

A shining light!

Mary, a young girl was at home when suddenly an angel appeared and told Mary that soon she would have a baby, God's own son, and his name would be Jesus.

Some months later, the shepherds were on the hillside, looking after their sheep, when the dark night sky suddenly filled with light. An angel told them a special baby had been born in Bethlehem - Christ the Lord and a whole choir of angels appeared singing praises to God. The shepherds hurried into the town and there in a stable, they found the new baby with Mary and Joseph.

Wise men from the East, saw a new very bright star in the sky, a sign that a new king had been born. They set off on a very long journey searching for this new king. The star led them to a house where they found the young child with his mother. They bought him special gifts and worshipped him.

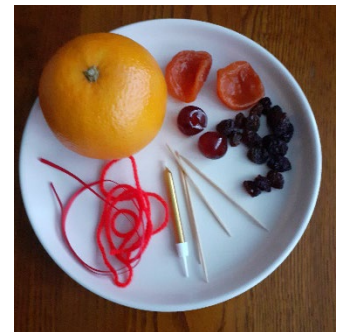
It is almost Christmas, and time to celebrate again, the birth of Jesus on that very first Christmas, in a stable in Bethlehem.

Join us on the Hemel Hempstead Methodist Church Facebook page, from 4pm on Sunday 13th December. We will meet the shepherds hurrying to Bethlehem and together we will make Christingles.

To make a Christingle

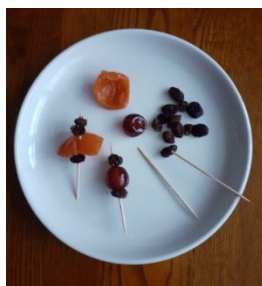
You need: an orange, red ribbon, tape or wool, cocktail sticks, dried fruits i.e. sultanas, raisins, apricots and small sweets if you have any and a candle. You can use a cake candle.

BUT if you come to the church car park between 10am – 12 noon on Saturday 12th December, we will give you a bag with everything you need to make your Christingle.



The orange reminds us of the whole world, all people everywhere, including us.

We put our sweets and fruits on to the cocktail sticks and put them into the orange to remember the four seasons of the year, and all the food that grows. All the good things that God gives to us. We put red ribbon, tape or wool around the orange because Jesus came to earth and wrapped his love around the whole world when he died the first Eastertime.



But remember we also celebrate that Jesus rose again and is alive today.

That is why we add the candle to show God's love shining out to all people and that includes you and me!



We wish you all a very Happy Christmas and look forward to the time we can invite you back to Messy Church

Crafts you can try at home:

Hanging Christmas Star

You will need:

A4 sheet of paper

A piece of ribbon or string

Scissors

Felt tipped pens (if you are using plain paper)

Glue stick.

What to do:

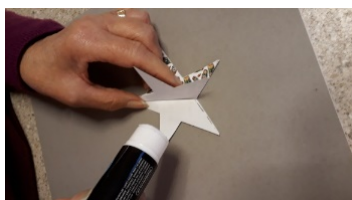
Cut out five stars

I have used some patterned paper, but if you are using plain paper you can decorate with felt tipped pens

Fold the stars in half

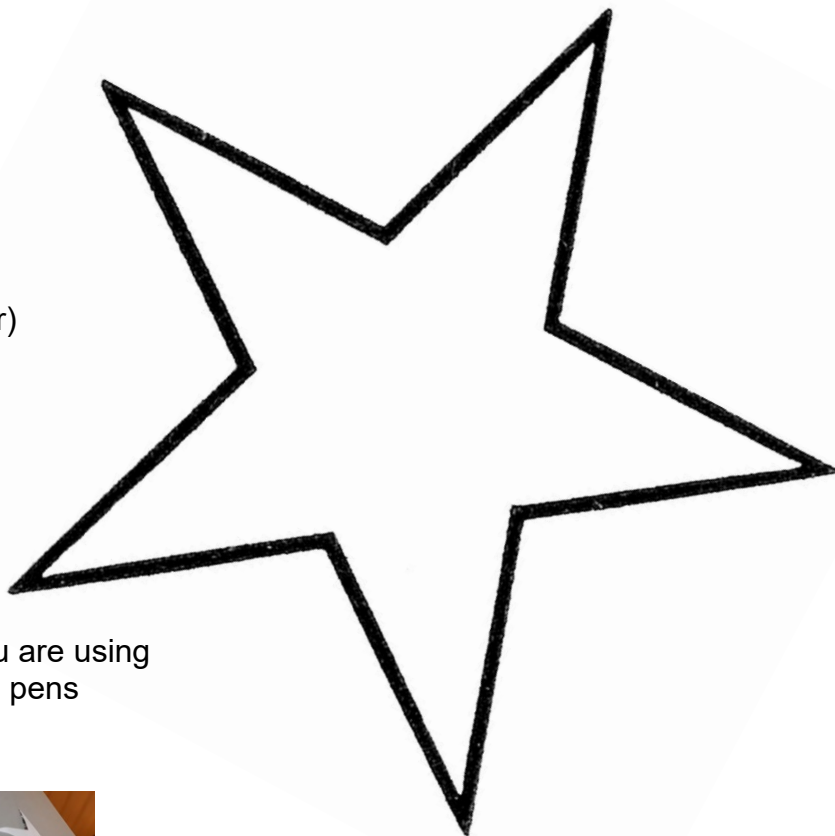


Glue half a star to the next half star working your way round until all but one star is glued together



Before you join the last star, add your ribbon and glue it inside the star.

Add your final folded star and your completed star is ready to hang on the Christmas tree



Christmas Biscuits

Ingredients:

75g butter,
50g icing sugar,
Finely grated rind of a small lemon (optional),
1 egg yolk,
175g plain flour and pinch of salt



To decorate (optional): 1 egg yolk,
Red and green edible food colouring

You will also need:

Large bowl, fork or mixer, 6cm cutter small holly leaf cutter (if you have one or you could just use the end of a spoon to make an outline of each curve on the holly leaf) and a plain piping nozzle, baking tray, two small dishes and 2 small clean paint brushes .

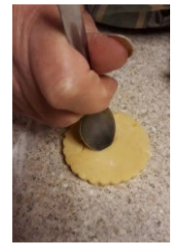
What to do:

Preheat the oven to 190 degrees C

Put the butter, sugar and lemon peel into a large bowl and beat until the mixture is light and fluffy. I have used a fork but some people like to use a hand mixer
Add the egg yolk and beat with the fork until it is light and fluffy.
Add the plain flour
Mix it into smooth dough. Wrap it in greaseproof paper and chill in the fridge, for about 30 minutes.



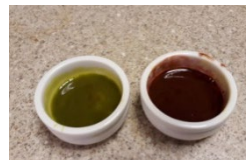
Roll out the mixture
and cut with a cookie cutter



Mark the tops with a holly leaf cutter and the end of a piping nozzle for leaves and berries. If you don't have a holly cutter, you could use the end of a teaspoon for the leaves, marking each curve with the tip of the teaspoon and make a hole with the prong of a fork for the berries.

To decorate (optional):

Mix the egg yolk and then split it into 2 lots.
Add the green food colouring to one dish and the red to the other
and carefully paint the leaves green and the berries red.



Place the biscuits on a baking tray and bake in the pre-heated oven for 10 – 12 minutes.
Cool them on a wire rack.
When they are cool, put them on a plate and share!



CHRISTMAS WORDSEARCH

R R Y P W I G Y S H C M E Y B
Q K V C Q H V G D T V W R Z T
X F Q X E M G X R B A A Z G U
V V T S A L D J E S M B G R F
M H M N E Q D N H O G G L D J
X X G S T A R I P G I N N E Q
P E K U J W M M E Y I N I R K
R Y L F G J S L H G V F V K C
D J R K X F X O S K W S T Q T
P J L H F C D R N M V C K H H
A N G E L S O A B O Q D P H W
B D P Z V U N C J D J E J X P
W L M Z Q Q K M M D S O U O X
H R Y Z O N E Q M O X G G I H
P Y L U X Y Y Z J S U S E J Q

ANGELS
CAROL
DONKEY
GIFT
JESUS
JOSEPH
KINGS
MANGER
MARY
SHEPHERDS
STABLE
STAR

Christmas pictures to colour and to make into Christmas cards

When you have coloured in the pictures, you could cut them out, stick them on some card and send them as a Christmas card to your friends.



The Shepherd's Story

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The Wise Men's Story

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