

Celebrating ADVENT Week Three JOY
Exploring our Faith with Children
International Migrants Day December 18th
International Human Solidarity Day December 20th
Celebrating our December Saints

The people listened to what John the Baptist
said and then asked him,

“What must we do to be ready for the Lord?”

John answered,

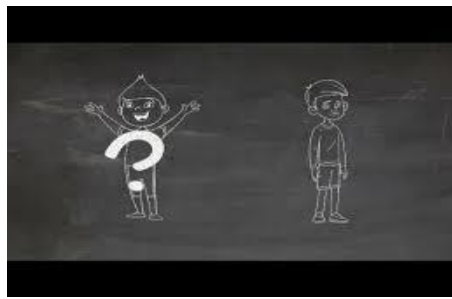
“Be generous and kind and always ready to share
whatever you have with others.

Be honest and fair and be happy with whatever you have.”

The people became excited and a lot of them thought that John
might be the Messiah promised by God.

John told them,

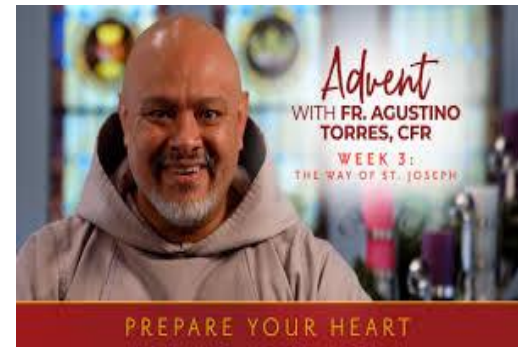
“I baptise you with water, but someone is coming who will
baptise you with the Holy Spirit. He is filled with the power
of God, and I am not good enough to untie his sandals.”



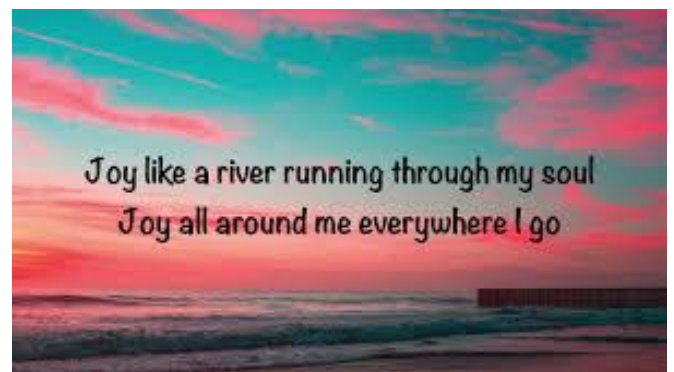
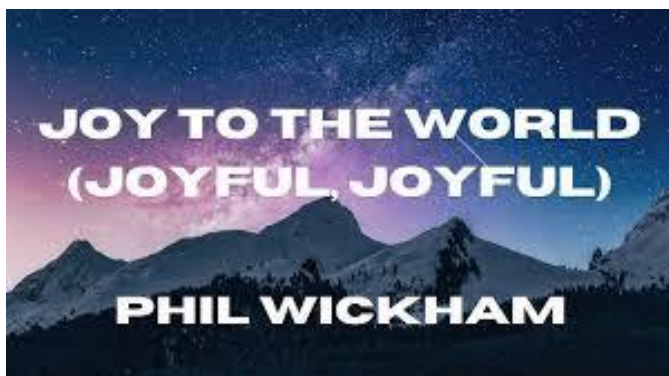
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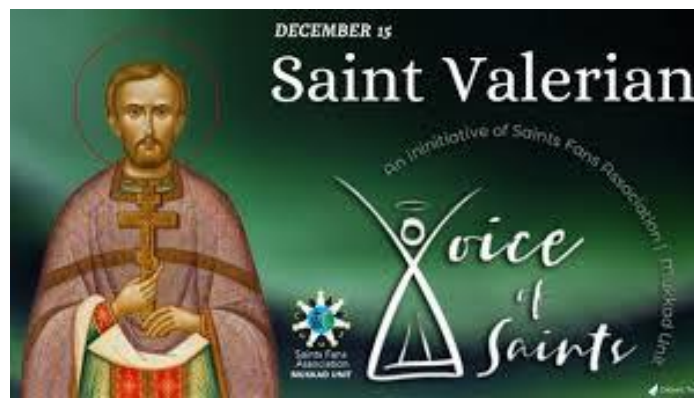
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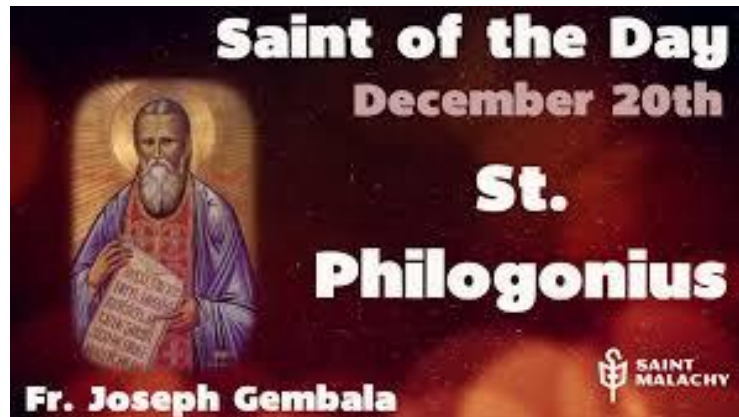
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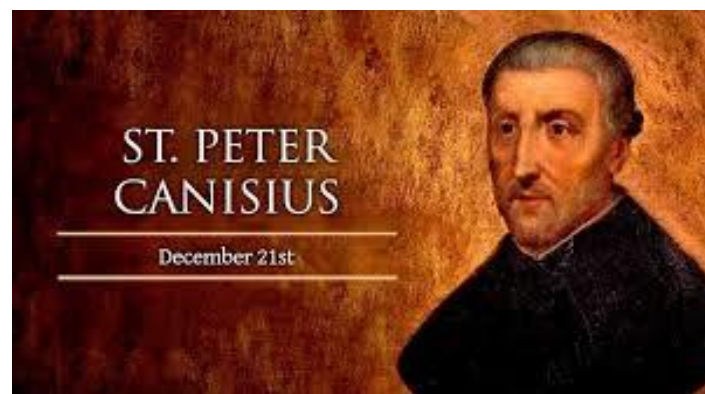
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International Migrants Day December 18th



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International Human Solidarity Day December 20th



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Baked Chicken Tacos Recipe

Ingredients

1 tablespoon olive oil

½ pound shredded cooked chicken We used Rotisserie chicken

1 ounce taco seasoning

½ cup diced onion

14.5 ounces diced tomatoes fully drained (1 can)

4.5 ounces diced green chiles fully drained (1 can)

10 hard taco shells

8 ounces refried beans (½ can)

2 cups shredded Mexican blend cheese

Optional Toppings

Sliced jalapeños

Sour cream

Salsa

Shredded lettuce

Chopped fresh cilantro



Instructions

- Preheat oven to 400°F. Spray a 9×13-inch baking dish with nonstick spray.
- Heat the olive oil over medium heat in a medium skillet.
- 1 tablespoon olive oil
- Add onion to skillet and cook for 2-3 minutes, or until the onion is translucent and fragrant.
- ½ cup diced onion
- Stir in the chicken, taco seasoning, tomatoes (fully drained), and green chiles (fully drained). Stir to combine fully. Reduce to simmer and allow to cook for 5-8 minutes.

Lemon Shortbread

Ingredients

½ cup butter, softened

⅓ cup cane sugar

Zest of 1 medium lemon

1 tablespoon fresh lemon juice

1 tablespoon fresh thyme leaves, chopped

1¼ cups all-purpose flour

¼ teaspoon sea salt



Instructions

- Preheat the oven to 350°F and line a large baking sheet with parchment paper.
- Cream the butter in the bowl of an electric mixer. Add the sugar and beat until fluffy, scraping down the sides of the bowl as needed. Next, add the lemon zest, lemon juice, and thyme and mix again. Finally, add the flour and salt and mix until just combined. Turn the dough out onto a floured surface and flatten into a 1" disk. If the dough is sticky, wrap and chill for 15 to 30 minutes until firm but still pliable.
- Roll the dough on a lightly floured surface until about ¼" thick. If desired, you can roll the dough between two pieces of parchment paper. Use 2" cookie cutters to cut out desired shapes. Transfer to the baking sheet and bake for 10 to 14 minutes or until the edges are lightly browned. Keep any extra cut-out cookies in the fridge until ready to bake.
- Remove from the oven and transfer the cookies to wire racks to cool. Store at room temperature for up to 5 days.

The Real Thing

Prove by the way you live that you have repented of your sins and turned to God. Luke 3:8a (NLT)

Based on Luke 3:7-18



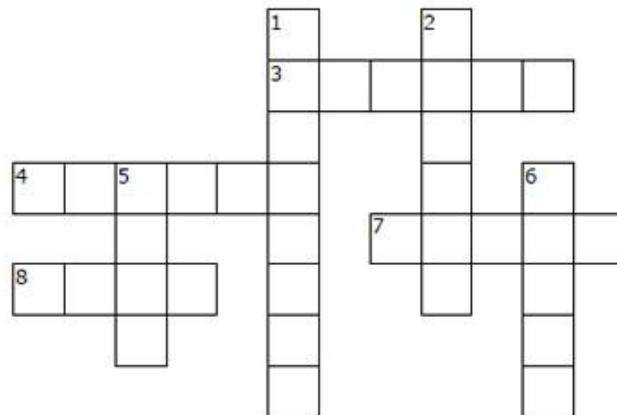
F U R M G T D C W U Q A I F K
 X T W O N E P E C F L Y L D S
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 G C Z R R H J I W A A R W O D
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 S V W M D A L G T U R N E D D
 C H Q O F R L X Z Y H K Z Z M
 H A O X Q E G F I P Y R R O C
 D G Q F C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

CROWDS	REPENT	LIVE	PROVE	HUNGRY
SHARE	TWO	WARNED	FRUIT	TREE
TURNED	GIVE	FOOD	GOOD	SNAKES
POOR	PRODUCE	SINS	BAPTISM	SHIRTS

The Real Thing

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Based on Luke 3:7-18



ACROSS

3. To make a charge of wrongdoing against another person
4. To confess one's sin and make a change for the better
7. The sweet and edible part of a plant or tree
8. The opposite of bad

DOWN

1. To have water poured on one's head or to be briefly covered completely by water
2. Having a desire or need for food
5. Having little money or possessions
6. A small poisonous snake

BAPTIZED	REPENT	FRUIT	POOR
GOOD	HUNGRY	VIPER	ACCUSE

