

Catholic Diocese of Auckland

Welcome to Kids Korner!

A Journey through the Bible!

STORIES, PRAYER AND SONGS WITH JESUS

RECIPES AND ACTIVITIES

abide.

REMAINING IN CHRIST: A Key to Fruitfulness

Celebrating Eighth SUNDAY in OT
Exploring our Faith with Children
Celebrating ASH WEDNESDAY
Celebrating our February Saints

Jesus had a lot to say about fruit. He told his followers that they were to bear fruit.

When Jesus says that good people produce good fruit, he doesn't mean the kind of fruit that we eat.

He means that if we are following him, we will want to do the things that make God happy.

We will do good things, we will help people, we will share what we have with others, and we will treat other people with respect.

**Jesus said,
 "A tree is identified by its fruit."**

A good person produces good things from a good heart, but an evil person will produce bad things from an evil heart.



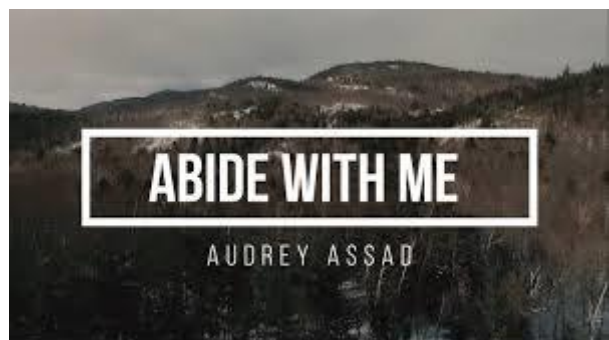
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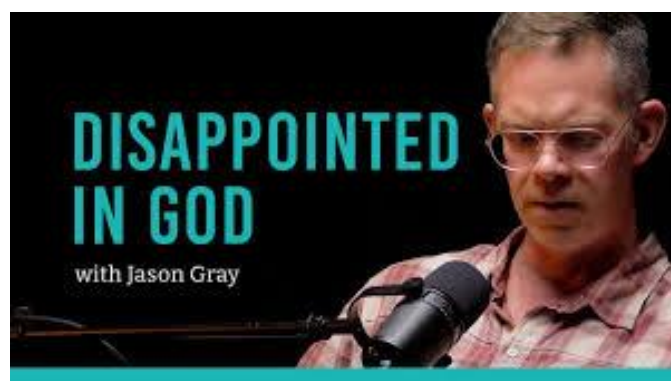
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[Celebrating ASH WEDNESDAY](#)



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The Church gives us Lent as a time to change, to become a better version of ourselves, and to become more like Jesus. The [ashes we receive on Ash Wednesday](#) remind us of our call to say sorry for our sins and believe in the Gospel.



[Click on the picture and follow the link](#)



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Cheddar, Sweetcorn & Ham Fritters

Ingredients

Milk - 3/4 cup

Cucumbers, shaved into ribbons - 2

Sweetcorn, husks and silks removed - 2 cobs

Parsley leaves, plus extra to garnish - 1/4 cup

Ham, chopped - 50 g

Smoked paprika - 2 tsp

Extra virgin olive oil spray - 5 ml

Light Greek-style yoghurt - 1/2 cup

Cheddar, coarsely grated - 90 g

Wholemeal flour - 1 cup

Eggs - 3



Method

- Combine flour and paprika in a large bowl and make a well in the centre. In a separate bowl, whisk together eggs and milk, then gradually whisk into flour mixture until smooth.
- Slice kernels from the sweetcorn and stir into batter along with cheese, ham and parsley. Season to your taste.
- Heat a large non-stick frying pan over medium heat. Spray with oil. Using 1/4 cup batter for each fritter, add to the pan, in batches, and cook for 3-4 minutes on each side or until golden.
- Transfer to a tray lined with paper towel, loosely cover with foil to keep warm. Repeat with the remaining batter to make a total of 12 fritters.
- Serve the fritters with cucumber, extra parsley and yoghurt.

Ginger Bunny Paw Biscuits

Ingredients

- Plain flour - 2 cups
- Brown sugar - 1 cup
- Ginger, ground - 2 tsp
- Baking soda - 1/2 tsp
- Butter - 150 g
- Egg - 1
- Vanilla essence - 1/2 tsp
- Golden syrup - 1 Tbsp
- Egg white - 1
- Icing sugar - 1 cup
- Dots of pink food colouring



Method

1. Preheat the oven to 180°C (160°C fan-forced). Line two baking trays with paper.
2. In a kitchen processor, place the flour, sugar, ginger, baking soda and butter, blitzing together. Add the egg, vanilla and golden syrup, mixing again until the dough forms.
3. On a lightly floured bench, bring the dough together. Divide the dough in half, it is easier to roll it in small lots. On one of the trays lined with paper, roll it to a half centimetre thick. Using cutters to make paw prints, cut and assemble the paws. Re-roll the cutoffs. Repeat with the second ball of pastry.
4. Place the trays into the oven for 20 minutes. Remove and cool completely.
5. For the icing, whisk the egg white with a fork until fluffy. Add the icing sugar, stirring to combine. If making pink paws, divide the icing in half and add a couple of dots of colouring to one bowl to get your desired colour. Place small spoons of icing onto each paw.
6. Allow the icing to set before storing them in an airtight container.

Living a Fruitful Life

" 'Sir,' the man replied, 'leave it alone for one more year, and I'll dig around it and fertilize it. If it bears fruit next year, fine! If not, then cut it down.' " Luke 13:8-9 (NIV)

Based on Luke 13:1-9



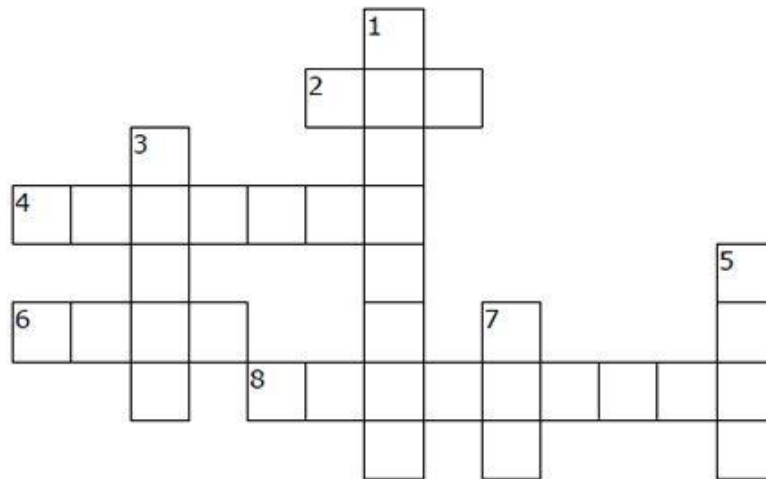
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LEAVE	PARABLE	FRUIT	LOOK	THREE
VINEYARD	MAN	SOIL	FERTILIZE	FIG
TOLD	TREE	DIG	FIND	DOWN
YEARS	USE	PLANTED	CUT	ALONE

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ACROSS

2. The sweet, pear-shaped, fruit of a plant found in Bible lands.
4. A simple story teaching a moral or religious lesson.
6. The top layer of the earth's surface favorable to plant growth.
8. To spread a something on land or plants to help plants grow.

DOWN

1. An area of ground planted with vines and fruit trees.
3. The usually sweet-tasting part of a tree which can be eaten.
5. A large plant with a trunk, limbs, branches, and leaves.
7. To break up and move dirt using a shovel.

DIG	VINEYARD	TREE	PARABLE
FIG	FERTILIZE	SOIL	FRUIT

