



Activity PACK

jubilee 2022 edition

#BeatTheBoredom



WELCOME to your personal MSV “Beat the Boredom” Activity Pack

We, at MSV, want you to stay active physically and mentally and enjoy a variety of activities that you can do on your own

This special edition activity pack has everything you need to enjoy Her Majesty The Queen’s Platinum Jubilee, 70 years reign.

Don’t worry, we have also included your favourites...

word searches, crosswords, trivia and colouring.

Please speak to your scheme manager if you need access to coloured pens etc. If you have any suggestions for future activities, we want to hear from you



ENJOY and STAY SAFE



FACTS AND TRIVIA—DID YOU KNOW...



On 9th September 2015, The Queen became the longest reigning Monarch in British history (surpassing the reign of her great-great-grandmother Queen Victoria) and is the 40th monarch since William the Conqueror obtained the crown of England.

The Queen has carried out more than 21,000 engagements.

Her Majesty has given Royal Assent to approximately 4,000 Acts of Parliament.



Her Majesty is currently Patron of over 500 organisations, including: over 70 education and training ; over 60 sports and recreational; over 30 faith; and over 40 arts and cultural.

The Queen has sent over 300,000 congratulatory cards to people celebrating their 100th birthdays, and over 900,000 messages to couples marking their Diamond (60th) Wedding Anniversaries.



The Queen has been served by 14 Prime Ministers of the United Kingdom during her reign – her first Prime Minister was Winston Churchill.

In 1997 The Queen launched Buckingham Palace's first official website, in 2014 she sent her first tweet and in 2019 published her first Instagram post.



The first football match The Queen attended was the 1953 FA Cup Final. In 1966 The Queen presented England football captain Bobby Moore with the World Cup Trophy.

The Queen's wedding ring was made from a nugget of Welsh gold which came from the Clogau St David's mine near Dolgellau. The official wedding cake made by McVitie and Price Ltd, using ingredients given as a wedding gift by Australian Girl Guides.

Almost 70 forest conservation projects across the Commonwealth have joined The Queen's Commonwealth Canopy initiative since 2015, more than 100 million trees preserved for future generations as part of the fight against deforestation.



The Queen sent a message of congratulations to Apollo 11 astronauts for the first moon landing on the 21st July 1969. The message was micro-filmed and deposited on the moon in a metal container. You are here.



JEMMA'S LEMON SWISS ROLL AND AMARETTI TRIFLE

Prep time: over 2 hours | **Cook time:** 35 minutes | **Serves:** 20

Try this impressive trifle as a crowd-pleasing summer dessert.

For this recipe you will need 2 Swiss roll tins, measuring approximately 24cmx34cm / 9½inx13½in and a trifle dish with capacity of approximately 3.5 litres/6 pints. However, you could always halve the recipe to serve 10. For shortcuts to this recipe, see Jemma's Top Tips below.

INGREDIENTS

For the Swiss rolls:

4 large free-range eggs
100g/3½oz caster sugar, plus extra for dusting
100g/3½oz self-raising flour, sieved
Butter, for greasing

For the Lemon curd:

4 large free-range egg yolks
135g/4¾oz granulated sugar
85g/3oz salted butter, softened
1 lemon, zest only
80ml/2½fl oz fresh lemon juice

For the St Clement's jelly:

6 gelatine leaves
4 unwaxed lemons
3 oranges
150g/5½oz golden caster sugar

For the Custard:

425ml/15fl oz double cream
3 large free-range egg yolks
25g/1oz golden caster sugar
1 tbsp cornflour
1 tsp lemon extract

For the Amaretti biscuits:

2 free-range egg whites
170g/6oz caster sugar
170g/6oz ground almonds
1 tbsp amaretto
Butter or oil, for greasing

For the chunky Mandarin coulis:

4 x tinned mandarins, around 300g each
45g/1¾oz caster sugar
16g/½oz arrowroot (2 sachets)
½ lemon, juice only

For the jewelled Chocolate bark:

50g/1¾oz mixed peel
1 tbsp caster sugar (optional)
200g/7oz white chocolate, broken into pieces

To assemble:

600ml/20fl oz double cream

- 1 To make the Swiss rolls, preheat the oven to 180C/ 160C Fan/ Gas 4. Grease and line the 2 Swiss roll tins with baking paper. In a large bowl, beat the eggs and sugar together with an electric hand whisk for approximately 5 minutes or until light and pale. Using a metal spoon, gently fold in the flour. Divide between the two tins and bake for 10-12 minutes or until the sponges are lightly golden and cooked through.
- 2 Sprinkle some extra caster sugar on two sheets of baking paper then turn the sponges out onto the sugared paper. Peel off the paper from the underside and, while still warm, roll them both up from the short end into a tight spiral using the paper to help. Leave to cool.
- 3 To make the Lemon curd, place the egg yolks, granulated sugar, butter, lemon zest and lemon juice in a glass bowl over a saucepan of simmering water (don't let the bowl touch the water). Whisk until combined and whisk continuously as the curd cooks until thickened. This should take about 15 minutes. Pour into a clean bowl and set aside to cool.
- 4 To make the St Clement's jelly, soak the gelatine leaves in cold water for 5 minutes to soften. Using a vegetable peeler, peel 6 strips from a lemon and 6 strips from an orange and put these into a saucepan with the sugar and 400ml/ 14fl oz water. Bring to a simmer over a medium heat, stirring occasionally until the sugar has dissolved. Remove from the heat and discard the peel. Squeeze the water out of the gelatine and stir into the pan until dissolved then leave to cool. Squeeze the lemons and oranges, so you have 150ml/5fl oz of both lemon and orange juice. Stir into the pan then strain the jelly through a fine sieve into a jug and chill until cool but not set.
- 5 To make the Custard, place the cream in a saucepan over a gentle heat and bring it up to simmer, stirring occasionally with a wooden spoon. In a bowl, whisk together the egg yolks, sugar, cornflour and lemon extract, then gradually pour the hot cream into the bowl whilst whisking continuously. Immediately return the whole lot back to the saucepan and continue whisking over a gentle heat until the custard is thick and smooth. Pour the custard into a jug or bowl, cover the surface with greaseproof paper and leave to cool.
- 6 To make the Amaretti biscuits, preheat the oven to 180C/ 160C Fan/ Gas 4. In a large bowl, beat the egg whites until firm. Mix the sugar and almonds gently into it. Add the amaretto and fold in gently until you have a smooth paste. Place some baking paper on a baking tray and lightly brush with butter or oil. Using a teaspoon, place small heaps of the mixture approximately 2cm/ 1/2in apart, as they will expand during cooking. Bake for approximately 15-20 minutes or until golden brown. Remove from the oven and set aside to cool.

- 7 To make the chunky Mandarin coulis, strain two tins of mandarins. Discard the juice and put the fruit into a saucepan with the sugar and heat gently until broken down. Remove from the heat. In a small bowl, stir the arrowroot with 2 tablespoons cold water to make a paste, then add to the warm mandarins. Add the lemon juice and mix well before pouring into a large bowl. Strain the remaining two tins of mandarins and add the fruit to the bowl then leave to cool completely.
- 8 To make the jewelled Chocolate bark, if the peel feels wet or sticky, roll in the caster sugar to absorb any moisture. Melt the white chocolate in a bowl sitting over a saucepan of gently simmering water. Pour the white chocolate onto a baking tray lined with baking paper and scatter over the mixed peel. Leave to set then break into shards.
- 9 To assemble, unroll the cooled Swiss rolls and spread with the lemon curd. Roll back up again and slice one into 2.5cm/ 1in slices and place upright around the bottom edge of the trifle dish so the swirl is visible. Slice the other Swiss roll into thicker pieces and use these to fill the bottom of the dish, ensuring the top is roughly the same level as the slices that line the edge. Use off-cuts of sponge to fill any gaps.
- 10 Pour the St Clement's jelly over the Swiss roll layer and set aside in the fridge to completely set. This will take approximately 3 hours. Once set, pour over the custard then arrange a single layer of amaretti biscuits, keeping a few back for the top. Pour over the mandarin coulis. In a large bowl, whip the double cream until soft peaks form then spoon this over the coulis. Crumble over the reserved amaretti biscuits and decorate with the chocolate bark shards.

JEMMA'S TOP TIPS

To simplify this recipe, you can use ready-made versions for most of the components and just make the Swiss rolls and mandarin coulis from scratch. For the lemon curd, use 300g/10 1/2oz ready-made lemon curd. Instead of the St Clement's jelly, use 1 packet of lemon-flavoured jelly and follow the packet instructions to make 568ml/1 pint. For the custard, use 500ml/18fl oz ready-made custard. For the biscuits, use 100g/ 3 1/2oz ready-made amaretti biscuits.

Instead of making the jewelled chocolate bark, you can finish this trifle by scattering over the reserved amaretti biscuits, mixed peel and 50g/1 1/2oz white chocolate chunks.

ANGELICA'S PIZZA RECIPE

Serves 4



Pizza is one of my favourite foods. There's a little Italian restaurant down the road from our house which we love to go to as a family – Lino, the Italian owner, is from Naples and he always tells us stories about where he grew up. But we also like to cook pizza at home. We don't have a pizza oven, but we give it a good go and thoroughly enjoy hanging out as a family, getting messy and then sitting down to enjoy our own take on the classic, while imagining we are sitting in a little trattoria in Naples on holiday!

Ingredients

For the dough

- 500g (3½ cups) strong white bread flour, plus extra for dusting
- 1 x 7g sachet (2 teaspoons) dried easy-bake yeast
- 3 tablespoons extra virgin olive oil, plus extra for greasing and drizzling
- 1½ teaspoons salt
- 1½ teaspoons caster (superfine) sugar
- 250ml (1 cup) warm water

For the tomato sauce

- 2 garlic cloves
- 3 tablespoons extra virgin olive oil
- large handful of basil leaves, plus extra to serve
- 2 x 400g (14oz) cans of peeled plum tomatoes
- 1 teaspoon sugar
- 1 tablespoon dried oregano

- 1 teaspoon salt
- ½ teaspoon black pepper

For the topping

- 250g (8¾oz) grated mozzarella

Extra topping ideas

- Sliced ham, sliced mushrooms, pineapple chunks, sliced red onion, sliced courgettes, sliced red (bell) peppers, sweetcorn, grated Parmesan

- 1 Start by making the dough. Put your flour into a large bowl and use a spoon to make a well in the centre. Tip the yeast, olive oil, salt, sugar and water into the well and knead everything together in the bowl with your hands for about 10 minutes, until you have a nice smooth dough. Add a bit of extra flour to help bind your dough if it's a bit sticky.
- 2 Tip your dough onto a work surface, drizzle the bowl well with some olive oil and put the dough back in the bowl. Flip the dough over so it's lightly oiled on both sides. Cover the bowl with a tea towel and let the dough prove (this means double in size) in a warm place for at least 1–2 hours.
- 3 Now it's time to make your homemade pizza sauce! You can buy this at the supermarket, but it's great to make your own and that way you know what's in it. Peel and crush the garlic (see page 12). Heat the oil in a medium saucepan over a low heat then add the garlic and fry for 1 minute. Stir in the basil leaves, tomatoes and their juice, sugar and oregano, and cook for 5 minutes, stirring with a wooden spoon.
- 4 Turn off the heat and leave the mixture to cool for 10 minutes, then blitz with a hand-held or stand blender until the tomato sauce is smooth. Add the salt and pepper, give it a taste and leave it on the side for later.
- 5 Preheat your oven to 220°C/425°F/Gas mark 7.
- 6 Let's get back to the dough! After it has doubled in size, tip it onto a lightly floured work surface. Press it down with your hands to get rid of any bubbles. Divide it into 4 pieces if you're making little pizzas, or into 2 pieces for big ones. Using a rolling pin, roll each ball of dough into a flat circle about 1cm (½ inch) thick (see page 19) and put it on to a baking sheet (you may need to cook these one at a time).
- 7 Drizzle your dough with some olive oil, making sure the edges are covered too.
- 8 Using a spoon, spread some of your tomato sauce onto the dough, leaving a clear border around the edge for the crust. Sprinkle the grated mozzarella on top, followed by your favourite toppings (try not to overload them otherwise they won't cook properly). Pop the pizzas into the oven for 7–10 minutes for the smaller size, or 10–15 for the larger, until the cheese is melted and the crust has turned slightly golden.
- 9 Finish off with a sprinkling of basil leaves.



Recipe from *Fantastic Eats!* by Angelica Bell
Photography ©Ellis Parrinder



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NADIYA'S CORONATION AUBERGINE

Serves 4-6



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.

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

- 1 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.
- 2 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.
- 3 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).
- 4 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.
- 5 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.
- 6 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



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PRUE'S BOBOTIE RECIPE

Serves 6



I'm South African by birth, and the one dish I remember loving all through my childhood is this. It's a sort of cross between a shepherd's pie and moussaka, mildly curried, and is a reflection of South Africa's history of Dutch and Malaysian influences. It is great for a party – unusual enough to surprise people, but not so exotic as to put off the children. It will sit in a warm oven for hours.

Ingredients

- 2 thick slices of white bread
- 150ml milk
- 3 tbsp vegetable oil
- 2 large onions, finely chopped
- 2 garlic cloves, crushed
- 3cm (1in) piece of ginger, peeled and finely grated
- 1 tbsp mild curry powder
- 1 tsp ground coriander

- ½ tsp ground cumin
- 450g lamb mince
- 1 small dessert apple, grated
- 75g fruit chutney
- 2 tbsp Worcestershire sauce
- 1tbsp tomato purée
- a handful of sultanas
- salt and pepper to season

For the custard

- 2 medium eggs
- 275g Greek yoghurt
- a handful of flaked almonds
- 2 kaffir lime leaves or bay leaves

- 1 Put the bread into a small tray or shallow bowl and pour over the milk. Leave to soak. Heat the oven to 180°C/fan 160°C/gas mark 4.
- 2 Heat half the oil in a large, heavy-based saucepan over a medium-high heat. Add the onions and fry until soft and just golden. Add the garlic, ginger, curry powder, coriander and cumin and cook for a further minute or so. Transfer into a large bowl.
- 3 Wipe the saucepan clean and pour in the remaining oil. Turn the heat up and fry the lamb mince for 5–6 minutes, until golden brown. Press the meat down with a fish slice to encourage it to brown properly. When the meat is browned on all sides, add it to the spiced onions, along with the apple, chutney, Worcestershire sauce, tomato purée and sultanas. Add a little water if it looks too thick. Fork the wet bread into the mixture, season and gently combine. Pile the mixture into a 2-litre ovenproof dish and use the back of a wooden spoon to flatten it.
- 4 Mix the eggs with the yoghurt. Season with salt and pepper, then pour over the mixture. Scatter with the almonds, then place the kaffir leaves on top and bake for about 40–45 minutes, until the custard topping has set and browned. Remove the bobotie from the oven and let it stand for 10 minutes before serving.



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WORDSEARCH



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

Find the words below in the above word-grid. Words can be horizontal, vertical, diagonal and in any direction...

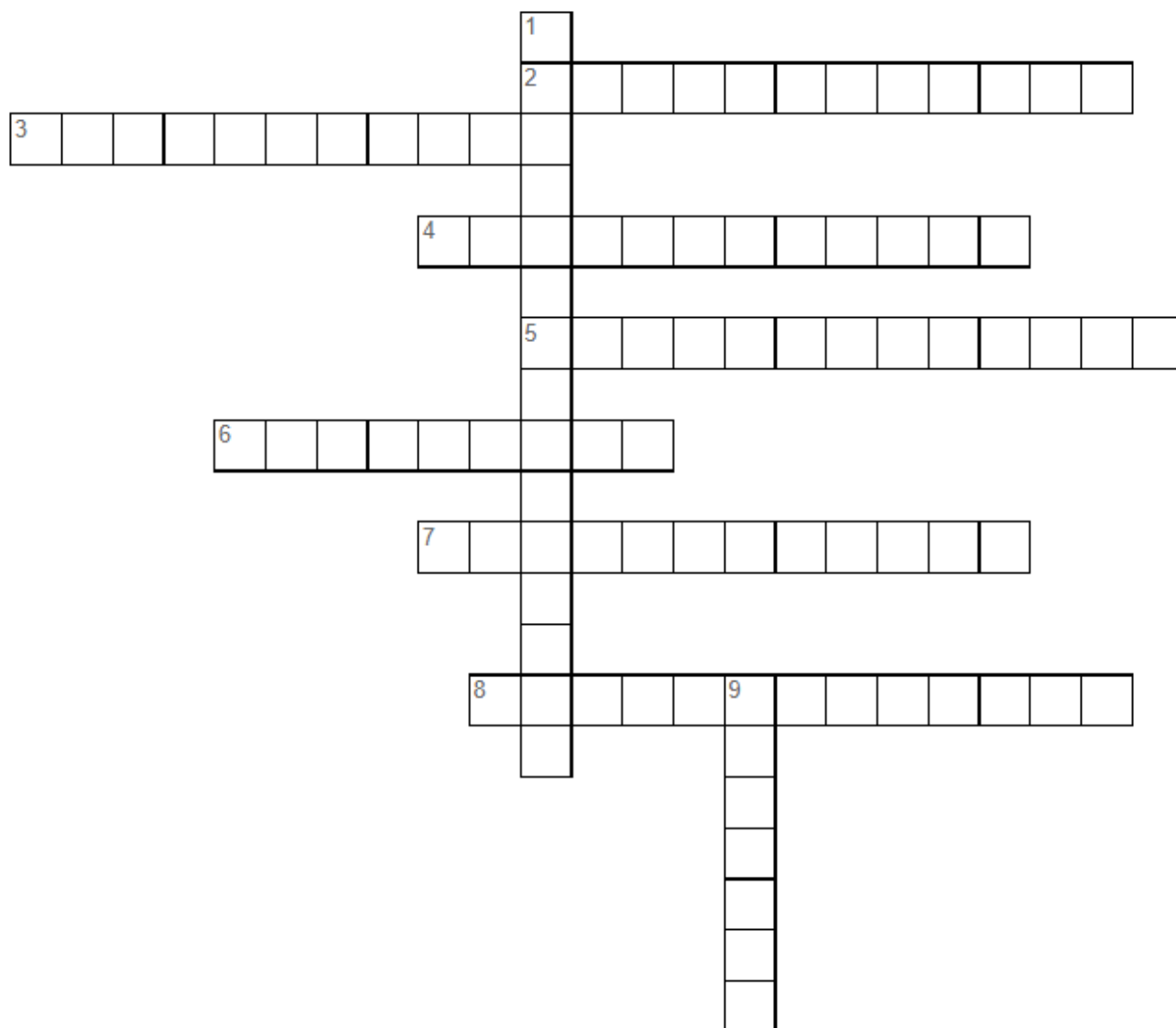
BALMORAL
COMMONWEALTH
ELIZABETH
JUBILEE
PALACE
THRONE

CASTLE
CORGI
ENGLAND
LONDON
ROYAL
SEVENTY

CELEBRATION
CORONATION
HORSES
PLATINUM
SANDRINGHAM
WINDSOR



CROSSWORD: CELEBRATING WOMEN



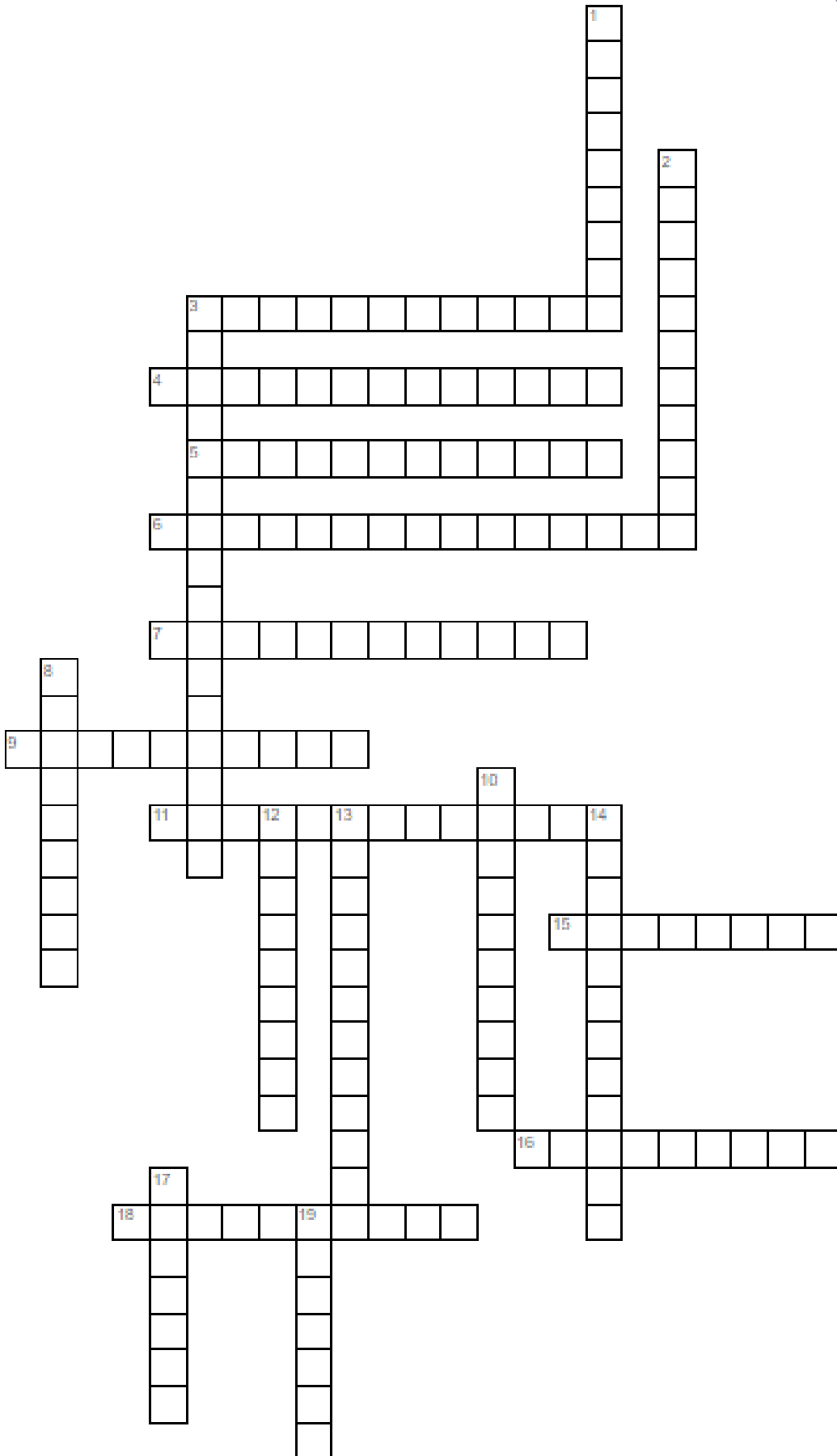
Across

- 2 First Indian woman to win a Booker prize
- 3 First woman chairperson of a listed Indian IT company
- 4 First Indian to win an Oscar in 1983
- 5 First woman President of India
- 6 First woman IPS officer in India
- 7 First female Chief Economist of IMF
- 8 First woman in the world to cross the seven seas

Down

- 1 First Indian woman to score a T20I Century
- 9 India's first ever track gold medal at the IAAF World Under-20 Athletics Championships in Finland

FAMOUS WOMEN CROSSWORD





CROSSWORD: FAMOUS WOMEN

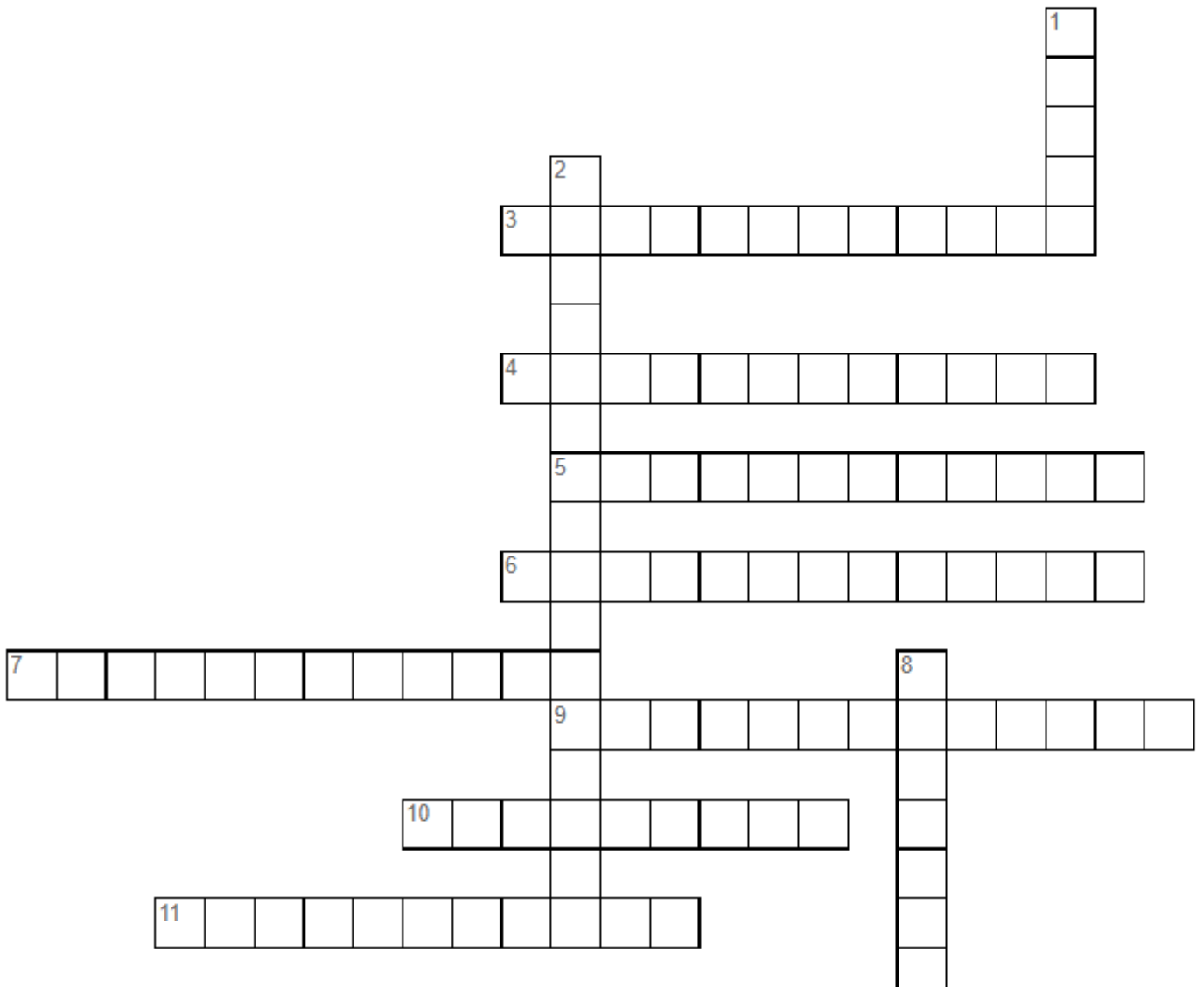
ACROSS

- 3 Nun and charity worker who dedicated her life to serving poor and disadvantaged
- 4 Princess of Wales, known for her humanitarian and charity work
- 5 World's first female amputee (and India's first amputee) mountain climber, who scaled Mt. Everest!
- 6 India's first player to enter the top 10 WSA rankings! She also won gold at the Commonwealth Games, in 2014, in the squash women's double event!
- 7 Asia's first woman to swim 1.4 miles, in the Antarctic Ocean, in 52 minutes. She broke world records and, since then, has conquered all the 5 oceans of the world!
- 9 Polish physicist and chemist. First person to win the Nobel Prize in both Chemistry and Physics
- 11 Prime Minister of Pakistan & First woman to lead a Muslim state.
- 15 Exotic dancer, executed as spy during First World War
- 16 British novelist, screenwriter and film producer best known as the author of the Harry Potter fantasy series
- 18 India's highest ranked female tennis player

DOWN

- 1 Last Pharaoh of ancient Egypt
- 2 The first Indian woman to receive a medal in the Olympics for Badminton; also the first Indian to win the World Junior Badminton Championships and was also the first Indian to win a Super Series tournament!
- 3 British Prime Minister during the 1980s. Known for her strong, controversial leadership style
- 8 Young girl who inspired French to revolt against British rule
- 10 First woman to lead the Guard of Honour for a major visiting dignitary at the Presidential residence (visiting dignitary being President Obama)
- 12 Jewish diarist who documented her life in hiding in an Amsterdam attic during the Nazi occupation
- 13 Third Prime Minister of India
- 14 American media proprietor, talk show host, actress, producer, and philanthropist
- 17 5-time World Amateur Boxing Champion; also one of the only women boxing champion to have gotten a medal for each of the six championships she's participated in!
- 19 American singer and songwriter

BRITISH LITERATURE



Across

- 3 Coleridge wanted to establish this utopian community
- 4 Married Mary Godwin
- 5 Robert Burns was a poet as well as a ____
- 6 Wrote 'The Vampyre'
- 7 Was famous for his art as well as poetry
- 9 Wrote Goldilocks and the Three Bears
- 10 Had a clubfoot, yet was surprisingly athletic
- 11 Lord Byron created this figure

Down

- 1 Mary Wolstonecraft had a child named ____
- 2 Was found to have plagiarized some works
- 8 Lord Byron wrote ____

Nibbles 'n Natter



Do you have a question to ask our senior leadership team?

We want to hear from YOU

Do you have a problem? Would you like action? Then read on...

We hold regular meetings across Greater Manchester where YOU, our customers, can attend and ASK our senior officers direct questions and get immediate answers. Questions will be answered at the next Nibbles N' Natter event (*see future dates below*) and answers posted on our webpage:

www.msvhousing.co.uk/your-community/get-involved/nibbles-n-natter

If you can not attend, customers can submit their questions anytime by emailing nibblesnatter@msvhousing.co.uk or by attending the next event in person.

Anyone submitting a question is automatically put into a prize draw to **WIN a £50 high street voucher.**

Sound like your cuppa-tea?

Future Dates:

- **16 June:** Positive Futures, 125 Great Western Street, Moss Side, M14 4AA
 - **15 September:** Deeplish Community Centre, 49 Hare Street, Rochdale, OL11 1JT
 - **8 December:** location to be confirmed in the South of Greater Manchester
- All events will start at 6.30pm until 8.30pm. Buffet provided

We're also traveling into your neighbourhood with our Nibbles n Natter mobile fish/chip van:

Come down and chat with our Senior Leaders, grab yourself a bag of chips on us and let us know what matters to you!

Next Mobile Meet: to be confirmed



WORD OF THE DAY

Your mission is to use one of these words during your day...

1. **meuniere** [pronounced: muhn-yair]
dipped in flour, sauteed in butter, and sprinkled with lemon juice and chopped parsley
2. **victorine** [pronounced: vik-tuh-reen]
a fur scarf with long tabs at the ends
3. **carapace** [pronounced: kar-uk-peys]
a bony or chitinous shield, test, or shell covering some or all of dorsal part of the animal, as of a turtle
4. **tisane** [pronounced: ti-zan]
aromatic or herb-flavoured tea
5. **hootenanny** [pronounced: hoot-n-an-ee]
informal session of folk singers and instrumentalists perform for their own enjoyment
6. **tenebrific** [pronounced: ten-uh-brif-ik]
producing darkness
7. **agglutinative** [pronounced: uh-gloot-n-ey-tiv]
pertaining to or noting a language characterised by combining morphemes (meaningful word elements) without fusion or change
8. **aegis** [pronounced: ee-jis]
protection; support
9. **cherubic** [pronounced: chuh-roo-bik]
of or having the nature of a cherub, or an angel represented as a rosy-cheeked child with wings; angelic
10. **toxophilite** [pronounced: tok-sof-uk-lahyt]
a devotee of archery; archer

DID YOU KNOW...



Striving to learn something new every day is a great way to keep your mind active. You'll be surprised how many facts you are capable of maintaining.

Information retrieval helps us exercise our brains...

- ⇒ cats can't move their jaw sideways
- ⇒ grapes explode when you put them in the microwave
- ⇒ it's physically impossible for pigs to look up at the sky
- ⇒ your most sensitive finger is your index finger (closest to your thumb)
- ⇒ 'Bookkeeper' and 'bookkeeping' are the only 2 words in the English language with three consecutive double letters
- ⇒ Venetian blinds were invented in Japan
- ⇒ the average golf ball has 336 dimples
- ⇒ the word 'Strengths' is the longest word in the English language with just one vowel
- ⇒ the movie 'Wayne's World' was filmed in two weeks
- ⇒ the Amazon rainforest produces half the world's oxygen supply
- ⇒ a group of frogs is called an army
- ⇒ a group of rhinos is called a crash
- ⇒ a group of kangaroos is called a mob
- ⇒ a group of whales is called a pod
- ⇒ a group of geese is called a gaggle
- ⇒ a group of owls is called a parliament
- ⇒ the first sailing boats were built in Egypt
- ⇒ Brazil is named after a tree
- ⇒ Brazil covers 50% of the South American continent
- ⇒ Brazil borders every country in South America except Chile and Ecuador
- ⇒ Hilton was the first international hotel chain
- ⇒ the brand Nokia is named after a place in Southern Finland
- ⇒ Monopoly is the most played board game in the world
- ⇒ 96% of candles sold are purchased by women
- ⇒ 42% of men and 25% women don't wash their hands after using a public toilet



in partnership with MSV Housing, funded by One Stockport

COOK-ALONG-WITH



Our new community project provides Stockport residents with the main ingredients needed to make our delicious healthy and hearty meals, you can also WIN some amazing kitchen related prizes. If you don't have a laptop to watch the videos, don't worry, you can borrow from our IT library...



sign up today

INVOLVEMENT@MSVHOUSING.CO.UK

www.msvhousing.co.uk/your-community/community-wellbeing/cook-along-with



Join Rainbow Roofs our LGBT+ Customer Group

As a proud member of HouseProud, we have partnered with other North West housing providers to create our LGBT+ customer group 'Rainbow Roofs'.

Meeting once a month, the group focuses on raising the voices of LGBT+ customers and issues impacting them. So far the group have explored:

- Hate crime and its impact on LGBT+ people
- Housing for older LGBT+ people
- LGBT+ calendar of events
- LGBT+ training for MSV colleagues

ALL WELCOME We are looking for MSV customers to represent us at this important group, whether you identify as LGBT+, or are someone who wants to support the amazing work being done. We are especially looking for any younger members who would like to lend their voice on matters affecting and impacting them.

Could our next member be you?

Contact Cath Coombe for more information

07876 841 977

Catherine.Coombe@msvhousing.co.uk



HouseProud



POSITIVE FUTURES

OPEN DAY

MONDAY 30 MAY 2022

12 PM - 2.30 PM

Positive Futures, **Space Manchester**
125 Great Western Street, Manchester, M14 4AA

BRAND NEW
FREE skills and
employment
training facility

we can help you with:

- training → apprenticeships
- skills development
- volunteering/work experience
- support to find employment

afternoon tea will be available - first come
first served basis - *plus* goody bags!



Positive Futures supports people of
all ages, living in our communities,
into employment



space
Manchester

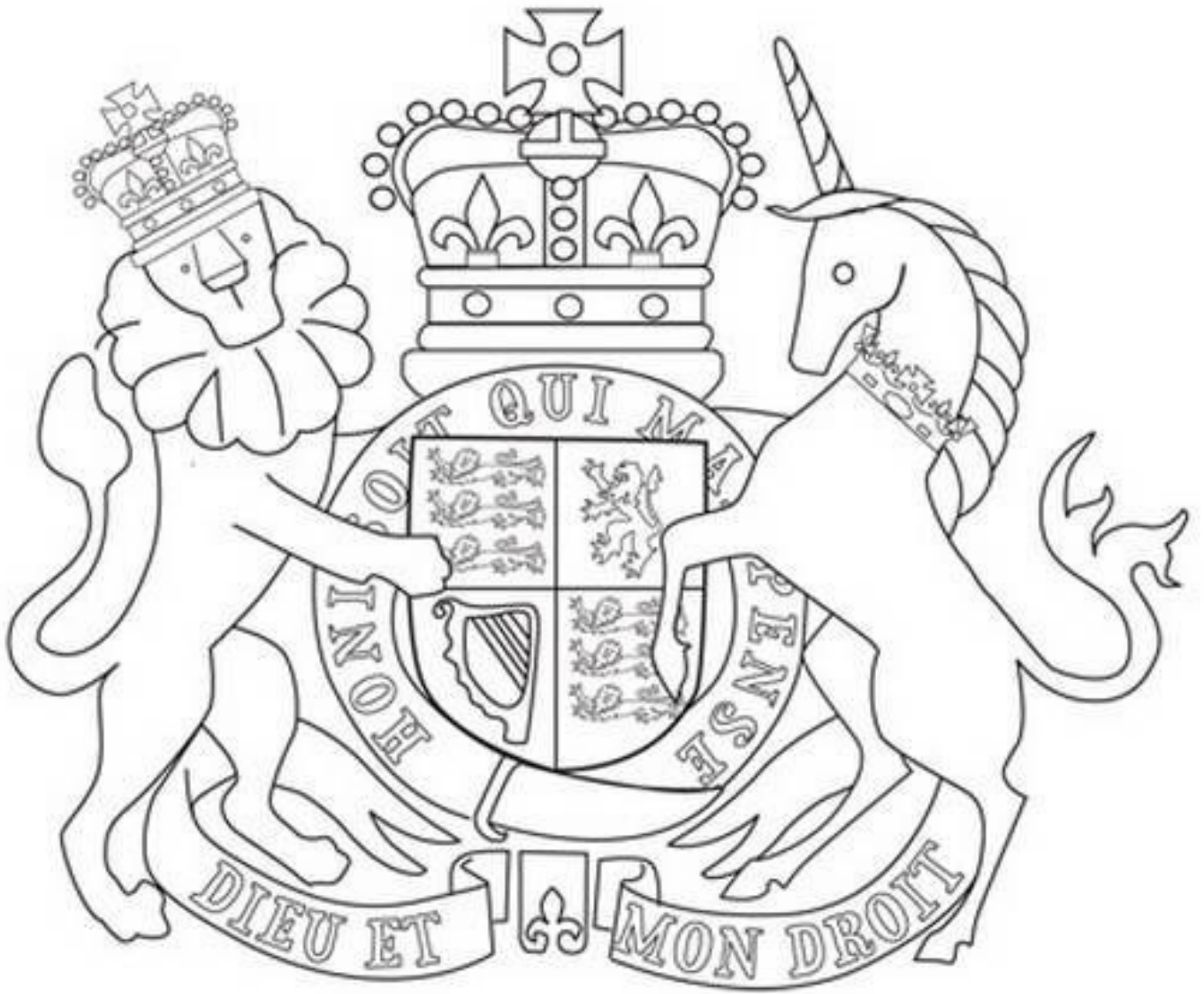
Come on down for a chat with our skills and employment officer
and other members of our customer engagement team!

 **contact Nat on 07786 960 241 for more info**

www.msvhousing.co.uk/positive-futures-employment-support-and-training/positive-futures


mosscare st vincent's





Platinum Jubilee Corgi





QUIZ ANSWERS

spoiler alert:
answers are from this point forward

ANSWER

WORD SEARCH

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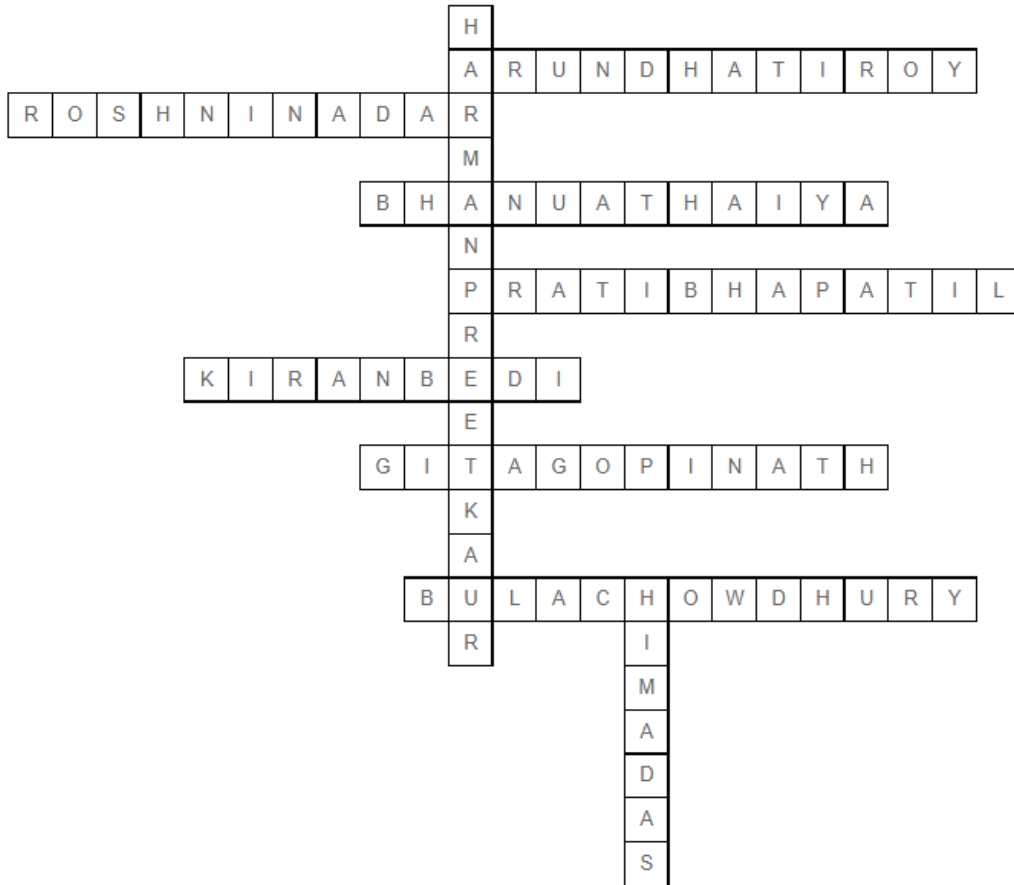
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COMMONWEALTH
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JUBILEE
PALACE
THRONE

CASTLE
CORGI
ENGLAND
LONDON
ROYAL
SEVENTY

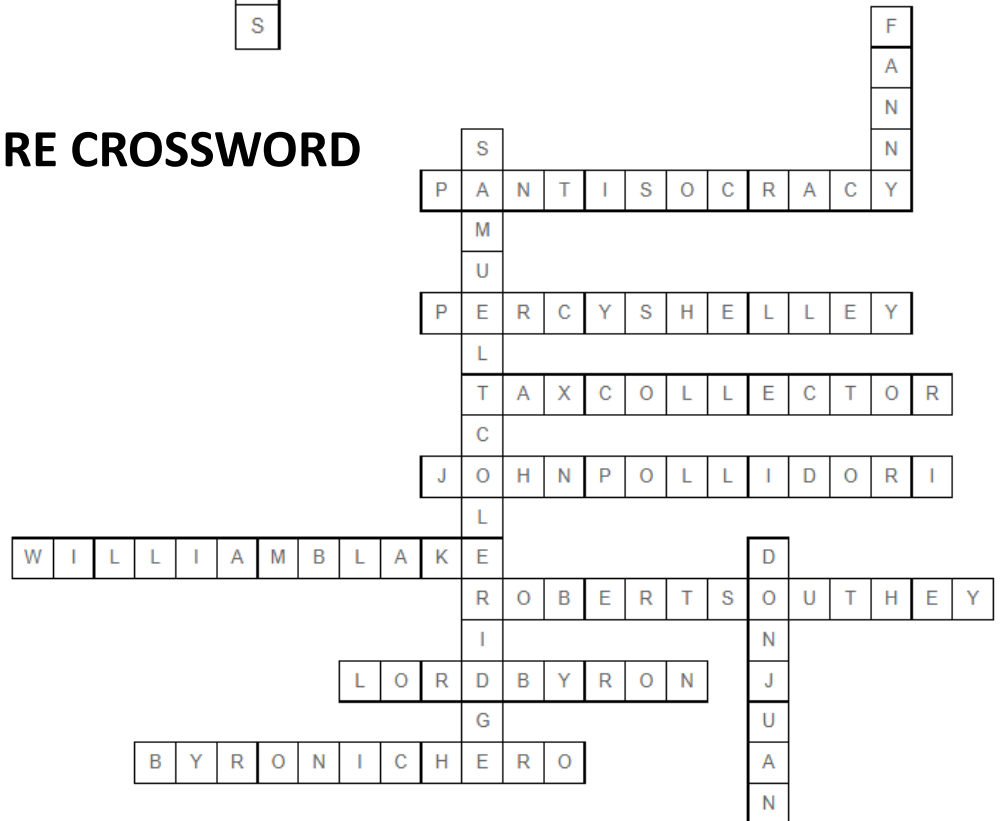
CELEBRATION
CORONATION
HORSES
PLATINUM
SANDRINGHAM
WINDSOR

ANSWER

CELEBRATING WOMEN CROSSWORD

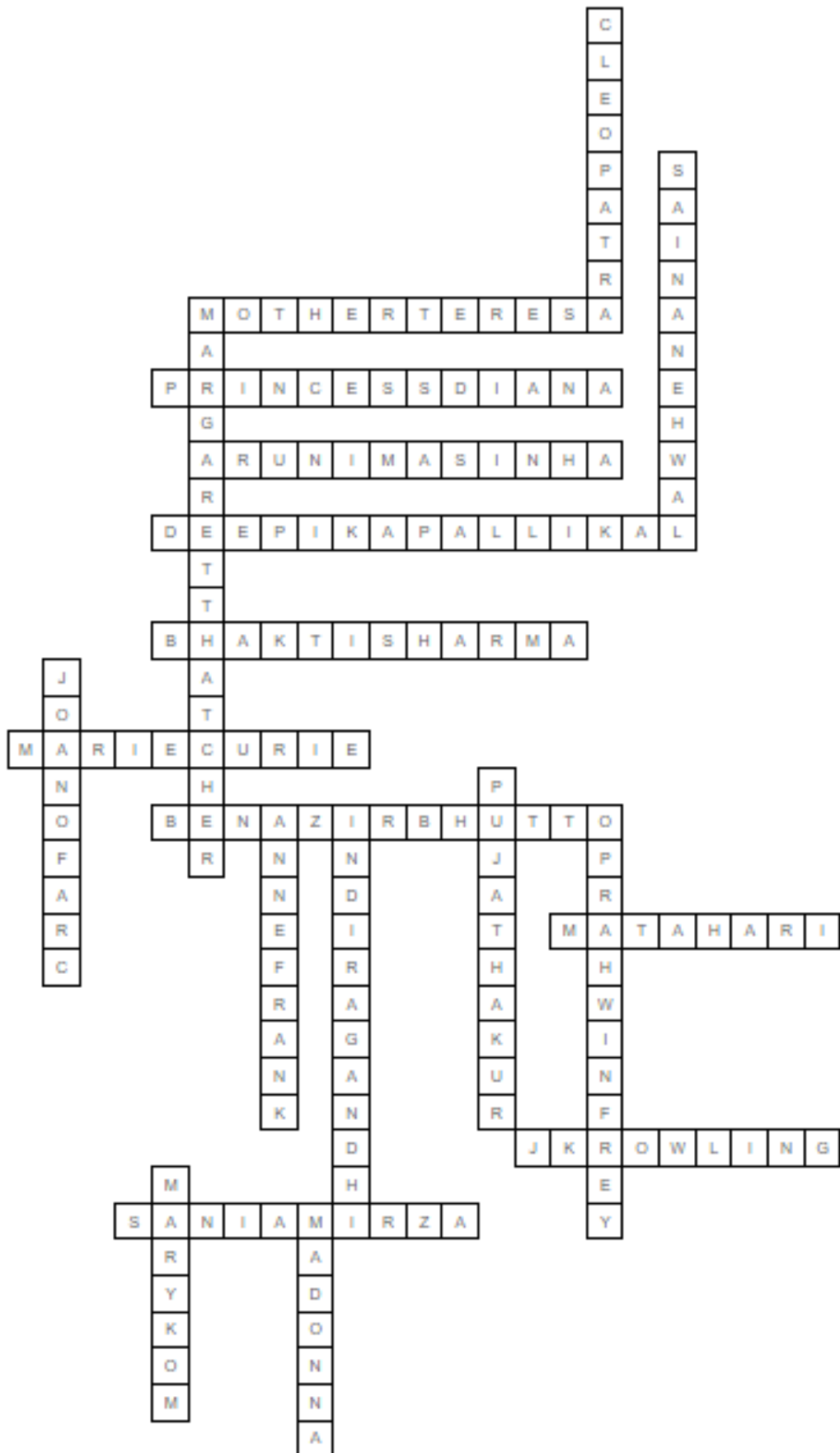


BRITISH LITERATURE CROSSWORD



ANSWER

FAMOUS WOMEN CROSSWORD



ANSWER

SUDOKU

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Stronger Together