

I was looking back over the pages of our new Initiative "Time to lift our spirits" and I was rather shocked to see we have been running for 12 weeks now! Wow! Where has that time gone!

We've been inviting parishioners to share household tips, Gardening Tips, Simple recipes and Stories of hope. Thanks to everyone who has taken the time to share their precious tips and thoughts with us. Please keep them coming in.

So how have you coped during this last week of new Stage 4 restrictions. Has it been more of the same or have you felt more challenged than ever.... It's such a difficult time for us all, juggling work commitments from home, supervising our children with home schooling, spending time away from our loved ones, our family and friends. Planning menus with what is on our supermarket shelves. It has and continues to be a very lonely and isolating time for many of us. A good time to pick up the phone and make a call to have a chat with someone and lift their spirits.

I heard a terrific story from a parishioner who no longer had need of her sewing machine and passed it on to a young couple in the parish. This young woman had never sewn before and has taught herself, via YouTube videos and with the help from skype calls from family overseas how to re-condition the machine, and how to make face masks for the needy. What an enterprising young woman.

There are so many wonderful stories out there so please send them into us.

Each day when we wake and welcome a new day, we need to make the most of the opportunities we are given, to be kind to ourselves and each other and enjoy the day.

Here are some delicious quick and easy recipes sent in to us this week by Bess. Thank you!

Take care till next week 😊

Monika

Chicken Drumsticks:

Ingredients:

12 chicken drumsticks
1 ½ teaspoons of dry mustard
¼ cup of soy sauce
3 tablespoons of oil
3 teaspoons of ground ginger
6 tablespoons of lemon juice

Method:

1. Preheat the oven to 180 degrees
2. Mix all together in a plastic freezer bag
3. Mix drumsticks into the mixture, coat fully
4. Let marinate for 30 minutes
5. Place on baking tray
6. Bake for 45 minutes
7. Serve with rice or noodles and peas.

Chocolate Simplicity Cake

Ingredients:

1 cup of self-raising flour
1 cup of sugar
½ teaspoon of vanilla essence
60g of melted butter
2 dessert spoons of cocoa
½ cup of milk
2 eggs

Method:

1. Melt butter
2. Combine all ingredients into a bowl
3. Add the melted butter over the top
4. Mix for 3 minutes until mixture is smooth
5. Pour mixture into a baking paper lined tin
6. Set oven to 170 degrees and bake for 30-40 minutes
7. Let cool and then add icing (if you want)

P.S. This is good for home schooling treats and can be decorated as desired e.g. a birthday cake

