

Sunday Club Online 07/02/21

- Love your enemies -

Hello Sunday-clubbers,

I do hope you've all had a good week.

We are continuing on our theme of love and this week we are thinking of how we should 'love our enemies.' In the Bible it is very clear that we should try not to have enemies but we should love them if we do. We read how Jesus told us to do this in the book of Matthew in the Bible.

'But I tell you, love your enemies and pray for those who persecute you.' Matthew 5:44

Jesus is telling us to pray for those who are mean to us and to try to forgive people who have done wrong to us. Then we can love these people. It is so much easier to love the people we like and it's much harder to love those who we don't get on with so well. But we must try to do so.

Sometimes mean people are actually quite sad inside and that causes them to be mean to others. So even though it may be hard to love them, it is good to try to, so that we can help them feel happier inside.

I wonder if you can think of a few people in your school who are not so kind to you and maybe when you next see them you could try being kind to them. In the meantime, you could always pray for them and ask God to help them to stop being mean and show love to others.

Below is a link to a lovely story called 'Enemy Pie' which I hope you will enjoy watching.
https://www.youtube.com/watch?v=b_I9NgXKtC8&vI=en

What did you think of the story? I love the way the enemy pie actually brings the 2 boys together to be friends. Imagine what would happen if the boy had made a horrible enemy pie...They would never have become friends. Love and kindness is always the best path to take.

I thought that this week we could make mini enemy pies to remind ourselves that we never need to be mean to others and rather show kindness and love to them.

Here are some of our mini enemy pies!



Have a lovely week everyone.
Take care and with love,
Katie x

Mini Enemy pies

Ingredients

- 500g sweet shortcrust pastry
- 20 tsp jam (we used apricot, blackcurrant and strawberry)

Method

- 1) Roll out the shortcrust pastry on a lightly floured surface to just under the thickness of £1 coin.
- 2) Stamp out 20 x 5cm circles using a pastry cutter.
- 3) Place them into 2 mini muffin tins (or make in 2 batches).
- 4) Prick with a fork and spoon 1 tsp jam into each (we used apricot, blackcurrant and strawberry).
- 5) Stamp out hearts from the leftover pastry to decorate the tarts, if you like.
- 6) Bake at 200C/180C fan/gas 6 for 12-15 mins, until the pastry is golden.

1