



Catholic Diocese of Auckland

Happy 4th week of Advent!



Welcome to Kids Korner!

A Journey through the Bible!

STORIES, PRAYER AND SONGS WITH JESUS

RECIPES AND ACTIVITIES

Celebrating ADVENT Week Four LOVE

Exploring our Faith with Children

Christmas from a child's perspective

Live Nativity Scenes

Celebrating our December Saints

Angel Gabriel came to Mary.

He told Mary that her cousin, Elizabeth was to have a child.

**Mary arose and went with haste into the hill country, to a city of Judah,
and she entered the house of Zechariah and greeted Elizabeth.**

**When Elizabeth saw Mary she ran to
welcome her and the baby inside her leapt for joy
at the sound of Mary's voice.**

**Elizabeth was filled with the Holy Spirit
and said to Mary,**

**“Of all women you are the most blessed;
and blessed is the child inside your womb.
Because you believe in the power of God,
he has chosen you to be the mother
of our Saviour.”**



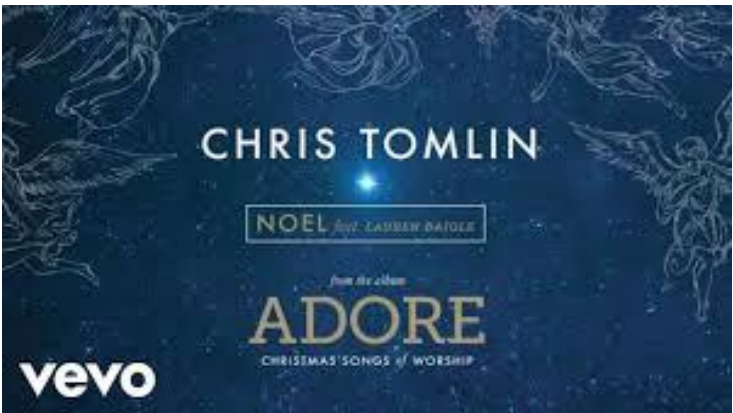
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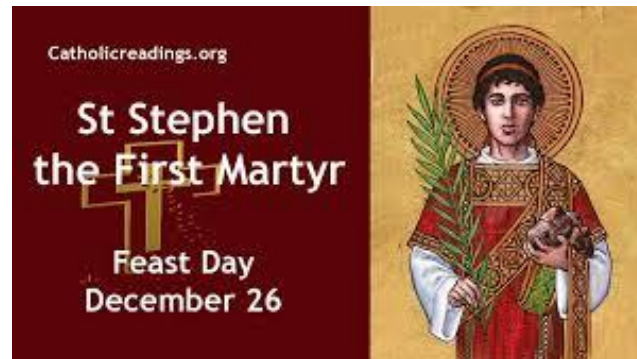
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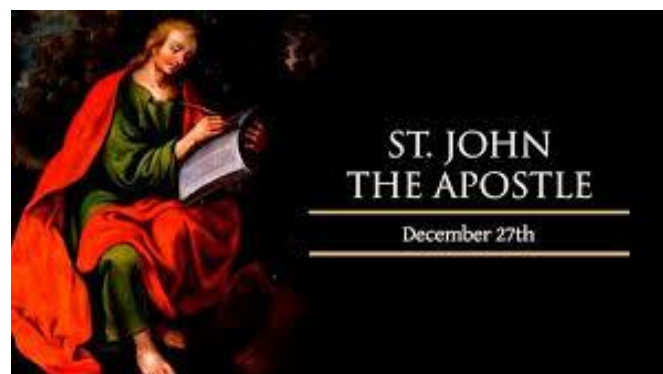
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[Christmas from a child's perspective](#)



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[Live Nativity Scenes](#)



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Summer lamb and beetroot salad

Ingredients

- 300-400 g lamb medallions or rump
- 4 tbsp olive oil
- 1 tsp sea salt
- 1/4 cup pumpkin seeds
- 1 butter crunch or similar lettuce
- 4-6 small-medium sized cooked beetroot, halved or quartered
- 1 cup small, colourful tomatoes, halved
- Small handful mint leaves

Dressing

- 4 tbsp balsamic vinegar
- 2 tbsp olive oil
- Squeeze of lemon juice
- Salt and black pepper, to taste

Method

- Heat a pan to medium-high. Rub the lamb in 2 tablespoons of the olive oil and sprinkle generously with salt. Cook for 3 or 4 minutes on each side until cooked to medium-rare. Set aside to rest.
- Wipe out the pan and add in the remaining oil. Cook the pumpkin seeds on medium until they begin to puff up and pop – about 2 minutes. Set aside to cool.
- Make the dressing by shaking all the ingredients in a jar.
- To serve, arrange the lettuce leaves on your favourite platter. Slice the rested meat and scatter over the lettuce along with the beetroot and tomatoes. Drizzle over the dressing, then scatter over the pumpkin seeds and mint leaves.



Easy summer strawberry trifle

Ingredients

- 3 punnets strawberries
- 2 ready-made jam-filled Swiss rolls
- 1/3 cup sherry or fruit juice
- 400 gram can of berries in juice – we used canned boysenberries
- 500 millilitre ready-made vanilla custard
- 300 millilitre softly whipped cream



Method

1. Wash and hull $\frac{3}{4}$ of the strawberries – leave a few with the hull in place for decorating.
2. Halve the hulled strawberries and set aside. Slice the Swiss rolls in half longwise, then into 1cm slices.
3. Line the base of a trifle bowl with $\frac{1}{3}$ of the Swiss roll slices, arranging the pieces around the side in a pattern. How you do this will be determined by the shape of the trifle bowl. For one with straight sides, cutting the Swiss roll slices in half allows you to show off the layers. For a rounder dish, whole slices will display the pretty swirls to great effect.
4. Drizzle the Swiss roll with $\frac{1}{3}$ of the sherry or juice and then spoon in $\frac{1}{3}$ of the canned berries in juice. Add $\frac{1}{3}$ of the chopped strawberries, $\frac{1}{3}$ of the custard and $\frac{1}{3}$ of the cream.
5. Repeat with 2 more layers of Swiss roll, sherry/juice, berries in juice, strawberries, custard and cream, finishing with cream.
6. Halve the reserved strawberries and use to decorate the top. Chill for 3-4 hours or overnight.

The Gift of Love

"Blessed is she who has believed that the Lord would fulfill his promises to her!"
Luke 1:45 (NIV)



The puzzle is based on Luke 1:39-45

L W G G C B G R A J Y Y I B E
L K E T H L Q E G X M U D E F
J Q K L I E O L R B A B Y L T
X Z W V L S L I E M C K N I Z
N R O H D S U Z E A A O W E O
R G S O D E C A T J T R H V B
G N F Q V D U B I D O G Y E H
M J U D E A F E N Z B Y M A T
I A L Q U L I T G C F X I M E
I F F V T E L H O M E R V S T
H A I I V A L U C E A B I D Z
J R L X L P E A I H A M M K V
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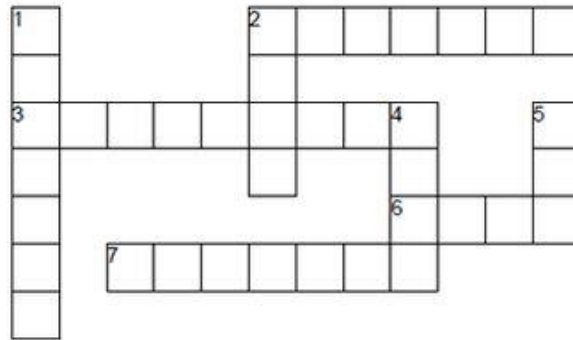
ELIZABETH	FULFILL	FILLED	GREETING	BELIEVE
BLESSED	CHILD	PROMISE	LEAPED	JUDEA
ZECHARIAH	JOY	BABY	HOME	MARY

The Gift of Love

"Blessed is she who has believed that the Lord would fulfill his promises to her!"
Luke 1:45 (NIV)



Complete the activity below.



ACROSS

- 2. To accept as true
- 3. The mother of John the Baptist
- 6. The mother of Jesus
- 7. To agree to do something for someone in the future

DOWN

- 1. Highly favored by God
- 2. An infant; a young child
- 4. The place where a person lives
- 5. The feeling of great happiness

ELIZABETH	PROMISE	BLESSED	BELIEVE
JOY	MARY	HOME	BABY

 **BLESSED** 

is she who has  **BELIEVED** 

 That **LORD** 
The

 WOULD FULFILL HIS **PROMISES**

 TO HER 
LUKE 1:45