

Jesus, the Light of the World, as we celebrate your birth, may we begin to see the world in the light of understanding you give us.

As you chose the lowly, the outcasts, and the poor to receive the greatest news the world had ever known, so may we worship you in meekness of heart. May we also remember our brothers and sisters less fortunate than ourselves in this season of giving.

Amen.



Christmas Mass Times

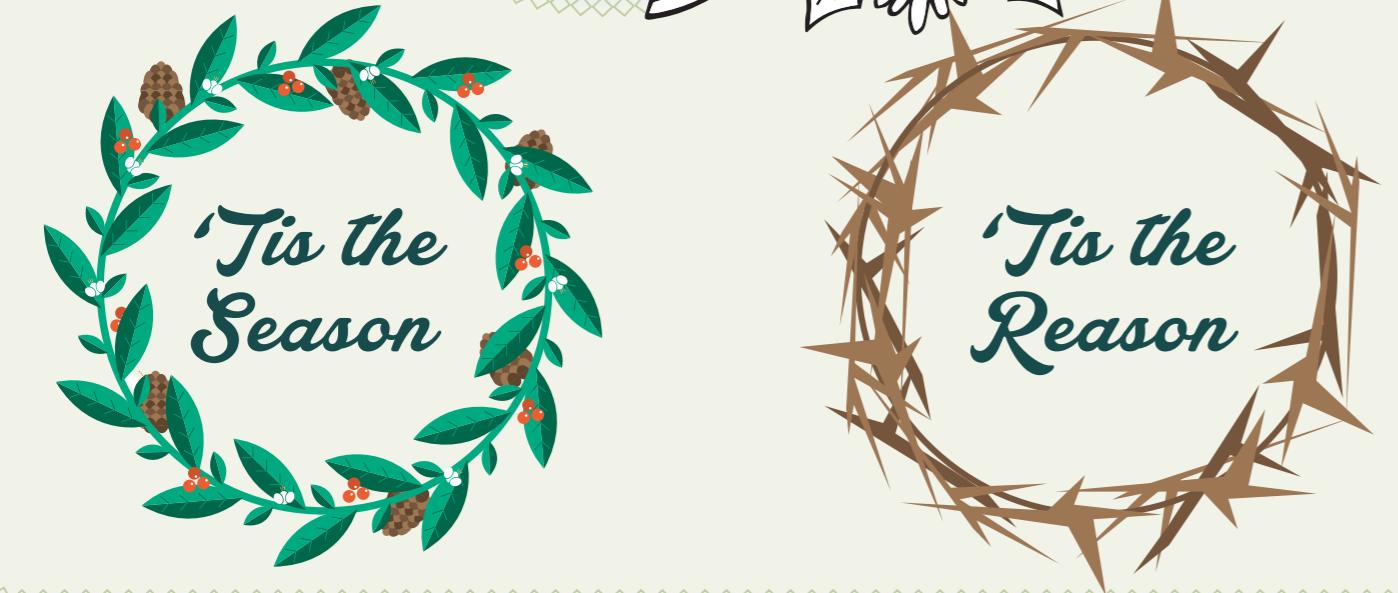
FRIDAY
24th December

6:30pm | 9:00pm | Midnight

SATURDAY
25th December

9:00am

*Christmas Carols at all Masses 15 mins before commencement.



ST PETER'S CATHOLIC PARISH

Rochdale ◊ Springwood

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Message from Fr Baiyi

WELCOME TO ST PETER'S CATHOLIC PARISH TO CELEBRATE CHRISTMAS, A WONDERFUL CHRISTIAN FEAST.

Every year, as Christmas approaches, we become more excited. By getting together to celebrate the birthday of Jesus, God's abundant love for us will be understood better and felt more deeply. Hopefully we will try harder to love God back by loving each other and this will make our relationship with God closer and stronger.

Because of sin, human beings are easily disorientated both as a whole and as individuals. So often we forget that we come from God and we will return to God. Living a life without properly understanding its meaning can easily lead us into trouble and danger, and even worse, to eternal death. To lead a full life and to get to its destination, we need to discover where we are now, and the right path we should take at this moment.

As we all might have experienced, once we become lost, it is very difficult to find out where we are, let alone the right path to continue the journey. At that moment, what we hope for most is that someone who knows the situation can come to us and bring us out in person. Many years ago, I had just received my driver's license. Once, when I was driving to the home of one of my friends, I became totally lost. At that time, I found it difficult

This year has been a year of revival – for both the church and Rochdale youth. We have been able to grow both in size and in our sense of community and belonging. Regular social and formation events have been run, the first St Peter's Ignite conference cohort was formed, we ran our first ever young adults retreat and we have become a more visible part of the running of the parish with our first ever youth-led Masses and Alpha program. We have also become known throughout the Archdiocese as having a strong youth presence with our youth team being recognised with an award at the youth leaders end of year celebrations.

If you haven't yet joined us for one (or all) of our events I really encourage you to reach out over the season of Christmas and

to use the city directory. Also, GPS was not as popular or as easy to attain and use as it is now. I was feeling so lonely and desperate. I called my friend but I just couldn't understand the instructions he gave me. Eventually, my friend decided to come to me by taxi and bring me to his place in person. Once he sat next to me, I felt so relieved.

In some sense and to some extent, we can each be spiritually lost and stuck somewhere unfamiliar. To find our way out of the confused situation, we do need to have someone who we believe can help us out and in whom we trust. That person is Jesus. He really knows who we are, where we are now, to where we should go and how we can get there. Jesus can teach us everything about life and lead us to our dream home. Most importantly, Jesus is happy to accompany us at all times in person. As he said, "I am with you always, to the end of the age" (Matthew 28:20). Also, his name is "Immanuel", which means, "God with us" (Matthew 2:23b).

Dear friends, Jesus is the master of life. If we follow him, we will arrive where we are intended to be. His birthday means that he is already here with us in person on earth, ready to bring us out of this place, a confused one to many. Now we should feel very relieved, just as I did when my friend sat next to me. That is why Christmas is so important to us and we should celebrate it every year. I wish each of you and your loved ones a blessed and fruitful Christmas.

From the Youth Coordinator , Olivia

into the new year. We were not designed to do this faith thing alone, we are a church and a people designed for community.

Our hope is that with each event we run, each conversation we have or every memory we create we can show the face of God to all. We have had such a fun year and can't wait for all that next year will bring. From all of us at the Rochdale youth, we wish you a Merry Christmas and a Happy New Year. God bless.

If you would like to attend any of our high school or Young Adult group activities, get in touch with us by emailing **youth.stpetroch@bne.catholic.net.au** or follow **@rochedaleyouth** on Instagram for info about upcoming events.



Christmas AROUND THE WORLD



क्रिसमस की बधाई

Krismas kee badhaee
(Merry Christmas)

A Christmas tradition that a typical Christian family upholds in India is creating a handmade star lantern. The star is symbolic as it represents the shine of God's light to the world, and the coming of the birth of Jesus.



Suba Naththal-ak Wewa

(Merry Christmas)

In Sri Lanka, Christmas season starts on 1 December when people let off fire crackers at 12midnight! The festive season concludes with the feast of the Three Wise Kings on 6th January.



Buon Natale

(Happy Christmas)

In the past, Italians gave presents on the feast of the Epiphany. The legend is that "La Befana" or the witch, brought good children presents and naughty children got a piece of coal in their stocking.



Wesolych Swiat

(Merry Christmas)

The Polish tradition is all the family go to church and then go home and there are 12 different dishes of food on the table (these represent the 12 apostles)



Frohe Weihnachten

(Merry Christmas)

The highlight of Christmas in Germany is Christmas Eve. After a traditional meal, family gather around the tree to open the gifts which the Christ Child has delivered. At midnight everyone celebrates mass.



聖誕快樂

Sheng Dan Kuai Le
(Happy Christmas)

In China, the only focus of the Christmas celebration is to attend Mass in the church which is decorated with a beautiful crib, Christmas tree, and lighting. This is followed by quiet prayer at home.



Feliz Navidad

(Merry Christmas)

In Argentina, the family gathers on Christmas Eve. After Mass, a very late but large dinner is shared. A Christmas Day sleep in is generally observed and another reunion occurs at lunch to consume all the leftovers.



Stastne a vesele Vianoce

(Merry Christmas)

In Slovakia, all plates on the Christmas Eve table must have at least some food left on them at the end of dinner. This means that your next year will be prosperous and plentiful.



Selamat Hari Natal

(Merry Christmas)

In Malaysia, each church has carolling groups. Parishioners invite them over during their open houses so guests can enjoy the music and cheer.

ARE YOU WONDERING ABOUT YOUR FAITH OR THINKING ABOUT BECOMING A CATHOLIC?

Our Parish of St Peter's (at Rochedale) is a living story of welcoming new members to begin and continue their journey of faith in the Catholic tradition. You are welcome to 'Come and See'. Please contact the Parish Office to arrange a meeting as your first step to hear about the support our Parish can offer you. We are companions on your journey. Phone: **33414421** | Email: **stpetroch@bne.catholic.net.au** | Website: **www.stpetersrochedale.org.au**



Recipe

Fruit Pastry

BY MEGAN CARROLL

This a delicious recipe that makes 12 fruit pastries! A lot of the steps can be done in advance, so all you will need to do is bake them half an hour before you want to serve them. Canned fruit is softer and quicker to use for this recipe, so keep that in mind if you want to use the fresh stuff. See the end of the recipe for other fruit ideas if apricots aren't your favourite fruit.

Ingredients:

FOR THE PASTRY CREAM:

1 cup (240ml) milk
2 tbsp (25g) sugar
1 tbsp vanilla extract
2 egg yolks
2 tbsp (15g) cornstarch
1 tbsp (15g) butter

FOR THE PASTRIES:

3 sheets of puff pastry, (thaw just before use)
1 large can of halved apricots (you'll need 24 apricot halves)
1 egg, beaten (egg wash)
1/4 cup (60 ml) Apricot Jam (optional, but recommended!)

Method:

PASTRY CREAM (can be done the day before, as it needs time to cool)

- In a medium saucepan, gently mix the milk, sugar, and vanilla extract together. Heat over a low heat undisturbed until it begins to simmer (bubbles should start to form around the edges of the pan). Remove from heat immediately to cool slightly.
- In a large mixing bowl, whisk egg yolks and cornstarch until smooth and a pale yellow paste forms.
- Slowly add some of the milk mixture to the paste and whisk until combined. Continue until all the milk and paste have been combined and the mixture is smooth.



4. Return the mixture to the pot and heat over a medium high heat, whisking all the while until it begins to thicken.

5. Once it has reached pudding-like consistency (about the thickness of smooth mashed potato), whisk in the butter.

6. Remove from heat and transfer the pastry cream to a shallow bowl and cover with clingwrap. (Make sure the clingwrap is touching the entire surface of the pastry cream, or else a film will form).

7. Place in the fridge overnight or until completely cool. If you need it quickly, place in the freezer for 30 minutes but don't forget about it! Thawing it will take even longer.

FRUIT PASTRIES

- Preheat oven to 200°C (fan forced)
- Once the pastry is thawed, place them on a lightly floured surface or put down some baking paper. Then, cut each sheet into 4 equal squares.
- Drain the apricots of syrup and place to the side.

4. Spread about 1 to 1 ½ tablespoons of pastry cream diagonally in the centre of the puff pastry square. Don't spread it all the way to the edge! Repeat for all pastry squares.

5. Place an apricot half cut side down at the edges of the pastry cream to form a line. Repeat for all pastry squares.

6. Brush the perimeter of the pastry squares with the egg wash. Then take the two-outer points of the square (the non-apricot corners), at the sides and bring them towards the centre, folding one over the other and brushing seal with the egg wash to affix it together. Brush the outer pastry area with egg wash as well.

7. At this point, pastry cream should not be visible when you fold this up, only apricots should be visible.

8. Gently transfer to a baking tray lined with baking paper.

At this point you can bake them immediately or place them in the fridge for a few hours (or overnight) until needed!

9. Place the pastries into the oven for 20-25 mins or until golden brown and puffed up. Allow to cool slightly.

OPTIONAL GLAZE:

- While the pastries are baking, place the apricot jam in a saucepan over a medium low heat to melt the jam and liquefy. Be careful! This will be very hot.
- Brush the jam on the pastries and apricots to create a shiny surface. Transfer to a platter and serve immediately and enjoy!

OTHER DELICIOUS COMBINATIONS:

- Canned apple slices with an added sprinkle of cinnamon sugar over the fruit and pastry cream before it's folded
- Mango
- Canned mandarin segments with a lemon-lime jam glaze (personal favourite!)
- Cherries with a light sprinkle of small choc chips before folding