

November 2020

Good Shepherd Families: Please remember that these Activities are meant for you and your loved ones to pick and choose which ones work the best for your family. They are meant to be fun and to help bring everyone together. Don't forget to take pictures/videos of your family working on these projects! We want to hear from you!

Week 1

November 1-7, 2020

Micah 3:5-12

Psalm 43

1 Thessalonians 2:9-13

Matthew 23: 1-12

Matthew 23:1-12

¹Jesus said to the crowds and to his disciples, ²“The scribes and the Pharisees sit on Moses’ seat; ³therefore, do whatever they teach you and follow it; but do not do as they do, for they do not practice what they teach. ⁴They tie up heavy burdens, hard to bear, and lay them on the shoulders of others; but they themselves are unwilling to lift a finger to move them. ⁵They do all their deeds to be seen by others; for they make their phylacteries broad and their fringes long. ⁶They love to have the place of honor at banquets and the best seats in the synagogues, ⁷and to be greeted with respect in the marketplaces, and to have people call them rabbi. ⁸But you are not to be called rabbi, for you have one teacher, and you are all students. ⁹And call no one your father on earth, for you have one Father—the one in heaven. ¹⁰Nor are you to be called instructors, for you have one instructor, the Messiah. ¹¹The greatest among you will be your servant. ¹²All who exalt themselves will be humbled, and all who humble themselves will be exalted.”

Prayer of the Day:

O God, generous and supreme, your loving Son lived among us, instructing us in the ways of humility and justice. Continue to ease our burdens, and lead us to serve alongside of him, Jesus Christ, our Savior and Lord.

Amen.

The Take Away: *from Pastor Wes*

Today, Jesus is telling us, once again, that our actions should match our words. Apparently, some of the religious leaders of his day loved to be in charge, telling people what to do, and how they should live. The problem was that they didn't always take their own advice. They studied the Bible and knew all about the way God wanted them all to live and treat each other, but they didn't always follow God's teachings themselves. Jesus reminds us all that we should never try to judge others for the way they may live or believe, but that we should always try extra hard to follow his teachings in our own lives. What are those teachings? Love God. Love each other. Be kind. Help others. We should never look down on other people, and we should always ask God for forgiveness when we mess up. And you know what? When we ask God to forgive us, He hears us, reminds us that He loves us, and says, “I forgive you! Get out there and keep trying! I'm always with you!”

Lesson Connection:

Science/Nature:

Being kind is not limited to humans, being kind to nature is also important. There are many activities that can be done for nature to show kindness.

1. Build a homemade bird feeder using sticks, bark, twine and other natural items from your yard or the woods. Create the small shelter and keep it stocked with seed for the birds (and other critters who might find it). Remember that winter is coming and the animals need to prepare.



2. Ask to see if you and your children might volunteer to read a book to a shelter dog or cat. These animals don't have the advantage of having a loving family, YET, so maybe you can help make their day a little special.

STEM:

Materials Needed:

- rice
- rocks
- coins
- corks
- marshmallows
- peppercorns
- large bowl filled with water
- Table with a water proof table cloth/counter/or outside if weather permits.

Extra Fun: Create a scavenger hunt by putting the materials inside plastic eggs and hiding them all over your house and/or yard.

Instructions:

1. Talk about the Bible Story for the week and how judging others can be hurtful. Instead of hurting others we should practice kindness ALWAYS!!
2. Discuss what each item in the experiment is meant to represent.
 - If we are talking about our community, our world, and how our actions impact our community and our world, what do each of these objects represent?
 - The bowl represented our community.
 - The table represented our world.
 - The water represents the people and places within our community.
 - Each item we chose represents an act of kindness.
 - Talk about examples of each type of kindness:
 - Small items (grains of rice, peppercorns, blades of grass, etc.) were all small acts of kindness. These could be kindnesses as simple as smiling at a passing friend or stranger, holding a door for someone, sharing a toy, etc.

- Medium-sized items (marshmallows, corks, coins, etc.) represent more effortful acts of kindness, but nothing extremely large. For example, this could be making a donation to your school fundraiser, writing cards for hospitalized children, helping take out the trash or do unprompted chores, etc.
- And then we got to the rocks and larger items. These types of kindnesses could be volunteering at a retirement facility, organizing or putting together school fundraising items, donating or making bags for the homeless, etc.

3. Conduct the “experiment.”

- Have your kids pick one item to throw into the bowl of water. Talk about what happens.
 - The item created ripples in the water.
 - How big were the ripples?
 - Was there a splash?
- Now try throwing 2-3 of each item into the water at the same time and ask the same questions again.
- Finally, try throwing handfuls of each item into the water and, again, revisit the questions.

What was learned:

- Talk about how **even single, simple acts of kindness can create a ripple that can spread throughout a community**. One act of kindness can cause happiness in a single person. But, because that one person feels happier, she or he is now more inclined to do something kind for someone else. He or she wants to pass that happiness on to others, too!
- When we threw in the medium-sized objects, we noticed that more people, more members of the community, were affected by the act of kindness. They felt the effects and the effects were passed on more quickly!
- With the large objects, a HUGE impact on many people, that even spilled out onto the rest of the “world” could be observed! The ripple traveled even faster and bigger.
- When we start throwing in many small, simple acts of kindness all at once, they can start to add up and have the same impact as the BIG acts of kindness. **Small acts of kindness, especially when done on a regular basis, are just as important and make as big an impact as those large ones!** They create as big a splash and as many ripples as one large act of kindness. Such an important thing to remember.

Arts/Crafts:

All Ages: Make a Kindness Poster.

Materials-

Poster Board (you choose the size)

Magazines/Newspapers/pictures from online search showing kindness

Markers

Glue

Instructions-

Let your kids (all ages) brainstorm a list of kindness slogans or look some up online. (Example: One act of kindness won’t change the world, but it may change one person’s world.) Using markers (or printed out) make the kindness slogan the center of the poster and then decorate to illustrate that slogan. Hang up the poster in a prominent place in your home so it can be read daily!

Cooking:

Kid Friendly:

Heart Shaped Rice Crispy Treats

Ingredients:

- 3 Tablespoons butter
- 1 package (10oz) marshmallows
- 6 cups Rice Cereal

Directions:

1. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.
2. Add rice cereal. Stir until well coated.
3. Using butter spatula or wax paper evenly press mixture into 15 x 10 x 1-inch pan coated with cooking spray. Cool slightly. Using cookie cutters coated with cooking spray cut into desired shapes. Decorate with frosting and/or candies. Best if served the same day.

Historical Cooking Challenge:

Recipe found at www.homesteadlady.com and it is called Daniel's Gut. It refers to passages in the book of Daniel where Daniel basically does a 10-day "cleanse". Here is the actual recipe but we would certainly recommend going to the website and reading the full article. Enjoy!!!

This is a very mix and match recipe and it has evolved in our house over the years. You can change any of these ingredients to suit your family's tastes as long as you keep the ratio of dried beans and grains to liquid about the same. The add-ins and add-ons are completely optional and you can come up with your own. I've tried to keep the suggestions here as Biblically accurate as possible. However, dinner isn't scripture, so feel free to experiment and find what will nourish your body tonight. In fact, feel free to eat this for breakfast, if you're looking for a non-sugary meal!

Ingredients

- 12 oz usually about one bag or 1 1/2 cups mixed dried beans like pinto, black and navy
- 12 oz lentils and/or split peas
- 1 cup whole barley and/or wheat an ancient variety like spelt or kamut, if you want to stay authentic
- 1/2 cup millet amaranth or even quinoa
- 1 tbsp whole mustard or 2 teaspoons powdered mustard
- 1 tsp tumeric
- 1 tbsp minced garlic
- 1 tsp coriander
- 2 bay leaves
- 1 tsp cumin
- Water
- Sea Salt
- 2 cups Bone broth or vegetable broth optional
- Toppings like chopped leeks sliced olives, sautéed garlic, freshly chopped dill or mint, chopped nuts, chopped dates, fresh pomegranate, dried figs, raisins, fresh milk cheeses like feta, grilled or sautéed meats
- Unleavened bread like naan or tortilla for scooping

Instructions

1. The first step is to pre-soak all grains and legumes the night (or at least six hours) before meal preparation. I recommend keeping the legumes in one bowl and the grains in another. If you're using quinoa or amaranth, I suggest you soak them in separate bowls.
2. After soaking, rinse the contents of each bowl and place into a slow cooker insert or a large soup pot - reserve the quinoa or amaranth, if using. Be sure to rinse the legumes and grains until the water runs clear and there are no longer bubbles (especially on the quinoa and amaranth).
3. Pour the broth over the beans and grains, if using.

4. Cover beans and grains in water and add a pinch or so of sea salt. Cook on low heat until the beans and grains begin to soften. Cook times will vary, but plan on several hours. I like to use my slow cooker so that I don't end up scorching the pulse mixture as it cooks.
5. Add the mustard, turmeric, garlic, coriander, cumin and bay leaves. Feel free to play around with the amounts - I often change them depending on my mood and even the season of the year. Sometimes I even add a cinnamon stick or some anise. Go crazy.
6. Add the quinoa and amaranth, if using, and another cup of water or broth. Simmer a half hour to an hour. Stir occasionally and keep your eye on the moisture level. You may like your pulse a little on the dry side, or you may enjoy eating it more like soup. If you prefer it dry, strain (if needed) and serve your pulse when the beans have reached the desired consistency. If you prefer the pulse more like soup, keep your liquid level just above the pulse and simmer until the spices have mingled well and the pulse has reached the desired consistency.
7. Serve hot and top with any of the above ideas.

Recipe Notes

You can prepare this recipe in a slow cooker (my preferred method) or on the stove top.

You can also add rice to this mixture but it can mess up your moisture and be a pain in the pattooty. If you want to eat rice with your pulse, I suggest you prepare it separately. You may also prepare the wheat and barley on the side, if you prefer. You can also omit the grains altogether if you want to go gluten free.

If you want a vegetarian evening, don't use bone broth.

Service:

1. Good Shepherd will be hosting about a dozen homeless men in our facility for two weeks prior to Thanksgiving. Your family can bake goodies for these men, prepare a toiletry bag of basic necessities for them, and/or sign up to prepare a meal and deliver it to the church (the sign-up list is in the narthex or you can contact Pastor Wes or Guy French).

Week 2 November 8-14

Amos 5: 18-24

Psalm 70

1 Thessalonians 4:13-18

Matthew 25: 1-13

Matthew 25:1-13

[Jesus said to the disciples:] ¹“Then the kingdom of heaven will be like this. Ten bridesmaids took their lamps and went to meet the bridegroom. ²Five of them were foolish, and five were wise. ³When the foolish took their lamps, they took no oil with them; ⁴but the wise took flasks of oil with their lamps. ⁵As the bridegroom was delayed, all of them became drowsy and slept. ⁶But at midnight there was a shout, ‘Look! Here is the bridegroom! Come out to meet him.’ ⁷Then all those bridesmaids got up and trimmed their lamps. ⁸The foolish said to the wise, ‘Give us some of your oil, for our lamps are going out.’ ⁹But the wise replied, ‘No! there will not be enough for you and for us; you had better go to the dealers and buy some for yourselves.’ ¹⁰And while they went to buy it, the bridegroom came, and those who were ready went with him into the wedding banquet; and the door was shut. ¹¹Later the other bridesmaids came also, saying, ‘Lord, lord, open to us.’ ¹²But he replied, ‘Truly I tell you, I do not know you.’ ¹³Keep awake therefore, for you know neither the day nor the hour.”

Prayer of the Day

O God of justice and love, you illumine our way through life with the words of your Son. Give us the light we need, and awaken us to the needs of others, through Jesus Christ, our Savior and Lord.

Amen

The Take Away: *from Pastor Wes*

Here again Jesus is telling us one of his special stories, called a parable. Remember, this story didn't really happen, but it's kind of like a fable or a fairy tale, because Jesus is trying to teach us a lesson. What is he trying to teach us?? Easy! He's telling us to pay attention. He's reminding us that God is always giving us the opportunity to be kind to people or to help someone when we see they're suffering or in need. The five wise bridesmaids in the story kept their eyes open. They were waiting for the bridegroom and were awake when he showed up. In the same way, Jesus is saying that we should also be wise like those bridesmaids. There are so many ways we can help people and show them that God loves them and so do we. We just have to pay attention! When we keep our eyes open for the chance to show God's love to someone else, God always gives us the opportunity.

Lesson Connections:

Science/Nature:

Prepare, stay alert, pay attention!! These are all good things to remember during this time of year. Not only is the weather getting colder but we are also preparing for the start of Advent which will lead up to Christmas!! Our Natural world is changing-are we prepared? A great activity for this week might be to go through our yard and house and see what things need to be made ready for cold weather.

1. Is the garden pulled up/soil turned and ready for the cold?
2. Is the outdoor furniture put away?
3. Are the animals safely indoors at night when it gets cold?
4. Are the water hoses/spickets turned off and ready for freezing temps?
5. Have the heater filters been changed?

Activity:

All Ages:

Search and Find game. This is a great activity to do when the weather outside is a bit colder and everyone is cooped up inside (or if it is mild outside it can be done inside and outside). Make a list of items for members of your family to find. These items can be placed or hidden by you beforehand or occur naturally in your home or outside. Suggestions might be an orange leaf, a turkey, something round and red, something black and rectangle shaped. When the list is complete have everyone spread out individually to look for the items and write down on their sheet what they found that matched the description. When everyone is done, come together and discuss what they found and where they found them. Connect it to the Bible lesson this week about being alert, keeping your eyes open and looking for details where we might often overlook them. You can also add an extra step to this activity by discussing things God might want us to pay attention to like acts of kindness in our community, look for the helpers while watching the news or out running errands. When we pay attention, we can find wonderful things in this world.

Arts/Crafts:

Kindness Rocks:

Materials-

- Smooth River Rocks (found during a hike or purchased)
- Acrylic Paints in a variety of colors
- Paint Brushes
- UV Resistant Clear Spray Varnish (optional)
- Sharpie Pens in a variety of colors
- Outdoor Mod Podge
- Your Imagination!!

Instructions-

Pick the rocks of your choice and start painting. Think of happy, kind and uplifting designs and/or sayings to paint on your rocks. Let the paint dry then spray with the Acrylic Coating (make sure to spray outside!!) When the Coating is dry use the Sharpie pens to write nice words or saying on your rocks. The final step is to coat the rocks with the outdoor Mod Podge. Allow to dry completely (usually about 24 hours). When your rocks are all dry and ready, go spread them around your neighborhood, hiking trail, or in your general community to spread the joy!!



Cooking:

Kid Friendly:

Traditional Wedding Cookies

Ingredients:

- 1 ½ cups unsalted butter
- ¾ cup confectioners' sugar
- ¾ teaspoon salt
- 1 ½ cups finely ground almonds or pecans
- 4 ½ teaspoons vanilla extract
- 3 cups sifted all-purpose flour
- ⅓ cup confectioners' sugar for rolling

Directions:

Preheat oven to 325 degrees F (165 degrees C).

Cream butter or margarine in a bowl, gradually add confectioners' sugar and salt. Beat until light and fluffy. Add almonds and vanilla. Blend in flour gradually and mix well.

Shape into balls (or crescents) using about 1 teaspoon for each cookie. Place on ungreased cookie sheets, and bake for 15-20 min. Do not brown. Cool slightly, then roll in the extra confectioners' sugar.

Historical Cooking Challenge:

So what foods were served at a Wedding feast or banquet? Generally, it was similar to the foods people ate on a daily basis. The ancient people actually ate a rather well-balanced diet. Sugar was not a thing in the area and time of Jesus but they did use honey to sweeten foods. Bread was a staple of every day and often every meal. Common produce available was lettuces, cucumbers, garlic, leeks, figs, apricots, melons and olives. Wedding feasts often included meat, which was not a common food with the average person. Meat such as goat, lamb, pigeon and fish were the most often served at feasts and banquets. Cheese and yogurt, nuts and beans were also a large part of ancient people's diets.

For this week's cooking idea, choose a night to serve a variety of common ancient foods. Place a nice crusty loaf of bread, bowls of olives, dried fruit, goat cheese and maybe a simple broth (bone broth or vegetable broth) flavored with cumin and coriander with lentils. Olive oil with herbs is also a must for a meal like this.

Literature/Food Challenge:

Younger Children-Read the book "Stone Soup" by Marcia Brown (1947-based on a French Folklore tale). The story is about three hungry soldiers who outwit the greedy inhabitants of a village into providing them with a feast. This is a wonderful tale to share with kids about sharing and caring for everyone. After reading the book, talk about what the villagers put into the "Stone Soup" and maybe make your own "Stone Soup". Below are a couple simple recipes to try:

Beef/Barley Stone Soup:

Ingredients

- 1 onion chopped
- 1 garlic clove minced

- ½ head of green cabbage cut into bit sized pieces
- 2 carrots sliced
- 1 stalk celery sliced
- 2 cups cooked stew beef
- 6 cups reduced sodium beef broth
- ⅔ cup barley
- ¼ teaspoon dried thyme
- 2 tablespoons fresh parsley
- salt & pepper to taste

Instructions

Cook onions and garlic in oil over medium heat until softened.

Add remaining ingredients and bring to a boil. Reduce heat and simmer covered about 40-50 minutes or until barley is cooked.

Recipe Notes

Soup may thicken upon cooling, add extra broth (or water) to reach desired consistency.

Easy Chicken Rice Soup:

Ingredients:

- 3 c chicken broth
- 3 c water
- 1 medium onion, chopped
- 2 ribs of celery, chopped
- 2 medium carrots, chopped
- 2 c chicken, cooked and shredded
- ¼ rice

Instructions:

1. Combine broth, water, and chopped vegetables in a large pot over high heat.
2. Bring to a boil, then reduce heat to medium.
3. Simmer until vegetables are tender.
4. Return to a boil. Add chicken and rice.

Cook until rice is done

Service:

For a great service project this week, choose an area around your neighborhood to pick up litter. Make sure to wear your masks and gloves and bring along a big trash bag. If you have a litter grabber tool or trash picker bring that along so you don't have to worry about germs. Every little bit helps and it makes people happy to see a clean neighborhood!

Week 3

November 15-21, 2020

Zephaniah 1:7, 12-18

Psalm 90: 1-8 (9-11) 12

1 Thessalonians 5: 1-11

Matthew 25:14-30

Matthew 25:14-30

[Jesus said to the disciples:] ¹⁴“For it is as if a man, going on a journey, summoned his slaves and entrusted his property to them; ¹⁵to one he gave five talents, to another two, to another one, to each according to his ability. Then he went away. ¹⁶The one who had received the five talents went off at once and traded with them, and made five more talents. ¹⁷In the same way, the one who had the two talents made two more talents. ¹⁸But the one who had received the one talent went off and dug a hole in the ground and hid his master’s money. ¹⁹After a long time the master of those slaves came and settled accounts with them. ²⁰Then the one who had received the five talents came forward, bringing five more talents, saying, ‘Master, you handed over to me five talents; see, I have made five more talents.’ ²¹His master said to him, ‘Well done, good and trustworthy slave; you have been trustworthy in a few things, I will put you in charge of many things; enter into the joy of your master.’ ²²And the one with the two talents also came forward, saying, ‘Master, you handed over to me two talents; see, I have made two more talents.’ ²³His master said to him, ‘Well done, good and trustworthy slave; you have been trustworthy in a few things, I will put you in charge of many things; enter into the joy of your master.’ ²⁴Then the one who had received the one talent also came forward, saying, ‘Master, I knew that you were a harsh man, reaping where you did not sow, and gathering where you did not scatter seed; ²⁵so I was afraid, and I went and hid your talent in the ground. Here you have what is yours.’ ²⁶But his master replied, ‘You wicked and lazy slave! You knew, did you, that I reap where I did not sow, and gather where I did not scatter? ²⁷Then you ought to have invested my money with the bankers, and on my return I would have received what was my own with interest. ²⁸So take the talent from him, and give it to the one with the ten talents. ²⁹For to all those who have, more will be given, and they will have an abundance; but from those who have nothing, even what they have will be taken away. ³⁰As for this worthless slave, throw him into the outer darkness, where there will be weeping and gnashing of teeth.’”

Prayer of the Day

Righteous God, our merciful master, you own the earth and all its peoples, and you give us all that we have. Inspire us to serve you with justice and wisdom, and prepare us for the joy of the day of your coming, through Jesus Christ, our Savior and Lord.

Amen.

The Take Away: *from Pastor Wes*

Wow! Do you think the master in Jesus' story sounds really mean? Yeah, it really seems that way, but remember, this is another of Jesus' parables where he's trying to make a point and teach us a lesson. The master was really pleased with the two people who took their talents and made the master even more talents. What's a talent? Well, it's not the same kind of talent that we know. When we say talent, we think of someone who is good at art or music or sports or something like that. The talents Jesus is talking about are actually money. What's more, a talent was a whole lot of money! Some people think that a talent was like 160 POUNDS of gold or silver or bronze or some other valuable metal. Can you imagine? 160 pounds of gold?! That's a lot of money! The master trusted his slaves with enough money to make any of them super rich! So when the third slave just buried his money in the ground, it didn't do anyone any good at all. That's why the master was so angry. Now think about this, if God is **our** master, has He given us a lot too? You bet he has! God has given us a beautiful world, family and friends and people who love us, food on our tables, a home to live in safely, and so much more. If we keep everything to ourselves and never share what we have with others, it doesn't do nearly as much good does it? Jesus wants us to remember that not only has God blessed us richly, but that there is also so much good we can do with our blessings. Do we see someone who is hungry? We should share our food. Is someone cold? We should help them get warm clothes. Is someone sad? We should reach out in kindness to help them feel better. Any way we can share our "talents" to help people, we should always try to do it. Like the master in the parable, God gives us way more than we really could ever need. All He asks is that we put our gifts to work in the world to help others.

Lesson Connections:

STEM:

Hiding Our Talents: An Invisible Ink Experiment

Materials:

- Small pot
- Baking Soda
- Water
- Cranberry Juice
- Paintbrush
- Paper

Directions:

1. Mix 1/3 cup hot water with 4 tablespoons baking soda.
2. Use the baking soda mixture and a paintbrush, write a talent that God has given you on a piece of paper and let it dry. Don't let anyone see your talent.
 - As your talent dries, it will disappear. This is like the man who buried his talents in the Bible lesson. Because he did this, his talents were hidden from everyone else, so they didn't help anyone.
3. While your talent is drying, bring 2 cups of cranberry juice to a boil.
4. Paint over your piece of paper with the cranberry juice. Your talent should reappear. Now you can share it with everybody.
 - Now you are like the two men who used their talents to make the master more money. Your master is God. He gave you your talents so that you could help people. When you share your talents with others, more good comes out of it, even if it's as simple as making someone smile.

5. Share the talent you wrote down with everybody and see what good it can do.

Penny Game

Hand each person a small bag containing about a dozen pennies. In this game, you're going to go around and give your pennies away, one by one. When someone gives you a penny, you must give that person two pennies in return. Let's see what happens.

Play for 3 minutes, then call time and ask what happened. See who has the most and who has the least pennies.

What happened when you used your pennies? *You got more.* What happened if you didn't use your pennies? *You ended up with less. God has given each of us special gifts and talents to use, not to hoard.*

Cooking:

Millionaire Bars

Ingredients

Base

- 1 cup flour
- 1 tsp baking powder
- 1/4 tsp salt
- 1/2 cup unsalted butter room temperature
- 1/4 cup sugar

Caramel

- 1/2 cup unsalted butter cut into pieces
- 1/2 cup sugar
- 2 tbsp light corn syrup
- 14 oz sweetened condensed milk

Topping

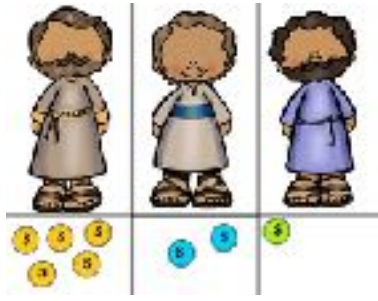
- 3.5 oz milk chocolate finely chopped, or semisweet chocolate
- 1/2 tsp light corn syrup
- 1/4 cup unsalted butter cut into pieces

Instructions

1. Combine flour, baking powder and salt in a small bowl and set aside. In a large bowl, beat butter and sugar with a mixer until light and fluffy. Add in your flour mixture until just incorporated. Spread into an 8 x 8" baking pan lined with parchment paper. Bake at 325 for 15-18 minutes or until lightly golden brown.
2. For the filling, combine butter, sugar, corn syrup and condensed milk in a saucepan over medium-high heat. Stir occasionally, until smooth and the butter is melted. Bring to boil, then reduce heat to low, stirring constantly, until the mixture thickens a bit and turns amber color. Spread over the shortbread layer and let cool completely. Once cooled, let set in the fridge for a few hours or overnight.
3. For the chocolate glaze, heat butter and corn syrup in a small saucepan until melted. Remove from heat, add chocolate and stir until melted. Immediately pour over the condensed milk layer. Cool completely and chill for a few hours before cutting into squares.

Arts/Crafts:

Younger Kids:



(See attached full-sized picture for lesson)

Using the attached picture, read the Bible story and talk about what talents are (form of money used in Biblical times). Cut the money out ahead of time-you do not need to cut the men apart. As you tell the story place the appropriate number of talents under each person. This is especially helpful for little ones to see it multiply! After reading the story, use the second handout and have your children write down their talents (non-money) that they have and that they can share. How can they make them multiply like in the story? Allow the children to color and decorate their sign and make sure to hang it up somewhere in the house that they can look at it every day to remind them of their special talents!



(see attached full-sized picture for lesson)

Service:

Cold weather is coming and there are many people in need of warm clothing/blankets. Consider donating those extra blankets you have laying around or a new blanket to a shelter for the winter.

Week 4 November 22-28, 2020 (Thanksgiving Week)

Ezekiel 34:11-16, 20-24

Psalm 95

Ephesians 1:15-23

Matthew 25:31-46

Matthew 25:31-46

[Jesus said to the disciples:] ³¹“When the Son of Man comes in his glory, and all the angels with him, then he will sit on the throne of his glory. ³²All the nations will be gathered before him, and he will separate people one from another as a shepherd separates the sheep from the goats, ³³and he will put the sheep at his right hand and the goats at the left. ³⁴Then the king will say to those at his right hand, ‘Come, you that are blessed by my Father, inherit the kingdom prepared for you from the foundation of the world; ³⁵for I was hungry and you gave me food, I was thirsty and you gave me something to drink, I was a stranger and you welcomed me, ³⁶I was naked and you gave me clothing, I was sick and you took care of me, I was in prison and you visited me.’ ³⁷Then the righteous will answer him, ‘Lord, when was it that we saw you hungry and gave you food, or thirsty and gave

you something to drink? ³⁸And when was it that we saw you a stranger and welcomed you, or naked and gave you clothing? ³⁹And when was it that we saw you sick or in prison and visited you?’ ⁴⁰And the king will answer them, ‘Truly I tell you, just as you did it to one of the least of these who are members of my family you did it to me.’ ⁴¹Then he will say to those at his left hand, ‘You that are accursed, depart from me into the eternal fire prepared for the devil and his angels; ⁴²for I was hungry and you gave me no food, I was thirsty and you gave me nothing to drink, ⁴³I was a stranger and you did not welcome me, naked and you did not give me clothing, sick and in prison and you did not visit me.’ ⁴⁴Then they also will answer, ‘Lord, when was it that we saw you hungry or thirsty or a stranger or naked or sick or in prison, and did not take care of you?’ ⁴⁵Then he will answer them, ‘Truly I tell you, just as you did not do it to one of the least of these, you did not do it to me.’ ⁴⁶And these will go away into eternal punishment, but the righteous into eternal life.”

Prayer of the Day

O God of power and might, your Son shows us the way of service, and in him we inherit the riches of your grace. Give us the wisdom to know what is right and the strength to serve the world you have made, through Jesus Christ, our Savior and Lord, who lives and reigns with you and the Holy Spirit, one God, now and forever.

Amen.

The Take Away: *from Pastor Wes*

What does Jesus look like? Has anyone ever seen him? Well, not in the last couple of thousand years, and they didn't have cameras in Jesus' day, so no one today knows what he really looked like. Have any of **us** ever seen Jesus in person? Again, the answer is probably no, not in the way we can see and know each other today. Sure there are lots of paintings and drawings out there where artists have given us their ideas of what Jesus might have looked like, but they are just ideas. In Matthew's Gospel today, we see Jesus telling his disciples that one day, he'll ask us all, "Did you see me hungry or thirsty or without clothes or in prison and help me?!" This was really confusing to his friends, the disciples. They saw Jesus every day. They served him and loved him. Of course they would never let him go hungry or naked. They would never allow him to suffer without trying to help. I'm sure we would all feel the same way. However, Jesus was talking about a different way of seeing him. He was telling all people, both the ones who lived in his time and everyone who has come to know and love him all these thousands of years later, that we see him in person every day? How can that be? Well, Jesus tells us that when we see anyone who is suffering or in need, it is the same thing as seeing him in person. So if we help that person, it's like we're helping Jesus himself. If we turn the other way and ignore it when people suffer, then we would be ignoring him as well. Basically, Jesus is telling us that we should ALWAYS see his face in our brothers and sisters everywhere. Jesus wants us to love each other the way he loves us...and that's a whole lot!! There is really no better way to see the face of Jesus than in the face of someone we have helped in his name.

Lesson Connections

Science/Nature:

1. Snack O'Lanterns

Take your leftover pumpkins and make a snack pile in your yard for the squirrel and other little critters. Remember these little guys have to make it through the cold months without as much food.

2. Thanksgiving Place Cards

Go outside and get some nice flat autumn leaves or use artificial autumn leaves. Take a paint pen or a sharpie and write family member's names on each leaf. Let dry. On Thanksgiving Day, place the leaves at each person's place at the table.



Cooking:

Pumpkin Gingersnap Cookies

Ingredients

- ½ cup of butter at room temperature
- 1 cup granulated sugar plus more for rolling the cookies
- ½ cup of pure pumpkin I used Libby's canned pumpkin
- ¼ cup of molasses
- 1 large egg
- 1 teaspoon vanilla extract
- 2 ⅓ cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 ½ teaspoons ground ginger
- 1 teaspoon ground cloves
- ½ teaspoon salt

Instructions

1. In the bowl of a stand mixer, beat the butter and sugar together until creamy and smooth. Add the pumpkin, molasses, egg, and vanilla extract, mix until well combined.
2. In a medium bowl, whisk together flour, baking soda, spices, and salt. Add dry ingredients to wet ingredients and mix until combined. Refrigerate the cookie dough for at least 1 hour. The dough can be chilled for 2-3 days.
3. When you are ready to bake, preheat oven to 350° F. Line a baking sheet with a Silpat or parchment paper. Place sugar in a small bowl. Roll tablespoon-sized balls of dough in sugar until well coated and place on prepared baking sheet, about 2 inches apart. Bake for 10–12 minutes, or until cookies look cracked and set at the edges. The cookies will still be soft. Let the cookies cool on the baking sheet for a 2-3 minutes after removing them from the oven, then transfer to a wire rack to cool completely.

Historical Cooking Challenge -*There was no celebration of Thanksgiving in Jesus' time (obviously) but each week the Jews would (and still do) observe Shabbat. Shabbat is a day of rest which is observed from sunset on Friday to sunset Saturday. Meat was a luxury among the common people in Jesus' day so if they did have access to meat, it was usually reserved for their Shabbat meal. Typically, they would eat game fowl (pigeons or dove), mutton (sheep) or goat. The recipe below adapts a basic fowl dish to modern ingredients.*

Roasted Cornish Game Hen or Chicken

Ingredients:

- 2-3 Cornish Game Hens or 1 roasting chicken
- 1/8 cup Olive Oil
- 2 lemons-halved, juiced and zested
- 1 onion-peeled and quartered
- Few sprigs of fresh parsley

½ teaspoon or dried rosemary, crumbled divided in 1/2

1 teaspoon dried leaf thyme, divided in ½

Salt and Pepper to taste

Instructions:

Preheat oven to 425 degrees F

Rub the inside of the hens or chicken with lemon juice. You can also cut the juiced lemon halves into smaller pieces and insert them inside the bird's cavity. Place the sprigs of fresh parsley, ¼ t. rosemary, ½ t. thyme, salt and pepper into the cavity of the bird. On the outside of the bird, cover with olive oil then sprinkle the remaining rosemary, thyme, salt and pepper over the bird. Add the zested lemon peel over the herbs. Cook according to the bird size and type (typically 30 minutes for game hens, 1 ½ hours for a 5-6 lb. chicken or until the juices run clear). When you remove the bird, allow to rest for about 15-20 minutes with aluminum foil covering the bird or birds. Serve with your favorite vegetable or side.

Arts/Crafts:

Younger Ages: <http://1pureheart.blogspot.com/2011/10/corn-wreath.html>



Materials:

white and green construction paper

yellow, orange, red and brown paint

bubble wrap

Paper plates

Instructions:

- Squeeze each color of paint on separate paper plates
- Using the pieces of bubble wrap provided, dip in the paint then press it to the white construction paper (to look like corn)



- After paint has dried, using the corn cob template, cut the white construction paper into “ears of corn”
- Using the green construction paper and template, cut out the “husks” of the corn
- Glue the husks and corn cobs around the wreath

Older Ages: <https://onelittleproject.com/yarn-pumpkins/>

Materials:

- Yellow or Orange Yarn
- School Glue
- Balloons
- Brown and Green Pipe Cleaners



Instructions:

- Blow up 7"-12" balloons about half full. The bigger you blow the balloons, the more yarn you'll need. But the smaller you blow them, the more egg-like the shape will be. It's a balance.
- Cut out about 21 pieces of yarn about 36 inches long. If you make your pieces of yarn too much longer than that, they'll get tangled when you soak them in the glue. (see craft supplies provided)
- Tie one of the pieces of yarn to the end of the balloon. Open one of your kitchen cabinets and hang the balloon from the handle. It's way easier (and cleaner) than trying to manipulate the balloon when it's lying on a flat surface.



- Pour the glue into a small bowl. It takes about one full 2 ounce bottle of glue per yarn pumpkin.
- Dunk one of the pieces of yarn into the bowl of glue, and swirl it around gently with a plastic fork to get it completely covered with glue.
- Hold the end of the piece of yarn with your fingers, then gently run it between the tines of a fork to remove the excess glue. Running it through the fork left enough glue on the yarn that it held its shape once it dried, but not so much glue that it was dripping everywhere.



- Take the glue covered yarn strand and press the end down somewhere (I liked to either start at the top or the bottom of the balloon) and wind it around the balloon, making sure to press down the ends of the yarn to secure them when they're in place.
- Repeat with the remaining pieces of yarn.



- When you're done, find somewhere to hang the yarn covered balloons to dry. It takes about 24 hours.
- Make sure to put a towel or newspaper underneath the drying pumpkins because they will drip a little.



- This is CRITICAL. You need to make sure you press your fingers down under the yarn to detach the glue from the balloon – around the entire surface of the balloon. It’s a little tedious, but if you don’t do it, the balloon will pull the yarn to the inside as it deflates and it may ruin the shape of your pumpkin.



- Make a very small hole in the balloon close to where the knot is (it won’t pop if you cut it near the knot). You want the air to leak slowly so you can detach any yarn that you might have missed as it shrinks. Then pull the deflated balloon out through one of the openings in the yarn.



- Make the pipe cleaner stem and vine by wrapping the pipe cleaners around your baby finger. The stem is just a spiral, so I tucked the end of the pipe cleaner into the yarn. I didn’t glue it on, I just tucked it in and it stayed in place.

Service:

Thanksgiving Service-The week of Thanksgiving is a very busy one for Food Banks. Volunteer some time to prepare a Thanksgiving box for pick up. Call your local Food Bank for what they might need.

Week 5 November 29-December 5, 2020 (First Sunday in Advent)

Isaiah 64:1-9

Psalm 80:1-7, 17-19

1 Corinthians 1:3-9

Mark 13:24-37

Mark 13:24-37

[Jesus said:] ²⁴“In those days, after that suffering, the sun will be darkened, and the moon will not give its light, ²⁵and the stars will be falling from heaven, and the powers in the heavens will be shaken.

²⁶Then they will see ‘the Son of Man coming in clouds’ with great power and glory. ²⁷Then he will send out the angels, and gather his elect from the four winds, from the ends of the earth to the ends of heaven.

²⁸“From the fig tree learn its lesson: as soon as its branch becomes tender and puts forth its leaves, you know that summer is near. ²⁹So also, when you see these things taking place, you know that he is near, at the very gates. ³⁰Truly I tell you, this generation will not pass away until all these things have taken place. ³¹Heaven and earth will pass away, but my words will not pass away.

³²“But about that day or hour no one knows, neither the angels in heaven, nor the Son, but only the Father. ³³Beware, keep alert; for you do not know when the time will come. ³⁴It is like a man going on a journey, when he leaves home and puts his slaves in charge, each with his work, and commands the doorkeeper to be on the watch. ³⁵Therefore, keep awake—for you do not know when the master of the house will come, in the evening, or at midnight, or at cockcrow, or at dawn, ³⁶or else he may find you asleep when he comes suddenly. ³⁷And what I say to you I say to all: Keep awake.”

Prayer of the Day

Stir up your power, Lord Christ, and come. By your merciful protection awaken us to the threatening dangers of our sins, and keep us blameless until the coming of your new day, for you live and reign with the Father and the Holy Spirit, one God, now and forever.

Amen.

The Take Away: *from Pastor Wes*

So there are a couple of things Jesus is telling us today. First, he promises us that one day he will come back and call all of his people to him to be with him forever. That’s a wonderful thought, but Jesus also warns us that none of that really matters for us at the moment. There is still so much work to be done **right now**. Remember a few weeks back when we noted that Jesus was telling us all to pay attention? Well that’s still the #1 job on our list of things Jesus would like for us to do! There are people in need. There are hungry people out there. There are people without the basic needs of life, like clothing and a roof over their heads. There are people who have never heard the Good News that Jesus loves all people. Sure, sometime in the future Jesus will come again and make everything right, but for right now, it’s up to us to keep seeing Jesus in the face of our neighbors; of all of our sisters and brothers throughout the world. When we reach out to others in Jesus’ name, we not only make someone’s life better, but we make the whole world a better, kinder place.

Lesson Connections

Science/Nature:

Outdoor Advent Calendar- <https://wilderchild.com/outdoor-advent-printable/>

Prepare the Calendar

Print out both pages.

– On the page with the red stars, cut around three sides of each star, creating a square flap that you’ll be able to

lift up every day.



- Put the page with the red stars on top of the page that has the green stars on it.
- Make sure the stars on the top page are lined up exactly with the stars on the page underneath. You should be able to lift a flap on the top page and see the activity underneath.
- Hang it on the refrigerator or someplace the kids can reach and will notice daily.

2. Read the Activity

At the beginning of each day, lift up the flap to reveal that day's activity underneath!

3. Head Outside

Time to go out and do the simple advent activity for that day. Don't stress if it's not exactly what's on the star for that day. If the moment naturally lends itself to something else, go ahead and follow those rhythms! The point is to get OUT there and play.

2016 OUTDOOR ADVENTURE 



reveal the green star underneath.

2016 OUTDOOR ADVENTURE



Go outside and take a BIG breath.

Touch a tree you've never touched before.

Find a seed.

Drink some tea or hot chocolate outside.

Take a picture of the sky.

Invite someone on a walk.

Close your eyes, what do you hear?

Observe the birds and guess what they might be doing.

Find a pebble you like.

High five a plant or animal.

Dig something up.

Spell out your name using things in nature.

Howl at the full moon.

Find something that matches a color you are wearing.

Watch the sunrise or set.

Trace a shadow with your finger.

Make something for the fairies.

Play with wild abandon.

Explore and look for different textures.

Leave some land art or an offering behind.

Take a night walk with a candle or lantern.

Discover something new.

Name a star.

Find a nature treasure & give it to someone special.



Cooking:



Dunkel Gingerbread with Chocolate Chunks

German dark chocolate gingerbread cake full of deep, rich flavors looks great baked in a Bundt pan and dusted with confectioners' sugar.

Servings 12

Ingredients

- 2-1/2 cups all-purpose flour plus more for dusting pan
- 1-1/2 teaspoons baking soda
- 1-1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon Salt
- 1 cup dark German beer such as Becks or Warsteiner Premium Dunkel
- 1 cup molasses
- 1 tablespoon fresh grated ginger
- 1 stick unsalted butter softened, plus additional for coating pan
- 1/2 cup sugar
- 1 large egg
- 1 bar German dark chocolate finely chopped, 3 1/2-ounce, such as Hachez or Feodora
- 1/3 cup finely chopped crystallized ginger about 2 ounces
- Confectioners' sugar to garnish optional

Instructions

1. Preheat oven to 350 degrees F. Generously butter a 10-cup Bundt pan, dust with flour, and shake out excess.
2. Whisk together flour, baking soda, cinnamon, cloves and salt in a medium bowl and set aside. Whisk together the dark German beer, molasses and ginger in a medium bowl and set aside.
3. Combine butter, sugar and egg in a large bowl and beat at medium speed with a mixer for 2 minutes, or until mixture is light and fluffy. In 3 additions, alternately beat in flour mixture and beer mixture at low speed until batter is smooth. Stir in chocolate and crystallized ginger. Spoon batter into prepared pan, smoothing top of batter.
4. Bake 30 to 35 minutes or until a wooden toothpick inserted in center of cake comes out clean. Cool in pan on a wire rack 10 minutes. Remove cake from pan and cool completely on a wire rack. Dust cake with confectioners' sugar, if desired.

Traditional German Food Challenge: <https://www.31daily.com/german-krautstrudel/>



German Krautstrudel

Description

German Krautstrudel is a delightfully easy savory cabbage roll, perfect for the season. With soft sauteed strands of cabbage, the smoky flavor of bacon and savory crunch of caraway seeds; all wrapped in a delicate, flaky crust. It's a treat friends and family will love.

Ingredients

- 8 – 10 sheets frozen phyllo dough, thawed
- 3 tablespoons olive oil
- 6 slices bacon, diced (*or Canadian bacon, diced*)

1 large yellow onion, chopped
1/2 red pepper, diced finely
1 small head green cabbage, cored and shredded
1/2 teaspoon salt
1 teaspoon caraway seeds + more for the top
freshly ground black pepper

Instructions

- Follow package instructions to thaw phyllo dough. Usually overnight in the refrigerator or a couple of hours on the counter. Do not unwrap the phyllo until the filling is ready.
- To make the filling: In a large skillet over medium heat, cook chopped bacon, onion and red pepper. Saute until the onion is translucent and the bacon is cooked; 3-4 minutes. Then add the shredded cabbage and continue to cook for another 10 minutes, or until the cabbage is soft. Add the caraway seeds and season with salt and black pepper. Turn off the heat and set aside.
- Preheat the oven to 400 degrees F.
- Place a sheet of parchment paper on a work surface that will ultimately fit onto a baking sheet. It's easier to transfer the cabbage roll to the baking sheet when it's already on parchment. Brush a small amount of olive oil directly onto the parchment paper.
- Unroll 4-5 sheets of thawed phyllo dough onto the coated parchment paper. Working quickly, brush olive oil on the top layer of phyllo. Then spread half of the cabbage mixture over one-quarter of the dough along the bottom short side edge, leaving a 1-1/2 inch border around the lower edges. Gently fold the sides of the dough over the filling, followed by the bottom edge of the dough. Working carefully, begin to tightly roll the dough into a cylinder shape, tucking the side edges in as you roll. Ending with the seam side down. Brush the top liberally with olive oil and sprinkle with caraway seeds and black pepper.
- Repeat with the second roll.
- Bake for 15 minutes or until the dough is flaky and browned. Remove from the oven and let sit for 5 to 10 minutes. Using a serrated knife, slice into 2-inch pieces. Serve immediately.

Arts/Crafts:

Younger Kids:

Papercraft Advent Wreath

Materials:

- Advent Wreath Templates
- Paper Plate
- Thick paper printed "candle" template (included)
- Dark Green Construction Paper (2 or more sheets)
- Light Green Construction Paper
- Glue
- tape
- Scissors
- Crayons or Markers



Directions:

1. Cut out leaves and berries printed on the Green construction paper
2. Next, roll the candle printables into a tube and tape.
3. Color the "flame" printables and cut out
4. Using blue construction paper make a taller "Christ" candle for the middle of the plate. Roll into a tube and tape.
5. Use a paper plate and trace a glass to make the circle in the middle and then drew four Xs that were about 1 3/4" in length.



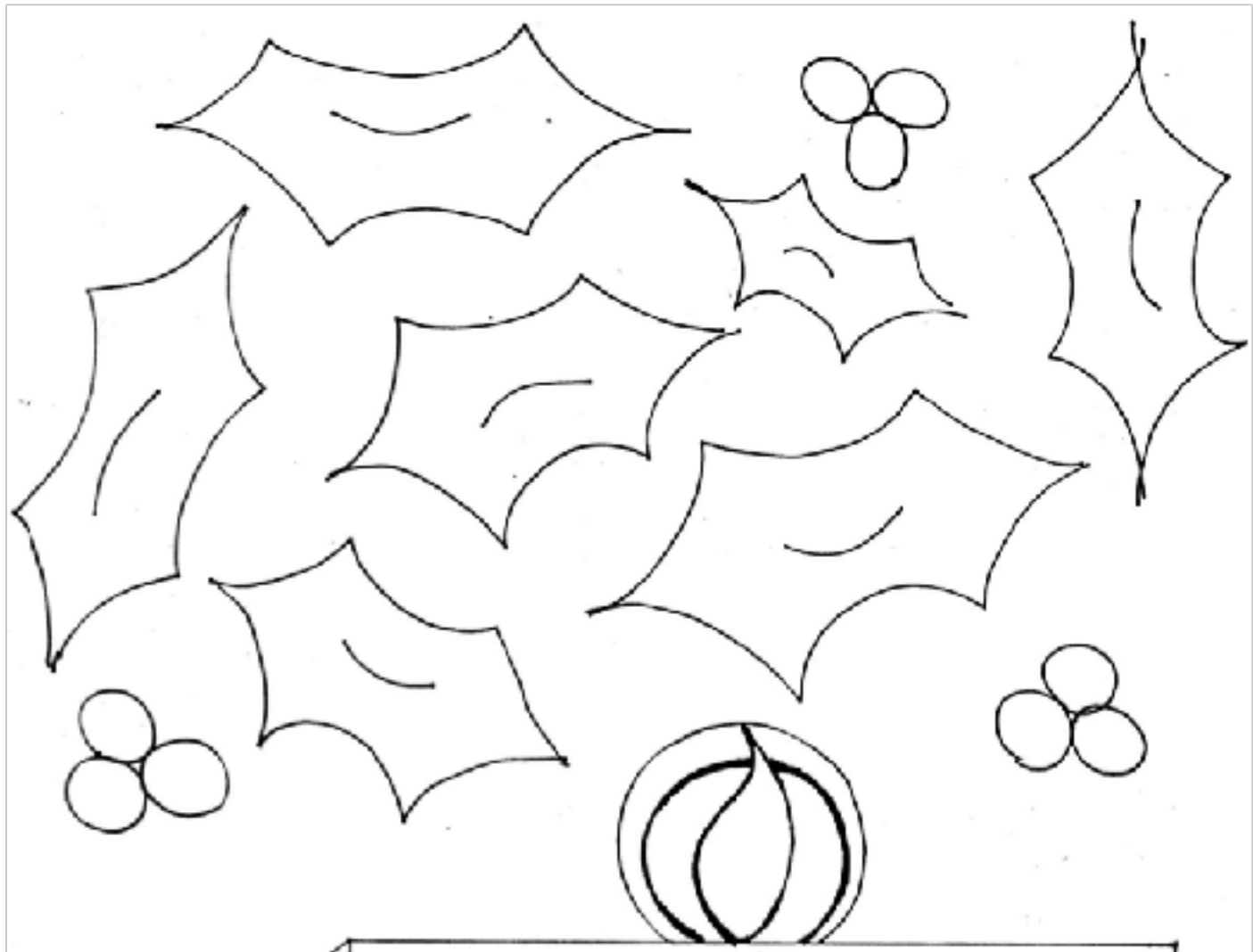
6. Cut out the leaves and Glue the leave and the berries on the plate, not covering up the Xs
7. You can cut the x's out and fold up the edges to make a hole in the paper plate then glue the candle tube or you can just put glue on the bottom of each tube candle and press to the plate.
8. Let dry completely. Each week of Advent, attach another "flame" to the candles and read the Bible verse.



*Christmas Day! (white)

"For to you this day is born in the city of
David a savior, who is Christ the Lord."
~ Luke 2:11

HOLIDAY



* Fourth Sunday of Advent (Candle)

"Behold, you will conceive in your womb and bear a son, and you shall call his name Jesus."
~ Luke 1:31

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* Third Sunday of Advent (Rose)

"There was a man sent from God, whose name was John ... He was not the light, but came to bear witness to the light."
~ John 1:6, 8

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* Second Sunday of Advent (Grove)

"Prepare the way of the Lord,
make His paths straight." ~ Mark 1:3

HOPE



* First Sunday of Advent (Grove)

"Take heed, watch, and pray; for you do not
know when the time will come." ~ Mark 13:33

HOPE



Advanced Craft:

Advent Wreath- found at <https://sometimesmarthaalwaysmary.com/2012/11/11/felt-and-burlap-advent-wreath/>

This looks like such a nice activity to do with your family and it will last year after year. This is just a suggestion, there are many Advent Wreath ideas available online. Make sure to take pictures/videos of you and your family creating a wreath and share the pictures/videos with us at church.

Cut some burlap into strips.



With a glue gun, glue one end of the strip to your 12 inch styrofoam wreath.

Wrap the burlap around, overlapping it a bit and glue the other end. Keep going until you cover the entire wreath.

Then stick in four plastic candle holders. I got mine at a garden center that also makes floral arrangements. They have a sharp plastic point on the bottom, so you should be able to push through the burlap and all the way into the styrofoam with some force. If not, try snipping a small slit in the burlap.

Cut some felt squares into strips. Fold them in half and sew them down one edge. If you don't have a sewing machine, use some craft glue.

With your scissors, cut toward the stitch from the folded side. This DOES NOT have to be perfect!

Start rolling the felt, using a bead of glue from your hot glue gun along the way to keep it together.



Attach the flowers to the
Don't burn your fingers!



burlap wreath with big giant gobbs of hot glue.



Cut some leaves out of green felt. Put a little dab of glue on one end. Squeeze it together until it dries to add dimension to your leaf.

Tuck the leaves in here and there around your flowers.



It will store well, ready for use year after year in our home!

Service:

1. Make a care package for a soldier deployed or donate to an organization that creates care packages. <https://www.operationgratitude.com/?gclid=COj48qmi9bMCFemiPAod0EAAXw> is a great organization to which to donate.