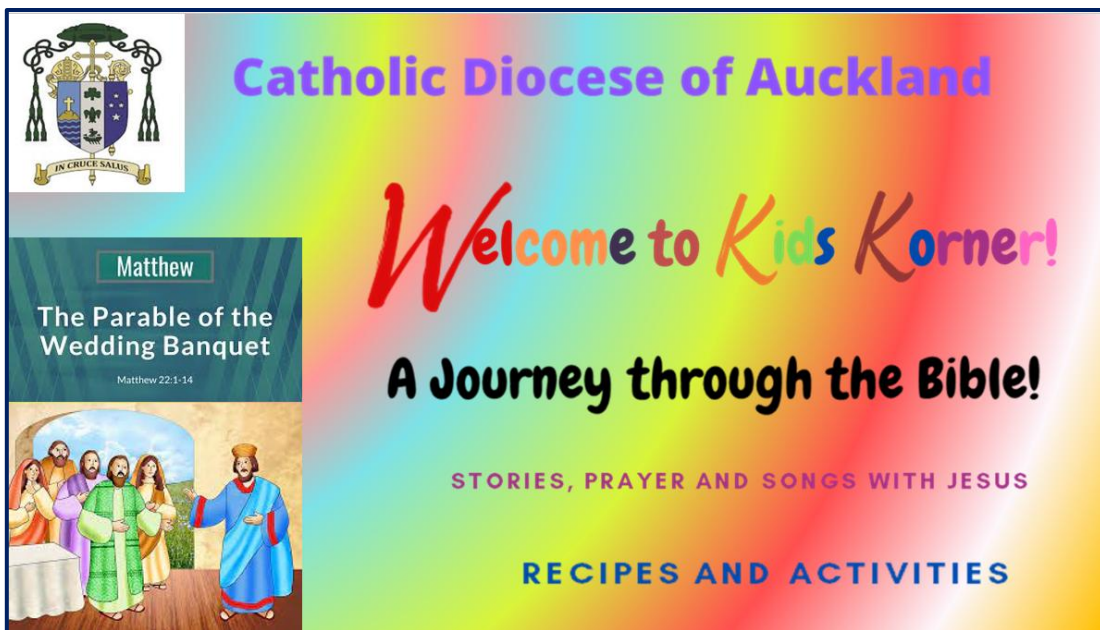




CELEBRATING THE TWENTY-EIGHTH SUNDAY in OT
Mental Health Awareness Week: 12-18 October
Dyspraxia Awareness Week 2026 12-18 October
Exploring our Faith with Children
Celebrating our October Saints

One day Jesus said,

“The kingdom of heaven is like this:
a king planned a great party for his son’s wedding.
When everything was ready, he sent his servants
to tell all the guests who had been invited to come
and join in the celebrations, but each of them had
an excuse for not coming.

*The king was furious and said to his servants,
these people do not deserve to share in my party,
so go out and invite everyone you meet. They can come
to the wedding instead!*

Soon, the hall was filled with people, good and bad alike.
The king noticed one man who had not bothered to dress
for the occasion.

**He sent for his servants, and the man was
thrown out.”**



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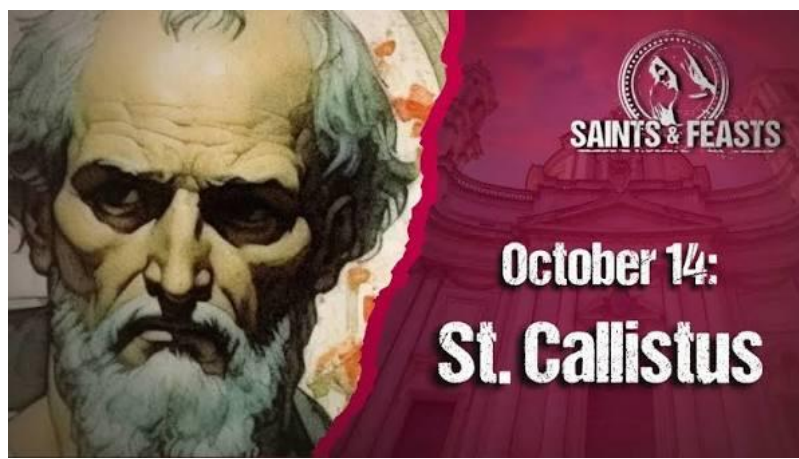
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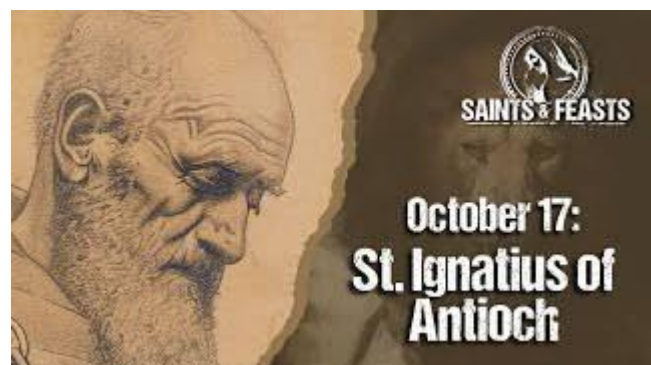
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Mental Health Awareness Week: 12-18 October



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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.

Blueberry Bread & Butter Pudding

Ingredients

- Butter - 100 g
- White bread - 6 slices
- Eggs - 5
- Milk - 3 cups
- Caster sugar - 1/3 cup
- Ground cinnamon - 1/4 tsp
- Vanilla extract - 2 tsp
- Blueberries (if frozen thaw and drain before use) - 125 g
- Cream, thickened, to serve
- Icing sugar, to serve



Method

1. Preheat oven to 200°C (180°C fan-forced). Lightly grease a 1L-capacity ovenproof dish with 1/2 Tbsp of the butter.
2. Generously spread both sides of the bread slices with the remaining butter and use to cover the base of the dish, overlapping slices to fit.
3. In a medium bowl, whisk eggs, milk, sugar, cinnamon and vanilla. Evenly cover the bread with this mixture and let sit until the mixture is almost completely absorbed.
4. Scatter over blueberries and bake for 40 minutes or until golden and the custard is set. Dust with icing sugar and serve with cream.
- 5.

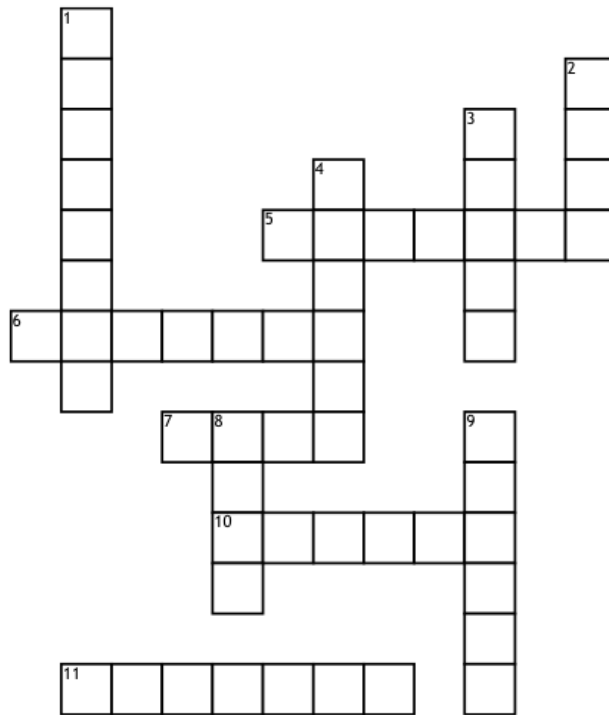
WORD SEARCH

D	E	L	P	P	I	R	C	T	E
N	W	W	T	L	L	P	H	M	Z
M	G	U	E	S	T	S	A	T	I
S	R	K	F	U	L	L	E	S	N
E	E	R	D	L	L	U	M	A	V
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C	Y	B	A	A	O	L	V	C	E
X	M	B	F	O	N	D	B	Q	D
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FEAST
BANQUET
GUESTS
SERVANT
READY
EXCUSES
POOR
CRIPPLED
BLIND
LAME
FULL
INVITED



Parable of the Banquet



Across

- 5. When a man and woman become husband and wife
- 6. Person who serves another
- 7. Someone who has no money
- 10. A made up reason for not going is called
- 11. Large gathering with lots of food

Down

- 1. Someone who can't use their arms or legs
- 2. A large area of grass that you build a house on
- 3. Someone who can't see
- 4. The boss of a servant
- 8. Large animal that pulls farm equipment
- 9. people invited to the banquet

Word Bank

Crippled	Servant	Oxen	Land	Guests	Banquet
Poor	Married	Blind	Excuse	Master	

SVG The Great Banquet PNG

Parable

