

**CELEBRATING The Fifth SUNDAY of LENT**  
**Exploring our Faith with Children**  
**Day of Prayer for Family Life March 25th**  
**International day for epilepsy awareness, March 26th**  
**Celebrating our March Saints**

Jesus was friends with Lazarus and his sisters Mary and Martha.

Jesus cared about His friends.

Lazarus became extremely sick.

Mary and Martha sent a message to Jesus asking him to come.

When Jesus heard that Lazarus was ill, He didn't run to Lazarus' side and heal him. Instead, Jesus spent two more days where He was, and during that time, Lazarus died.

When Jesus arrives, Martha rushes out to Him.

*"Lord if you had been here, my brother wouldn't have died."*

When Jesus saw her weeping, and the Jews who had come with her also weeping, he was deeply moved.

Jesus lifted up his eyes and said,

*"Father, I thank you that you have heard me. I know that you always hear me, but I say this on account of the people standing around, that they may believe that you sent me." When he had said these things, he cried out with a loud voice,*

*"Lazarus, come out."*

Lazarus who had died came out, his hands and feet bound with linen strips, and his face wrapped with a cloth.

Jesus said to them, *"Unbind him, and let him go."*



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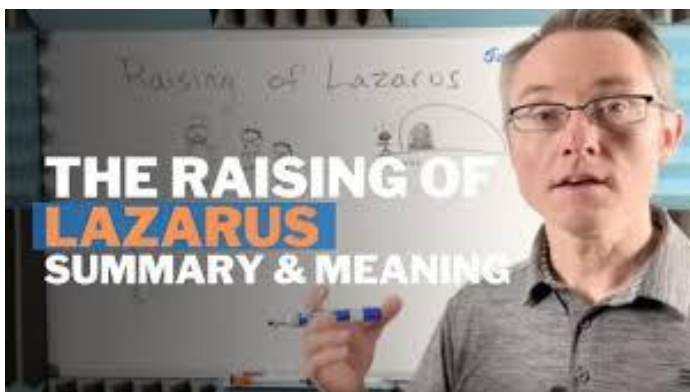
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## Day of Prayer for Family Life March 25th



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**DAILY PRAYER  
FOR FAMILY**

Heavenly Father  
Thank you for this day  
I commit my family into your hands  
I ask that you guide and protect each and every one of them no matter where they are. Let your favor follow them in all that they do. Protect them with the precious blood of our Lord, Jesus.

Let our bond be strong forever and ever. Let them be followed by grace in all their endeavors. Heal them of any pain or sickness. Keep them under your protection. Let their names be glorious and let them be victorious. Please grant them their hearts desires and never let them depart from your light

*Amen*  
THE GRACEFUL CHAPTER

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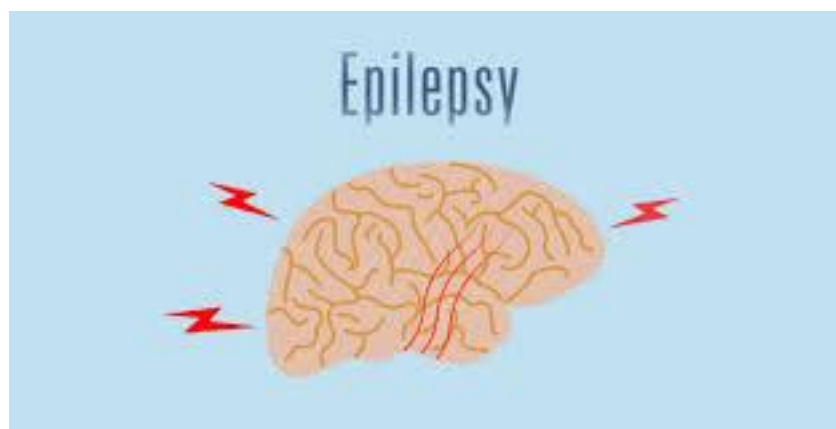
## International day for epilepsy awareness, March 26th



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# Beef and Kumara Mash Pie

## Ingredients

### Mash topping

600g orange kumara

200g potato

40g butter, or margarine

### Pie filling

2 Tbsp oil

1 onion

100g button mushroom, grated

1 carrot, grated

2 clove garlic, crushed

1 stick celery (50g)

1 tsp dried thyme

500g beef mince

1/3 cup tomato paste

1 Tbsp plain flour

2 cups beef stock

400g puff pastry

80g cheese, grated

## Instructions

- Preheat the oven to 180°C fan bake. Grease a medium baking dish
- Peel and chop the kumara and potatoes. Cook until tender. Drain, then add the butter, season well with salt and pepper and mash until smooth. Set aside.
- Heat oil in a large frying pan. Sauté the diced onion for a few minutes until softened, then add the celery and dried thyme. Cook for a few more minutes till the onion begins to brown.
- Add the beef mince and cook until browned, breaking it up as it cooks. Stir in the tomato paste and cook for another few minutes.
- Add the grated carrot, mushrooms, garlic and flour. Stir well, then pour in the beef stock. Simmer for 10-20 minutes until the mixture thickens and the flavours have combined.
- On a floured surface, roll out the puff pastry to fit your baking dish. Grease the dish with butter or oil, then line with the pastry so it comes just over the edge.
- Spoon in the beef filling, spread the kumara-potato mash on top and sprinkle with grated cheese.
- Bake for 30 minutes, until the pastry is crisp and golden and the cheese is bubbling.
- Remove from the oven, rest for a few minutes, then cut and serve hot.



# Caramel Apple Sponge Pudding

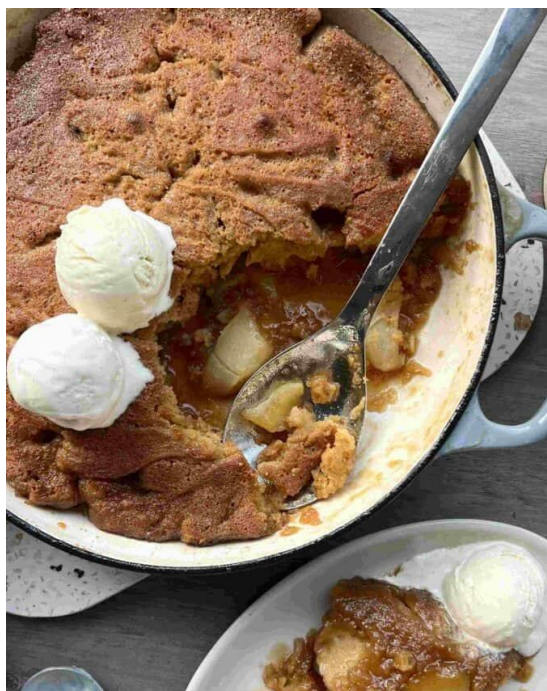
## Ingredients

### Batter

1½ cups plain flour  
1½ tsp baking powder  
½ cup brown sugar  
80g butter  
¼ cup golden syrup  
1 tsp vanilla essence  
2 eggs  
125ml milk  
385g can sliced apples, in juice

### Sauce

1½ cups soft brown sugar  
50g butter  
375ml water



## Instructions

- Preheat the oven to 170°C fan bake.
- To make the batter: In a mixing bowl, whisk together the flour, baking powder and brown sugar.
- In a small jug, melt the butter. Add the golden syrup and vanilla and mix until thick and glossy.
- Make a well in the centre of the dry ingredients, then pour in the butter mixture. Add the eggs and milk, then whisk until smooth and free of any lumps.
- Scatter the tinned apples into the base of a greased baking dish, then pour the batter over the top and use a spoon or spatula to spread evenly over the apples. Set aside.
- In a small saucepan, combine the remaining brown sugar and butter with 375ml of water and a generous pinch of salt. Cook over a medium heat until the sugar and butter has melted.
- Carefully pour the butter and sugar mixture over the top of the batter, running it over the back of a large spoon so that the sauce sits on top and doesn't mix into the batter.
- Place into the oven and bake for 30-35 minutes or until the pudding is golden and comes out clean when the cake layer is tested with a
- 
- skewer. Serve with cream or scoop of vanilla ice cream!

# Raising of LAZARUS



Read John 11:1-46. Find and circle the words below.

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

STONE DOOR

SON OF GOD

ASLEEP

RESURRECTION

BETHANY

LINEN STRIPS

LAZARUS

FATHER

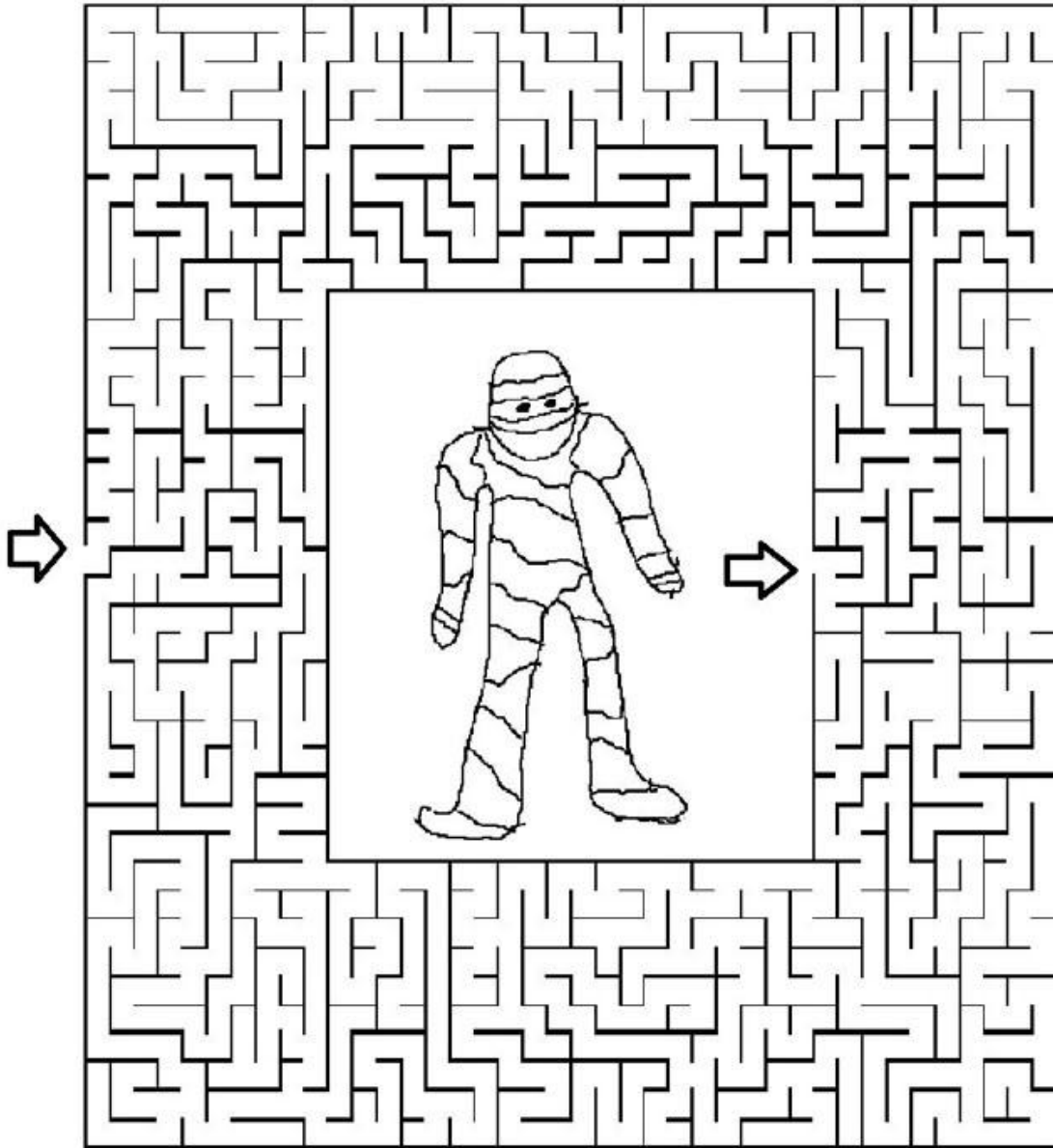
MARY

CAVE

MARTHA

DISCIPLES

Lazarus Raised From Dead  
John Ch.11





"Our \_\_\_\_\_ Lazarus has fallen asleep;  
 but I am going there to wake him up."  
 John 11:11b (NIV)

LFIE

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DEDA

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6 4

RSIE

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2

STNOE

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