



CELEBRATING THE TWENTY-FIFTH SUNDAY in OT
Exploring our Faith with Children
International Day of Peace 21st September
World Narcolepsy Day 22nd September
Celebrating our September Saints

Jesus told a story about a landowner who was hiring men to work in his vineyard. He hired some of them early in the morning some in the middle of the day, and some he hired just before quitting time.

When it was time to pay the workers he paid them all the same.

The workers who were hired early in the morning began to complain,

"Hey! That's not fair!

You paid the workers who worked only one hour the same as those of us who worked all day."

The owner of the vineyard said, "I am not being unfair to you I paid you what I agreed to pay you.

Don't I have the right to do what I want with my own money? Are you jealous because I am generous?"



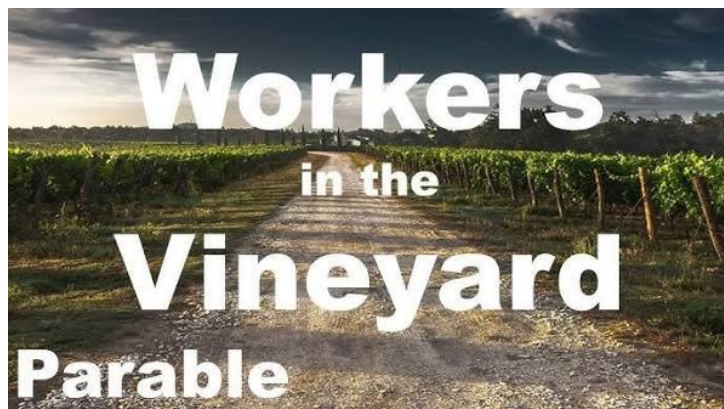
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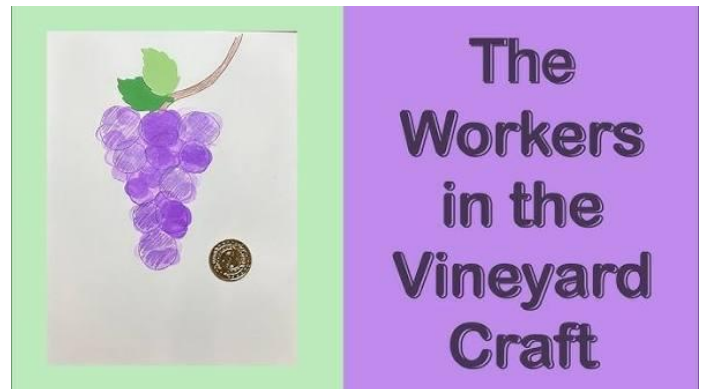
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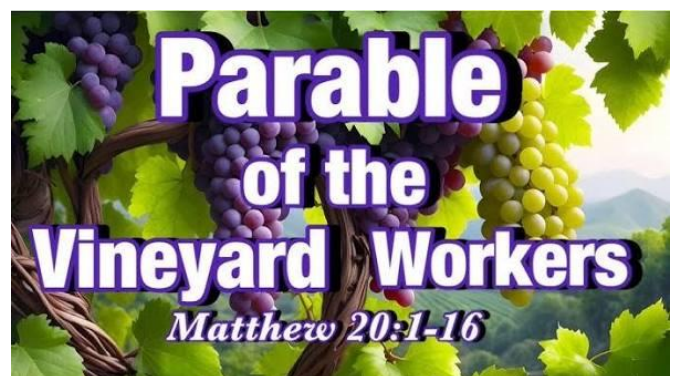
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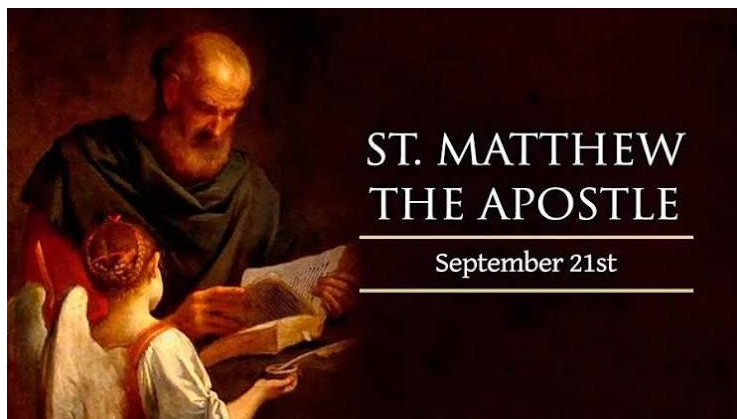
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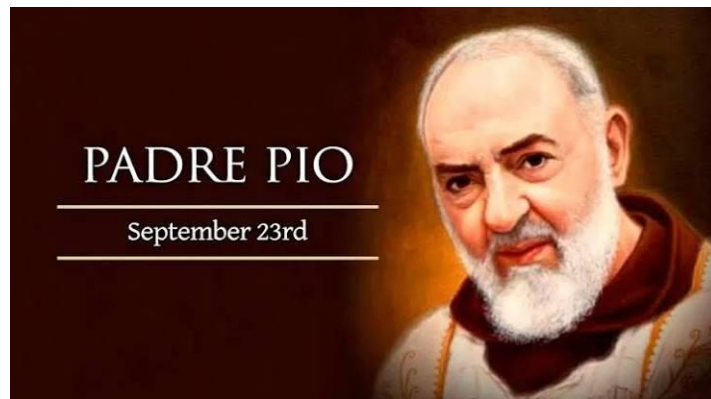
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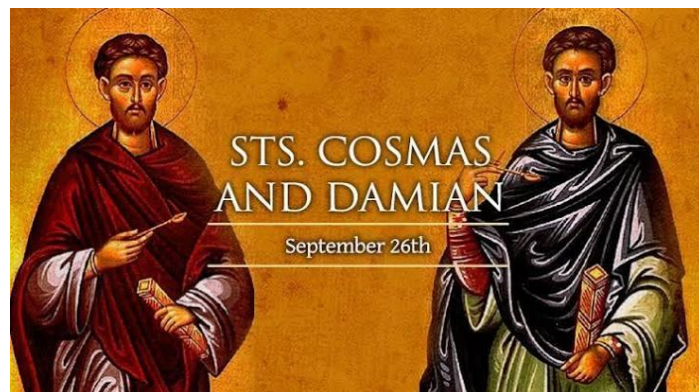
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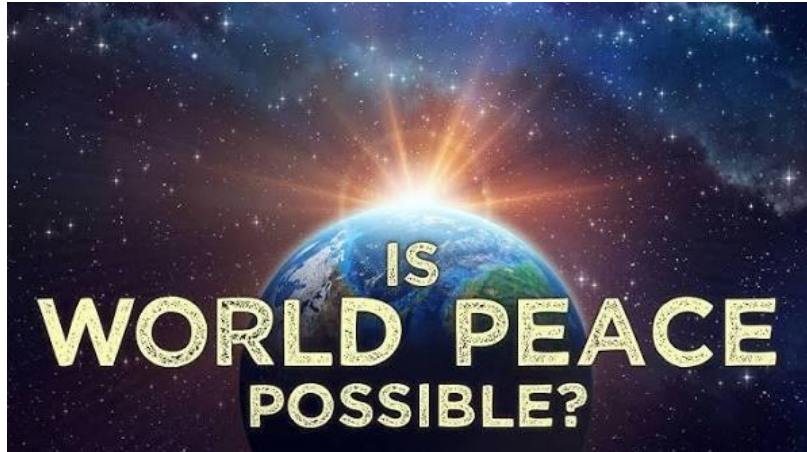


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International Day of Peace 21st September



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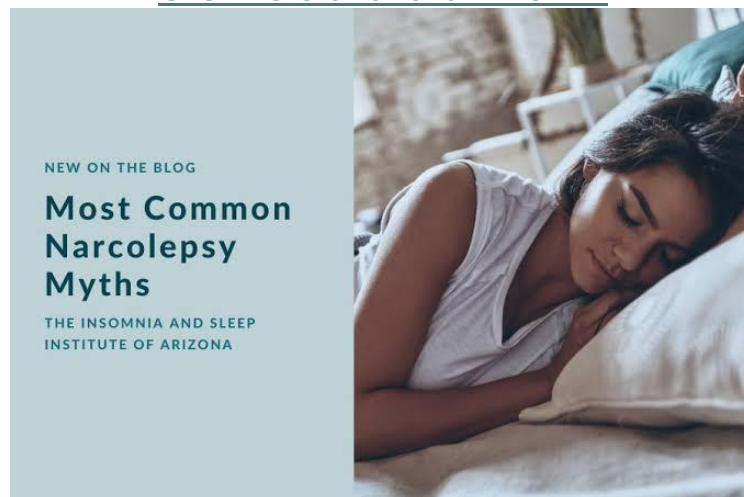


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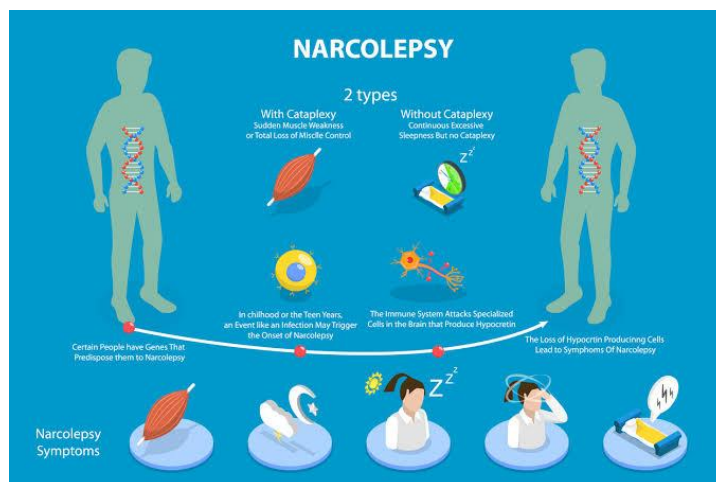
World Narcolepsy Day 22nd September



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Chicken Casserole with Mashed Potatoes

Ingredients

Chicken casserole

- 1 tablespoon oil
- 1 large onion, finely diced
- 3 garlic cloves, minced or 1 ½ teaspoons crushed garlic
- 1 tablespoon smoked paprika
- 2 large carrots, cut into 1cm cubes
- 400g mushrooms, sliced or quartered
- 500g skinless chicken breast, cut into 3cm chunks
- 2 cans chopped tomatoes
- 1 ½ cups water
- 1 broccoli, florets and stalks chopped
- ¼ cabbage, chopped
- Salt and pepper, to taste
- ½ bunch parsley, leaves and stalks roughly chopped



Mashed potatoes

- 800g agria potatoes, cut into 2cm chunks
- 1 tablespoon butter or olive oil
- ¼ cup milk (optional)

Method

- Heat oil in a casserole pan, large pot or deep skillet on the stove over medium high heat. Add onion and sauté until softened. Add garlic and paprika, stir fry until fragrant.
- Add carrots, mushrooms, chicken, and chopped tomatoes. Fill each can with ¾ cup water, swirl around to get the remaining sauce and add to the pot and stir. Cover with a lid, bring to a simmer while stirring occasionally.
- Boil potatoes in another pot as the casserole simmers to start making the smash. Boil for around 10 minutes or until a fork or knife can easily pierce through the potato.
- When the carrots are tender and the chicken is cooked, add broccoli, cabbage, salt if you are using it, and pepper. Stir through and bring to a simmer. Test taste, season with more pepper if desired. Top with chopped parsley.
- Drain the water from the potatoes, add butter, milk (if using), salt, and pepper. Smash until it is the consistency you like, adding more milk if needed. Serve casserole with smashed potatoes.

Melting Moments

Ingredients

250g butter
1 tsp vanilla extract
1/2 cup soft icing sugar
1 1/2 cups plain flour
1/2 cup cornflour

Lemon icing:

100g / 7 tbsp unsalted butter , softened
2 cups soft icing sugar
2 tsp lemon zest
1 tsp lemon juice

Passionfruit icing:

80g butter, softened
2 cups soft icing sugar
4 tbsp fresh passionfruit pulp
1 tbsp lemon juice



Instructions

- Preheat oven to 180°C / 350°F (160°C fan-forced). Line 2 trays with paper.
- Cream butter – Place butter, vanilla and icing sugar in a bowl. Beat for 1 minute until smooth and fluffy
- Dry in 3 lots – Stir in cornflour and flour in 3 lots using a rubber spatula. (ie add 1/3 of flour + cornflour, stir in, repeat twice more).
- Scoop 1 tablespoon of the mixture onto the trays (cookie scoop handy here), then roll into balls using lightly floured hands (to prevent it from sticking). You should have 24 – 28 balls.
- Bake – Press down into 1 cm / 0.4" thickness using a fork. Bake for 15 minutes, switching the trays at the 10 minute mark. Fully cool on trays.
- Sandwiching – Pipe icing onto half the melting moments, then sandwich with remaining cookies.
- Set – Refrigerate for 1 hour to set the icing.
- Then remove from the fridge 30 minutes prior to serving.

Lemon icing:

Cream butter until smooth and fluffy. Add 1/3 of the icing sugar
Beat 2 minutes – Add lemon zest and juice. Then beat on high for 2 minutes until fluffy.

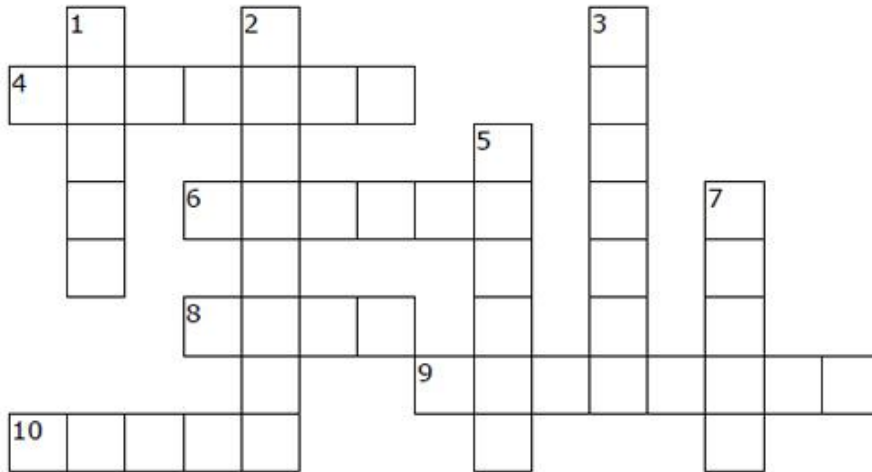
Passionfruit icing:

Same method as above for lemon icing.

The Workers in the Vineyard

'These men who were hired last worked only one hour,' they said, 'and you have made them equal to us who have borne the burden of the work and the heat of the day.' Matthew 20:12 (NIV)

Based on Matthew 20:1-16



ACROSS

4. People who labor, usually for wages or a salary
6. The place where God lives
8. A period of time equal to sixty minutes
9. A place where grapes are grown
10. Pay received for working

DOWN

1. Coins or bills used to pay for something
2. To give or share freely with others
3. To gripe or complain
5. Not playing by the rules
7. Two things that are of the same value

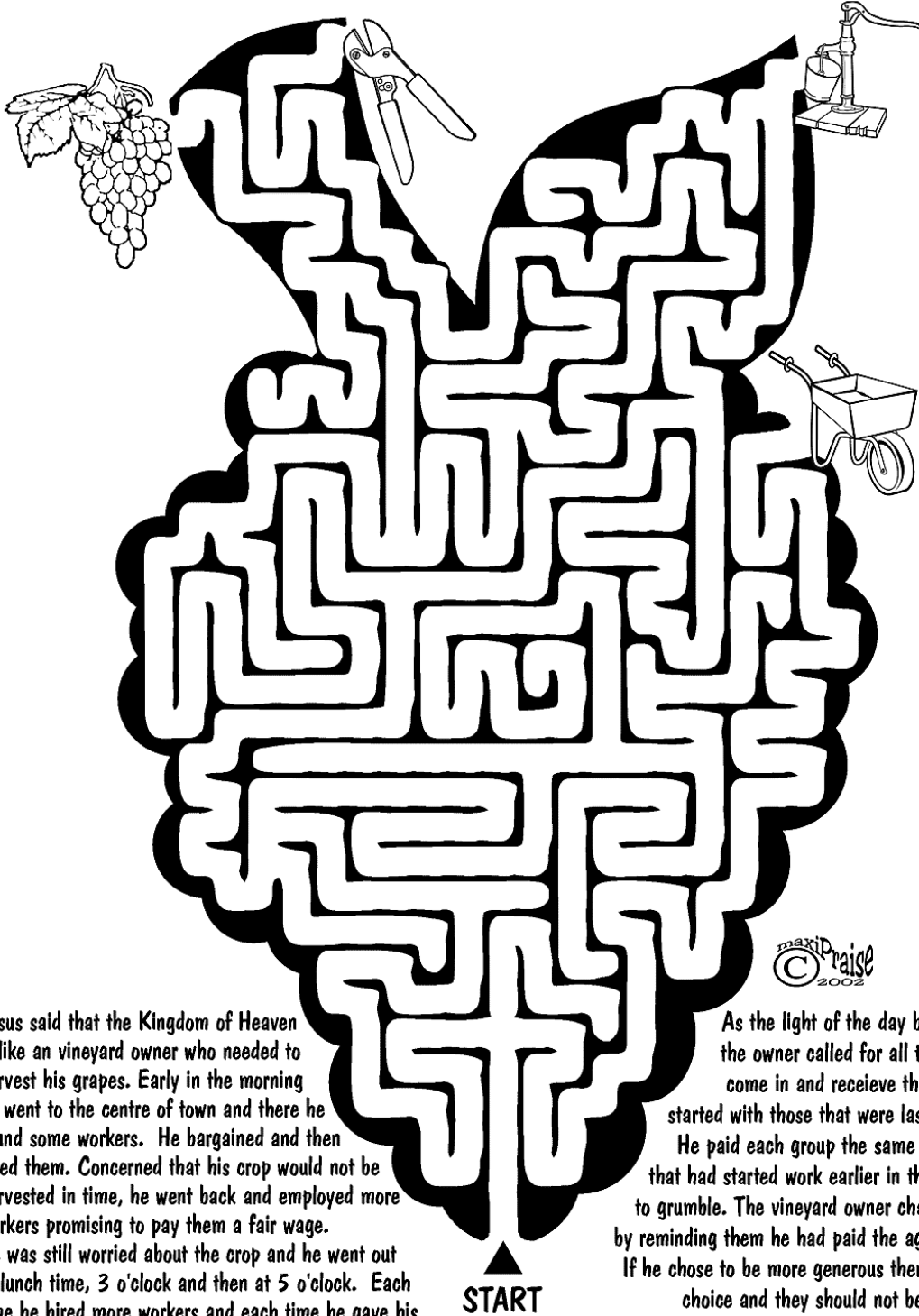
HEAVEN	GRUMBLE	MONEY	WORKERS	VINEYARD
GENEROUS	HOUR	WAGES	UNFAIR	EQUAL



Parable

The Vineyard Laborers

Help the labourers to find their way through the vineyard to the grapes.



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Jesus said that the Kingdom of Heaven is like an vineyard owner who needed to harvest his grapes. Early in the morning he went to the centre of town and there he found some workers. He bargained and then hired them. Concerned that his crop would not be harvested in time, he went back and employed more workers promising to pay them a fair wage. He was still worried about the crop and he went out at lunch time, 3 o'clock and then at 5 o'clock. Each time he hired more workers and each time he gave his word to pay a fair wage.

As the light of the day began to fade, the owner called for all the workers to come in and receive their wages. He started with those that were last to be hired. He paid each group the same wage. Those that had started work earlier in the day started to grumble. The vineyard owner challenged them by reminding them he had paid the agreed amount. If he chose to be more generous then that was his choice and they should not be so resentful. The first will be last and the last will be first.