

## CHARACTER ACTIVITIES

- Have a 'you first' day. Think and say, 'You First,' in every situation possible. Let your siblings decide what to play, let them take the first turn, open doors for them. Then continue this habit as much as possible every day.
- Devote your day to serving your father every way you can.
- Devote your day to serving your mother every way you can.
- Let your friends choose what to do when you are playing with them.
- Pray for your parents daily.
- ~~Write~~ Observe your mother for a day. Write down every time you see her give up her own desires to serve God and her family.
- List ways you can help your parents and siblings through:
  - Encouragement
  - Praise of their good traits and accomplishments
  - Humble, respectful reproof for sin.
  - Prayer
  - Helping them with chores.
  - Spending time with them.



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### ACTIVITY:

Christmas Crafts

### RECIPE:

Perfect Pizza Dough

### CHARACTER CHALLENGE:

Unselfishness



# ACTIVITIES

Dan has 6 ~~goldfish~~ goldfish. Find out which was born in which month and write them in the chart below.

PET	BORN
Goggles	June
Nemo	
Oliver	
Vicky	
Coral	
Fanny	



- Goggles was one year old on June 3rd
- Vicky is 3 months older than Goggles
- Coral and Oliver were born when Nemo was 7 months old
- Nemo is 2 months younger than Vicky
- Fanny is 4 months ~~older~~ older than Coral and Oliver.

2	2	2	4
1	4	2	3
2	3	2	1
3	4	1	2

Blackout 4 squares in the grid so that no number appears more than once in any row or column.

- Shaded squares can touch each other at the corners, not the edges.
- Unshaded squares must touch another unshaded square along an edge.

# PERFECT PIZZA DOUGH Makes 1

- 225g (1  $\frac{3}{4}$  cup + 2tbsp) plain or wholegrain flour
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp fast action dried yeast
- 150 ml warm water
- 1tbsp extra virgin olive oil



1. Put flour, salt, and yeast in a large bowl. Make a well in the centre.
2. Stir in the warm water and olive oil to make a dough
3. Knead on a lightly floured surface for 10 mins until smooth + elastic.
4. Place the dough in a lightly oiled bowl and cover with a clean, damp tea towel. Leave to rise for an hour.
5. Preheat oven to 220c°. Oil a baking sheet with olive oil and knock back dough to get rid of air bubbles
6. Knead for 2-3 mins, then dust a rolling pin with flour and roll out the dough.
7. Place the pizza ~~dough~~ base on the baking sheet, then add the toppings. Bake for 15 mins until the dough is crisp and toppings have cooked. Yum!  
From "The Baking Book"

# CHRISTMAS CRAFTS PT 1

All of these crafts are from 123 Christmas by Jocelyn Miller

### Christmas card / Bookmark

1. Card 20cm
2. 12cm
3. Wrapping paper

### Pyramid Box

1. 13cm
- 2.
3. Gifts

### Present Bow

1. 1.5cm
2. 2cm
3. Sticker

### Starry Gift tag

1. 17cm
- 2.
- 3.

### Christmas Pudding Truffles

200g chopped dates  
200g raisins  
200g ground almonds  
60g chocolate, grated

1. Put the dates, raisins, and almonds in a blender and whizz to make a squidgy mass. Add chocolate and whizz a bit more.
2. Put mass in a bowl and squeeze into a ball. Pull of small amounts and roll them into balls

### Brilliant Bags

- 1.
2. Box
3. Sticker

3. Try decorating with ready-to-roll icing.
- and placing in truffle cases to make a delicious gift to fill the Pyramid Box

### Origami Tree Decoration

1. Fold
- 2.
- 3.