



Wychert Vale

HOLY WEEK ACTIVITY PACK



AT EASTER 2021

**DECORATE YOUR HOUSE WITH WHATEVER YOU CAN
DECORATE WINDOWS, DOORS, HOUSES, TREES,
GARDENS, INSIDE OR OUTSIDE. BRING A LITTLE JOY
& HOPE TO OUR VILLAGES THIS EASTER WEEKEND.**

**PHOTOS TO wv-benefice@jdhawkins.org.uk
PLEASE INCLUDE YOUR NAME & VILLAGE**

(ENTRIES WILL BE SHARED ON WYCHERT VALE WEBSITE & FACEBOOK PAGE)

**PRIZES TO BE WON
ALL AGES WELCOME**

INSPIRATION



BUNTING



DECORATED CROSSES



EGG BOX FLOWER WREATH HOMEMADE DECORATIONS

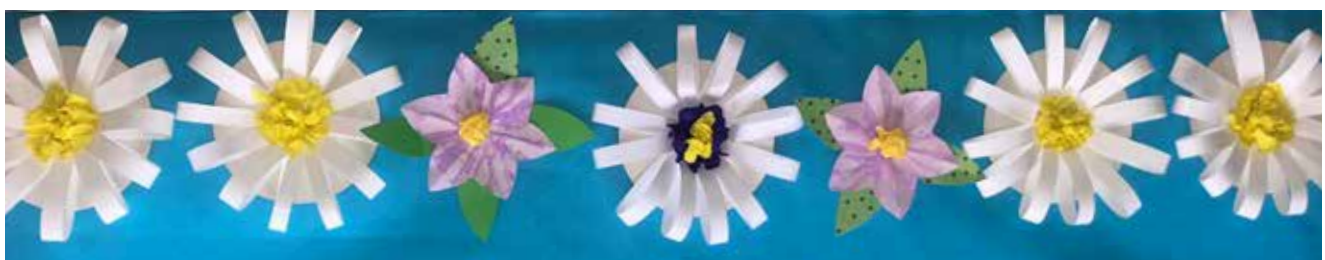
PAPER FLOWERS



CLARA GREEN (STONE)



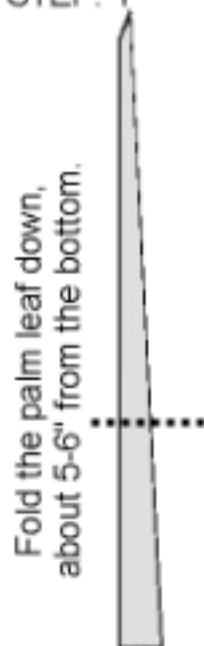
SUE BIRRELL (STONE)



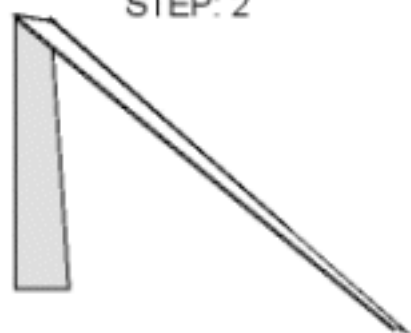
MAKING A PALM CROSS

Supplies: One palm leaf strip about 24-26" in length, 1/2" in width, tapering to the end.

STEP: 1



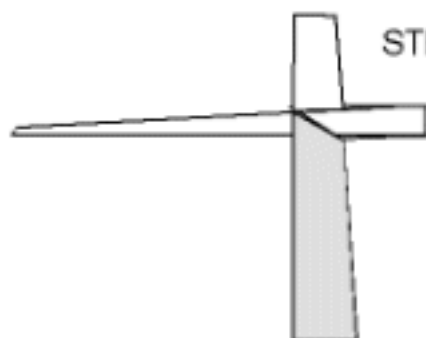
STEP: 2



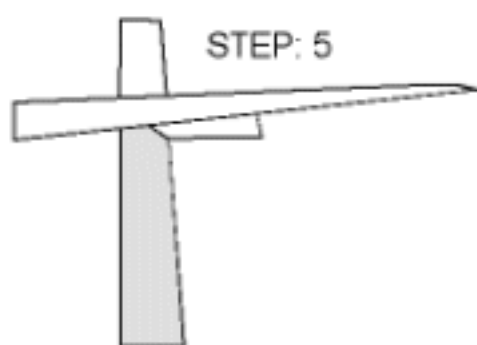
STEP: 3



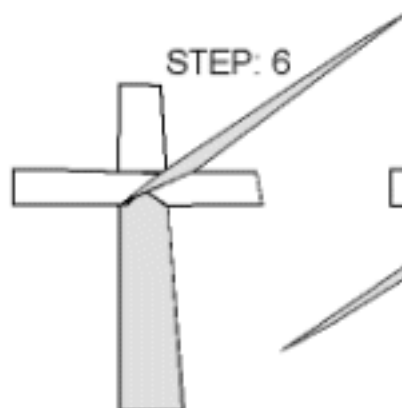
STEP: 4



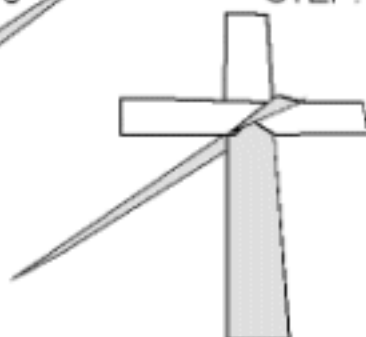
STEP: 5



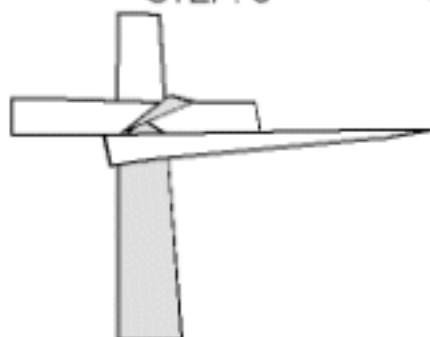
STEP: 6



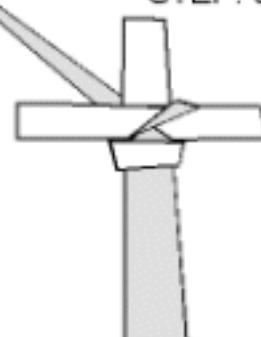
STEP: 7



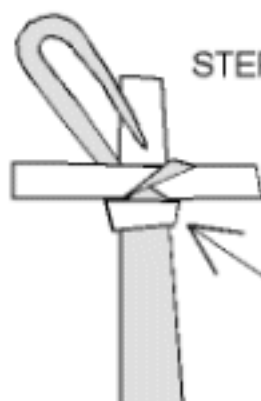
STEP: 8



STEP: 9

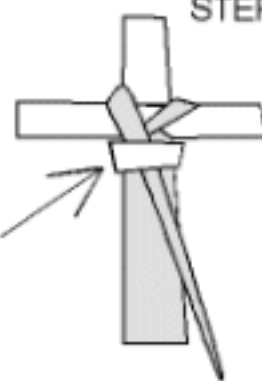


STEP: 10

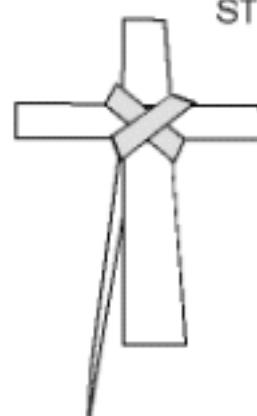


Tuck in the tapered end of the palm leaf and pull it through.

STEP: 11



STEP: 12



Turn the cross over. This is the front view.

I can do
All
Things
through
CHRIST
who strengthens me.

Easter Word Search

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

Angel

Cross

Crown of Thorns

Easter

Empty Tomb

Good Friday

Holy

Hope

Jesus

King

Love

Mary

Messiah

Resurrection

Risen

Sacrifice

Salvation

Sunday

Savior

Third Day



An Easter – Hot Cross Buns – recipe

This is a recipe adapted from the wonderful 'Orange Bakery' in Watlington's Instagram page, a very tasty favourite that makes 12 irresistible buns.

Ingredients

For the dough

Plain flour	400 grm
Wholemeal flour	100 grm
Fast action dried yeast	14 grm
Salt	1 tea spoon
Ground cinnamon	2 tea spoons
Zest of one lemon	
One apple, grated	
One egg	
Unsalted butter	60 grm
Milk	250 ml

For the fruit

Sultanas	200 grm
Ground garam masala	1 tea spoon
Ground all spice	1 tea spoon
One tea bag	

For the cross

Plain flour	100 grm
Water	120 ml

For the glaze

Marmalade	1 tablespoon
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Method

In a large bowl, sift in the flour and add the sugar, salt and yeast. Make a well in the centre. Melt the butter in a saucepan, take off the heat and add the milk. Zest the lemon and grate the apple. Add the egg, butter and milk into the well and mix well. Add the zest and apple. If you have a dough hook on your mixer, use this for seven minutes, otherwise kneed by hand until the dough is stretchy. It can be very sticky! Now leave in the bowl, covered by a damp tea towel somewhere warm for an hour.

While dough is rising, place sultanas in a bowl with the tea bag, garam masala and all spice. Pour in hot water until covered. Leave for an hour.

After an hour, drain the sultanas and discard the tea bag. Add the sultanas to the dough and kneed or mix until evenly distributed. Leave the dough in the large bowl again, covered as before, somewhere warm for one to two hours.

When the dough has risen, it should bounce back when prodded, flour your table surface well and tip the dough onto it. Have ready a baking tray with grease proof paper on it. Divide the dough into 12 equal balls (will weigh roughly just over 100 grm each) and place on the tray, evenly spaced, about an inch apart. Leave somewhere warm for 45 to 60 minutes.

When the 45 to 60 mins is almost up, pre heat the oven to 220° c, or 200° c for a fan assisted oven.

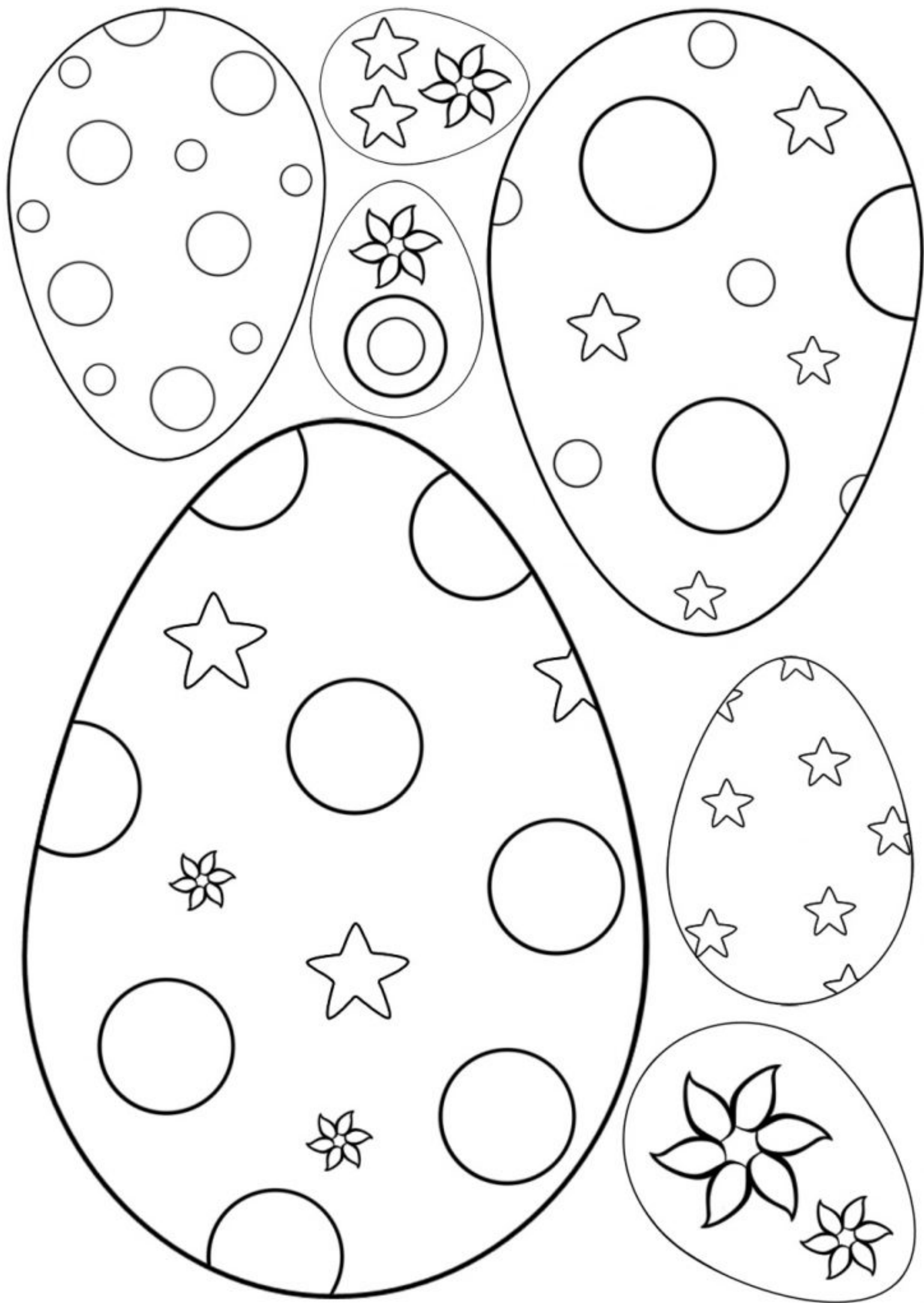
Take a small bowl and mix together the flour set aside for the crosses and the water. Put this runny mixture into a piping bag, or, if not available, fold a square of grease proof paper in half twice to make a cone, then cut the corner off. This makes an easy piping bag. Pipe lines over the risen buns to make the crosses.

Bake for 15 to 20 minutes.

When the buns are cooked and on a cooling rack, melt the marmalade in a pan and brush over the top of the buns.

Enjoy with lots of butter!





CAN YOU GUESS WHO I AM?

Draw a line from the clue to the person it describes.



Mary Magdalene

I was crying, but then I heard Jesus say my name and saw Him standing in front of me!

I was guarding Jesus' tomb. When I saw the angel, I got very scared.



Simon Peter



Angel

Jesus asked me if I loved Him three times - and I said "Yes".

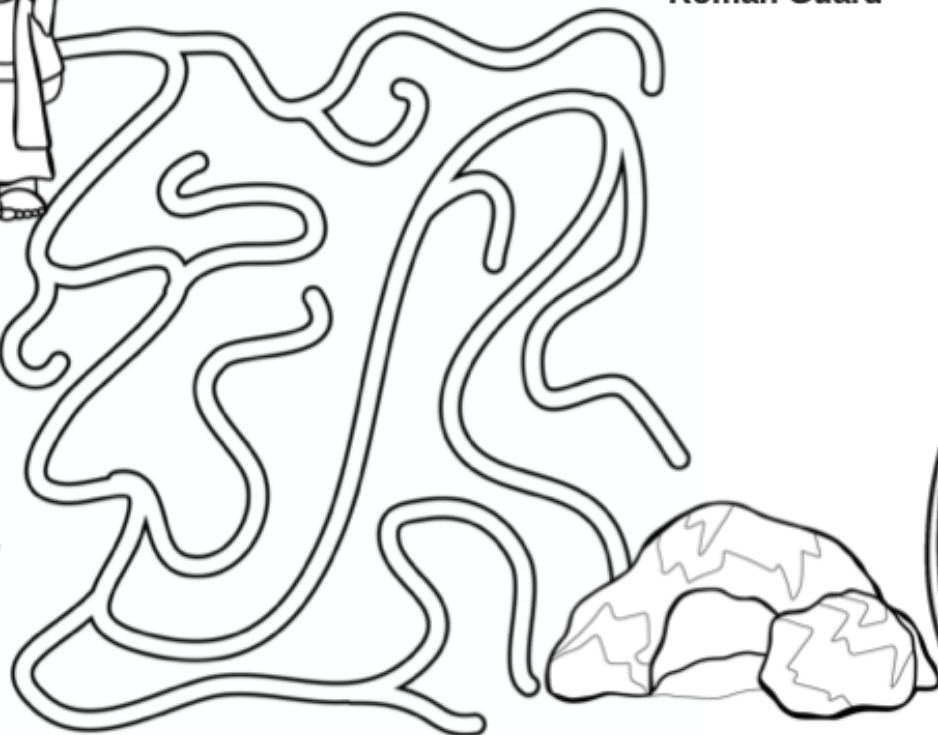
I told the women, "Do not be afraid; Jesus has risen from the dead!"

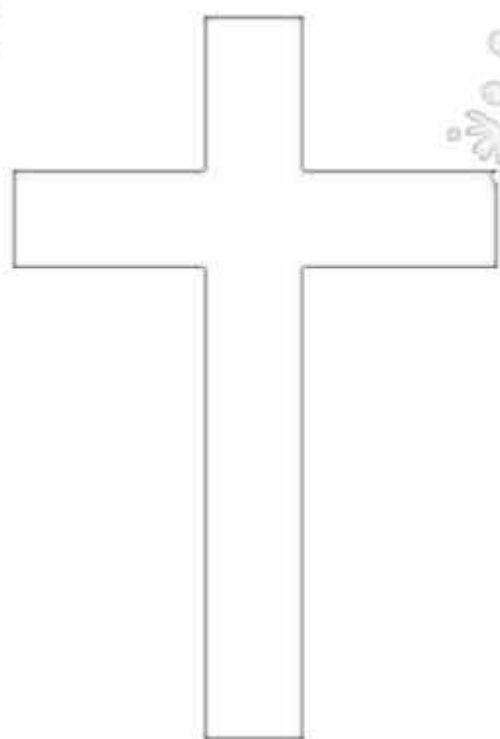


Roman Guard



Can you help the disciples and the women get to the empty tomb?



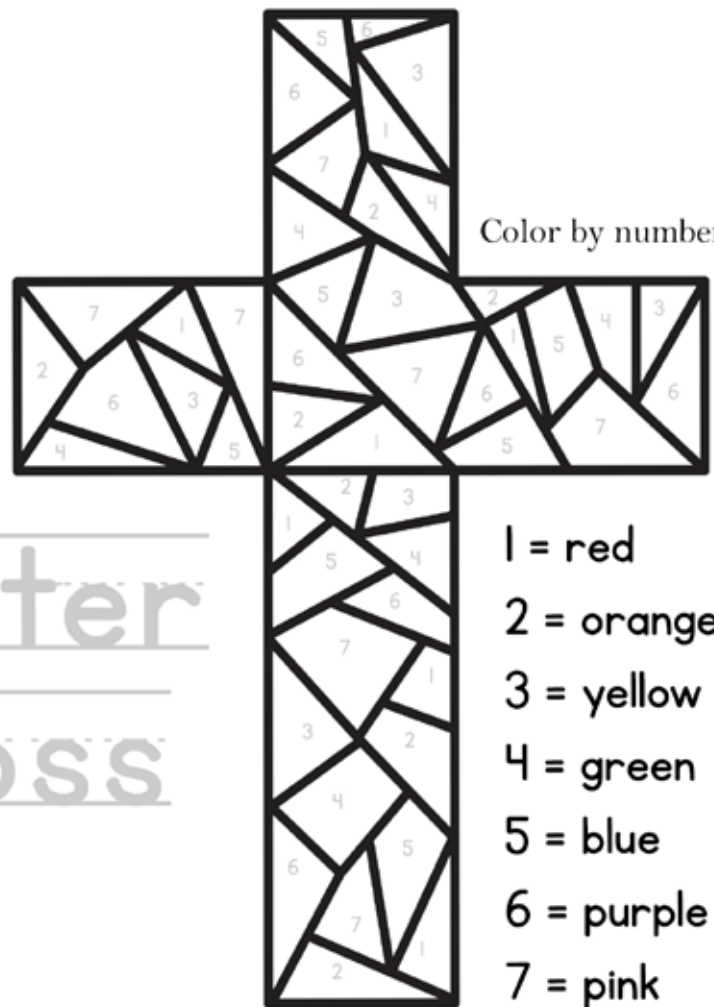
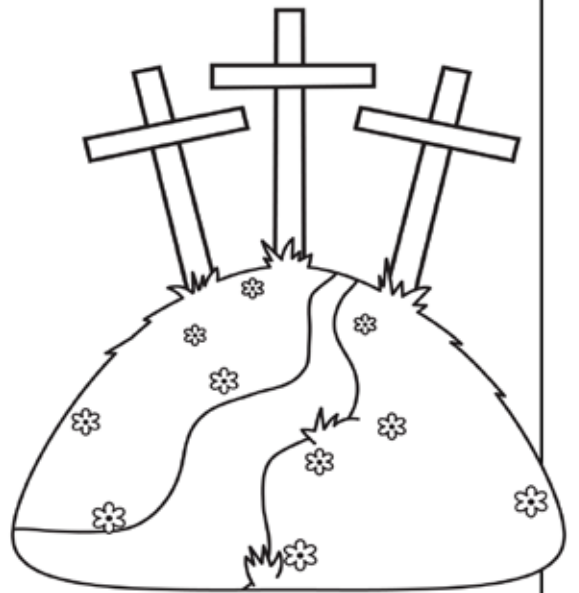
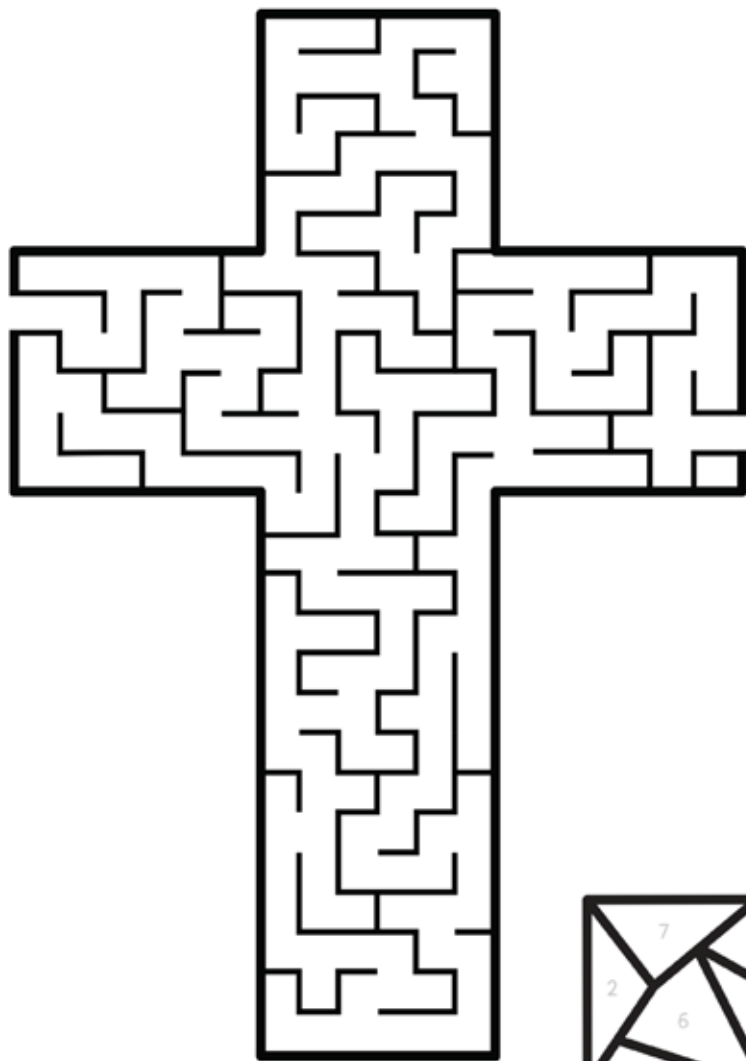


Happy Easter!





Easter Cross Maze



Color by number:

- 1 = red
- 2 = orange
- 3 = yellow
- 4 = green
- 5 = blue
- 6 = purple
- 7 = pink



Easter
cross

BUNTING TEMPLATES

