

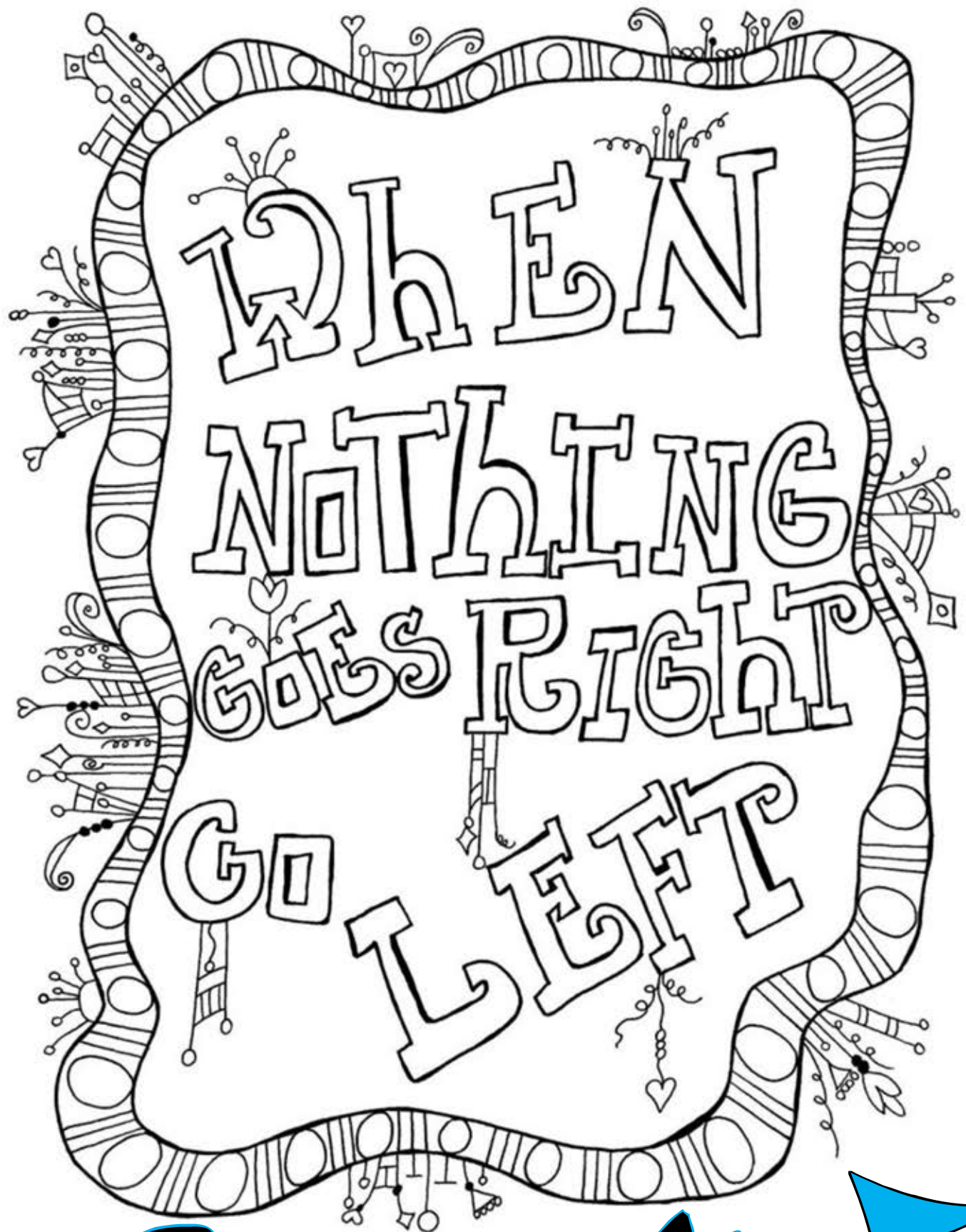


QAC Weekly

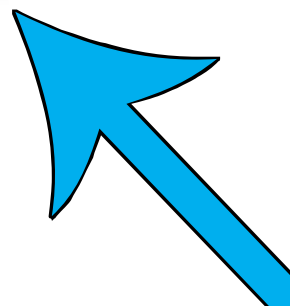
Issue 3



Monday



Colour Me

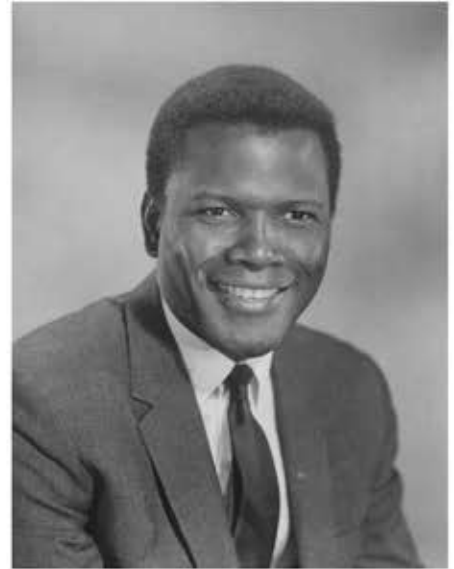


Monday

On This Day...

1964

For his performance in *Lilies of the Field* (1963), Sidney Poitier became the first black actor to win the Academy Award for Best Actor.



1640

King Charles I of England convened the Short Parliament, the first to be summoned in 11 years.

Notable Birthdays...



1906

Samuel Beckett
IRISH AUTHOR

1866

Butch Cassidy
AMERICAN OUTLAW



Monday

Recipe of the Day

Jamie Oliver's

"Keep Cooking and Carry On"

Two ingredient home made pasta

Ingredients:

- Flour
- Water

Method:

- Add flour into a bowl (the amount depends on the number of people you're cooking for).
- Add a splash of water.
- Mix the two ingredients together with a fork – if it's too sticky, add more flour.
- Once shiny and not overly sticky, it's already done.
- Roll it out until it's thin.
- Dust with a little bit of flour and roll out again.
- When it's shiny and not too sticky, it's done.
- Cut the pasta into half a centimetre-thick slices.
- Toss pasta between hands.
- Add to boiling water.



Monday

Easter Word Search



Word List

See if you can find the Easter related words in our word search.

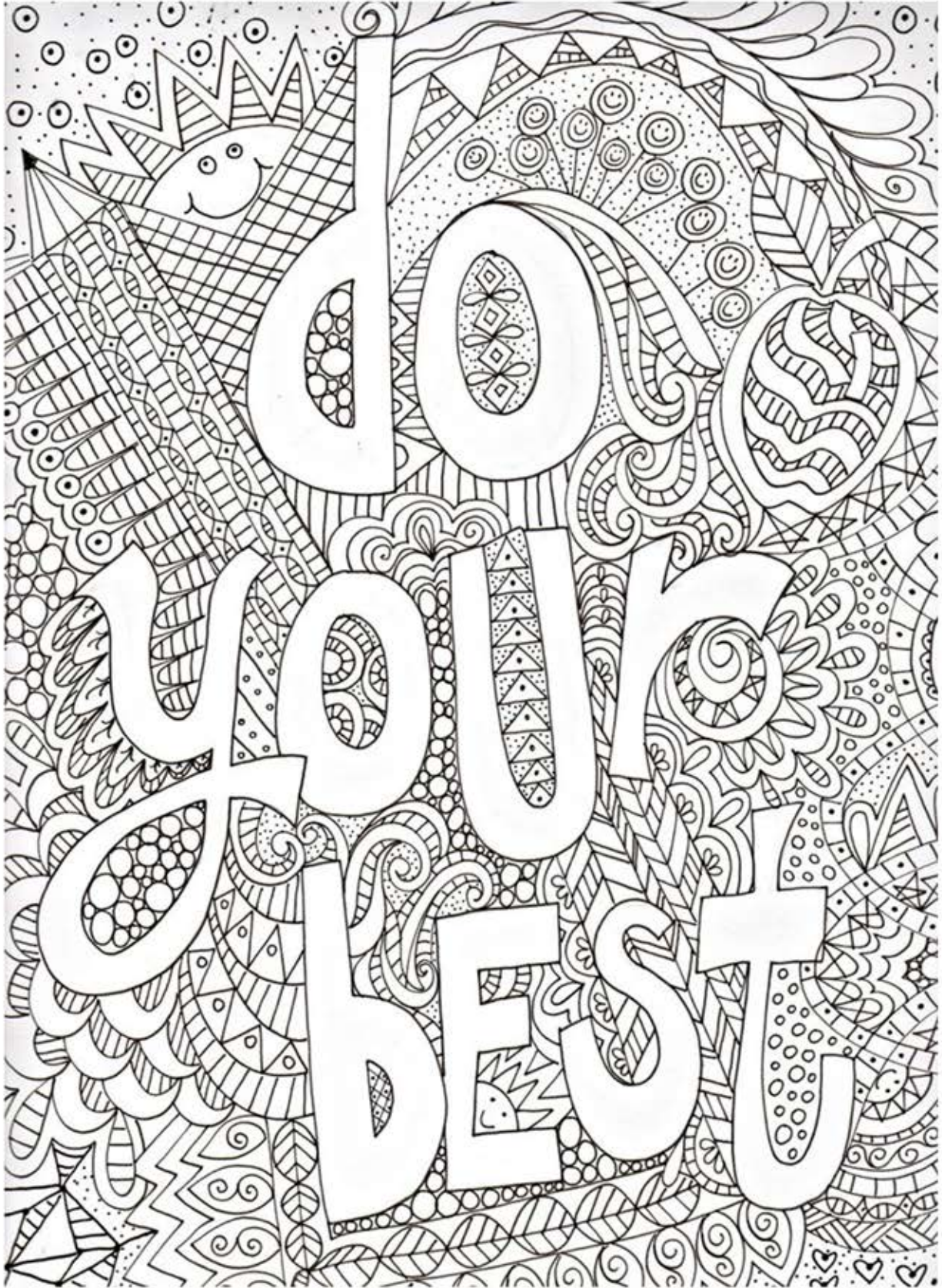
Basket
Easter
Parade
Treats

Bunny
Family
Sunday

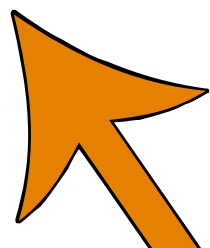
Candy
Hide
Tomb



Tuesday



Colour Me



Tuesday

On This Day...

2010

Eyjafjallajökull volcano in Iceland began sending ash plumes into the skies, disrupting air traffic for days across northern and central Europe.



1865

On this day in 1865, just after the effective end of the American Civil War, U.S. Pres. Abraham Lincoln was shot by John Wilkes Booth while attending a production at Ford's Theatre in Washington, D.C., and died the next morning.



Notable Birthdays...

1941

Julie Christie
BRITISH ACTRESS



1920

George Frideric Handel
**GERMAN-ENGLISH
COMPOSER**



Tuesday

Recipe of the Day

Jamie Oliver's

"Keep Cooking and Carry On" Easy Bread

Ingredients:

- 1 x 7 g sachet of dried yeast
- 1 kg strong bread flour , plus extra for dusting

Method:

- Pour 650ml of tepid water into a large bowl.
- Add the yeast and mix with a fork for a couple of minutes.
- Pour in most of the flour and half a teaspoon of sea salt, then use a fork to mix together until you can't move it anymore.
- Now get your clean hands in there and bring it together as a ball of dough, adding more flour as you need to stop your hands and the dough sticking.
- Transfer the dough to a flour-dusted surface and keep it moving, kneading, pushing and stretching it for 5 minutes, or until you have a silky and elastic dough.
- Use your floured hands to shape the dough into a rough ball, put it in a bowl, flour the top and cover with a clean, damp tea towel.
- Allow it to prove for about an hour or an hour and 30 minutes, or until doubled in size – ideally in a warm, draught-free place.
- Once the dough has doubled in size, knock the air out by punching it with your fist, then kneading for 30 seconds.
- You can now shape it or flavour it as required (folded, filled, tray-baked, whatever) and leave it to prove for a second time, for 30 minutes to an hour, or until it has doubled in size once more.

- Preheat the oven to 180°C/350°F/gas 4.
- Carefully transfer your bread dough to the oven and gently close the door.
- Bake for about 35 minutes, or until golden.
- You can tell if it's cooked by tapping its bottom – if it sounds hollow it's done; if it doesn't then pop it back in for a little longer.
- Once cooked, place your loaf on a cooling rack and allow to cool.



Tuesday

Easter Acrostic Poem

Easter is an important Christian holiday celebrating the resurrection of Jesus. Traditionally eggs are given at Easter which represents the empty tomb of Jesus. In modern times people like to have a family Easter egg hunt to find eggs hidden by the Easter bunny.

E _____

A _____

S _____

T _____

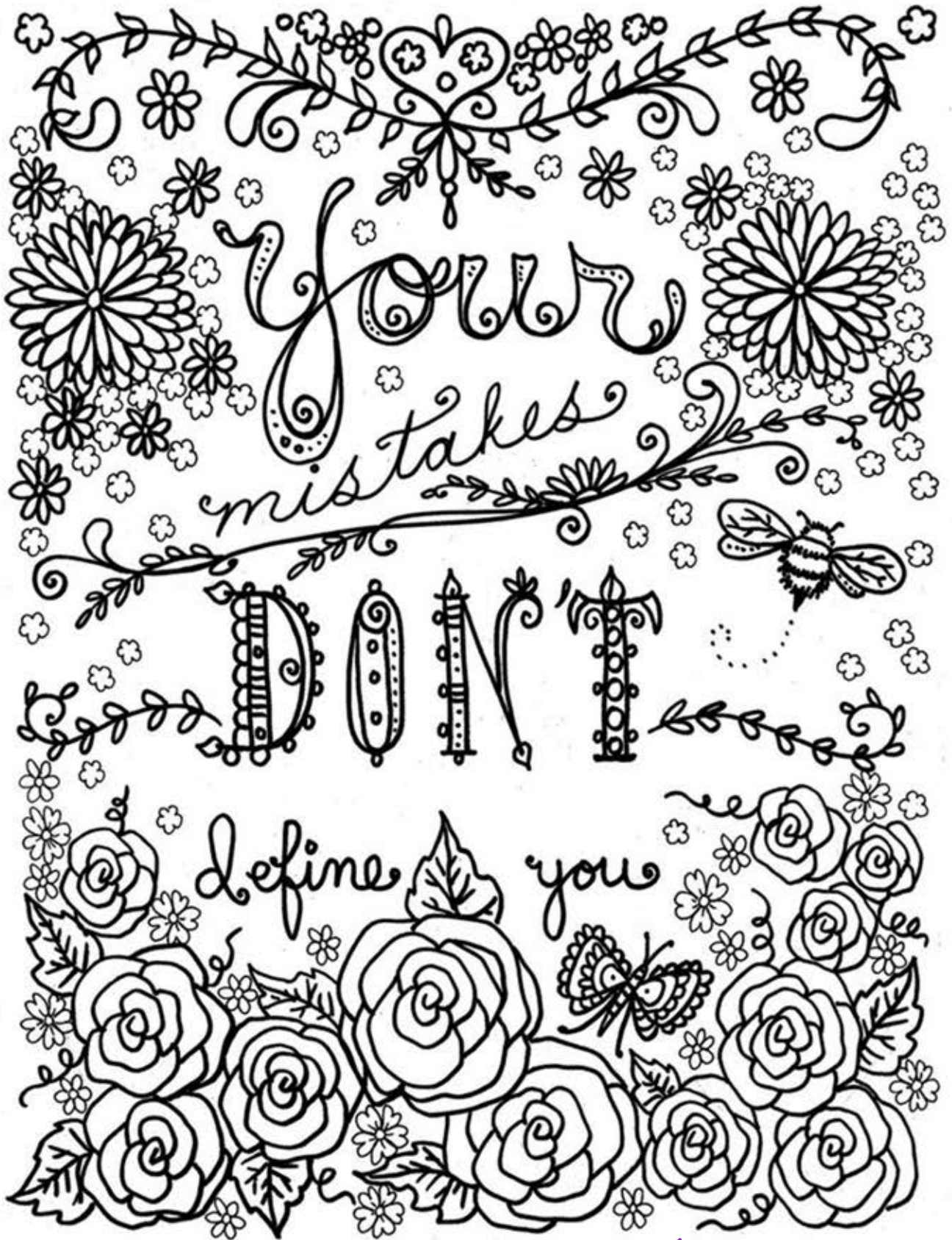
E _____

R _____

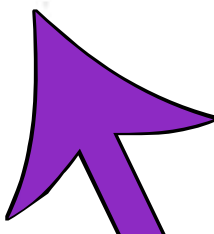


Try making a Easter themed acrostic poem. Each line of your poem should start with a letter from the word **EASTER**.

Wednesday



Colour Me



Wednesday

On This Day...

1989

Tragedy occurred at Hillsborough Stadium in Sheffield, when a crush of Liverpool football fans resulted in 96 deaths and hundreds of injuries.



1955

American fast-food pioneer Ray Kroc opened the first McDonald's franchise, launching an enterprise that would eventually become the world's largest



Notable Birthdays...

1959

Emma Thompson
**BRITISH ACTRESS AND
WRITER**



1452

Leonardo da Vinci
**ITALIAN ARTIST,
ENGINEER AND
SCIENTIST**



Wednesday

Recipe of the Day

Jamie Oliver's

"Keep Cooking and Carry On"

Chocolate Cake Without Eggs

Ingredients:

- 200 g soft unsalted butter, plus extra for greasing
- 200 g hazelnuts
- 200 g quality dark chocolate
- 200 g self-raising flour
- 200 ml semi-skimmed milk
- 200 g golden caster sugar

Method:

- Preheat the oven to 180°C/350°F/gas 4.
- Grease and line a deep non-stick 25cm x 25cm tray with greaseproof paper.
- If you don't have a non-stick tray, simply grease what you've got and dust it lightly with flour before lining with the paper.
- Blitz the nuts in a food processor until fine.
- With the processor still running, snap in the chocolate, then add the butter, followed by the flour and a pinch of sea salt.
- Pour in the milk, then add the sugar, letting the processor do all the work bringing it together.
- Once smooth and combined, use a spatula to help you tip the mixture into your lined tray, spreading it out evenly.
- Bake for 18 minutes on the middle shelf of the oven, or until crispy and spongy at the edges, but still a bit gooey and wobbly in the middle.

- Now, you can either serve it warm with an extra grating of chocolate, some fresh fruit and a dollop of yoghurt, a scoop of ice cream or even custard, and enjoy it like a pudding. Or, let it cool into more of a gooey brownie.



Wednesday

Spring Word Scramble

Spring is one of the four seasons that comes after Winter and before Summer. During the Spring the Earth's axis starts to tilt towards the sun so the days become longer and warmer. It is the time when hibernating animals wake up and flowers start to bloom,

orsucc

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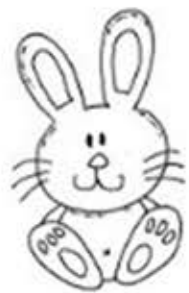
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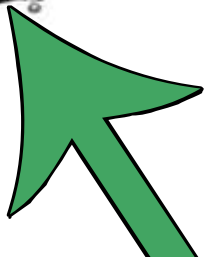


This Spring themed Word Scramble features **10** Spring themed words which have been scrambled. See if you can unscramble them to see what they are.

Thursday



Colour Me



Thursday

On This Day...

2003

At age 40, Michael Jordan, widely regarded as the best player in the history of basketball, played his last game in the NBA.



1912

On this day in 1912, American aviator Harriet Quimby became the first woman to fly across the English Channel, guiding her French Blériot monoplane through heavy overcast from Dover, England, to Hardelot, France.



Notable Birthdays...

1927

Benedict XVI
POPE



1889

Charlie Chaplin
BRITISH ACTOR,
DIRECTOR, WRITER AND
COMPOSER



Thursday

Recipe of the Day

Jamie Oliver's

"Keep Cooking and Carry On"

Easy Pan Pizza

Ingredients:

- 2 Cumberland sausages
- Olive oil
- 1 pinch of dried oregano
- ½ teaspoon fennel seeds
- 2 red onions
- 8 sliced jalapeños in brine
- 500 g self-raising flour , plus extra for dusting
- 50 g Cheddar cheese

Method:

- Preheat the oven to 240°C/475°F/gas 9 (full whack).
- Put a large non-stick, ovenproof frying pan on a medium-high heat.
- Squeeze the sausage meat out of the skins directly into the frying pan, with ½ a tablespoon of olive oil.
- Use a wooden spoon to roughly break up the meat.
- Add the oregano and fennel seeds, and stir-fry until the sausage meat is lightly golden.
- Peel and finely slice the onions then add to the pan with a pinch of sea salt and black pepper.
- Add the jalapeños and a splash of their vinegar.
- Cook on a medium heat for 5 to 10 minutes, or until the onions are soft and caramelised, stirring regularly.
- Meanwhile, for the dough, pile the flour into a bowl with a good pinch of sea salt.

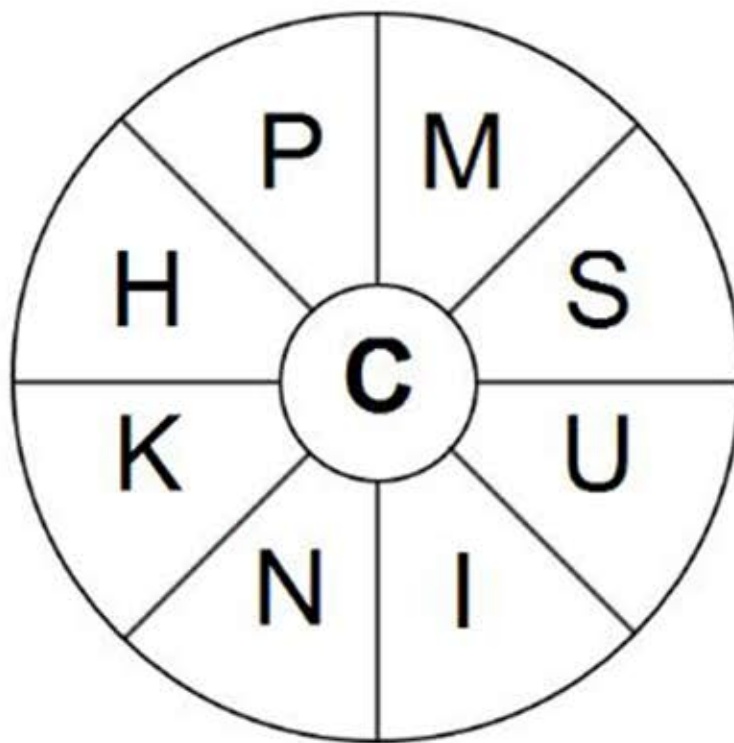
- Add up to 250ml of water, mixing until it comes together as a smooth, elastic dough.
- You want it to be pliable.
- Knead the dough on a lightly floured surface for a couple of minutes, then form into a rough round.
- Now, tip your topping out of the pan for a moment, returning the pan to a medium heat.
- Place the dough in the pan and – being careful not to touch the hot pan – use your fingertips to stretch out the dough to cover the base.
- Spoon the topping back over the pizza, spreading it out and pushing the sausage into the dough, then grate over the cheese.
- Turn the heat back up to medium-high and cook for 3 to 5 minutes, or until the base has started to crisp up.
- Transfer to the oven for 10 minutes, or until golden, puffed up and sizzling.
- Serve with a nice salad, if you like.



Thursday

Animals Word Wheel

There are many animals in the world. Animals can live in even the harshest environments such as the hot deserts and the cold Antarctic.



This Animals themed word wheel is made from a 9 letter Animals themed word. Try and find that word, then make as many words of any length as you can from these letters. You can only use each letter once, and each word must include the letter **C**.



Friday

Make
a
party
to
yourself
and
your
family

RALPH
WALDO
EMERSON

Colour Me



Friday

On This Day...

2003

Anneli Jäätteenmäki was sworn in as prime minister of Finland, which thereby became the second country (after New Zealand) to install a woman as head of both state and government



1970

The Apollo 13 command module—carrying James A. Lovell, Jr., Fred W. Haise, Jr., and John L. Swigert, Jr.—entered Earth's atmosphere and splashed down, ending one of the most tense chapters in space history; four days earlier an oxygen tank had exploded, threatening the lives of the three astronauts.



Notable Birthdays...

1975

Victoria Beckham
ENGLISH SINGER AND
DESIGNER

1957

Nick Hornby
BRITISH WRITER



Friday

Recipe of the Day

Jamie Oliver's

"Keep Cooking and Carry On"

Cauliflower Mac & Cheese

Ingredients:

- Cauliflower or whatever vegetables you have left lying around, such as leeks, fennel and celery
- Pasta
- Milk
- Leftover bread pieces
- Mustard
- Cheese

Method:

- Boil your pasta then drain, but keep the pasta water.
- Using the same pan you cooked your pasta in, put it on the heat.
- Chop up your veggies and don't worry about the technique.
- Add butter to your pan and fry off the veggies without them colouring.
- Finely slice the leaves from your cauliflower, add to the mix and fry off for five minutes until it softens up.
- Add one heaped tablespoon of flour and mix in. Add 1/2 carton of milk and 1/2 carton of water.
- Season with pepper and salt.
- Add a teaspoon of English mustard.
- Slice up the rest of the cauliflower into chunk and add. Grate your cheese (Jamie used leftover cheddar, halloumi, parmesan and feta), add to the pan, leaving some for topping, and turn off the heat.
- Blend sauce, put pasta into baking dish and pour sauce over the top.

- Add over the top the starchy cooking water saved from your pasta.
- Top pasta dish with remaining cheese.
- Take leftover bread and wrap in a tea towel, bash on work surface to create breadcrumbs and sprinkle on top of pasta.
- Cook in the oven at 180 degrees celcius for 50 mins until crunchy and golden



Friday

Dance Word Scramble

Dance has been around for a very long time. The first evidence of dance came from cave drawings in India that were more than 9,000 years old. There are many styles of dance today, people enjoy ballet, jazz, hip hop, ballroom and many others. Did you know that the longest ever conga was danced in Miami in 1988 when 119,986 people gathered together to join in the fun?

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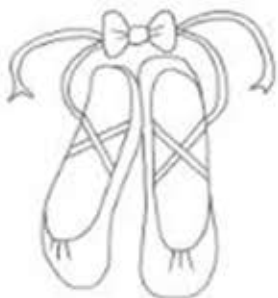
tjeibgrut

usqear endac

eiln

elybl

arbn



This Dance themed Word Scramble features **10** Dance themed words which have been scrambled. See if you can unscramble them to see what they are.

Biography

Douglas Bader

Group Captain Sir Douglas Robert Steuart Bader is one of the Royal Air Force's most famous pilots and his story has inspired countless people in many different ways.

He possessed many of the qualities that might be expected of a fighter pilot, especially determination to succeed in difficult circumstances, refusing to let the loss of both legs prevent him from flying Spitfires during the Second World War.

Douglas was born in London on 21 February, 1910. A good student, Bader won a scholarship to St Edward's School in Oxford. Following a visit to the RAF College at Cranwell, Bader set his sights on becoming a pilot and won a place as a cadet at Cranwell. During his time at Cranwell, Bader developed a reputation as a pilot of above average skill, albeit headstrong and inclined to challenge authority. An outstanding sportsman from school days, Bader excelled at rugby, cricket and also boxing and might have played rugby at national level, had it not been for his accident in 1931.

Bader was commissioned as an Officer in the Royal Air Force in 1930 and was posted to 23 Squadron at RAF Kenley. Bader's ability as a pilot was such that he was selected to fly in the Squadron's aerobatic display team at the prestigious RAF Hendon display in 1931 but he was also notorious for low level aerobatics. In December 1931, Bader crashed his Bristol Bulldog during an unauthorised low level aerobatic routine at Woodley while visiting the Reading Aero Club.

Though Bader survived the crash, he came close to death in the days afterward and his injuries were so severe that both of his legs were amputated. He was fitted with artificial "tin" legs and soon learned to walk without the use of a stick and was not only soon driving his car but also flying – on an unofficial basis. Though Bader was passed by the Central Flying School as perfectly able to fly, the lack of any provision in King's Regulations to deal with his case meant that he could not be passed as fit to fly and Bader was offered a ground commission. Unwilling to remain in the RAF as a ground-based officer, Bader resigned and found work with the Asiatic Petroleum Company (now Shell).

Never reconciled to civilian life, despite marriage to Thelma Edwards in 1933 and becoming a first class golfer, at the outbreak of the Second World War Bader applied to rejoin the RAF.



Photo of Douglas Bader

Biography

With pilots in short supply the Regulations were overlooked and by June 1940 Bader had been posted to command 242 Squadron, a unit that had suffered high casualties during the Battle of France. Determined to raise morale,

Bader's methods were typically uncompromising and he was responsible for transforming 242 back into an effective fighting unit.

During the Battle of Britain, Bader's aggressive and outspoken character and strong ideas on tactics brought him into conflict with his superior officers. Following the Battle, what became known as the "Big Wing" strategy favoured by Bader became the chosen strategy of Fighter Command as it was better suited to the offensive posture of 1941, however undoubtedly Hugh Dowding had been right to reject the strategy in the desperate days of 1940.

The character of Fighter Command's operations during the summer of 1941 suited Bader's aggressive character perfectly. Promoted to Wing Commander, Bader was stationed at RAF Tangmere from where he led the Tangmere Wing in sweeps over North West Europe aimed to bring the Luftwaffe into combat. By the summer of 1941, Bader had claimed 22 victories making him the fifth highest scoring pilot in the RAF.

However, on 9th August 1941 Bader failed to return from an operation when his aircraft was downed near Le Touquet, France. The circumstances of Bader's loss are uncertain –

Bader said that he thought that a German aircraft had collided with him, while General Adolf Galland said that Bader had been shot down by one of his pilots. Modern research suggests that Bader may have been a victim of 'friendly fire', accidentally misidentified and shot down by one of his fellow RAF pilots.

Whatever the cause, Bader bailed out from his damaged machine and parachuted to the ground but both his artificial legs were badly damaged.

Bader was captured by German forces and was taken to a hospital near St Omer where his damaged artificial legs were patched up.

General Adolf Galland offered safe passage to a British aircraft to deliver replacement legs by parachute drop. Unaware of the indomitable character of their prisoner, the German

hospital staff allowed Bader to retain his clothing and with the help of sympathetic locals broke out from the hospital. He was taken to a hiding place at the home of a local farmer but was betrayed and was re-arrested. Taking no further chances, the Germans put Bader under close guard and he was sent to prisoner of war camp in Germany, eventually ending up in the infamous Colditz camp as a result of his constant and unremitting hostility to his captors. Bader remained in captivity despite numerous escape attempts until Colditz was liberated in 1945.

Biography

Bader was promoted to Group Captain following his return to the UK but left the Royal Air Force permanently in February 1946. He returned to his former employer where he eventually became managing director of a subsidiary, Shell Aircraft, serving until 1969 when he left to become a member of the Civil Aviation Authority Board.

During the 1950s, a book and a film, "Reach for the Sky" chronicled his life and RAF career to the end of the Second World War. Bader's autobiography, "Fight for the Sky", appeared in 1973.

Bader campaigned for disabled people and in the Queen's Birthday Honours 1976 was knighted "for services to disabled people". He continued to fly until ill health forced him to stop in 1979. Bader died aged 72, on 5 September 1982, but his heroic memory remains an inspiration to many throughout the world.

The Douglas Bader Foundation, set up after his death to continue his work, continues to assist those who have lost limbs.

Museum Challenge

During the period of remote working and isolation, a number of our members of staff have been keeping spirits high by taking part in the #MuseumChallenge, recreating pieces of art using various household items available to them!

Below are some of the efforts submitted so far. Great work to everyone involved!



Cezanne's "Milk Jug and Fruits"

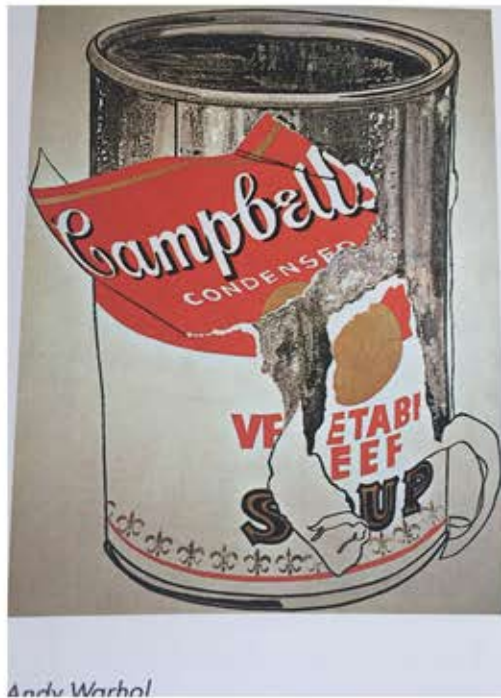


Recreation of a Frida Kahlo picture

Museum Challenge



Luis Melendez's "Still Life With a Plate of Azaroles, Fruit, Mushrooms, Cheese and Receptacles"

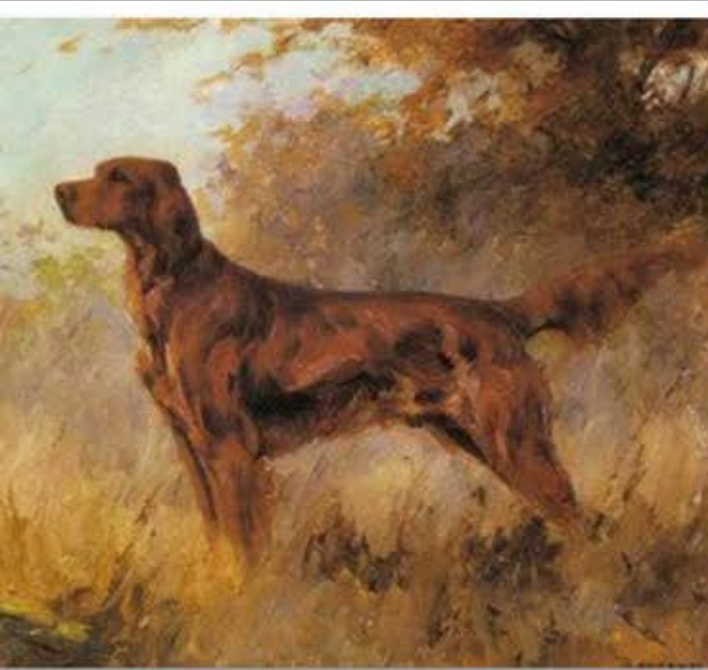


Andy Warhol's "Tin of Soup"



Vincent Van Gogh's
"Chair with Pipe"

Museum Challenge

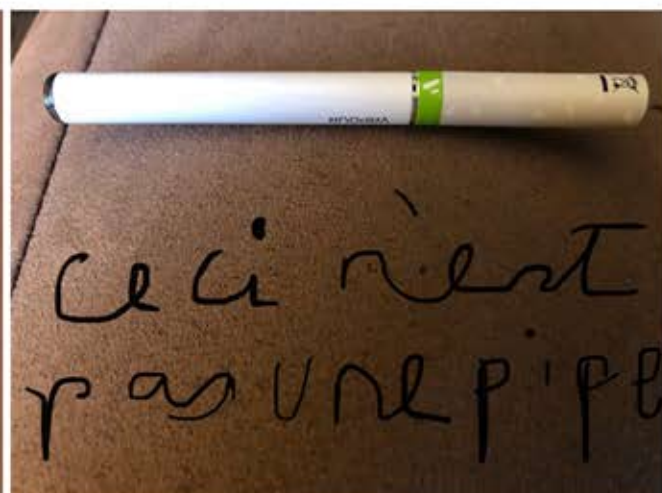


Percival Leonard's "A Red Setter"



Jozef Chelmonski's "Gossamer"

René Magritte's "The Treachery of Images"



Museum Challenge



Banksy's "Rage Flower Thrower"



René Magritte's "The Son of Man"