

**Celebrating FOURTH SUNDAY of EASTER**  
**National Vocations Awareness Week MAY 11<sup>th</sup> - 17<sup>th</sup> May**  
**ROTUMAN Language Week 11<sup>th</sup> - 17<sup>th</sup> May**  
**Mother's Day Sunday 11<sup>th</sup> May 2025**  
**Exploring our Faith with Children**  
**Celebrating our May Saints**

"My sheep hear My voice;

I know them, and they follow Me.

I give them eternal life, and they shall never die!"

Nothing can take us out of Jesus' hand.

It is guaranteed that no one can steal His trust or break His promise.

Jesus said, "No one can snatch them out of My hand."

Imagine eternal life that you can't lose, and no one can take away.

That's a guarantee no one can match.



Click on the picture and follow the links



Click on the picture and follow the links



Click on the picture and follow the links



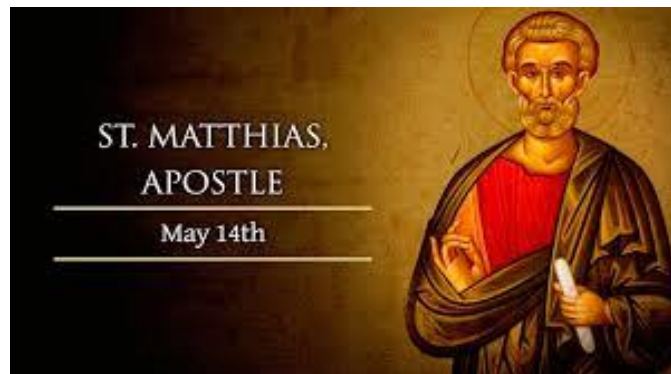
Click on the picture and follow the links



Click on the picture and follow the link



Click on the picture and follow the link



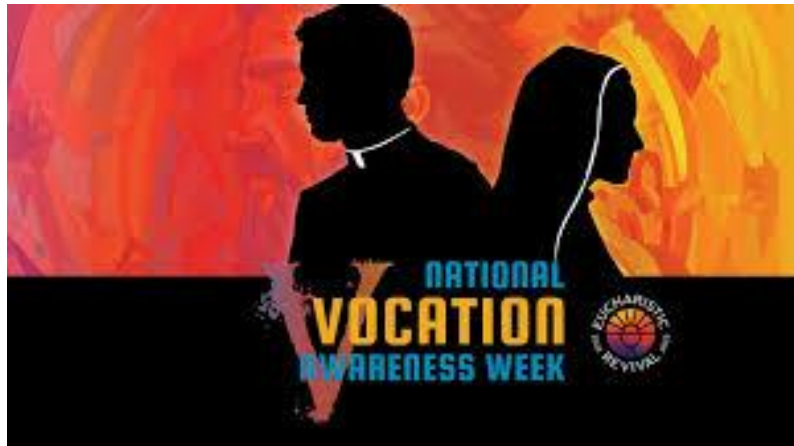
Click on the picture and follow the link



Click on the picture and follow the links



**National Vocations Awareness Week MAY 11<sup>th</sup> - May 17<sup>th</sup>**



Click on the picture and follow the link



Click on the picture and follow the link



Click on the picture and follow the link

## ROTUMAN Language Week 11<sup>th</sup> – 17<sup>th</sup> May



Click on the picture and follow the link



Click on the picture and follow the link



Click on the picture and follow the link

**Mother's Day Sunday 11<sup>th</sup> May 2025**



Click on the picture and follow the link



Click on the picture and follow the link



Click on the picture and follow the link

# Potato crusted quiche

## Ingredients

- 4 to 5 medium leftover boiled potatoes (for a 22cm pie dish)
- 4 eggs
- 1 cup cream
- Handful of fresh herbs (dill, chives, parsley), chopped
- 2 cups chopped spinach
- 1 leek, chopped (use both white and green parts)
- Salt & pepper to taste
- 150g mozzarella cheese, grated
- Optional toppings: smoked salmon, chorizo, asparagus, feta cheese – the options are endless!



## Method

1. Preheat oven to 175°C.
2. Brush a deep 22 cm pie dish with olive oil. Press the boiled potatoes into the dish to form a base, brushing with a little more olive oil and seasoning with salt and pepper.
3. Spread the chopped leek, spinach, and grated mozzarella evenly over the potato crust.
4. In a bowl, whisk together the eggs, cream, fresh herbs, salt, and pepper. Pour the mixture over the vegetables and cheese.
5. For an extra twist, add your favourite toppings like smoked salmon, asparagus, or feta cheese.
6. Bake in the preheated oven for 30 to 40 minutes, or until the quiche is golden brown and the filling is set.
7. Let it cool for 10 minutes before serving.



# Mini Jaffa Cakes

## Ingredients

150g butter, softened  
1 cup white sugar, 220g  
Zest of 3 oranges  
4 eggs, size 7  
200g almond meal, 2 cups  
½ cup cornflour, 80g\*  
2 tsp baking powder  
Syrup  
Juice of 3 oranges (200ml)  
½ cup icing sugar, 65g  
Ganache:  
60g butter  
100g dark chocolate  
1 tsp honey

## Instructions

- Preheat the oven to 160°C fan bake. Grease a 12 cup muffin tin well.
- In the bowl of a mixer, cream the butter and white sugar until light and fluffy. Add the orange zest and mix to combine.
- Add the eggs one at a time, mixing on medium speed. Add half of the almond meal and mix until combined.
- Add the remaining almond meal, cornflour, and baking powder. Mix on low speed until just combined.
- Distribute the mixture evenly between the 12 muffin tins. Bake for 25-30 minutes or until a skewer comes out clean.
- **Syrup:** While the mini cakes are baking, make the syrup. Add the orange juice and icing sugar to a small saucepan. Simmer while stirring for 5-10 minutes until thickened and reduced. Set aside.
- Once the mini cakes are cooked, and while still in the muffin tin, poke holes in the top of each one with a chopstick. Pour over the orange syrup until it covers every mini cake. You may have to tilt the muffin tin to get even coverage. Leave the cakes in the tin to absorb the syrup and cool completely.
- **Ganache:** Gently heat the cream in a small saucepan or in the microwave until hot. Add the dark chocolate and honey and let sit until

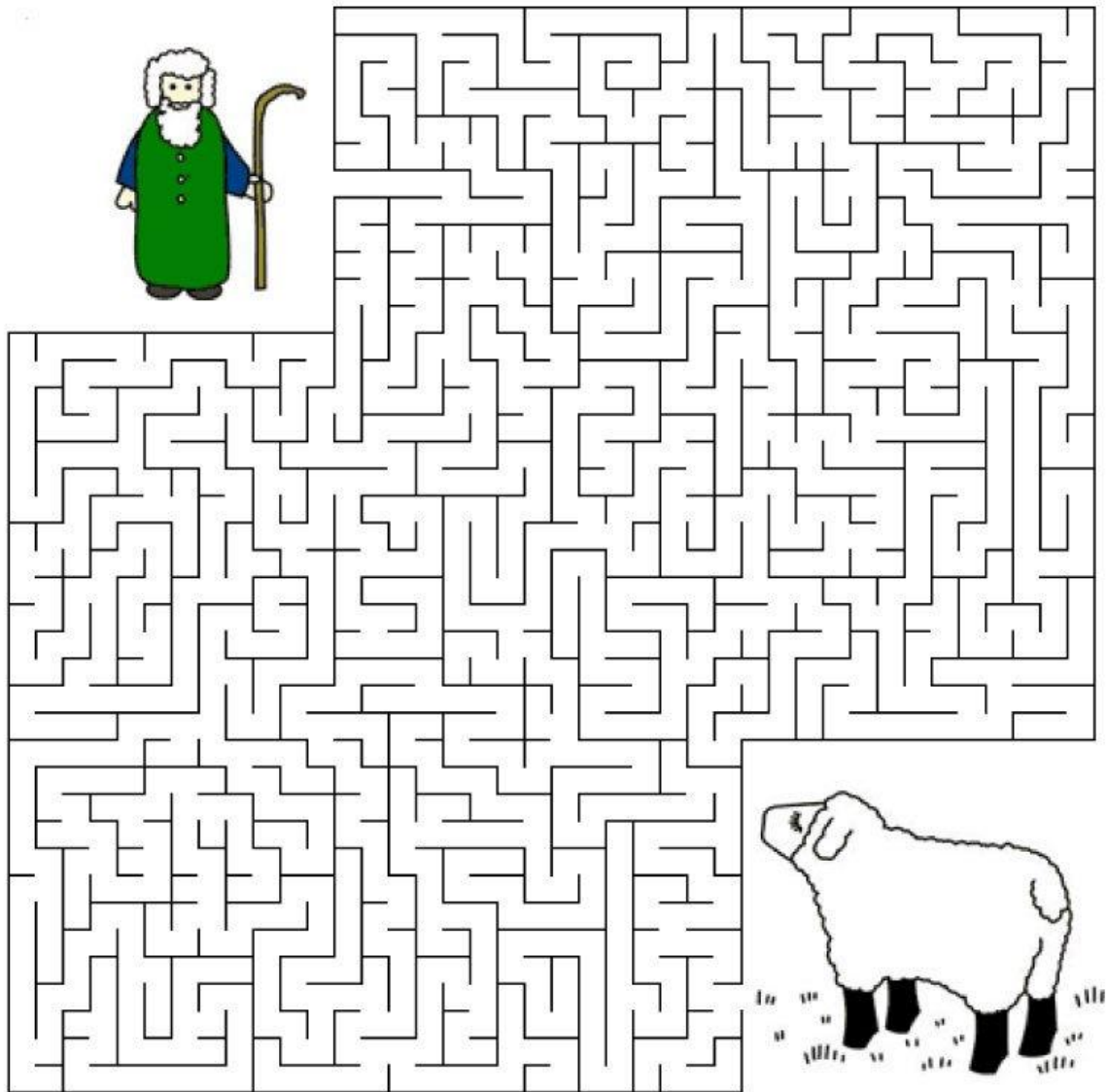


the chocolate has melted, then whisk together. Allow it to cool and thicken.

- Carefully remove the mini cakes from the muffin tin and place on a plate. Pour the cooled ganache over the mini cakes and garnish with orange peel.
- Once the ganache has set, serve with greek yoghurt on the side.



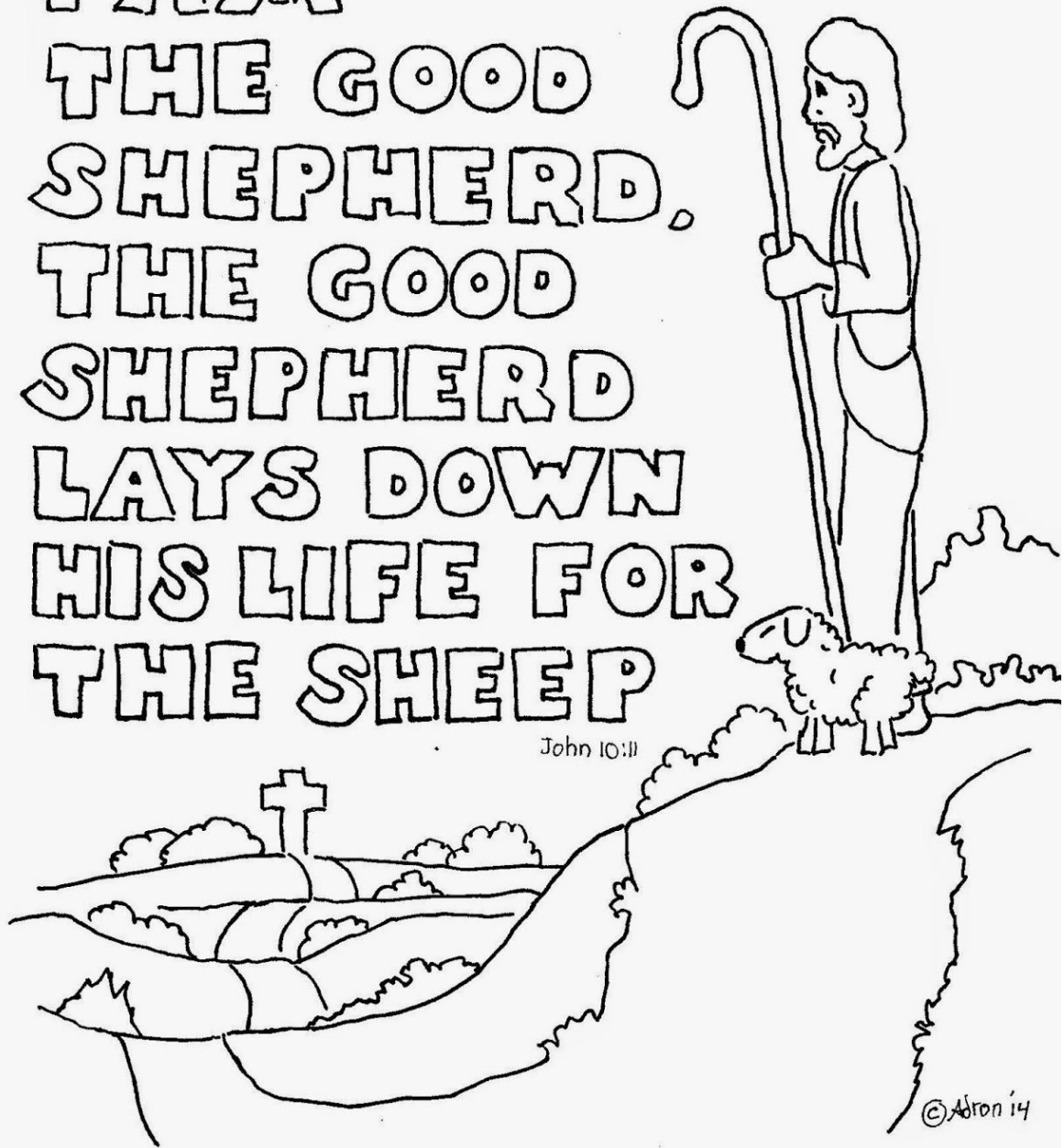
"I am the good shepherd. The good shepherd lays down his life for the sheep. I am the good shepherd. I know my own and my own know me."  
(John 10: 11, 14)



Source: <https://childrensbiblesongs.us/wp-content/uploads/2012/07/lost-sheep-maze.png>

I AM  
THE GOOD  
SHEPHERD,  
THE GOOD  
SHEPHERD  
LAYS DOWN  
HIS LIFE FOR  
THE SHEEP

John 10:11



© Adron 14



LEFI   
3

HSEPE   
1 5 4

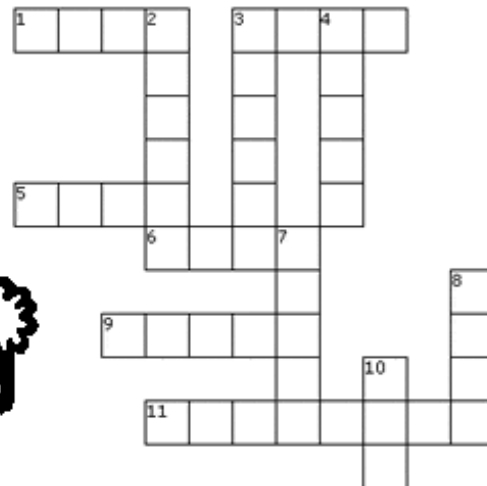
RETHFA   
2 6 7

GDOO   
8

1 2 3 4 5 6 7 8

## The Good Shepherd

John 10:11-18 (NIV)



### ACROSS

1. Wild animal that looks like a dog and hunts in packs
3. The period from birth to death
5. A strong feeling of affection
6. Goes faster than walking
9. What we use to speak
11. One who takes care of the sheep

### DOWN

2. The male parent
3. To hear or pay attention to something
4. A group of sheep herded together
7. Woolly animals which are similar to goats
8. The opposite of bad
10. A small place where animals are kept

### Words Used

good	sheep	runs	listen
shepherd	wolf	father	pen
life	flock	voice	love