

ESTHER: WEEK 5

Find the story of Esther in a children's bible or find the book of Esther in a bible and read Esther chps 7 & 8

- 1, What was the king willing to give Esther?.....
- 2, What did Esther ask of the King?.....
-
-
- 3, What had Haman prepared for Mordecai?.....
-
- 4, What happened to Haman?.....
- 5, What did the king give to Mordecai?.....
- 6, In chp 8 v 5 what did Esther ask the king?.....
-
- 7, What happened to the jews?.....
-

Memory verse:

You have turned my mourning into joyful dancing. You have taken away my clothes of mourning and clothed me with joy.
that I might sing praises to you and not be silent.

Psalm 30 v 11-12

The memory verse on page 1 we may read and feel that does not apply to us at the moment but we can hold onto it as a promise from God that he will turn our sadness to rejoicing.

Write down some of the things you are missing and finding hard at the moment and tell Jesus about them.

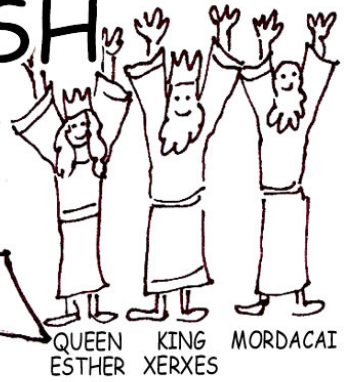
BibleWise

Find the Difference, Queen Esther Saves Her People

Queen Esther talks to the King to save her people. Find what is different in each picture.



FINISH



†
GO BACK
& TRUST
THE LORD!
†

PLEASE
HELP ME
GOD.

†
GO BACK
& PRAY TO
GOD FOR
HELP!
†

†
GO BACK
& SAY "YES"
TO THE
LORD!
†

START



**HELP QUEEN ESTHER
SAVE HER PEOPLE!!**



Esther hosted 2 dinner parties for Xerxes and Haman. At the second, she revealed that she was Jewish and asked Xerxes to stop Haman from killing her people. Xerxes had Haman killed instead. Esther was a very brave hero! - **Esther 7**

Craft

Materials needed:

Paper plate, scissors,
crayons/pens

1, Fold a paper plate in half and cut like a pizza but not all the way to the edge.

2, Open up the paper plate to make the cuts along the creased part.

3, Colour and decorate the plate.

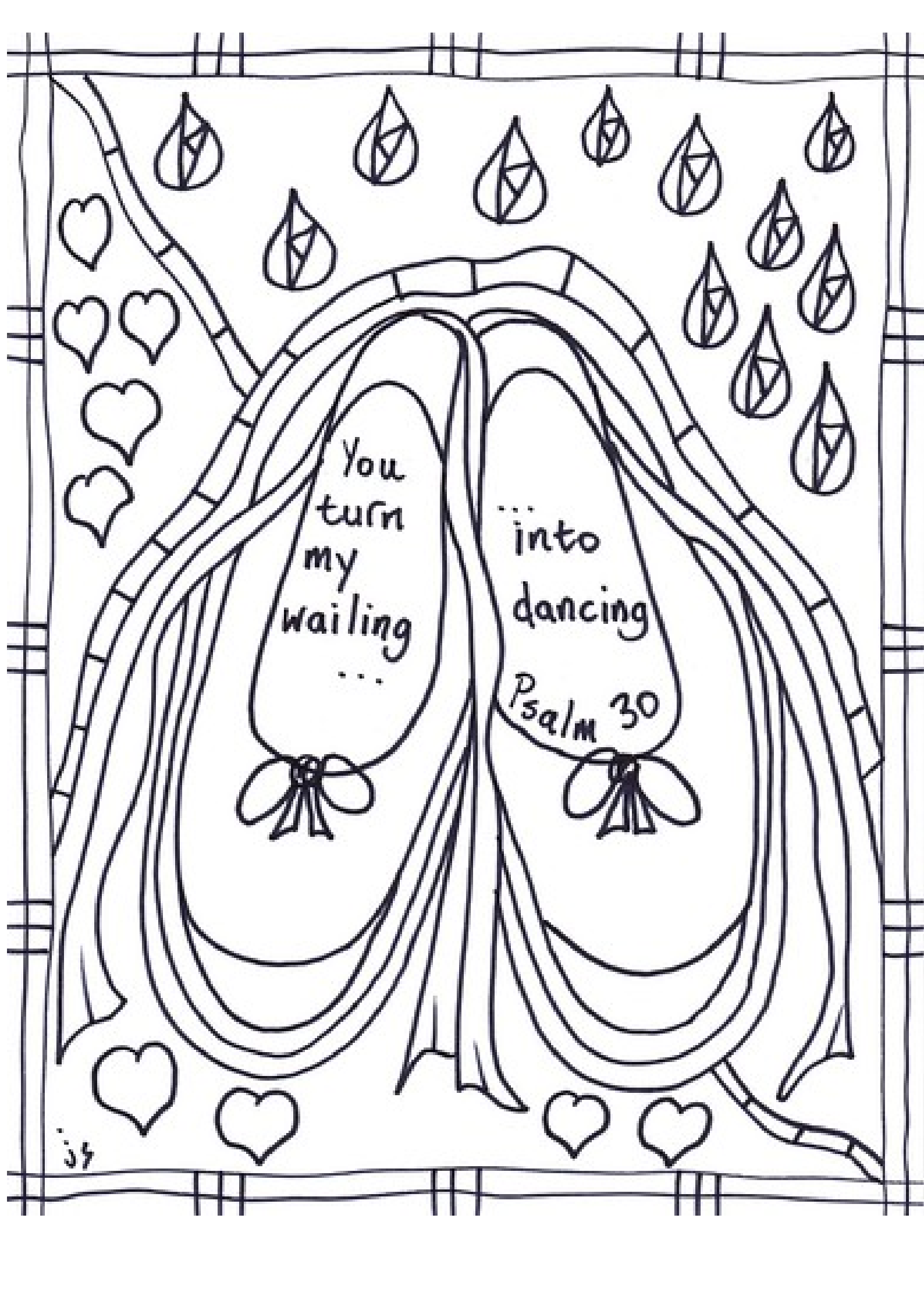
4, To make the crown stand up fold the triangles up

5, Colourful buttons could be glued to the points

6, you could write a bible verse to stick onto the rim
- how about Esther 4:14

You may have been
chosen to be queen for
such a time as this!





You
turn
my
wailing
...

...into
dancing

Psalm 30

BISCUIT PLATES FOR ESTHER'S BANQUET!

Sainsbury's

Easy biscuits

Save this classic biscuit dough as your go-to recipe

Ready in	Cooking time	Prep time	Makes
24 minutes	14 minutes	10 minutes, plus chilling	20 - 30 biscuits

Method

- 1 In a large mixing bowl, use an electric whisk to cream the butter with the sugar until well mixed and just creamy in texture. Do not overwork, or the biscuits will spread during baking.
- 2 Beat in the egg until well combined. Add the flour and mix on a low speed until a dough forms. Gather the dough into a ball, wrap in cling film and chill for at least 1 hour.
- 3 Preheat the oven to 190°C, fan 170°C, gas 5. Put the dough on a lightly floured surface and knead briefly, then roll out to 3mm thick. Cut, by hand or with cookie cutters, to your desired shape. Using a palette knife, transfer the biscuits to a baking tray lined with baking parchment.
- 4 Bake for 12-14 minutes, depending on the size of your biscuits, until golden brown at the edges. Remove from the oven and transfer to a wire rack to cool.

Ingredients

- 200 g unsalted butter, softened
- 200 g white caster sugar
- 1 medium egg, lightly beaten
- 400 g plain flour, plus extra for dusting

Nutritional Details

Each serving provides



% OF THE REFERENCE INTAKES

Typical values per 100g. Energy 1895kJ/453kcal

Each serving provides

234g carbohydrate | 0.6g fibre | 24g protein

