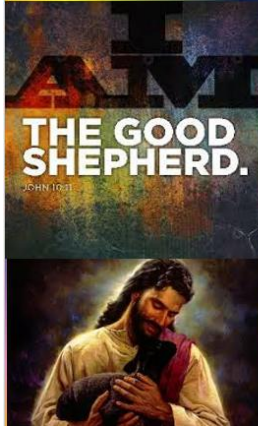




Catholic Diocese of Auckland



Welcome to Kids Korner!
A Journey through the Bible!

STORIES, PRAYER AND SONGS WITH JESUS

Celebrating Fourth SUNDAY of EASTER
Exploring our Faith with Children
World day of Prayer for Vocations 21st April
Celebrating Anzac day 25th April
Celebrating our April Saints

One day Jesus said:

**I am the Good Shepherd,
who is ready to die for his sheep.**

**A man who is hired to look after the flock,
does not really care about it, because he
knows that the sheep do not really belong
to him.**

**When the hungry wolf appears,
the man runs away,
and the sheep are worried and scattered.**

**I know each of my sheep by name,
and they know the sound of my voice.**

**They will always follow me,
and I am ready to give up my,
life for them.**



Click on the picture and follow the links



Click on the picture and follow the links



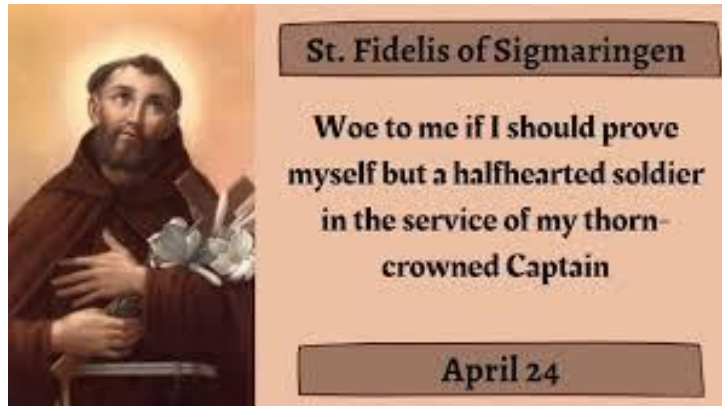
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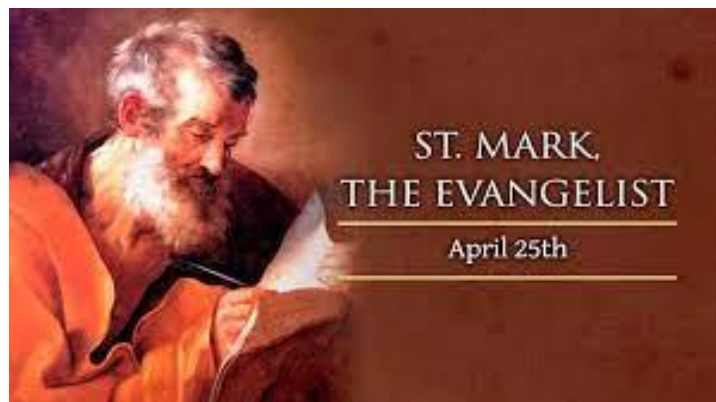
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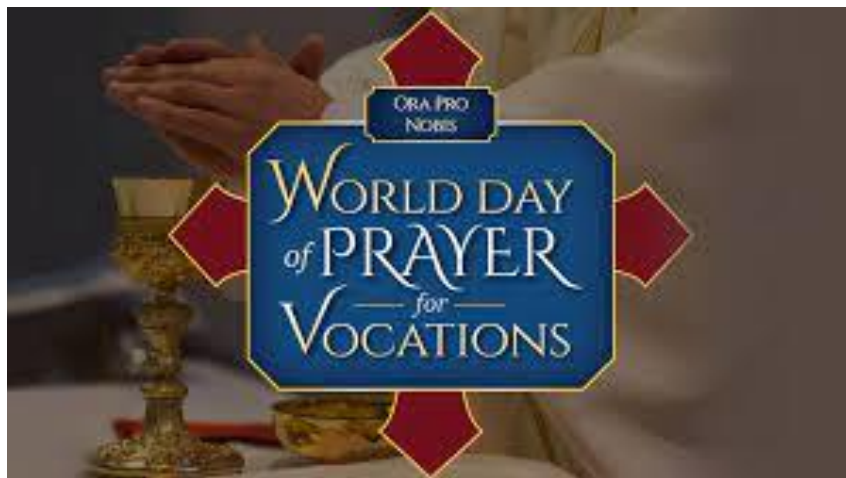


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World day of Prayer for Vocations 21st April



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Celebrating Anzac day 25th April



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Chicken Satay Pita Pockets

Ingredients

Skinless chicken breast - 400 g
Clove garlic, crushed - 1
Soy sauce - 1 Tbsp
Curry powder - 2 Tbsp
Fresh ginger, grated - 2 Tbsp
Brown sugar - 1 Tbsp
Wholemeal pita pockets - 8 small or 4 large - 8

Peanut Sauce

Peanut butter - 1 Tbsp
Sweet chilli - 1 Tbsp
Soy sauce - 1 Tbsp
Lemon zest - 1 Tbsp
Lemon juice - 2 Tbsp

Kale Slaw

Kale, shredded - 2 cups
Carrot, grated - 1
Cucumber, thinly sliced - $\frac{1}{4}$
Peanuts, roughly chopped -
 $\frac{1}{2}$ cup



Method

- Chop the chicken breast into 2cm cubes and place into a bowl. Add the garlic, soy, curry powder, ginger and sugar stirring to combine.
- To make the peanut sauce, add the peanut butter, sweet chilli, soy sauce, lemon zest and juice in a small jug, and combine.
- To prepare the slaw, combine the kale, carrot, cucumber and nuts in a bowl. Add half the peanut dressing and toss together. Season with salt and pepper to taste.
- Heat a frying pan to a medium heat. Add a dash of oil and cook the chicken for 10 minutes turning once or twice until golden and cooked through.
- To serve, warm the pita in a microwave for 30 seconds or in a warm oven. Split them open and fill with slaw and chicken. Top with a drizzle of remaining dressing.

Tip: Swap the kale out for any shredded leafy greens of your choice - cabbage, spinach or lettuce would all work well.

Toni's Carrot Cake

Ingredients

Medium carrots, peeled and roughly chopped - 3

Sugar - 2 cups

Cinnamon - 2 tsp

Eggs - 4

Vegetable oil - 1 cup

Flour - 2 cups

Baking powder - 2 tsp

Baking soda - 1 tsp

Salt - 1 tsp

Cream cheese icing

Softened cream cheese - 250 g

Softened butter - 50 g

Icing sugar - 500 g

Lemon zest and juice

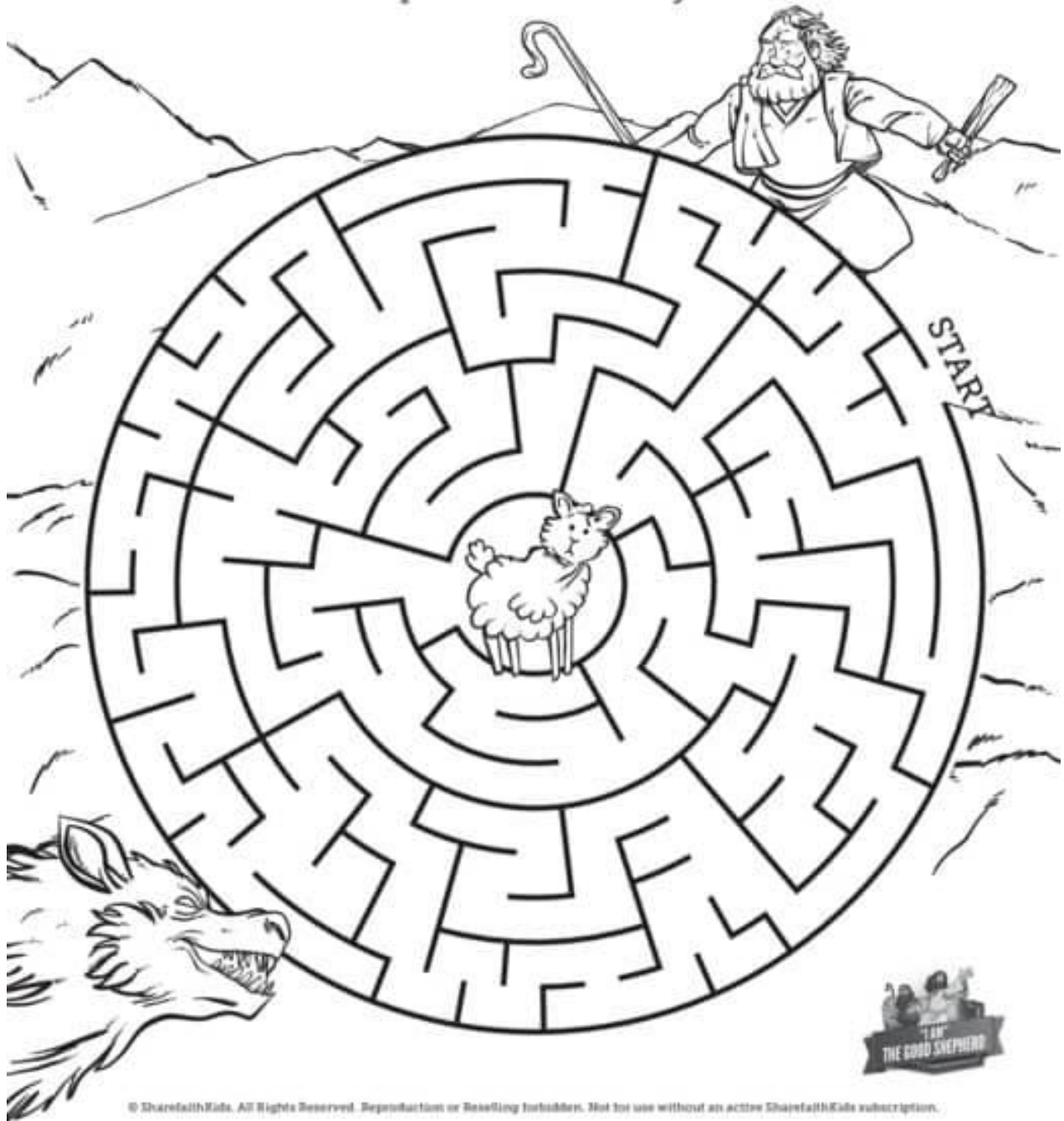


Method

- In a food processor blitz carrots until finely chopped. Add sugar, cinnamon, eggs and oil, and mix again until blended.
- Add flour, baking powder, baking soda and salt, and mix altogether to blend.
- Pour into a 26cm lined and greased cake tin and bake at 150C for an hour or until cooked. Let the cake rest in the tin for 20 mins before turning upside down onto a rack to cool completely.
- To make the cream cheese icing, blend the cream cheese, butter, icing sugar and lemon zest in a food processor until you get a smooth consistency. Add a little lemon juice if it gets too thick.
- Once the cake has cooled, spread the cream cheese icing onto the top of the cake and top with a little grated lemon zest.

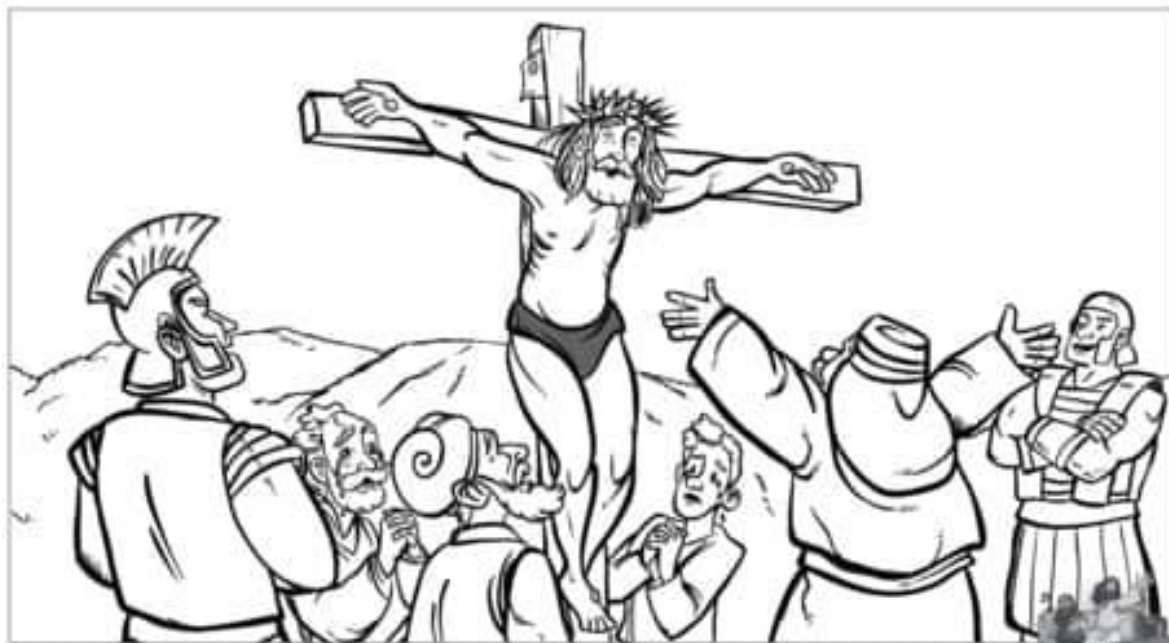
"I AM" THE GOOD SHEPHERD

Protect the sheep before the enemy reaches them.



"I AM" THE GOOD SHEPHERD

Spot 8 differences between the two pictures.



The Good Shepherd

"I am the good shepherd. The good shepherd lays down his life for the sheep." John 10:11 (NIV)

The puzzle is based on John 10:11-18



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

LISTEN	SHEEP	LOVES	WOLF	FLOCK
ATTACKS	CARES	PEN	GOOD	RUNS
SCATTERS	VOICE	SHEPHERD	LIFE	KNOW