St Josephs

INTERMEDIATE PAEDIATRIC CARE

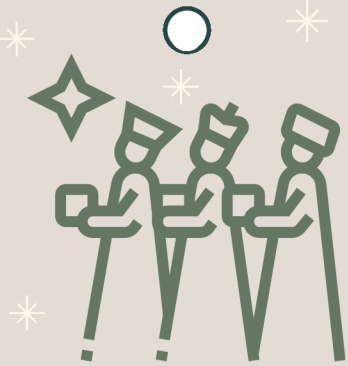
EST 1935

CHRISTMAS ACTIVITY BOOKLET

filled with Christmas gift tags, family fun, Christmas activities and a Christmas recipe treat.

CHRISTMAS
BLESSINGS





JOY TO
THE WORLD



PEACE
ON EARTH



JOY & BLESSINGS





Joy
to the
world





CHRISTMAS BLESSINGS



WITH LOVE
AT CHRISTMAS



OUR
SAVIOUR
IS BORN



HAPPY
CHRISTMAS

FAMILY FUN



"Stars of Hope" Family Craft & Game

Create and share stars of hope to symbolise the guiding star of Bethlehem and the light of second chances that St Joseph's offers to children.

Creating the Stars:
Gather your family around and explain the Christian significance of the star as the symbol that guided the Wise Men to Jesus.
Each family member decorates a star with drawings or words of encouragement, hope, or gratitude.

Sharing and Displaying:
Take turns sharing what you've written or drawn on your star.
Hang the stars onto your Christmas tree or wall to create a family constellation.

Star Treasure Hunt:
Before starting the activity, hide small star-shaped tokens or treats (like chocolates or stickers) around your house.
Once the stars have been hung, send everyone on a treasure hunt to find the hidden stars, representing the light and hope we spread to others.

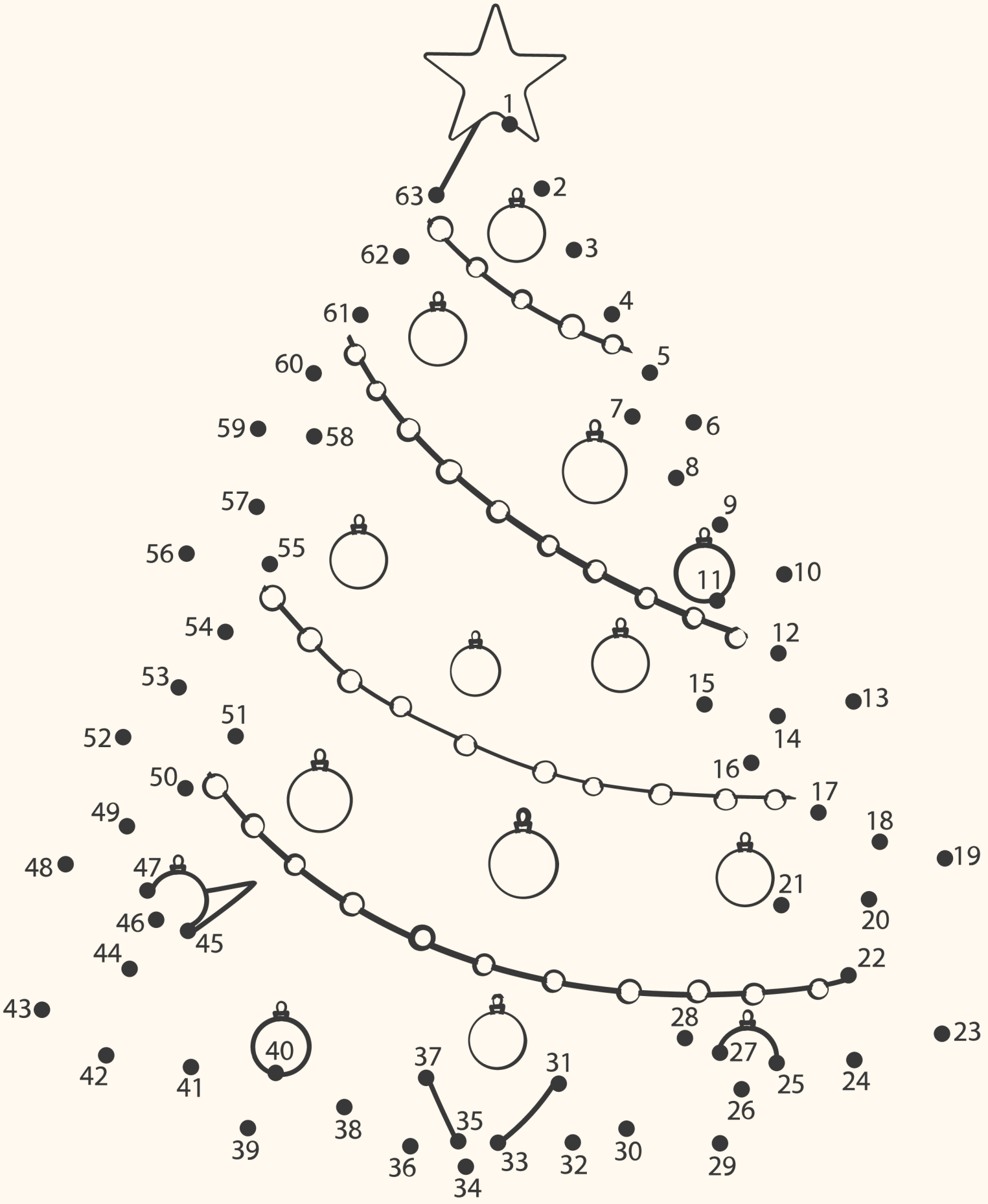
Conclude the activity with a brief reflection or prayer for the children, that are supported by St Josephs, and their families who support them.



Cut out this handy stencil
and use it to shape your stars.

ACTIVITIES

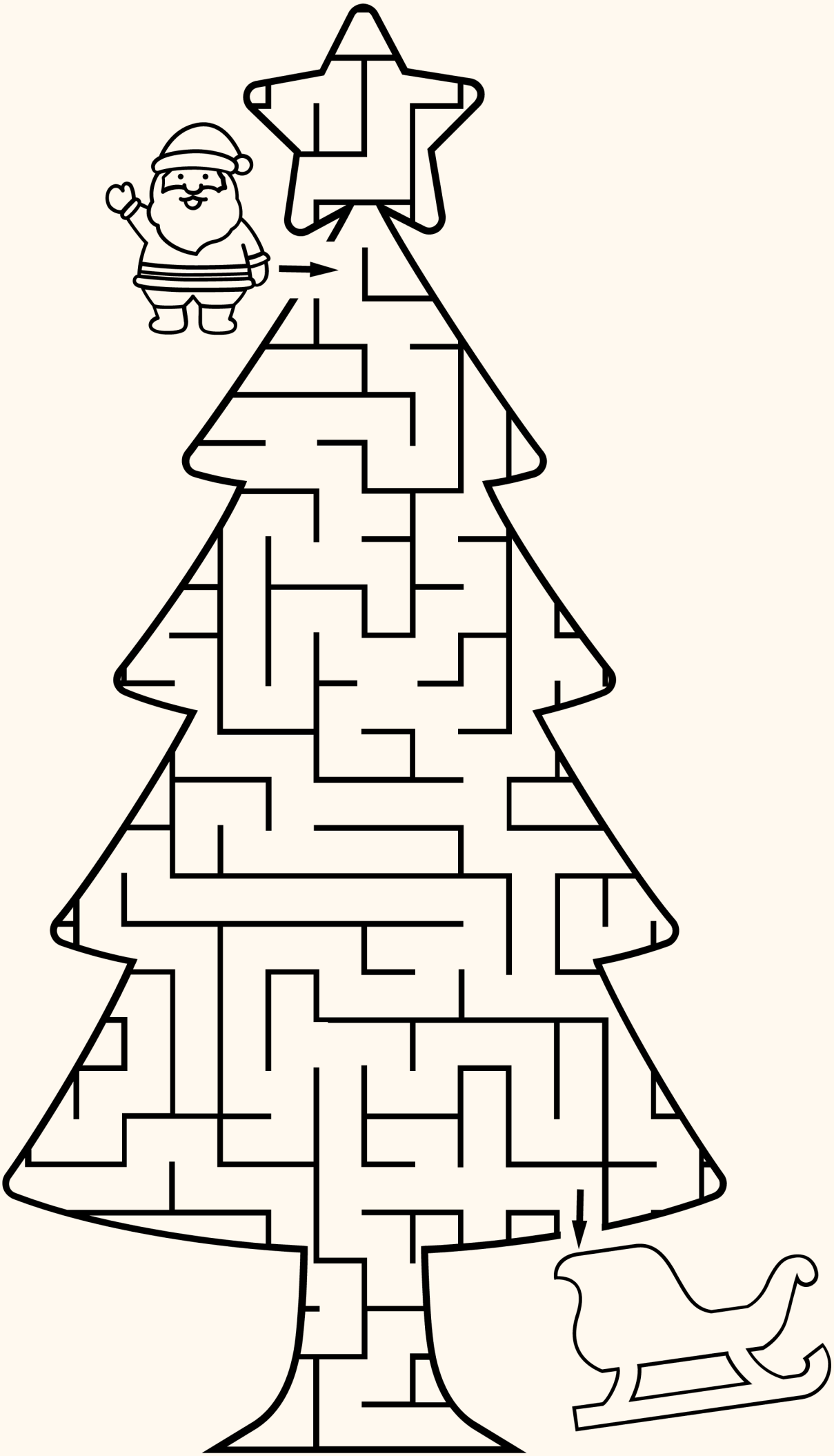
Connect the dots.



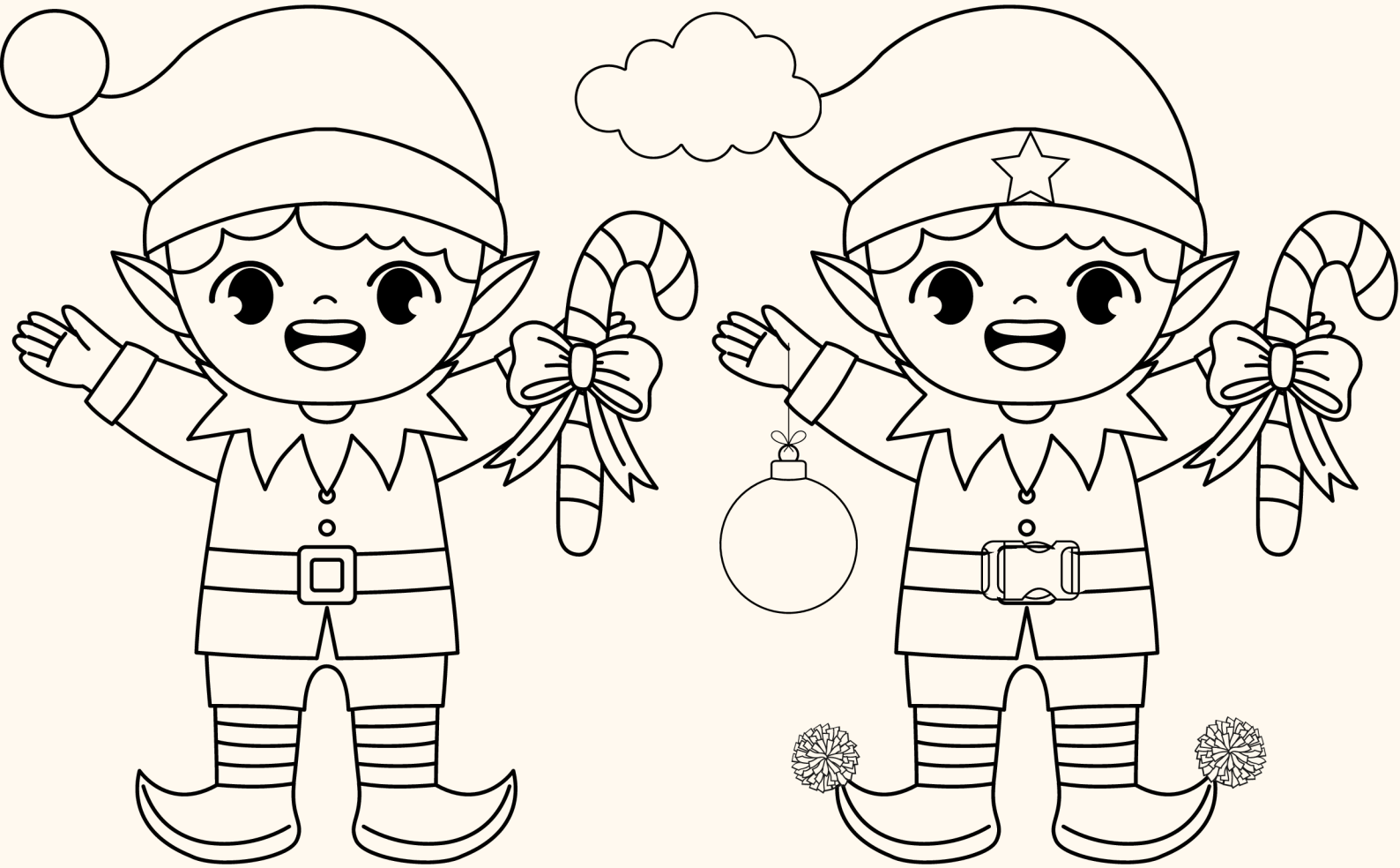
Connect the dots.



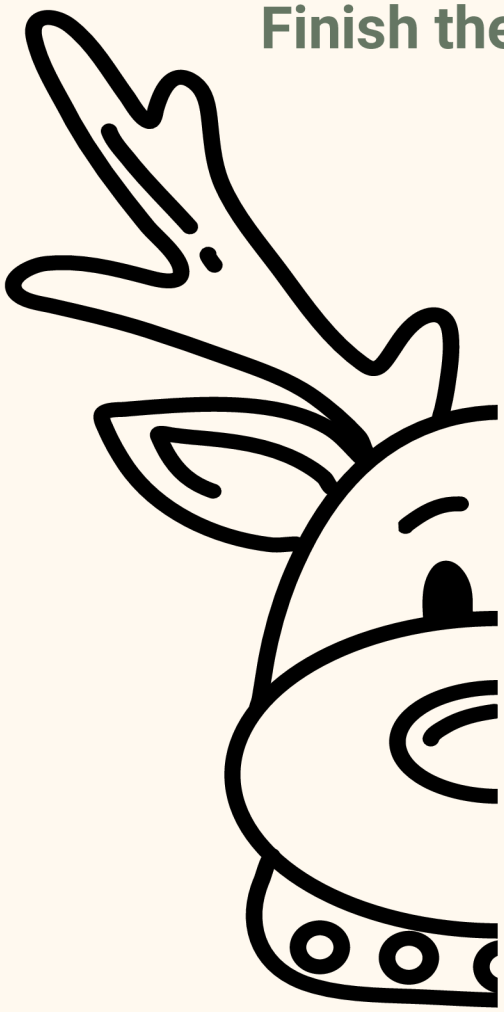
Help Santa to his sleigh.



Colour Elf in and spot the 5 differences.



Finish the picture.



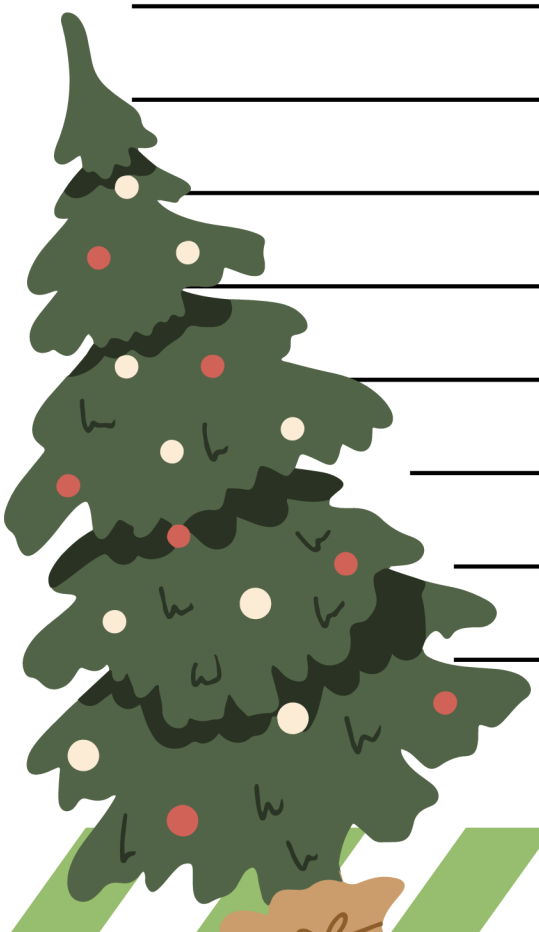
Colour in.



Colour in.



ear Santa,



Christmas Cinnamon Crunchie Cookies.

Bring the family together this Christmas with these easy and affordable cinnamon cookies—perfect for creating festive memories while enjoying a delicious treat.



Ingredients:

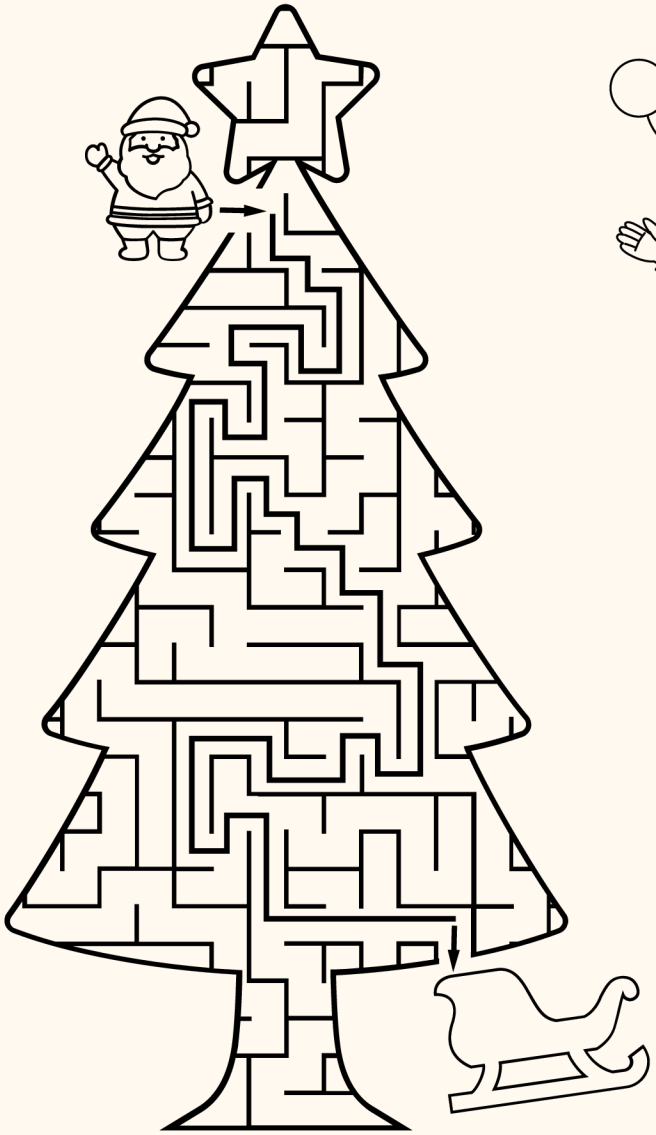
- 2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp ground cinnamon
- 1/4 tsp salt
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 3/4 cup unsalted margarine or butter, softened
- 1 egg
- 1 tsp vanilla essence
- 1 cup rolled oats

Instructions:

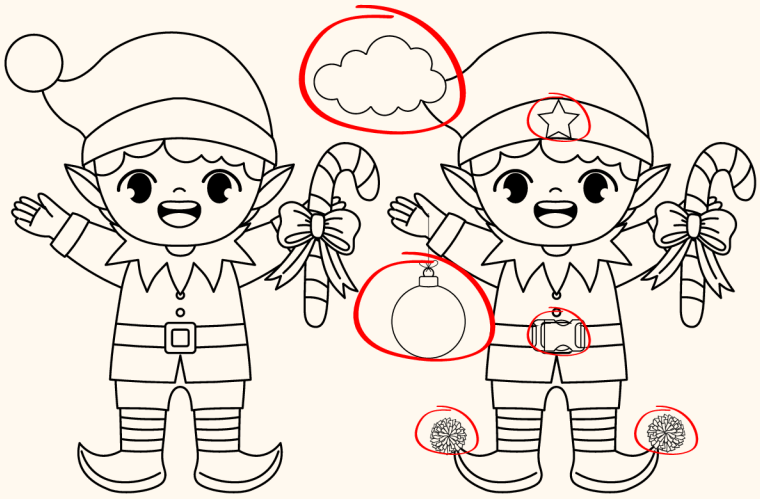
- Preheat the oven to 180°C (350°F) and line a baking tray with parchment paper.
- In a bowl, whisk together the flour, baking powder, baking soda, cinnamon, and salt.
- In another bowl, cream the softened margarine or butter with the granulated and brown sugars until light and fluffy.
- Beat in the egg and vanilla essence until fully combined.
- Gradually mix the dry ingredients into the wet ingredients until just combined.
- Stir in the rolled oats for a delicious crunchy texture.
- Roll the dough into small balls (about a tablespoon each), place them on the baking tray, and gently flatten with your fingers.
- Bake for 10-12 minutes, or until the edges turn golden brown.
- Let the cookies cool on the tray for 5 minutes before transferring them to a wire rack.

Answers

Help Santa to his sleigh.



Colour elf in and spot the 5 differences.



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