

# Kids' Learning Club Newsletter

2020 January - March

## KLC services under anti virus attack

Under the current outbreak of coronavirus, our centre was closed from Jan 29, and all services were temporarily suspended. For KLC, we offer material supports to families by the distributions of anti-virus packs as well as dried food. We hope that this could lessen the financial burden of the families.

Besides, we understand the concerns of the families on how to take care of their kids at home when the kids are not attending school. When they are taking online lessons, which are quite difficult for their parents in terms of data usage, mastering the skills in internet usage, and also monitoring the kids' homework themselves. We appeal for help here from readers of KLC about prayer, donations or sharing knowledge and experience of how to extend help to those underprivileged families. Please call 25489056 or send your ideas to [enquires@sbsb.org.hk](mailto:enquires@sbsb.org.hk).



The families and kids received anti-virus packs as well as dried food such as oil, rice, canned food, cup noodles and biscuits at our centre.

## Prayer items

1. Pray for the coronavirus to recede as soon as possible.
2. May God comfort the sick and their families
3. May God protect the health of the civil servants and the medical staff
4. May God protect the underprivileged families and their family lives
5. May God bless KLC kids, their families and the kids' studies and their health
6. We are facing serious deficit this year but we decided to cancel the flag selling on the street on April 18 due to the virus attack. May God provide sufficient financial support from donors and bless our April 18 flag day Gold flags income

## Anti virus soup recipe

### Ingredients:

One whole chicken

15-30 cloves garlic, minced or crushed (I used about 1 1/2 bulbs)

1 Tbs. salt

3-4 fresh thyme sprigs

fresh rosemary sprigs

cayenne pepper, about 1 tsp.

ground black pepper



### Steps:

1. Throw all of that in a big pot.
2. Pour a couple boxes or cans of chicken broth over the top, then top it off with water so that the chicken is completely covered. You can also use only water if you like. Cook it on the stove top until the chicken starts to fall apart. Then remove the chicken and strain the broth a bit, getting out the long stems from the spices and all the chicken bones. Set the chicken aside to cool a bit.
3. Now you'll want to add some veggies. You can use some carrots, onion, a stalk of celery and a fennel bulb. You can also add leeks and red pepper. Chop the veggies and saute them in oil until tender. If you have it add some salt and pepper. Add the veggies into the pot of broth and simmer for a while. I added about 6 cups of water to the broth at this point. It had really cooked down and was very rich.
4. Take the chicken off the bones and chop it up. Add it back into the soup. Add in a can or two of diced tomatoes. You can also add frozen green beans, peas, zucchini, flat leaf parsley.