



ST. ROBERTS JUNIOR CHURCH MARCH 2021 - YELLOW GROUP

Sunday 7th March

The All Age service for March looks at a time when Jesus got very angry.

A bit of background

According to Jewish law, all Jewish males had to go to Jerusalem for the festival of Passover and they had to offer an animal sacrifice to God. It was normal for salesmen and money changers to be at the temple at this time and many people chose to buy an 'approved' animal from one of the licensed sellers at the temple.

Usually this business took place outside the temple however the Jewish high priest had started to allow this to also happen inside the temple in exchange for making a bit of extra money for himself.

When Jesus went into the temple and saw what was happening he clearly felt that turning a place of prayer into a market was not right and something had to be done about it. As a result he made a whip out of cords and drove everyone out of the temple. He also poured out the coins of the money changers and turned over their tables. He was very angry.

Do you ever get angry? - Have a little think... What makes you angry?

What do you do to make that anger go away? Here are some suggestions - I am sure you will have other ideas too.

- Listen to some music
- Go for a walk or out on your bike
- Play a game
- Talk to a friend or your mum or dad
- Read a book
- Watch a bit of TV
- Tell the person who has made you feel angry how this has made you feel
- Eat a little bit of chocolate (that always makes me feel better)
- Build something out of lego

Rocky Road through Holy Week

As it will be Easter in a few weeks, here is a fun recipe that you might like to make - each ingredient reminds you of a key event in the Easter Story.

If any of you have given up chocolate for lent then you can do this closer to Easter and then you will have a super tasty treat to reward yourself with on Easter Sunday.

You will need...

200g milk chocolate
1 mars bar
6 red glace cherries
1 regular size bag of maltesers
A few green sweets (like jelly tots or smarties)
1 handful of small white marshmallows
3 plain digestive biscuits
1 handful of raisins
1 drop of orange extract
Approx 50g of chocolate mini eggs
30 silver balls

You will also need...

A small baking dish lined with baking paper
or
Paper bun cases

Don't forget you will need a bit of help from a grown up

- 1) Add the green sweets to a mixing bowl - these green sweets remind us of the green palms waved on Palm Sunday when Jesus rode into Jerusalem.
- 2) Next break the chocolate into pieces to represent Jesus turning over the tables in the temple on the Monday of Holy Week. As you break the chocolate think about how angry Jesus must have been. Place the chocolate into a glass bowl & start to gently heat over a pan of water.
- 3) Add a drop of orange extract to the melting chocolate. The scent of the orange oil represents the anointing of Jesus at Bethany with the expensive perfume.
- 4) Throw the raisins into the mixing bowl with the sweets. The raisins remind us of Tuesday & Jesus' lesson of the fig tree
- 5) Count out 30 silver sugar balls & place these in a separate dish to use later. These represent the Wednesday of Holy Week & the 30 pieces of silver Judas was paid to betray Jesus.
- 6) Break the biscuits into small sections to represent Maundy Thursday when Jesus broke the bread at the Last Supper. Cut the cherries in halves or quarters to represent the red wine Jesus shared at that meal, & add the biscuits & cherries to the mixing bowl.
- 7) Cut the Mars bars into small chunks & add to the mixing bowl. A Mars bar is made of 3 layers, & these 3 layers represent the cockerel crowing 3 times when Peter denied knowing Jesus on Maundy Thursday. Check on your melting chocolate.
- 8) Add the white marshmallows to the mixing bowl - as a reminder of the linen they wrapped Jesus' body in, & a pinch of cinnamon to represent the spices the women used on Good Friday, & mix together with the dry ingredients.
- 9) Empty the packet of Maltesers into the dry ingredients as a reminder of the sealed tomb on Easter Saturday & the round stone that was rolled in front of it.
- 10) Take the melted chocolate off the heat once it has melted & mix in the dry ingredients until everything is coated in the chocolate. Pour the mixture into a lined baking tray or spoon it into bun cakes & sprinkle the 30 silver sugar balls over the top.
- 11) Finally take the melted chocolate off the heat & mix in the dry ingredients until everything is coated in the chocolate. Pour the mixture into a lined baking tray & sprinkle the 30 silver sugar balls over the top.
- 12) Place the Rocky Road in the fridge for a couple of hours until set, then bring it out of the fridge for about 15 minutes before cutting into small pieces to share with friends and family.

