



Catholic Diocese of Auckland



Welcome to Kids Korner!

A Journey through the Bible!

STORIES, PRAYER AND SONGS WITH JESUS

RECIPES AND ACTIVITIES

Celebrating TWENTY FIRST SUNDAY in OT
Makaton International Awareness Day 28th August
Daffodil Day in New Zealand August 29th and 30th
Exploring our Faith with Children
Celebrating our August Saints

On the way to Jerusalem, someone stopped

Jesus and asked,

“Master, will many be saved
at the end of time?”

Jesus answered,

“Many will try to enter
the kingdom of God,
but few will succeed;

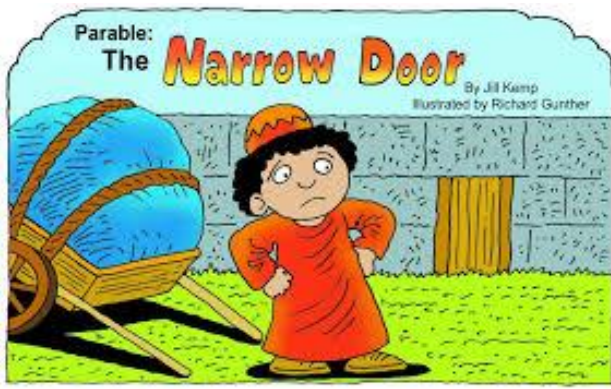
some will leave it too late

and find they have missed

their chance of everlasting happiness.

So, take care and be ready!

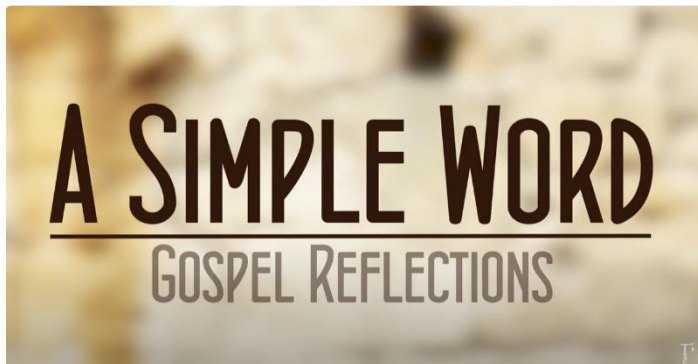
At the end of time people will be
called from far and wide to rejoice
in God's heavenly kingdom.”



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Makaton International Awareness Day 28th August



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Daffodil Day in New Zealand August 29th and 30th



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Classic shepherd's pie recipe

Ingredients

1 tbsp olive oil
1 brown onion, halved, finely chopped
1 carrot, peeled, finely chopped
2 celery sticks, trimmed, finely chopped
500g lamb mince or beef mince
2 tbsp plain flour
1 tbsp Tomato Paste
1 tbsp worcestershire sauce
1 bay leaf
500ml (2 cups) beef stock
4 potatoes, peeled, chopped
40g butter
125ml (1/2 cup) milk
Melted butter, to brush



Method

- Heat oil in a large saucepan over medium-high heat. Add onion, carrot and celery and cook, stirring, for 5 minutes or until soft. Add lamb mince and cook, stirring to break up any lumps, for 5 minutes or until lamb changes colour.
- Add the flour and cook, stirring, for 2 minutes or until combined. Add tomato paste, Worcestershire sauce, bay leaf and stock. Bring to the boil. Reduce heat to low and cook, stirring occasionally, for 30 minutes or until sauce thickens. Taste and season.
- Meanwhile: cook potato in a saucepan of salted boiling water for 15 minutes or until tender. Drain well. Return to the pan with the butter. Use a potato masher or fork to mash until smooth. Add milk and use a wooden spoon to stir until combined. Taste and season with salt and pepper.
- Preheat oven to 200C. Spoon lamb mixture into a 2L (8-cup) capacity ovenproof baking dish, or use four individual ovenproof serving dishes. Top with mashed potato and use a fork to spread over lamb mixture. Brush with butter. Bake in preheated oven for 20 minutes or until mashed potato is golden brown. Serve immediately

Lemon Biscuits

Ingredients

- 2¼ cups Flour spooned and levelled
- ¼ cup cornmeal
- 2 tablespoons poppy seeds
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup butter, at room temperature
- 1 cup caster sugar, plus more for sprinkling
- 1½ teaspoons lemon zest
- 1½ teaspoons orange zest
- ¼ cup oil
- 1 large egg
- 2 tablespoons lemon juice



Instructions

- Preheat the oven to 350°F and line a baking sheet with parchment paper.
- In a medium bowl, whisk together the flour, cornmeal, poppy seeds, baking soda, and salt.
- In a stand mixer fitted with the paddle attachment, cream together the butter, sugar, and zests on medium speed until well combined. Add the oil, egg, and lemon juice. Continue mixing until pale and evenly combined, about 1 minute, scraping down the sides as needed.
- Add the dry ingredients to the creamed ingredients, mixing on low speed until just combined. The dough will be somewhat dense.
- Using a ¼-cup sized cookie scoop, scoop the dough onto the prepared baking sheet (note: these biscuits will spread, so leave some room in between each one), and sprinkle the tops with sugar. Bake for 12 minutes. The cookies will seem like they need a minute longer, but take them out anyways. Let cool on the pan for 1 minute before transferring to a cooling rack to cool completely.

The Narrow Door

"Make every effort to enter through the narrow door, because many, I tell you, will try to enter and will not be able to." Luke 13:24 (NIV)

The puzzle is based on Luke 13:22-30



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

TAUGHT
CLOSED
NARROW

STAND
HOUSE
ANSWER

DOOR
ENTER
PLEADING

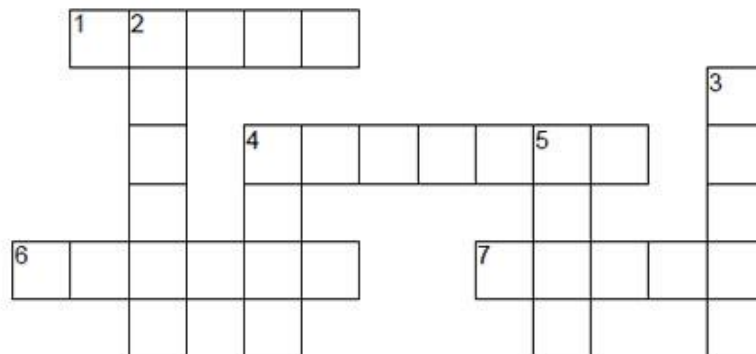
DRANK
ATE
OUTSIDE

KNOCKING
OWNER
MANY

The Narrow Door

"Make every effort to enter through the narrow door, because many, I tell you, will try to enter and will not be able to." Luke 13:24 (NIV)

Puzzle is based on Luke 13:22-30



ACROSS

1. To rap on a door with your knuckles
4. The opposite of inside
6. Not open
7. The place where a family lives

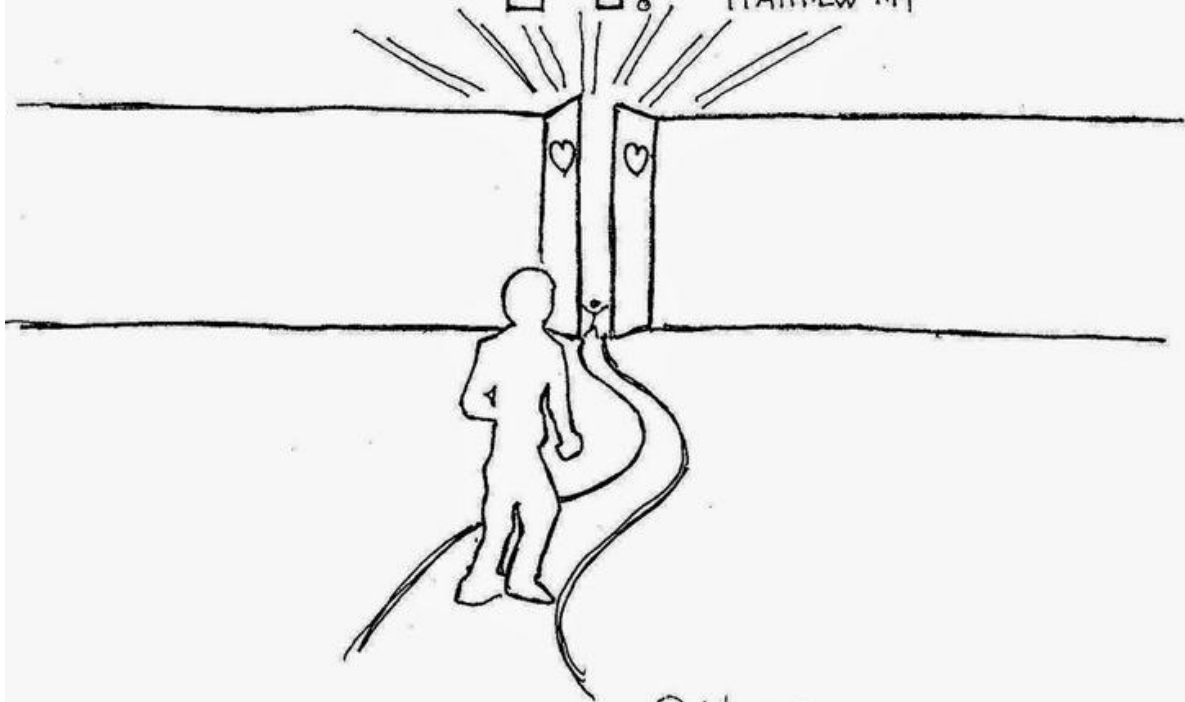
DOWN

2. Not wide
3. To go into
4. Not closed
5. An entrance to a room or building

NARROW	ENTER	OUTSIDE	CLOSED
OPEN	DOOR	KNOCK	HOUSE

BUT SMALL IS THE
GATE AND NARROW
THE ROAD THAT
LEADS TO LIFE, AND
ONLY A FEW FIND
IT.

MATTHEW 7:14



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