

Celebrating Fifth SUNDAY of EASTER
Exploring our Faith with Children
Celebrating the Month Of Mary
National Labour day 1st May
Celebrating our April Saints

Jesus told his disciples,

**“I am the true vine and my father
is the gardener who looks after the vine.**

**Any of my branches which don't have
any fruit are pruned by God so that
the following year they will have even more!**

**Because you have listened to and understood
my message, you will bear lots of fruit.**

**A branch that is cut off the vine will wither
and die and won't produce any fruit.**

**If you stay close to me and keep my message,
my words in your heart,
you will bear much fruit, and you will truly be
my disciple (friend).”**



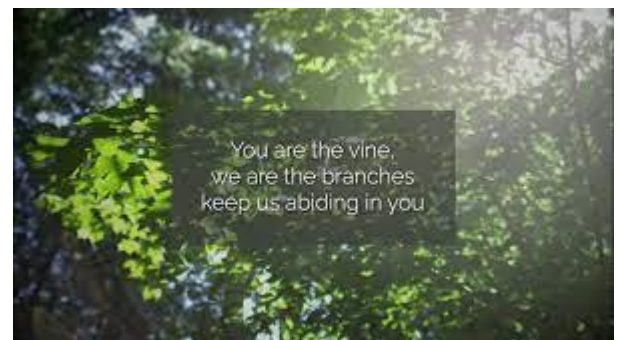
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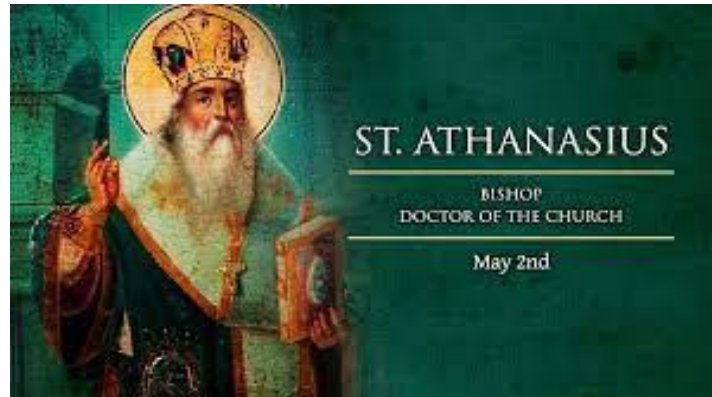
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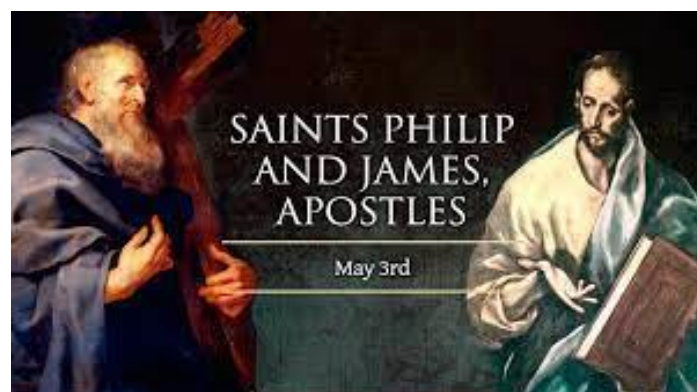
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Not as the World Gives (Christian Short Film)



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[Celebrating the Month Of Mary](#)



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National Labour day 1st May



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Mushroom & Broccoli Rice Pilaf

Ingredients

Broccoli (or 2 cups Countdown frozen broccoli, defrosted) - 1 head

Butter - 2 Tbsp

Onion, chopped - 1

Garlic, crushed - 3 cloves

Mushrooms, sliced - 300 g

Long-grain rice - 1 cup

Dried herbs e.g. thyme, oregano or rosemary - 2 tsp

Vegetable stock - 3 cups

Zest of $\frac{1}{2}$ lemon

Grated Parmesan - 1 cup

Salt and pepper to season



Method

- Firstly, make the broccoli rice. Chop it roughly and place it into a kitchen processor. Whizz until it is finely chopped like rice. Set aside.
 - In a heavy-based pot, melt the butter. Add the onion, garlic and mushrooms, cooking slowly for 10 minutes to soften.
 - Pour in the rice and dried herbs, stir to combine. Add the stock and bring to a simmer, cover and cook for 15 minutes. Stir a couple of times to ensure it does not stick.
 - Remove the lid. Add the lemon zest and broccoli rice and continue to cook for 5 minutes until all the liquid has gone.
 - Stir through half the Parmesan and season.
 - Serve hot with the remaining Parmesan sprinkled on top.
- Tip:** if you don't have Parmesan cheese then normal cheese will do.

Biscuit Pops

Ingredients

Unsalted butter - 225 g
Sugar - 1/2 cup
Highlander sweetened condensed milk - 1/4 cup
Plain flour - 2 cups
Baking powder - 1 tsp
Ice cream sticks - 20

Icing

Unsalted butter, softened - 100 g
Icing sugar - 1 3/4 cups
hot water - 1-2 Tbsp
Vanilla essence - 1 tsp
Food colouring to suit (pink, orange, yellow, blue, green, purple) - 1-2 drops
Party bag of mix lollies (Allens is a good choice)



Method

- Preheat the oven to 180°C.
- Lightly grease or line 2 oven trays with baking paper.
- Using an electric beater, cream the butter and sugar together in a bowl. Beat in the Highlander sweetened condensed milk.
- Sift together the flour and baking powder and fold into the creamed mixture. Roll tablespoons of the mixture into balls and place on the oven trays. Lightly press each ball with a spatula to flatten into an even round shape. Insert ice cream stick into the dough.
- Bake for 15-20 minutes, then cool on a wire rack.
- Icing and Decoration: Using an electric beater, cream the butter for 1-2 minutes until pale. Add icing sugar, half a cup at a time alternating with 1 teaspoon hot water and beat until fluffy, creamy and desired consistency. Tint with colouring or flavour with essence. Spread icing over top of cooled biscuits. Decorate with the lollies.

Tip: These are great for party bags, fairs etc. Place Biscuit Pops in a cellophane bag and tie with a pretty ribbon. They also make a great party activity – give each child a biscuit and place the icings and lollies in bowls and let them have fun decorating and creating their own masterpiece.

The True Vine

"I am the vine: you are the branches. If a man remains in me and I in him, he will bear much fruit; apart from me you can do nothing.," John 15:5 (NIV)



The puzzle is based on John 15:1-8

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

WORDS
CLEAN
FRUIT

GARDENER
PRUNES
BRANCH

REMAIN
THROWN
FIRE

BEAR
VINE
WITHERS

GLORY
TRUE
BURNED

"I AM" THE VINE

John 15:5

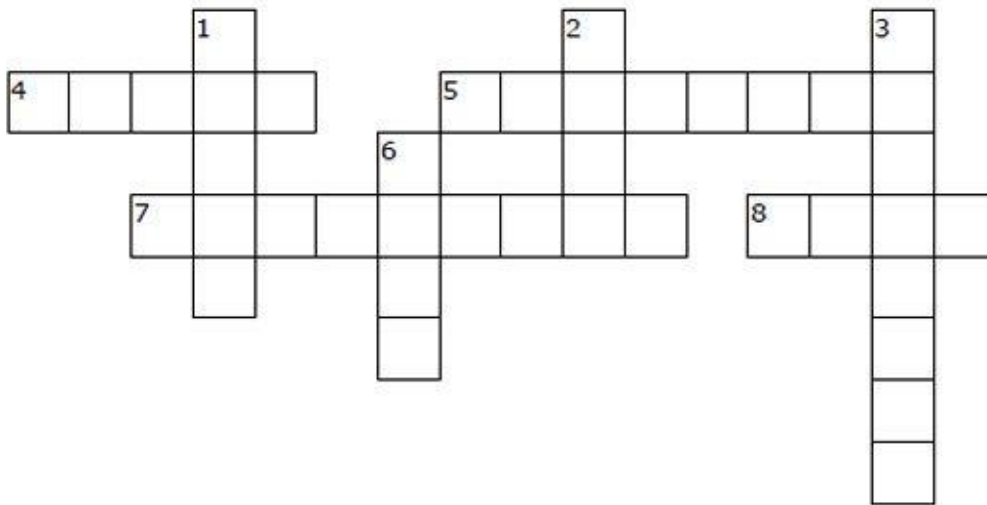
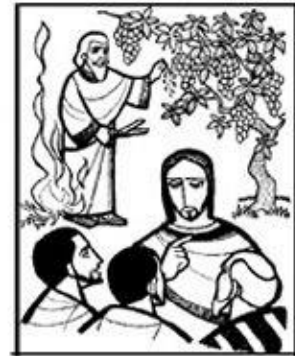
I am the vine; you are the branches. Whoever abides in me and I in him, he it is that bears much fruit, for apart from me you can do nothing.



I Am the Vine

"I am the vine: you are the branches. If a man remains in me and I in him, he will bear much fruit; apart from me you can do nothing.," John 15:5 (NIV)

Puzzle is based on John 15:1-8



ACROSS

4. Praise or honor
5. A person who works with plants and flowers
7. Those who follow Jesus
8. A plant that climbs or creeps along the ground

DOWN

1. The part of a vine or tree which is eaten
2. The opposite of false
3. Arms that grow out from the trunk of a tree
6. Burning flame

FRUIT	FIRE	BRANCHES	GLORY
TRUE	DISCIPLES	GARDENER	VINE