



**Catholic Diocese of Auckland**

# **Welcome to Kids Korner!** **A Journey through the Bible!**

STORIES, PRAYER AND SONGS WITH JESUS

*and* RECIPES AND ACTIVITIES

## **1st week of Advent** **Exploring our Faith with Children**

**Be careful! Always be ready! You don't know when that time will be.**

**It is like a man who goes on a trip. He leaves his house and lets his servants take care of it. He gives each servant a special job to do. One servant has the work of guarding the door. The man tells this servant always to be watchful. This is what I am now telling you.**

**You must always be ready. You don't know when the owner of the house will come back. He might come in the evening, or at midnight, or in the early morning, or when the sun rises.**

**He might come back quickly. If you are always ready, then he will not find you sleeping.**

**I tell you this, and I say this to everyone: 'Be ready!'"**



Click on the picture and follow the link



Click on the picture and follow the link

**St Andrew, apostle**



Click on the picture and follow the link

St Francis Xavier, priest



Click on the picture and follow the link

Inspirational Story of the week

The Black Spot



Click on the picture and follow the link

***“Do not be anxious about anything, but in everything, by prayer and petition, with thanksgiving, present your requests to God. And the peace of God, which transcends all understanding, will guard your hearts and your minds in Christ Jesus.” Philippians 4:6-7***

# Child Friendly Christmas Rice Salad

## Ingredients

- 1 Cup long grain white rice
- 3 Courgette
- 1 Red Capsicum
- 3 Cups baby spinach leaves
- 1 Pomegranate
- 1/4 Cup mayonnaise
- 1 TBSP spiced fruit chutney
- 1 TBSP lemon juice
- Salt and pepper

## Instructions

1. Put a large pot of salted water onto boil
2. Once boiling add your long grain rice, rapid boil for 10-15 mins until tender
3. Drain and rinse with cold water to bring down the temperature quickly. (If you are not preparing the salad straight away, refrigerate
4. Grate courgette
5. Finely slice red capsicum
6. Finely slice baby spinach leaves
7. Remove seeds from the pomegranate
8. Mix Mayonnaise, Chutney and Lemon Juice together
9. In a large bowl mix this with the cooled rice.
10. Season the rice with salt and pepper to taste
11. Add all of the prepared vegetables and 3/4 of the pomegranate seeds to the rice and mix
12. Spoon onto a serving dish and sprinkle with the remaining pomegranate seeds



# Mandarin Muffins with Dates

## Ingredients

- 4 mandarins peeled (seedless will be best)
- 1 Egg
- 1/4 Cup Maple syrup
- 1/3 Cup Olive oil
- 1 Cup Flour
- 1 1/2 tsp Baking Powder
- 1/2 Cup Bran
- 1/2 Cup chopped dates
- Mandarin segments for decoration

## Instructions

1. Place the first 4 ingredients in a food processor and whizz
2. In a separate bowl, sift flour and baking powder
3. Add bran, mix
4. Pour in liquid ingredients, mix gently until just combined
5. Gently stir in the chopped dates
6. Spoon into greased muffin trays (This mix made 12 muffins using a 1/4 Cup pan)
7. Top with a mandarin segment
8. Bake at 180 degrees celsius for 15-30 mins (It will be dependent on the size of the muffins.) Muffins are cooked when they spring back when you press them gently in the centre



# The Waiting Place

"Therefore keep watch because you do not know when the owner of the house will come back—whether in the evening, or at midnight, or when the rooster crows, or at dawn. Mark 13:35 (NIV)

Based on Mark 13:32-37 (NIV)



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

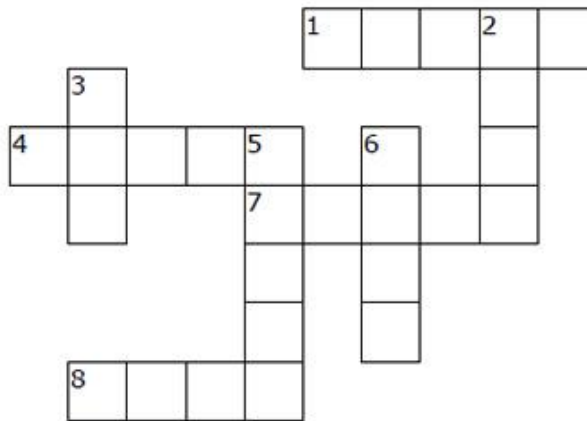
COME	CHARGE	MIDNIGHT	TIME	SERVANTS
ROOSTER	DAY	SLEEPING	HOUSE	DAWN
GUARD	WATCH	EVENING	OWNER	HOUR
ALERT	CROWS	ANGELS	KNOW	HEAVEN

# Be Prepared

So you also must be ready, because the Son of Man will come at an hour when you do not expect him.

Matthew 24:44 (NIV)

Based on Matthew 24:42-44



## ACROSS

1. The time of day when it is dark
4. To keep an eye on; to guard
7. The person who has something such as property
8. A particular moment in the day, such as eight o'clock

## DOWN

2. A period of sixty minutes
3. A period of 24 hours
5. The place where a person or family lives
6. To have information about something; to be aware of something

TIME	OWNER	WATCH	HOOR
KNOW	HOUSE	DAY	NIGHT