

Catholic Diocese of Auckland



Welcome to Kids Korner!

A Journey through the Bible!

STORIES, PRAYER AND SONGS WITH JESUS

RECIPES AND ACTIVITIES

17th SUNDAY in OT

Exploring our Faith with Children

Celebrating St Joachim and Anne parents of Blessed Virgin Mary & St Peter Chrysologues, bishop, doctor & St Martha & St Ignatius of Loyola, priest

One day, just before the great feast of Passover, Jesus crossed over Lake Galilee, which was also known as Lake Tiberius.

A large crowd had watched him work miracles to heal the sick, and those people followed him. He climbed the hillside and he and his friends sat down. He looked up and saw the crowd coming towards him.

“Where are you going to buy bread to feed a crowd like this?” he asked Philip.

“If you spent \$100 on bread,” said Philip, “it wouldn’t be enough—they’d only get a bite each!”

Andrew said,

“There is a boy here with 5 small barley loaves and 2 fish. Do you think that’s enough for a crowd like this?”

It was a grassy spot and the five thousand people who had gathered there sat down on the grass.

Jesus took the boys loaves, said Grace over them, and gave them out to the people sitting there.

He did the same with the fish too.

Everyone had as much as they wanted.

Loaves and Fishes



Click on the picture and follow the link!

Loaves and Fishes song



Click on the picture and follow the link!

St Joachim and St Anne, parents of Blessed Virgin Mary July 26th



Click on the picture and follow the link!

St Martha July 29th



Click on the picture and follow the link!

St Ignatius of Loyola July 31st



Click on the picture and follow the link!

The healing touch of a Hug!



Click on the picture and follow the link!

Welsh 'rabbits'

Welsh rarebit is a slightly enriched version of cheese toast but kids will probably enjoy this version of 'rabbit'.

Ingredients:

Makes: 1 portion

1/3 cup grated cheddar
1 egg yolk
1 teaspoon cream or milk
2 or 3 drops Worcestershire sauce (or to taste)
Pepper, to season
1 English muffin, split and lightly toasted

To decorate:

Peas, thin slices of carrot or snow peas, 1 black olive (pitted and halved), 1 spring onion a few fresh chives to garnish.



Directions:

Preparation: 5min › Cook: 4min › Ready in: under 10 minutes

1. Preheat the grill to high.
2. Put the cheese, egg yolk, cream and Worcestershire sauce into a bowl and mash together.
3. Season to taste with pepper.
4. Spread the cheese mixture on the cut sides of the toasted muffin, spreading right to the edges.
5. Place the cheese-topped muffin halves about 3 inches away from the heat source (one rack down from normal grilling position).
6. Grill for 3 to 4 minutes, until the cheese has melted and is golden and bubbling.
7. Decorate the cooked muffin halves with peas for eyes and strips of carrot or snow peas for ears, half an olive for a nose, chives for whiskers, and spring onion for teeth.
8. Serve immediately.

Rainbow cupcakes

Ingredients:

Serves: 12

1/2 cup (125g) caster sugar
125g unsalted butter
2 eggs
1 cup (125g) self-raising flour
1 teaspoon vanilla essence
3 tablespoons milk
4 bottles food colouring, red, blue, yellow, green



Directions:

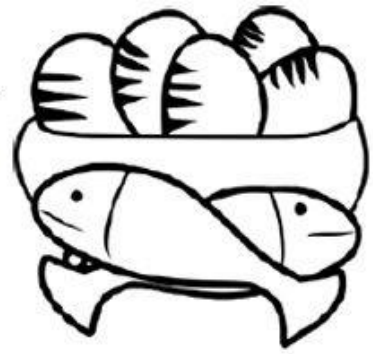
Preparation: 30min › Cook: 15min › Ready in: 45min

1. Preheat oven to 200 degrees centigrade.
2. Line a 12 hole cupcake tray with cake cases.
3. Cream the sugar and butter until pale and fluffy.
4. Beat the eggs in one at a time adding a little flour in each time until the ingredients are mixed.
5. Add the vanilla essence and mix. Then add the milk 1 tablespoon at a time mixing after each addition.
6. Divide the mixture into 6 bowls:
In Bowl 1 - Add half a cap of red colouring
In Bowl 2 - Add half a cap of red and half a cap of yellow
In Bowl 3 - Add half a cap of yellow
In Bowl 4 - Add half a cap of green
In Bowl 5 - Add half a cap of blue
In Bowl 6 - Add half a cap of blue and half a cap of red
Mix colouring into each mixture after adding.
7. Divide the purple mixture between the 12 cases. Repeat with the other mixtures in this order: Blue, Green, Yellow, Orange, Red.
8. Bake in the preheated oven for 10-15 minutes.

Jesus Feeds the 5000

Jesus then took the loaves, gave thanks, and distributed to those who were seated as much as they wanted. He did the same with the fish. John 6:11 (NIV)

The puzzle is based on John 6:1-14



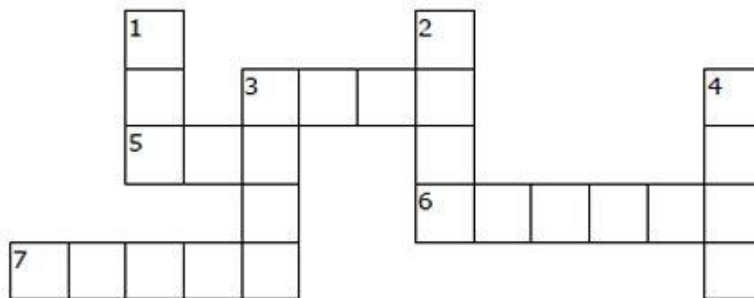
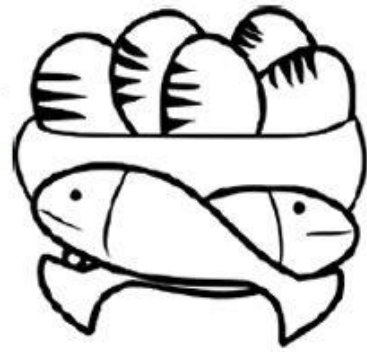
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JESUS	BASKETFULS	SATISFIED	CROWDS	LOAVES
THANKS	LEFT	FOLLOWED	PEOPLE	TOWNS
TWELVE	HEALED	FISH	BOAT	SICK

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ACROSS

3. The number that comes after four and before six
5. The number equal to one plus one
6. Pieces of bread shaped and baked in a single piece and sliced for eating
7. A basic food made from flour, water, and yeast mixed together and baked

DOWN

1. To take food into your mouth, chew, and swallow it
2. To cure someone of illness or disease; to make someone well again
3. What we eat to give us energy and to help us grow strong bodies
4. An animal without legs that lives in water

FOOD	FIVE	HEAL	TWO
LOAVES	BREAD	EAT	FISH

