



Catholic Diocese of Auckland



Welcome to Kids Korner!

A Journey through the Bible!

STORIES, PRAYER AND SONGS WITH JESUS

RECIPES AND ACTIVITIES



Celebrating FIFTH SUNDAY of EASTER
World Schizophrenia Awareness Day may 24th 2025
Youth Week 19-25 May 2025
Exploring our Faith with Children
Celebrating our May Saints

Jesus says,

'My children,

I have something special to ask
that you do above all else.

I want you to love one
another as I love you.

By the love that you have for one another,
everyone will know that you are my friends.

People will say "We know you're a friend of Jesus,
because you are just like him."



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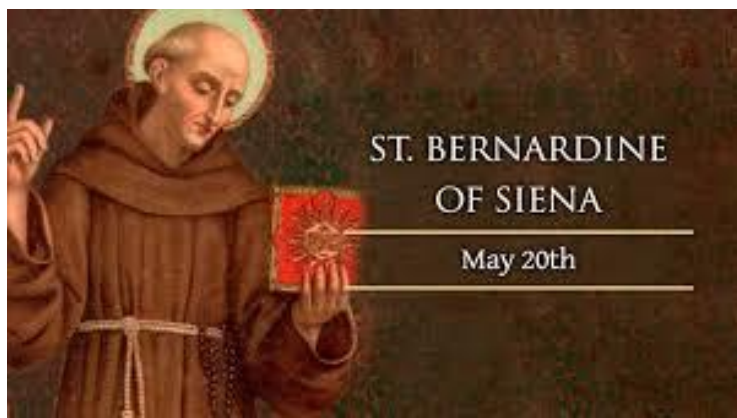
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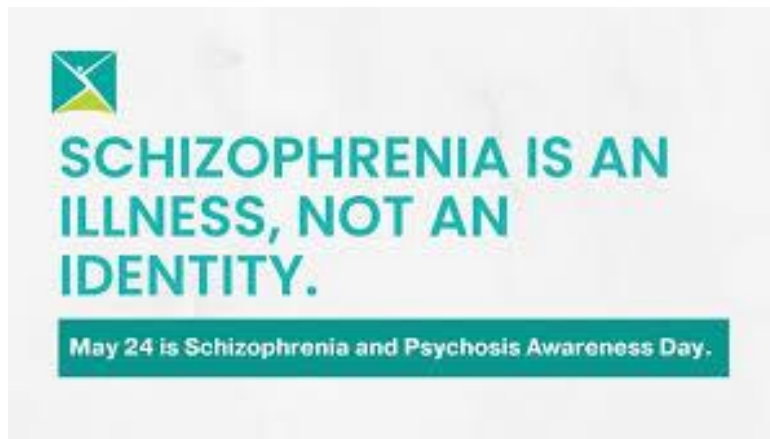


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World Schizophrenia Awareness Day May 24th 2025



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[Youth Week 19-25 May 2025](#)



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Satay beef skewers

Ingredients

- 1kg beef rump, cut into 3cm pieces
- 1 can (400ml) coconut milk
- 2 Tbsp red curry paste
- 1 Tbsp grated fresh ginger
- 3 cloves garlic, minced
- 2 tsp brown sugar
- 2 Tbsp soy sauce
- 1 lime
- ½ cup smooth peanut butter



Method

- In a large bowl combine beef rump, half a cup of coconut milk, one tablespoon of curry paste, half the ginger, one garlic clove and brown sugar. Season with salt and pepper and mix until well combined. Cover and place in the fridge to marinate for a minimum of 2 hours or overnight.
- To make the satay sauce, bring a drizzle of oil to medium heat in a small saucepan. Add the remaining curry paste, garlic and ginger and cook for a few minutes or until fragrant.
- Stir in the remaining coconut milk, peanut butter, soy sauce, lime juice and zest and cook until it begins to bubble. Season to taste with salt and pepper. Remove from the heat and keep warm.
- Thread the beef onto soaked skewers and cook on an oiled and preheated BBQ or grill pan over medium-high heat for a few minutes on each side or until golden brown.
- Serve the skewers with the satay sauce and enjoy.

Apricot Pistachio Biscuits

Ingredients

- 125g butter, softened
- ¼ cup brown sugar
- ¼ cup raw sugar
- 1 egg
- 1 tsp vanilla essence
- 1 tsp manuka honey
- ¼ cup quick oats
- 1 ⅓ cup Edmonds Standard Flour
- ½ tsp Edmonds Baking Soda
- Pinch of salt
- ¼ cup coconut
- ¼ cup diced apricots
- ½ cup dark chocolate drops
- ¼ cup pistachios



Method

1. Preheat the oven to 180°C.
2. Cream the butter and both sugars together. Beat in the egg, vanilla and manuka honey.
3. Sift the flour, baking soda and salt together. Add into creamed mixture with the oats and combine.
4. Mix in the coconut, apricots, dark chocolate and pistachios.
5. Roll the dough into balls, place on a prepared tray and flatten them
6. Bake for 15 minutes or until golden. Leave on the tray for 1-2 minutes then place on a wire rack to cool.

A New Commandment

"Love one another as I have loved you."



"A new command I give you: Love one another. As I have loved you, so you must love one another." John 13:34

The puzzle is based on John 13:31-35 (NIV).

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

COMMAND	KNOW	DISCIPLES	ANOTHER	GLORIFY
TOLD	JESUS	CHILDREN	JEWS	LITTLE
LOOK	LONGER	MEN	LOVE	GIVE

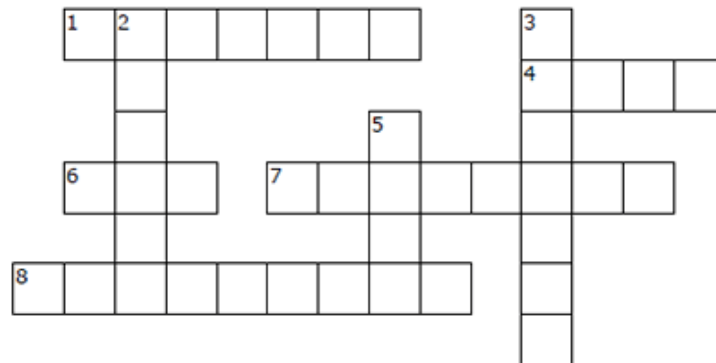
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ACROSS

1. An order or a rule given with authority
4. To have feelings of compassion and concern for another person
6. The opposite of old
7. Boys and girls between birth and puberty
8. Those who follow the teachings of Jesus

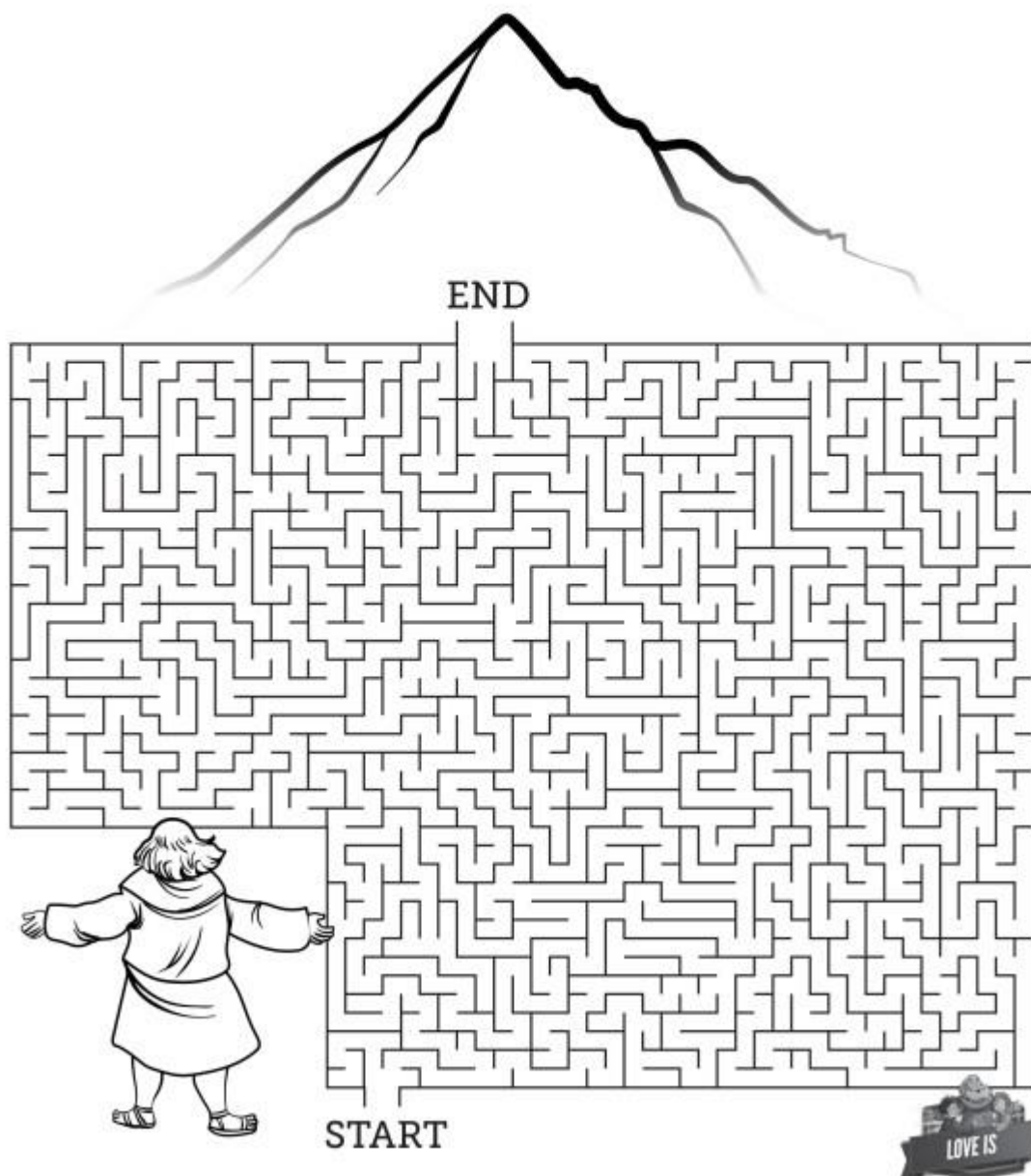
DOWN

2. People aside from oneself
3. To give praise and honour to God or a person
5. A period of seconds, minutes, hours, days, weeks, months, years, etc.

CHILDREN	COMMAND	LOVE	OTHERS
GLORIFY	DISCIPLES	NEW	TIME

LOVE IS

Help the man of God face his challenge.



*FOR GOD SO LOVED
THE WORLD...*

