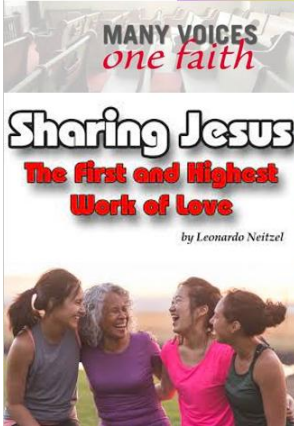




Catholic Diocese of Auckland



Welcome to Kids Korner!

A Journey through the Bible!

STORIES, PRAYER AND SONGS WITH JESUS

RECIPES AND ACTIVITIES

CELEBRATING THE ELEVENTH SUNDAY in OT

Exploring our Faith with Children

LONINESS AWARENESS WEEK 15th -20th June

WORLD REFUGEE DAY 20th June

Celebrating our June Saints

Jesus felt compassion for his people.

He called his people, Sheep without a Shepherd

Jesus told the disciples that the "harvest" was ready:

He meant there were many people who needed to hear the wonderful story.

This is no less true today!

When people miss out on God's love or don't hear the Gospel, They have no-one to listen to and can do things they shouldn't.

Jesus wants us to share His love.

He wants us to recognize opportunities to serve each other. So many people need to hear this good news, and we get to communicate it!

Isn't that wonderful?

And we can tell ALL people about God's love.



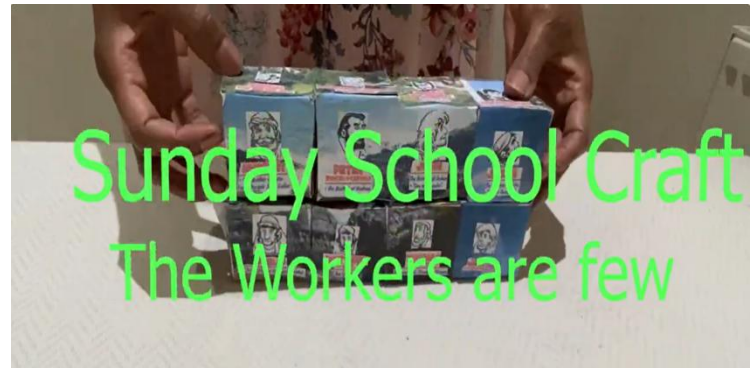
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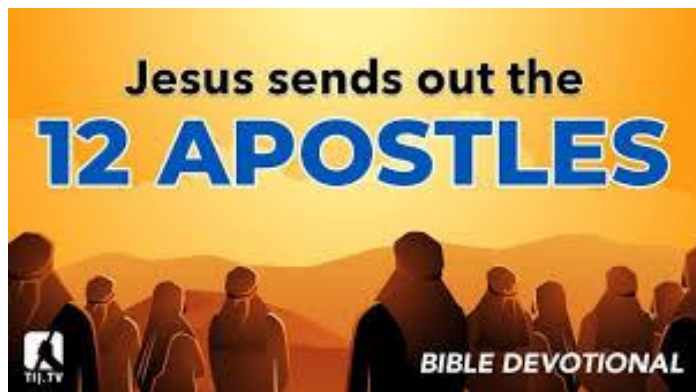
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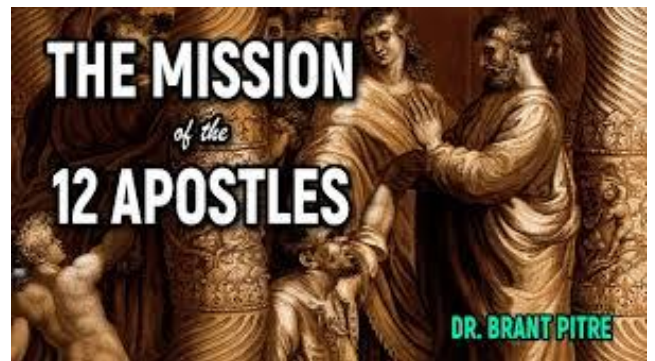
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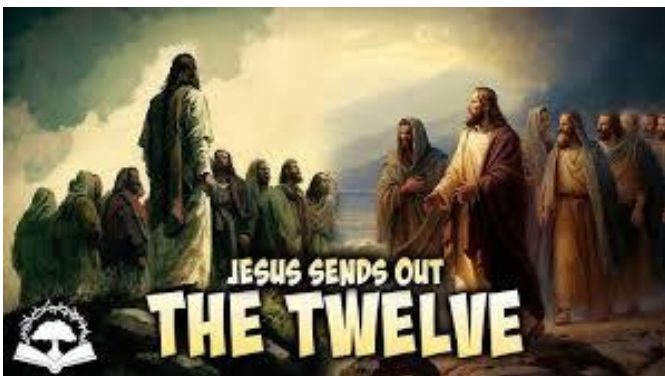
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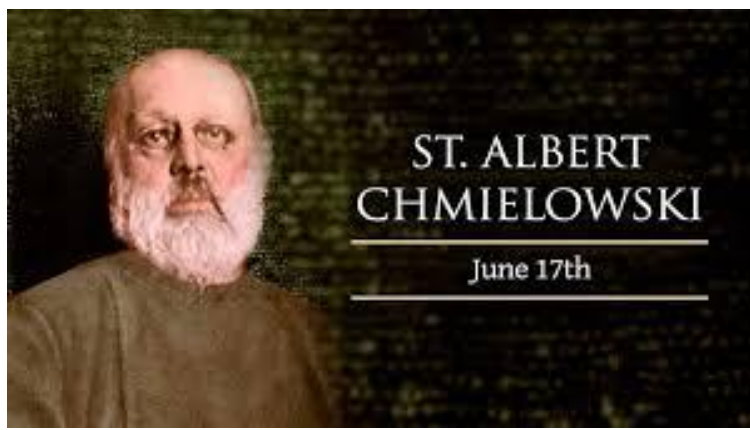
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LONINESS AWARENESS WEEK 15th -20th June



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Chicken and kūmara chickpea curry

Ingredients

- 1 onion, finely chopped
- 1 tbsp crushed garlic
- 1 tbsp crushed ginger
- 2 tbsp Thai green curry paste
- 4 (500g) boneless chicken thighs, cut into 2cm pieces
- 1 cup (250ml) chicken or vegetable stock
- 1 large (500g) red, gold or orange kūmara, peeled, diced
- 400ml can coconut cream (reserve 2 tbsp for topping)
- 400g can chickpeas, rinsed, drained
- Coriander leaves, to serve
- Sliced red chilli, to serve
- Naan, to serve
- Basmati rice, to serve

Method

- Heat a splash of olive oil in a large saucepan over medium-high heat. Add onion and cook, stirring, for 3 mins or until softened.
- Add the garlic, ginger and curry paste and cook for 1 min or until fragrant. Add the chicken, stock and kūmara and simmer for 10 mins or until the kūmara is just tender.
- Add the coconut cream and chickpeas and simmer for 3 mins. Season well. Top with coriander and chilli. Drizzle with reserved coconut cream and serve with naan and rice.

Make life easier

- Use it up: Canned chickpea liquid, known as aquafaba, is a great egg-white substitute. Instead of throwing it out, use it for vegan recipes: think mayonnaise, baking and even meringue.



Flourless chocolate, apple and almond torte

Ingredients

- 250g dark chocolate, broken into pieces
- $\frac{3}{4}$ cup (165g) caster sugar
- 150g butter
- 1 tsp vanilla bean paste
- 5 eggs, separated
- 1 apple, grated (skin on)
- 130g finely ground almonds
- Whipped cream, to serve



Method

1. Preheat oven to 180°C. Grease the side of a 23cm round springform pan and line the base with baking paper.
2. Place the chocolate, sugar, butter and vanilla in a heatproof bowl over a saucepan of simmering water (make sure the bowl doesn't touch the water). Whisk until smooth and glossy. Set aside for 5 mins to cool. Add egg yolks, apple and ground almond and combine.
3. Using an electric mixer, whisk the egg whites until medium peaks form. Add two large spoonfuls of egg white to the chocolate mixture to loosen. Gently fold in the remaining egg white, being careful not to overmix.
4. Pour into the prepared pan and bake for 50 mins or until the centre is just set. Allow to cool completely before removing from the pan.
5. Transfer torte to a serving plate. Drizzle half of the chocolate sauce over the cream in a bowl. Use a large metal spoon to gently swirl. Spoon over torte. Drizzle with remaining chocolate sauce to serve.

Make life easier

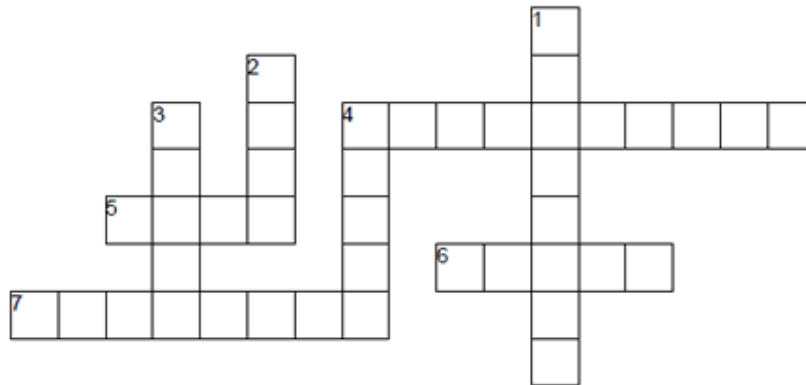
- Smart swap: Use hazelnuts instead of almonds in this torte. Roast them in the oven for 5 minutes then set aside to cool slightly. Place in a clean tea towel and rub to remove skins. Place in a food processor and process until fine crumbs form.

Sheep without a Shepherd

When Jesus landed and saw a large crowd, he had compassion on them, because they were like sheep without a shepherd. So he began teaching them many things. Mark 6:34 (NIV)



Complete the activity below.



ACROSS

- 4. To understand the suffering of others and want to do something about it
- 5. To take a break from activity
- 6. Free from noise or activity
- 7. A person who takes care of sheep

DOWN

- 1. Giving knowledge and skills to others
- 2. A small vessel for travel on water
- 3. A small, usually white, woolly animal
- 4. A large group of people

SHEPHERD	COMPASSION	QUIET	BOAT
SHEEP	TEACHING	CROWD	REST

Sheep without a Shepherd

When Jesus landed and saw a large crowd, he had compassion on them, because they were like sheep without a shepherd. So he began teaching them many things. Mark 6:34 (NIV)



The puzzle is based on Mark 6:30-34

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

SHEPHERD	APOSTLES	BOAT	SOLITARY
TEACHING	CROWD	PLACE	REST
COMPASSION	JESUS	PEOPLE	SHEEP

JESUS

