

TWENTY-EIGHTH SUNDAY in OT
Exploring our Faith with Children
Celebrating our October Saints

Jesus was on his way to Jerusalem.
He was passing through a village on the borders
of Samaria and Galilee when he met ten men - all lepers.

“Jesus, Sir” they shouted, “take pity on us”

Jesus saw them and he called out:

“You know the law for lepers who are cured, go show yourself to
the priest.”

Off they went and as they walked along the road, they realised
that they were lepers no longer, they had been cured.

One of the men turned back to say thank you.
He kept shouting, “praise be to God”, he then fell down on his
knees in front of Jesus and thanked him.

This man was the only one of the ten who wasn't a Jew, he was
from Samaria.

Jesus asked:

“Weren't there ten lepers cured?

What has happened to the other nine?

Was this foreigner the only one who could come back and say
thank you to God?”

Then Jesus looked at the man and said,

“Get up and go home, it is your trust in me that has made you
well.”

**Don't Forget
to Thank
Jesus.**

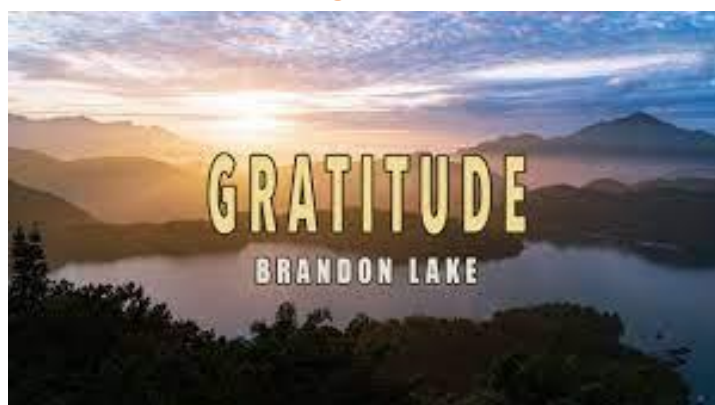
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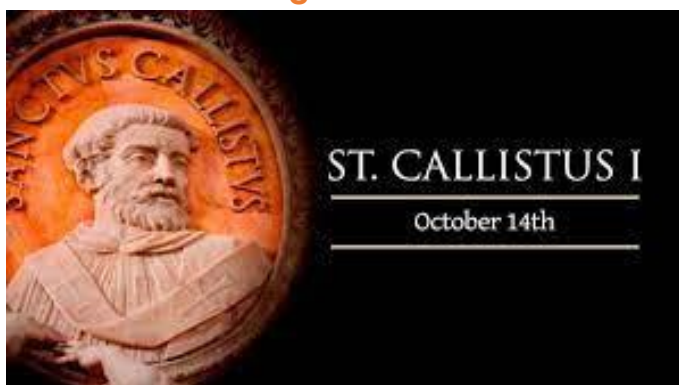


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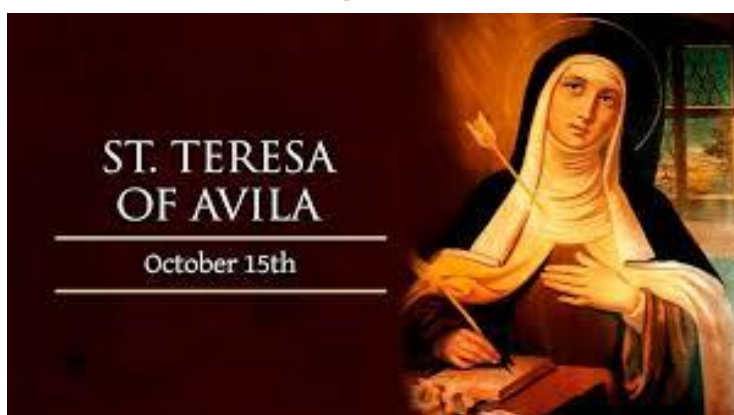


Day of Prayer to Respect Life

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Click on the image and follow the link

"Believe in the Value of Gratitude"



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Broccoli & Corn Fritters

Ingredients

Eggs - 4

Red onion, finely chopped - 1/2

Broccoli, finely chopped - 1 cup

Canned corn, drained - 420 g

Self-raising flour - 2 Tbsp

Salt, to season

Pepper, to season

Oil - 2 Tbsp

Lemon Yoghurt Sauce

Plain yoghurt - 1/2 cup

Lemon zest - 1 tsp

Lemon juice - 2 Tbsp

Add items to trolleyPrint

Method

- In a large bowl, whisk eggs and add onion, broccoli, corn and flour. Season well and mix to combine.
- Heat oil in a medium fry pan over medium heat.
- Spoon tablespoons of mixture into the pan, leaving room for spreading. Cook for 2-3 minutes each side.
- To make the yoghurt sauce, mix all the ingredients together in a small bowl.



Easy Brown Rice Pudding

Ingredients

Microwave brown rice pouches - 500 g

Vanilla essence - 1 tsp

Trim milk - 2 cups

Maple syrup - 1 Tbsp

Cinnamon - 1 tsp

Ripe bananas, mashed - 2

Frozen mixed berries - 1 cup

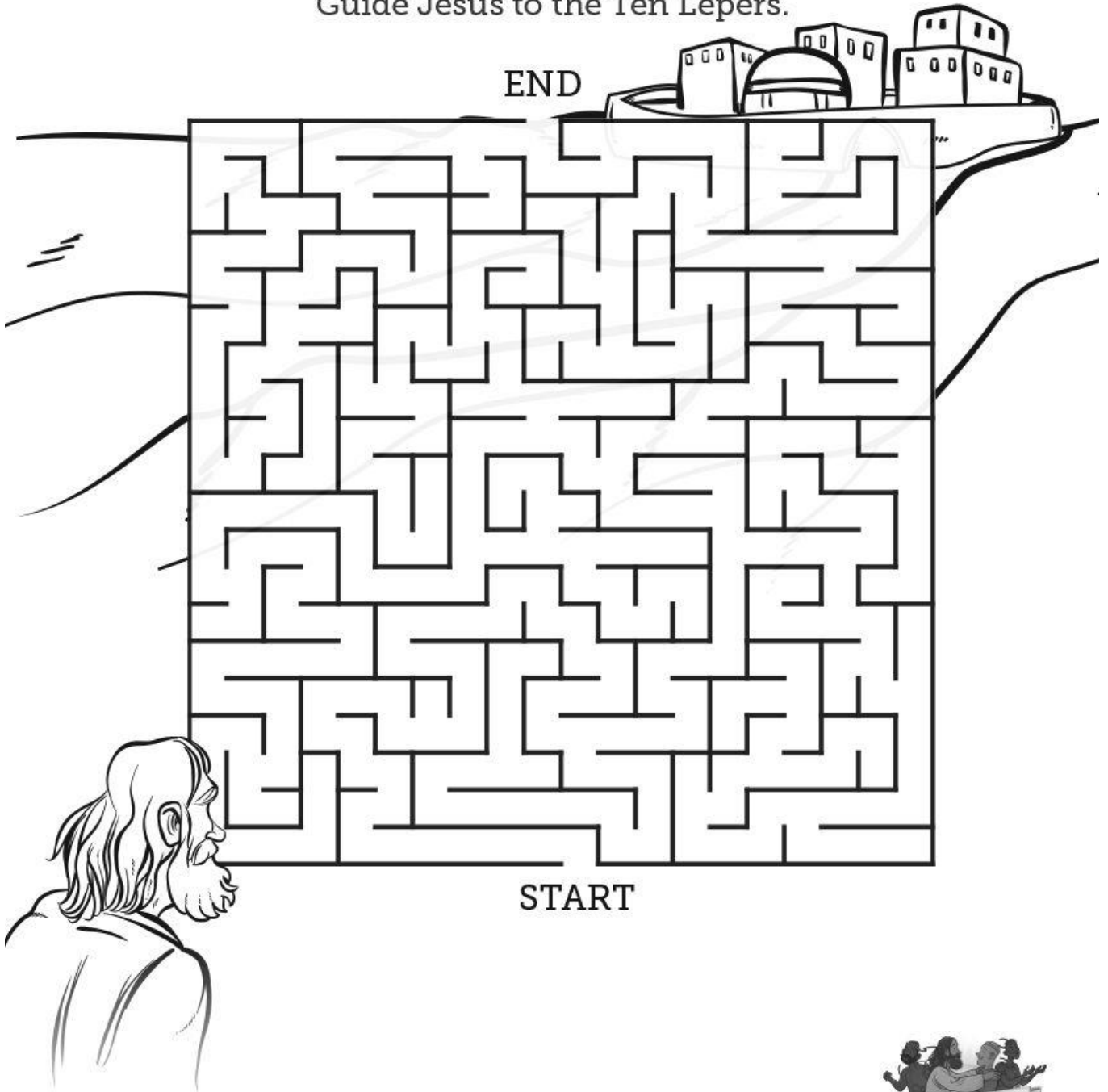
Method

- Prepare rice according to packet instructions.
- In a medium heatproof bowl, add all ingredients except the mixed berries. Stir to combine, then microwave for 5 minutes.
- Stir through frozen mixed berries and let stand for 2 minutes so berries defrost. Serve warm.
- Tip: Using brown rice instead of white rice increases the whole grain content of this classic dessert.



JESUS HEALS THE TEN LEPERS

Guide Jesus to the Ten Lepers.





Sunday's Gospel

The Cleansing of Ten Lepers



Find the hidden words

Village
Jesus
Lepers
Master
Pity
Voice
Priests
Feet
God
Samaritan
Faith
Nine



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

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Stand up and go;
your faith has
saved you.

Ten were
cleansed,
were they
not? Where
are the
other nine?

Luke 17:17

