

CELEBRATING PALM SUNDAY
Exploring our Faith with Children
World Autism Awareness Day April 2nd
International day of mine awareness April 4th
Celebrating our March & 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 them.

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

at the top of their voices,

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

Excitement filled the whole city, and some people asked,

“Who is this man?”

The people answered them,

“It is Jesus from Nazareth, in Galilee.”



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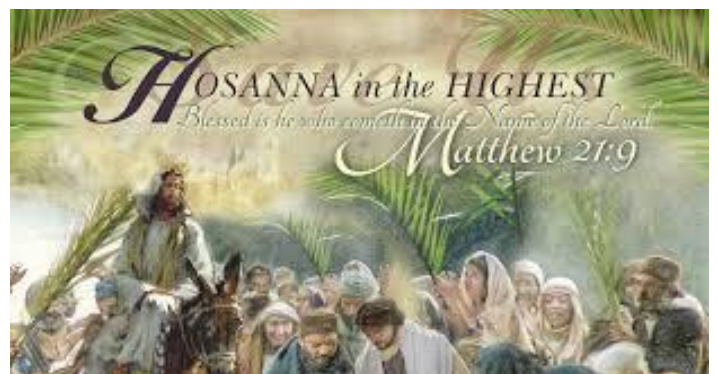
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THE SACRED PASHAL TRIDUUM



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World Autism Awareness Day April 2nd



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Moussaka

Ingredients

3 eggplants, sliced lengthways 1cm
4 tablespoons oil, divided
1 teaspoon thyme
1 onion, finely chopped
500g beef mince
3 cloves garlic, finely chopped or 1 ½ teaspoons crushed garlic
1 teaspoon cinnamon
1 teaspoon cumin
1 teaspoon paprika
1 teaspoon oregano
2 cans chopped tomatoes
2 tablespoons tomato paste
1 teaspoon sugar
3 cups frozen mixed vegetables
Salt and pepper to taste
50g butter
50g flour (⅓ cup)
2 cups milk
2 eggs, beaten
½ teaspoon nutmeg
1 cup grated cheese

Method

- Preheat the oven to 180°C. Lightly grease a large baking dish.
- Line two baking trays with baking paper and arrange the sliced eggplant on both trays. Brush each side of the eggplant slices with oil (about 3 tablespoons total). Bake in the oven for 20 minutes or until the eggplant is tender.
- While the eggplant is baking, cook the mince. Heat 1 tablespoon of oil in a large frying pan over medium high heat. Add the onion and cook until soft.
- Add the beef mince, garlic, cinnamon, cumin, paprika, oregano to the pan. Break up the mince and stir until mince is browned. Add the chopped tomatoes, tomato paste, sugar and frozen mixed vegetables. Season with salt and pepper. Bring to a boil, then turn down to medium. Cook uncovered, stirring occasionally, for 15 minutes until thick. Remove from heat and reserve.
- While the mince is cooking, cook the béchamel sauce. Place a saucepan on medium heat. Add butter and whisk in the flour. Cook for

2 minutes, stirring occasionally. Gradually whisk in the milk. Cook until you have a thick sauce. Add cheese and stir until smooth. Take the pan off heat and allow to cool slightly. Add nutmeg and salt to taste. Mix in the eggs and reserve.

- To assemble, cover the bottom of the baking dish with half the sliced eggplant. Season with salt and pepper and half a teaspoon of thyme. Spoon the mince mixture over the eggplant and spread to form an even layer. Top with the rest of the eggplant slices. Season with salt and pepper and half a teaspoon of thyme. Pour the béchamel sauce over the top of the eggplant layer, spreading to form an even layer.
- Bake for 30 minutes until golden. Remove from the oven and sit for at least 20 minutes before slicing and serving.
- While moussaka is cooling, make the salad. In a large bowl, mix the lettuce, cucumber, tomatoes and spring onion. In a small bowl, mix the olive oil and the lemon juice or balsamic vinegar. Drizzle over the salad and season with salt and pepper.
- Serve the moussaka with salad on the side.



3-Ingredient Chocolate Mousse

Ingredients

200 g good-quality dark chocolate, chopped

1 pint (473ml) whipping cream, divided

2 cups (100g) mini marshmallows

Optional garnishes:

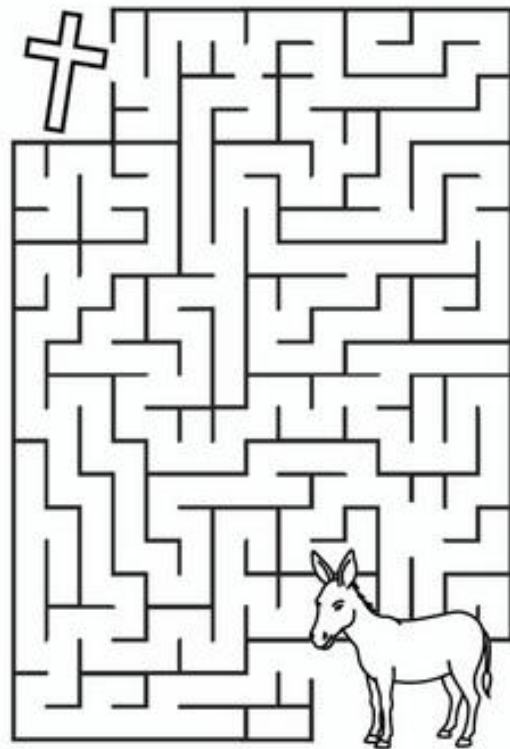
whipped cream

chocolate shavings



Instructions

- Heat the chocolate, 1 cup of the cream, and the marshmallows in a dry, heatproof bowl over a pot of simmering water, stirring until completely melted (about 10 minutes).
- Remove from heat and allow to cool to room temperature (about 1 hour).
- Beat remaining cream to soft peaks. Gently fold 1/3 of the softly whipped cream at a time into chocolate mixture.
- Spoon the mousse into 6 dessert glasses or bowls. Cover and refrigerate for at least 4 hours or overnight.
- Serve with a dollop of whipped cream and chocolate shavings if desired.



Unscramble the letters to reveal the word.

YKOEND _____

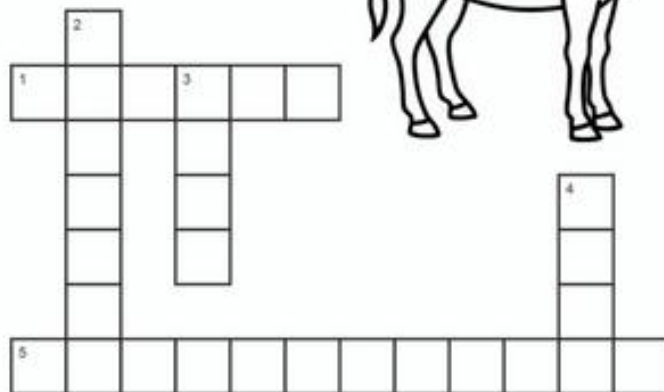
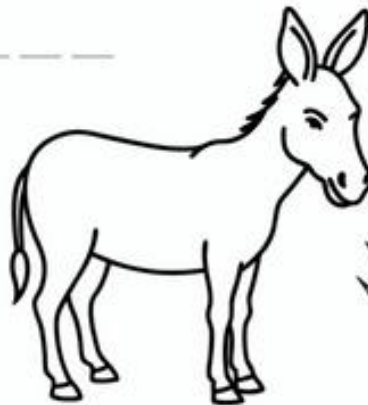
LPMA _____

NSOAHNA _____

VAEW _____

EDRO _____

IGKN _____



Across

1. Jesus rode this into Jerusalem

5. People waved these in the air

Down

2. People shouted _____

3. People said Jesus was the _____ of Israel

4. "Blessed is he who comes in the name of the Lord."

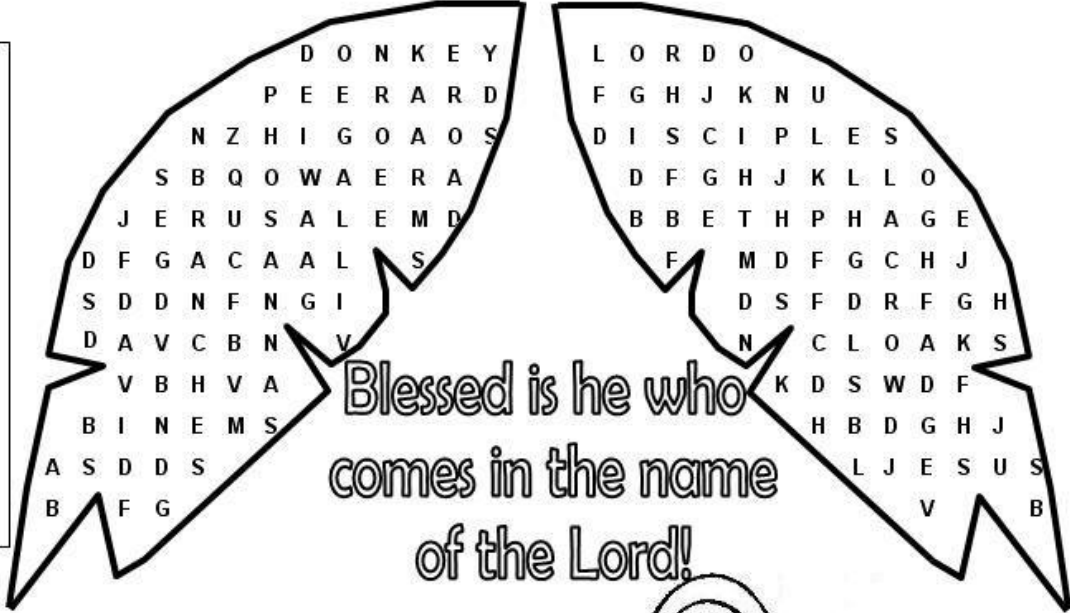


Palm Sunday



Matthew 21:1-11

B
I
B
L
E
K
I
D
S
·
E
U



Find the
hidden
words



Jerusalem
Bethphage
Jesus
Disciples
Village
Donkey
Lord
Crowd
Cloaks
Branches
Road
Hosanna
David



The Triumphal Entry

"Blessed is the king who comes in the name of the Lord!" "Peace in heaven and glory in the highest!"
Luke 19:38 (NIV)



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

1.

5.

2.

6.

3.

7.

4.

8.

village
colt

untie
miracles

praise
loud

voices
king