

Catholic Diocese of Auckland

Welcome to Kids Korner!

A Journey through the Bible!

STORIES, PRAYER AND SONGS WITH JESUS

RECIPES AND ACTIVITIES

CELEBRATING FOURTH SUNDAY of EASTER

Exploring our Faith with Children

International Chernobyl Disaster Remembrance Day. April 26

AMKD Awareness Day April 28th

Celebrating our April & May Saints

One day Jesus said to the crowds,

“A shepherd knows his sheep,

and his sheep know him.

When he calls their names, they know his voice

and they follow him, one by one,

through the gate of the sheepfold.

The shepherd walks ahead of them,

showing them the way.

He guides and protects them from danger and harm.

The flock will not follow a stranger,

instead they scatter and run away

because they do not know his voice.”

Then Jesus said,

“I am the Good Shepherd,

I know my own and my own know me.

If anyone follows me, I will lead them safely

on their journey to the fullness of everlasting life.”



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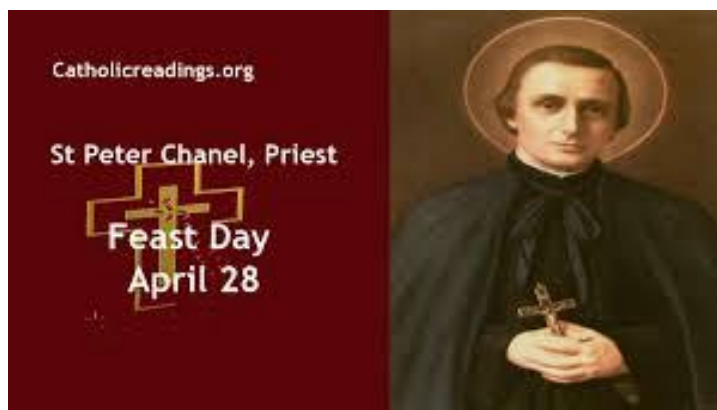
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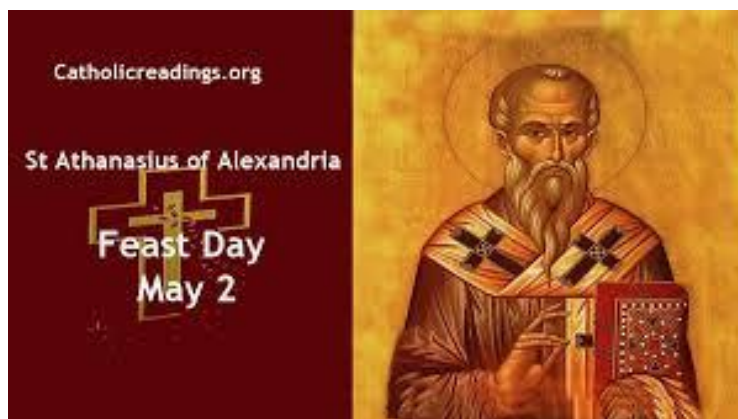
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International Chernobyl Disaster Remembrance Day. April 26



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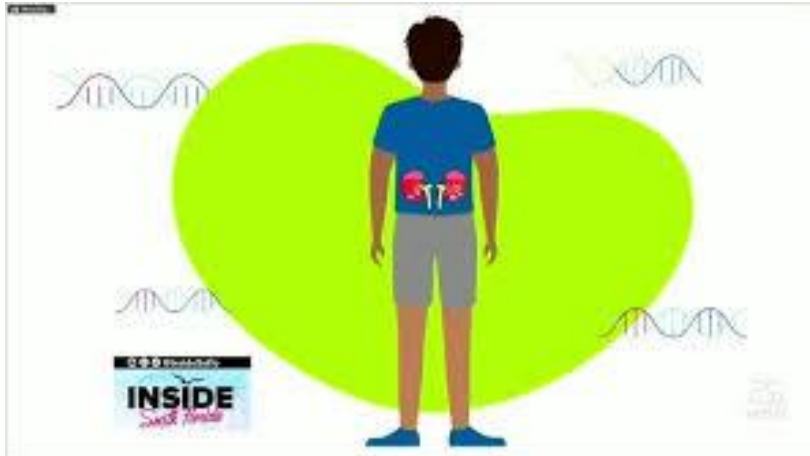


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AMKD Awareness Day April 28th



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Butter Chicken

Ingredients

Turmeric - 1 tsp

Cumin - 1 tsp

Ground nutmeg - 1 tsp

Chilli seasoning - 1 tsp

Diced chicken - 500 g

Butter - 50 g

Onion, chopped - 1

Cloves garlic, crushed - 2

Tomato paste - 2 Tbsp

Garam Masala - 1/2 tsp

Cream - 1/2 cup

Salt - 1/2 tsp

Black pepper - 1/2 tsp



Method

1. In a large bowl mix together all the spices (except garam masala). Add the diced chicken and toss to coat. Set aside.
2. Melt the butter in a sauce pan. Add the onion, garlic and cook until soft.
3. Add the chicken and stir until golden. Add the tomato paste, garam masala and stir in the cream. Season to taste.
4. Simmer for 5-8 minutes until rich and creamy.

Caramel nut slice

Ingredients

For the biscuit base:

125g unsalted butter, softened

$\frac{3}{4}$ cup brown sugar

1 cup self-raising flour

1 cup coconut thread

For the topping:

395g tin condensed milk

2 Tbsp golden syrup

30g unsalted butter

200g mixed nuts

100g dark chocolate



Method

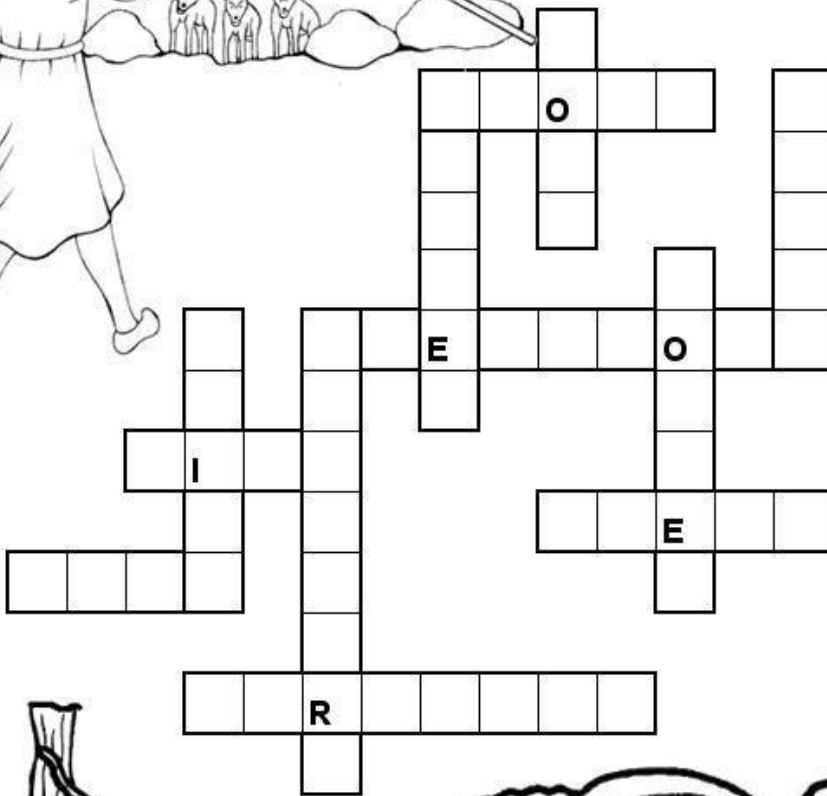
- Pre-heat oven to 200°C.
- In a large mixing bowl, beat together the soft butter and brown sugar until light and creamy.
- Mix through the flour and coconut thread until well combined – this should be crumbly!
- Firmly and evenly press the biscuit mixture into a standard lined slice tin.
- Bake in the oven for 15 minutes, or until golden brown. Once cooked, remove, and leave to cool until firm.
- While the base is in the oven make the caramel filling. Add the condensed milk, golden syrup and butter to a medium pot and bring to a boil then turn to low heat, stirring constantly to avoid burning. After around 10 minutes of cooking, this mixture should become thick and deep golden brown. Allow to cool for 5 minutes.
- Pour the caramel onto the cooled biscuit base and spread evenly. Top with the mixed nuts and bake for another 10 – 15 minutes. Remove from oven and allow to cool.
- Melt the chocolate in the microwave in 30 second intervals. Drizzle over the cooled caramel slice and cut into slices when ready to serve.

Top tip: add a heavy pinch of sea salt flakes to your caramel mixture while it's cooking for a salted-caramel taste sensation!

The Good Shepherd



- Sheepfold
- Gate
- Robber
- Sheep
- Shepherd
- Voice
- Stranger
- Life
- Wolf
- Father
- Flock
- Hired

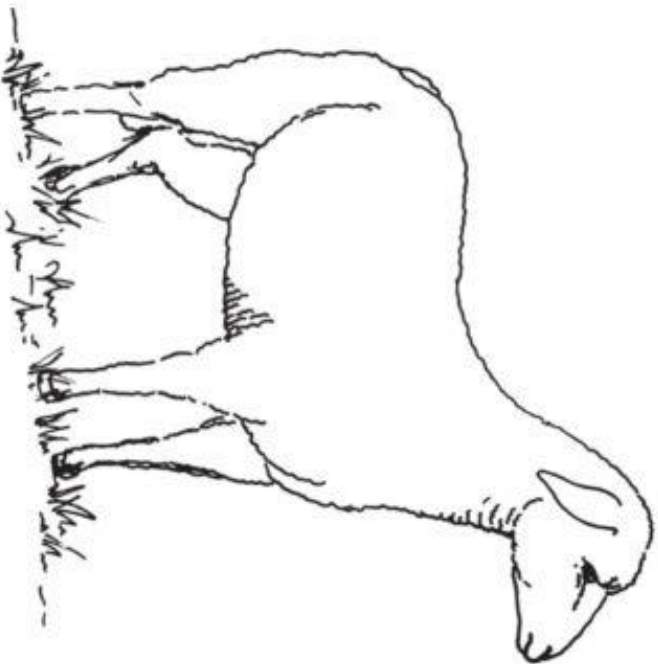


Make all words
fit into this
crossword



Lesson 15 The Good Shepherd

**I AM THE GOOD
SHEPHERD AND KNOW
MY SHEEP**



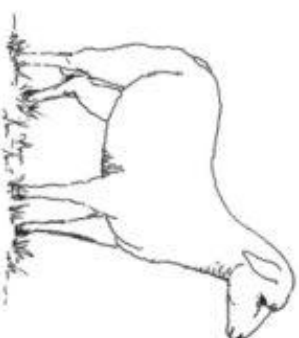
Glue wool on this lamb and colour in the background.

Lesson 15 The Good Shepherd

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

Can you find these 10 words about the Parable of the Good Shepherd?

- Shepherd
- Parables
- Sheep
- Entrance
- Door
- Thief
- Hireling
- Wolf
- Sheepfold
- Jesus



"I AM" THE GOOD SHEPHERD

Spot 8 differences between the two pictures.



"I AM"
THE GOOD SHEPHERD