



Chatterbox



The newsletter for the SIM Chat Club
Australian Summer/Autumn 2006



Hello!

I hope you are going well and for those of you in the northern hemisphere, I hope winter hasn't been too cold for you.

As you can see this is the summer/autumn edition of Chatterbox. This year there have been some changes in SIM Western Australia which meant I wasn't able to put out a summer only edition of this newsletter. One of those changes can be seen in the photo above! We now have a little girl called Keziah.

I hope you are all enjoying writing to your pen pals still. Some of you may have not heard from your pen pal for some time, if that's so, please don't give up, mail can take a long time to arrive overseas. If you think that your pen pal may have changed their address or if you haven't heard from them in a few months, please contact me and I will do my best to sort it out for you.

As we begin to think about Easter, I will leave you with this verse:

Mark 16:4 "But when they looked up, they saw that the stone, which was very large, had been rolled away."

Amanda

"Therefore encourage one another and build each other up, just as in fact you are doing."

1 Thessalonians 5:11

AUSSIE RECIPE'S

THE FAMOUS AUSSIE MEAT PIE

Ingredients

- * 500g / 1lb chuck /blade steak
- * 2 tablespoons flour
- * Freshly ground black pepper
- * 1 tsp salt
- * 1/2 cup water
- * 1 x 375g / 12 oz packet frozen puff pastry, thawed
- * Beaten egg to glaze

Directions

1. Trim gristle and fat from steak, cut into thin shreds & chop very finely. Dust with flour, salt & pepper and place in the top of a double boiler or pudding pan.
2. Place enough boiling water to come halfway up sides of bowl, simmer for 2 hours or until the meat is very tender. Replace water in saucepan as necessary to maintain level.
3. Allow to cool completely.
4. Roll out pastry dough thin & cut 3/4 of it to fit individual round, oblong or square pie tins. Line tins with dough & fill about 3/4 full with meat filling. Cut lids from remaining dough, dampen edges, put into place .
5. Cut a vent in the top of each pie for steam to escape. Chill for 15 minutes, then brush with beaten egg. Bake in a pre-heated hot oven (200 C / 400 F) for 25 minutes or until pastry is puffed and golden. Serve with tomato sauce (ketchup).

"God has given us eternal life,
and this life is in his Son."
1 John 5:11



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Puzzles and Fun

More recently in Australia, instead of the rabbit, the Bilby is considered to be one of the major symbols associated with Easter festivity. The reason of bunny rabbit being replaced by Bilby is that, the bunny rabbit is reported to have destroyed the agricultural crops.

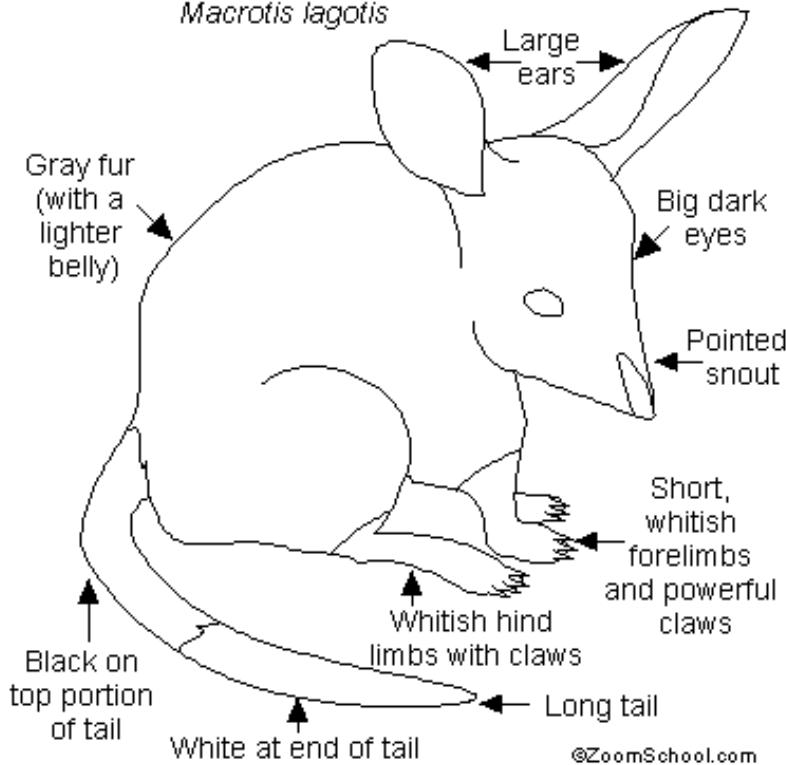


Picture from: www.rsbcs.anu.edu.au

In Australia, Easter is celebrated in the autumn season unlike other Northern hemisphere countries, where Easter falls in the springtime.

Bilby or Rabbit-Eared Bandicoot

Macrotis lagotis



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Birthday Candles Read: Romans 8:35-39

Jenny was so excited that she could hardly sit still as she waited, eyes closed, for Mom to bring in her birthday cake. "Okay, sweetie! Open your eyes!" said Dad at last. Jenny blinked as her eyes adjusted to the light created by the glowing candles on top of the most beautiful birthday cake she had ever seen! Nine colourful frosting angels each held a flickering candle. "Make a wish and blow the candles out!" said Dad with a smile.

Closing her eyes again, Jenny made a secret wish that all her days would be as happy as this one! She opened her eyes and blew out the candles. But as she reached for the cake knife, she saw that, somehow, every candle had started burning again! "Look! The candles!" exclaimed Jenny. "I thought I blew them out, but they all started up again!" Dad tried not to laugh. "Better blow them out again, Jenny!" suggested Mom. Jenny took a deep breath and blew extra hard this time. Once again all the candles went out, but as she watched, one by one they sparked and soon were burning again. Jenny was speechless! Her father burst into laughter. "Got ya, Jenny," he teased. "We put special candles on your cake! They're made so that no matter how hard you try to blow the light out, it will always come back!"

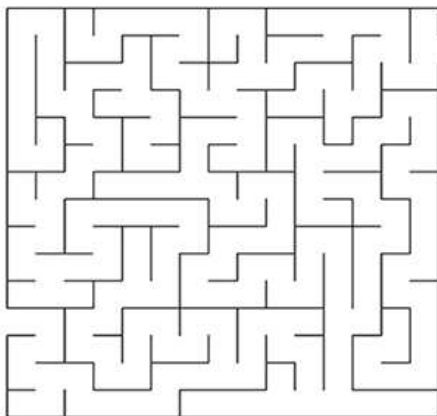
"Sort of like the light that burns within us when we know Jesus as Saviour," said Mom. "No matter how Satan tries to blow it out, God never allows it to go out." Both Jenny and Dad tried to blow the candles out a few more times. They laughed together as the lights kept coming back.

How About You?

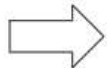
Are you a Christian? If so, you were chosen by God as His "special candle" to share His light-Jesus-with others. Have you been doing that? Satan would like to put your light out, but he can't. God won't let anything separate you from Himself. Thank Him for that, and let your light shine brightly for Him every day!



CAN YOU FIND THE WAY TO KING JESUS?



Start Here



Above him was a sign that said, "This is the King of the Jews." Luke 23:38