

Celebrating EIGHTEENTH SUNDAY in OT
Exploring our Faith with Children
Cook Islands Maori Language Week 3-9th August 2025
International Day of the World's Indigenous People August 9th,
Celebrating our August Saints

Jesus told the people this story:

Once there was a very rich man,
 who had a lot of land and when the crops grew,
 he had such a huge harvest that he didn't have
 room to store all the grain in his barns.

So, he had the barns pulled down so that bigger
 ones could be built.

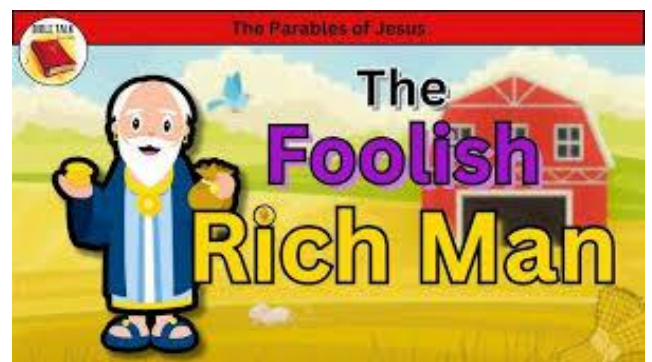
He built enormous barns which would store all his
 wealth. When they were ready he felt very pleased,
 and thought.

"I have enough to last me a lifetime.

*I can take things easy. I can eat, drink,
 and not worry about work."*

But God said to him:

"You are being foolish. When you die, what use will
 your worldly riches be, in the eyes of God you are
 very poor indeed."



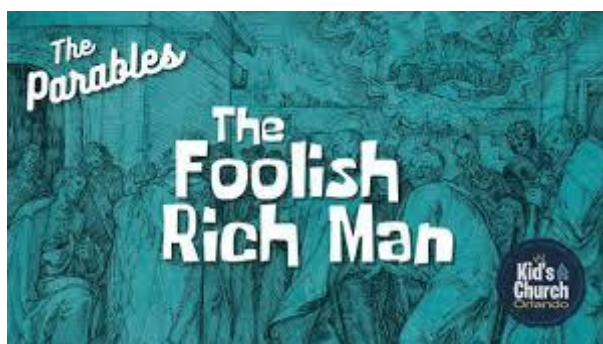
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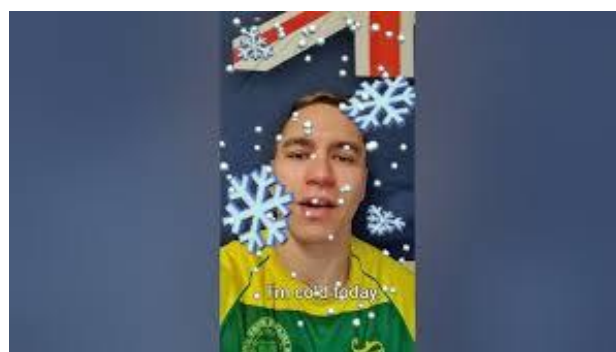
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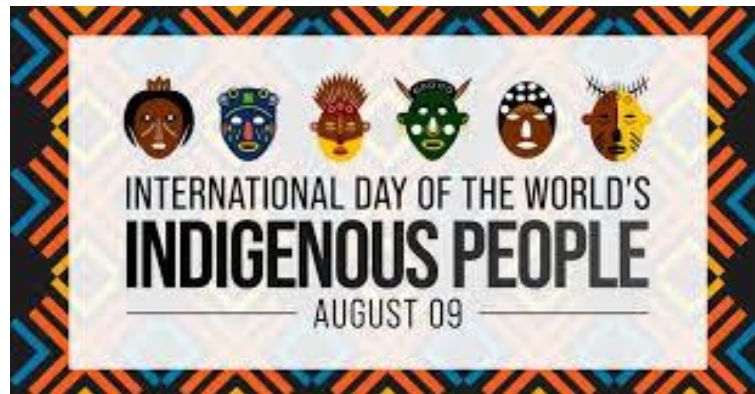


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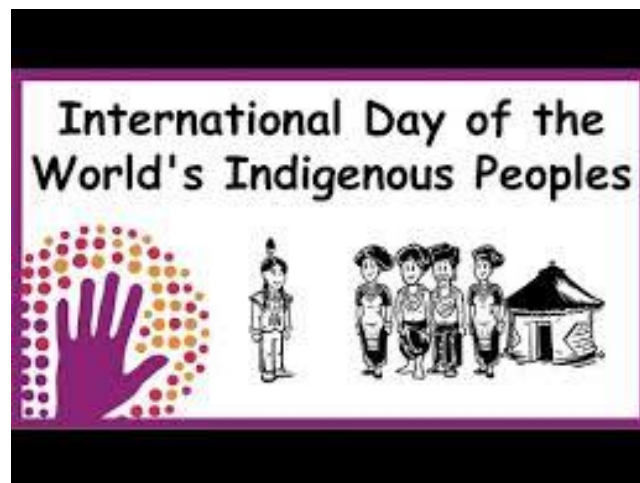


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International Day of the World's Indigenous People August 9th,



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Chicken and leek cannelloni

Ingredients

20g butter

1 tbsp extra virgin olive oil

2 medium leeks, trimmed, halved, thinly sliced

1 garlic clove, crushed

800g chicken thigh fillets, trimmed, cut into 3cm pieces

1/4 cup plain flour

3/4 cup milk

1 cup Chicken stock

1/2 x 500g packet (8 sheets) fresh lasagne sheets

1 1/2 cups tomato passata

200g fresh reduced-fat ricotta

1/4 cup finely grated parmesan

Fresh flat-leaf parsley leaves, to serve



Method

- Preheat oven 200C/180C fan-forced. Lightly grease a 4cm deep, 20cm x 26cm (base) baking dish.
- Heat butter and oil in a large, heavy-based frying pan over medium heat. Add leek and garlic. Cook for 5 minutes or until leek has softened. Add chicken. Cook for 5 minutes or until browned. Add flour. Cook, stirring, for 1 minute. Gradually add milk and chicken stock, stirring until mixture is smooth. Cook, stirring, for 10 minutes or until mixture boils and thickens. Set aside.
- Place 1 lasagne sheet on a flat surface. Spoon 1/4 cup chicken and leek mixture along 1 long edge. Roll up to enclose filling. Place, seam-side down, in prepared dish. Repeat with remaining chicken and leek mixture and lasagne sheets. Spoon tomato passata over cannelloni.

Easy oaty fruit cookies

Ingredients

100g spelt or wholemeal flour
1 teaspoon ground mixed spice
 $\frac{1}{2}$ teaspoon bicarbonate of soda
250g porridge oats
100g raisins, sultanas or whichever dried fruit you like
25g mixed seeds, such as pumpkin, sunflower, flaxseed, sesame
100g unsalted butter (at room temperature)
50g caster sugar
50g soft brown sugar
1 large free-range egg

Top Tip

Try swapping the mixed spice for ground spices, such as cinnamon or ginger instead, for a bit of a change.

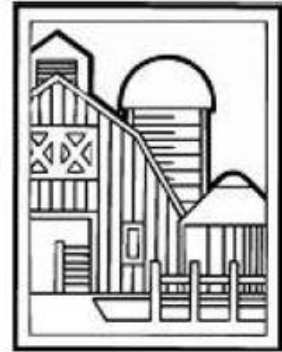
Method

1. Preheat the oven to 180°C/350°F/gas 5 and line 2 large baking trays with greaseproof paper.
2. Tip the flour, mixed spice, bicarbonate of soda, oats, dried fruit (roughly chop up any bigger pieces of fruit first) and seeds into a large bowl and mix together well.
3. In another large bowl, cream the soft butter and sugars together until light and fluffy. Crack in the egg and beat to combine.
4. Tip in all the dry ingredients and stir together – it should come together, but you might need to squelch it together with your hands to get everything properly combined.
5. At this stage, the mixture will be sticky, but if you wet your hands, you will be able to it roll into walnut-sized balls – you should get around 24 in total. As you roll them, place them onto the lined baking trays, squashing them down a little with the palm of your hand.
6. Bake in the oven for 8 to 10 minutes, or until lightly golden and slightly soft in middle.
7. Once cooked, remove from the oven and when cool enough to handle transfer them to wire racks to cool a little – they're delicious warm, but equally good cold. Keep in an air-tight container for up to 5 days.



The Parable of the Rich Fool

Complete the paragraph by filling in the blanks with the correct words from the word bank at the bottom of the story.



And he told them this parable: "The ground of a certain _____ man produced a good crop. He thought to himself, 'What shall I do? I have no place to store my _____.'

"Then he said, 'This is what I'll do. I will tear down my _____ and build _____ ones, and there I will store all my _____ and my goods. And I'll say to myself, "You have plenty of good things laid up for many years. Take life easy; _____, _____ and be _____."'

"But God said to him, 'You _____! This very night your _____ will be demanded from you. Then who will get what you have prepared for yourself?'

"This is how it will be with anyone who stores up things for himself but is not rich toward God."

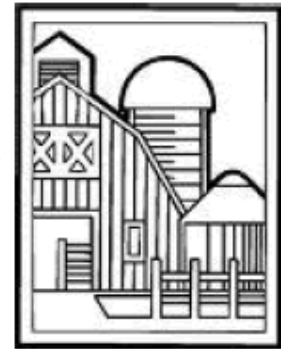
Luke 12:16-21 (NIV)

barns	crops	eat	grain	merry
bigger	drink	fool	life	rich

The Parable of the Rich Fool

Then he said to them, "Watch out! Be on your guard against all kinds of greed; a man's life does not consist in the abundance of his possessions." Luke 12:15 (NIV)

Enter the correct words in the boxes based on the shape of the letters.



1.

2.

3.

4.

5.

6.

7.

8.

barns	grain	merry	fool
rich	life	eat	drink

