

CELEBRATING The Fourth SUNDAY of LENT
Exploring our Faith with Children
Celebrating St Patrick's Day 17th March
Neurodiversity Celebration Week - 16-20 March 2026
Celebrating our March Saints

One day as Jesus was walking along the road.
As he passed by, he saw a man blind from birth.

Jesus spat on the ground and made mud with the saliva.
Then he anointed the man's eyes with the mud, and said to him,
"Go, wash in the pool of Siloam"

When the man washed, he could see for the first time.
The man who was blind before told everyone that Jesus had healed him.

Some religious leaders were angry because Jesus had healed on the
Sabbath.

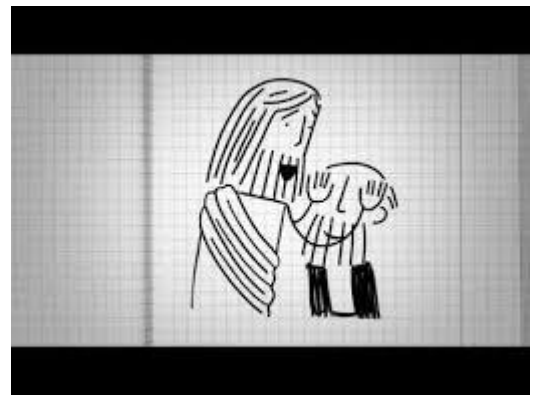
When the man told them what had happened, they didn't believe him.

The man told them,
"I was blind, but now I can see!".

Jesus told his disciples
As long as I am in the world, I am the light of the world."



[Click here and follow the Link](#)



[Click here and follow the Link](#)



[Click here and follow the Link](#)



[Click here and follow the Link](#)



[Click here and follow the Link](#)



[Click here and follow the Link](#)



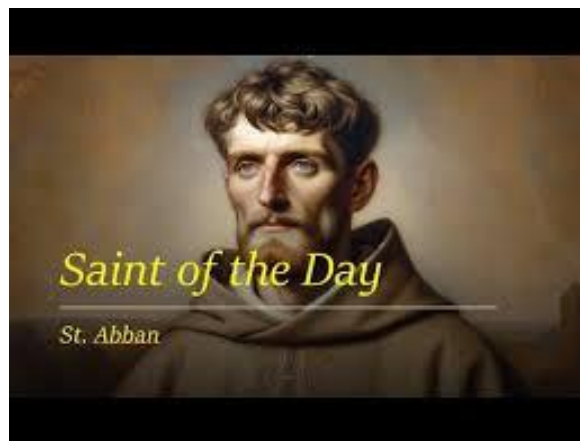
[Click here and follow the Link](#)



[Click here and follow the Link](#)



[Click here and follow the Link](#)



[Click here and follow the Link](#)



[Click here and follow the Link](#)



[Click here and follow the Link](#)

Celebrating St Patrick's Day 17th March



[Click here and follow the Link](#)



[Click here and follow the Link](#)



[Click here and follow the Link](#)

Neurodiversity Celebration Week - 16-20 March 2026



[Click here and follow the Link](#)



[Click here and follow the Link](#)



[Click here and follow the Link](#)

Moroccan Chicken Couscous

Ingredients

2cm piece fresh ginger finely grated or 2 teaspoons crushed ginger
3 cloves garlic, finely chopped or 1 ½ teaspoons crushed garlic
1 tablespoon paprika
1 teaspoon cumin
1 teaspoon chilli powder (optional)
1 teaspoon turmeric (optional)
3 tablespoons oil, divided
salt & pepper, to taste
1 lemon, zest only
500g skinless chicken breast
1 onion, finely chopped
1 cup chicken stock
1 ¾ cups water
2 carrots, grated
2 ¾ cups couscous
1 can chickpeas, drained
1 cup sultanas or raisins (optional)
1 capsicum, seeded and chopped into small cubes
½ cup fresh coriander or parsley leaves, coarsely chopped (optional)



Method

- Mix together the ginger, garlic, paprika, cumin, chilli powder, turmeric, 1 tablespoon of oil, salt, pepper and lemon zest to make a paste. Make a few cuts in the chicken flesh. Rub the paste over the surface of the chicken, cover and let stand for 10 minutes.
- While the chicken is marinating, preheat the oven to 200°C.
- Transfer the chicken to a lined baking tray and bake the chicken for about 20–30 minutes or until the chicken is cooked (when the juices are clear).
- While the chicken is cooking, heat 1 tablespoon of oil in a pot over a medium heat. Add the onion and fry until clear and soft. Stir in the stock, water and carrots and bring to a boil. Remove from heat and add 1 tablespoon of oil and the couscous. Stir gently, cover with a lid and leave it to absorb for approximately 10 minutes.
- Once the couscous is cooked, fluff it with a fork and then pour it into a large bowl. Mix in the chickpeas, sultanas or raisins and capsicum. Garnish with fresh coriander or parsley, if using.
- To serve, slice the chicken into thin slices and serve on top of the couscous.

Strawberry Thumbprint Cookies

Ingredients

2 & 1/2 cups (315g) all-purpose flour

1/2 tsp baking powder

1/2 tsp salt

1 cup (227g) unsalted butter, room temperature

1 cup (200g) granulated sugar

1 large egg

2 tsp vanilla extract

1 cup seedless strawberry jam

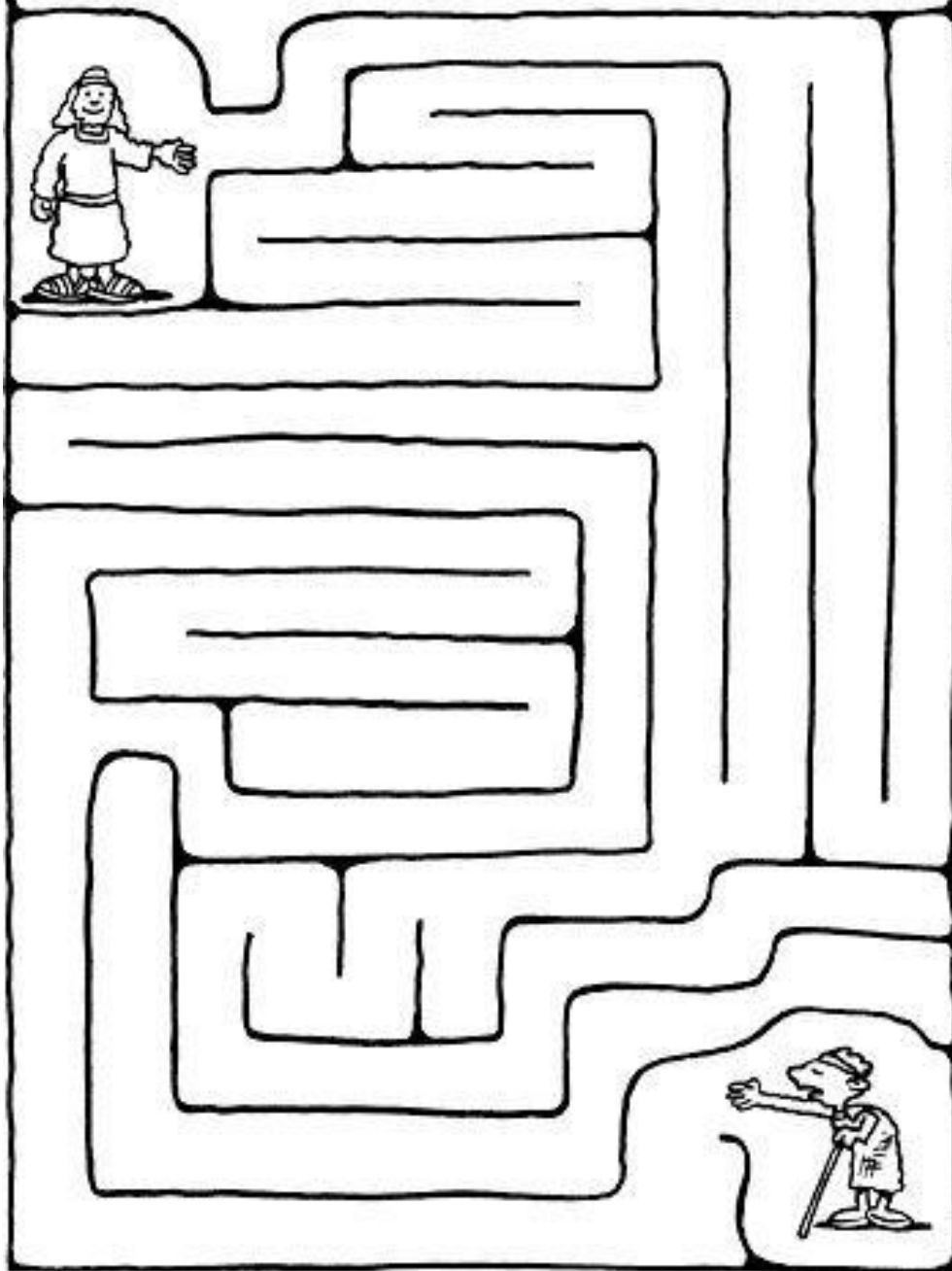
Instructions



- Preheat oven to 325F and line 2 cookie sheets with parchment paper.
- In a medium bowl, toss together the flour, baking powder, and salt. Set aside.
- 2 & 1/2 cups (315g) all-purpose flour, 1/2 tsp baking powder, 1/2 tsp salt
- In the bowl of a stand mixer fitted with a paddle attachment, beat the butter and sugar together on medium speed until light and fluffy, about 3 or 4 minutes. Scrape down the sides of the bowl as needed.
- 1 cup (227g) unsalted butter, 1 cup (200g) granulated sugar
- Mix in the egg and vanilla extract until incorporated.
- 1 large egg, 2 tsp vanilla extract
- With the mixer on low, stir in half of the flour mixture until just combined. Repeat with the remaining flour mixture.
- Roll the dough into 1.5" balls. Place 2" apart on the prepared baking sheets.
- Using your pinky or an oval-shaped 1/4 teaspoon, make 2 indents joined at the bottom to create a heart shape.
- Slightly overfill each indent with jam (because the jam will flatten out as the cookies bake).
- 1 cup seedless strawberry jam
- Bake for 15 minutes or until the edges are lightly golden.

HELP THE BLIND MAN FIND JESUS

To do this puzzle, you must shut your eyes and let someone else tell you where to draw the line, as you go through the maze!





LDNBI

ELAH

RYLOG

RTBHI

"I am the
of the world. John 9:5





"Jesus Heals a Man Born Blind" John 9:1-41. Written by [Kristin Schmidt](#).
Lesson Plan Copyright © 2023 [The Sunday School Store](#). Page 17



Word Search Puzzle

BLIND - GLORY - GOD - JESUS - MUD - PARENTS - PHARISEE
PROPHET - SABBATH - SIGHT - SILOAM - CHRIST

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

"Jesus Heals a Man Born Blind" John 9:1-41. Written by [Kristin Schmidt](#).
Lesson Plan Copyright © 2023 [The Sunday School Store](#). Page 18