

FAMILY RESOURCES

NIGHT SKY

THE GOSPEL READING FOR THIS WEEK IS John 3: 1-17

This week's theme

This week's theme is 'Night Sky', a scene of awe and wonder that reminds us of God's immense power and love.

Core extract from the Gospel (John 3.1-3; for reflection throughout the week)

There was a Pharisee named Nicodemus,
a leader of the Jews.
He came to Jesus by night
and said to him,
'Rabbi, we know that you are a teacher who has come from God;
for no one can do these signs that you do apart from the presence of God.'
Jesus answered him,
'Very truly, I tell you, no one can see the kingdom of God
without being born from above.'

Gospel prayer (for use throughout the week)

Holy, holy, holy
is the Lord of sky and sea.
Praise to the Father,
praise to the Son,
praise to the Holy Spirit,
praise to the Glorious and Holy Trinity;
now and for ever.
Amen.



Things to think about

- Have you looked at the night sky and wondered what all the stars are or even tried to count them?
- Have you tried to spot planets in the night sky?
- How does the night sky make you feel?
- Would you like to travel to the moon or another planet?

Things to do

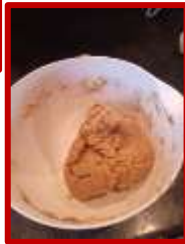
- Wrap up warm on a clear night and **watch the night sky** from your garden. There are apps that will help you identify the different constellations and planets.
- **Star jam jar lantern.** Cut star shapes out of a paper rectangle and place the paper strip inside a clean jam jar. Put a battery operated candle in the jar.
- **Star stained glass biscuits**

You will need: 150g/5½oz butter, softened, 100g/3½oz muscovado sugar, 1 large free-range egg, 250g/9oz plain flour, plus extra for flouring, 1 tsp baking powder, pinch salt, 1 tbsp mixed spice, 1 tsp vanilla extract, 1 pack boiled coloured sweets, smashed into pieces.

Preheat the oven to 180C/350F/Gas 4 and line a baking tray with parchment paper.



Whisk together the butter and sugar in a large bowl. Once light and creamy add the egg and mix thoroughly.



Sift in the flour, baking powder, salt, and mixed spice and then add the vanilla extract and mix with a wooden spoon until you reach a biscuit dough consistency.



Turn the dough onto a floured work surface and roll out to about 1cm/½in thick. Cut out star shapes and place onto the lined baking tray (you may need more than one tray, or to cook in batches).



Using a smaller cutter, cut another star out of the first and remove. Place the boiled sweet fragments into the hole in the biscuit and place in the preheated oven to cook for 15 minutes, or until golden-brown and crisp with the sweet melted. Leave to cool before moving from the baking paper so the sugar can set.

Trinity Sunday (Year B) Sunday 30 May 2021

Different ways to make the biscuits

You may wish to hang your biscuits as decorations for a special occasion. You will need to make a hole for ribbon before they have cooled fully.

You can make the stained glass effect multi-coloured by smashing the boiled sweets and mixing before placing in the biscuit holes on the baking tray.

Why not share your creations with us? We would love to see what you have been up to! Please email any photos to education@liverpoolcathedral.org.uk or tag @LivCathedral on social media.