

Celebrating Third SUNDAY of EASTER

Exploring our Faith with Children

Remembering B.R Ambedkar 14th April- National Titanic

day April 15th- World Haemophilia Day 17th April- World

Heritage Day 18th April

Celebrating our April Saints

The disciples who had met Jesus on the road to Emmaus were telling the others what happened when suddenly Jesus appeared among them.

At first they were terrified, because they thought they had seen a ghost! Then Jesus said to them,
“Peace be with you,”

And seeing that they were still scared he added,
“do not be afraid. Why do you doubt what you can see? Please, look at my wounds and see That I am not a ghost. Touch me. A ghost has no flesh or bones as I have!”

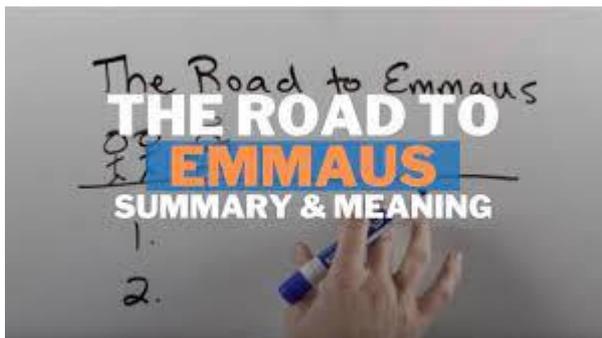
The disciples were overjoyed but still filled with disbelief. Then Jesus asked for something to eat, and they watched as he ate some grilled fish. Then he began to explain the scriptures to them, so that they finally understood what scripture had said about the Messiah suffering and rising after three days. Jesus said to them,
“You are my witnesses because you have seen all these things happen.”



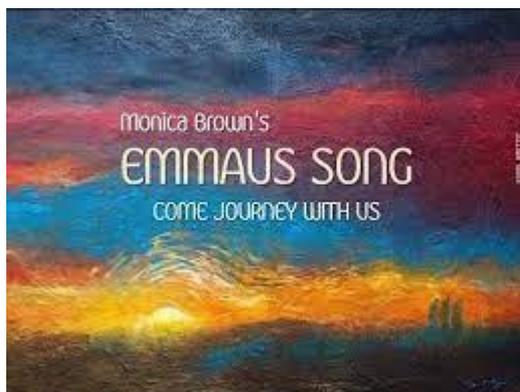
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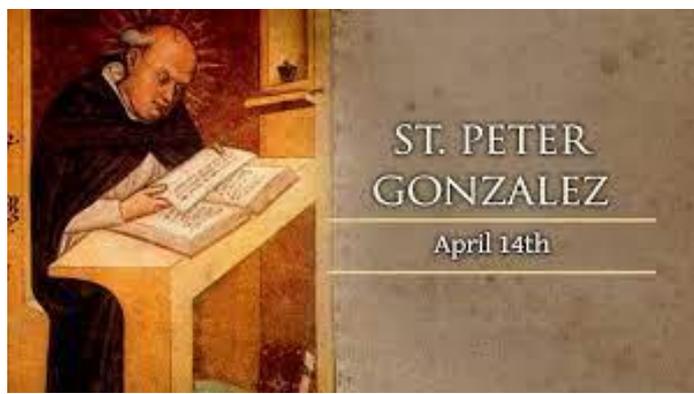
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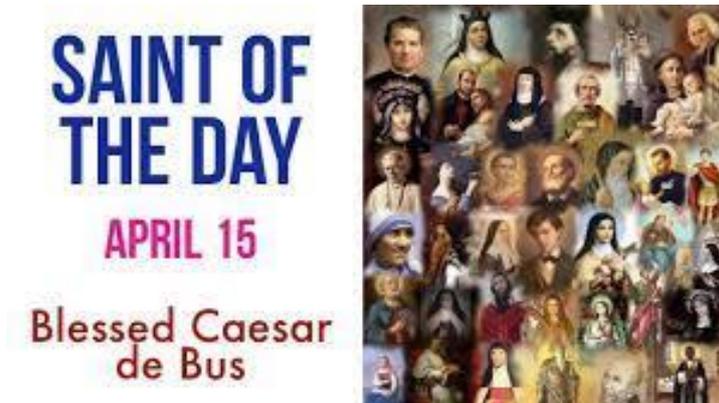
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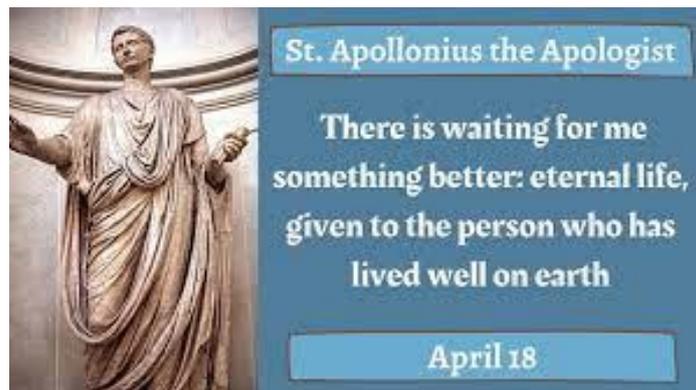
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Called to Walk with Death Row Inmates - Inspiring Stories for Vocation

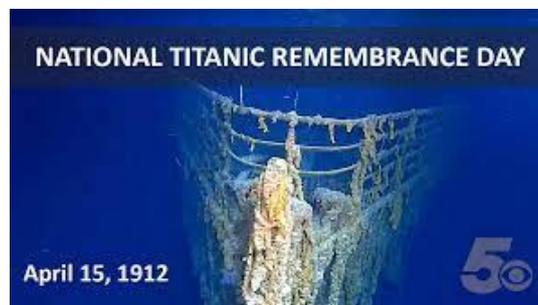


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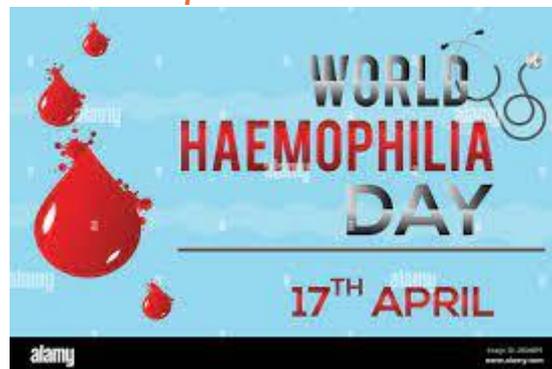
Remembering B.R Ambedkar 14th April- National Titanic day April 15th- World Haemophilia Day 17th April- World Heritage Day 18th April



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Vegetable Packed Topside Pie

Ingredients

Beef topside - 500 g
Onion, chopped roughly – 1
Carrots, chopped roughly - 2
Beef stock - 1 cup
Worcestershire sauce - 2 Tbsp
Brown sugar - 2 tsp
Butter - 2 Tbsp
Flour - 1/4 cup
Frozen peas - 1 cup
Mashed Potatoes
Medium potatoes - 4
Milk - 1/4 cup
Butter - 1 Tbsp



Method

- Preheat the oven to 150°C (130°C fan-forced).
- Into a casserole dish, place the topside, onion, carrots, beef stock, Worcestershire and sugar. Place into the oven for 2 hours or until tender and shred with a fork. Shred the meat into the juices.
- In a pot, melt the butter. Add the flour and cook for 2 minutes. Slowly add 2 cups of the liquid from the casserole dish to make the sauce. Add in the vegetables and roughly half of the meat. Season with salt and pepper. Spoon into the casserole dish and sprinkle in the peas.
- For the mash, boil the potatoes in salted water until soft. Drain and mash with the milk and butter. Dollop and spread evenly on top of the pie.
- Preheat the oven to 180°C (160°C fan-forced).
- Place the casserole dish into the oven for 15 minutes to heat through.

Quick Whole Orange Cake

Ingredients

Oranges – 2
Eggs - 3
Sugar - 1 cup
Vanilla paste - 1 tsp
Self-raising flour - 1 3/4 cups
Yoghurt - 1/2 cup
Butter, melted - 100 g
Extra yoghurt to serve
Syrup
Sugar - 1/4 cup
Zest and juice from orange above



Method

- Preheat an oven to 170°C (150°C fan forced). Grease and line a 20cm cake tin with paper.
- Cut one and a half oranges into small pieces, including the orange skin. Remove any pips. Blitz in a blender to a smooth pulp. Zest and squeeze the remaining half orange for the juice to use in the syrup later.
- With an electric beater, place the eggs, sugar and vanilla paste, beating until light and fluffy. Add the flour, yoghurt and butter, mixing again until smooth. Fold in the orange pulp. Pour into the tin and smooth the top.
- Bake for 60 minutes or until a skewer comes out clean.
- While the cake cooks, make the syrup. In a small pot combine the zest, juice and sugar, bringing to a simmer for 4 minutes. Cool slightly before pouring onto the warm cake.

On the Road to Emmaus

Then their eyes were opened and they recognized him.
 Luke 24:31a (NIV)

The puzzle is based on Luke 24:13-35 (NIV).



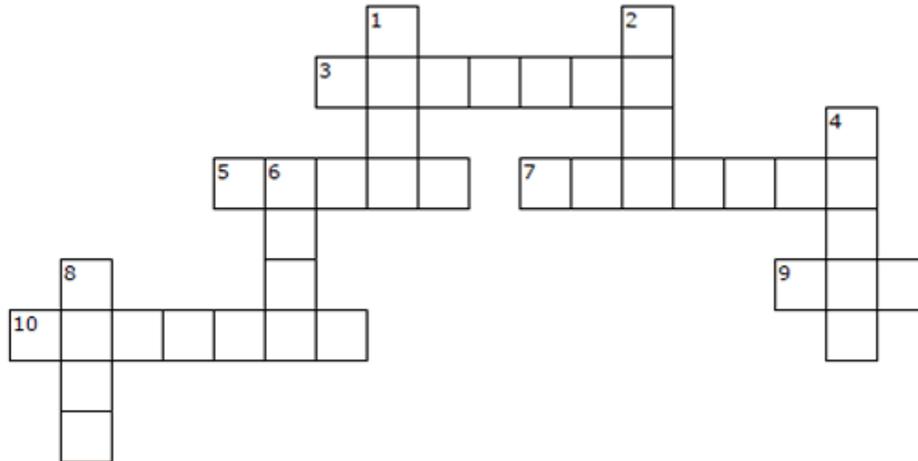
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 V O D H L I F G J S E C R O E
 Q P E A Y N I Q I H Y Q T G U
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 J E I S E O Z K F I L C K G R
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 B P K T T A H T V K U U S K E
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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

WALKED	JESUS	SUFFER	CRUCIFIED
MOSES	BREAD	BELIEVE	VISITOR
THANKS	FOOLISH	PROPHET	EYES
CLEOPAS	OPENED	VILLAGE	EMMAUS

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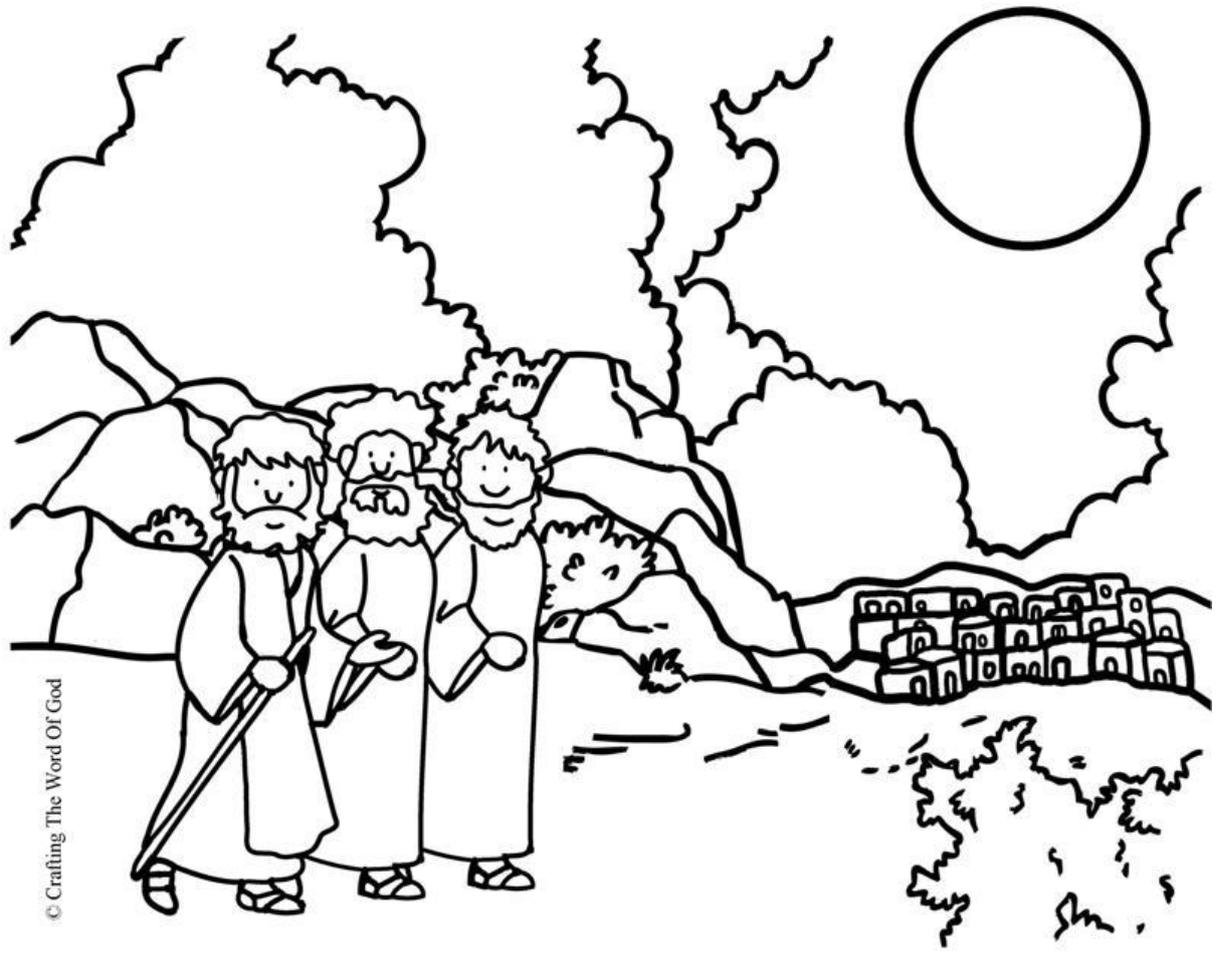
ACROSS

3. To put to death on a cross
5. The Old Testament man who received the Ten Commandments from God
7. A person who visits
9. A period of twenty four hours
10. Carrying on a conversation with someone

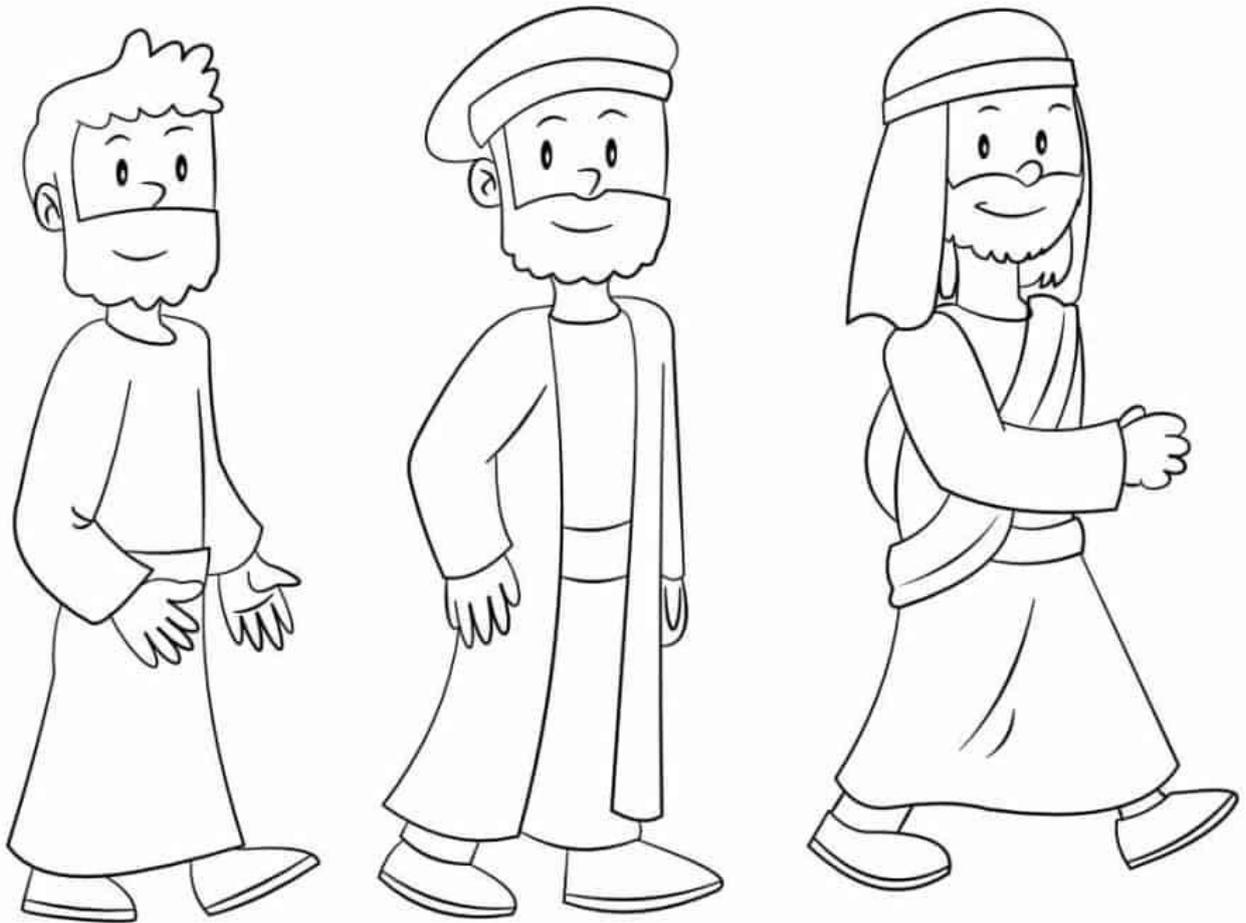
DOWN

1. Not false
2. The organ which makes people able to see
4. A food made from flour and water, mixed together and baked
6. Not closed
8. To travel on foot

OPEN	MOSES	DAY	WALK	VISITOR
TRUE	BREAD	EYES	TALKING	CRUCIFY



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