greatly enjoyed a helping of the Jubilee trifle made by Susan which represents a crown with white chocolate shards and candied peel for jewels.



During the meeting members made presentations on a wide range of related topics. Ursula led us expertly through the complex federal constitutional elective monarchy of Malaysia where most of the states have their own king. The state kings then elect the country's King every five years, this honour usually rotating through the states.

Maira then looked at some of the earliest recorded coronations. These are to be found in hieroglyphics in Egypt and can date back to 3,100BC. Depending on the area of Egypt ruled at the time the Pharaoh might be crowned with the Red crown if he (or she) ruled just Lower Egypt (from Cairo northwards to the Mediterranean}, the White crown if he ruled Upper Egypt (from Cairo to Sudan) or the combined Red and White crown if he ruled over both Upper and Lower Egypt.



Jane talked about Biblical coronations where Kings of Israel were crowned and anointed by the high priest followed by the blowing of trumpets, clapping, singing and the shouting of "God save the King". This ceremony of 1,000BC being very similar to our own.

Sue then talked about the Coronation Chair which dates from 1296 and is probably the oldest piece of furniture still retaining its original use. It is not without damage (accidental and deliberate) or decay (through old age or fungal attack) and has been repaired and restored many times. It was built to enclose the Stone of Scone (or Stone of Destiny). This Stone now resides in Edinburgh Castle but will return to London for the Coronation.



Peter then talked about some famous crowns including the Blue Egyptian Crown of Nefertiti, Justinian's crown, the Holy Crown of Hungary, the Russian Imperial Crown first worn by Catherine the Great, Charlemagne's original crown which was destroyed in the French Revolution and the Crown Napoleon crowned himself with in 1804 which he called Charlemagne's Crown.

Ruth then looked at paintings depicting coronations. Firstly we saw King Harold's coronation in the Bayeux Tapestry, followed by a manuscript illustration of Henry the Third's coronation at Gloucester Cathedral in 1216 ending with David's 10 metre by 6 metre painting of Napoleon's coronation.



Mary took us back nearly to our starting point geographically looking at the Monarchy of Cambodia. This dates from the Coronation of Queen Soma in 68CE and has been continuous since (apart from 1970-1993 with civil war, the Khmer Rouge and Vietnamese occupation). Now it is an elected monarchy with the monarch reigning but not governing

*Submitted by Peter Sloan*



## *Book Group*

This group read and very much enjoyed "The Windsor Knot" by S J Bennett. There are 3 novels by this author based on the premise that Queen Elizabeth II used her sleuthing skills to secretly solve crimes related to the palaces and the Crown.

*Submitted by Susan Sloan*



## *Bookworms*

This book group read a book called 'Coronation' by Paul Gallico, which was about a family going to London for the Queen's coronation. It was a very underwhelming book which was thankfully short.

*Submitted by Paul Smith*



## *Canasta Group*



Our Canasta Coronation Celebration was a mix of good food and good games of Canasta. There were many Coronation themed cakes, flags etc. and many of us were dressed in red, white and blue. There were 15 of us so Veronica's house was full to overflowing and we are all very grateful to her.



To add to the pleasure of the day we were delighted to have one of our honorary members join us, Irene Page, and many remembered her as a founding member of our U3a. Irene moved out of the area a few years ago and it's always good to see her.

The afternoon was an enjoyable way to celebrate the Coronation of King Charles III; an event we are unlikely to witness again.



*Submitted by Linda Poulson*





## *Coffee Club*

This is a social group that meets fortnightly to give an opportunity for members to meet and chat over a cup of coffee. While they do not have a specific topic for their meetings they did raise their coffee cups to toast the King.

*Submitted by Jessie Bailey*



## *Creative Writing*

“Bobby Penny and the King’s Coronation” by Barbara Cooper. Please click on the link below to see the full story.



Bobby Penny & The  
Kings Coronation-3.

### A Visit to the Throne Room by Ruth

What to do on our first anniversary? To be specific, what to do on the one-week anniversary of our marriage! A special meal out was the perfect answer. We chose a little restaurant overlooking the perfectly calm Mediterranean Sea, where we could take in the sunset and twinkling lights. The weather was blissfully warm, the ambiance romantic, it was sheer perfection.

We deserved a little luxury. Our honeymoon was a joy albeit a little primitive. We had taken a coach from London, Victoria and travelled to Provence in the south of France. Our residence was a very comfortable tent and all mod cons were available on site. We hired bikes to explore the area, lazed on the sandy beaches and refreshed ourselves in the warm sea. We were happy but the expectation of a traditional Provencal meal was calling us; fresh fish, olives, olive oil, salty anchovy, the ‘Herbes de Provence’, goat’s cheese and crusty baguette, sweet tomatoes, melon and grapes, fresh pastries filled with crème patissiere and so much more.....

We were welcomed to our table which was situated on a terrace under a vine covered canopy. It was full of hospitable, rustic charm. The service was attentive and the chef exceptional; the food was not a disappointment, each morsel satisfied the taste buds.

During a break between courses I needed to ‘powder my nose’. I excused myself and was directed to the back of the restaurant and through a heavy wooden door. What lay before me took my breath away, I could not believe what I was seeing. In front of me was the most regal throne I had ever seen, quite ordinary in itself. It was placed on the top of three tiered stages and in the most commanding of positions, centrally placed in the large room. Once settled on this seat of power I was able to survey my kingdom and take in all its glories.

Baroque or Rococo? I am not sure, perhaps it was a mix. It was certainly dramatic, exaggerated and flamboyant. Majestic? Yes. The highly decorated tiled floor met with the deep blue walls which were painted with gilt floral designs. Stucco mouldings of wreaths, scrolls, cherubs and cupids adorned the high ceiling and upper walls. A glistening chandelier hung over the ceremonial chair and matching gilded lights were placed around the room.

A large highly polished, baroque mirror hung above the wash hand basin that was surrounded by a marble surface. On either side stood heavy golden chairs covered in a silk-like white and blue fabric. There was a wonderful selection of locally made soaps and hand creams.

Had Versailles been transported to Sanaray-sur-Mer?

I was mesmerised taking in my surroundings and quite forgot where I was.

Eventually I returned to my husband who was in fact making his way over to find me. Was I OK? "Everything is just fine" I reassured him but you must go to the loo.....

### Coronation Story by Jessie

"Oh Jim" Laura said, "Whatever can I get your grandma for her birthday?"

"It's getting nearer and nearer and I really can't think of anything"

"I know" Jim said. "I've tried to ask her and all she says is 'Don't buy me things'

"Things, what does she mean by things?"

"Oh, I don't know, ornaments I suppose. She's trying to cut down and get rid of what she doesn't need to make it easier to get round and keep the house clean and tidy"

"Well, I can understand that" Laura said. "What about something to wear, a nice cardie or leather gloves?"

"She's got clothes she had last year still in the wrapping paper. She's not touched them, so she won't want more"

"How about a nice bottle of something?"

"Don't you dare. She had a bottle of port last year and nearly fell over after she'd had a couple of glasses"

"Well I've got to get her something"

"I'm sure you'll think of something" Jim said confidently.

On the day of Grandma's birthday Jim and Laura went round in the evening after work. "Happy Birthday Grandma!" Jim said. Then Laura stepped up and handed her a parcel wrapped in pretty paper.

“Oh, this looks interesting” Grandma said and she pulled off the paper to reveal a brightly coloured tin. Inside the tin were brightly wrapped jelly sweets with a lovely liquid juicy centre. Grandma was delighted.

“I haven’t seen these for years; they were always my favourite” she said.

Laura smiled “Oh I’m really glad you like them” she said.

“And, the tin is nice too” she said. Grandma nodded, hardly listening as she unwrapped a sweet and popped it in her mouth.

A couple of weeks later Laura and Jim went to visit Grandma again. “Have you finished the sweets we brought you?” Jim asked

“Yes, I really enjoyed them”

“Did you like the tin they were in?” Laura asked

“The tin? Oh yes it was nice, very colourful”

“What did you do with it?” Laura said. “Have you still got it?”

“Oh no I’m trying not to keep unnecessary clutter, so I put it in for re-cycling

“Re-cycling?” Laura said “But that tin was your present, it was very special. I had to order it weeks ago. Didn’t you look at it and see it was made to commemorate King Charles III’s Coronation and it was an antique of the future?”

Grandma smiled “Well, the sweets were lovely” She said

### Coronation Memories by Isabel

I can remember the late Queen’s Coronation in 1953, an era in so many ways different from present times. Britain was just beginning to emerge from the austerity of food and clothes rationing.

The weather that year was very rainy – often when clouds parted, they revealed a higher layer of clouds. Despite the weather, then as recently, huge crowds turned up in London to watch the procession and the Royal family’s balcony appearance.

Televising the occasion was an innovation. Many families at the time, including mine, didn’t possess one of the small screen black and white wonders. My Uncle Stan and Auntie Elsie invited us to watch on their new set. The previous one had been made by my Uncle. Annoyingly for Auntie Elsie he often switched it off just in the middle of an interesting programme to tinker, adjust and improve the picture quality. He left the new set alone in order not to invalidate the guarantee.



It was magic to watch the ceremony in Westminster Abbey, then the parade and procession back to Buckingham Palace. The State Carriage was amazing, even though we couldn't see the gold colour.

With a young Queen surrounded by her family as Head of State, it seemed to be the beginning of a new, more hopeful future for our country.



## *Elementary Spanish*

Our group enjoyed our little Coronation Project. We studied the family tree to find the links between King Charles and the Spanish Royal Family - it all goes back to Queen Victoria. We managed to write in Spanish some information about some of the people, learning new vocabulary and new facts. We also enjoyed an afternoon tea.



**"THE CORONATION OF  
KING CHARLES III"**

*English Coat of Arms*



*Escudo de Armas Español*

**EDWARD 7<sup>th</sup>**

*Eduardo el séptimo, el hijo de Reina Victoria, reino desde novecientos uno de novecientos diez. El rey Eduardo era popular con la gente.*

**VICTORIA**

*La Reina Victoria vivió desde mil ochocientos diecinueve de mil novecientos uno y estuvo casada con Albert. Tuvieron nueve hijos.*

**GEORGE 5<sup>th</sup>**

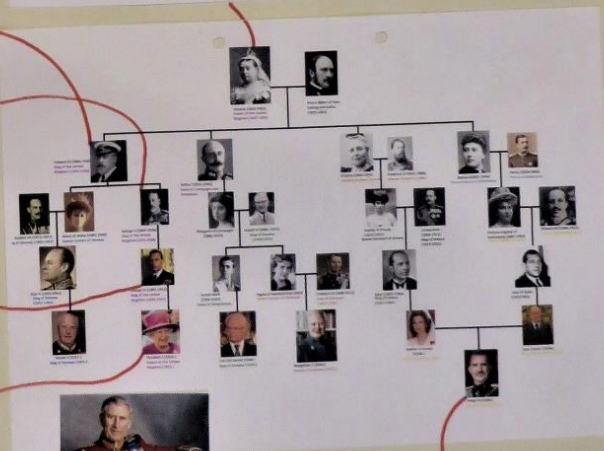
*George el quinto, el segundo hijo de Edward séptimo, era un oficial naval.*

**GEORGE 6<sup>th</sup>**

*Porque su hermano, Edward el ocho, abdicó George el sexto, el segundo hijo de Jorge el quinto, se convirtió en rey en mil novecientos treinta y seis. Estaba casado con la reina Elizabeth, la reina madre.*

**ELIZABETH 2<sup>nd</sup>**

*Elizabeth la segunda fue la monarca con más años de servicio. Ella reinó durante setenta años y murió el año pasado.*



**CHARLES III**

*Charles III nació el noviembre catorce mil novecientos cuarenta y ocho. Su coronación es el seis de mayo dos mil veintitrés. Su esposa es la reina Camilla.*

**REY FELIPE DE ESPAÑA**

*Tanto el rey Felipe de España como el rey Charles III son tataranietos de la Reina Victoria, son primos cuartos.*

Submitted by Pam Guy



## *Intermediate Spanish*

This is a group to allow its members to discuss topics and they discussed the Coronation – in Spanish of course.

*Submitted by Angela Callaghan*



## *Music Appreciation*

These are the wonderful choices for our Coronation celebration.

Ruth chose he Banks of Green Willow by George Butterworth was played as the congregation waited for the arrival of Elizabeth II.

<https://www.youtube.com/watch?v=AUsisFkLCxoll>

Sheila selected Crown Imperial by William Walton which was first performed at the coronation of King George VI in 1937

<https://www.youtube.com/watch?v=7WMrQe87gRk>

Linda chose Zadok the Priest

<https://www.youtube.com/watch?v=HG2UMO6rZd4>

Mike: I heard the other day that Alexis Ffrench has been chosen to perform at the Coronation Concert so I have chosen a piece by him called Reborn.

[Alexis Ffrench - Reborn \(Official Video\) - YouTube](#)

Dot has chosen 'O clap your hands' by Orlando Gibbons and sung by VOCES8

[https://www.youtube.com/watch?v=0x\\_kirk2bKY](https://www.youtube.com/watch?v=0x_kirk2bKY)

Veronica: This is the duet Pur ti miro from The Coronation of Poppea by Monteverdi, his last Opera. Sung by Lea Desandre, Mezzo Soprano, & Jakob Josef Orlinksi, Counter Tenor. Poppea is trying to persuade Nero to marry her. The words are: "I adore you, I embrace you, I desire you, I enchant you, no more grieving, no more sorrow, O my dearest, O my beloved". Note the theorbo- the big lute! At the harpsichord is William Christie.

<https://youtu.be/Ajllwv0ljX8>

Valerie: I have chosen 'Adon Olam - The Portnoy Brothers & the United Synagogue Schools Coronation Choir', part of the Jewish community's celebrations in honour of the Coronation of King Charles III.

<https://youtu.be/UN0NOkqo7-0>

Anita: I'd like to introduce the group to a most glorious piece of music called the Mountains Shall Bring Peace. It has been commissioned for "Sing for the King" for his coronation.

<https://youtu.be/5Odf5Ms3Ezc>

Estcourt: The Coronation of Poppea:  
<https://www.youtube.com/watch?v=yjiOOKYqCec>

Peter: Charles Hubert Parry's 'I was Glad', written for Edward V11 Coronation in 1902, in a performance recorded to celebrate 60 years on the throne of our late Queen. Looking forward to enjoying my third Coronation next Saturday but struggling to recall too much detail about the first in 1937!  
<https://www.youtube.com/watch?v=rgThh7sDgNM>

*Submitted by Ruth Leydon*



## *Page Turners*

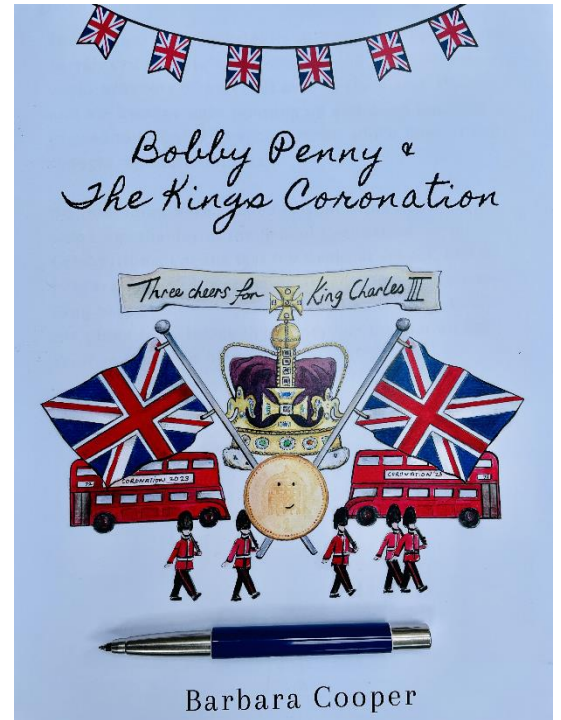
The Page Turners had a coronation tea. Barbara made the cakes and Veronica provided the tea.



## *Photography Group*

The photography chose the theme of Royalty for their May meeting. Each member submitted 10 photos to be displayed at the meeting. These were then sent out to all of the group member so that they could vote on their favourites by each member. When the votes were collected these were the photographs that got the most votes.

Barbara Cooper



Bob Ireland



Chris Bodfish



Dave Catton



Diane Manley



Les Cheriton



Steve Wright



Sue Buet





Tone Earwaker



## *Recipe Exchange Group*

Pat

### **Jersey Royal Coronation Canapés**

What better way to celebrate the King's Coronation than with a Royal potato! Our suggested toppings are modernised twists on classics, easy to make and absolutely delicious.

Makes around 20 generous sized canapés  
Prep time 30 minutes. Cook time 30 minutes  
500g Jersey Royal potatoes  
1 tsp olive oil  
Salt and pepper

1. Preheat the oven to 200C/fan 180C/gas mark 6. Rub the olive oil over the potatoes, place in a roasting tin and sprinkle with salt and pepper. Cook for 25 minutes or until a skewer goes easily through the potato. Remove from the oven.



2. When cool enough to handle (they are best served warm) cut in half along the length, squash slightly so that the topping will sit on the potatoes more easily. Top each half and garnish appropriately.

For the coronation chicken;

Combine 30g mayonnaise with 30g natural Greek yogurt, 1 tbsp. medium curry powder, 1 tbsp. peach or mango chutney, 1 tbsp. sultanas with 125g cooked skinless chicken breast diced. To garnish; a few toasted, flaked almonds.

For the prawn cocktail;

Combine 50g mayonnaise with 1 tbsp. tomato ketchup, zest 1 small lemon, juice of half lemon, 1 tbsp. dill leaves, black pepper and 75g small cooked and shelled prawns. To garnish; extra dill.

For the beetroot humus;

Use a food processor to blitz together 120g drained canned chickpeas and 2 cooked beetroot (around 125g). Add 40g tahini, 2 tbsp. olive oil, 2 tsp lemon juice and blitz again. Add salt and pepper to taste and garnish with parsley leaves. This makes more than enough topping but the extra will keep in the fridge for a few days and is great with pitta bread or as a dip.

## **Coronation Muffins**

Preheat oven to 180C/170C Fan, 350F and grease or line you muffin tin or line with muffin cases.

Ingredients: 250g SR Flour  
1tsb baking powder  
50g butter softened (not runny)  
75g caster sugar  
175g in total of blueberries, raspberries and white chocolate to give a red, white and blue appearance. (Alternatively omit white chocolate and when muffins are finished and cooled dredge tops with icing sugar.)  
2 large eggs  
250ml milk

Method: Measure flour and baking powder into bowl  
Chop butter into small pieces and then rub into flour to resemble breadcrumbs. Add sugar and fruit and white chocolate if using. Toss everything together so fruit is well coated in flour to help stop fruit sinking during cooking.

Mix milk and beaten eggs together and add to the dry ingredients. (It's OK if the mix is a little lumpy) Just make sure that flour is stirred in.

Spoon the mixture into the muffin tin or cases equally. Bake for 20-25 minutes in the pre-heated oven.

They are ready when risen, golden and a skewer inserted into the middle comes out clean. Remove from oven and

leave to cool for a few minutes. Remove muffins from tin and leave to cool on a wire rack.  
If white chocolate hasn't been used tops can be sprinkled with icing sugar.

Linda

## **Fruity Flag Traybake**

By Mary Berry

Prep:45 mins

Cook:30 mins

Cuts into 15 squares



### Ingredients

100g butter or baking spread, softened, plus extra for the tin

175g self-raising flour

50g ground almond

2 tsp baking powder

4 large eggs

225g caster sugar

125ml full-fat Greek yogurt

zest 2 lemons

For the butter icing

175g butter, softened

350g icing sugar, sieved

To decorate

300g raspberry

175g blueberry

### Method

#### STEP 1

Heat oven to 180C/160C fan/gas 4. Butter and line a 30 x 20cm traybake tin with baking parchment. Measure all the sponge ingredients into a mixing bowl and mix together using an electric hand whisk until smooth. Spoon into the tin and level the surface.

#### STEP 2

Bake for 25-30 mins until lightly golden and the top of the cake springs back when pressed with your finger, and the sides of the sponge are shrinking away from the sides of the tin. Carefully lift the sponge out of the tin, then transfer to a wire rack to cool. Remove the baking parchment.

#### STEP 3

To make the icing, tip the butter into a bowl and whisk using an electric hand whisk until light and fluffy. Add half the icing sugar and whisk again until incorporated. Add the remaining sugar and whisk again until smooth. Spread the icing over the top of the cold cake.

#### STEP 4

To decorate, place a double row of raspberries across the centre and down the length of the cake to make a cross. Next, place a single row diagonally from each corner to the middle. Now fill in the empty spaces with blueberries. Cut into squares to serve.

Ursula

#### **Coronation Quiche**

Prep:35 mins

Cook:45 mins plus 1 hr chilling

Serves 6

#### Ingredients

250g plain flour, plus a little for dusting

50g cold butter, diced

50g lard (or use butter if you prefer)

4 tbsp milk, plus a splash

Or 250g block of ready-made shortcrust pastry

For the filling

125ml milk

175ml double cream

2 medium eggs

1 tbsp chopped fresh tarragon

100g cheddar, grated

180g cooked spinach, liquid squeezed out and lightly chopped

60g cooked broad beans or soya beans (double pod the broad beans, if you like)



#### Method

##### STEP 1

Sieve the flour into a bowl with  $\frac{1}{2}$  tsp salt. Add the butter and lard, and rub the mixture together using your fingertips until you get a sandy, breadcrumb-like texture. Add the milk, a little at a time, and using a cutlery knife, start to bring the dough together, using your hands, making sure it has no dry patches and feels smooth. Cover and allow to rest in the fridge for 30-45 mins.

##### STEP 2

Put a 20cm loose-bottomed tart tin or a 20cm pastry ring on a baking sheet. Lightly flour the work surface and roll out the pastry to a circle a little larger than the top of the tin and approximately 5mm thick. Carefully lift the pastry into the tin and gently press into the corners, taking care not to have any holes or the mixture could leak. Cover and rest for a further 30 mins in the fridge. Heat oven to 190C/170C fan/gas 5.

##### STEP 3

Line the pastry case with greaseproof paper – to do this cut a disc of greaseproof paper larger than the tin, scrunch it into a ball (this makes it more pliable), then unwrap and place it in the pastry case. It should come above the sides. Fill with baking beans or uncooked rice and bake blind for 20-25 until nicely golden and dry. Carefully remove the greaseproof paper and baking beans, and return to the oven for 5 mins to dry the base. Reduce the oven temperature to 160C/140C fan/gas 3.

#### STEP 4

Beat the milk, cream, eggs and herbs with some seasoning. Scatter half of the grated cheese in the blind-baked base, top with the chopped spinach and beans, then pour over the liquid mixture. If required, gently give the mixture a delicate stir to ensure the filling is evenly dispersed, but be careful not to damage the pastry case. Sprinkle over the remaining cheese. Place into the oven and bake for 20-30 mins until set and very lightly golden.



### *Science Group*

The Science group decided to look at the chemistry behind the jewels and metal in the Imperial State Crown that was used to crown King Charles III. Each member at the meeting looked at a different element of the crown.



Ursula gave an introduction to the crown. It is 31.5 cm (12.4 in) tall and weighs 1.06 kg (2.3 lb). The frame is made of gold, silver and platinum, and decorated with 2,868 diamonds, 273 pearls, 17 sapphires, 11 emeralds, and 5 rubies. The two main sapphires are the blue sapphires - St Edward's Sapphire, weight unknown, on the top cross, and the 104-carat (21 g) Stuart Sapphire now on the back of the crown to make way for the 317-carat (63.4 g) Cullinan II diamond on the front.



Sapphires are a form of the mineral Aluminium Oxide ( $\text{Al}_2\text{O}_3$ ) and occurs naturally in many places in the world and in a range of colours depending on the impurities in the mineral. The most valuable gems are those with the deepest colour. Nowadays blue sapphires can be made synthetically and are hard to distinguish from natural gems.





Les discussed the metal Gold, Chemical symbol Au from the Latin for gold, Aurum. St Edward's crown contains 2.2kg of gold worth £150,000. Gold is a soft yellow metal that is chemically unreactive and will only dissolve in aqua regia (a mixture of nitric and hydrochloric acids). There are 201,296 tonnes presently in the world most of which is stored in bullion or used in jewellery. It can be beaten into thin gold leaf sheets for

decoration and made into very thin gold leaf sheets for decoration and made into very thin gold wires. He described the mining and metal extraction process from the ore.

Michael spoke about the history of the discovery and identification of platinum in the late 17th & early 18th centuries. Platinum is a chemical element with the symbol Pt. It is a dense, malleable, ductile, highly unreactive, precious, silverish-white transition metal. Its name originates from Spanish platina, a diminutive of plata "silver" It is one of the rarer elements in Earth's crust. Because of its scarcity in Earth's crust, only a few hundred tonnes are produced annually, it is highly valuable and is a major precious metal.



Sue spoke about amethyst which is a violet variety of quartz. Quartz is silicon oxide in crystalline form and transparent in pure form. The violet colour is caused by impurities of other elements but mainly iron. It is classed as one of the cardinal gemstones (alongside diamond, ruby, sapphire and emerald). However, it is now less expensive than the other cardinal gemstones as large deposits have recently been found in Brazil. The



The name comes from the Greek for "not intoxicating" as the Greeks thought the stone prevented drunkenness. There are no amethysts in the Imperial state crown but there are 7 on St Edward's crown.



Peter talked about rubies which are red coloured minerals made of corundum which consists of aluminium oxide in hexagonal crystalline form. Pure corundum is transparent and the red colour is caused by small amounts of the element chromium. Different amounts of chromium cause the colour of the ruby to vary from pink to deep red.



Rubies are the second hardest gemstones after diamonds. The Imperial State Crown contains 4 rubies. However the largest red stone weighing 170 carats, known as the Black Prince's ruby, is a spinel (which is an oxide of aluminium and magnesium).

## The chemistry of the coronation crowns

**COMPOUND INTEREST**

### St Edward's Crown

**Weight**  
2.23 kg

**Metals**  
Au  
GOLD

St Edward's Crown is the official coronation crown with which the monarch is crowned during the coronation ceremony. The crown was made in 1661.

### Imperial State Crown

**Weight**  
1.06 kg

**Metals**  
Au GOLD  
Ag SILVER  
Pt PLATINUM

The Imperial State Crown is exchanged for St Edward's Crown at the end of the coronation ceremony. The crown was made in 1937.

### Queen Mary's Crown

**Weight**  
590 g

**Metals**  
Au GOLD  
Ag SILVER

Queen Mary's Crown will be used to crown the queen consort. The crown was made in 1911. It is the first time a queen consort crown has been reused since 1727.

### 444 gemstones

- 345 Aquamarine: Beryllium aluminium silicate with iron(II) ion impurities
- 37 White topaz: Silicate mineral with aluminium and fluorine
- 27 Tourmaline: Boron silicate mineral; variable composition
- 12 Ruby: Aluminium oxide with chromium ion impurities
- 7 Amethyst: Silicon dioxide with iron ion impurities
- 6 Sapphire: Aluminium oxide with titanium and iron ion impurities

The crown also contains 2 jargoons, 1 garnet, 1 spinel and 1 carbuncle.

### 3,174 gemstones

- 2,868 Diamond: Allotrope of the element carbon
- 273 Pearl: Calcium carbonate
- 17 Sapphire: Aluminium oxide with titanium and iron ion impurities
- 11 Emerald: Beryllium aluminium silicate with chromium ion impurities
- 5 Ruby: Aluminium oxide with chromium ion impurities
- 1 Spinel: Magnesium aluminium oxide with chromium impurities

### 2,200 gemstones

- 2,200 Diamond: Allotrope of the element carbon
- Koh-i-Noor diamond: 105.6 carats (21.12 grams)
- Cullinan III diamond: 94.4 carats (18.88 grams)

The largest diamond set in Queen Mary's crown was the Koh-i-Noor diamond. However, due to continued controversy over its ownership, for the upcoming coronation the crown is being reset with Cullinan III, IV and V, diamonds cut from the Cullinan diamond. Cullinan II is set in the Imperial State crown.



## *Square Heads Book Group*

This group had a meeting where the members all chose poetry/ verse relating to monarchy

Michael

### **Epistle to Miss Blount, On Her Leaving the Town, After the Coronation By Alexander Pope**

As some fond virgin, whom her mother's care  
Drags from the town to wholesome country air,  
Just when she learns to roll a melting eye,  
And hear a spark, yet think no danger nigh;  
From the dear man unwillingly she must sever,  
Yet takes one kiss before she parts for ever:  
Thus from the world fair Zephalinda flew,  
Saw others happy, and with sighs withdrew;  
Not that their pleasures caused her discontent,  
She sighed not that They stayed, but that She went.  
She went, to plain-work, and to purling brooks,  
Old-fashioned halls, dull aunts, and croaking rooks,  
She went from Opera, park, assembly, play,  
To morning walks, and prayers three hours a day;  
To pass her time 'twixt reading and Bohea,  
To muse, and spill her solitary tea,  
Or o'er cold coffee trifle with the spoon,  
Count the slow clock, and dine exact at noon;  
Divert her eyes with pictures in the fire,  
Hum half a tune, tell stories to the squire;  
Up to her godly garret after seven,  
There starve and pray, for that's the way to heaven.  
Some Squire, perhaps, you take a delight to rack;  
Whose game is Whisk, whose treat a toast in sack,  
Who visits with a gun, presents you birds,  
Then gives a smacking buss, and cries – No words!  
Or with his hound comes hollowing from the stable,  
Makes love with nods, and knees beneath a table;  
Whose laughs are hearty, tho' his jests are coarse,  
And loves you best of all things – but his horse.  
In some fair evening, on your elbow laid,  
Your dream of triumphs in the rural shade;  
In pensive thought recall the fancied scene,  
See Coronations rise on every green;  
Before you pass th' imaginary sights  
Of Lords, and Earls, and Dukes, and gartered Knights;  
While the spread fan o'ershades your closing eyes;  
Then give one flirt, and all the vision flies.  
Thus vanish scepters, coronets, and balls,  
And leave you in lone woods, or empty walls.



So when your slave, at some dear, idle time,  
(Not plagued with headaches, or the want of rhyme)  
Stands in the streets, abstracted from the crew,  
And while he seems to study, thinks of you:  
Just when his fancy points your sprightly eyes,  
Or sees the blush of soft Parthenia rise,  
Gay pats my shoulder, and you vanish quite;  
Streets, chairs, and coxcombs rush upon my sight;  
Vexed to be still in town, I knit my brow,  
Look sour, and hum a tune – as you may now.

Chris

**King Edward the Confessor and his Ring by John Masefield.**

From the book “stories in Modern Verse” compiled by Maurice Wollman

Gladys

**The Coronation of Inez De Castro by Felicia Dorothea Herman.**

There was music on the midnight;  
From a royal fane it roll'd,  
And a mighty bell, each pause between,  
Sternly and slowly toll'd.  
Strange was their mingling in the sky,  
It hush'd the listener's breath;  
For the music spoke of triumph high,  
The lonely bell, of death.

There was hurrying through the midnight:—  
A sound of many feet;  
But they fell with a muffled fearfulness,  
Along the shadowy street;  
And softer, fainter, grew their tread,  
As it near'd the Minster-gate,  
Whence broad and solemn light was shed  
From a scene of royal state.

Full glow'd the strong red radiance  
In the centre of the nave,  
Where the folds of a purple canopy  
Sweep down in many a wave;  
Loading the marble pavement old  
With a weight of gorgeous gloom;  
For something lay 'midst their fretted gold,  
Like a shadow of the tomb.

And within that rich pavilion  
High on a glittering throne,  
A woman's form sat silently,

Midst the glare of light alone.  
Her Jewell'd robes fell strangely still—  
The drapery on her breast  
Seem'd with no pulse beneath to thrill,  
So stone-like was its rest.

But a peal of lordly music  
Shook e'en the dust below,  
When the burning gold of the diadem  
Was set on her pallid brow!  
Then died away that haughty sound,  
And from th' encircling band,  
Stept Prince and Chief, 'midst the hush profound,  
With homage to her hand.

Why pass'd a faint cold shuddering  
Over each martial frame,  
As one by one, to touch that hand,  
Noble and leader came?  
Was not the settled aspect fair?  
Did not a queenly grace,  
Under the parted ebon hair.  
Sit on the pale still face?

Death, Death! canst thou be lovely  
Unto the eye of Life?  
Is not each pulse of the quick high breast  
With thy cold mien at strife?  
—It was a strange and fearful sight,  
The crown upon that head,  
The glorious robes and the blaze of light,  
All gather'd round the Dead!

And beside her stood in silence  
One with a brow as pale,  
And white lips rigidly compress'd,  
Lest the strong heart should fail;  
King Pedro with a jealous eye  
Watching the homage done  
By the land's flower and chivalry  
To her, his martyr'd one.

But on the face he look'd not  
Which once his star had been:  
To every form his glance was turn'd,  
Save of the breathless queen;  
Though something, won from the glare's embrace,  
Of her beauty still was there,  
Its hues were all of that shadowy place,  
'Twas not for him to bear.

Alas! the crown, the sceptre,  
The treasures of the earth,  
And the priceless love that pour'd those gifts,  
Alike of wasted worth!  
The rites are closed—bear back the Dead  
Unto the chamber deep,  
Lay down again the royal head,  
Dust with the dust to sleep.

There is music on the midnight—  
A requiem sad and slow.  
As the mourners through the sounding aisle  
In dark procession go,  
And the ring of state, and the starry crown,  
And all the rich array,  
Are borne to the house of silence down,  
With her, that queen of clay.

And tearlessly and firmly,  
King Pedro led the train—  
But his face was wrapt in his folding robe,  
When they lower'd the dust again.  
—'Tis hush'd at last, the tomb above,  
Hymns die, and steps depart:  
Who call'd thee strong as Death, O Love?  
Mightier thou wert and art!

Sue

**Once more unto the breach speech from Henry V by William Shakespeare**

Once more unto the breach, dear friends, once more;  
Or close the wall up with our English dead.  
In peace there's nothing so becomes a man  
As modest stillness and humility:  
But when the blast of war blows in our ears,  
Then imitate the action of the tiger;  
Stiffen the sinews, summon up the blood,  
Disguise fair nature with hard-favour'd rage;  
Then lend the eye a terrible aspect;  
Let pry through the portage of the head  
Like the brass cannon; let the brow o'erwhelm it  
As fearfully as doth a galled rock  
O'erhang and jutty his confounded base,  
Swill'd with the wild and wasteful ocean.  
Now set the teeth and stretch the nostril wide,  
Hold hard the breath and bend up every spirit  
To his full height. On, on, you noblest English.  
Whose blood is fet from fathers of war-proof!  
Fathers that, like so many Alexanders,

Have in these parts from morn till even fought  
And sheathed their swords for lack of argument:  
Dishonour not your mothers; now attest  
That those whom you call'd fathers did beget you.  
Be copy now to men of grosser blood,  
And teach them how to war. And you, good yeoman,  
Whose limbs were made in England, show us here  
The mettle of your pasture; let us swear  
That you are worth your breeding; which I doubt not;  
For there is none of you so mean and base,  
That hath not noble lustre in your eyes.  
I see you stand like greyhounds in the slips,  
Straining upon the start. The game's afoot:  
Follow your spirit, and upon this charge  
Cry 'God for Harry, England, and Saint George!'

### **Hollow Crown speech from Richard II by William Shakespeare**

No matter where; of comfort no man speak:  
Let's talk of graves, of worms, and epitaphs;  
Make dust our paper and with rainy eyes  
Write sorrow on the bosom of the earth,  
Let's choose executors and talk of wills:  
And yet not so, for what can we bequeath  
Save our deposed bodies to the ground?  
Our lands, our lives and all are Bolingbroke's,  
And nothing can we call our own but death  
And that small model of the barren earth  
Which serves as paste and cover to our bones.  
For God's sake, let us sit upon the ground  
And tell sad stories of the death of kings;  
How some have been deposed; some slain in war,  
Some haunted by the ghosts they have deposed;  
Some poison'd by their wives: some sleeping kill'd;  
All murder'd: for within the hollow crown  
That rounds the mortal temples of a king  
Keeps Death his court and there the antic sits,  
Scoffing his state and grinning at his pomp,  
Allowing him a breath, a little scene,  
To monarchize, be fear'd and kill with looks,  
Infusing him with self and vain conceit,  
As if this flesh which walls about our life,  
Were brass impregnable, and humor'd thus  
Comes at the last and with a little pin  
Bores through his castle wall, and farewell king!  
Cover your heads and mock not flesh and blood  
With solemn reverence: throw away respect,  
Tradition, form and ceremonious duty,  
For you have but mistook me all this while:  
I live with bread like you, feel want,

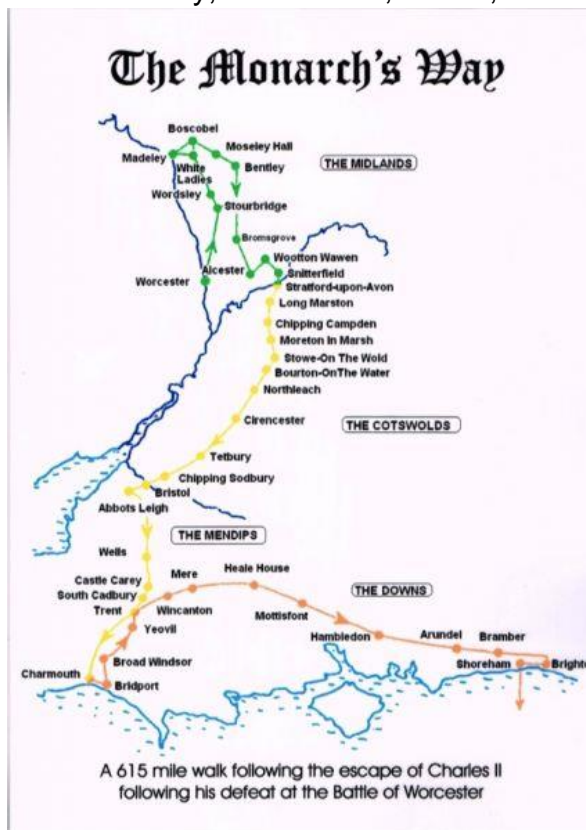
Taste grief, need friends: subjected thus,  
How can you say to me, I am a king?

*Submitted by Sue Sloan*



## *Walking Group*

The walking group incorporated into their May walk part of the Monarch's Way. The Monarch's Way is a way-marked long-distance footpath based on the lengthy route taken by King Charles II during his escape after defeat by Cromwell in the final battle of the Civil Wars at Worcester in 1651, when for six weeks the young royal was hotly pursued by Parliamentary troops. Charles escape from captivity, which included excursions into many counties of the Midlands and Southern England took him from Worcester to Shoreham-on-Sea where he fled the country. He travelled via Alcester, Stourbridge, Boscobel, Moseley Hall, Bromsgrove, Wootton Waven, Snitterfield, Stratford-upon-Avon, Long Marston, Chipping Campden, Moreton in March, Stowe-on-the-Wold, Bourton-on-the-Water, Cirencester, Chipping Sodbury, Bristol, Wells, Castle Carey, Charmouth, Yeovil, Arundel, Brighton and finally to Shoreham.



Our walk was not as long, only 5 miles, and started from Aston Cantlow near Wootton Waven at the appropriately named King's Head pub. The walk covered fields, footpaths through the Warwickshire countryside, and took in part of the Monarch's way between Alcester and Wootton Waven; though we did walk it in the opposite direction of travel to King Charles II and at a much more sedate pace. An excellent lunch at the King's Head finished our morning in style.

*Submitted by Ursula Ison*



Ready to set off

Some Friends



Beautiful scenery

