

## Holy Days at Home

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### **September 8: The Nativity of the Blessed Virgin Mary**

“She is the flower of the field from whom bloomed the precious lily of the valley. Through her birth the nature inherited from our first parents is changed.”

--St. Augustine of Hippo



- Story
  - Loyola Press Saints stories for kids: <https://www.loyolapress.com/our-catholic-faith/saints/saints-stories-for-all-ages/birth-of-mary>
  - *Mary* by Brian Wildsmith; beautiful picture book of the life of Mary
  - *Hail Mary* by Roche; lovely illustrations depicting of the life of Mary and Jesus, perfect for the toddler and preschooler set up
- Prayer

#### **SONG: Mary the Dawn**

*Mary the Dawn, Christ the Perfect Day;  
Mary the Gate, Christ the Heav'nly Way!  
Mary the Root, Christ the Mystic Vine;  
Mary the Grape, Christ the Sacred Wine!  
Mary the Wheat-sheaf, Christ the Living Bread;  
Mary the Rose-Tree, Christ the Rose Blood-red!*

*Mary the Font, Christ the Cleansing Flood;  
Mary the Chalice, Christ the Saving Blood!  
Mary the Temple, Christ the Temple's Lord;  
Mary the Shrine, Christ the God adored!  
Mary the Beacon, Christ the Haven's Rest;  
Mary the Mirror, Christ the Vision Blest!  
Mary the Mother, Christ the Mother's Son.  
Both ever blest while endless ages run.*

**READING** *See Isaiah 11:1-3*

A shoot shall come out from the stock of Jesse,  
and a branch shall grow out of his roots.  
The spirit of the Lord shall rest on him,  
the spirit of wisdom and understanding,  
the spirit of counsel and might,  
the spirit of knowledge and the fear of the Lord.  
His delight shall be in the fear of the Lord.

**RESPONSORY**

The Lord has chosen her,  
his loved one from the beginning.  
- The Lord has chosen her,  
his loved one from the beginning.

He has taken her to live with him,  
- his loved one from the beginning.  
Glory to the Father and to the Son and to the Holy Spirit.  
- The Lord has chosen her,  
his loved one from the beginning

**Hail Mary**

- Coloring Page
  - From *Catholic Playground*: <http://www.catholicplayground.com/nativity-blessed-virgin-mary-coloring-page-september-8th/>

- Activity: Birthday bouquet for the Blessed Mother

Supplies: construction or printer paper, markers or crayons, scissors, glue or tape

Prep: Cut flower shapes out of construction paper or plain printer paper. Cut out stems, too, if you like. You can pre-assemble the flowers and stems, or let the children glue them together. Take it a step further, maybe for older children, and cut out individual petals for the children to put together.

Before you begin your celebration, talk as a family about what kinds of spiritual gifts you can give our Blessed Mother. What actions or prayers can you offer as gifts? Encourage them to think of acts of love and kindness, virtues to remember, or prayers to offer. These are the things Mary would want as birthday gifts. Have the children draw or write their birthday offering onto a flower (or their petals), with the intention that they will, actually, offer that gift!

Color or decorate the flower as you wish. Fix each person's flower on a single piece of paper to form a bouquet for Mary!

- Treat

For the treat today, since it is a birthday celebration, do some kind of cake: Cake mix, store bought, homemade, cupcakes: whatever you *can* do. We make a chocolate cookie cake around here on September 8th, and add blue and white M&M's to the batter. We call it the "Mother Mary" cake.

## **Mother Mary Cake**

Adapted from LilLuna.com <https://lilluna.com/cookie-bars-recipe/>

### Ingredients:

½ cup butter  
1 cup brown sugar  
1 egg  
1 tsp. vanilla  
1 cup flour sifted  
½ tsp. baking powder  
½ tsp. salt  
⅛ tsp. baking soda  
½ cup chocolate chips  
½ cup blue and white M&Ms (or a bag of regular M&Ms.)

### Directions:

1. Preheat oven to 350. Grease a 9" cake pan
2. Melt butter in a medium microwave safe bowl, let cool.
3. With a hand mixer, mix in brown sugar, egg, and vanilla.
4. In a separate bowl, mix together flour, baking powder, salt and baking soda. Gradually incorporate dry ingredients into wet until dough forms.
5. Pour batter into a greased 9" round cake pan. Top with chocolate chips and M&Ms.
6. Bake for 20-25 minutes. Enjoy!