

Celebrating THIRD SUNDAY of EASTER
Exploring our Faith with Children
New Zealand Sign Language (NZSL) Week 2025
National Nurses Day May 5th 2025
Celebrating our May Saints

Jesus showed himself again to his friends.

This is what happened on the beach at Lake Galilee. Seven of Jesus' friends were there ... Peter, Thomas (the twin), Nathaniel from Cana, Zebedee's sons James and John and two others.

Peter said, "I'm taking the boat out fishing." "We'll come along too" said the others.

They stayed out all night but didn't catch one fish! The next day Jesus was standing on the beach, but nobody recognised him.

"Friends," he called out, "have you had any luck?"

"Not a single fish" they called back

Then Jesus said to them, "Try the starboard side, there's plenty of fish there."

They put out their nets ... and there were so many fish they could hardly haul the net back into the boat! And then, they knew who the stranger was.

"It's Jesus!" they cried. When they got back to shore Jesus said to them, "Get some of the fish you just caught and let's have breakfast."

After breakfast Jesus turned to Peter as they walked along the beach and called him by his own name,

Simon. "Simon," he said, "do you love me more than the others do?"

Peter answered, "Yes Lord, you know I do." "Then feed my lambs"

Jesus said. Jesus asked a second time, "Simon, do you love me?" Peter answered, "Yes Lord, you know I love you!" "Then take care of my sheep," Jesus told him.

Jesus asked a third time, "Simon, son of John, do you love me?"

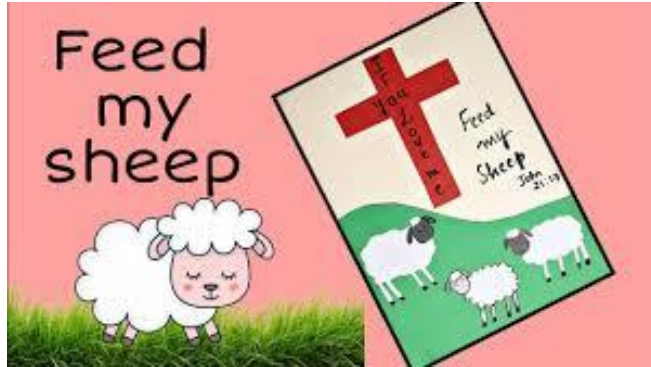
Peter was hurt because Jesus had asked him three times if he loved him.

So he told Jesus, "Lord you know everything. You know I love you."

Jesus replied, "Feed my sheep."



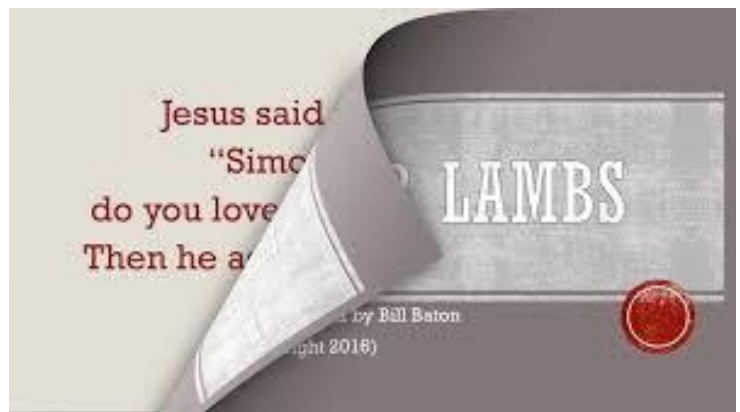
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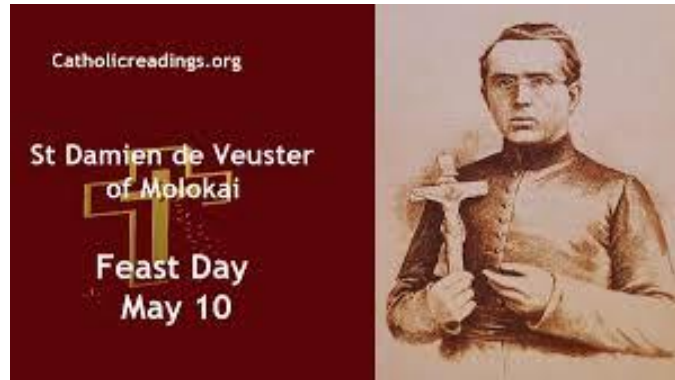
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[New Zealand Sign Language \(NZSL\) Week 2025](#)



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National Nurses Day May 5th 2025



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Pumpkin & Chickpea Curry

Ingredients

1kg pumpkin, peeled and cut into 3cm pieces
2 large onions, finely sliced
3 cloves garlic, crushed
1 tbsp finely grated ginger
1 tbsp ground cumin
1 tbsp ground turmeric
1 tsp ground coriander
1 tsp garam masala
1 tsp nigella seeds or black cumin seeds (optional)
1 x 400g can chickpeas, drained (save the liquid for another recipe)
1–2 cups vegetable stock
500ml coconut cream
1 tsp vegetable or chicken-style stock powder (optional)
2 packed cups roughly chopped fresh spinach leaves (or use baby spinach)
1½ tbsp lemon juice
½ tsp salt, or to taste
½ tsp finely ground black pepper, or to taste

TO SERVE

¾ cup chopped cashews
cooked brown or white rice
chopped fresh coriander

To make

- Preheat the oven to 200°C regular bake. Spread the pumpkin pieces out on a roasting dish, drizzle with oil, season with salt and pepper and bake for 30 minutes.
- Fry the cashews for the garnish in a little oil over a medium heat until golden. Set aside.
- While the pumpkin is cooking, heat ¼ cup oil in a large saucepan or cast-iron pot over a medium heat. Add the onion and cook, stirring every now and then, for about 15 minutes until it has turned lovely and soft and golden. Don't try to rush this part — it creates a deep flavour base for the curry.
- Add the garlic and ginger and cook, stirring occasionally, for another couple of minutes. Add the dry spices and cook for another minute, stirring often so that they don't stick and burn. Add a little more oil if it seems too dry.

- Add the drained chickpeas, 1 cup of the stock, coconut cream and stock powder (if using), stir, and simmer uncovered for another 15 or so minutes until reduced slightly. If you think the curry needs thinning down at any point, stir through some more stock.
- Add the roasted pumpkin, spinach, lemon juice, salt and pepper and cook for another 5 minutes until the spinach is wilted. Season to taste with more salt, pepper and lemon juice if you think it needs it.
- Serve the curry on rice and garnish with the coriander and fried cashews.

TIPS

- If you like a little heat in your curry, add some chilli powder with the other dry spices.
- Nigella seeds have nothing to do with Nigella Lawson (unfortunately), but they taste incredible. You might need to pay a visit to a specialty food store to find them, but I always keep some on hand to use with Indian-style curries or roasted vegetables.
- You can use the leftover chickpea liquid for a recipe such as my Dairy-free Chocolate Mousse



Pumpkin Pie Loaf

Ingredients

700g pumpkin (about 500g once peeled and deseeded)
125g butter, at room temperature
1 1/2 cups brown sugar
2 free-range eggs, at room temperature
2 tsp pure vanilla extract
2 cups plain flour
1 tbsp ground ginger
1/2 tsp ground cinnamon
1/2 tsp ground nutmeg
2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/4 tsp finely ground white or black pepper

To make

- Preheat the oven to 160°C regular bake
- Peel the pumpkin, discard the seeds and pith and cut into even chunks about 4cm wide. Place in a small/medium saucepan, fill with water to just cover the pumpkin, cover with a lid and simmer for 10-15 minutes until soft. Drain well. Either mash finely, press through a sieve with a spatula, or use a food processor to make a puree. Leave to cool. You need one generous cup of puree for the loaf.
- Cream the butter and sugar for a few minutes until pale and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in the vanilla.
- Sift the flour into another mixing bowl with the spices, baking powder, baking soda, salt and pepper. Stir well to combine.
- Sift half the flour mixture into the creamed mixture, then fold to just combine, using a rubber spatula to scrape the sides as you go. Gently fold through half the pumpkin puree to just combine. Repeat the process with the remaining flour mixture and pumpkin. Scrape the mixture into the prepared tin.
- Bake in the preheated oven for 1 hour and 10 minutes, or until a skewer inserted into the loaf comes out clean. Leave to cool for 10 minutes in the tin, then turn out onto a wire rack. Cool completely before slicing; it will cut easier. Waiting may prove difficult, though. I love this loaf sliced and buttered with a piping hot Earl Grey tea. Yum!

Feed My Sheep

The third time he said to him, "Simon son of John, do you love me?" Peter was hurt because Jesus asked him the third time, "Do you love me?" He said, "Lord, you know all things; you know that I love you." Jesus said, "Feed my sheep. John 21:17 (NIV)

Choose the word that best matches the definition.



- ___ 1. A deep, tender, feeling of affection toward another person
A. sheep B. eating C. feed D. love
- ___ 2. The Almighty, Creator, God; the One we worship
A. Lord B. eating C. lamb D. sheep
- ___ 3. Taking food into the body through the mouth
A. Lord B. feed C. eating D. lamb
- ___ 4. Woolly animals similar to goats A.
horses B. sheep C. cows D. dogs
- ___ 5. A young sheep
A. sheep B. lamb C. eating D. puppy
- ___ 6. To give food to be eaten
A. sheep B. feed C. love D. lamb
- ___ 7. The person or thing following the first and second
A. third B. love C. eating D. feed
- ___ 8. A fisherman who was one of Jesus' disciples
A. Moses B. Judas C. Paul D. Peter

Feed My Sheep

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The puzzle is based on John 21:15-19



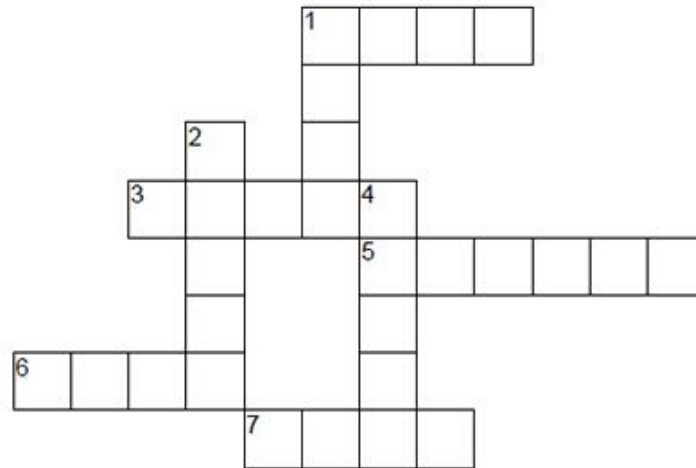
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EATING	JESUS	TRUTH	CARE	MORE
SAID	PETER	HURT	GLORIFY	FEED
SHEEP	THINGS	LOVE	THIRD	LAMBS

Feed My Sheep

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ACROSS

1. A young sheep
3. Woolly animals similar to goats
5. Taking food into the body through the mouth
6. To give food to be eaten
7. The Almighty, Creator, God; the One we worship

DOWN

1. A deep, tender, feeling of affection toward another person
2. The person or thing following the first and second
4. A fisherman who was one of Jesus' disciples

LAMB	FEED	EATING	THIRD
LORD	PETER	SHEEP	LOVE

Peter was one of the disciples who saw Jesus after the resurrection.

Come and have breakfast.

It is the Lord!

