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Authored by Olive Redmond

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The Little Donkey,

Poems,

Recipes,

and

Other Items

by

Olive Redmond

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Introduction

Most of these items have an explanation with them. The Little Donkey is a story I wrote for Easter 1995. I sat for about 2 days and wrote and wrote only stopping to get meals for my family. The World Events I wrote for a lady who was nearly 100 years old and I tried to document how much the world had changed during her lifetime. The poems were written for different people or events over about 25 years and the recipes are those I use most often in my own cooking. When I came to New Zealand as a young bride in 1967, I had been taught as a little girl by my mother how to do very basic cooking. I was able to make a tasty stew and a nice Victoria sponge, but there was so much more to learn. I found the New Zealand way of baking did not weigh ingredients but preferred to use a cup or spoon to measure them, which I found easier. I hope you enjoy trying some of them.

Olive Redmond

April 2018

The Little Donkey

Olive Redmond March 1995

Leaving Home

The little donkey waited beside his mother. He had never seen so many people before in his life. They were singing and calling to each other, and all seemed very happy. Just a few minutes before, he and his mother had been standing quietly beside the fence outside their home near Bethany when two men had come and untied them and started leading them away. The little donkey and his mother did not know what was happening. They had no choice but to go with the men, but they did not know who they were. Suddenly their owners saw what the men were doing and shouted at them, "Hey, what do you think you are doing? Leave those donkeys alone." The little donkey thought, "Oh-oh. Now there will be trouble." The two men turned back to where the owners were and said, "The Lord needs these donkeys and sent us to take them to him." Then a surprising thing happened. The owners not only said they could take the donkeys, but ran and called their families to come quickly and see where they were going.

As they walked out of the village more people joined them and the little donkey wondered where they were going. He had never been out of the village before. Soon they came to a group of men sitting by the roadside. There were eleven of them and the two men who had untied the donkeys called out, "Jesus, we have brought the donkeys. The owners let us have them, just as you said they would."

The people around them were very excited to see the man called Jesus. Some of them ran and put their cloaks on the little donkey to make a kind of saddle for Jesus to sit on. No one had ever ridden on the little donkey before. It felt very strange. He had seen other people riding on his mother and on his other relatives, and had hoped that one day he would be big and strong enough to carry someone on his back too.

The country where Jesus lived was called Palestine. It was ruled by the Romans. They wanted to know how many

people lived in the whole country and what tribes they belonged to. They made all the men go to the towns where they had been born, and take their families with them, to be counted. This was called a Census.

The Birth of a Special Baby

The little donkey's mother had often told him of the proud heritage he held. Over thirty years before, his grandfather had been bought by a man called Joseph in the northern town of Nazareth. Joseph had to take his wife to Bethlehem for the special Census the Roman governors were making everyone register for. They had to have a donkey for Mary to ride on as she was expecting a baby, and it was nearly ready to be born.

Mary and Joseph had to travel slowly as Mary got tired easily, and the ninety mile journey took them nearly a week. By the time they got to Bethlehem it was full of people who had arrived well before them, and they could not find anywhere to stay. In the end someone realised that Mary was going to have a baby very soon and told Joseph they could sleep in the stable if he liked to clear a space in there. Joseph was a carpenter so he was used to lifting big, heavy pieces of wood around and he was strong. He soon moved the animals to one side of the stable and swept the floor clean of their mess, and put down a fresh pile of hay for Mary to rest on.

Bethlehem is about 150 kms (90 miles) south of Nazareth. It would take over 3 days to walk there, often a week. People usually travelled in groups in case robbers jumped out from behind big rocks to beat them and steal their belongings.

Later that night Mary's baby was born and Joseph put fresh, clean hay in the manger that the animals usually ate from. Mary wrapped her baby in clean cloths and laid him in the manger while she had a rest. Joseph was tired too and he rested as well. The animals in the stable were curious. They

had never had a baby born in the stable before. It was unheard of. Babies were born in houses. That was the way things were done. Even though it was the middle of the night it was quite light. There was a clear sky and outside the stable window the animals could see the moon shining brightly. They could also see a very bright star. They had never seen such a bright star. It seemed to be right over their heads.

Newborn babies were wrapped in swaddling clothes. These were long pieces of cloth wrapped around the baby to keep it straight. People thought this helped the baby grow up with strong arms and legs.

Before it was even dawn they were all woken up by a group of shepherds coming in to the stable. They were a noisy lot, chattering loudly in their excitement. The animals had never seen shepherds so excited. Usually they were quite reserved and kept to themselves. These shepherds said that they had been out on the hillsides near Bethlehem guarding their sheep. It was springtime so there had been a lot of lambs born recently. They knew that if they left them on their own at night the wolves would sneak down the hillsides and kill the lambs.

In Palestine springtime is in April. There are many lambs born then as the weather gets warmer. There used to be wolves out on the hillsides hunting the sheep. Shepherds would gather the sheep and lambs into pens. These were made by building a chest-high wall of rocks around in a circle, leaving a gap for the sheep to go in and out. The shepherd counted all his sheep as they came in and knew exactly how many there should be. If there was one missing he blocked the gap with a big pile of rocks and went out searching for the lost sheep before a wolf killed it.

Being a shepherd could be dangerous, especially after dark, because the wolves usually hunted in a pack and might attack him, but the sheep were valuable to him and if one was missing he always searched until he found it. When all the sheep were safely gathered in to the sheep

pen, the shepherd would lie across the doorway so a wolf could not get in, protecting the sheep with his body. The shepherd often talked to his sheep and they knew his voice and would follow him anywhere.

It was lonely, sometimes dangerous work being a shepherd and they were rough, tough men, but when they came in to the stable they became quiet and even seemed a bit stunned. They told Joseph and Mary that they had been guarding their sheep and talking about how clear the sky seemed, and how it was lighter than usual. Then all of a sudden it became even lighter and they saw some really bright lights coming out of the sky, right in front of them. That was scary and they fell to the ground trying to protect themselves. Then they heard voices telling them not to be afraid and that this was a wonderful occasion because the Saviour who was called Christ the Lord was born in Bethlehem, and they would find him in a manger in a stable.

When the shepherds dared to look up they saw there were angels speaking to them, and even more angels joining them, singing, "Glory to God in the highest and on earth peace, good will toward men."

So the shepherds knew they must go straight away to Bethlehem to find out what was happening. They were amazed when they saw the newborn baby lying in the manger. It was not only because it was strange to see a baby lying in a manger, but there was something unusual about the feeling there. It was a very peaceful feeling, as though you were quite safe, and loved and accepted just for who you were - not for any great and wonderful things you had achieved in life, but for the good things you tried hard to do each day.

The shepherds would have liked to stay longer but they had to get back to their sheep. The donkey who had carried Mary from Nazareth to Bethlehem was proud to have been part of this great event. He had many more adventures as he carried Mary and the baby Jesus, when they hurried with Joseph to Egypt, to escape the soldiers sent by wicked King Herod to

kill all the babies in that area. When that king had died and it was safe to return, they all went to live in Nazareth.

Hosanna

As the years passed the donkey who had carried Mary watched as little Jesus grew up into a fine young man. Everyone liked him. He had such a kind nature and never hurt anyone. The donkey had children and grandchildren of his own, and was proud that they were strong and able to help Joseph carry the heavy loads of wood he needed in his carpenter's shop. The donkey's daughter was sent to a friend who lived near Jerusalem to help on their farm. That was how the little donkey came to be born at Bethphage.

Bethphage and Bethany were two small villages. There were only a few houses and farms there. They were about 5 kms (2 miles) from Jerusalem.

The little donkey's mother often told him stories of how his famous grandfather had carried Mary and the baby Jesus on their travels, and how proud their family was. The little donkey thought of this now as he carried the man everyone called Jesus. He wondered if it could be the same person his grandfather had carried as a baby. Was it possible? Could it really be true?

The little donkey had never had anyone ride on his back before. He had pulled heavy loads on the farm so he was quite strong, but they had never used him to ride on before. He had never seen so many people in all his life, and was not used to so much noise. He felt a bit unsure at first, but they all seemed happy people and they brought his mother along too, so that made him feel better. He had seen people riding on his mother and wondered what it would feel like. He hoped it would not hurt in case he jerked about and threw the person off. He had seen that happen and knew his mother would be embarrassed if he did that. However, as soon as this man Jesus sat on his back he felt a calm,

peaceful feeling come over him and was proud to have been chosen to do this.

Now they were nearly at Jerusalem. It had taken nearly an hour to walk there because the crowd was going slower than usual as they were singing and dancing so much. Some people tore branches off palm trees along the road and waved them and shouted, "Hosanna! Hosanna!" just like they did each year at the Feast of Tabernacles. Some of the people even threw down their cloaks in the roadway to make a sort of carpet to walk on. The little donkey walked carefully. He saw his mother watching him proudly.

As the procession entered Jerusalem some men called Pharisees, hurried from the temple wanting to know what all the noise was about. The people said, "This is Jesus, the prophet from Nazareth in Galilee." The Pharisees seemed annoyed at hearing this. They certainly did not join in with the singing and dancing, in fact, they tried hard to stop it.

Soon the little donkey felt Jesus climb down off his back, and watched him go in to a big building they called the temple. The singing had stopped now and the people grew quiet. Soon they heard a man's voice shouting, "My house is a house of prayer, but you have made it a den of thieves." The little donkey looked at his mother in surprise. The voice that was shouting was Jesus' voice. He could tell Jesus was angry about something but it was not a frightening sort of angry. Then there was a loud crash. It sounded like a big table had been tipped over and all the things on it crashed to the floor. He heard a lot of money scattering all over the ground. Then there was another loud crash, and another.

When people went to the temple they brought with them an animal to be killed as a sacrifice. The animal was usually a lamb. It had to be pure white with nothing wrong with it. Often the priests said the animal was not good enough and made people buy one from the temple, and pay extra for it. They were not allowed to use ordinary money but had to change it into temple money, which cost more. All these things made money for the

priests and they became very rich. This was not what the temple was for.

The people were cheering now. They were glad that Jesus had overturned the money tables, and chased away all the money changers. It would stop all the cheating of the priests in the temple. It had been going on for years, but nobody knew how to stop it. Now Jesus had stopped it in one afternoon. The people were very pleased. They started running around again, singing and dancing. Some boys nearby untied the little donkey and his mother and took them along with them, following the crowd. The little donkey did not know if they should wait for Jesus to come out of the temple. He wanted to wait, but the boys were so excited they pulled him along with them.

Soon the little donkey turned to see if his mother was coming with them, but he could not see her in the crowd. He tried desperately to turn around and go back to look for her but the crowd pushed him on. He did not know where he was going. He had never been in a city, or even in a crowd of people, and he had never been away from his mother before. He felt scared. He just wanted to find his mother - or even the man called Jesus. He knew he would be safe with him.

The little donkey walked slowly now, sad and lonely. The boys had left him and gone in to someone's house. He did not know where he was. The crowd had been left far behind. He was on his own.

The little donkey walked slowly along, passing street after street. Every few minutes he would stop and listen. If only he could hear the sound of the crowd, he would know which way to walk to find his mother again. Never, in all his life, had he felt so lonely. He tried to be brave. He knew his mother would want him to do that. He knew his father would have expected that of him. He had not known his grandfather who had lived far away in the north, in Nazareth, but he remembered what his mother had told him. To comfort himself he thought about the story his mother had often told of his grandfather who carried Mary and the

baby Jesus. He wondered again if that was the same Jesus, grown up, that he had carried on his back today. Could it have been? Was that possible?

All Alone

The little donkey kept walking. Soon he reached the wall of the city and passed through the big gates. It was a good thing he got there before night time because, when it was dark, the gatekeepers closed the heavy gate so that robbers could not get into the city.

Sometimes a traveller arrived after dark and had to pay some money to the night-watchman to be let in a little doorway at the side of the main gate. Because the door was small and difficult to get through it was given the nickname of 'the eye of the needle'. If a traveller arrived late with all his goods loaded on to a camel, he had to unload it all and pass it piece by piece through the little doorway. It seemed to take forever to get a camel through 'the eye of the needle'.

Once the little donkey had walked out of the city he felt better. He could see in the distance, the green of the Mount of Olives, and knew there would be plenty of grass to eat. He wondered if he should go there, or wait near the city in case his mother came out the same gate, but he was tired and very hungry and could not wait to get to the cool, green grass.

It was nearly dark when the little donkey reached the Mount of Olives. How wonderful it was to eat the grass and feel better. He had not realised how hungry he was, or how tired. He slept through most of the night with dreams of his mother weaving in and out of his sleep.

The day that followed was a lonely one as he walked all over the hillside, hoping to find his mother. It was the first of many days in which he despaired of ever seeing her again. Was she still in the city of Jerusalem? Was she all right? The

people had been happy while they were singing and dancing, but their mood changed after that. Would they catch his mother and be cruel to her? Would they tie her up and make her work hard, and never let her see him again? He knew she would be worried about him. She did not know what had happened to him either. Oh, why had this happened? Why were there bad people in the world who made it sad for everyone?

The Angry Crowd

The sadness and loneliness were almost unbearable for the little donkey. He had plenty of grass to eat, but that was not what he really wanted. Sometimes he would climb to the top of a hill, to try and see over the wall in to the city, and perhaps catch a glimpse of his mother. Often he walked nearer to the city, stopping occasionally to listen in case he heard another crowd of people coming his way. He hoped he would. He had lost his mother in a crowd of people - maybe he would find her again in a crowd. He tried not to give up hope. Day after day he searched, walking all around the outside of the city

The days turned into almost a week and then the little donkey heard the sound he had been longing to hear. Far away he could hear the noise of people. The sound was coming from a long way off, but it was definitely a crowd of people. He listened carefully to see which way they were coming, then ran quickly to the city wall. He stopped and listened again. Yes, they were still coming in that direction. He could hear them calling out and shouting, but it was not a happy sound like the other crowd he had been in. He could hear people crying. It seemed strange to him. If his mother was travelling with this crowd maybe she would be upset too. He wondered what was happening. Soon the noise of the crowd came nearer to the city gate where he waited impatiently, hoping to see his mother among the people.

The little donkey watched eagerly as the first people came through the gate. He had not seen many people dressed like that. They were Roman soldiers. He had seen a few in Jerusalem. They were there to keep order and make the people do as they were told.

The soldiers walked quickly but turned often to look behind them. They were dragging a man along by a rope. He was carrying a huge piece of wood on his shoulders and could hardly carry it. The man was covered in red stuff. It was all over him. With horror the little donkey realised it was blood. The man had been beaten so much he was covered in blood.

The man staggered under the heavy load he struggled to carry. The soldiers whipped him but he kept falling over and had to be dragged up again. In the end the soldiers pulled a man out of the crowd and made him carry the load of wood. He was a tall man and looked very strong, but even he found it difficult to carry the big beam of wood, it was so heavy.

The crowd followed the soldiers and the man. Some of the people were shouting rudely and jeering, but others were standing quietly and crying. It was a very different crowd from the one only five days before. The little donkey searched among the people for his mother but even as he looked he felt there was no hope. It was all so different from the last crowd. He looked again at the man who was being dragged by the soldiers to a place outside the city wall, called Calvary. He had kept away from it during the past week as it had a bad feeling about it. He knew it was the place the soldiers took people to kill them when they had done very bad things - robbers and murderers, and people like that. He wondered what bad things this man had done.

The Jews' name in Hebrew for the place of crucifixion was Golgotha, meaning 'a skull' or 'place of burial'. The Romans called it Calvaria, which became known in English as Calvary.

The people were moving nearer to the little donkey. They were quieter now, and more people were crying, even some

men as well as the women. What was going on? Why were they all so sad? The little donkey was still too far away to see who the man was but he knew the people must like him because they were so sad he was going to be killed at Calvary. So why were they taking the man there if he was not really a bad man?

The little donkey could see some of the priests on the edge of the crowd. He could hear them saying to each other that this man deserved to die because of all the trouble he had caused them in the temple and in the synagogues. They said he had blasphemed and said bad things about God. The little donkey knew this was a bad thing to do, but he did not know if it was bad enough to be killed for. He heard other people saying that the priests' accusations were not true and that this was a good man, who had gone about helping people, and even making them better when they were ill. In fact, some people said this man had even brought people back to life after they had actually died. Then why, wondered the little donkey, would they want to have him killed?

The Beaten Man

The soldiers were almost at the place called Calvary now. The little donkey crept nearer. He had heard from other animals he had met during the last few days, that this was a bad place to go to, and he should keep away from it, but he wanted to see for himself. He moved nearer to the man and the soldiers.

The man was exhausted and had to be dragged most of the way by the rope. Even the man who carried the beam of wood found it difficult to stagger up the hill, and left as soon as he was allowed to. The soldiers roughly took the beam of wood, dropping it to the ground near a big, bare tree trunk. They grabbed the man they had dragged through the city and turned him around to untie the rope. As they did so, for the first time, the little donkey saw the man's face. He had been

too far away before but now he had crept nearer and could see clearly. The man's face was covered in blood and his eyes were so swollen from being beaten that he could hardly see out of them, but still the little donkey recognised him. At first he was not completely sure, because he could hardly believe it, but when he crept even closer still, he knew beyond a shadow of doubt that this was the man he had carried on his back five days ago. This was the man called Jesus.

The realisation was too much for the little donkey and he turned away completely bewildered. Thoughts raced through his head. How could this be? What were they killing this man for? He had carried Jesus on his back. He had felt his goodness. He knew this was not only a good man, but a very special person. How could they be doing this to him? Could he rush forward and knock the soldiers out of the way? Would Jesus have the strength to climb up on to his back so they could run away to safety? Could he rescue him? He could not just stand by and let them kill him. What could he do?

In despair the little donkey turned back to where Jesus was and saw that it was too late to rescue him. The four Roman soldiers had already taken Jesus' clothes away from him and had laid him on the ground on the crossbeam. Then they hammered great iron nails into his hands, nailing him to the wood. Someone tried to make Jesus drink some vinegar and myrrh so he would not feel the pain so much, but he would not drink it. He looked nearly dead already and it was terrible when the soldiers pulled the crossbeam up on to the tree trunk with ropes, and banged more of those terrible iron nails in to his feet to nail him to the cross. Pontius Pilate, the Governor of that area, had told the soldiers to put a sign on the top of the cross. It read, Jesus of Nazareth. The King of the Jews.

There were people of many different nationalities in Jerusalem as it was a special event called The Passover. Instead of the usual thirty thousand people who lived in Jerusalem there were a million people there for the week. The Jews spoke Hebrew, the Roman language was Latin,

and the people from Greece spoke Greek. The sign on the cross was written in three languages, Greek, Latin and Hebrew so everyone could read it.

The soldiers put the cross in between two others they had put up earlier. There were thieves on those crosses. They started taunting Jesus, telling him to make another miracle happen and get himself off the cross, and them as well. Then one of them seemed to realise he should not have said that and told the other thief to be quiet. He said that they had done wrong and deserved to be punished, but that this man, Jesus, had done no wrong. Jesus was nearly too weak to talk at all but he told the thief that he knew he was sorry for the bad things he had done, and he would be able to go to Paradise with him that same day.

The soldiers did not like doing crucifixions, but had to obey orders and do their job. They had to work hard to get these three crucifixions done early as the rulers of the synagogue in Jerusalem wanted the men dead and off the crosses before the Jewish Sabbath began at 6 pm and already it was now 9 am. The soldiers were allowed to take any clothing and belongings they wanted from the people who were crucified, so they cast lots to see who would get Jesus' clothing. Then most of the Roman soldiers marched back to the city, leaving only a few to stand guard at the crucifixion site at Calvary.

Heart Broken

The little donkey felt overwhelmed by the bad feeling at Calvary. There had been so much killing there over the years, so much cruelty, and now this worst of all, that they were killing Jesus. He had no-one to turn to in his time of grief. He had lost his mother in the crowded city and did not know where she was, or even if he would ever see her any more.

Suddenly, the horror of the whole event rose up inside the mind of the little donkey, and he could bear it no longer. He felt his heart would break, and he let out great sobs of pain

and anguish. The sobs came out of him as great braying sounds, but he was unable to hold back the noise he was making. The soldiers were annoyed by all the noise and came and chased the little donkey away. He staggered off down the hillside sobbing and braying at the top of his voice.

The little donkey was oblivious to everything around him and did not even realise how much noise he was making, but so great was his sorrow that his sobbing brays carried for a long way around him. He cried and cried, and brayed and brayed. He did not know how much time had passed, but suddenly he became aware of another sound, coming to him from a long way off. It was also a braying sound, and it was coming nearer. Through his tears he saw another donkey running towards him. It was his mother. Sobbing with disbelief, he threw himself towards her.

Slowly the little donkey told his mother all had happened to him since they had been parted nearly a week before, and especially the terrible crucifixion of the man called Jesus. His mother said she had seen things that had happened to Jesus while she had been in the city. There had been a great crowd of people gathered outside the palace of Pontius Pilate, the Roman governor. The people were listening to Pilate as he told them they could choose who would be released from prison as a special favour, as it was their yearly Feast of the Passover.

The Feast of the Passover was held each year around April, in memory of the time when Moses led the Israelites out of Egypt to live in Palestine. This was about 2,000 years before the birth of Christ. They had been slaves in Egypt for 600 years and only escaped when God sent plagues and death to the Egyptians. The Angel of Death passed over the Israelite houses and they always remembered that time and called it The Passover.

The priests whispered around the edge of the crowd that they should choose Barabbas. The people were surprised as they knew Barabbas was a murderer, and they did not want him let out of prison, but they were scared of the priests and

knew they must do as they were told.

Pilate asked what was to be done with Jesus, and the crowd shouted, "Crucify him." Pilate tried to stop them. He asked the crowd, "Why kill him? What wrong has he done?" but the crowd shouted even louder, "Crucify him."

Mother donkey told all this to her son as they stood near Calvary. They were so happy to have found each other and be together again, but were overcome with sorrow at what was happening around them. Mother donkey asked her son to take her to where Jesus was. He did not want to. He did not want to feel all that pain and grief again, but he knew his mother needed to see the place for herself, so together they walked slowly back to Calvary.

The World Grows Dark

Most of the crowd had gone back to the city now. They had been frightened because the sky had become very dark, and even though it was only mid-day, it looked more like night time. The little donkey showed his mother where Jesus was hanging on the cross. Because it was dark they were able to stand really close without being noticed.

A group of women had also moved nearer to the cross of Jesus. They were all crying, one especially. She kept saying, "My son. My son. How could they do this to you?" Another woman tried to comfort her. She was her sister and called her Mary. Then the little donkey knew beyond any doubt that this was indeed the same Mary and Jesus that his grandfather had carried on their long journey so many years before. He turned to tell his mother, but when he saw the tears rolling down her face, he realised that she already knew it.

A man they called John was also standing with the group of women. He had been one of Jesus' friends when they came to collect the little donkey to ride in to Jerusalem. How long ago

that all seemed now. There had been twelve of them, and they called themselves disciples. Now they had all disappeared except this man John. The little donkey became aware that Jesus was trying to say something from the cross. He was amazed because he thought Jesus had died already, or was nearly dead, and could not talk any more. Jesus was looking at his mother and asking John to look after her from now on, as if she were his own mother. Soon after that John gently led Mary away from the terrible scene of her son's death, and took her to his own home.

Then Jesus spoke again, louder this time, "My Father in Heaven, why have you left me? Why have even you deserted me?" The little donkey heard the pain and desolation in Jesus' voice. He knew how it felt to be lost and afraid, and all on your own. Big tears rolled down his face. How he wished he could do something to help, instead of standing there helplessly. The darkness at that time of day gave a strange, eerie feeling, and he was scared.

Then Jesus called out again, even louder than before, and said, "Father. It is finished. Into thy hands I commend my spirit." The women all started to cry again as they realised that the end had really come, and Jesus had indeed died. The little donkey cried too. He could hardly see now as it was so dark, even though it was only three o'clock in the afternoon.

Suddenly, the whole world started to shake. The earth seemed to move beneath his feet in waves, just like the sea, and he was thrown to the ground. He had heard about earthquakes but had never been in one. The shaking went on for what seemed like forever. The noise was deafening - a roaring sound as if the mountains themselves were splitting apart. Gradually the shaking stopped and the sky became lighter. The little donkey could see great rocks and boulders tumbling down a nearby hillside. The priests and some other people who had stayed near the cross to make sure Jesus really died, struggled to get up off the ground where they had fallen in the earthquake, and hurried back to the city as fast as they could. The Roman soldiers had also managed to

stand up again, and the centurion who was their leader looked at Jesus hanging dead on the cross and said, "Truly, this man was the Son of God."

The centurion went in to the city to report to Pilate that Jesus had died and the soldiers set to work taking the bodies off the crosses. They knew it was now less than three hours till the evening, and Jewish law stated that all dead bodies must be put into a grave before the Sabbath began. The soldiers started taking Jesus' body off the cross. They could see he was dead already, but one of them stuck his spear into Jesus' side right near his heart, just to make sure, and a whole lot of blood poured out.

The Burial

The soldiers asked John and the women nearby what they were going to do with Jesus' body. They turned to each other in fear. They did not know what to do. They did not have a grave to take Jesus to and did not know if they were strong enough to carry him by themselves, or where to take him to. They did not have enough money to buy a burial place, and they did not know what to do. They were afraid that if they could not take care of Jesus' body, the soldiers would take him away, and they would never know where he was buried.

A sepulchre, or tomb, was a grave in which to put the body of a person who had died. It was like a cave, carved out of the rock of the hillside. Because it took a lot of work to carve a sepulchre out of the rock, it cost a lot of money, and only rich people could afford one.

While John and the women were desperately trying to work out what to do, a man called Joseph of Arimathaea came hurrying up the hillside. He told the Roman soldiers that he had just been in to the city to speak to Pontius Pilate the Roman governor of Jerusalem, asking for special permission to have Jesus buried in his own sepulchre, just across the hillside. Pilate had been surprised that Jesus was dead

already and asked the Roman centurion, who had been assigned to stand guard by the cross, if this was true. The centurion assured Pilate that Jesus really was dead. When Pilate heard this from the centurion he gave permission for the body to be handed over to Joseph. Pilate had heard about Joseph of Arimathaea, and knew him to be a rich and influential man, and wanted to stay in favour with him.

Another man was also climbing quickly up the hillside. He was Nicodemus, and was an important man in the Jewish court called the Sanhedrin. For a long time he had agreed with the teachings of Jesus and was appalled that Jesus was to be crucified and he could do nothing to stop it. Nicodemus and his servants carried burial clothes and a large box of spices to put on the body to make it smell nice, as was the Jewish custom in those days. Together the men and their servants carried the body of Jesus to the nearby sepulchre. They washed the blood off him and wound the burial linen around the body. They had to work quickly as it was almost time for the Sabbath to begin, when, by Jewish law, everyone must be back inside the city gates and in their own homes.

The little donkey and his mother had followed quietly behind the men. Some of the women followed too. They wanted to see where Jesus was laid to rest. They were relieved that these good men were attending to Jesus' body, but wished they could help too. They decided to go home and get their own spices and ointments ready, and as soon as the Sabbath was over they would bring them to the sepulchre. The work was done. The body of Jesus was laid in the grave, and a huge, heavy rock was rolled across the entrance to the sepulchre. Joseph of Arimathaea, Nicodemus and their servants, and the women who had stood quietly nearby, hurried back to Jerusalem, to get in before the gates were closed.

The little donkey and his mother were about to move away from the sepulchre when more men arrived. They were soldiers from the temple guard. They were talking among themselves, annoyed that they had been ordered to stand

guard all night, guarding nothing more interesting than a dead man's tomb.

The Jews divided the night into 3 parts. They were sunset to 10 pm, 10 pm to 2 am, and 2 am to sunrise. The Romans divided the night into 4 parts and called each part a Watch. The Roman soldiers stood on duty to watch for invaders.

Soon all was quiet except for the guards talking to each other to keep themselves awake. The little donkey and his mother moved away from them and walked slowly across the hillside. They felt exhausted and drained by all the sorrow and pain they had witnessed. They were overjoyed to be reunited and found great comfort in being together again, but their joy was overshadowed by the heartache they had experienced that day.

The little donkey and his mother rested the next day and ate some of the cool, green grass of the hillside. It was the Sabbath when Jews could do no work and must stay quietly at home with their families. The silence was disturbed by the arrival of a group of soldiers from the Temple Guard. They told the soldiers guarding the sepulchre that they had instructions from the chief priests and Pharisees to seal the huge rock into the tomb entrance. Pilate had given permission for this to be done so Jesus' body could not be taken out of the tomb and his disciples claim he had risen from the dead, as he had said he would.

The soldiers put a special cement-like mixture all around the edge of the huge rock that had been wedged over the entrance of the sepulchre to seal it in place so it could not be moved. Then most of them marched quickly back to Jerusalem, leaving some men at the sepulchre to stand guard overnight.

The Tomb

On the third day after that terrible crucifixion, the little donkey and his mother were surprised to hear voices as some women came from the city towards the sepulchre. It was hardly daylight yet, only just past dawn, and the city gate had only just opened. The Sabbath had officially ended the evening before, but then it was dark so the women could not leave the city.

The Jews were not allowed to do any work on the Sabbath day. This started at sunset on a Friday evening and went on through the daytime of Saturday, their Sabbath day, until sunset. Then, of course, it was night-time, so they could not do any work until the next morning, which was Sunday.

The women wanted to bring their burial spices to the sepulchre at the earliest opportunity. On the way they wondered out loud how they would move the huge stone away from the entrance. They did not know that it had been sealed and guards stationed there. It was not until they returned to the city later that they heard the stories that were being told that there had been a loud, rumbling noise, just like another earthquake, and a 'being' came down from heaven in a bright light, and moved the huge stone aside with no effort at all. The guards had been so terrified, they had rushed back to the city, and it was whispered that they were paid a lot of money by the Jewish leaders, to say that Jesus' disciples had come in the night and overpowered them and stolen away the body.

The little donkey and his mother watched the women approaching and thought how surprised they would be when they saw that the heavy boulder had been rolled away. Then they heard the women cry out in alarm, and moved closer to see. The women had entered the sepulchre and were staring at an angel. He was wearing a long white robe and was surrounded by a very bright light. He told the women that he knew they were looking for Jesus, but he was not there. Only

his burial clothes were there. Jesus had risen from the dead, and had gone to Galilee. They were to tell his disciples to go to Galilee and see him there.

The women looked shocked and could hardly believe their eyes. They held on to each other for support as they ran down the slope back to the city. They could not wait to tell this amazing news to the disciples. They remembered now that Jesus had talked sometimes about his death, and that he would rise again, but they thought he would be an old man before he died, and they did not understand what it meant to rise again. Rise where?

It was not long before the little donkey and his mother saw two men running out of the city and up the slope towards the sepulchre. One was the same man John who had stayed with the women near the cross. The other was of a stronger build, who looked like he worked outdoors, perhaps a fisherman. They had not seen him before. Where had he been, they wondered when Jesus was dying and needed him? John called him Simon Peter.

Peter ran faster than John and went bounding in to the sepulchre. He got such a shock at what he saw that he was standing completely still as John arrived and peered cautiously in. There were the linen burial clothes lying on the stone bench where the body had been laid. It was all just exactly as the women had said, except there was no angel there. They did not know what to make of that. It had sounded like imagination, or as if the women had made up a story to comfort themselves, but what could any of them believe now, after seeing this? What did it all mean?

John ventured into the sepulchre too and he agreed with Peter. It was all too difficult to understand. The only thing they could do now was walk the three days journey to Galilee and hope that the angel would perhaps appear to them there and tell them more about it all. But the angel had told the women that it was Jesus himself who would meet them there, and that he had risen. What did 'risen' mean?

Mary

Stunned, Peter and John walked slowly back to the city. They passed Mary Magdalene on the way. She was the one who had run into the house to tell them what she and the other women had just seen. They were sure it could not be true. Mary Magdalene had always had a colourful imagination. But then when the other women rushed in saying the same thing they decided to go and investigate. Now she was going back to the sepulchre.

Mary had always loved Jesus and she would be able to feel closer to him near the sepulchre. Maybe if she kept really quiet she would be able to hear the soldiers talking if they came back, and she could discover where they had moved the body of Jesus to. She knew there was trouble in the city over all this, and perhaps the temple guards had hidden the body somewhere until all the fuss had died down. Or perhaps the gardeners who looked after the garden around the sepulchres would know where the body had been taken to and would tell her. If they saw she was just one woman on her own, and not out to cause trouble, perhaps they would take pity on her and tell her. If only she knew where Jesus' body had been taken.

Mary thought back to what had happened early that morning. When she and the other women had seen the bright light in the sepulchre, and the man shining with light who had told them Jesus was not there because he was risen, it had all seemed so natural, so believable. While he was talking they were sure it was true, but then when they rushed back to the city to tell the disciples the men had openly doubted them. They said it must have been a trick of the dawn light shining on them, and that they were so tired and exhausted after all they had been through that they were willing to believe anything. After the men had talked like this, kindly, and meaning well, the women had begun to doubt it themselves.

Mary Magdalene decided she had to go back to the sepulchre to find out for herself. As she passed Peter and John she could see they looked different - stunned - not knowing what to think any more. She knew how they felt. She felt like that too. Drained and empty. She told them that was why she had to go back and see if she could find out anything else. They said there was no point. There was no-one there, no guards, no angel, no Jesus, no-one. The place was deserted. Mary told them she would feel better if she went back for a while and would return to the city soon.

The little donkey and his mother looked up from where they were grazing on the grass in the garden near the sepulchre. They saw Mary Magdalene walking towards the sepulchre. It was the last place she had seen the men take Jesus to. How Mary Magdalene had loved Jesus, but then everyone did, at least, she had thought they had, although she knew there was bad feeling between the scribes and Pharisees and Jesus. They did not like the way he seemed to take the law into his own hands. They said things should be done a certain way because that was the way Moses had set it out nearly two thousand years before. Jesus said he came to change a lot of that and to make people stop and think about their actions.

Jesus taught the people that they should not just follow the letter of the law, but treat others with love and thoughtfulness. That did not impress the priests. They revered Moses' law so much that they even wrote out parts of it and sewed them in little scrolls on their robes. Yes, Mary Magdalene knew the religious leaders did not like Jesus, but she would never have thought they would have him killed. She thought the ordinary people would have protected Jesus. She could hardly believe they had let him be killed. It had all happened so fast. It was too much to take in, and she felt exhausted and so miserable. She started to cry.

The little donkey and his mother saw Mary Magdalene move nearer to the sepulchre and look inside. Through her tears she could see the lights again and realised that this time there were two angels, not just one. They sat on the stone

bench, one where Jesus' feet had been, and the other at the head. They asked her why she was crying. She told them it was because someone had taken away the body of Jesus and she did not know where to find him. With that she cried even more and turned away from the sepulchre towards the garden.

Mary Magdalene felt she could not take any more unhappiness, and was sobbing as if her heart would break. Her tears made everything blurred, but she was aware that someone was standing there and hoped it was one of the gardeners who might know where Jesus' body had been taken. Dimly she heard him ask her why she was crying, and who she was looking for, and through her tears she pleaded with him to tell her where Jesus' body had been hidden and she would take him away.

Crying more quietly now Mary Magdalene waited for an answer and heard the one word she never expected to hear, ever again. Just one word. "Mary."

She knew that voice. There was no other voice like it. Such love. Such compassion. She turned quickly to see if it really was Jesus, hardly daring to hope. "Master," she cried leaping towards him, arms wide to embrace him, but Jesus gently stopped her, and explained that she could not touch him as he had not yet returned to his Heavenly Father to gain a resurrected body. He explained that this would happen soon and he wanted Mary to go back to the city and tell his disciples about it, and that he would be with them again in a little while.

Mary Magdalene could hardly breathe for joy. She did not understand how it had happened, but in some wonderful way Jesus had come back to them all again. This was what the word 'resurrection' meant. Jesus looked just the same as before, but even more wonderful, as if there was a sort of glow about him.

Mary did not want to leave this place where Jesus was but knew the others were just as heartbroken as she had been,

and now she had such wonderful news to tell them. Leaving the sepulchre garden she ran quickly down the hillside back to the city.

The Cross on the Donkey

The little donkey looked at his mother. She had tears in her eyes. Tears of joy. He understood. Mary Magdalene had been reunited with Jesus. He, too, knew how it felt to be reunited with someone you loved, when you thought all was lost, and they were gone forever. Then he turned and looked at where Jesus was standing, and saw he was walking towards them. Jesus was smiling at them. His voice was gentle when he spoke. He told them he wanted to thank them. They were surprised, and wondered why. Jesus went on to explain that all through the long hours on the cross, with jeering people around him, he knew that there were others nearby wishing they could comfort him, or help in some way. He had felt the love of his mother and friends, and this had helped a little in his terrible ordeal. Jesus thanked the little donkey for being dependable, and said that was why he chose him out of all the animals to carry him on his triumphal entry into Jerusalem. He had never forgotten the little donkey's grandfather who had carried his mother and him so long ago. Even when the soldiers chased the little donkey away from the cross, he still went back, and Jesus knew he was there.

Jesus told them that when we go through an ordeal like that it will always leave its mark on us, whether it can be seen or not. He said that forever after all donkeys would have a dark cross on their backs to remind everyone of the faithfulness and endurance of the little donkey as he stood near Jesus, in the shadow of the cross.

Jesus smiled as he left them. They would have gone on listening to him forever if they could, just to be near him, to feel his great love, but they knew he had to go to his disciples and comfort them. For a long time the little donkey and his

mother stayed in the same place, not wanting to move. It was as if they were surrounded by sunshine. They did not want to move away from it.

The little donkey felt he had grown up, all in one week, and was no longer little. His mother was so proud of him. Now it was time for them to move on, to find their place in the world. They did not know where they would go, but they knew that what they had learned in this special week would guide them for the rest of their lives.

**It's Not my Job to
Change Others**

- Olive Redmond 2015. Written for a friend going through self doubt and feeling rejected by extended family.

It's not my job to change other people.

It's my job to love them while they change themselves.

It's their job to choose whether or not they will change themselves.

So ...

It's not my job to change my family, friends or anyone else.

It's not my job even to understand why they think as they do.

It's my job to remember that Jesus died for them as well as for me, and if He can love them, then I can at least stop being angry with them for what happened in the past. Apart from not helping them, it is poisoning me.

So ...

When I feel hurt, disillusioned, rejected or criticised by my family or other people, whether today or remembering the past ...

I shall remember that I am no longer a little child, dependent on having other people's approval. Approval from others is nice but it is an optional extra.

I am a grown adult and I can choose for myself what I believe to be right.

I have the power to help create a loving home for my family.

I did not start my life knowing how to drive a car or use a computer, but I was able to learn. It was not easy but I watched other people and copied what they did, and kept practising until I learned more about how to do it.

I can apply those same principles to my home and family.

So ... this is what I will do ...

I will look for ways to show my family that I love them.

I will listen for clues from them to know how they would like me to do this.

I will be grateful for the love other people give us.

I will believe I am who my family and friends want to spend time with.

Spending time with my family is showing them how important they are to me.

I don't have to be rich and famous, I just have to be me.

I will remember that Jesus taught that we should love others as we love ourselves, and only when we love ourselves do we have enough love to give to other people.

I will remember that love is spelled 't.i.m.e.' so I will give time to myself and my family first, before giving it to the rest of the world.

Other people may not understand my decisions, but I will remember that if it's OK with God then it's OK.

When you value yourself, and know your own worth,

You can do what you believe to be right

No matter what others may say or think

The universe is an amazing place and my potential is no less incredible. Nothing can stop me ... except me.

Aim to be Rich

Ideas taken from the book The Science of Getting Rich by Wallace Wattles written around 1910

Olive was fascinated by the fact that these ideas apply to anything you want to do in your life, not just to make more money, but to make friends, lose weight, be a better parent, anything you choose. Although the book was written over a century ago, the ideas are right up to date because truth is timeless. So Olive took the main ideas from the book and put them into short sentences to make them easier to remember. Then added her own thoughts gathered from expressions of others.

You should try to be rich because in that way you are able to fulfill your potential.

Becoming rich does not depend on where you live, or how clever you are, but on what you do to become rich.

The law of wealth is the same for the working class as it is for the high class.

There is more than enough wealth in the world for everyone.

No person is poor because there is not enough to go round.

The world is full of Formless Stuff (Matter) from which it was first created and which wants to provide people with abundance so they can progress.

All Formless Stuff (Matter) has intelligence.

Thought is the only power which can produce tangible riches from the Formless Stuff.

We live in a Thought world which is part of a Thought universe.

Man is a thinking centre and can originate thought. All that man fashions with his hands must first exist in his thought; he cannot shape a thing until he has thought that thing. Psalms says - As a man thinketh, so is he.

Basic principles to remember

1. There is a thinking stuff, matter with intelligence, from which all things are made, and which in its original state permeates, penetrates and fills the interspaces of the universe.
2. A thought in this substance produces the thing that is imaged by the thought.
3. Man can form things in his thought, and, by impressing his thought upon formless substance, can cause the thing he thinks about to be created.

4. In order to do this man must pass from the competitive to the creative mind; he must form a clear mental picture of the things he wants, and hold this picture in his thoughts with the fixed purpose to get what he wants, and do with faith and purpose all that can be done each day, doing each separate thing in an efficient manner.

We become what we want to be by consistently being what we want to become each day. (said by Richard G. Scott in General Conference Oct 2010)

A man must have the unwavering faith that he will get what he wants, closing his mind against all that may tend to shake his purpose, dim his vision, or quench his faith.

That he may receive what he wants when it comes, man must act now upon the people and things in his present environment.

A man's way of doing things is the direct result of the way he thinks about things.

To become rich you have to learn to think in a way that is different from the way you think now, and that requires effort that many people are not willing to put in.

For instance, to think of becoming rich while surrounded by poverty requires such an amount of positive energy that most people do not sustain that.

The earth is abundant; there is no shortage of supply or opportunity.

God does not want you to be poor, but have everything you need; it is all there for you in abundance. God did not create fruits, like tomatoes with only one seed, but with many so that there will always be abundance for us.

Every talent we cultivate brings a desire to cultivate another talent. We have within us a drive to learn more and progress. We need to teach our children to be successful in one area and they will automatically desire to succeed in other areas

of their lives. We have a natural desire to teach and do the best we can for our children, as stated in the Bible, That they might have life and have it more abundantly.

It is the desire of God that you should get rich. He wants you to get rich because He can express Himself better through you if you have plenty of things to use in giving Him expression. He can live more in you if you have unlimited command of the means of life. We are the hands that do His work.

It is essential that your purpose in wanting to get rich is in harmony with God's purposes, not to gratify ambition, fame, or to outshine others, but for your own personal progress and that of those you hold dear.

To be successful yourself you do not need to take anything away from someone else, or cheat or take advantage of them. There is enough for all. You are to create, not to compete for what is already created.

To be successful, you must become a creator, not a competitor.

There are many people who have accumulated vast amounts of money, but who have not been successful or wealthy in other areas of their lives, such as in family life.

If you have employees, conduct your business in such a way that it can be a ladder for them to progress themselves by.

God wants everything possible for our own good but we have to create the situations that can make that happen. Remember, God wants the birds to be fed, but He does not throw their food into the nest.

The attitude of gratitude draws the mind into closer touch with the source from which the blessings come.

The law of gratitude is the natural principle that action and reaction are always equal, and in opposite directions.

Draw nigh unto God and He will draw nigh unto you" is a statement of psychological truth.

Jesus was always thanking Heavenly Father.

You cannot exercise much power without gratitude for it is gratitude that keeps you connected with Power.

Do not permit your mind to dwell on your dissatisfaction with things as they are now or you bring to your life negative and inferior things.

The grateful mind is fixed upon the best, therefore it tends to become the best.

The grateful mind expects good things and that expectation becomes faith.

"If ye will not harden your hearts, and ask me in faith, believing that ye shall receive, with diligence in keeping my commandments, surely these things shall be made known unto you."

Do not be sidetracked by the corruptness of others in business or politics. God has worked hard and very patiently for a very long time to bring us to where we are now, and He is going right on with his work.

You must have a clear mental image of what you want, before you can work towards the success of it. It is not good enough to have a general idea or a vague image; you must be more specific.

You must keep your mind focussed on exactly what it is you want to succeed in, just as a sailor must keep focussed on the port he is sailing towards, or the ship will end up somewhere else.

"Many are called but few are chosen" because few are willing to overcome mental laziness and the love of ease, to do the work necessary to be successful.

The answer to prayer is not according to your faith while you are asking, but according to your faith while you are working.

We are told that if we ask in faith we shall receive, so we must get ready to receive, and be grateful even before we actually receive.

You must not apply your will power to anyone outside of yourself. You do not have the right to compel others, even if it seems for their own good. You do not have to compel God to give you good things any more than you need to use your willpower to make the sun rise.

To get rich you need only to use your will power upon yourself.

Every moment you spend on doubts and fears, every hour spent in worry and unbelief, sets a current away from you in the whole domain of intelligent substance. Jesus was insistent on the point of our being believing. So guard your thoughts because your beliefs are based on what you think about.

Do not fill your mind with thoughts about poverty. Do not read or watch on TV accounts about poverty because you can not change it in conventional ways, and the best thing you can do is to get wealthy so you will be in a position to help.

Get rid of competition and instead be creative. Every man who climbs the ladder by competition throws down that ladder to keep others down, but every man who climbs by being creative, helps others to climb the ladder too.

Use your willpower to keep your mind off poverty and keep it fixed with faith and purpose on what you want to achieve.

Do not dwell on past poverty or bad situations in your past life. Let the past go. As Jesus said, Let the dead bury the dead.

You cannot succeed by thought alone, or even by faith alone. Faith without works is dead. You might know there is gold in

them there hills but it will not mine itself and come rolling down the road towards you.

The thing you want will be brought towards you, but will come in the hands of other men who will rightly ask for what they want in exchange. Whether it is large like a house or a small book, they have the right to ask a certain price for it.

By thought the thing is brought to you; by action you receive it.

You must act in the present because the past has gone by, and the future is not here yet. Put your whole mind into present action.

Do not bother about yesterday's problems, or tomorrow's worries, but do today's work well. Act Now.

Do not wait until you find the right employment, but use the business you are in now to find a better business. Do the best you can in today's work. Do all you can where you are right now, every single day. However, that does not mean you are to knock yourself out with exhaustion, but not to let an opportunity slip by.

The world is advanced only by those who more than fill their present places.

Be efficient in what you do. The cause of failure is doing too many things in an inefficient manner, and not doing enough things in an efficient manner.

It is a fair proposition that if you do not do inefficient things, but do enough efficient things you will succeed.

You can make each act a success because God is acting for you, and God cannot fail.

Mistakes come from acting hastily, or in fear or doubt. Never be in so much of a hurry you forget to be grateful.

When you are able to succeed in your own life by giving other

people what they want, you are in a win-win situation.

All people are seeking an increase - more of the good life, as told in the parable of the talents.

Convey the impression of increase and advancement to all people you deal with, no matter how small the interaction, so they know you are an Advancing personality and giving advancement to everybody.

Feel that you are getting rich, and in so doing you are making others rich and benefiting all. People will sense this in you and be attracted to come back to you.

Give people the feeling they are getting more value from what they are buying than the cash they are giving up for it.

Do not try to be more than you are with the idea of pleasing someone else, but with the idea of progressing yourself.

To be successful we need to follow the laws of faith, purpose and gratitude.

The law of the Increase of Life is as mathematically certain in its operation as the law of gravity; getting rich is an exact science.

Do all your work each day in a successful manner, putting the power of success and the purpose to get rich into everything you do.

Do not boast or brag of your success, or talk about it unnecessarily; true faith is never boastful.

A boastful person is competitively seeking praise, but secretly doubtful and afraid. Jesus said, Perfect love casts out all fear.

Other people will feel your quiet assurance. They will want to be around you.

Give people a greater Use value than the Cash value you are taking from them. Take an honest pride in doing this, and

people will recognise this.

Beware of your motives in wanting to get rich.

Beware of the insidious temptation to seek for power over other people.

Beware of the competitive mind and not the creative mind.

The more people who get rich on the competitive plane, the worse for others; the more who get rich on the creative plane, the better for others.

Do not be over-concerned about problems that may arise in the future. Live and think in a positive way and as you get nearer you will find the problems either disappear, or a way is found around them.

Guard your speech. Never speak of yourself, your business, or anything else, in a discouraged or discouraging way.

Do not see apparent failure as a failure, but as a way of stopping you from reaching mediocre success now, instead of advancing to something that is better in the future, that you do not know about at present. Do not be disappointed and discouraged. Instead, thank God for the opportunity to go on to something better, and work towards that instead.

Do not read pessimistic literature, or talk with pessimistic people.

Hold to a deep and abiding feeling of gratitude. Express gratitude in your thoughts, prayers and speech. Continually look for things to be grateful for, and say thank you to other people and to God.

Have a clear and definite mental image of what you want to have, do and become; hold to this image in your thoughts, continuing to be grateful to God with unwavering faith, and always seeking for the betterment of other people.

The Influence of Royalty and Religion in Europe

In January 2016 I discovered that people in my family tree had been christened in the 1700's in the German Lutheran church in London. I was intrigued about how there came to be a German church in the middle of London at that time.

I discovered it was due to the large number of German people who went to live in London after George 1st was brought from Germany to be king of England. I then became interested in how royalty had influenced religious beliefs throughout the centuries, particularly in England because that was where I and my ancestors had come from.

As a child I attended Ashurst Drive Baptist church in Ilford, Essex. I learned about the early protestant reformers, in what was called the Reformation, which occurred all over Europe as protestant believers fled for safety from one country to another. Many of them died so that ordinary people could have the Bible and church services in English, and be free to believe as they wished. I was taught from a young age to value my religious freedom as it had been bought at a great price. Thus began my interest in recording the main events about each monarch.

During my research over two years I was able to recognise that the Gospel of Jesus Christ as He set it up, was not on the earth from soon after the death of the Apostles, during all those hundreds of years. It needed not just a Reformation but a Restoration.

The Bible was originally composed of books written in several different languages. The language of the people Jesus lived among was mainly Aramaic and Hebrew. The language of the Apostle Paul was Hebrew and Greek. He was a well educated man and also a Roman citizen. That part of the world was ruled by Roman emperors who felt threatened by Christianity and killed Christians wherever they could be found. This changed in 313 AD when Emperor Constantine, who had converted to Christianity granted religious tolerance in the Edict of Milan. In 325 AD Constantine convened the Council of Nicaea where church leaders debated the relationship between Jesus and God. We know of the debates because of the writings of Eusebius who was there. As an Italian priest Eusebius took the priestly name of Jerome and became secretary to Pope Damasus in 382 AD. In that year Jerome was commissioned by Pope Damasus to revise the old writing of the Gospels of Matthew, Mark, Luke and John, then in use by the Roman Church. Jerome and others also translated into Latin from the original Greek most of the books of the Bible which became known as the Vulgate. By the 1200's this was the version of the Bible that was used in the official Roman Church. Church services were in Latin and could not be understood by the common people. The Bible was also in Latin and only read in church.

It would be interesting to look at all the kings of England but there were so many and most had no religious beliefs at all and were often extremely cruel to the ordinary people. Some we remember from history lessons at school. The first king was **Egbert** who reigned over the southern part of England from 827 to 839 AD. Later came **Alfred** in 872 AD who burned the cakes, and **Canute** who reigned from 1016 to 1035 AD. Perhaps inspired by his pilgrimage to Rome in 1027, legend has it that King Canute wanted to demonstrate to his subjects that as a king he was not a god, he ordered the tide not to come in, knowing this would fail. In 1066 at the Battle near Hastings King **Harold** was killed and **William** Duke of Normandy in France became king instead. He claimed that a previous king had promised the throne to him before his death. In 1085 the Domesday Survey was begun

and all of England was recorded, probably the forerunner of our national census. **Richard the Lionheart** ruled from 1189 to 1199 but spent most of that time fighting in the Crusades. The Crusades were a series of religious wars sanctioned by the Latin Church in the medieval period. They aimed at recovering Jerusalem and the Holy Land from Muslim rule. Richard's brother **John** ruled for the next 17 years and was a cruel and avaricious king. The stories of **Robin Hood**, Friar Tuck and the Sheriff of Nottingham, originated at this time based on real people coping with cruel injustices. On 15th June 1215 at Runnymede the barons of England compelled John to sign **Magna Carta**, the Great Charter, which reinstated the rights of all his subjects. His successor **Henry 3rd** set up Parliament at Westminster, London, and ordered the rebuilding of Westminster Abbey in the Gothic style. The outbreak of bubonic plague, the 'Black Death' in 1348-1350 killed half the population of England. Probably the youngest king was **Henry 6th** who was only 10 months old when he became king following the death of his father in 1422. He founded Eton College, near Windsor, and King's College, Cambridge. During his lifetime the **Wars of the Roses** took place between York and Lancaster. The symbol of York was a red rose while Lancaster chose a white rose. The wars were brought to a close when **Henry 7th** of Lancaster married Elizabeth of York. During Henry's reign playing cards were invented and the portrait of his wife Elizabeth has appeared eight times on every pack of cards for nearly 500 years.

In the 1300's and 1400's people began to want to know more about the Bible and Christian beliefs. This Renaissance, or rebirth, spread throughout Europe. In the late 1300s, a priest named **John Wycliffe** initiated a translation of the Bible from Latin into English. Because English was then an unrefined language, church leaders deemed it unsuitable to convey God's word and thought the common people not intelligent enough to understand it. They were also concerned that if people had their own Bible they would not attend church and cease to support it financially. Consequently, Wycliffe was denounced as a heretic and

killed.

Copies of the Bible had to be written by hand, usually by monks, each taking years to complete. In Germany in 1455 **Johannes Gutenberg** invented a printing press with movable type, and the Bible was one of the first books he printed. For the first time it was possible to print multiple copies of the scriptures and at a cost many could afford.

In the early 1500s young **William Tyndale** enrolled at Oxford University. There he studied the work of the Bible scholar Erasmus. Later William Tyndale became a priest and was fluent in eight languages. He believed a direct translation from Greek and Hebrew into English would be more accurate and readable than Wycliffe's translation from Latin. So Tyndale translated the New Testament and a portion of the Old Testament. His friends warned him that he would be killed for doing so, but he was undaunted, but eventually Tyndale, like others, was killed.

Henry 8th reigned as king of England from 1509 to 1547 and is best known for 2 main things; he broke away from the Roman Catholic church, and he had 6 wives, most of whom he murdered. Henry 8th did not found the Protestant church, he actually just broke away from the Pope who would not allow his divorce from the Spanish princess, **Catherine of Aragon**. So instead of being the Roman Catholic Church with the Pope at the head it was the Roman Catholic Church of England with Henry at the head. Then the Roman part was dropped. Later, with the strong Protestant movement progressing during the time of the Reformation, the Catholic name was dropped too. Henry 8th was very strong willed and did not want to be told what he could or could not do by the Pope in Rome or the King of France, who were both very real powers in his world.

The reasons for Henry 8th wanting a divorce from Catherine, who had borne 4 children, most of whom had died in infancy, were said to be his desire for an heir to the throne, but Henry had an heir in his only surviving daughter, **Mary**.

The succession was not in doubt. Also, Henry had a male heir who was Henry Fitzroy, the son of an adulterous affair with his teenage mistress Elizabeth Blount. Henry 8th made Henry Fitzroy the Duke of Richmond, and an act of Parliament could have declared Fitzroy the heir to the throne despite his illegitimacy. Henry 8th remained a Catholic himself but nowhere near as devout as Catherine of Aragon. She brought up their daughter, Mary, who later became queen, which is why Mary was such a strong Catholic. **Thomas Wolsey** made 2 or 3 political journeys to Rome to try to persuade Pope Clement to allow Henry 8th to divorce Catherine but he would not give permission. All this time Henry became more and more infatuated with **Anne Boleyn**, but it did not seem as if they would ever be free to marry. Then Anne became pregnant and the storm broke with fury. Henry married her in secret. She bore a child, **Elizabeth**. Archbishop Cranmer declared Henry's first marriage null. He had no power to do so, but on the day that he was made Archbishop of Canterbury he made a private oath not to submit to the authority of the Pope so Anne Boleyn was crowned queen.

Henry became more Protestant as time went on, especially after marrying Anne Boleyn who was very interested in it and read books about it. It was much discussed at court which could not have happened if Henry had stayed strongly Roman Catholic. As head of the church in England Henry required that copies of the English Bible be placed in every parish church and people flocked to these churches to hear the Bible read in English.

Changes were happening all over Europe. In 1517, in Germany, a priest and professor named **Martin Luther** identified 95 points of error in the Roman Catholic church which he wrote and boldly nailed the list to the door of the chapel in Wittenberg. For this he was excommunicated from the church and had to go into hiding. In Switzerland, **Huldrych Zwingli** printed 67 articles of reform. **John Calvin** in Switzerland, **John Knox** in Scotland, and many others assisted in what became known as the Protestant

Reformation. This was a movement all over Europe to protest against practices in the Roman Catholic church and bring about reformation of them. Ordinary people were shocked by the changes in their established church, but at the same time they had heard about the Protestant thinking on the European continent, and were beginning to agree with much of it. Also, they resented some of the practices the Roman Catholic church forced on them, such as, having to pay what was called Peter's Pence which was a tax that everyone paid at their church and it went to Rome.

The brutal suppression of the Roman Catholic monasteries soon followed. More than one thousand monasteries and convents were destroyed and monks and nuns turned out into the street to find, in **Oliver Cromwell's** words, "real work." In destroying the monasteries and convents, Henry 8th introduced the modern welfare state. Once, the poor were cared for in dignity and charity by religious men and women but now they were dependent on the state.

Mary reigned from 1553 to 1558. She was the daughter of Henry 8th and Catherine of Aragon and their only surviving child. She was famous for 300 burnings at the stake but Henry 8th authorised thousands of executions. If you kill people quietly the public don't realise. If you burn them in the market place everyone knows and it's in public records. So Mary was called Bloody Mary and Henry was thought to be some kind of hero. Mary was not popular anyway because she married the King of Spain which frightened everyone in case she died and they were left with him as King.

Elizabeth reigned from 1558 to 1603 and had the sense not to make a big event of religion. It takes at least a generation to get over such an upheaval and even now in what is called high Church of England, they still have confession boxes, incense and mass, unlike ordinary Church of England. Elizabeth was wiser than Mary but also nowhere near as religious. One of her mottoes was "video et taceo" which means "I see, and say nothing". There were Catholic plots to kill her. Mary, Queen of Scots was Catholic and part of many

plots to take over the English throne. She was next in line anyway. When the Scots removed her, Elizabeth let her live in England, even though her secret service told her Mary wanted her dead. Mary was a house-arrest prisoner for nearly 20 years, but in comfort and with all her servants, all at Elizabeth's expense. It was only when the secret service intercepted a letter, signed by Mary, agreeing to Elizabeth's execution when Mary took over the throne, that she consented to have Mary executed in 1587. Elizabeth's reign is known as the Elizabethan era. The period is famous for the flourishing of English drama, led by playwrights such as **William Shakespeare** and **Christopher Marlowe**, and for the seafaring prowess of English adventurers such as **Francis Drake**. By the mid 1580s, England could no longer avoid war with Spain. England's defeat of the Spanish Armada in 1588 associated Elizabeth with one of the greatest military victories in English history.

Huguenots and Lutherans. Across the English channel in France, at this time the Huguenots were experiencing great persecution. They were Protestants who had moved away from the Roman Catholic church following the teachings of **John Calvin**. The same thing was happening with people in Germany following **Martin Luther**. This time in history was known as the Reformation. Eventually, after civil wars for many years in France, people were imprisoned, or executed, and many escaped to other parts of Europe. About 50,000 people moved to England where they were accepted because they were Protestants. However, they were regarded as different and it took another hundred years before they were completely assimilated into the English way of life. It is from the Huguenots that we get the French word refugees. Later, people fled from Germany to England in the 1700's and set up their own German Lutheran churches in London.

James was the son of Mary Queen of Scots. He lived from 1556 to 1625 and was James 6th of Scotland and James 1st of England and Ireland. Queen Elizabeth had died without any children, so the English agreed to have a Scottish monarch because James was the son of Mary, thus the closest relative

Elizabeth had. By becoming king he created a union of England, Scotland and Ireland. James was well educated and helped people in England to study things such as science, literature, and art. While James was ruling, the Scottish and English governments were quite stable. He also commissioned the translation of the Bible which was completed in 1611 after 7 years. In common with most other translations of the period, the New Testament was translated from Greek, and the Old Testament was translated from Hebrew and Aramaic text. It has been estimated that over 80 percent of **William Tyndale's** translations of the New Testament and a good portion of the Old Testament, including Genesis to Deuteronomy, and Joshua to Chronicles, were retained in the **King James Version**.

Pilgrim Fathers escaped persecution in Europe and fled to Holland. They found it difficult to settle there and moved to Plymouth in the south of England. They eventually fled from England, sailing on the ship **Mayflower** to America in 1620. Over a century before in 1492 the Italian explorer **Christopher Columbus** had set out from Spain to find a new path by sea to China instead of using the long and dangerous over-land Silk Route. When he arrived at a small island off the Caribbean coast, in Central America, he called the people there Indians because he thought he had arrived in India in Asia. The new lands were called America. While religious persecution in England continued under James's son Charles, many were prompted to seek freedom in new lands such as America. Among them were the Pilgrims, who landed in the Americas in 1620. Many others followed them in the following 2 centuries to be free from the death threats of Europe depending on whether you were Protestant or Catholic. Life in America at that time was very 'wild west' but safer than being martyred for your beliefs and became sought after as the 'land of the free'.

Charles 1st tried to rule in the same way as his father James, but caused the English Civil War from 1642 to 1651. This was a series of political and armed conflicts between Parliamentarians, called **Roundheads**, and Royalists,

called **Cavaliers**, in England mainly over the manner of its government. Near the end of the war, in 1649, Charles was executed. Publicly Charles was not Catholic but privately he appears to have been and he married a Catholic wife. However, he was executed because he refused to stop enforcing the Divine Right of Kings, which maybe where we gain the phrase about an arrogant person having a cavalier attitude. After his death the monarchy was replaced by the **Commonwealth of England**, a republic with **Oliver Cromwell** at its head.

Charles 2nd was invited to return from exile in Europe in 1660, following a political crisis after the death of Cromwell. After 1660, all legal documents were dated as if he had succeeded his father as king in 1649. Charles was popularly known as the Merry Monarch, in reference to both the liveliness and hedonism of his court and the general relief at the return to normality after over a decade of rule by Oliver Cromwell and the Puritans. Charles's wife, Catherine of Braganza, bore no live children, but Charles acknowledged at least twelve illegitimate children by various mistresses the most famous of these being Nell Gwyn. The **Great Plague** in 1665 and the **Great Fire of London** in 1666 took place during his reign and St Paul's Cathedral was built in London by Sir **Christopher Wren**. Charles 2nd died in 1685 and was succeeded by his brother James.

James 2nd was King of England and Ireland as James 2nd, and King of Scotland as James 7th, from 1685 until he was deposed in the Glorious Revolution of 1688. In 1659, while trying to seduce Anne Hyde daughter of King Charles' chief minister, James promised to marry her. Anne became pregnant in 1660, but no one at the royal court expected a prince to marry a commoner, no matter what he had pledged beforehand. Although nearly everyone, including Anne's father, urged the two not to marry, the couple married secretly, then went through an official marriage ceremony late in 1660 in London. Their first child, Charles, was born less than two months later, but died in infancy, as did five further sons and daughters. Only two daughters survived:

Mary born 1662 and **Anne** born 1665. Famous writer **Samuel Pepys** wrote that James was fond of his children and his role as a father, and played with them "like an ordinary private father of a child", a contrast to the distant parenting common to royals at the time. James's wife Anne was devoted to him and influenced many of his decisions. Even so, he kept a variety of mistresses, including Arabella Churchill and Catherine Sedley. Anne Hyde died in 1671 just 3 years after she and James converted privately to Catholicism. He was the last Roman Catholic monarch to reign over the Kingdoms of England, Scotland and Ireland. In 1677, James reluctantly consented to his daughter **Mary's** marriage to the Protestant **William of Orange**, in the Netherlands, who was also James's nephew, the son of his sister Mary.

William 3rd was born in 1650 in the Netherlands. His father had just died of smallpox and his mother died of the same disease when William was 10. His grandfather Charles 1st had been beheaded the year before William was born. He learned to be astute and distrustful from an early age. William and his wife Mary were crowned joint monarchs of England, Scotland and Ireland in 1689 as they were both heirs to the throne. **William and Mary** signed the **English Bill of Rights of 1689**. This action both signaled the end of several centuries of tension and conflict between the crown and parliament, and the end of the idea that England would be restored to Roman Catholicism, King William being a Dutch Protestant leader. Their accession, known as the 'Glorious Revolution', marked an important transition towards parliamentary rule as we know it today. William's ousting of his predecessor, the Catholic James II, ensured the primacy of the Protestant faith in Britain. His decisive victory over James at the Battle of the Boyne 1690 is still celebrated annually in Northern Ireland on 12 July. In Europe, William was successful in his lifelong struggle to contain the military ambitions of Louis XIV, the Catholic king of France. In part to help finance his wars with Louis, William founded the **Bank of England**. In 1694 William's wife Mary died of smallpox. Inconsolable with grief, he

fainted at her bedside. He ruled alone for the next 6 years until he died after a fall from his horse in 1702. When courtiers undressed the king they found he was wearing Mary's wedding ring and a lock of her hair close to his heart.

Anne, who was Mary's sister, became queen in 1702 after Parliament had passed the **Act of Settlement** to ensure a Protestant succession. Under the 1713 Treaty of Utrecht, France recognised Anne's title over that of James II's Roman Catholic son, James Stuart and confirmed England's possession of Gibraltar. There had been great disagreements between the English and Scottish parliaments and the solution seemed to be unification. On 1 May 1707 England and Scotland were combined into a single kingdom, and Anne became the first sovereign of **Great Britain**. One British parliament would meet at Westminster, and there would be a common flag and coinage but Scotland would keep its own established Church and its systems of law and education. A two party political system developed with the **Tories**, notably William Pitt, and the **Whigs**, notably Robert Walpole, in the British parliament. The Act of Settlement provided that, if the English royal line of succession established in the Bill of Rights were extinguished, the crown would go to a German cousin, Sophia. When Anne died in 1714 soon after Sophia, the crown passed to **Sophia's son George**.

George 1st was brought from Germany to England to be king in 1714 after Queen Anne died. There were about 50 other nearer relatives who could have been king but they were all Roman Catholics which was not a politically popular situation. The British people did not like George as their king, mainly because he had been brought in from another country and did not speak English. He brought two German mistresses with him too but kept leaving and going back to Hanover, Germany, because he much preferred it.

George 2nd grew up in Germany but came to the British throne in 1727 and was not liked by the British people any more than his father was. He and the government brought

England into the War of the Austrian Succession (1740-1748) In 1743, George led his troops into battle against the French at Dettingen, the last British king to fight in battle. Charles Edward Stuart, the 'Young Pretender' landed in Scotland in 1745. He hoped to gain supporters and succeed to the British throne but was defeated at the Battle of Culloden in 1746.

George 3rd was the third Hanoverian king of Great Britain, reigning from 1760 to 1810. He was the grandson of George 2nd. During his reign, Britain lost its American colonies but emerged as a leading power in Europe. In 1773 in what is now called The Boston Tea party about 2 million dollars, in today's terms, of boxes of tea, was thrown overboard by the Sons of Liberty. Americans refused to pay taxes to England even though the money was used to protect settlers near the French-Canadian border from the French and from the native Americans. At the time England was fighting the French which was a much closer threat than far away America so King George ordered the soldiers back home to prevent a French invasion of England. In 1801, under the Act of Union Great Britain and Ireland were united into a single nation - the **United Kingdom**. George was thus the first king of the new nation. In 1805 England's Royal Navy led by **Lord Nelson** won the battle of Trafalgar against the French and Spanish navies. Further wars against France from 1793 concluded in the defeat of **Napoleon** at the Battle of Waterloo in 1815. King George suffered from recurrent fits of madness and after 1810, his son acted as regent. His illness was related to a blood disease where the immune system attacks its own nerve cells. Today it would be successfully treated with blood transfusions. George remained ill until his death at Windsor Castle in 1820.

George 4th was famous for his dissolute lifestyle and his Royal Pavilion in Brighton. He became prince regent in 1811 and king in 1820. In 1785 George secretly and illegally married a Roman Catholic, Maria Fitzherbert. In 1795, he was officially married to Princess Caroline of Brunswick, in exchange for parliament paying his debts. The marriage was a disaster and George tried unsuccessfully to divorce her

after his accession. He was able to indulge his love for parades and spectacle after the final defeat of Napoleon by Britain and her allies in 1815. In 1829 George was forced by the government, much against his will, to agree to **Catholic Emancipation**. He died on 26 June 1830. His only child, Princess Charlotte had died in childbirth in 1817, so the crown passed to George's brother who became William 4th.

William 4th was born at Buckingham Palace in 1765. Because he was one of the younger sons of George 3rd he was not expected to become king. At the age of 13 he joined the navy which he enjoyed and rose to become Admiral of the Fleet. From the early 1790s until 1811, William lived with his mistress, the actress Dorothy Jordan. They had 10 children who took the surname Fitzclarence. This was because William was Duke of Clarence before he was king, so it was a recognition of who was their father. He continued to support them and always loved them and their mother. Apparently, what he loved most was going to their house and living like an ordinary person. However, in 1818 William married Princess Adelaide of Saxe-Meiningen. In 1830 William became king and was initially very popular. His insistence on a simple coronation contrasted with the extravagance of his brother's reign. He is best known for the 1832 **Reform Act** which abolished some of the worst abuses of the electoral system and extended the right to vote to men of the middle classes. Also **slavery** was abolished throughout much of the British Empire, the **Poor Law** was reformed, and child labour was restricted in England. William died on 20 June 1837, without surviving children from his marriage so his niece Victoria succeeded him.

Queen Victoria reigned for over 63 years from 1837 until 1901 and restored the reputation of a monarchy tarnished by the extravagance of her royal uncles. She also shaped a new role for the Royal Family, reconnecting it with the public through civic duties. Aged only 18 when she became queen and at just 4ft 11in tall, Victoria was a towering presence as a symbol of her Empire. In the early part of her reign, she was influenced by two men: her first Prime Minister, **Lord**

Melbourne, and her husband, **Prince Albert**, whom she married in 1840. Both men taught her much about how to be a ruler in a 'constitutional monarchy' where the monarch had very few powers but could use much influence. She adored her husband Albert who was also from Germany like the Georges, and sank into deep depression when he died at the age of 42 in 1861. They and their nine children came to symbolise a new, confident age. Queen Victoria is associated with Britain's great age of industrial expansion, economic progress and, especially, the British Empire. At her death, it was said, Britain had a worldwide empire on which the sun never set. One of the best things she did, from our point of view, was to update official records and introduce a census every 10 years.

Edward 7th was king from 1901 to 1910 and loved horse-racing, gambling and women! Prince Edward married Princess Alexandra of Denmark in 1863 and they had 6 children. Before his marriage but after his engagement, Edward fell into a scandalous love affair with actress Nellie Clifton. So distraught was his father, Prince Albert, over the disgrace to the royal family, that he personally went to his son to reprimand him. The affair ended, but two weeks later Prince Albert fell ill and died of typhoid on December 4, 1861. Queen Victoria fell into a deep depression and blamed Edward for her much-loved husband's death, never to forgive him. Edward continued to have many affairs throughout his marriage. Actresses Sarah Bernhardt and Lillie Langtry, as well as Lady Randolph Churchill (Winston's mother) and Alice Keppel (great-grandmother of Camilla, wife of Charles, the current Prince of Wales) were among his many trysts.

George 5th was king from 1910 to 1936 He had joined the Navy in 1877 and loved the sea. He was a man with a gruff, no-nonsense manner. In 1893 he married Princess Mary of Teck, Germany, although she had been born and raised in England. His years on the throne were difficult; the First World War in 1914 – 1918 and the troubles in Ireland which lead to the creation of the Irish Free State were considerable

problems. In 1932 he began the royal broadcasts on Christmas Day and in 1935 he celebrated his Silver Jubilee. His latter years were overshadowed by his concern about his son, the Prince of Wales, and his infatuation with American divorcee Mrs Wallis Simpson.

Edward 8th was king for only a few months, from June 1936 but abdicated December 1936 so was never crowned as king. Edward was the most popular Prince of Wales Britain has ever had. Consequently when he renounced the throne to marry Mrs Wallis Simpson the country found it almost impossible to believe. Most ordinary people in Britain knew nothing about Mrs Simpson until early in December 1936. Mrs Simpson was an American, a divorcee and had two husbands still living. This was unacceptable to the Church, as Edward had stated that he wanted her to be crowned with him at the Coronation which was to take place the following May. Edward abdicated in favour of his brother and took the title, Duke of Windsor. He married Wallis Simpson and they left England and lived in France.

George 6th was king from 1936 until his death from lung cancer in 1952. George was a shy and nervous man with a very bad stutter, the exact opposite of his brother the Duke of Windsor, but he had inherited the steady virtues of his father George 5th. He was very popular and well loved by the British people. The prestige of the throne was low when he became king but his wife **Elizabeth** and his mother Queen Mary were outstanding in their support of him. The Second World War started in 1939 and throughout it the King and Queen set an example of courage and fortitude. They remained at Buckingham Palace for the duration of the war in spite of the bombing. The Palace was bombed more than once. The two Princesses, Elizabeth and Margaret, spent the war years at Windsor Castle. George was in close touch with the Prime Minister, **Winston Churchill** throughout the war and both had to be dissuaded from landing with the troops in Normandy on D-Day! The post-war years of his reign were of great social change and saw the start of the **National Health Service**. Many of the people of England

flocked to the Festival of Britain held in London in 1951, 100 years after the Great Exhibition held during Victoria's reign.

Elizabeth 2nd became queen in February 1952 and her coronation was held in June 1953. Elizabeth Alexandra Mary was born in London on 21 April 1926. Like her parents, Elizabeth was heavily involved in the war effort during the Second World War, serving in the women's branch of the British Army known as the Auxiliary Territorial Service, training as a driver and mechanic. Elizabeth and her sister Margaret anonymously joined the crowded streets of London on VE Day to celebrate the end of the war. She married her cousin **Prince Philip**, Duke of Edinburgh, and they had four children: Charles, Anne, Andrew and Edward. When her father George VI died in 1952, Elizabeth became Queen of seven Commonwealth countries: the United Kingdom, Canada, Australia, New Zealand, South Africa, Pakistan, and Ceylon, now known as Sri Lanka. Elizabeth's coronation was the first to be televised, serving to increase television popularity and doubling television licence numbers in Britain. The huge popularity of the royal wedding in 2011 between the Queen's grandson, **Prince William and Kate** Middleton, now the Duke and Duchess of Cambridge, reflected the high profile of the British Monarchy at home and abroad. Queen Elizabeth has always been grateful for her Christian faith and has mentioned it frequently in her Christmas Day messages which have been televised since 1957. The year 2012 was important for the royal family, as the nation celebrated the Queen's Diamond Jubilee, her 60th year as Queen. In 2015 Queen Elizabeth became Britain's longest serving monarch ruling even longer than her great-great grandmother Queen Victoria who reigned for 63 years and 216 days.

**Major World Events in
the Centuries of 1900
and 2000**

1901 Queen Victoria died, she became Queen 1837
1902 Boer war ended in southern Africa, it started in 1899
1903 Wright brothers first flight South Carolina, USA
1904 Henry Ford worked with the Wright brothers to produce a car that travelled at 91 mph
1905 Russian revolution, 140,000 workers demonstrated, 1000 killed, 5000 injured
1906 Free school meals started in some British schools
1908 Tunousca meteor destroyed acres of Siberian forest.
1908 New Zealand reached 1 million population
1909 First train service from Auckland to Wellington overnight
1910 Paris Flood of the century
1911 Inca city Manchu Picchu discovered in the Andes, Peru
1912 Titanic sank on 1st voyage after hitting an iceberg, 1500 lives lost
1913 Henry Ford in USA introduced mass produced cars
1914 World War 1 started and ended 11 November 1918
1914 Cruise ship crashed with freighter in thick fog in Canada killing 1073 people
1914 Panama Canal opened, 27,000 workers died over the 34 years while building it
1915 First trans-continental telephone call between A G Bell in New York and T A Watson in California USA
1916 Battle of the Somme with 1 million dead on both sides of the war

1917 Bolshevik revolution in Russia, Lennin became new leader killing thousands
1918 Flu killed 70 Millions world-wide Russian Czar's family murdered Anastasia escaped to Europe
1919 Daylight Saving started in USA moving the clocks forwards in spring or backwards in autumn 1 hour
1920 Vote given to women throughout USA (1870 in Utah, 1893 in NZ and 1928 in UK)
1920 Klu Klux Klan started a 50 year reign of terror in USA
1920 Einstein proclaimed Theory of Relativity
1922 Insulin first given to diabetics, instead of raw liver
1924 2 planes from USA flew around the world in 175 days
1924 TV invented by Scotsman John Logie Baird
1925 Airmail services started
1926 Trans-Atlantic telephone service ready to use
1926 Richard Byrd flew over the North Pole
1926 General Strike in Britain (3 to 12 May)
1927 Charles Lindbergh flew solo across the Atlantic from USA in 33 hours
1928 Amelia Earhart, first woman to fly solo across Atlantic, lost in flight 1937
1928 Richard Byrd flew over the South Pole
1929 Great Depression started after Wall Street collapse and bank failures
1929 Talking movies replaced silent films
1930 First supermarket opened in USA

1930 Ghandi launched civil disobedience movement
1931 Empire State building opened in New York USA
1931 Napier NZ huge earthquake of 7.8 killed 256, destroyed much of the city
1932 Nylon was invented and Vitamin C was discovered
1933 Hitler, became German Chancellor, sent Jews to German concentration camps
1935 Amelia Earhart first woman to fly solo across the Pacific
1936 Spanish Civil War started, and finished in 1939
1937 The Hindenburg airship blew up in USA
1937 Abdication of Edward 8th, King George 6th crowned 12 May, died 6 Feb 1952
1938 Invention of ballpoint pen, fluorescent light, fibreglass invented
1939 World War 2 started on 3 September
1940 Winston Churchill replaced Neville Chamberlain as British Prime Minister,
1940 Xerox machine was invented for photocopying
1941 Penicillin first used to treat soldiers after its discovery in 1928
1941 Pearl Harbour was bombed bringing USA into World War 2
1944 Jet airplanes invented
1945 World War 2 ended
1946 Free milk in UK schools, 1/3 pint up to age 18, which stopped 1968

1946 First electronic computer invented
1947 Dr Spock's book on Baby Care changed ideas on child rearing
1947 The transistor was invented
1948 British Nation Health Service and Welfare State established
1948 Poloroid cameras, Velcro and LP records were invented
1948 Israel declared an independent state and allocated land from Palestine
1949 USA plane flew 94 hrs round-world non-stop, 4 mid air refuels
1949 People's Republic of China was established also NATO was founded
1950 War started in Korea until 1953
1951 Colour TV introduced in USA
1951 Festival of Britain, London in May to revitalise war-weary Britons
1952 Polio vaccine produced by Jonas Salk. New Zealand reached 2 million population
1952 First successful heart surgery where the heart was stopped and restarted
1953 Queen Elizabeth 2nd crowned 2 June London. NZ Tangiwai railway bridge collapse kills 151.
1953 Edmund Hillary of NZ and Himalayan Tenzing Norgay conquered Mt Everest
1954 First kidney transplant in USA
1954 Roger Bannister in Britain first man to run the mile in under 4 minutes

1956 First trans-Atlantic telephone cable between Newfoundland and Scotland

1956 Suez Canal war in Egypt

1957 Sputnik, first satellite, launched into space by Russians

1957 National Service (2 yrs compulsory British military service) abolished

1958 Tommy Steele, then Cliff Richard, were famous pop singers in England

1959 Russian Lunik reached the moon

1960 Laser developed

1961 Russian astronaut Yuri Gagarin was first man in space

1961 War started in Vietnam continuing to 1970

1961 Berlin Wall was built to separate East and West Berlin, Germany

1962 Satellite sent up into space for TV news communications

1962 American John Glenn first man to orbit the earth

1963 Russian Valentina Tereshkova first woman astronaut into space

1963 Vaccine against Measles introduced

1963 John F. Kennedy was assassinated

1963 Martin Luther King's famous 'I have a dream' speech about equal rights

1964 Pop group The Beatles mobbed by girls in tours of USA, Australia, NZ

1965 Capital punishment abolished in Britain

1966 First international direct-dial phone calls were made

1967 First heart transplant by South African surgeon Christiaan Barnard in Cape Town

1967 Legalisation of abortion and homosexuality in Britain

1967 6 Day War in Israel

1968 Martin Luther King assassinated in Memphis, USA

1969 Internet launched but confined to scientists and government departments

1969 British troops sent into Ireland

1970 Apollo 11 landed on the moon with Armstrong, Collins and Aldrin

1971 Decimal currency in Britain replaced pounds, shillings, pence

1972 11 Israeli athletes murdered by Arab terrorists at Olympic Games, Germany

1972 British school leaving age raised to 16

1973 CAT scans were invented (Computerised Axial Tomography)

1973 Britain entered European Common Market. NZ reached 3 million population

1975 Britain began to exploit North Sea oil

1977 Famous American pop singer Elvis Presley died

1978 First In Vitro birth occurred

1978 Strikes all over Britain, The Winter of Discontent

1979 Mount Erebus Antarctica plane crash kills all 257.

1979 Mrs Thatcher was elected as British Prime Minister

1981 First space shuttle Columbia went in to space and back
1981 Wedding of Prince Charles and Diana in London
1981 IBM started selling personal computers
1982 Britain defeated Argentina in war over the Falkland Island
1984 AIDS broke out in western world instead of only in Africa
1984 British Miners' Strike lasted a year
1985 First documented robotic surgery
1985 British Antarctic Survey discovers hole in ozone layer over Antarctica
1986 Russian Nuclear disaster at Chernobyl
1986 Space shuttle 'Challenger' exploded on take-off killing 7 astronauts
1986 Constitution Act ended Britain's right to pass laws for NZ
1988 Longest undersea train tunnel opened in Japan 34 miles long
1989 Partial liver transplant from living donor, USA (1963 from dead donor)
1989 Berlin Wall came down, it was built 1961 to prevent East Germans escape
1989 Tiananmen Square, China, one million protested, thousands killed
1989 World Wide Web invented by Englishman Tim Berners-Lee, Switzerland
1990 Hubble telescope launched in space by space shuttle Discovery

1991 Desert Storm where USA invaded Iraq beginning the Gulf War
1992 Internet was made available to general public, not just scientists
1994 Labour won election, Tony Blair became Prime Minister
1994 Opening of the Channel Tunnel between Britain and France.
1994 Nelson Mandela elected as first black president of South Africa
1996 O.J. Simpson tried for murder of his wife but was acquitted
1997 Spacecraft Pathfinder landed on Mars, robot explored surface
1998 Bill Clinton impeached in USA after affair with Monica Lewinsky
2000 New Millennium celebrations, but later the Internet world 'crashed'
2001 Foot and mouth disease hit Britain, 8 million cattle & sheep slaughtered
2001 September 11 Bin Laden sent 4 planes, blew up USA Pentagon and Twin Towers in New York
2001 USA and UK invaded Afghanistan to try to eradicate Al-Qaeda after September 11 bombings
2003 Space Shuttle Columbia explosion on re-entry to earth, killed 7 astronauts
2003 Massive heat wave hit Europe, over 40,000 died throughout Europe
2003 NZ population increased to 4 million

2004 10 more nations joined European Common Market bringing it to 25 nations

2004 Tsunami in Indonesia killed about 220,000 people

2005 Hurricane Katrina hit USA, 1,836 killed and 80% New Orleans destroyed

2005 Terrorists detonated bombs on buses & trains in London, killed over 50

2006 Saddam Hussein given death sentence in Iraq

2007 Earthquake 8.0 in Lima, Peru, killed 500 people, injured thousands

2009 Barack Obama elected USA President, first African American ever elected

2009 Tsunami in Samoa killed over 100 people

2010 7.0 Earthquake in Haiti, 200 thousand killed, 2 million homeless

2010 Ash from Iceland volcano stopped planes flying caused billions dollars loss

2010 Earthquake 7.4 in Christchurch NZ 100,000 buildings unliveable but no deaths

2011 Earthquake 6.3 Christchurch NZ killed 185. Japan earthquake 9.0 and tsunami killed 16,000.

2011 Prince William married Kate Middleton in Westminster Abbey London

2012 Huge storms USA destroyed thousands of homes

2012 Cruise ship in USA ran aground, keeled over killing 32 people.

2013 Chinese spacecraft landed on the moon. Nelson Mandela died South Africa

2013 Prince George Alexander Louis born 22 July, London

2014 Malaysian aircraft disappeared over Indian ocean killing 239 people.

2014 Ebola virus killed 6,000 in West Africa

2015 A million Syrian refugees fled to Europe and USA. Richard Branson built Spaceport in USA

2015 Princess Charlotte Elizabeth Diana born 2 May, London

2016 'Brexit' Britain voted 52 to 48 to leave the European Union.

2016 Donald Trump was voted in as 45th President of USA.

2017 Devastating hurricanes in Caribbean.

2017 North Korea detonated its 6th nuclear test and threatened USA

2018 Commonwealth Games held, Queensland, Australia

2018 Prince Louis Arthur Charles born 23 July, London

Arrived in a Different Country

Olive wrote this around 2010 for her friend Anne who had experienced huge changes in her life due to her husband's illness. It applies to many of the unexpected turns we must cope with in our lives.

Anne was going on a trip to Italy. She was very excited about it and dreamed about the wonderful sights to see and the exotic foods to eat. There would be ancient buildings she had heard so much about and always longed to see. She had watched TV programmes about their cooking and knew they were world renowned for their food. Anne realised that if she wanted to talk to the ordinary people she had better learn some of their language, so she went to evening classes and met others who were also interested in the country of Italy. Anne booked ahead to join a tour group so she would be able to see as much of Italy as possible and was really looking forward to the whole trip. The flight was fine and she enjoyed the DVD's shown and even managed to sleep for some of the time. Soon it was time to get off the plane and Anne could hardly contain her excitement that at last she was about to fulfill her long awaited dream of being in Italy.

When Anne disembarked and walked through the customs building she listened for people speaking Italian but could not hear any words she recognised. Most people spoke English and even though it was with a slight accent she was able to understand what they were saying. Gradually Anne realised that the signposts around the building were not written in Italian or even in English, but in a language she did not recognise at all. She listened carefully to people speaking and knew it was not Italian or anything like she was expecting. When Anne reached the immigration desk the official said, "Welcome to Holland." Anne could not understand what was happening to her. "Why am I in Holland?" she asked, "I booked to go to Italy. Whatever has happened?" The official explained that there had been a change in the flight plans and the plane had been diverted to Holland. On further questioning Anne learned that there had been engine trouble but this had been kept from the passengers for fear of alarming them. The plane would have to be sent for extensive tests and there were no plans to take the passengers on to Italy.

Anne was devastated. This was not what she had planned and hoped for, for so long. She had been looking forward to

spending time in Italy and now she was in this foreign country where she did not speak the language, did not understand what people were saying, and wanted nothing more than to go to Italy, or else to go back home. She had been told she could not go anywhere until her Visa was sorted out and her passport had been kept by the immigration officials. Anne felt lost and alone and her tears were not far away. Gradually she realised someone was talking to her and she was led away to a bus with other people who had booked to go to Italy. They all felt the same as Anne and it was good to talk to people who understood just how devastated she felt. They were taken to a nice hotel, given a meal and shown to their rooms where they found their luggage awaiting them.

Over the next few days Anne was shown around interesting places in Holland. The hotel arranged a bus tour to visit the famous tulip fields where everyone admired the incredible sight of field after field of brilliant colour. She was stunned at such beauty. They toured famous buildings and visited museums. Every day there were delicious meals prepared for them and the staff went out of their way to be attentive. For quite some time Anne felt tearful that her dream of visiting Italy had been snatched from her grasp and she had ended up somewhere she knew nothing about. She felt her life had been taken over and she was helpless to change anything. This was not the way she had thought her life would go. This was not what she had planned. People were very kind and understanding, but sometimes she wanted to run out in the middle of the street and scream, "This is not the way it's meant to be. Why can't somebody change it?"

Through all the sadness and disappointment people helped Anne learn to accept living in Holland instead of Italy. Anne could not fault their kindness and sincerity even though she sometimes wished they would not keep trying to do things for her, take her to places, and ask if she liked Holland now? Anne longed to turn the clock back but as time went on she realised she had become used to the scenery in Holland, and found the people charming and eager to please. Others

staying in the hotel told Anne about countries they had visited where the people were so poor they resorted to stealing, and tourists could not eat much of the local food because it caused illness. No, this was not Italy but if this was the place she had to stay for a while, then it was not such a bad place as it might have been. Anne would always feel great sadness that her life had been diverted from the route she had expected it to take, but there were people she had met that she would not have got to know if this had not happened. She now knew things that had not come from reading a book, but from life experience. When other people spoke to her about their disappointments and sadness she understood something of their loss because of her own. Anne could not change her circumstances but through the love shown to her by others she gained strength to adapt her life and even find happiness in each new day. She realised that love is the greatest gift we can give or be given.

The Princess and the Frog

Olive Redmond 2010

Once upon a time in a land far away where strange things can happen, and usually do, there lived a princess. She was a good looking princess and she was fed up. She was not fed up because she was good looking, as she did not know she was. No, she was fed up because she had so much to do every day she did not know which way to turn to get it all done.

In the palace she had two page boys who helped her a lot but she still felt she should be able to accomplish more. Her mother, the Queen explained that some of her expectations of herself were unrealistic, but her father, the King, said, "Stuff and Nonsense! If I can do it, so can she." The King often criticised her and made her feel inferior but she could not tell anyone else that because she must not find fault with the King. Also, the King was always so jovial and friendly with everyone else that nobody would have believed her anyway. So the princess struggled on as best she could feeling sad and lonely.

One day the princess was walking in the palace garden, trying to have a quiet think. The palace secretary had arranged for her to go with the King and Queen that afternoon, to open a children's playground in the next city and she was to remember to speak nicely to all the officials there. She was wearing her best dress and had been told to keep herself clean and tidy and not sit on the grass. The sun was shining and the birds were singing and the princess wandered over to the pond to watch the goldfish darting to and fro.

Just then the princess heard a voice from behind the hedge. She crept closer and saw a frog sitting beside a pile of library books. As he picked up each book he read the cover and flung it down again exclaiming, "I've read it. Read it. Read it." The frog looked so disappointed that the princess went to speak to him, even though she did not like frogs. She asked him why he looked so down-hearted. The frog explained that his friend the chicken had gone to the library in town and brought back some books for him, but he had read them all, and now he would have nothing to read in bed that night.

The princess asked how he was able to read so well and the frog explained that when he was only a young tadpole his mother had taken him to the library to encourage him to read.

The princess invited the frog to look in the palace library any time he liked for a book to borrow, and they walked on through the gardens together. She enjoyed their conversation but was careful to keep her distance from him because she had heard that frogs were cold and slimy. She was not sure if that was true but did not want to touch him to find out. The sun was high overhead and the frog was obviously hot so the princess suggested they walk to the local dairy nearby and she would buy them both an ice cream. Her father had given her a gold sovereign only that morning telling her to keep it safe as it was worth a lot of money.

The princess put her hand in her pocket to show the gold sovereign to the frog and a look of horror came over her face when she could not find it. The frog watched in alarm as the princess, now in tears, searched each pocket, but the gold sovereign was nowhere to be found. The frog suggested the princess should retrace her steps looking on the ground for the gold coin, but to no avail. Eventually they arrived at the pond where the princess had sat, and there in the middle of the water, glinting in the sunlight, was the gold sovereign.

The princess was distraught. If she waded into the pond and got her best dress wet and muddy the Queen would be angry. If she did not get the gold coin the King would be angry. Whatever could she do? The frog told her to cheer up because he had the solution. "I can jump in the water and get the gold coin for you," he said. "Then you can take me with you in to the palace and we can have lunch together and I can sleep on your pillow and we can talk till all hours." The princess did not want the frog sitting next to her at the lunch table, and she certainly did not want a slimy frog on her pillow, but she did not see any way out of her great difficulty, so she agreed with his suggestion and gave him her promise.

No sooner said than done and the frog jumped into the pond, grabbed the gold sovereign and dropped it in the princess's hand. The princess was overjoyed and ran off in to the palace so fast that the frog could not keep up with her. Soon the princess was eating her lunch and feeling happy again. Halfway through lunch the palace butler came to the table with a message that there was a frog at the door wanting to speak to the princess. The King growled, "Certainly not. We can't have a slimy frog in the palace dining room." The princess felt very relieved and went to give her father a kiss, but saw to her horror that the frog had climbed in the window and was hopping across the floor towards her. The King, recognising the frog's persistence, asked the princess for the whole story.

The princess, in tears, told of the morning's events and of the frog rescuing her gold sovereign. The frog prompted her to tell the rest of the story and she reluctantly agreed that she had promised to let the frog sit next to her at lunch and sleep on her pillow at night. The King was adamant that a promise must always be kept and the princess was sent to her room with the frog hopping along behind her.

As the days went on the princess became more used to having the frog next to her, even on her pillow, and enjoyed their conversations. He had a great sense of humour and would do anything he could to help her be happy. She even learned to relax a little and not be so concerned about what other people thought of her. She realised she had been so focused on working hard and doing her duty that she had never allowed herself to enjoy the life she had been given. She had thought it frivolous to laugh, not realising that laughter is one of our God-given talents that we need to encourage. The frog taught her that it was never too late to learn, and she could make changes in her life a little bit at a time. At first it seemed false to make herself laugh at his jokes, but the more she smiled the more it became natural. The two page boys liked the frog and they all had a fun time together with a lot of laughter.

One day, though, the frog was not laughing at all, but looked very ill. The princess was alarmed and asked what she could do to help him. The frog told her he had visited a local farm the day before and now he had caught Swine Flu. Over the next few hours the frog became more and more ill and feverish and the princess was beside herself with worry as he had become her dear friend and she could not bear to see him so ill.

Suddenly, the frog stopped breathing and fell back in his chair unconscious. The princess remembered all her first aid training and quick as a flash she flipped the frog on to the floor ready to resuscitate him. Gone were her concerns about him being cold and slimy. Her only thought was to save her good friend. As the princess bent over the frog to give him the Kiss of Life there was a huge flash and the princess keeled over.

The frog disappeared and in his place stood a handsome prince who told her he had been changed into a frog many years before because he had been very critical and negative about other people. He said he was ashamed now to admit he had not been a very nice person and one day a witch got angry with the way he spoke to her and changed him into a frog. He was destined to stay that way until someone accepted him as he was and loved him anyway. During his time as a frog the prince had learned to be grateful for his life, whether he was a prince or a frog. He learned that the past is to be learned from not to live in.

The prince asked the princess to marry him and she happily agreed. The wedding was a splendid occasion and everyone was delighted. All the aunties cried happy tears and all the uncles ate far too much at the reception. The two page boys tied tin cans on the back of the royal car and the happy couple rattled off into the sunset.

The prince and princess lived happily ever after, of course, because this is a fairy story and living happily ever after always happens in fairy stories, but just occasionally they

found themselves feeling a little critical of each other. It was usually over small things as it is often the smallest things that set off the biggest arguments. The princess would be irritated that the prince did not take the rubbish out without being reminded, and the prince was annoyed that the princess had not got his dinner ready before he had to go out to a meeting. The princess wished the prince would be more romantic and the prince said he knew how to do that on Valentine's day but surely she did not expect that for the rest of the year as well. What they were really trying to say behind the arguments was, "Show me I really matter to you." Sometimes they even noticed a slight greenish tinge as they looked at each other and realised they must stop criticising or one of them might easily change into a frog. It can happen even in the best of families.

When someone does not feel accepted and loved they start to look at other people's lives and feel envious. In fact, we use phrases like, "Green with envy" or "The grass is greener over the other side of the fence." The prince and princess knew that we are all of us only a heartbeat away from slipping into negative behaviour that lets us down. So when we meet someone who is behaving like a frog we must remember, it is not our job to change him, it is our job to love him while he changes himself.

The End

Poems

A Real Mother

People used to ask if I were your real mother,
And I always answered,
"Yes I am his real mother
When he's happy I feel real joy,
And when he's hurting I cry real tears."

We wanted a child and waited through four lonely years of
disappointment
We asked for a baby,
And knew we would happily adopt whichever one we were
offered,
Because we knew the baby was chosen for us by God
Like a portrait that comes signed by the artist,
You came to us with God's signature.

When we very first saw you we knew we loved you
It was a love stronger than any I had ever felt before
I would willingly have gone through the pains of giving birth,
And the struggle of learning to breastfeed,
If I could have done so,
But God did not ask me to do that.

Instead, I was asked to endure the comments of others,
Who thought I was a second-best woman,
And not a real mother
They were happy for us, but thought it was different from
having "your own child"
And when I gave birth to your brother two years later,
They waited to be proved right.

Then I discovered what I knew all along,
That the difference was in other people's minds, not ours
A child is tied to a family with the cords of love,
Not through the strands of DNA.

I loved you then
I love you now
I will go on loving you throughout all Eternity

I have found that the more people you have in your life to
give love to,
The more love you have
You never run out of love
Just like the song you learned when you first started school -
"Love will stay, if you give it away,
You will keep on having more."

Olive Redmond 2000

Baptism

When on your pillowcase some stains appear
The simple answer is very clear
Just a wash in water makes it clean again
So when you are baptised it is just the same
We say and do things we should not do
But how to change that here is the clue
The steps of repentance will help you along
Feel sorry, ask forgiveness and right the wrong
Heavenly Father helps you live like you ought'a
So you can be washed clean without any water
When on your pillowcase you lie down to rest
Remember repentance and do your very best

Olive Redmond Mar 2018 for Primary CTR 7 class

Birthday Message

Roses are red and violets are blue,
I wanted to make up a poem for you
I asked my good David for inspirational food,
But he said, "Don't ask me now, coz I'm not in the mood
I only know Cub songs, and they're always rude."
So I emailed to Fraser for thoughts that were good,
But he was tired from his work, for his job he must keep
So his best birthday thoughts were of junk food and sleep.

To Craig I turned then saying, "What shall I do?
Please think of something to get me out of this stew."
Craig replied, "Mum, your cooking is great,
But stew's not the thing for a nice birthday plate.

So I telephoned Owen as I've often found
His ideas are clever and always abound
But although he's a person I can usually rely on
He can only write rhymes when he has his blue tie on.

If Cancy, Monique or Moana were here
There would be no problem as they think in top gear
Creatively speaking they are away and flying
But I'm stuck on my own, so it's no use me sighing
All I can say is that in every way,
We all wish to you a Happy Birthday!

Olive Redmond Apr 2001 Revised Aug 2005

Brothers

No matter how hard
The years try to separate us
There will always be the together days
Of times past
When you remember
We built the homemade treehouse
Way up
Just the two of us
And Dad,
Because we were boys
And boys did things like that,
Or the times we climbed out the window
When we were supposed to be in bed
But it was summer
And daylight saving said we should sleep
But it was still sunny
And too good to waste,
And at dinner
Mum was pleased all our food was eaten
But she never knew
A dog was a boy's best friend too
Well, we're older now
But still brothers
Forever.

*Mostly written by Stephen A Nowlon but re-written
by Olive Redmond for Owen and Craig Sep 1999*

Candles

Candles are like people ...
They can be beautiful to look at,
like the candles we do not like to spoil by lighting.

They can bring happiness and laughter,
like the candles on a birthday cake.

They can be plain but useful,
like the candles we light in a power failure.

An older candle burns brighter and better
than a new one, and gives more light.

Candles come in all shapes and sizes
and colours.

No matter what a candle looks like though
it is of no use until we light it ... and it is burned.

We too must use our life to its fullest
even if it causes us pain sometimes.

When we blow out a candle,
we still have the candle ...
but where does the flame go?

When we die
our body is left behind on the earth ...
but where does our spirit go?

Our spirit is the light
that glows within each one of us.

It is who we really are.

We must nurture our own spirit
and that of others.

We must find out what it is
we are to do in this life,
and do it,
until at some appointed time
our candle is blown out
and our flame flies free
to join the greater light.

Olive Redmond Apr 1999

Change

When things go wrong
don't sing a sad song
don't ask why me
but what must I see
that I need to change
or else re-arrange
then all in good time
my life to refine

Olive Redmond 2014

Doors

I took her to the playcentre
And she skipped through the door to play with the toys
His first day of school
And he smiled as he waved goodbye at the door
I wanted to say, "Let me come with you
How will you manage without me?"

So many doors were encountered through the years
She entered happily, keen to live life to the full
He strode ahead with a confidence born of encouragement
I was the one left behind,
Wanting to say, "Don't go without me."

I took her to the M.T.C.
And she hurried through the door, eager to learn
He bounded up the steps of the plane
And smiled as he waved goodbye at the door
I wanted to say, "Are you really grown up now?
Have I taught you well enough?"

With newly-opened eyes I saw her as a missionary,
Ready for the world
His quiet strength
Came from challenges faced and overcome
No longer did I feel left behind,
But knew we would walk together, as friends.

She carries within her
The hopes of marriage and motherhood
His dreams and ambitions are yet to be realised
Doors stand widely open for them,
While mine are gently closing.

The Final Door is closer now
I see more clearly
It is not a door, but a doorway
There is no shutting out on one side or the other.

When I walk through that Doorway
I will still watch her with gratitude
I will still admire his achievements, and feel for his sadness
Thinking of those who have gone before, I see,
The past and the present are completed in Eternity.

Olive Redmond Feb 2000

Children

One of the aims of life
Is for us to learn, and pass on knowledge to our children.
Our children are our future.
They are a privilege, a welcome joy,
A continuation of our own education,
Not an inconvenience to be postponed, or even removed.

Bringing up children is an art, a skill, a craft to be learned
from others.
Older people have learned it well -
That's why God gave children grandparents.
We can practise what we have learned on other people's
children.
We learn to imagine, read, sing, play, laugh, trust, hope.

When we value children, we value ourselves.
When we value ourselves, we value others -
So the circle of life goes on.

Olive Redmond June 1989

Doubts

When you're not sure
And doubts will gnaw
No place to turn
For truth you yearn
Should you stay
Or should you go?
If only you
Could really know
But if you stay
And start to pray
Then answers start
In mind and heart
Applied to you
For what to do
Stay in the boat
And keep afloat
Then hope to find
Some peace of mind
Seek to know
And how to grow
So you progress
Instead of guess
What life's about
Instead of doubt

Olive Redmond Oct 2014

The Easter Bunny

The animals wanted everyone
To know the Easter story,
That Jesus died and rose again
And lives in Heaven in glory

So all the animals voted
The rabbit was their choice
As children thought him cuddly
And liked his little voice

A rabbit can remember
Everything he's told
Because his ears are very large,
Just think how much they hold

The Easter Bunny runs so fast
Before the day is dawning
To tell the world that Jesus lives
This Happy Easter morning

Olive Redmond 2 April 2003

The Fruit Season

Hours of preparation,
Gathering anticipation,
As the early morning sun
Shines on fruit-filled bowls

Preparing, washing, simmering,
Fruit lies hotly shimmering,
As the saucepans yield their harvest
In the fruit-filled kitchen

Fingers purple staining,
Hungry tempers straining,
As the sun shines warm
On the fruit-filled day

Children's tired distraction,
Back-aching satisfaction,
As the rosy evening sun
Sets on fruit-filled jars

Olive Redmond January 1990

Is This Love?

If you love a girl
Enough to want to give her the whole world,
Give her a life where she does not have to live with regret or
guilt

How can you tell if she is the one
You want to spend your life with?
You must see her in all kinds of conditions and emotions -
Happy, sad, angry, frustrated, working, playing, dreaming
Go tramping, fishing, reading, building, swimming, painting,
running
Play football, netball, Monopoly, tennis, chess, squash,
Scrabble
You can be alone together even in a crowd
When you are in private - act as if you are in public
If she is not the one for you,
Let her go, knowing you have treated her well

Olive Redmond June 1989

Mature Birthday

Now that you have reached
The age to be discerning
You'll add to your experience
More wisdom and great learning
Your view will be extensive
And your toys be more expensive
But be prudent with the parties
Or your waist will be expansive

Olive Redmond May 2004

Written for Olive's brother John for his 56th birthday

My Mum

My Mum is different from other mums
Several years ago she nearly died
She knows what it is like

When you die
The worst words you can say are
If only ...
If only I had tried harder
If only I had learned more
If only I had loved more

My Mum had travelled across the world
She has seen people living in palaces and hovels
And some with nowhere at all

My Mum is a nurse
She has seen people bleeding, stabbed, beaten, broken
She has seen gang fights in city streets,
She has nursed hobos and drug addicts,
Abandoned babies and unwanted old people
So much loneliness and unhappiness
She has seen it all ...
In real life

My Mum does not like the killing on TV
She does not like my brothers and me fighting
When we watch violence on TV she is upset
She says, Don't bring it into our home on the TV screen
My Mum does not want us hardened by what we see on TV
She wants us to have a childhood ...
While there is still some childhood left to have

My Mum says I am special
I am a child of God

Olive Redmond 1985

Marriage

May life shower flowers of happiness
Around the path you tread,
As you walk together, hand in hand,
Throughout your life ahead

When the light on your pathway grows dim
Through days of trial and strife,
May you turn your focus on Him
Who gives all meaning to life

And though storm clouds gather around you
As they assuredly will,
Look after each other with kindness,
And show that your love is there still

Then as life sweeps you on in its stream
Approaching the final door,
You'll discover the value of being a T.E.A.M.
Together Everyone Achieves More

Olive Redmond Apr 2000

No More Searching

I am grateful
Yes, very grateful
For the opportunity
To raise this son ...
Us and Heavenly Father

When he was a newborn baby
He had such questions in his eyes
Seeming to ask,
"What on earth am I doing here ...
On earth?"

As he grew to boyhood
The questions never stopped
He was perceptive, imaginative, energetic
He wanted to know everything
And wanted to try it for himself

As a teenager
He was in too much of a hurry
To wait for the answers
And jumped into life in a whirlwind
Desperate to experience ...
Everything

Dark clouds rolled over the years
As he turned
From the teachings of his youth,
And poison
Seeped into his soul

Beneath the sweet life
He discovered bitterness and regret
So called friends disappeared
Only family remained ...
Us and Heavenly Father

As a tug turning an ocean liner
He changed his life around
Discouragement nearly overcame him
As he realised that
A ship in a harbour is safe
But that's not what ships are built for

Endurance became stronger
Gratitude returned as a way of life
And new friendships were formed
But the scars of the past
Took years to heal

When he was a little boy
It was my arms he ran to
For comfort when he was hurt
Now there is another woman
He takes in his arms,
And I am grateful,
Grateful they have found each other

No longer will there be
The loneliness of the search
No longer will I see
The question in his eyes,
"When will I ever find her?
The one I will walk with
Through all eternity?"

Now I see the tension
Slipping away from him
He had the faith to wait
Now he has the hope
And at last he has found
Love

*Olive Redmond 21 June 2003
Written a month after Owen first introduced us to Moana*

No One Listened to the Donkey

Far away, and long ago, a baby was born in a stable. The animals gathered around to look at him. The donkey started to speak but all the other animals loudly voiced their own opinions, not caring what anyone else thought,
So no-one listened to the donkey.

The horse said, "He's just like any other child."
The camel said, "He won't amount to much."
The cow said, "He can't be very important or he wouldn't be born in a stable."
The sheep said, "He's just an ordinary baby. There's nothing special about him."
The donkey opened his mouth to speak, but just then they heard some amazing news,
So no-one listened to the donkey."

The animals heard that a new king had just been born. They were all very excited.
The horse said, "I shall carry him through the streets and everyone will see what a mighty warrior he is."
The camel said, "I shall carry him through the desert. He will need someone who can travel long distances through the heat and sand."
The cow said, "I shall be proud to give him my best milk to grow sturdy and strong."
The sheep said, "He will need my wool to give him warm clothes and be dressed fit for a king."
The donkey remembered the mother he carried on the long journey to Bethlehem.
He started to tell the other animals about it, but they went rushing off to look for the new king.
So no-one listened to the donkey.

Olive Redmond 2001

Nurse Flo

My name is Flo and here's the plan
I'll help you in your nurse exam
Just hold me in your writing hand
And I will help you as we planned

Then when exam time's running tight
Just think it through and you'll be right
When you're not sure of what to say
Then that's the time to quickly pray
Although exams seem hard to do
Others did it, so can you

This rhyme must now come to an end
But know you're thought of by your friend
So when your nurse exams are here
Just pack me in your nursing gear
And I'll stay with you when you go
'Cos I'm a nurse, and my name's Flo!

Olive Redmond 12 Nov 2003

Written for a friend taking her nursing final exams

The poem was attached to a tiny teddy bear in nurse's uniform

Our Son

When you were born you were a dream come true
We used to call you our little treasure
You've brought such happiness and joy
And memories to think on with great pleasure

Your accomplishments have always been
A source to us of pride and great gratitude
We admired the confidence you gave to others,
And the encouragement that you could exude

You will always be loved and appreciated
For the special things that you have done
We count it a tremendous blessing
That you were sent to us to be our son

As you look back over years that have passed,
With remembrance of many a yesterday,
May the memories of family and friends you have known
Be warm and happy as you enjoy today

May the coming years bring you happiness
And your hopes come nearer to being fulfilled
Dream high and reach for any star you wish
For eternity has dreams to yield

Olive Redmond 24 Nov 2000

Pictures

When he was a little boy
He was scared
Of diving into the water
So his mother
Sat at the edge of the pool
And smiled encouragement

He said he took a picture
Of her loving face
In his mind
To help him
Do something difficult

Our children are our future
They will walk farther
Into the unknown
Than we have ever been
They must take with them
Their own pictures
Created with our love

*Olive Redmond Nov 1987
Written for Fraser after an ear operation*

Recipe for a Lifetime

How do you raise a successful adult? How do you do it?

Well, the recipe is an old one. It started about 20 years ago ...

Staggering out of bed for night feeds and colic, earache and the "There's a monster in my bedroom" cry.

Washing bucket-loads of nappies and being grateful for the invention of indoor plumbing.

Exulting over the first smile, the first tooth, the first steps - to independence.

Hearing those immortal words at 2 am, "I've just been sick all over my bed."

Hanging kindy paintings around the kitchen, and knowing you would not exchange them for a fortune.

Wiping away the tears on the first day at school - your tears, not your child's!

Running as fast as you can alongside a 2-wheeler bike with a rider-out-of-control.

Forcing yourself to stay calm as your precious child goes under the anaesthetic for an operation.

Containing the excitement on baptismal day, and being grateful for the supporting team of Primary teachers and Youth leaders.

Getting sore knees from praying so often to know how to deal with squabbles and other family 'interactions'.

Smiling encouragement through swimming lessons and piano practice, self-defence classes and school talks.

Coping with illness and unemployment, and wondering what effects they will have on your family.

Shouting yourself hoarse at school sports days and swimming events, running races and basketball matches.

Paying for weeding and floor washing that you could do better yourself in half the time, just to give the experience of paying tithing.

Juggling temple sessions with visits to swimming pools, museums, parks and the zoo, to make memorable holidays near the temple.

Making tray loads of pizzas and cream cakes, and selling them in the hot sun at gala days for school funds.

Risking the walk across a cluttered bedroom floor that should only be attempted by a junk-shop owner with life insurance.

Dragging yourself away from your child's exhibit at the craft show, when all you want to do is shout, "Look at what *my* child has done!"

Racing against the clock to get away from work and rush to school interviews, after-class sports, and the Christmas concert.

Using those teaching moments while walking home, or in the car, to discuss food storage and family history, nuclear warfare and the difference between inspiration and imagination.

Worrying into the midnight darkness about the empty bed in the next room, and the choices your child is making - and are those friends really as nice as they seem?

Remembering, with sadness, all the mistakes you and your child have made along the way, but knowing there is not only great love, but also forgiveness - for each other.

Feeling humility as a friend looking at this fine young person says, "I'd give 10 years of my life to have a child like that" and you smile and say, "It actually took twice that long!"

Brimming over with happiness in the temple as your grown-up child walks towards you, covered in celestial sunshine.

Managing to smile as you say goodbye at the airport, knowing that the tears will fall later, but leaving a lasting memory of laughter that can be re-called in times of discouragement.

Grateful for a young person able to study, work, play, have good friends and meet the one who will share a life throughout eternity, knowing that we are all threads in the tapestry of time and must weave our life to achieve our highest potential.

Being happy for the life of a successful adult, and covering the sadness and miss-you times with gratitude that the baton of life has been handed in the right way to the next generation, ready to be passed on again in its turn.

This is the recipe. There are as many variations as there are cooks, and the ingredients often vary, but when we follow the guidelines of the Master Chef, the recipe cannot fail.

Olive Redmond May 1999 updated 28 Sep 2002

Stop Strife

Here is a way to stop trouble and strife,
Always be kind to your husband or wife.
And while we are thinking here is another,
Listen to Dad, and be good to your Mother!

*Olive Redmond 17 Nov 2001
Written for Cancy and Craig*

Success

We all want to be successful in life
One of the areas of success is in our work
We may want to be our own boss, but we must first learn to be employable
This does not necessarily mean we must have a paid job,
But that we are the kind of person
People recognise instantly they want to employ

We must be reliable, responsible, resourceful, respectful
We must have integrity
We need to educate ourselves
The local library is our gateway to learning

We succeed when we learn to recognise opportunities.
A crisis is sometimes a chance for progress in a different direction
Failure is often success stopped too soon
When we learn to tell the difference between our needs and our wants,
Then we develop an attitude of gratitude,
And we come, full circle, back to love -
The only currency valued the whole world over

Olive Redmond June 1989

The Celestial Pig

In Conference we learned then and now
To honour the celestial cow
The guinea pig is not so fine,
When life get tough it starts to whine
The terrestrial sheep is a silly thing
Who laughs and jokes at everything
The humble hen lays eggs for us
Without a lot of stress and fuss,
But then it's simply just an egg
And does not cost an arm or leg
But if great honour is to be given
The pig should have a place in heaven
If for your breakfast you want bacon
He must run, though his legs are achin'
So as you ponder, it must appal,
That for your pleasure he gives his all
So for the cow I care not a fig
My vote goes to the Celestial Pig!

Olive Redmond Oct 2001

Written after stake conference talk by NZ temple president Rulon Craven referring to the celestial cow and terrestrial sheep. Poem was sent to President Craven before he returned to USA in 2001. His wife Donna said he laughed and laughed. He had served a mission in NZ then was Mission president in Hamilton MTC, then was secretary to the Twelve Apostles, before serving as NZ temple president. He died Feb 2017 aged 92.

Up

On bad days
We want
to pull the covers
over our head
and hide -
Instead
Get Up
Dress Up and
Turn Up
Don't slump in a chair
and cry
Sit Up
Sometimes we need to
Speak Up
Other times
Shut Up
But always
Look Up

Olive Redmond 2014

Activities and Games with Children

Very young children

Bubbles - for blowing and in bath

Playdough or dough shapes and bake in cool oven

Boxes from supermarket - make into cars, boats, shops

Pegs round saucepan - different colour groups and numbers

Jingle bells - sewn on elastic - worn on ankles and wrists to dance

Blanket over table as a house, shop, tent

Washing dolls dishes or clothes in soapy water

Paint water on concrete path using cheap paint brushes

Dance to music - jingle bells, rice in jars as shakers

Teddy bears picnic for all toys

Cut out pictures from magazines and make up stories

Pirate hats cut and folded from newspaper - could make a black eye patch

Crowns cut out of card and decorated with 'jewels' stickers

Thread beads, cut up straws or macaroni for necklaces

Fishing rods from sticks with string with magnet on the end to fish for card fish with magnetised metal paper clip

Dig in sandpit for hidden dollar store gemstones

Older children

Assault course round a room or garden using planks, chairs, tyres

Photo frame made from cardboard strips stapled at corners and decorated with stickers

Make masks from cardboard decorated with bits of coloured paper

Pretend fire created from twigs and paper to 'cook' marshmallows, sausages, buns

Biscuit making - use frozen sheets of sweet short pastry

Cupcakes - buttercream icing all colours - all decorations

Mini pizzas made with buns, ham, pineapple, tomatoes, cheese, pickle

Sweet pizza, baked pastry base covered with cold custard and fruit pieces

Pompom birds - wind wool round 4 fingers, tie in middle, cut loops, fluff out, glue on googly eyes, felt feet and beak

Snowflakes cut from folded paper with cut out shapes

Bookmarks cut from card, decorate with stickers, jewels

Chinese lanterns, cut out small lanterns to hang on tree

Spice rope made with plaited wool, then tiny fabric sacks of spices tied on the plait

Flowers stuck in wet floral foam in small tins

Fabric pieces or buttons - choose 3 similar but different, tell why

Cotton reel knitting - sew on eyes to make pencil toppers or make bracelets

Family car cleaned inside and washed outside, then have treats

Papier-mache rocks made like large stones and decorated with quotes, stickers, glitter

Town map drawn with marker pens on plastic tablecloth on floor

Puppets made from paper-bags and put on a show

Bowling pins from milk containers to knock down with a bowling ball

Build a fort, newspaper sheets rolled tight, stuck to each other with sticky tape

Butterfly shapes cut from plastic milk bottles, coloured and decorated with glitter stickers then string on dental floss

Kites made from plastic grocery bags and string

Large initial of child's name, cut from card, glue to backing paper, glue on or around it gems, flowers, butterflies, frame it with coloured card strips or a bought frame

Get well cards or similar made for friends or neighbours

Bake biscuits, muffins, to go with the Get Well cards

Games

Beetle played to guess a word but with head, body, legs of beetle added for every letter guessed incorrectly

Make words from 2 dice with letters instead of numbers

Vegetables or animals beginning with A then B then C

Hunt the thimble or small object - getting warmer/colder

Simon says Do This - Do That

Grandma's steps, one person hides their eyes while the others creep up and touch Grandma's back then they become Grandma who can turn round any time to catch others out

Pat the balloon over a 'tennis net' of string

Treasure hunt - hide objects with each clue leading to next object

Noisy card game - collect groups of same sets, exchange unwanted cards

Mosaic making with coloured shapes of thick card

Statues - stop moving when music stops playing

Pin the tail on the Donkey with bluetac

Scavenger hunt in garden or park

Egyptian mummy - wrap child in toilet paper

Ludo or other board games or create games

Solitaire - use tiny stones, jump one stone over another to remove them

Bounce the ball on the ground to each other and catch it

Piggy in the middle, throw ball over person's head as they try to catch it

Throw the ball to each other, for each dropped ball person stands on one leg, then kneeling, then 1 hand behind back

Travel Games

Groceries, first person says, I went to the shop and bought Apples. The next person says I went to the shop and bought Apples and Books. Proceed through the alphabet. The items bought could be food or anything else

License plates letters, make up words for each letter, like EIC could be Eat Ice Cream

I Spy, first person says, I spy with my little eye something beginning with R. It must be something everyone can see, either in the car or all around, like clouds or grass. Or it could be something of a certain colour

Counting, choose an item to count, such as blue cars, buses, trees, or cows

Maps, greatly enlarge a map of the journey and put stickers on each place passed or where the stops are planned

Scavenger hunt, have a list of items to search for such as electric pylon, cow, horse, sheep, mountain, train, railway crossing, bridge, truck, car and trailer, purple car, caravan, police car, ambulance, fire truck, motor bike, bike. Put a sticker on each item on the list as it is seen

Who am I? think of someone you all know well. The others ask questions like, Is this person man or woman, wear glasses, have a beard, live in our town/country, visit us often, have brown hair/no hair

Alphabet animals, go through the alphabet with an animal for each letter. A few letters have very few animals

Make words from a word, choose a long word like appreciation and see who can make the most short words from it like, pace, tear, rap, in, trice

Word ladder that changes a 4 letter word into a different word in 5 steps like, take, sake, sale, sole, sold

Christmas Crafts and Simple Gifts

Bell shape, cut 2 from cardboard. Cut slits, top down half way in one and bottom up in the other, spray gold and slot together. Glue bead at bottom for bell clapper. Ribbon loop to hang up. Use same principle for Christmas tree shapes in green.

Branch painted white with baubles and cards or parts of Christmas story, hung on branches

Cards fingerpainted in green paint, on white card. Triangle for Christmas tree, or circle for wreath shape. Glue on bow of narrow red ribbon. Add glitter dots to decorate. Put sticker star on top of tree.

Cards fingerpainted, dab green paint over white card with fingers and leave to dry. Cut out tree shape and glue on card superimposed over contrasting coloured tree shape, add star and glitter

Christmas tree decoration, photo frame from felt enclosing small photo

Candle in baby food jar covered with red crepe paper to glow red and could thread beads on floral wire and tie round top of jar as a handle

Candle in empty tuna tin with candle in floral foam covered with poinsettia leaves or dried flowers.

Candle in empty tuna tin with candle in floral foam and spikes of tulle inserted. Cut 10 of 10cm squares of tulle. Fold each square to a point in the middle and wrap about 10cm floral wire round point. Dip tulle edges in glue then in glitter and poke wire in oasis around candle to cover floral foam

Christmas crackers, cover cardboard rolls with thick paper. Put inside novelties, jokes, hat, and tie with ribbon

Christmas cracker large centrepiece, cut 3 pieces from 3 fizzy drink 1.5 litre bottles to form cracker shape, 1 longish piece, 2 short ends. Cover in strong gift wrapping paper. Insert small gifts, chocolates, jokes, hats, tie ends with

ribbons and decorate with glitter, baubles, greenery and ribbons

Decorated circle of cardboard painted, with narrow ribbons hanging down with bells and tiny pine cones glued to them

Concertina folded paper with music print on it. Staple ends to form a circle. Glue on front a circle of glitter paper. Glue on that a star with verse on it from Christmas story

Paper shapes from strips of paper stapled at one end, then cut some shorter to form loops before stapling at bottom. Can be worked the other way to form heart shapes

Mobile of cane covered with greenery and hanging from it baubles and cutouts of short words like Joy, Love, Peace

Nativity scene in box, glue a cut out coloured nativity scene inside tissue box towards back, glue blue cellophane over hole in top of box, and cut peephole in front

Nativity scene in bottle, cut 2 litre drink bottle in half, insert and glue Nativity scene to be viewed from bottle neck, sticky tape bottle together and cover join with wrapping paper

Pentagon of circles 8cm diameter cut from old Christmas cards or wrapping paper, stapled or glued together. Punch hole in top, thread with ribbon and hang on tree

Reindeer shape of brown ice-block sticks or cardboard strips, glued in triangle with 3 on each side. Red pompom nose, googly eyes. Glue photo in centre of triangle

Window decorations, cut out painted shapes from plastic milk-containers, thread them on dental floss with beads in between each shape and hang up in windows

Window shapes, colour patches of crayon on greaseproof paper then iron using sheets of brown paper over greaseproof to protect iron from melted crayon. Cut out

trees, stars, circles. Use dental floss to hang in windows

Window decorations of thick paper cutouts with coloured cellophane insets glued between 2 sheets like stained glass

Wreath, 5 slices of cardboard roll, painted, dried, glue sides together in circle like a flower. Paint glitter on them. Make several to glue together to form a wreath

Wreath, pieces of evergreens stapled on large cardboard circle, with red ribbons and wrapped chocolates hot-glued on greenery

Wreath, thread sparkly pipe cleaner through 30cm lace with eyelet holes for slotting ribbon through. Pipe cleaners form a candle at bottom of circle and have glass bead on top of 'candle' for 'flame'. Glue on tiny bow and hang up with narrow ribbon

Wreath of coat hanger wire circle, covered with many strips of plain white plastic bags tied on to circle. Decorate with wide ribbon or baubles glued on

Wreath of old jigsaw puzzle pieces glued on cardboard circle and painted green. Add decorations

Card Tricks

Card trick 1

You can use any kind of playing cards as long as you have 4 cards all the same.

1. Before starting, secretly put those 4 same cards on top of the pack.
2. Split the pack into 4 small piles. Keep the pile with the 4 on your far left.
3. Pick up the pile to your far right and deal 3 cards from the top of it to the underneath of it, counting 3 out loud as you do it.
4. With that same pile place a card from the top of that pile on to the top of each of the other 3 piles, then put down that pile of cards.
5. Take the next pile on your right and again count out loud 1,2,3 cards to be placed from the top to the underneath of the pile. Then place a card from the top of the cards in your hand on to the top of each of the other 3 piles, and put down the pile. Repeat with 3rd pile.
6. Last pile, which has your 4 secret cards in it, again count out loud 1,2,3 cards from top to underneath, and then 1 card on to each pile.
7. Drum Roll! The card on top of each pile should be the same.

Card trick 2 - Use usual playing cards

1. Shuffle 52 cards then count out any 9 cards into 3 piles of 3.
2. Ask someone to pick one of the piles. Flip over the 3 cards of that pile and look at the card that now shows face up.
3. Put the 3 piles of cards together with the 'chosen card' pile on top with them all face down.
4. Spell out the name of the chosen card putting down a card for each letter and stopping after each word. If it was 2 of diamonds, you spell t-w-o then drop the rest of the cards on top.
5. Then spell o-f and drop the rest of the cards on top.
6. Then spell d-i-a-m-o-n-d-s and drop the rest of the cards on top.
7. Then you say the word Magic and spell it out putting down a card for each letter. M-a-g-i-c but for the last letter 'c' you turn over the card with a flourish and it is the chosen card.

Card trick 3

1. Use 21 cards. Deal them out into 3 piles of 7 cards. In this card trick the cards are always dealt out face up. Do not deal 7 cards into one pile and 7 cards into the next pile, but deal a card on each of the 3 piles, then another card on to each of the 3 piles, and so on.
2. Choose one pile.
3. Choose a card from that one pile but keep it secret.
4. Put the cards back into one pack but put the pile with the chosen card in the middle between the other 2 piles.
5. Deal out the cards as before, ask which pile the chosen card is in, put that pile between the other 2 piles.
6. Do this one more time, putting the pile with the chosen card in the middle between the other 2 piles.
7. Lastly count out 10 cards and then say **Abacadabra** with the 11th card, which is the chosen card.

Card Trick 4

1. *Without moving your mouth* to show you are counting, count out 20 cards off the top of the pack and set those 20 aside face down on the table in front of you. This is pile 2. The other cards are pile 1.
2. Offer pile 1 to your friend. Ask him to choose a card.
3. Tell him to memorise it.
4. Ask him to give it back to you face down.
5. Put that card on top of pile 1
6. Put pile 2 on top of the chosen card
7. Turn the cards over *face up*, so you can see the front of each card.
8. Count from the *back* of the pile until you get to the 21st card.
9. Show this card and ask, "Is this your card?" Yes, it is!

Card trick 5 - Use usual playing cards

1. Choose one suit from the deck of cards (spades, hearts, clubs, or diamonds), and place them in this order: **3-8-7-A-Q-6-4-2-J-K-10-9-5**. The three should be on the bottom of the deck with them all face up. You only need those cards, not the 11, 12, 13.
2. Turn the cards face down. Spell out “ace”, and lay down a card off the deck for each letter. For example, spell “a-c-e” while taking the 3, 8, and 7 off the deck. The next card is the ace, so put that face down in a separate pile.
3. Do this again with “two” (“t-w-o” would be spelled out, and then Q, 6, 4 would be taken off the deck. The next card is the 2-card, so put that on top of the ace face down).
4. Continue doing this with “t-h-r-e-e”, “f-o-u-r”. You need to flip over the pack of cards when you get to the end of the pile each time, as the pile gets smaller and smaller, and deal from the top whether it is face up or face down.
5. When you get to the last 2 cards of the King and Queen put the Queen card on top of the pile and then the King, both face down.
6. With a flourish, deal out the cards separately. They should be in the order of **A-2-3-4-5-6-7-8-9-10-J-Q-K!**

Interesting Numbers

Arrange the numbers and words in correct order. Some are there twice.

six 12 five 1 three 21 eleven 3 two four 14 seven 2 eight 13 ten
8 nine 4 one

You can trust numbers because numbers are always the same. If two people look at the sky, one might say it is cloudy and the other see it as blue sky with a few clouds. If two people look at a colour one might say it is one shade and the other have a different viewpoint. If two people read the same book one might give one description and the other have a very different version. Numbers always give the same result, as long as it is correct, no matter who is dealing with them. If the answer is correct it will be correct on one side of the world the same as on the other side of the world, in any language, anywhere.

-
1. Choose a number between 1 and 10
 2. Add 1 to it
 3. Multiply it by 2
 4. Add 3
 5. Multiply by 2 again
 6. Subtract 10
 7. Say what the final number is
 8. Magic trick is to divide the number by 4 and tell the number first thought of.

1. Choose a number between 1 and 9
 2. Multiply it by 3
 3. Add 1 and multiply by 3 again
 4. Add on the number first thought of
 5. Now you have a 2 figure number ending in 3
 6. Cross off the 3
 7. The number that is left is the number first thought of
-

1. Choose a number between 1 and 10 but do not tell what it is
 2. Double it
 3. Add 10
 4. Divide by 2
 5. What is the number?
 6. Take off 5 and you can tell what the original number was to start with
-

1. Choose a number. Any number - it can even be a 3 digit number
2. Add the next higher number to it
3. Add 9
4. Divide by 2
5. Subtract the original number
6. The number you are left with is 5

1. Choose a number between 1 and 9
 2. Multiply by 3
 3. Add 3
 4. Multiply again by 3
 5. You have a 2 or 3 digit number. Add them together.
 6. The number is 9
-

1. Write down the year of your birth
 2. Write the year you were 5 years old starting school
 3. Write the age you will be at the end of this year
 4. Write the number of years since you were 5 starting school
 5. Add all the numbers together
 6. Divide by 2
 7. The result is this year's number
-

Where there are 2 numbers, add them together, then see a pattern form

$$1 \times 6 = 6 = 6$$
$$2 \times 6 = 12 = 3$$
$$3 \times 6 = 18 = 9$$
$$4 \times 6 = 24 = 6$$
$$5 \times 6 = 30 = 3$$
$$6 \times 6 = 36 = 9$$
$$7 \times 6 = 42 = 6$$

$$8 \times 6 = 48 = 12 = 3$$

$$9 \times 6 = 54 = 9$$

An interesting method used to multiply large numbers is explained in the book *Cheaper By The Dozen* written by Frank Gilbreth and his sister Ernestine Gilbreth Carey about their growing up years in a large family around 1910 in USA.

To multiply 46 by 46 you work out how much greater 46 is than 25. It is 21. You work out how much less 46 is than 50. It is 4. You multiply 4 by 4 to square it. It is 16. Put 21 together with 16 and the answer is 2116.

Calculator Fun

1. Using a calculator enter any 3 figure number
2. Remember that first 3 figure number, such as 642
3. Put in that same number again, such as 642642
4. Divide the 6 figure number by 7
5. Does it go exactly? Answer is Yes.
6. Divide the remaining answer by 11
7. Does it go exactly? Answer is Yes
8. Divide the remaining answer by 13
9. Does it go exactly? Answer is Yes
10. The number you are left with is the same as when started

-
1. Into a calculator put 4 sets of the number 1 so it is 1111
 2. Multiply that by a 2nd set of 4 sets of number 1 which is 1111
 3. The answer is 1234321

-
1. Into a calculator put 6 sets of the number 1 so it is 111111
 2. Multiply that by 11
 3. The answer is 1222221

1. Into a calculator put 9 sets of the number 1 so it is 111111111
2. Multiply that by a 2nd set of 9 sets of number 1
3. The answer is surprising

-
1. Enter on the calculator this number 142857
 2. Multiply it by 1 and you get 142857
 3. Multiply it by 2 and you get 285714
 4. Multiply it by 3 and 4 then 5, then 6 and check different variations of 142857
 5. Multiply it by 7 and you get a completely different number

Impossible addition

$$5 + 5 + 55 = 600$$

With one stroke of the pen can you correct this sum?

It helps to write the sum on paper with pen or pencil

A clue is plus 4

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Soup

Creamed Soup with variations

4 cups water
1 cup skim milk powder
4 Tbsp cornflour mixed with 4 Tbsp water
1 chicken cube or 1 tsp granules or 3 tsp Vegemite/or similar
or 1 pkt dried onion soup

Variations

1 cup carrots cooked and mashed or diced

1 cup potatoes cooked and mashed or diced
1 cup spinach cooked and chopped very finely
1 can 400g cream-style corn
4 Tbsp onion cooked and pureed
1/2 cup red lentils cooked until mushy
2 cups pumpkin cooked and mashed well

Method: Combine water, skim milk, cornflour and bouillon/Vegemite in a saucepan. Stir over medium heat until thickened. Or microwave 100% stirring every 1 minute until thick. Skim milk powder is less likely to burn in microwave than saucepan. Add two or more variations items and heat thoroughly. Stir gently adding salt and pepper to taste. Serves 4. This soup is smoother than chowder and quick to make as most ingredients are already cooked. A good way to use leftovers from previous meals.

Chowder with variations

2 large or 4 medium potatoes, peeled and diced
2 tablespoons dried minced onion or packet of dried onion soup
1 bouillon cube or 3 tsp Vegemite/or similar
3 cups water
1/2 tsp curry powder
1/4 tsp freshly ground pepper to taste
4 Tbsp cornflour mixed with 4 Tbs water
1 cup skim milk powder

Variations

2 cans 440g whole-kernel corn and liquid
1 can 310g smoked fish flaked and liquid
1 cup frozen peas cooked
1/2 cup fried bacon pieces
1/2 cup red lentils cooked until mushy

Method: Put potatoes, onion, bouillon/Vegemite and water in large saucepan and boil 10 minutes until potatoes are tender. Add curry powder, pepper and cornflour and stir while bringing back to boil. Add two or more desired variations and simmer gently a few minutes until flavours are blended. Add skim milk powder and stir in but watch it does not burn bottom of saucepan. Chowder is thicker than soup and can be ready in 30 minutes.

Potatoes, Cheese, Snacks

Potato Panjacks
Potato Crunchies
Toasties
Cheese Roll-ups
Barbecue Loaf
Poor Man's Souffle
Macaroni Cheese
Tuna Pasta
Tortillas
Pizza
Jumbles
Quiche
Savoury Bake
Strata Pie

Potato Panjacks

This recipe is similar to the English Bubble and Squeak but does not have cabbage in it.

Grate cold cooked potato on to a plate.

Melt butter in frying pan and lightly press potato into it.

Cover and fry gently until golden underneath.

Tip potato on to large plate, upside down with golden side up.

Melt a little more butter in frying pan.

Slide potato back into pan uncovered, to cook the other side until golden.

Potato Crunchies

Cook potatoes, mash, add chopped green onions. Mix in grated cheese and form into small handfuls with damp hands. Roll potato balls in crushed cornflakes or weetbix or breadcrumbs. Place on greased oven tray and bake at 160 C for 30 mins or until golden and crunchy.

Toasties

My sons grew up on these toasties as snacks.

Thinly spread butter or cooking fat on one side of slightly stale bread.

Very thinly spread with Marmite or Vegemite on other side. Cut in pieces and bake in oven, very low heat about 100C for an hour or two to crisp bread.

Cheese Roll-Ups

This is an old favourite of New Zealand children as an after school snack.

In a bowl mix grated cheese, grated onion, chopped parsley and chives, then moisten with water or milk 1 Tbsp at a time until mixture is like mashed potatoes. Cut crusts off 2 sides of slice of bread and spread mixture on it, not too thick. Roll up from crust to crust and press to secure, with toothpick if necessary. Place each roll-up on lightly greased oven tray and place under hot grill until golden. Spread cut-off crusts lightly with butter and Marmite, and grill at the same time until crunchy. Roll-ups may be frozen before or after grilling.

Barbecue Loaf

Slice almost through loaf of bread in several thick slices.

May use French stick loaf.

Mix 100g softened butter with 3 Tbsp tomato sauce and 1/2 packet onion soup mix.

Spread mixture on slices.

Can add grated cheese if wished.

Wrap bread in foil and bake 180 C for 20 to 30 minutes.

Undo foil for last 5 mins to crisp bread.

Poor Man's Souffle

For 4 people make 4 large sandwiches with thick cheese filling.

Spread tomato relish or mustard on bread if wished.

Trim off crusts and put them in base of greased casserole dish. Cut sandwiches in quarters and place on top of crusts.

Beat 3 eggs into 2 cups milk with 1/4 tsp salt and pour it over bread.

Leave bread to soak half an hour, pressing down bread lightly in milk every 10 minutes or so. Sprinkle over 1/4 cup grated cheddar cheese.

Bake covered 25 mins 180 C then uncovered further 15 minutes until golden.

Optional, pour 410g can Cream Style Corn, and or cooked, diced bacon, over bread crusts before pouring over eggy milk.

Macaroni Cheese

Mix together 1 cup skim milk powder and 4 Tbsp cornflour with 1/2 cup cold water to form a paste. Pour in 4 cups boiling water stirring all the time as it thickens. If not thick enough, bring to boil in saucepan or microwave for few seconds Stirring All the Time! Add 1 cup grated cheese and 1/4 teaspoon salt. Also 2 tsp onion powder could be added if wished. Combine with 8 cups of cooked macaroni made from boiling 3 cups dry macaroni for 11 minutes. Sprinkle 1 cup grated cheese over top and grill until golden. Serves 6.

Tuna Pasta to the above recipe add 1 can 180g tuna instead of the first 1 cup cheese, and 2 to 3 cups cooked mixed vegetables.

Crush several handfuls of potato crisps/chippies all over the top of the pasta and serve immediately while hot. If needed to be kept warm and not serving immediately, do not add chippies until just about to serve or they will go soggy.

Tortilla type of flat bread

3/4 cup whole wheat flour

1/2 tsp baking powder

1/4 tsp salt

1/2 cup mixture of fine ground seeds (pumpkin, sunflower, linseed)

1 egg beaten

1/4 cup water with another 1/4 to add as needed

Mix to a dough, divide in two and roll on floured surface, or between 2 sheets of plastic, to large circle. Fry in very small amount of oil on both sides till it looks cooked. If frying pan is small divide dough into 4 pieces.

Jumbles

1/2 onion diced

4 pre-cooked sausages sliced

Fry them together in 2 tsp oil and add

1 cup frozen peas

In separate bowl mix a batter from

1 cup wholemeal flour

1 beaten egg

1 cup milk

Pour batter over sausage mixture and fry until golden underneath.

Tip Jumbles on to large plate, upside down with golden side up.

Melt a little more butter in frying pan.

Slide Jumbles back into pan uncovered, to cook underneath until golden.

Quantities of sausages, peas and onion can be less or more depending on how many people to serve.

Pizza

Make pastry base and bake 10 mins at 200C until lightly golden

Top with a can of very well-drained mashed tomatoes and tomato relish or sauce

Dot with chopped cooked ham, luncheon sausage or sliced pre-cooked sausage

Top with sliced tomatoes, pineapple pieces, mushrooms, or other favourites

Sprinkle thickly with grated cheese and bake until golden

Quiche Self Crusting

In a bowl beat 3 eggs with 1 cup milk, 1/2 cup flour 1 t baking powder and 1/2 t salt

Add 1 can creamed corn 425g with 1/2 cup grated cheese

Add 1 cup chopped cooked potatoes, 2 spring onions chopped, 1 cup frozen peas, or mixed vegetables

If wished, add 2 rashers bacon cooked till crisp and chopped

Pour into greased casserole dish

Top with 2 sliced tomatoes and sprinkle over 1/2 cup grated cheese

Bake at 200 C about 25 to 30 mins until golden. It makes its own soft crust

Cool about 30 mins and eat while still warm

Savoury Bake

Savoury rice and vegetables in a one-pot meal. Vegetables are cooked first.

In an oiled casserole dish put as thick a layer of cooked rice as you like at the base, then a layer of cooked mixed leaves of chopped cabbage, silverbeet or spinach and lightly cooked peas.

Then a cup or more of a mixture of all sorts of nuts, seeds, (almonds, brazils, walnuts, pumpkin, sunflower, linseed) ground up and mixed with a cup of cooked pumpkin and a well mashed tin of spaghetti. Place slices of cheese on top to prevent a hard skin forming.

Bake about 20 mins at 180 C until cheese is bubbly and food heated through. Be aware this meal is very hot, so let steam out before eating. Other vegetables can be substituted if wished, and this meal could be assembled then stored in the fridge before baking as long as it is in a fridge-to-oven dish. The different colours of the ingredients form a strata.

Strata Pie

Line a greased pie dish with pastry and bake blind with pastry covered with baking paper and beans, until lightly golden. Remove paper and beans. Use the same ingredients as above for Savoury Bake and put in layers in pastry. Bake same as above. When the pie is cut it is colourful with the different layers of white, green and orange.

Meat

Little Square Meat Pies

Bigger Pies

Bobotie from South Africa

Meatloaf with Sausage

Meatloaf with Onion

Mince and Sausage Circles

Corned Beef

Easy Dinner

Little Square Meat Pies

Beat an egg in a cup and pour half of it into mince and mix in, leaving half in cup.

In frying pan brown 250g mince until well browned and almost cooked.

Transfer mince to a bowl. Mix in 2 Tbsp tomato sauce, 1 Tbsp flour and a packet of onion soup mix.

Roll out 2 sheets pastry about 30cm square each, either from a packet or homemade.

Divide mince in to 9 portions. Place each portion on 1 sheet of pastry in 3 rows of 3.

Brush water in lines around portions of mince to make pastry sticky.

Place 2nd sheet of pastry on top and press down around the mince to seal it in.

Cut pastry into squares between mince mounds.

Transfer pastry squares to greased baking sheet, sealing pastry edges more firmly.

Brush squares with beaten egg.

Bake at 200C for about 25 to 30 minutes until golden.

Cool pies on wire rack and eat when warm.

Big Pies makes 4 pies

4 sheets pre-rolled flaky pastry

420g can baked beans

4 rashers bacon, cooked and diced, optional

4 small pre-cooked sausages sliced, optional

1 cup frozen vegetables

4 cooked potatoes, diced

4 eggs

1/2 cup grated cheese

1. Preheat oven to 200 C. Line 2 baking trays with baking paper.

2. Place each pastry sheet in a dessert bowl so the pastry hangs over the sides. A piece of cling film would prevent pastry sticking to bowl, but remove before baking. Divide the vegetables, beans, bacon, sausage slices, potato between each pie. Break 1 egg into each pie and sprinkle with cheese.

3. Brush edges of pastry with water and bring corners together to make a parcel. Press to seal all edges well. Carefully lift on to baking tray, removing plastic film. Make 4 pies in this way.

4. Bake all 4 pies in the oven for 20 minutes or until golden. Serve with salad for lunch or dinner. Preparation time: 30 minutes. Cooking time: 20 minutes

Bobotie

Soak in water 2 slices of bread until soft then gently squeeze out and put in large bowl. In frying pan fry chopped onion in 1 tsp oil till golden and put in bowl. Fry 400g or 500g mince in 2t oil until browned and put in bowl. Add to it 2 Tbs each of sultanas, tomato sauce and relish or pickle. Mix and pour into greased casserole dish.

Beat 2 eggs and pour over them 1 cup milk. Mix and pour eggy-milk over mince mixture. Bake uncovered at 180F about 35 mins until egg mixture is set. Serve with rice and green vegetables. This recipe comes from South Africa.

Meatloaf with sausage flavour

Preheat oven to 180C

In a large bowl mix together:

500g beef mince
1 tube 250g sausage meat or 4 large sausages skinned
1 cup breadcrumbs or rolled oats or weetbix
2 large carrots grated

Cut open sausagemeat packet lengthways and hold under cold water tap while sliding off plastic wrapper, or skin sausages in same way. Mix meats, breadcrumbs or oats or weetbix, and carrots well together by hand, with plastic bags over hands. Shape into a loaf shape and place into a medium sized, oiled oven dish. A casserole dish is better as a tin might leak.

Make the sauce in a medium sized saucepan by mixing together:

1 cup water
1 cup tomato sauce
1 tsp salt
2 Tbsp malt vinegar
1 Tbsp brown sugar
1 tablespoon oil

Bring all sauce ingredients to the boil and simmer for 5 minutes. Pour gently over the meatloaf and cook for 1 hour, lowering oven temperature after 15 mins to 150C. Serve with mashed or baked potatoes, baked pumpkin, beans, coleslaw or salad. Good for pot-luck dinners or cold in sandwiches.

Meatloaf with onion flavour

Preheat oven to 180C

In a very large bowl mix together:

750g beef mince
1/2 cup rolled oats or 3 Weetbix crumbled
1 red onion cut in chunks or chopped very finely if no food processor
2 large carrots cut in chunks or grated if no food processor
other vegetables optional
1 egg beaten
2 Tbsp tomato sauce or other sauce
1/2 tsp salt
shakes of pepper

Method

In food processor whizz rolled oats then onions then carrots until finely chopped. Add silverbeet or other vegetables if wished. This meatloaf could be made using a packet of onion soup mix powder instead of the real onion and delete the salt. Add beaten egg and sauce and mix slightly again. Put raw mince in large bowl, add food processor items and mix well together by hand, with plastic bags or gloves over hands. Shape into a loaf shape and place into a medium sized, oiled oven dish or loaf tin lined with baking paper or foil to prevent leaks. Place foil lid firmly over loaf tin. Bake 1 hour. Remove foil lid and bake another 1/2 hour, then serve hot or cold in slices.

Mince and Sausage Circles

In a bowl mix together 500g raw mince, 1 cup grated carrots and a packet of dry onion soup mix. On waxed paper place 1 packet of sausagemeat flattened in rectangle, using wet hands. Cover sausagemeat with mince flattened. Roll up in long roll. Cut in slices about 3cm thick. Place on greased tray. Bake 180F about 20 mins. Serve with mashed potatoes, peas and gravy.

Corned Beef

1 pack of corned silverside beef about 1.5kg
1 onion cut in quarters
1 celery stalk washed and chopped in large pieces
1 tsp dry mustard
1 Tbsp vinegar
2 tsp brown sugar
1/2 tsp black pepper
3 bay leaves (fresh or dried)
4 carrots peeled and chopped coarsely
4 potatoes peeled and left whole
Water to cover corned beef
1/4 of a cabbage cut in large chunks

First remove salt from corned silverside by covering with water in large saucepan, bring to boil, then throw away that water and start again.

1. Put onion and celery in very large saucepan or casserole
2. Place corned silverside on top and cover with cold water
3. Sprinkle over dry mustard powder
4. Pour over sugar and vinegar
5. Add bay leaves, peppercorns, pepper
6. Add carrots
7. Put lid on pot, bring to boil and simmer 2 hours
8. Add potatoes and simmer 40 minutes
8. Add cabbage and cook further 3 minutes then remove meat to serving plate and slice
9. Mix 2 Tbsp cornflour and 1 tsp dry mustard with 3 Tbsp cold water in small saucepan. Add 2 cups cooking liquid and stir constantly while bringing to boil to make gravy.

Easy Dinner to take to a family or a take-a-plate event

You can halve quantities but prepare items in order given
500g sausages, sliced and fried or precooked and sliced - if sausages are frozen, boil, remove skins, slice and fry
3 cups dry macaroni - cover with boiling salted water, boil 10 minutes
500g pkt mixed vegetables - bring to boil and cook 6 minutes
1 pkt dried onion soup mix - make up and bring to boil, or use a 400g can of soup
Grease large oven dish, preferably disposable. Put all items in once prepared. Cover dish with lid or foil. Bake 20 minutes at 180 C. Keep dish covered and wrap in towel to keep warm while transporting it. Alternative, use similar amount of chicken instead of sausages, or use rice instead of pasta.

Chicken

Chicken Pieces with Sausage Balls
Chicken in Apricot Sauce
Chicken Pieces Crispy Coated
Chicken Salad
Chicken Risotto in Oven

Chicken Pieces with Sausage Balls

With wet hands form sausagemeat into small balls. Place in greased casserole dish. Mix 1 pkt onion soup mix with 2 cups water and pour over sausagemeat. Slice in some peeled carrots. Place chicken pieces in dish on carrots. Arrange thickly sliced potatoes over the top. Cover casserole dish with lid or foil and bake 1 hour at 160 C. Serve with greens.

Chicken in Apricot Sauce

Place 1 can 400g apricots in unsweetened juice in greased casserole dish. Mix 1 pkt onion soup mix with 1 cup water and pour over apricots. Slice in some peeled carrots. Place chicken pieces in dish on carrots. Cover casserole dish with lid or foil and bake 1 hour at 160C. Serve with mashed potatoes and greens.

Chicken Pieces Crispy Coated

8 chicken pieces about 1.25 kg preferably drumsticks
3/4 cup flour
1 tsp salt
2 large eggs
2 Tbsp water
1 cup cornflakes, crushed to crumbs in food processor
2 thick slices bread, crumbed, about 1 and 1/2 cups
2 tsp paprika
1 tsp curry powder
2 Tbsp olive or other oil

Preheat the oven to 200C.

Measure the flour and salt into a medium-sized plastic bag and shake to combine. Whisk the egg and water together in a cereal dish. Or use plain yoghurt in a dish. Put the cornflakes into another medium-sized plastic bag with the bread crumbs, paprika and curry powder and shake the bag until well mixed.

Remove skin from chicken pieces. Drop one piece at a time into the flour mixture and toss the bag until evenly coated. Shake off excess flour and place on a dry plate, repeat until all chicken is floured. Again working one at a time, dip floured chicken pieces into the egg or yoghurt mixture, turning to coat evenly, then drop them into the bag of crumbs, and gently shake the bag until evenly coated, and place on a plate until all done.

Arrange the crumbed chicken in a large baking-paper lined roasting dish or sponge roll tin and drizzle or spray lightly with oil. Bake for 45 to 60 minutes, reducing temperature of oven to 160 C after 10 minutes. Turn pieces over after 30 minutes. Bake until golden brown and the juices run clear when the chicken is pierced at the thickest part. Before serving, rest the meat for 10 minutes. Serve with potato wedges and a salad or vegetables.

Chicken Salad

Salad of cold cooked shredded chicken, shredded lettuce, baked sliced almonds, croutons of baked bread, all mixed in a lemon and oil dressing, seasoned with salt and pepper.

Chicken Risotto baked in the oven the easy way

Chicken pieces enough for each person

25g butter

1 small onion diced **or** dried onion soup mix packet

1 cup rice uncooked

400g can chopped tomatoes

Optional add 1/2 to 1 tsp curry powder to tomatoes

1 cup frozen peas

If cooking for a family, double the ingredients

1. Preheat oven to 180 C. Place chicken pieces in a separate greased casserole dish in oven and bake about 1 hour.
2. Heat butter in a frying pan on the stove top and gently cook the onion until it begins to soften. Stir in the rice until it starts to whiten. Transfer to greased casserole dish.
to make it easier, put rice in greased casserole dish and add 3 tsp onion dry soup mix. Pour over tomatoes. Cover and place in the preheated oven for 25 minutes. Remove from the oven and stir through peas. Cover and return to the oven for a further 10 minutes until the rice is just cooked and the peas are tender. Allow to stand for 5 minutes before serving as a side dish to accompany baked chicken and seasonal vegetables.

Desserts

Apple Cheesecake

Apple and Jam Self-Saucing Pudding

Chocolate Self-Saucing Pudding

Syrup Tart

Bakewell Tart

Gainsborough Tart

Viennese Tart

Pineapple Meringue Pie

Pineapple Cream Pie

Egg Custard Tart

Pumpkin Pie

Carrot Pie

Apple Cheesecake

Crumble 100g butter into 1 and 1/2 cups flour and press it in to bottom of 23cm square baking dish, or similar, or use bought pastry. Bake blind for 7 minutes.

Peel and core 4 apples and cut in thin slices

Cook very gently with almost no water, until soft

Sprinkle with 1 Tbsp sugar mixed with 1 tsp cinnamon

Sprinkle over 1/4 cup sultanas and mix in

Cool apples to lukewarm then spread on pie base

Soften 125g cream cheese and blend with 1 cup milk, 2

beaten eggs and 1 Tbsp sugar

Pour over apple and bake uncovered 25 minutes at 150 C until custard sets

Cool until room temperature and serve with cream or icecream

Apple and Jam Self-Saucing Pudding

In a bowl mix 1 cup flour with 1 tsp baking powder and a large pinch of salt or use 1 cup self-raising flour
Add 1 Tbsp sugar and 2 grated apples - don't need to peel them

Mix in 50g melted butter or oil with 1/2 cup milk until mixture is mixed together but still damp and only just mixed.
Pour mixture into greased dish

Mix 1 cup boiling water with 4 Tbsp blueberry, plum or other jam and pour over the back of a spoon over pudding mixture.
Microwave 100% uncovered about 8 minutes until pudding is cooked when tested by sticking a knife in middle and it comes out clean, not clogged with pudding. Or bake in oven at 180C for about 35 mins. Serve with custard or ice cream.

Chocolate Self-Saucing Pudding

In a bowl mix 1 cup flour with 1 tsp baking powder and 1/2 tsp salt or use 1 cup self-raising flour

Add 1 Tbsp sugar

Mix in 50g melted butter or oil with 1/2 cup milk until mixture is mixed together but still damp and only just mixed.
Pour mixture into well-greased dish

For chocolate sauce, mix 3 Tbsp sugar with 1 Tbsp cocoa and sprinkle over pudding before baking, then pour over 1 cup boiling water over the back of a spoon over pudding mixture
Microwave 100% uncovered about 8 minutes until pudding is cooked when tested by sticking a knife in middle and it comes out clean not clogged with pudding. Or bake in oven at 180C for about 35 minutes. Serve with vanilla ice cream.

Syrup Tart

Make pastry and line a greased, shallow baking dish with it.

In a saucepan boil together 4 Tbsp golden syrup 2 Tbsp butter and 1/2 cup milk. Add 1 cup breadcrumbs OR 1/2 cup flour and simmer a few minutes. Add 1 cup cornflakes lightly crushed. When well mixed pour into pastry and bake at 180C for about 25 minutes or until golden.

Bakewell Tart

Line a 20-23cm greased tin with pastry and put a baking sheet in the oven to heat up at 200 C. Spread pastry base thickly with seedless jam, preferably raspberry. In a mixing bowl mix together 100g butter softened, 3 Tbsp sugar, 4 Tbsp milk with 1 tsp vinegar in it, and 1 beaten egg. Add 1 tsp almond essence and stir in 1 cup self raising flour until flour is all mixed in but do not beat. Pour mixture over jam base and bake on hot baking tray for 10 minutes. Reduce heat to 180 C and bake a further 20 minutes until cake is firm to touch and golden. Hot baking tray is needed to cook pastry underneath.

Gainsborough Tart

Use Bakewell tart recipe but omit almond essence. Sprinkle 1/2 to 1 cup desiccated coconut on top of cake mixture after it is spread over jam base.

Viennese Tart

This is similar but the pastry is baked blind first then jam spread over it. A light cake mixture is made of 150g butter and 4 Tbsp icing sugar mixed together then 1 cup self-raising flour added. Mixture is put in piping bag with a large star nozzle and piped in diagonal lines over jammy pastry. Add a little milk if mixture is too stiff to pipe. Bake a further 20 minutes at 180 C until topping is light golden but not browned.

Pineapple Meringue Pie from Ellen Pirihi in Te Awamutu

Line a pie tin with pastry, cover with baking paper and sprinkle with beans or rice to hold it down. Bake blind about 10 minutes until light golden colour. Then remove paper and beans.

While the pastry shell is baking, make the meringue and pineapple custard. Beat 2 egg whites with 2 Tbsp caster sugar until stiff peaks are formed. Drain a 400g can of crushed pineapple in juice, not syrup, and put it in a saucepan with a cup of milk and 1 Tbsp sugar and thicken it with 2 Tbsp custard powder. Bring it to the boil stirring all the time until it forms a custard. Pour it into the baked pastry shell and cover it with meringue. Bake until golden. Serve cold with cream or ice cream.

Pineapple Cream Pie

Crush 2 pkts biscuits and mix the crumbs with 70g butter softened. Press crumbs into base of 2 greased tins and place in fridge to chill.

Or

Use 2 baked pie bases

Mix 1 can 400g sweetened condensed milk with 1 can 400g unsweetened crushed pineapple, well drained, and 3 Tbsp lemon juice. Whip 300 mls cream until thick and fold into pineapple mixture then tip it into the 2 pie bases. Set in fridge.

Egg Custard Tart

1 semi-baked pie shell

2 eggs

2 Tbsp sugar

2 cups milk

1 tsp vanilla

Brush pie shell with egg white to seal it. Beat all together, strain and pour into pie shell. Sprinkle with grated nutmeg. Bake about 30 mins at 160 C until lightly set

Pumpkin Pie

Line greased pie dish with pastry. Bake it blind for 8 minutes so it is semi-baked. Meanwhile mix together -
2 cups pumpkin cooked, peeled and pureed. Then mix with
1 beaten egg

1 can 400g sweetened condensed milk, prefer caramel
flavour

1 Tbsp golden syrup if available

1 tsp ground cinnamon

1/2 tsp ground ginger

1/4 tsp ground nutmeg

1/4 tsp salt

Bake at 180 C for about 45 minutes until set but still slightly wobbly at centre. If sweetened condensed milk and syrup are not available use instead, 1 can 400mls unsweetened evaporated milk, 1/2 cup sugar and 2 eggs beaten instead of the previous 1 egg.

Cool to room temperature and serve with cream or vanilla ice cream.

Carrot Pie

Carrot pie may be made as an alternative using 2 cups of cooked mashed carrots instead of the pumpkin

Cakes

Apricot or Date Loaf

Chocolate Cake in a Mug

Chocolate Cake

Fruit Cake

Cup Cakes

Apricot or Date Loaf

200g chopped dried apricots or dates soaked 1/2 hour in 1 cup hot milk

1 tsp vinegar added to cooled milk and apricots or dates

2 Tbsp oil

1 egg beaten

1/2 cup sugar

1 and 1/2 cups flour sifted with baking powder and salt

1 tsp baking powder

1/2 tsp salt

Mix all together in order given. Pour into greased loaf tin and bake 160C for about 25 mins until knife or toothpick inserted in the cake comes out clean, not sticky.

Chocolate Cake in a Mug

1 Tbsp oil

1 egg

1 Tbsp milk

A small splash of vanilla essence

4 Tbsp self raising flour

1 Tbsp cocoa

1 Tbsp sugar

1 pinch of salt

1 large coffee mug or soup mug or small bowl

Pour oil into mug and swirl around sides of mug. Break egg into mug and beat with a fork. Add milk and vanilla and mix before adding flour, cocoa, salt and sugar and mixing again.

Put mug in the microwave and cook for 2 and 1/2 minutes at 1000 watts (high) or 3 to 3 and 1/2 minutes in an older, less powerful microwave oven. The cake may rise over the top of the mug. Cool a little and eat with vanilla ice cream.

Chocolate Cake in oven or microwave

100g butter melted in saucepan then cooled to lukewarm
1 cup sugar stirred into cooled butter
1 cup milk with 2 tsp vinegar stirred into it
1 tsp vanilla essence stirred into butter with milk
1 egg beaten then stirred into butter
In another bowl sift together
1 cup self-raising flour
1 cup cornflour
1/2 tsp baking soda
1/2 cup cocoa powder sieved
1 large pinch of salt
Stir flours into butter mixture until all combined but do not beat. Pour mixture into baking paper lined tin 20cm round. Bake for about 40 minutes until skewer inserted in middle of cake comes out clean and not sticky. Remove from oven but leave in tin to cool 20 minutes then cool on wire rack. Alternatively this cake may be baked in 2 cake-sandwich tins for about 20 minutes, or cooked in a microwave oven in a paper lined ring pan for 5 minutes or until the surface is no longer wet.

Butter icing: when cold top with chocolate butter icing made with 4 Tbsp butter melted with 2 Tbsp boiling water. Mix in 2 Tbsp cocoa powder, then about 2 cups icing sugar or enough to make a spreadable topping. If wished, cut the cake in half horizontally and spread with whipped cream.

Fruit Cake Boiled

125g butter
1/2 cup brown sugar mixed with
1 tsp mixed spice
3 cups either sultanas or mixed fruit
1 cup water
1 Tbsp golden syrup
Bring all to boil in large saucepan then cool 1 hour until almost cold. Or this could be poured into mixing bowl, covered with teatowel and left several hours or overnight as long as ants do not get into it.

Add 1 tsp baking soda - it will foam
Add 2 beaten eggs
1 tsp vanilla essence
2 cups plain flour with 1 tsp baking powder or 2 cups self-raising flour
Stir until all flour is mixed in then pour into tins which have been lined previously. Use 3 layers of newspaper, then 1 layer of greaseproof paper, then 1 layer of greased baking paper or butter wrappers. The baking or butter papers go next to the cake. Fit paper round sides of tin, with a circle cut to fit the bottom of the tin. Bake cake nearer bottom of oven than top at 160 C / 350F for about 1 and 1/2 hours until knife inserted in centre comes out with no mixture sticking to it. Take tin from oven but leave cake in tin about 20 minutes. Then turn out on to wire rack but leave paper on. Remove paper when cake is cold and it is ready for marzipan and icing. Turn cake upside down to get a flat top for icing. Brush top and sides with warm sieved apricot jam just before sticking marzipan on it. Leave a day to dry before putting on icing.

This boiled fruit cake is an old recipe which Olive has used since arriving in New Zealand in February 1967 as it was given to her by Nell Lambert on the ship Rangitoto. It has been used for wedding cakes for Cancy and Craig, and Moana and Owen, and all family Christmas cakes since 1967.

Cup Cakes - makes 1 dozen

125g butter very soft
1/2 cup white sugar
1 beaten egg
1/2 cup milk with 2 tsp vinegar stirred into it
1 and 1/4 cups plain flour
1 tsp baking powder

Heat oven to 180C. Beat butter and sugar together, add egg and milk. Stir in flour and baking powder sifted together. Spoon mixture into baking cases half filled. Bake for about 12 minutes until golden and when inserted a toothpick comes out with no sponge on it. Cool on wire rack. When cold decorate with butter icing.

My mother taught me to bake cakes when I was about 10 years old. On a Sunday afternoon we baked a Victoria sponge sandwiched together with jam for Sunday tea. I learned to say to myself, butter, sugar, eggs, flour, and still do that to put the mixture in the right order and not leave anything out. When I came to New Zealand I learned a slightly different way of baking using milk as well and add a little vinegar to it to help with the raising agent. I put 2 tsp vinegar in 1/2 cup of milk in all my cakes and scones to help them rise better. The cupcake recipe could be baked in 2 sponge tins. Sometimes we also put a topping on the sponge so it did not need icing.

Topping, in a saucepan bring to the boil 50g butter, 1/2 cup sugar, 2 Tbsp milk. When the sugar is dissolved add 1 cup desiccated coconut. Spread the topping on top of the cake as soon as it is baked and put back in the oven for 10 minutes until it is golden.

Pastry, Pancakes, Muffins and Granola, Scones, Bread and Buns

Pastry

Pikelets or Pancakes

Muffins and Granola Cereal

Scones

Basic bread

Pizza

Savoury pinwheels

Hot cross buns

Pastry

For one layer of pastry to fit a pie dish for a flan

1 cup flour

1 tsp baking powder

75g butter chopped in 1 cm pieces

Pre-heat oven to 200C then turn down to 180C when putting in pastry. Mix flour and baking powder in food processor until like fine breadcrumbs. Then add 5 Tbsp water and process until a lump of dough is formed. A few more teaspoons of water may need to be added 1 tsp at a time until the lump forms. Then patch pieces of dough into a well-greased pie dish to cover, joining the pieces well and pushing them up the sides of the dish. Trim and neaten the top edges. If baking blind, cover the pastry with baking paper and hold it down with peanuts or sunflower seeds to bake for 3 minutes. Remove baking paper and nuts and put in filling to bake again. Or if using a cold filling bake another 8 minutes until golden and firm pastry. Pastry may be used as a lid instead of a base to line the flan tin, in which case, roll out on lightly floured surface. Transfer carefully on the rolling pin to place over pie dish and filling. Trim edges of pastry to fit pie dish. Press down to stop filling leaking out.

Pastry - Hot, Quick Pastry Dough

75g butter

1 Tbsp sugar if making a sweet pie

5 Tbsp cold water

1 cup plain flour sifted with 1 tsp baking powder

or

use 1 cup self-raising flour and leave out baking powder

Traditionally pastry is always kept cold when mixing but the hot method may be useful, especially if needing a pastry lid to cover a pie quickly. Preheat the oven to 210C then turn down to 180C when putting in pie. Melt butter and remove saucepan from heat. Stir in sugar if using it. Add water and mix in. Quickly stir in flour until it comes together and forms a ball which pulls away from the sides of the saucepan. A few teaspoons more water may be added if needed to bring the pastry together. Roll out pastry on lightly floured surface to fit pie dish and place over filling. Bake 15 to 25 minutes until golden.

Pancakes, Muffins and Granola

Pikelets or Pancakes small size

In a mixing bowl sift together 2 cups plain flour with 3 tsp baking powder, 2 Tbsp sugar and 1/2 tsp salt.

In a large cup stir 2 tsp vinegar into 1 cup milk

In another cup beat 2 eggs

In 3rd cup melt 2 Tbsp butter with 2 Tbsp boiling water then stir in 1 tsp baking soda. It will froth up so must be used straight away.

Mix all wet ingredients from cups into flour and stir until combined but do not beat. Mixture should be like whipped cream. If it is too dry add a few teaspoons of milk. If too wet add a few teaspoons of flour.

Heat frying pan until it is warm but not hot and wipe oil over it with scrunched up greaseproof paper. Then continue to heat pan until it is hot. Drop tablespoonfuls of mixture in to frypan and turn heat down to 3/4 of heat. Turn once as bubbles appear on the uncooked surface and the underside is golden. Cook in batches and serve immediately if possible. If pancakes must be kept waiting, keep on a plate covered with a slightly damp teatowel until serving. This will hold in the steam and keep the pikelets moist. Serve with butter.

Fruit: Add 2 mashed bananas, or 1 peeled, cored and grated apple, or 1/2 cup crushed pineapple or mashed peaches to the mixture before cooking and proceed as above. If the fruit makes the mixture too runny, add 1 Tbsp more flour.

Pancakes large ones, to the recipe add 1/2 cup milk or more until mixture is runny like unwhipped cream. Pour 1/4 cup mixture into hot, oiled frying pan and swirl round to cover pan. Turn pancake when golden and cook other side. Serve sprinkled with sugar and plenty of lemon juice then rolled up, or with jam and ice cream, or with sliced banana or maple syrup. Savoury pancakes can be spread with tomato relish and sprinkled with cheese or chopped ham and rolled up.

Muffins

In a 5-cup mixing bowl or a 2 litre ice cream container, pour 1 cup milk add 3 tsp vinegar and leave to stand 5 minutes while collecting other ingredients. Then add

1 egg beaten
3 Tbsp oil
Mix all together and stir in
1 cup rolled oats
1 Tbsp sugar
1 cup plain flour
1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 tsp mixed spice
1/2 tsp cinnamon
3 Tbsp sultanas

Stir gently together but do not beat. The mixture may be used immediately or left in the fridge a few hours. Cover with plastic film or a lid. When needed bake muffins in greased pans at 180C or 375F. Mini-muffins take 12 minutes and ordinary sized muffins take 20 minutes. If using a silicone muffin pan stand it on a baking tray for stability. To prevent burning the bottom of the muffins put 4 thicknesses of newspaper between the pan and tray.

With the basic mix in the fridge it is easy to add variations and bake muffins in minutes. The mixture is best used by the next day before it starts to lose its raising agent. In that case it can be cooked in a frying pan as a pancake.

Fruit: Add 1 cup grated apple or 1 cup grated carrot or replace sultanas and spices with 1 cup chopped pineapple, or 1/2 to 1 cup chocolate chips. Use 2 or 3 mashed bananas depending on their size and remove the spices.

Savoury: Add 1 cup grated cheese with 1 Tbsp onion soup mix or use a can of cream-style sweetcorn or crumble in 2 slices of cooked crispy bacon.

Granola Cereal

4 Tbsp oil warmed together in large saucepan with
4 Tbsp honey then mix in
5 cups rolled oats

Bake in large greased meat dish at 150 C for 20 minutes, stirring every 5 minutes. Add 1 cup chopped nuts and 1/2 cup pumpkin seeds and 1/2 cup sunflower seeds. Return to oven for another 10 minutes until golden. Remove from oven, cool and add 1 cup sultanas. Serve as cereal with milk.

Scones

Makes about 20 and can be made using butter or oil

Wet Ingredients

100g butter melted in 100 mls boiling water

or

4 Tbsp oil such as canola or other vegetable oil in 100 mls lukewarm water

Then add

250 mls cold milk with 1 Tbsp vinegar in it to thicken it

Have ready another 50 mls cold milk if dough is too dry adding a little at a time

Dry Ingredients

4 and 1/2 cups self raising flour plus 3 tsp baking powder sifted with 1 tsp salt and 4 Tbs sugar

or

4 and 1/2 cups plain flour plus 3 Tbsp baking powder sifted with 1 tsp salt and 4 Tbs sugar

Method

1. Pre-heat oven to 200C and have oven shelf halfway or 1 shelf lower so scones do not burn on top
2. Sift dry ingredients together
3. Pour in butter or oil and water, milk with vinegar
4. Mix gently to combine into a large lump of dough adding a little more milk if needed to form the dough as it needs to be more on the damp side rather than too dry and not holding together well
5. Pat out gently on lightly floured surface to a rectangle shape 2 or 3 cms high, no more as they rise
6. Cut with floured knife into 20 scones or more if you prefer them smaller
7. Gently roll each scone on lightly floured surface so it is not sticky and place on well greased oven tray
8. Put scones in oven and reduce temperature to 180 C. Bake about 15 to 20 minutes until golden colour
9. Cool to room temperature and serve cut in half and

buttered

Variations

Sultana and spice scones, add 2 tsp each of ground mixed spice and ground cinnamon and 1 tsp ground ginger and 1 cup sultanas. If sultanas are soaked in hot water while preparing other ingredients they will plump up, then drain well before stirring in to flour and spices. They bake better than unsoaked sultanas.

Hot Cross Scones, add 1 Tbsp cocoa powder to sultana and spice scones. Before baking top them with a cross. Mix 1 Tbsp flour with 1 Tbsp water, put in a plastic bag with tiny hole cut in corner and pipe crossed lines on top of scones.

Cheese scones stir 2 cups grated cheese and 4 tsp onion soup mix into flour and reduce sugar to 1 Tbsp.

Devonshire tea English-style, cut scone in half, spread with strawberry jam and top with whipped cream.

Bread

Have ready 2 tsp sugar, 3 tsp dried yeast, 2 tsp more sugar, 1 tsp salt, 3 cups flour plus 1/2 cup, 1 and 1/2 cups warm water. Also a large bowl, and well greased or oiled baking tin.

High Grade flour is usually used for bread as it holds the dough structure together better, but use whatever flour is available. Put 2 tsp sugar in a large bowl, pour on 1/2 cup boiling water to dissolve the sugar and add 1 cup cold water. Sprinkle over 3 tsp dried yeast granules bought at most supermarkets. Water should be warm like bath water, not hot. Yeast is a plant and you don't want to kill it with hot water or by putting salt directly on to it. Cover with teatowel and stand bowl on another towel to keep the warmth in and leave about 20 mins to get frothy and bubbly.

Meanwhile get the baking tin ready. A high-sided tin bakes a traditional sandwich loaf. If this is not available a flatter loaf can be baked on an oiled baking tray. For this, the dough is tipped on to a well-floured table and cut into 3 long pieces. These are plaited together, putting one over the other alternately, and tucking the ends underneath. Then lift the dough in to the tray. You need to have flour on your hands to stop the dough sticking to you. Either well-oil the tin or line it with baking paper.

Mix together 1/4 cup boiling water and 1/4 cup cold water and have this warm water ready to add if needed, but it may not be. Into frothy yeast put 3 cups flour with 2 more tsp sugar and 1 tsp salt. Mix well. Then add 1/2 cup flour and stir until all flour is mixed in. If this is too difficult to mix with the spoon, tip dough on to a well-floured table and keep turning it over and over in the flour to absorb it.

Tip dough into a well-oiled loaf tin or plait and place on baking tray. Lightly brush oil on top of dough and cover with a piece of cling film, then a damp teatowel and stand it in warm place until risen to twice size. It does not matter if you do not put it in a warm place. If in cold place it will simply

take longer to rise, so you go and do something else.

Most people rise the dough, then knead it for 10 minutes and leave it covered to rise again. In many years of making bread I found it did not make much difference if I let the dough rise only once. This was because I baked it in a high-sided tin which held it all together. If baking on a flat sheet, it would hold its shape better if kneaded and then risen again as this strengthens the gluten in the flour. When dough has risen turn oven on to 250C or 450F. When oven is hot, slowly remove cling film and put bread in oven. Turn setting back to 180C or 360F and bake for 20 minutes. Don't forget to turn oven back or bread will burn. Take flat bread from oven after 20 minutes but if a sandwich loaf turn off oven and bake further 10 mins then remove bread from tin and cool on a wire rack or dinner plate.

Exact times for baking can not be given as all ovens differ in heat. You'd think they are all the same, but they are not. Baking is not an exact science but a craft, so it takes experience to get things right. Change the number of baking minutes in a recipe, and write them down, after you have found the best times for your particular oven.

The amounts given will bake one loaf of bread or 2 pizzas. Experiment with different types of flour, wholemeal, white, rye, rice, corn. Wholemeal is heavy so put 1/3 amount of white with it to lighten it. Ground linseed is a good addition too, about 2 Tbs per loaf. If doubling the recipe you do not need to double the yeast but use half as much again. Double all other ingredients. Do not double the baking time.

Basic Recipe for Bread once you no longer need above directions

2 tsp sugar in 1/2 cup boiling water mixed with 1 cup cold water then add 3 tsp dried yeast

When puffy stir in 2 tsp more sugar, 3 and 1/2 cups flour and 1 tsp salt

Pizza

Use the bread recipe to make bases for 2 pizzas. Divide dough into 2 lumps and roll them out to fit a large oiled baking sheet each. Lightly oil surface of dough and cover with cling film until risen. Remove cling film and bake 8 minutes at 180C. Spread with tomato paste and dot with chopped ham and grated cheese. Add other toppings such as chopped pineapple if wished. Bake a further 10 minutes. Cool on a wire rack.

Savoury Pinwheels

Use the bread recipe and divide it in two and roll out into a large rectangle. Spread with tomato paste and sprinkle with grated cheese and chopped ham. Starting with the longest side roll up the dough and cut it in slices 3 or 4 cms thick. Place slices on a large oiled baking sheet, cover them with cling film and leave to rise for just over an hour, or until doubled in size. Remove cling film and bake at 180 C for about 10 minutes or until golden.

Fruit Bread or Hot Cross Buns

For fruit bread use the bread recipe using white flour. Add 3 tsp mixed spice, 3 tsp cinnamon, 2 Tbsp sugar, 1 Tb oil, 1 beaten egg and 1 cup sultanas. Or you could pull lumps off to roll into buns for Hot Cross buns.

Make the crosses with 1/4 cup white flour mixed with 1/4 cup milk and poured into a plastic bag. Cut off corner with tiny snip and squeeze out paste to form crosses on top of buns. Brush bun tops very gently with melted butter before baking. Bake at 180 C for about 20 mins. Immediately after baking glaze with 1/4 cup sugar melted with 3 tsp water, and return to oven for 3 minutes to warm, then cool on wire rack.

Biscuits

Easy Biscuit Base

ANZAC Biscuits

Hokey Pokey Biscuits

Peanut Butter Chocolate Chip Biscuits

Gingerbread men

Gingernut biscuits from Nana

Flapjacks

Easiest Coconut Biscuits

Painted Biscuits

Fruit and Nut Bars

Graham Crackers

Snickerdoodles

Spice Biscuits

Shortbread Chocolate Hats

Easy Biscuit Base using only 3 ingredients

1 packet of butter 500g very soft but not melted

1 can sweetened condensed milk 400g

Cream all together and add

5 cups self-raising flour

Divide into 3 batches and add to each batch 1/2 to 1 cup of flavourings, such as, desiccated coconut, rolled oats, chocolate chips, chopped peanuts toasted or lightly baked beforehand, finely crushed cornflakes, chopped cherries or sultanas, or add 1/2 cup peanut butter to 1 batch and top with chocolate button.

Roll each batch into a log shape, wrap in plastic film and store in fridge. When you wish to bake cut in 1/2 cm slices, place on greased tray and bake at 180 C for about 7 minutes until golden. All the flavourings keep well in the fridge for several days, but the cornflakes and peanuts go soft after a few hours, so should be baked immediately. You can slice the rolls of plain mixture, moisten slices and dip in crushed cornflakes, sugar flavoured with cinnamon or ginger, or top

with a chocolate button or glace cherry. Children like to help with this. The biscuits can be baked plain then ice and decorate when cold.

For pinwheel biscuits, before rolling dough into a log shape, roll it out into a rectangle about 5 mm thick. Spread with chocolate hazelnut spread and roll up into a log. Slice and bake.

Similar recipe, smaller and without condensed milk if that is not available. In large saucepan warm together

250g butter

2 Tbsp golden syrup

1 cup sugar

Cool till only just slightly warm and stir in 4 Tb milk with 1 tsp vanilla essence

Stir in 4 cups plain flour, 2 tsp baking powder and a pinch salt. Proceed as with Easy Basic Biscuit mixture as above.

Shortbread Chocolate Hats

350g very soft butter but not melted

1 and 1/2 cups icing sugar

2 and 1/4 cups plain flour

1 cup custard powder

1 cup cornflour

250g block dark chocolate broken into squares

Whisk butter and sugar until pale and fluffy. Mix in sifted flours. Roll out dough and cut into small circles. Place 1 square chocolate in each circle and top with offcuts of dough to seal in the chocolate. Bake 160C about 9 minutes watching they do not colour too much at end of time.

ANZAC biscuits sent in tins and boxes to soldiers overseas in the Australia and New Zealand Army Corps during the first World War.

125g butter
1/2 cup sugar, brown if possible, or use Glucose powder
3 Tbsp golden syrup
1 tsp baking soda
2 Tbsp boiling water
1 cup rolled oats
1 cup plain flour
1 cup desiccated coconut

Method: Combine oats, flour, coconut and sugar in a bowl. Melt butter and golden syrup in a large saucepan, stir over gentle heat until melted or melt in bowl in microwave with paper towel over to stop splashes. Mix bicarbonate soda with boiling water, add to melted butter mixture, and stir dry ingredients in to it. Roll 2-teaspoon size lumps of mix into balls and place on a greased tray. Flatten slightly with wet fork. Bake at 150C for 12 to 15 minutes until golden. Loosen biscuits then leave to cool on the tray

Hokey Pokey Biscuits makes about 30

100g butter
1/3 cup sugar brown if possible
1 Tbsp golden syrup
1 Tbsp milk
1 tsp bicarbonate of soda
2 cups plain flour

Method: Preheat the oven to 180C. Line two large baking trays with baking paper or grease trays. In saucepan put butter, sugar, syrup and warm together. Stir bicarbonate of soda and milk together then into warm mixture. It will froth slightly. Mix in flour. If you want biscuits that are softer and not as crunchy, use 1/4 cup less flour. Roll two teaspoonfuls of mixture at a time into balls. Place on prepared baking trays, allowing a little room for spreading. Gently press biscuits down with a floured or wet fork. OR instead of baking biscuits immediately, put the mixture in a plastic bag, roll it into a log shape and keep in the fridge until ready to cut into 1/2 cm slices and bake. Bake about 8 minutes, or until golden and firm to the touch. Loosen biscuits but leave on trays for 10 minutes. Transfer to a cake rack to cool completely. Store in an airtight container at room temperature. Option: dip the top side of each biscuit in a dish of cinnamon sugar before baking. Mix 1/2 tsp ground cinnamon with 6 tsp sugar.

Peanut Butter Chocolate Chip Biscuits

100g butter very soft but not melted

1/3 cup brown sugar

3/4 cup peanut butter crunchy

1 tsp vanilla essence

1 egg beaten

1 cup flour

1 tsp baking soda

1 cup rolled oats

1/2 cup choc chips

After beating butter and sugar stir in all other ingredients and drop in 2 tsp amounts on baking paper lined tray.

Flatten with wet fork. Bake at 180 C about 6 to 8 minutes but watch carefully to prevent burning and take out of oven when only just golden. Loosen but leave on tray 10 mins to firm up then cool on wire rack.

Gingerbread Men or other shaped ginger biscuits

1/3 cup boiling water

200g butter cut in 2 cm cubes

1/2 cup golden syrup

1/2 cup sugar

1 large egg lightly beaten

1/2 tsp baking soda

4 tsp ground ginger

1/2 tsp ground cinnamon

1/4 tsp salt

4 cups sifted flour

extra flour

Method: Place butter and boiling water in a large bowl. Stir and add syrup and then sugar. Stir thoroughly and then let cool slightly before mixing in the egg

Sift the dry ingredients and mix into wet ingredients to form a dough. Put the dough in a plastic bag and chill it for 1/2 hour in the fridge. Preheat the oven to 180 C

Roll the dough to approximately 1/2 cm thickness on lightly floured surface. Cut out shapes with cookie cutters re-rolling dough to cut out again. Bake biscuits on a tray lined with baking paper for 7 or 8 minutes at 180 C. Loosen and cool the biscuits slightly before removing from the tray then place on a cake rack to continue cooling. Decorate when cool

Gingernut Biscuits Nana Ev Cavanagh's recipe from 1970's when we all lived in the same street in Feilding, NZ

100g butter
1/2 cup sugar
3 Tbsp golden syrup
2 cups flour
1 tsp baking soda
4 tsp ground ginger

Pre-heat the oven to 160 C. In saucepan warm together butter, sugar and syrup until lukewarm and mix together

Sift flour, baking soda and ginger in separate bowl and mix into saucepan until just combined

Roll into balls about 2 cms across and arrange on sheets of baking paper on 2 baking trays. Flatten the balls slightly with a wet fork

Bake for about 10 minutes then check, and bake until they look golden

Loosen biscuits but cool on the baking trays to keep them crisp

Flapjacks recipe from the North of England

125g butter
1 Tb brown sugar
3 Tbsp golden syrup
2 cups rolled oats
Melt together butter, sugar and syrup then mix in oats and spread in 20 cm by 30 cm very well-greased baking tin. Bake at 160 C for about 15 to 20 minutes until golden. Cut into fingers while warm but cool in the tin before removing and storing in airtight container. As a variation 1 tsp ground ginger may be added with oats.

Easiest Coconut Biscuits

1 cup rolled oats
100gm butter cut in chunks
1/2 cup flour
1 tsp baking powder
2 Tbsp sugar
1 cup desiccated coconut
1/2 cup water to mix

Put oats in food processor and whiz a few seconds until a little finer. Add butter and whiz until butter is finely crumbled, then add flour, baking powder, sugar and coconut. Add water and whiz till it forms a clump. Put clump into a plastic bag and roll into a tube shape. Chill in fridge about an hour. Remove from fridge and slice in 1/2 cm thick slices and place on greased baking tray. Bake at 180 C about 7 minutes until golden. Optional extra, top with 1/4 glace cherries or chocolate buttons before baking.

Painted Biscuits to make with little children

2 packs frozen sweet short pastry
1 egg white beaten
1 cup sugar
food colouring

Thaw pastry to room temperature. If in a hurry this can be done in microwave oven for 10 seconds at a time, checking it carefully. Put 1 Tbsp sugar in each of 3 cups. Add a few drops of food colour to each cup and work into sugar to make different coloured sugar in each cup. Roll out pastry on lightly floured surface to 1/2 cm thick. Cut into shapes and place on greased oven tray, or line tray with baking paper. Brush shapes with egg white and sprinkle with coloured sugar using tiny spoon. Bake at 180 C for **only** 5 to 6 minutes until lightly golden as they burn easily. Loosen with knife or fish-slice, then cool on tray. Store in airtight container.

Fruit and Nut Bars

2 Tbsp honey
50g butter
1/2 cup sultanas
2 Tbsp water
1/2 cup rolled oats
1/2 cup coconut
1/2 cup sunflower seeds
1/2 cup pumpkin seeds
1/2 cup peanuts
1/2 cup flour
1 tsp baking powder

In saucepan melt honey and butter and simmer a few minutes until syrupy. Allow to cool for 5 minutes and add sultanas and water. Leave 5 minutes for sultanas to soften while other ingredients are gathered.

Mix dry ingredients together and stir into warm mixture. Press into well greased slice tin. Put a piece of plastic wrap over the top and press down firmly to about 1 cm thickness. Bake at 160 C for about 15 to 20 minutes depending on oven. Watch it does not burn. Leave to cool slightly then cut into bars while still warm. Leave on tray until cold before storing in containers.

Graham Crackers

1 cup wholemeal flour
1 cup white flour
2 tsp baking powder
100g butter
1/3 cup brown sugar
3 Tbsp oil
2 tsp vanilla essence
3 Tbsp milk
Either mix flours in food processor and mix in butter, then sugar, oil, vanilla, milk.

or

Mix sugar, butter, vanilla, milk, oil together till fluffy and add in flours.

Roll out very thinly, cut in squares and place on greased baking tray.

Sprinkle with mix of 1 Tbsp caster sugar and 1/2 tsp cinnamon, or leave plain.

Bake at 180 C about 7 minutes but watch carefully they do not burn. They should be only just golden.

Snickerdoodles - Less sugar than traditional recipe and half the mixture. This recipe has a lemony cinnamon flavour.

100g butter - melt in saucepan until only just melted - cool slightly while gathering other ingredients. Add 1 Tbsp sugar, 2 Tbsp oil, 1 Tbsp milk and 1 beaten egg in that order so it is not too warm for the egg. Mix well.

Mix in 1 and 1/2 cups plain flour sifted with 1 tsp cream of tartar and 1/2 tsp baking soda and a large pinch of salt - be sure to sift well together first. Mix together until a lump of dough forms.

or

Put in food processor the flour, tartar, soda, salt and mix. Add sugar and mix. Add butter straight from the fridge, cut up into about 1 cm or 2 cms pieces and process until completely mixed in. Add egg, oil and milk and mix until a dough is formed.

Then continue ...

Roll into balls of 2-tsp size and dip in cinnamon sugar which is 2 Tbsp sugar and 2 tsp ground cinnamon in a dish. Place balls on greased baking tray 3 cms apart. If wished you could flatten some slightly and leave some round to see which shape you prefer. The traditional shape is round.

or put the sugared ready-to-bake biscuits on plastic trays in the freezer. When frozen they may be stored free-flow in a plastic container for quick baking.

Set oven to 200C then turn down to 150C when putting biscuits in oven. Bake for 6 minutes then check so they do not colour too much. When baked they should be only just golden and the surface will be crackled due to the sugar. Loosen but leave biscuits on trays until cool.

Spice Biscuits

125g butter
1 Tbsp golden syrup
1/2 cup sugar
1 egg beaten
1 and 1/2 cups flour
1 tsp baking powder
1 tsp mixed spice
1/2 tsp ground cinnamon
1/2 tsp ground ginger
Melt butter then cool. Sift dry ingredients in a separate bowl. Mix together wet ingredients in the order given. Add dry ingredients to wet, and mix until a dough forms.

or

Whiz flour, baking powder and spices in food processor. Add butter and whiz until crumbly and whiz again with sugar. Add egg and syrup and whiz until a lump forms.

Roll into balls of 2-tsp size and place on a greased baking tray.

or

Form the dough into a log shape and put in plastic bag in fridge for 1/2 hour then slice into 1/2 cm slices and place on a greased baking tray. Top with a chocolate drop or half glace cherry.

Bake 6 minutes at 180 C. When baked they should be only just golden. When cooled they may be iced with icing sugar and water mixed to a paste. Unfortunately the icing makes biscuits go soft so they need to be given away or eaten fairly quickly.

Slices

Easy Biscuit Mix to use with Slices

Cherry Slice

Peanut Butter Slice

Christmas Slice

Ginger Crunch

Date Slice

Apple Slice

Chocolate Slice

Ginger Parkin

Easy Biscuit Mix to use with Slices

1 packet of butter 500g softened but not melted

1 can sweetened condensed milk 400g

Cream all together and mix in

5 cups self-raising flour

Cherry Slice

Preheat oven to 180C. Spray a 20x30 cm slice tin with non-stick baking spray and line with non-stick baking paper. Use half of Easy Biscuit mixture. Work 2 tsps almond essence into the mixture and divide it in two with one part slightly larger than the other. Put smaller half, rolled into a log shape, in freezer for 20 minutes. Press larger half of mixture in base of slice tin and bake for 7 minutes. Then spread it with 2 Tbsp strawberry jam mixed with 2 Tbsp chopped glace cherries. Sprinkle with 1 Tbsp sliced almonds. Take mixture from freezer and grate it on large-hole side of grater over cherries and jam. Bake about 20 minutes until top is golden. Cool in tin and cut in slices.

Peanut Butter Slice

Use half of Easy Biscuit mixture. Press two thirds of it into greased or baking paper lined tin or baking dish. In small saucepan warm 1 can 400g condensed milk with 3 Tbsp golden syrup and 300g peanut butter. Spread over biscuit mixture and dot with lumps of remaining mixture. Bake at 180 C for about 25 to 30 minutes until golden. Cool in tin and cut in slices.

Christmas Slice

Use above cherry recipe but replace cherries, jam and almonds with Christmas fruit mince.

Ginger Crunch

Use half of Easy Biscuit mixture, pressed into greased slice tin. Bake about 20 mins at 160 C until light golden. Meanwhile in saucepan melt together 4 Tbsp butter and 2 Tbsp golden syrup and cool to lukewarm. Mix in 2 tsp ground ginger and 1 cup icing sugar. Pour over baked slice while it is hot and leave to cool a little. Cut in squares while it is still warm.

Date Slice

Use half of Easy Biscuit recipe but add 1 cup rolled oats to make a crumbly mixture. Press half the mixture into a greased tin 30 by 20cm. Boil 2 cups dates in 1 cup water for 7 or 8 mins until soft like jam. Spread dates over mixture base. Crumble remainder of mixture over the top and press down lightly. Bake at 180 C about 20 minutes until golden.

Apple Slice

Use half of Easy Biscuit mixture. Press two thirds of it in pieces into greased or baking paper lined baking dish. Pour over this 2 peeled, chopped, cooked apples, drained, and top with lumps of remaining mixture until mostly covered. Bake at 180 C for about 20 to 25 minutes until golden. Cool in tin and sprinkle with icing sugar.

Chocolate Slice

250g butter
2 Tbsp golden syrup
Melt together and cool then add
1 cup brown sugar
2 eggs beaten
In a separate bowl sift together
3 cups plain flour
3 tsp baking powder
4 Tbsp cocoa

Mix in

1 cup coconut

1 cup weetbix crushed

If using self-raising flour then leave out baking powder. Mix wet ingredients into dry ingredients. Mix well and press into large, greased slice tin. Bake 180 C for about 15 minutes. Ice with peppermint icing then drizzle chocolate icing over the top.

Ginger Parkin a traditional North of England slice

1 cup rolled oats
1 cup milk hot
2 Tbsp brown sugar
1 cup in total of golden syrup mixed with treacle or molasses
100g butter
2 cups flour
2 tsp baking powder
4 tsp ground ginger
Soak oats in hot milk 10 minutes. Stir in butter, syrup and sugar until mixed in. Sift together flour, baking powder and ginger and stir in. Bake in greased slice tin about 25 minutes at 180 C until light golden brown.

Gifts in a Jar

Chocolate cake in a jar
Biscuit mix in a jar
Hot chocolate drink
Soup mix in a jar

Chocolate Cake in a Jar

For each 150g jar you need

1 and 1/2 cups white self raising flour mixed with 3 Tbsp skim milk powder and 1 tsp salt
1 cup sugar white or brown mixed with 2 Tbsp cocoa
3 Tbsp chocolate chips
Jar of about 150g size with lid
Greaseproof paper
Labels written or printed
Fabric circle 7 cms wider than jar lid, rubber band and narrow ribbon 75 cms long.
2 Tablespoons and a soup spoon

Hints: This makes a novel gift, especially at Christmas. Mix together flour, salt and milk powder in one bowl and the sugar, cocoa and choc chips in a separate bowl. Use a separate spoon for each colour. Have an empty 150g jar or similar size clean and dry. Lower spoonfuls of ingredients carefully into the jar without leaving dust on the sides. When the jar is half full press down firmly all round the surface with a soup spoon or similar rounded object. When all ingredients have been used up, compress them again with a spoon. Fill any gap between ingredients and lid with extra chocolate chips and crumpled greaseproof paper so the layers do not separate if the jar tips sideways. When lid is tight, cover it with a circle of fabric held down with a rubber band, then a piece of ribbon. Glue label to front of jar or write it on card, make a hole in it and attach with ribbon.

Chocolate Cake in a Jar

Pre-heat oven to 180C if using conventional oven.
Oil and paper-line 20cm round cake tin or 12 muffin tray.
Or use similar size ring pan for microwave oven.
Baking cake in microwave oven gives a softer sponge.
Tip dry ingredients into large bowl, stirring to add air.
In a small bowl beat 2 eggs, 4 Tbsp oil, 2 tsp vinegar and 1/2 cup warm water. A little more water may be used.
Stir wet ingredients into dry until combined. Do not beat.
Mixture should be consistency of thickly whipped cream.
Pour into prepared cake pan. Bake about 25 minutes until knife or toothpick comes out clean when inserted in cake.
Or microwave about 6 mins on 100% until cake surface is set.

Hot Chocolate Drink to package into jars as gifts for Christmas

10 cups non-fat instant dried milk
250g packet of powdered non-dairy creamer
3 cups icing sugar
500g cocoa sifted
1/4 cup ground cinnamon
Mix all together and package into containers. Add label stating -

Add 2 to 3 Tbsp of mix to 1 cup of hot water and stir well.

Biscuit Mix in a Jar

1 and 1/2 cups flour
1 tsp baking powder
1/4 tsp salt
1/2 cup brown sugar
1 cup chocolate chips
1 and 1/4 cup rolled oats
1/2 cup chopped walnuts
1.2 litre jar with a lid
Greaseproof paper
Colourful fabric circle 7 cms wider than jar and narrow ribbon 75 cms long.
Card to write baking instructions

Method: Starting with the flour, pour into jar through a funnel made from rolled up paper, and pack down with a soup spoon. Continue layering ingredients one on top of the other, packing firmly as you go. Fill any gap between ingredients and lid with crumpled greaseproof paper so the layers do not separate if the jar tips sideways. Hand write the baking instructions on card or on a label stuck on the jar. Cut a circle of fabric to fit over lid, securing it with a rubber band then ribbon. Make a hole in the card, thread with ribbon and tie on top of fabric cover.

Biscuit Baking Instructions

Preheat oven to 180C. In a saucepan melt 125g butter then leave to cool. Grease a baking tray or line it with baking paper. Into a mixing bowl mix jar ingredients together. Beat 1 egg and 1 tsp vanilla. Stir wet ingredients into bowl and mix well. Shape into 2-teaspoon-sized balls. Place well apart on baking tray and flatten slightly with wet fork. Bake about 8 to 10 minutes. Loosen but leave to cool on tray.

Soup Mix in a Jar

1.2 litre jar or wide mouth large preserving jar with lid
1/2 cup barley
1/2 cup dried split green peas
1/2 cup white rice
1/2 cup dry orange lentils
2 Tbsp dried flaked onion
2 tsp dried flaked garlic
2 Tbsp dried parsley
2 tsp salt
1 tsp grated black pepper
2 crushed beef stock cubes or 4 tsp stock powder
1/2 cup alphabet pasta
1 cup small macaroni shells or other type of small macaroni
Card with written instructions for cooking
Colourful fabric circle 7 cms wider than the jar, and narrow ribbon 75 cms long.

Method: Spoon into the jar all ingredients in the order given to form colourful layers. When all ingredients have been used up, compress them with a spoon. Fill any gap between ingredients and lid with extra dried vegetables and crumpled greaseproof paper so the layers do not separate if the jar tips sideways. When lid is tight, cover it with a circle of fabric held down with a rubber band, then a piece of ribbon. Hand write cooking instructions on card, make a hole in it and tie to jar with ribbon.

Soup Cooking Instructions

Brown about 250g minced beef in a little oil in a very large saucepan. Add contents of jar and 2 litres water. Add chopped celery, carrots and whatever seasonal vegetables are available or a can of tomatoes. Bring to simmer and cook for around an hour or until vegetables are soft.

Sweets and Treats

Chocolate Bark
Chocolate Toffee Bark
Chocolate Fudge Biscuit Square
Easy Chocolate Fudge
Easy Chocolate Truffles
Milk Fudge
White Christmas
Rocky Road
Uncooked Coconut Ice
Sherbet Dips
Choco-Nut Bliss Balls
Peanut Butter Rice Bubble Balls
Rice Bubble Crackles
Chunky Choco Bars
Fruit Mince for Mince Pies
Edible Glitter

White Christmas a traditional NZ sweet recipe

1 cup desiccated coconut
1 cup icing sugar
1 cup milk powder
2 cups rice bubbles
3/4 cup chopped sultanas
1/4 cup chopped glace cherries, red and green if possible
250g white vegetable shortening (Kremelta, Chefade or similar)
Mix together dry ingredients, then fruit, and pour melted white shortening over. Mix together and press into baking paper lined pan 20cm by 30cm. Press down mixture and leave to harden before cutting in squares.

Chocolate Bark

Melt 200g cooking chocolate, dark, milk or white, your choice

Pour chocolate into an oiled cling-film-lined pan about half the size of A4 piece of paper and spread out. Immediately add toppings of your choice; crushed mint candy canes, chopped walnuts, tiny marshmallows. When cold, break into irregular pieces. Use more chocolate to make thicker bark.

Chocolate Toffee Bark

Saltine crackers or similar very thin crackers
1 cup butter
1 cup sugar
1 tsp vanilla essence
200g chocolate chips or cooking chocolate cut up, dark, milk or white, your choice
1 cup chopped nuts (walnuts or pecans) or mint candy canes
Method: Line a cookie sheet about the size of A4 piece of paper, with foil or oiled cling film

Line bottom with crackers, all touching, filling in the spaces at the end of rows with pieces of crackers

In a saucepan melt butter and sugar to a boil. Lower to low boil for 3 minutes, stirring constantly, to form a toffee mixture. Remove from heat and add vanilla. Pour toffee mixture over crackers. Sprinkle chocolate over warm toffee and when melted, spread all over. Immediately sprinkle with chopped nuts or crushed mint candy canes and refrigerate. When cold, break into irregular pieces.

Chocolate Fudge Biscuit Squares

1 x 250g packet plain biscuits
2 Tbsp brown sugar
1/4 cup cocoa powder sieved
1/4 cup milk
75g butter
1 cup chopped walnuts or chopped sultanas or chocolate chips, or a mixture
1 tsp vanilla essence

Crush the biscuits by putting them in a large plastic bag, fastened loosely with a rubber band. Roll the bag with a rolling pin until the biscuits are quite evenly crushed. If preferred, place them in a food processor and process just enough to roughly crumble them, not into dust.

Mix the sugar and cocoa together in a medium-sized saucepan, then stir in the milk and add the butter. Bring to the boil and cook for 1-2 minutes, stirring constantly.

Remove from the heat, add chopped nuts/sultanas/choc chips, and the vanilla essence, then add the crushed biscuits and stir to combine.

Press the mixture into a baking paper-lined sponge roll tin to the required depth, about 1.5 cms. You do not have to spread the mixture over the whole tin. Smooth out the surface with the back of a spoon.

Chocolate icing

1 Tbsp cocoa powder
1 Tbsp butter
2 Tbsp boiling water or a little less
1/2 tsp vanilla essence
1 cup icing sugar, sifted

Measure the cocoa and butter into a small bowl. Add boiling water and mix to a paste. Add vanilla essence and icing sugar and beat until smooth. Adjust the thickness by adding a little extra water or icing sugar as necessary.

Spread chocolate icing over the biscuit base in the tin, then leave in fridge until the icing is firm. Cut into small squares when firm.

Easy Chocolate Fudge

To make an easy chocolate fudge, microwave 250g dark chocolate chips or cooking chocolate, one can sweetened condensed milk 400g and 125g butter for about three to five minutes until chocolate is melted. Then pour it into a 20cm square pan lined with oiled plastic wrap and refrigerate. If preferred stir in chopped walnuts before refrigerating. The fudge would be lighter if beaten before pouring into the pan, but in reality, we all like chocolate so it is acceptable if left unbeaten.

Easy Chocolate Truffles

Line a 22cm cake tin with plastic wrap and oil it. Place 400g of roughly chopped dark cooking chocolate into a medium-sized bowl. Heat 300 mls cream in a small saucepan until it simmers, and pour it over the chocolate. Stir in 1 tsp vanilla essence and a pinch of salt. When chocolate is melted pour the mixture into cake tin and cover it with oiled plastic wrap. Chill chocolate in fridge for 3 hours or until it sets. Use a melon baller or a teaspoon to scoop out the truffles, setting the pieces on to a sheet of baking paper. Coat the hands with cocoa to roll each piece into a ball, placing the truffles on to a baking paper lined baking sheet. Refrigerate the truffles for approximately 15 minutes or until set, and roll them in cocoa or finely chopped nuts. Store them covered with plastic in the fridge for up to two weeks.

Milk Fudge

1/2 can 400g sweetened condensed milk, use other half to make Coconut Ice or biscuits
75g butter
Warm together in saucepan until only just warm and remove from heat. Mix in
2 tsp vanilla essence
3/4 cup skim milk powder, may need more if not setting firmly enough
Add 1/2 cup chopped glace cherries or chopped walnuts.
Pour into buttered or baking paper lined pan and place in fridge to set before cutting in small squares.

Variations: For chocolate fudge add 2 Tbsp cocoa with milk powder and 1/2 cup chocolate chips. For peanut butter fudge replace butter with 1/2 cup peanut butter, smooth or crunchy.

Rocky Road

400g dark cooking chocolate melted in basin over boiling water then add
50g white vegetable shortening, or butter, mix together and add
1 cup marshmallows chopped small
1 cup nuts chopped and toasted
1 cup biscuits chopped small but not crushed
Mix all together and pour into baking paper lined tin. Place in fridge for 2 hours to set before cutting into squares.

Coconut Ice uncooked

2 cups desiccated coconut
2 cups icing sugar
1/2 of a 400g can sweetened condensed milk, use the other half can to make Milk Fudge or biscuits
1 tsp vanilla essence
4-5 drops of red food colouring
Extra coconut for coating
Measure the coconut and icing sugar into a food processor or large bowl and mix together. Tip the condensed milk on top. Add the vanilla then process in bursts or mix with a flexible stirrer, then your hands. Line a 2 litre ice cream container with aluminium foil and sprinkle it with coconut. Press half the mixture on to the coconut. Add enough food colouring to give a pale pink colour to the mixture left in the bowl and mix in. Place the pink layer on top of the white layer. Sprinkle a little extra coconut on top and press layers firmly together. Refrigerate for 15 minutes or longer, then cut into squares with a wet knife. Refrigerate until required.

Sherbet Dips

1 cup icing sugar
2 Tbsp fruit flavoured powdered drink crystals
1 and 1/2 tsps citric acid
1 and 1/2 tsps tartaric acid
1 tsp baking soda
6 lollipops
Put all ingredients, except the lollipops, into a bowl and mix thoroughly. Spoon into 6 little plastic bags, insert a lollipop in each bag and seal securely. To eat, lick the lollipop and dip it into the sherbet.

Choco-Nut Bliss Balls

2 Tbsp pumpkin seeds
2 Tbsp sunflower seeds
then choose
1 cup dried apricots and
1/2 cup dried dates chopped to ensure no stones are left in them

or

1 cup dried prunes chopped to ensure no stones are left in them and
1/2 cup sultanas
add

2 Tbsp cocoa
1/2 cup dark chocolate chips or 85g bar dark chocolate chopped
3 Tbsp peanut butter
1 tsp orange zest
3 Tbsp fresh orange juice

Put seeds in food processor and process briefly but not ground to flour. Add all other ingredients and process enough until the fruit is finely minced and sticky. There will still be small pieces of chocolate.

Roll the mixture into small balls then roll each ball in 1/4 cup desiccated coconut or cocoa powder. Store in a container in the refrigerator. These are best refrigerated for at least an hour before serving.

Peanut Butter Rice Bubble Balls

1 cup icing sugar
2 cups peanut butter
3 cups rice bubbles
Mix all together then shape into balls, walnut sized.

Melt 250g dark chocolate buttons or bar of cooking chocolate finely chopped. Roll balls in chocolate using 2 forks. Leave to dry on baking paper.

Rice Bubble Crackles

125g butter or white vegetable shortening melted
2 Tbsp honey
1/2 cup white sugar

Have ready either a well-greased sponge roll tin or muffin tray with paper cases in it. Boil together butter, honey and sugar for 3 minutes until a soft toffee forms. Drop a tiny bit into a cup of cold water and see if it forms into a toffee. When ready, stir in rice bubbles, depending on how much you can stir in. Pour into tin or spoon into paper cases and leave to set.

Variations include either 1 cup desiccated coconut or 3 Tbsp cocoa.

Edible Glitter

1/2 cup granulated sugar
Mix with few drops food colouring, put in jar with lid & shake
Spread on baking paper on oven tray NOT waxed paper
Bake 5 minutes at 150C and check colour. Then another 5 minutes
Break up sugar into crystals to be sprinkled. Store in airtight jar.

Chunky Choc Bars

1 pkt 250g biscuit crumbs
1 can sweetened condensed milk, warmed slightly to make it runny
1 tsp vanilla essence - mix all above ingredients together.
Then mix in -
150g dark chocolate chunks from a bar of dark chocolate roughly cut up to small pieces
1/2 cup walnuts chopped, or other nuts chopped
Mix all together, put in greased dish, smooth out, put in fridge an hour. Cut up into large chunks. Dark chocolate may be replaced with milk chocolate if preferred.

Mince Pie Fruit Mince - less sweet than shop bought

Enough for 2 dozen mince pies

Juice of half a lemon about 2 Tbsp
Juice of half an orange about 2 Tbsp
2 Tbsp brown sugar - use white if brown not available
1 large unpeeled green apple, cored and minced finely
1 tsp mixed spice
1/2 tsp each of salt, ground cinnamon, ground nutmeg
Heat juice and sugar in saucepan until dissolved then put other ingredients in and mix
Add 2 cups mixed fruit and stir well
Leave to cool and put in jar in fridge or use immediately
If using store bought frozen sweet pastry, one block will make 1 dozen mince pies. Cut out bases and cut out tops slightly smaller cutter. Use about 1 rounded tsp fruit mince for each mince pie. Dampen round edges of bases before pressing on tops. Put pies in oven at 180C but immediately turn down heat to 150C. Use middle or slightly below middle shelf. Bake about 10 to 12 minutes. Pastry may burn if heat is too high.

Pickles and Drinks

Pickles

Lemon cordial

Pickles

Read the whole recipe before deciding what to make. Before cooking, make sure you have all of the ingredients.

This basic recipe can be varied using various kinds of 'fruit' - beetroot, tomatoes, plums, apples; cucumber mixed with pineapple; sweetcorn with apricots and red pepper; cauliflower with cucumber; as long as the main proportions of 'fruit' to onions are kept to these proportions -

3 cups of 'fruit'

2 cups onions

2 cups sugar

1 cup vinegar, brown or white

1 Tbsp plain salt,

At end of boiling, in another bowl mix,

3 Tbsp cornflour, 1 tsp curry powder, 1 tsp mustard powder mixed with

3 Tbsp cold water

Put washed, dry jars in oven on lowest setting of 100C to warm for half an hour. Leave jar lids in boiling water in small saucepan for 3 mins then dry them on clean paper towels. If using 440 g can of crushed pineapple you can then use the can instead of a cup to measure since the proportions are

what is important, not the cup size. Once onions are cut in chunks they can be further chopped in a food processor, and apples, apricots etc the same but do not chop apples and cucumber to a pulp.

Then put onions and fruit in a large saucepan with vinegar, sugar and salt. If you do not have plain salt you can use iodised table salt but it may make the pickle a little darker, but otherwise is all right. Bring to the boil and simmer 5 minutes, stirring occasionally so all is well mixed and does not burn on bottom of saucepan. Turn off heat and move saucepan from heat, leaving it to cool a few minutes.

Mix cornflour and spices with water to a paste in a 3 cup-size bowl. With a cup or ladle remove about 2 cups of pickle and pour it on top of cornflour mixture stirring quickly. Immediately pour this mixture into pickle and bring it back to the boil, stirring all the time to prevent lumps as it thickens. Once boiling, take it off the heat and leave for 10 minutes, stirring occasionally.

Ladle pickle into warm jars, standing them on a wooden board so they do not crack. Leave until cold, then put lids on jars, wipe any sticky spills off with a wet cloth, and label and date jars.

If you want pickle that is less sweet, use half cup less sugar and half cup more vinegar. For plum sauce add 1/2 cup extra vinegar to make it sharper and more runny than pickle, and add 2 tsp Allspice and 1 tsp ground ginger. Plum sauce needs to be pureed to make it a sauce, but it can be left as pickle if wished. About 8 cups of ingredients boils down to about 6 cups so use jars capable of holding that much. Making pickle is a craft not a science and is to be enjoyed while you mix and match.

Homemade Lemon Drink

Makes 2 litres of concentrated cordial

4 lemons, scrubbed clean in cold water
4 cups white sugar
2 tsp citric acid
2 litres water

Wash fruit. Roll lemons around on hard surface to soften, then squeeze lemons, strain out pips and set aside. Cut up lemon rinds and put in large saucepan with 1 litre water and bring to boil. Leave several hours to cool and absorb lemon flavour then strain. Add juice, sugar, citric acid to strained 1 litre water in saucepan. Bring to boil, stirring until sugar dissolves. Remove from heat and add 1 litre water. Cool and pour into clean bottles and store in fridge. Serve diluted with water - 1 part cordial to 4 parts water or soda water.

You can use 3 oranges and 1 lemon instead of 4 lemons.

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