

Celebrating PALM SUNDAY

Exploring our Faith with Children

WORLD AWARENESS SARCOIDOSIS DAY April 13th

WORLD HEMOPHILIA DAY April 17th

Celebrating our April Saints

Jesus and his disciples arrived at the Mount of Olives just outside Jerusalem. He sent two of the disciples to the next village to collect a donkey and her foal.

“If anyone stops you, tell them that they are for me,” he said.

They brought the animals to Jesus and put cloaks on their backs so that Jesus could ride on them.

When the people heard that Jesus was coming, they laid their cloaks on the road before him, pulled branches off the palm tree to wave in the air. The crowds grew more and more excited shouted at the top of their

voices, “Hosanna! Hosanna! Blessed
is the one sent by the Lord.”

Excitement filled the whole city, and some asked, “Who is this man?” The people answered them,

“It is Jesus from Nazareth, in Galilee.”



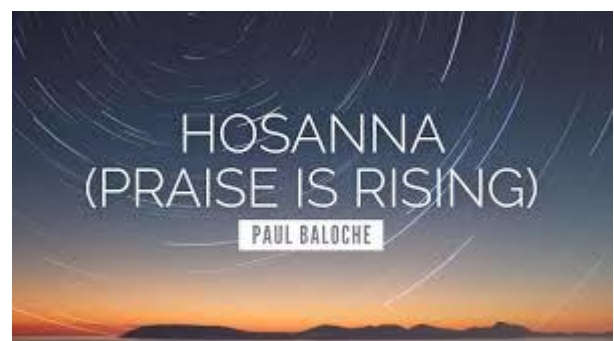
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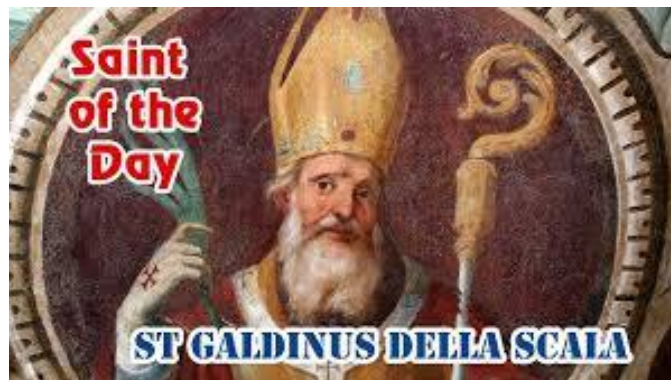
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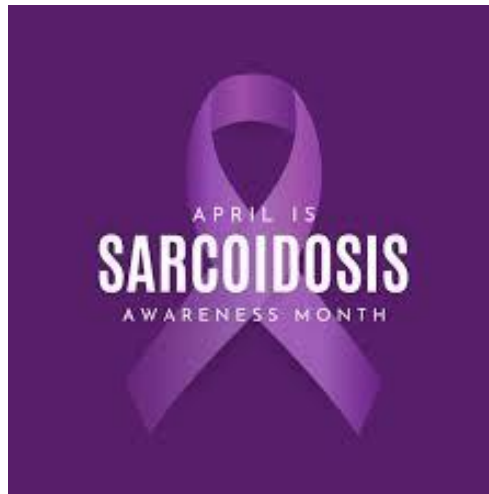


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WORLD AWARENESS SARCOIDOSIS DAY April 13th



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WORLD HEMOPHILIA DAY April 17th



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Loaded Kumara with cheese

Ingredients

4 medium orange kumara, halved lengthwise

1 tin black beans, drained and rinsed

1 jar tomato salsa

2 spring onions, chopped

150g (approx 2 cups) grated cheese



Method

- Preheat the oven to 180°C. Line a baking tray with baking paper.
- Put the kumara, cut side down on the baking tray and cook for 30 minutes or until tender.
- Allow to cool for few minutes, then carefully scoop out the flesh and put into a bowl and roughly mash. Add the beans, ½ cup of tomato salsa, spring onions and half the cheese. Season with salt and pepper.
- Stuff back into the kumara shells and top with the remaining cheese.
- Bake for a further 10-15 minutes or until the cheese has melted.
- Serve with the remaining salsa.

Gluten Free Lemon and Almond Cake

Ingredients

150g butter, softened
1 cup white sugar, 220g
Zest of 4 lemons
4 eggs
200g almond meal, 2 cups
½ cup corn flour, 80g
2 tsp baking powder
Syrup
Juice of 4 lemons (150ml)
½ cup icing sugar, 65g



Instructions

- Preheat the oven to 160°C fan bake. Line a 22 cm round cake tin with baking paper.
- **Cake:** In the bowl of a mixer, cream the butter and white sugar until light and fluffy. Add the lemon 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, corn flour, and baking powder. Mix on low speed until just combined.
- Spread the cake batter into the prepared tin and level the top. Bake for 35-40 minutes or until a skewer comes out clean.
- **Syrup:** While the cake is baking, make the syrup. Add the lemon juice and icing sugar to a small saucepan. Simmer while stirring for 5-10 minutes until thickened and starting to reduce. Set aside.
- Once the cake is cooked and while still in the cake tin, poke holes in the top with a skewer and pour over the lemon syrup until it covers the entire surface. You may have to tilt the cake tin to get even coverage. Leave the cake in the tin to absorb the syrup and cool completely.
- Carefully remove the cake from the tin and place on a cake plate. Sprinkle over icing sugar, cut into slices and serve with Greek yogurt on the side.

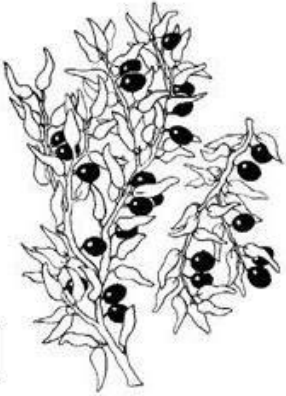
Palm Sunday

★
Find the
Hidden Word

★
Word Bank

- Jerusalem
- Disciples
- Village
- Donkey
- Master
- Jesus
- Cloaks
- People
- Road
- Hosanna
- David
- Palm
- Olives
- Glory
- Colt

OLIVES
OPERADD
GLORY I I J
NUNZVI E O
RGAORSU
ACD B D Y N U O P L
U M A S T E R S N A I
V F D K E E R L
R T N O G V B M N L
H O S A N N A S D
V D S L Q U P M P
B S D F L S T P Z E A
D I S C I P L E S L
G H V C M O V A
D I S C E P O P I S
C L O A K S L P U
P A S Q E T R M
L N E K
R O A D J



Palm Sunday Maze

Start ➤

