CELEBRATING FIRST SUNDAY of ADVENT
Exploring our Faith with Children
International Day for the Abolition of Slavery Dec 2nd
International Day of People with Disability December 3rd
Celebrating our November & December Saints

Jesus said,

"No one knows the day or the time.
The angels in heaven don't know, I don't know.
Only God knows.

So, watch out and be ready because you don't know
when the time will come.

It is like what happens when a man goes away
for a while and puts his
servants in charge of everything.
He tells each of them what to do,
and he tells them to be on their guard,
to be ready.

They must be prepared for his return at any time
so that he will always find them ready to greet him.

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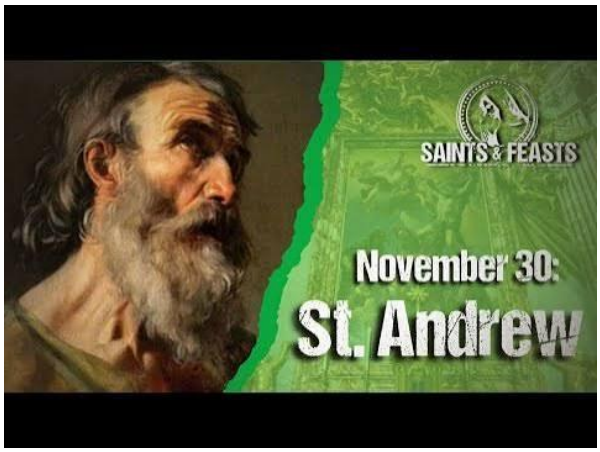

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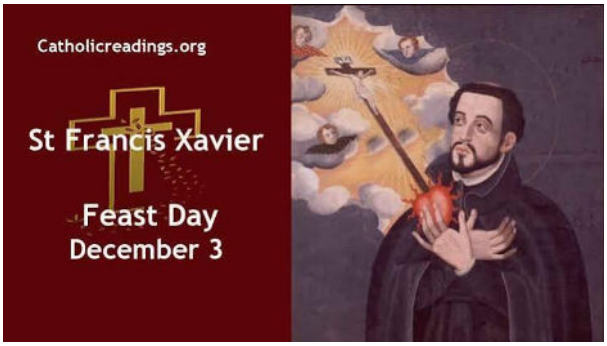

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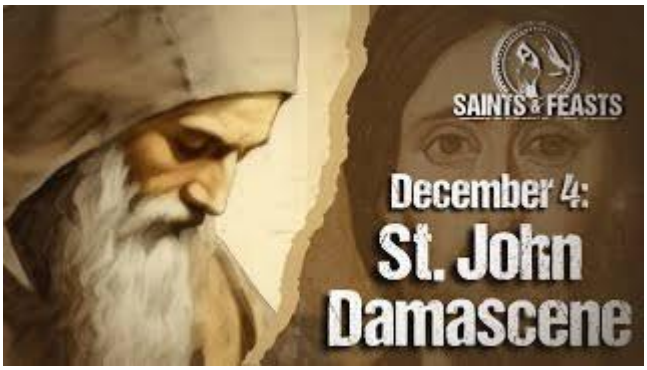

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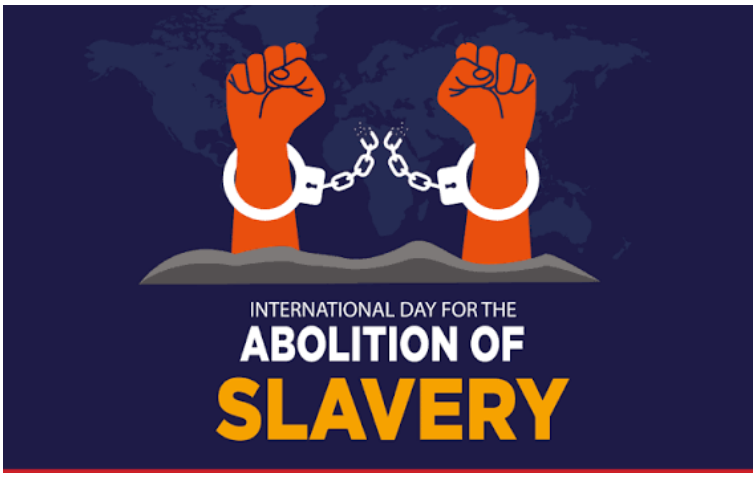
International Day for the Abolition of Slavery Dec 2nd



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International Day of People with Disability December 3rd

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Quick & Easy lentils with leftover BBQ meat

Ingredients

- ½ large white onion, finely chopped
- 2-3 garlic cloves, finely chopped
- 1 carrot, finely chopped
- 1 celery stick, finely chopped (don't worry if you leave this out)
- Optional: 1 cup of chopped greens
- 1 can lentils (with liquid)
- Salt and pepper, to taste
- 1 tablespoon oil
- Handful of fresh herbs, finely
- Around 1 cup leftover BBQ meat, sliced (spicy sausages recommended)
- Optional: Feta cheese for crumbling on top

Method

- Prepare the Ingredients:
  Slice the BBQ meat into bite-sized pieces and set aside. Finely chop the onion, garlic, carrot, celery, and herbs.
- Cook the Base:
  Heat the oil in a medium-sized saucepan over medium heat. Add the onion and garlic, cooking for about 2 minutes until softened.
- Sauté the Vegetables:
  Stir in the herbs, celery, and carrot. Cook for another 2 minutes.
- Add Lentils:
  Add the entire can of lentils, including the liquid. Fill the empty can halfway with water and add that to the pot. Stir well.
- For a Cold Salad Option:
  Simmer for 10-15 minutes, until the carrot is tender and the liquid has mostly evaporated. Season with salt and pepper to taste.
  Remove from heat, let it cool, then stir in the BBQ meat. Transfer to a serving dish and top with salad greens and crumbled feta.
  For a Hot Option:
  Add the BBQ meat directly to the pot. Simmer for 12-15 minutes, ensuring the meat is piping hot, the carrot is tender and the liquid has mostly evaporated.
  In the last 3 minutes, stir in the greens and season with salt and pepper to taste.
  Transfer to a serving dish and top with crumbled feta.

Apple fritters

Ingredients

- 2 apples
- 100g self-raising flour
- 1 egg
- 70ml milk
- 2 tbsp butter

For the coating:

- 1 tsp cinnamon
- 3 tbsp sugar

Method

1. Prep the apples: Start by removing the core from the apples, then slice them into thin discs (aim for slices that aren't too thick so they cook through properly). Keep the skins on – they add extra fibre and flavour to your fritters!
2. Make the batter: In a mixing bowl, whisk together the self-raising flour, egg, milk, and melted butter until smooth. The batter should be thick enough to coat the apple slices.
3. Coat the apples: Dip each apple disc into the batter, making sure it's fully covered.
4. Fry the fritters: Heat a frying pan over low heat and add a little butter or oil. Once hot, carefully place the battered apple slices in the pan. Fry for 2-3 minutes on each side or until golden brown and crispy.
5. Make the coating: While the fritters are cooking, mix together the cinnamon and sugar in a small bowl.
6. Coat the fritters: Once the fritters are cooked, toss them in the cinnamon-sugar mixture while they're still warm for a sweet, spicy finish.
7. Serve and enjoy: These Low-Waste Apple Fritters are best served immediately, warm and crispy. Perfect for a sweet snack or dessert!

Ready for His Return

So you also must be ready, because the Son of Man will come at an hour when you do not expect him. Matthew 24:44 (NIV)

The puzzle is based on Matthew 24:36-44 (NIV).

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

WATCH	FATHER	PEOPLE	HEAVEN	READY
NOAH	DAY	DRINKING	COME	MARRYING
GRINDING	WOMEN	ANGELS	MEN	THIEF
FLOOD	EXPECT	SON	EATING	HOUR

Ready for His Return

So you also must be ready, because the Son of Man will come at an hour when you do not expect him. Matthew 24:44 (NIV)

Choose the word that best matches the definition.

___1. The period from sunrise until sunset
A. hour B. morning C. day D. night

___2. A period of time sixty minutes long
A. week B. minute C. hour D. day

___3. One who steals something
A. thief B. angel C. owner D. Noah

___4. Man in the Bible who built an ark
A. Jonah B. Moses C. Abraham D. Noah

___5. To look or observe attentively or carefully
A. sleep B. watch C. dream D. doze

___6. To be prepared or available for service or action
A. ready B. return C. absent D. lazy

___7. The time period from sunset until sunrise
A. morning B. night C. day D. afternoon

___8. To come back
A. return B. leave C. stay D. watch

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While He lived on earth, Jesus promised His disciples that He would come again. Color the image of **Jesus's Second Coming.**

Joseph Smith—Matthew 1

How should we prepare to be saved at Jesus's Second Coming?