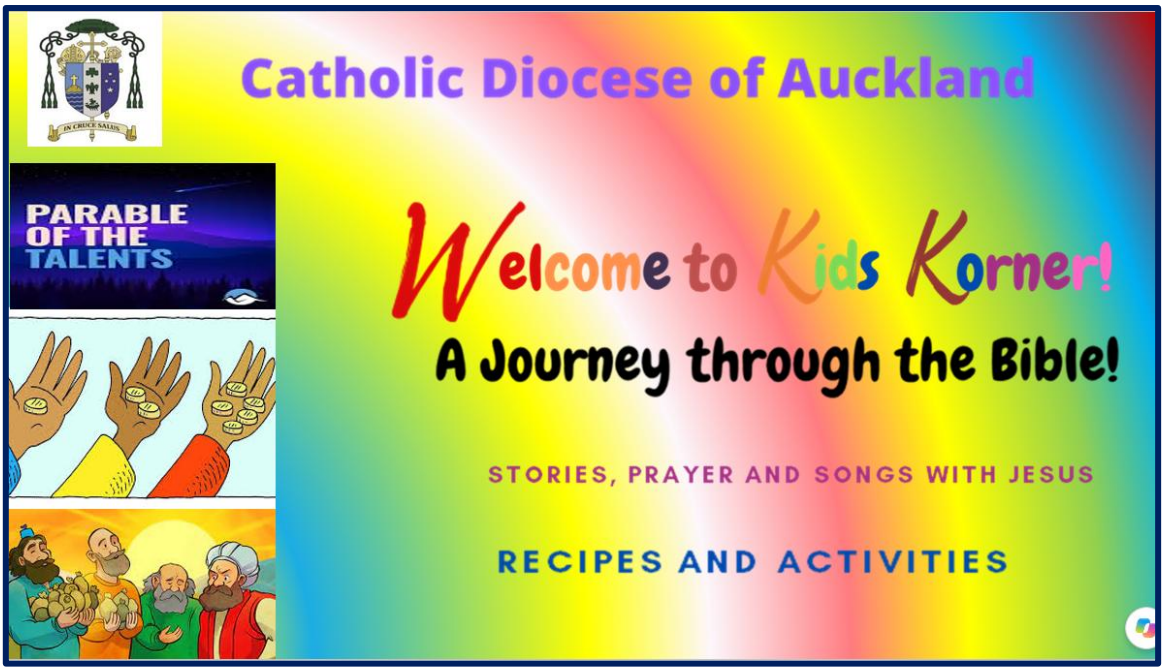

CELEBRATING Thirty-Third Sunday in OT
World Day of the Poor 15th November
World's Childrens Day 20th November
Exploring our Faith with Children
Celebrating our November Saints

One day Jesus said,

Once there were three men who had each been given a different number of talents.

The first man had five;
the second man three;
and the third, one.

They were free to use these talents however they wished.

The first man used his talents well and doubled them; the second man also worked hard and used what he had been given wisely; but the third man felt that he had little to offer, so he hid his talent away from everyone and did not use it.

The time came to meet the one who had given each of them their talents, and they told him in turn how they had been used.

He was very pleased with the first two men, but not with the third who had wasted what he had been given.

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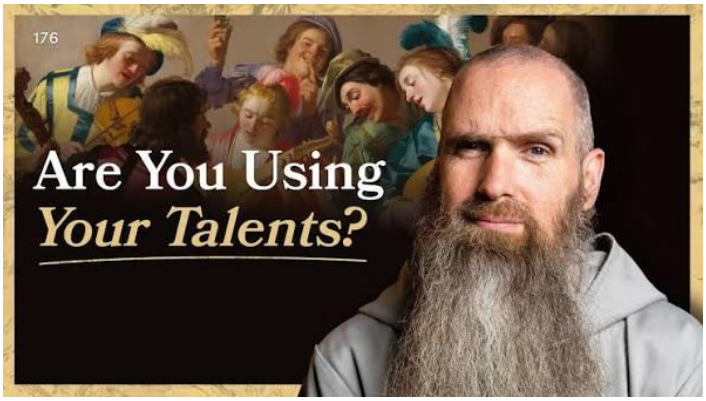

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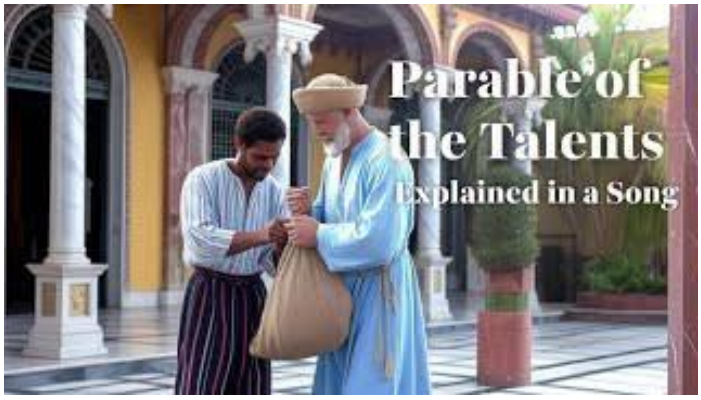

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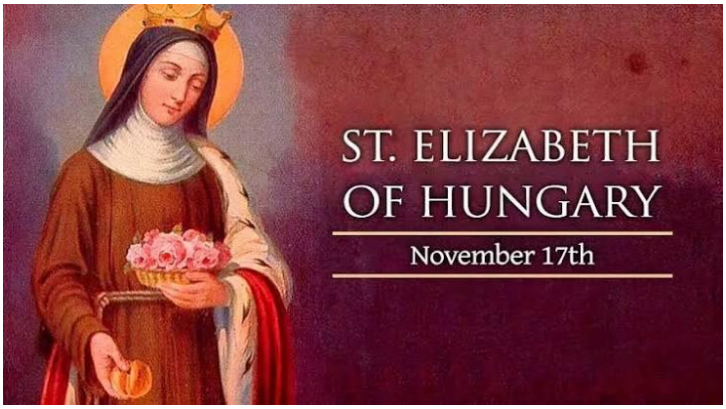

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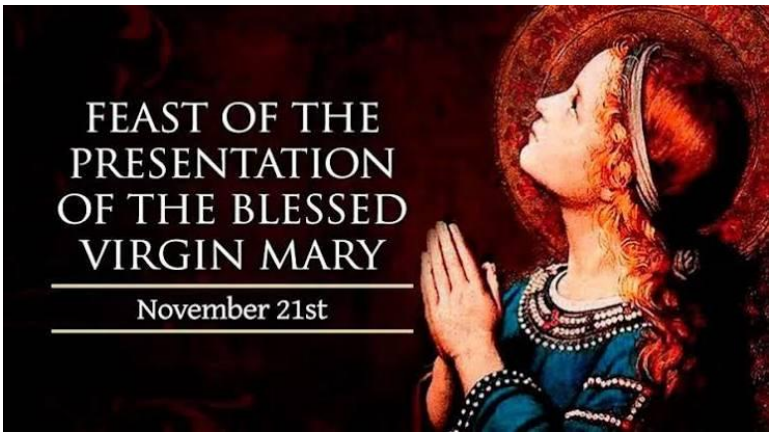

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World Day of the Poor 15th November

WORLD DAY OF THE POOR

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World's Childrens Day 20th November

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The best beef and lentil cottage pie

Ingredients

- 1kg New Zealand beef mince
- 1 onion finely chopped
- 2 Tbsp olive oil
- 2 garlic cloves crushed
- 2 carrots grated
- 150ml red wine
- 2 Tbsp Worcestershire sauce
- 1 Tbsp tomato paste
- 250ml beef stock
- 400g lentils
- 1/2 cup spinach
- 2 Tbsp finely chopped parsley
- 2 tsp fresh thyme
- 400g chopped tomatoes

Topping

- 1.2kg kumara peeled and chopped
- 200ml milk
- 25g butter
- 1/2 cup grated tasty cheddar cheese

Method

- Cook the beef mince in a little oil until brown, stirring with a wooden spoon to break up the mince as it browns. Remove and set aside.
- Reduce the heat to low, add another dash of oil and cook the onion and garlic for at least 5 minutes until soft.
- Increase heat and add carrot and cook for a further 5 minutes.
- Return beef mince to the saucepan with Worcestershire sauce, tomatoes, tomato paste, stock, red wine, and lentils. Season as required.
- Reduce heat, cover and cook mince mixture at a gentle simmer for 30 minutes, stirring occasionally until the sauce thickens.
- 5 minutes before you take the mince of the heat add the spinach and chopped herbs and stir through.

To Make Topping

- Boil kumara in lightly salted water until tender.
- Drain and dry over the heat then mash well.
- Using a fork, whip in the milk and butter.

To Bake and Serve

- **Preheat the oven to 190°C.**
- **Spoon mince mixture into a large ovenproof dish (6 cup capacity), top with the kumara mash and sprinkle with grated cheese. Place in the oven and cook for 30 minutes until hot and bubbling.**
- **Serve cottage pie with your favourite seasonal greens.**

Apricot Loaf

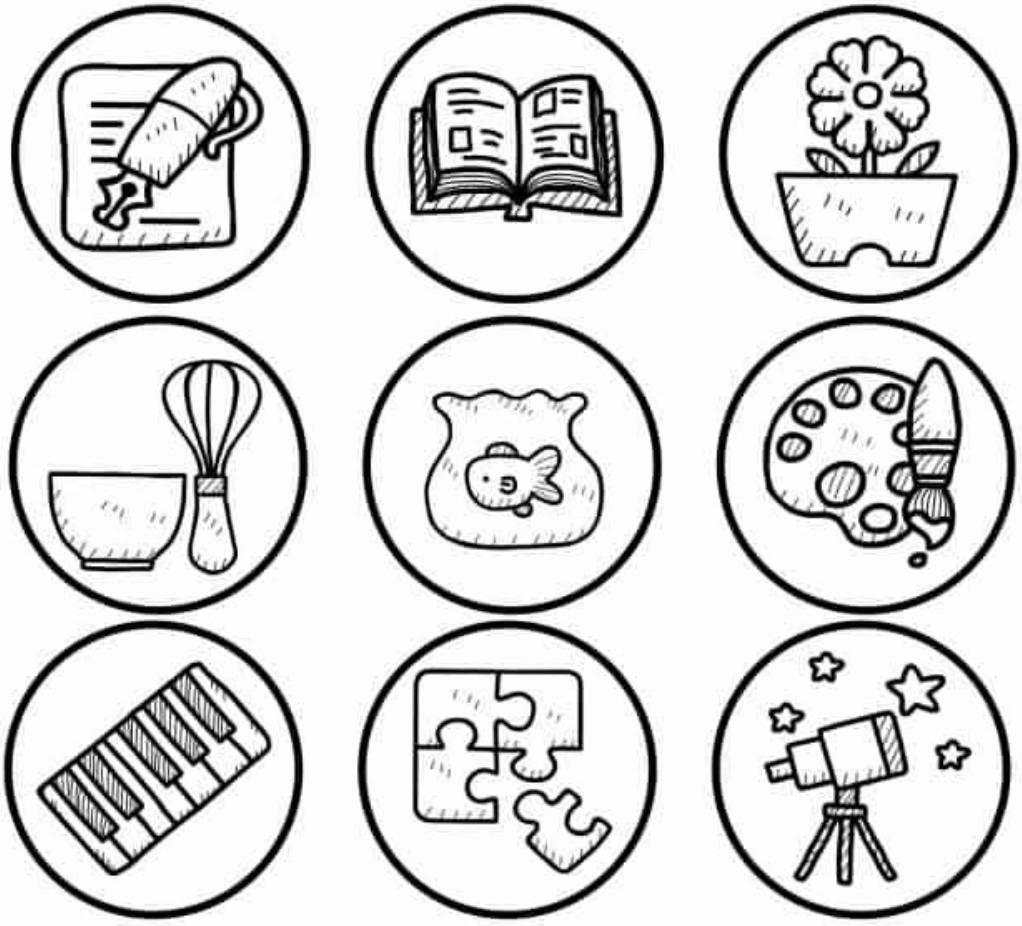
Ingredients

- 1 x 410g apricots in juice
- ½ cup dried apricots chopped
- ½ cup sugar
- 2 tablespoons butter or margarine
- 1 teaspoon baking soda
- 1 cup wholemeal flour
- 1 cup flour
- 1 teaspoon baking powder
- 1 teaspoon mixed spice
- ½ cup walnuts, chopped

Method

- Preheat the oven to 180◦C.
- Lightly grease a 22cm loaf tin with oil spray.
- Puree the canned apricots and juice using a stick blender or a food processor.
- Place the apricot puree, dried apricots, sugar, and margarine/butter in a saucepan and bring to the boil.
- Leave to cool and then add the baking soda.
- Add the flours, baking powder, mixed spice and walnuts to the apricot mixture and mix until just combined.
- Pour mixture into the loaf tin and bake for 1 hour or until a skewer inserted in the middle of the loaf comes out clean.
- Leave in the tin for 10 minutes before turning out.

Use whatever gift you have received to serve others
I Peter 4:10



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The Parable of the Talents

But the man who had received the one talent went off, dug a hole in the ground and hid his master's money. Matthew 25:18

Choose the word that best matches the definition. Answers can be found in Matthew 25:14-30 (NIV)

__1. Put something in a place where it cannot be found
A. lazy B. afraid C. hide D. good

__2. A feeling of pleasure, satisfaction, or joy
A. good B. happiness C. lazy D. afraid

__3. The coins and bills that are used to buy things
A. share B. happiness C. money D. talents

__4. To divide or use something with others
A. happiness B. share C. hide D. afraid

__5. Not willing to work
A. servant B. money C. share D. lazy

__6. A trip, especially one over a great distance
A. share B. journey C. happiness D. afraid

__7. A person who is employed to do work for another person
A. lazy B. happiness C. afraid D. servant

__8. To be trusted or loyal
A. share B. faithful C. lazy D. happiness

__9. To be filled with fear
A. happiness B. servant C. afraid D. lazy

__10. The opposite of bad
A. good B. afraid C. lazy D. happiness

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WORD SEARCH

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

TALENT

MASTER

RETURN

BURIED

ONE

THREE

FIVE

JOURNEY

SERVANT

FAITHFUL

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