

October 2020
Good Shepherd Intergenerational Sunday School

Week 1 October 4-10, 2020

Isaiah 5:1-7

Psalms 80:7-15 (14, 15)

Philippians 3: 4b-14

Matthew 21: 33-46

MATTHEW 21:33-46. THE PARABLE OF THE TENANTS

Jesus said to the people:] 33“Listen to another parable. There was a landowner who planted a vineyard, put a fence around it, dug a wine press in it, and built a watchtower. Then he leased it to tenants and went to another country. 34When the harvest time had come, he sent his slaves to the tenants to collect his produce. 35But the tenants seized his slaves and beat one, killed another, and stoned another. 36Again he sent other slaves, more than the first; and they treated them in the same way. 37Finally he sent his son to them, saying, ‘They will respect my son.’ 38But when the tenants saw the son, they said to themselves, ‘This is the heir; come, let us kill him and get his inheritance.’ 39So they seized him, threw him out of the vineyard, and killed him. 40Now when the owner of the vineyard comes, what will he do to those tenants?” 41They said to him, “He will put those wretches to a miserable death, and lease the vineyard to other tenants who will give him the produce at the harvest time.”

42Jesus said to them, “Have you never read in the scriptures:

*‘The stone that the builders rejected
has become the cornerstone;
this was the Lord’s doing,
and it is amazing in our eyes’?*

43Therefore I tell you, the kingdom of God will be taken away from you and given to a people that produces the fruits of the kingdom. 44The one who falls on this stone will be broken to pieces; and it will crush anyone on whom it falls.”

45When the chief priests and the Pharisees heard his parables, they realized that he was speaking about them. 46They wanted to arrest him, but they feared the crowds, because they regarded him as a prophet.

Prayer of the Day:

Beloved God, from you come all things that are good. Lead us by the inspiration of your Spirit to know those things that are right, and by your merciful guidance, help us to do them, through Jesus Christ, our Savior and Lord.

The Take Away: *from Pastor Wes*

The Parable of the Tenants is an awful story of violence and punishment. What we have to remember is that this is a PARABLE; a STORY. Jesus loved to teach through stories. Sometimes his stories were scary, with terrible things happening to good people. Remember that Jesus was trying to teach us a lesson that we wouldn't forget. Often, the stories we remember best are the scary ones. Jesus is trying to tell us that God has given us so much; a beautiful world, family and friends, food on our table, and safe places to live. It's up to us not to be "bad tenants"; people who aren't thankful for God's blessings. Instead, Jesus is reminding us that we should give thanks to God for His many gifts, treasure and take care of those gifts, and be ready always to share them with others

Prayer of the Day

Beloved God, from you come all things that are good. Lead us by the inspiration of your Spirit to know those things that are right, and by your merciful guidance, help us to do them, through Jesus Christ, our Savior and Lord.

Amen.

Lesson Connections:

Science/Nature:

Homemade Raisins

- Prep Time: 2 mins
- Cook Time: 4 hrs

Ingredients

- Grapes
- Parchment paper

Instructions

- Preheat oven to 200° Fahrenheit, or however low a setting your oven will go. Wash your grapes in a colander to get off any pesticides or other chemicals on them.
- Lay parchment paper over a baking sheet. Remove all the stems from your grapes, and spread them evenly on top of the baking sheet.
- Once your oven has preheated, insert the grapes into the oven and bake at low heat for 4 hours, or until you're satisfied with your raisins. Make sure you flip or stir them around every hour or so to make sure they dry evenly. They will ooze juices and stick to the pan, but just peel them off.

2. Find a grape farm and take a field trip to see how grapes are grown, harvested and used.

STEM:

Grape shapes:

Materials-toothpicks, Grapes

Make various shapes (triangle, pentagon, hexagon, etc) using the toothpicks to connect the grapes. Then everyone start getting creative and build with the grapes and toothpicks. See who can build the tallest grape structure, widest grape structure or most creative grape structure. Don't forget to snap those pictures and videos!!

Arts/Crafts:

Easy:

1. Fingerprint grape bunches

Materials:

Purple, Light Green, Red, brown paint

Paper



Advanced:

2. Mason Jar Craft

Materials:

Air Dry Clay

White Glue

Stencil Knife

Paint brushes (large and small)

Paper Towels

Acrylic Paint

Mason Jar (whatever size you want)

Instructions: https://www.youtube.com/watch?v=3B_7WgCF74U

- Clean your mason jar and dry completely
- Add water to some white glue until it is thin consistency like milk. Use a large paint brush and a and brush part of the outside of the glass jar with glue mixture. Place a piece of paper towel over the glue mixture on the jar. Brush more glue mixture over the top of the paper towel until it is completely covered and adhered to the jar. Continue this process until the entire outside of the jar is covered. Allow to dry. (wrinkles are good)

- On a piece of paper, draw a grape leaf and cut out to use as a stencil (or use an artificial or real leaf)
- Using the air-dry clay, roll out a long “snake” piece of clay. At least 18” long but can be longer. Then roll out a piece of clay to about 1/8” thick and use the stencil knife to cut out grape leaves. Continue this process until you have 5-10 grape leaves (depending on how large your mason jar is).
- Using more clay, make small balls the size of grapes (they don’t all have to be the same size).
- Use full-strength glue to attach the “vine”, leaves and grapes to the jar.
- After all the clay and glue has dried, paint as shown in the video or as you like.
- Enjoy your new vase!!

Cooking:

Grape Jelly

READY IN: 32mins

YIELD: 6 pints

INGREDIENTS

- 5 cups grape juice (about 3 1/2 pounds of ripe grapes)
- 1 (1 3/4 ounce) box of sure-jel pectin
- 7 cups [sugar](#) (or allulose sugar substitute)

DIRECTIONS

- First make the grape juice using clean washed grapes.
- To 3 1/2 pounds of clean grapes add 1 1/2 cups water.
- Bring to a boil and simmer covered for 10 minutes.
- Strain and squeeze out all of the juice with a jelly cloth, or whatever means you have.
- In a very big pan, put 5 cups of the juice.
- Add the fruit pectin to the juice.
- Mix well.
- On high heat, bring to a full rolling boil, and boil hard for 1 minute, stirring constantly.
- Stir in sugar all at once, and bring back to a full rolling boil, again boil hard for 1 minute stirring constantly.
- Remove from heat, skim off foam and pour into hot jars.
- If using paraffin, pour hot paraffin in on top of jelly.
- Or seal with canning lids.

-Food.com recipe

-Serve with homemade bread or store-bought bread and enjoy!!

Service:

1. Contact a Senior and/or Senior Couple from church to check on them. Ask if you might stop by their home and drop off a little gift. Package up a jar of your homemade jelly, add a small loaf of bread (homemade or store bought) and wrap them in a pretty bag with a bow. Write an uplifting note and deliver the goodies to them. It's the little things in life that let people know we love them and are thinking about them.
2. Purchase food items at your local grocery store and donate those to a local food bank/shelter.

Week 2

October 11-17, 2020

- **Isaiah 25:1-9**

The feast of victory

- **Psalms 23**

You prepare a table before me, and my cup is running over. (Ps. 23:5)

- **Philippians 4:1-9**

Rejoice in the Lord always

- **Matthew 22:1-14**

The parable of the unwelcome guest at the wedding feast

Matthew 22:1-14

¹Once more Jesus spoke to them in parables, saying: ²“The kingdom of heaven may be compared to a king who gave a wedding banquet for his son. ³He sent his slaves to call those who had been invited to the wedding banquet, but they would not come. ⁴Again he sent other slaves, saying, ‘Tell those who have been invited: Look, I have prepared my dinner, my oxen and my fat calves have been slaughtered, and everything is ready; come to the wedding banquet.’ ⁵But they made light of it and went away, one to his farm, another to his business, ⁶while the rest seized his slaves, mistreated them, and killed them. ⁷The king was enraged. He sent his troops, destroyed those murderers, and burned their city. ⁸Then he said to his slaves, ‘The wedding is ready, but those invited were not worthy. ⁹Go therefore into the main streets, and invite everyone you find to the wedding banquet.’ ¹⁰Those slaves went out into the streets and gathered all whom they found, both good and bad; so the wedding hall was filled with guests.

¹¹“But when the king came in to see the guests, he noticed a man there who was not wearing a wedding robe, ¹²and he said to him, ‘Friend, how did you get in here without a wedding robe?’ And he was speechless. ¹³Then the king said to the attendants, ‘Bind him hand and foot, and throw him into the outer darkness, where there will be weeping and gnashing of teeth.’ ¹⁴For many are called, but few are chosen.”

The Take Away: *from Pastor Wes*

Wow! Another scary story! This week we have murderers and a king who burned a whole city down. Yikes! OK, so just like last week’s lesson, let’s remember that this is just that...another of Jesus’ stories. It didn’t actually happen. Jesus liked to tell stories, that we call parables, which cause us to pay really close attention. What Jesus is trying to get us to realize is that God has invited us all to be a part of His family. He wants His people to follow Jesus and to invite others to join us. Sometimes, we don’t listen to Jesus and forget to follow his example. Sometimes, like the man without the right robe on, we may act like we’re following Jesus, but aren’t giving our best effort. However, unlike the king in the parable, God always gives us the chance to ask for forgiveness. Matthew tells us that the man without the wedding robe was “speechless”. This is NEVER the case with us. Why? Because God always hears us when we call out to him. We call that prayer. Whether it’s a prayer we pray out loud or maybe just

silently in our hearts, God hears us. We ask him to forgive us, and He does! It's that simple. So let's all try extra hard to be the kind, generous, loving people that Jesus showed us how to be!

Prayer of the Day

Lord of the feast, you have prepared a table before all peoples and poured out your life with abundance. Call us again to your banquet. Strengthen us by what is honorable, just, and pure, and transform us into a people of righteousness and peace, through Jesus Christ, our Savior and Lord.
Amen.

Lesson Connections:

Science/Nature:

1. As a family, take a walk outside. Look, smell, and hear all that nature, and God, gives to us. As you walk, talk about how thankful we are that we have trees (shade, air to breath, home for animals, food, etc.), flowers, grass, bushes, weeds, animals and with each sighting say a quick prayer of thanks for all we have been given.

Arts/Crafts:

When we are invited to a party or attend a party it is celebrating someone or something. Part of this week's lessons and crafts might be to have a weeklong party at home. Decorate your dining room with balloons and streamers. Celebrate your blessings and health.

Homemade Party Hats

All Ages:

Materials:

Newspaper

Crayons and/or markers

Various craft items such as glitter, sequins, googly eyes, stickers, etc.

Glue

Colored Paper

Tape

Instructions:



Step 1: Start with your newspaper in the landscape orientation and the fold at the top.



Step 2: Find the middle of the page and fold each top corner down to meet in the middle - it will look like an almost triangle. Use a little tape to hold in place.

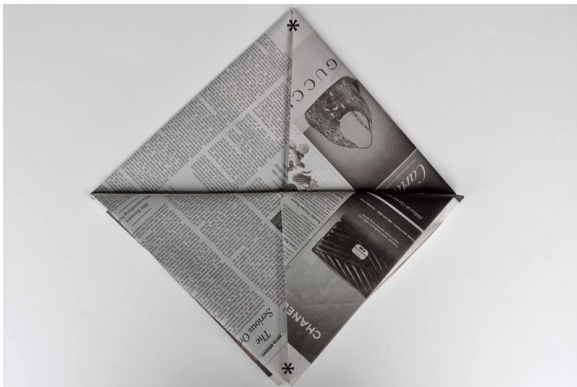


Step 3: Fold the bottom edge up on either side. Use a little tape to hold in place.

Step 4: Pick up the hat by the * corners. Bring these corners together and flatten hat to form a square...



The * corners will now be together.



Step 5: Fold the * corner down to the bottom of the square. Turn the hat over and repeat for the other side.



Yea - your hat is taking shape!



Step 6: Using tape, secure the sides so the hat does not fall apart.



Step 7: Glue colored paper onto hat to decorate.



A finished hat waiting to party.

Cooking:

With cooler weather approaching, we thought it would be fun to explore warm, comforting foods. Include the whole family in preparing these foods and don't forget to snap those pictures and video the process to share with your church family.

Mediterranean grain bread

- 1 tablespoon yeast
- 1 1/2 cups warm water (about 110 degrees)
- 6 cups unbleached flour
- 1 cup whole-grain mix
- 1 tablespoon salt
- 2 tablespoons butter (soft or melted)
- 2 tablespoons olive oil
- 1 1/2 tablespoons honey
- 1 cup milk

Place yeast and warm water in the bowl of your mixer. Wait until yeast begins to activate, about 15 minutes. It will change color and begin to bubble. Add the flour and grain mixture. Then add remaining ingredients.

Mix with dough hook for 5 minutes, starting on the slowest speed and then increasing to medium-slow.

Let dough rest 15 minutes and then mix for another 5 minutes. Dough should be slightly sticky and springy to the touch. Add flour 1 tablespoon at a time if dough is too sticky or water if it is too dry.

Punch dough down and knead by turning the machine on low for 1 minute. Let dough rise until it has doubled in size, about 1 hour at 80 degrees or 1 1/2 hours at 65 degrees.

After rising, turn out dough onto floured surface, punch down with fingers and knead for about 1 minute.

Form dough into 4 loaves about 6 to 8 inches in diameter and 1 1/2 inches thick in the center. Lightly spray baking sheets with cooking oil and place loaves on sheets. Cover with floured towel and let rise for 1 hour. After 40 minutes, preheat oven to 400 degrees. Bake bread on a rack in center of oven for 20 to 25 minutes.

Remove bread and let cool on a rack for at least 2 hours. Makes 4 small loaves.

-- *"The Food and Feasts of Jesus"* by Douglas E. Neel and Joel A. Pugh

Lentil Stew

Prep Time: 10 minutes

Cook Time: 2 hours

Ingredients

- 1/2 cup fresh chopped cilantro (coriander), divided
- 3 carrots
- 3 celery stalks, including leaves
- 2 tbsp extra virgin olive oil
- 1 large onion, diced
- 1 clove garlic, crushed
- 2 cups dry red lentils
- 1/4 cup pearl barley (omit for GF)
- 2 quarts [vegetable or chicken stock](#)
- 1 1/2 tsp cumin
- 1 tsp hyssop or parsley
- 1/2 tsp sumac (optional)
- 1 bay leaf
- Salt and pepper to taste

Service:

1. As always, our local food pantries need donations of all kinds. The need is great during this difficult time.
2. Make a rainbow to cheer up others. Use sidewalk chalk, paper, paint or just get creative and create a rainbow. Hang your rainbow in your window (chalk your sidewalks) or give your rainbow to a local hospital/doctor's office for them to display and cheer up those who see it.
3. Make a care package for a college student in the congregation or a military member and bring it to church to be sent. Things like candy, stuffed animals, and fun food items that won't go bad during shipping are great choices.

Week 3 October 18-24, 2020

Isaiah 45:1-7

An earthly ruler as the instrument of God's will

Psalms 96:1-9 [10-13]

Ascribe to the LORD honor and power. (Ps. 96:7)

1 Thessalonians 1:1-10

Thanksgiving for the church at Thessalonica

Matthew 22:15-22

A teaching on giving to the emperor and to God

Matthew 22:15-22

¹⁵Then the Pharisees went and plotted to entrap [Jesus] in what he said. ¹⁶So they sent their disciples to him, along with the Herodians, saying, "Teacher, we know that you are sincere, and teach the way of God in accordance with truth, and show deference to no one; for you do not regard people with partiality. ¹⁷Tell us, then, what you think. Is it lawful to pay taxes to the emperor, or not?" ¹⁸But Jesus, aware of their malice, said, "Why are you putting me to the test, you hypocrites? ¹⁹Show me the coin used for the tax." And they brought him a denarius. ²⁰Then he said to them, "Whose head is this, and whose title?" ²¹They answered, "The emperor's." Then he said to them, "Give therefore to the emperor the things that are the emperor's, and to God the things that are God's." ²²When they heard this, they were amazed; and they left him and went away.

The Take Away: *from Pastor Wes*

Jesus sure could handle a mean crowd, couldn't he? Matthew tells us that some of the Pharisees and the Herodians, who weren't all bad people, we're trying to trick Jesus and get him in trouble with the Romans. The Romans had conquered Jesus' people and invaded their land. They were in charge of Jesus' country at that time. Speaking out against them could land you in jail...or worse! Jesus, knowing that the Pharisees and Herodians couldn't all be bad, decided to teach them a lesson. You see, on a lot of the coins they used, there would be a picture of the Emperor, also called Caesar, just like we have Abraham Lincoln on our pennies. Jesus was trying to teach them that there are things much more important than money or possessions or worldly concerns. He was telling those folks, and us as well, that our Father, the God of Heaven and Earth, is greater than anything else we know or have, and that we should always value Him most of all. Because you know...God loves us and values us the same way!

Prayer of the Day

Sovereign God, raise your throne in our hearts. Created by you, let us live in your image; created for you, let us act for your glory; redeemed by you, let us give you what is yours, through Jesus Christ, our Savior and Lord.

Amen.

Lesson Connections:

Science/Nature:

Try to get out to a local hiking trail that has a waterfall/lake/river/creek. Make sure to pay attention to all the rocks in the area. All rocks are comprised of mineral and metals of some sort. Coins and jewelry are made of rocks and metals found in nature. Pick up a few special looking rocks to take home and look at them with a magnifying glass. If you have a rock tumbler use it to tumble your new-found treasure and see what it looks like. You can even get a hammer and break the rock apart and see what might be inside.

Cooking:

Hummus

INGREDIENTS

- 1 (15 ounce) can chickpeas, drained (simmered for about 5 minutes if desired)
- 2 -4 garlic cloves, minced
- $\frac{1}{4}$ - $\frac{1}{2}$ cup olive oil (can sub part with juice from chickpeas)
- 3 tablespoons tahini (sesame paste)
- 2 tablespoons plain yogurt (optional) or 2 tablespoons sour cream (optional)
- 3 tablespoons fresh lemon juice
- $\frac{1}{2}$ - 1 teaspoon shredded lemon zest (optional and if adding cut back on the lemon juice)
- 1 teaspoon cumin
- $\frac{1}{2}$ teaspoon salt (or to taste)
- $\frac{1}{4}$ teaspoon cayenne pepper

DIRECTIONS

- Place all hummus ingredients into a blender or food processor; blend until smooth. Add some reserved broth should you desire a thinner hummus.
- Refrigerate for about 1 – 3 hours for flavors to blend.
- Transfer mixture to a serving plate and spread hummus out evenly into a circle. Garnish with the above toppings according to your taste in the order listed. Sprinkle over all with paprika or sumac.
- Serve with warmed pita triangles.

Pita Chips

Ingredients

Recipe yields 24 servings

- 12 large pita (6-1/2" dia) pita bread pockets
- 1/2 cup olive oil
- 1/2 teaspoon ground black pepper
- 1 teaspoon garlic salt
- 1/2 teaspoon dried basil
- 1 teaspoon dried chervil

Directions

- Preheat oven to 400 degrees F (200 degrees C).
- Cut each pita bread into 8 triangles. Place triangles on lined cookie sheet.
- In a small bowl, combine the oil, pepper, salt, basil and chervil. Brush each triangle with oil mixture.
- Bake in the preheated oven for about 7 minutes, or until lightly browned and crispy. Watch carefully, as they tend to burn easily!

STEM:

All Ages-
Cleaning Coins.

Materials:

Dirty coins (all types; pennies, dimes, nickels and quarters)
Various cleaning solutions

- Vinegar
- Lemon juice
- Coca-cola
- Water
- Dish soap
- Baking soda
- Ammonia
- Clear soda
- Or anything you think might clean metal

Plastic containers with fitted lids (small)

Instructions:

Place a coin in each of the plastic containers and take a picture of it. Choose a cleaning solution (remember to not mix some solutions together like bleach and ammonia-the chemical reaction can be toxic). Label the lid of the plastic container with what cleaning solution you are using in each container. Put a different cleaning solution in each container. Using the

Scientific method, make a hypothesis deciding which solution you think will clean the coin the best. You can extend this by recreating the same cleaning solutions but use different types of coins and see if the different metals change the outcome.

Leave the coins in the solutions for a week, checking on them each day. Don't open the plastic containers until the end of the week. At the conclusion of the experiment, pour out the cleaning solution from each container but make sure you remember what solution was used on which coin. Take a picture of the results and see if your hypothesis was correct. If it was, why do you think that cleaning solution worked? If no, why do you think it didn't work as well as another solution. Did the different cleaning solutions work better on the pennies and not the dimes, nickels, or quarters? Discuss. Make sure to send us the pictures of your experiment and the results so we can share them with others.

Arts/Crafts:

Easy-

1. **WHAT'S IN THE BOX CRAFT:** Make a small trinket box made out of craft sticks. Make a single layer of craft sticks for the lid of the trinket box. Glue some leaves for FALL on the top if desired. Collect coins that you find or earn.

Materials:

Hot Glue Gun*

Glue Sticks

Popsicle Sticks

Scissors/Tool to cut the Popsicle Sticks

*Adult Supervision

Step 1: Base of the Box



Once your gun is heated up, place ten popsicle sticks side by side on a table. Hot glue two sticks across the ends on both sides to make a square.

Step 2: Sides of the Box



Next, put glue on the ends of two sticks and place on the ends of the two sticks from the previous step. Glue two more sticks on top of those, facing the other direction. Keep gluing the sticks in this criss-cross pattern until the sides of the box are as tall as you want them.

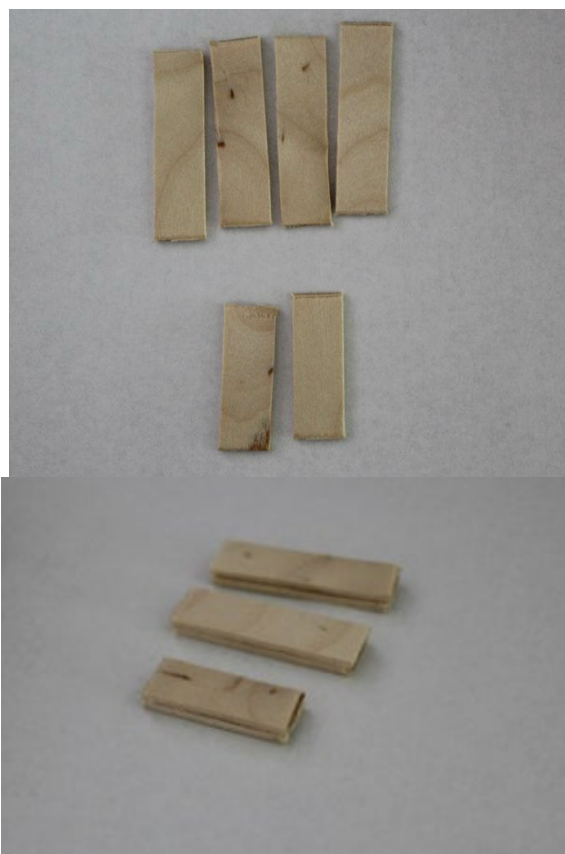
Step 3: Lid of the Box



As you did with beginning base of the box, you're just going to make a square with ten sticks and glue them all together with the two sticks across the ends to hold all the sticks together. For the inside of the lid that keeps the lid on without sliding, measure the inside of the box with a ruler, as shown in the picture. Mine with about 8 1/2 inches on one side, and 8 inches on the other. Now cut two pieces of each of the two measurements (four sticks total) and glue them in

a square standing up (not face down) on the inside of the lid. It may take a few tries to get it to fit right.

Step 4: Top Handle





To make it easier to take the lid on and off, add a handle to the top. You can design your own, or make it how I did. Cut two pieces about an inch long and four pieces about 1 1/2 inches long. Glue these together in pairs of the same measurement (you should have three pairs: two 1 1/2", one 1"). Then glue the longer pairs facing each other on the lid, slightly leaning in toward each other, with about an inch in between the tops. Then glue the smaller pair on top. You can add extra inside the handle to make it stronger if you want.

Step 5: Complete!





When your box is finished and dry, you can line the inside with a piece of fabric so your coins won't fall out of the grooves. Use your hot glue gun again and attach the fabric. Additionally, you can go around the outside of the box and add a row of popsicle sticks that look like the top. This way you can decorate your box with markers, paint, and/or stickers.

Service:

Take the money you save in your collection box and donate it to a local charity to help those in need.

Week 4 October 25-November 1 (Reformation Sunday), 2020

Jeremiah 31:31-34

I will write my law in their hearts, says the LORD

Psalms 46

The LORD of hosts is with us; the God of Jacob is our stronghold. (Ps. 46:7)

Romans 3:19-28

Justified by God's grace as a gift

John 8:31-36

Jesus says, Continue in my word and you will know the truth

Gospel: John 8:31-36

Jesus speaks of truth and freedom as spiritual realities known through his word. He reveals the truth that sets people free from sin.

³¹Jesus said to the Jews who had believed in him, "If you continue in my word, you are truly my disciples; ³²and you will know the truth, and the truth will make you free." ³³They answered him, "We are descendants of Abraham and have never been slaves to anyone. What do you mean by saying, 'You will be made free'?"

³⁴Jesus answered them, "Very truly, I tell you, everyone who commits sin is a slave to sin. ³⁵The slave does not have a permanent place in the household; the son has a place there forever. ³⁶So if the Son makes you free, you will be free indeed."

The Take Away: from Pastor Wes

The Reformation is about change and making things better in our time. Martin Luther saw the church of his day hurting people in the name of Jesus. He challenged the church and could have been killed for doing so. Still, he knew what Jeremiah and John teach us this week; that God is ALWAYS creating...ALWAYS doing new and marvelous things for us. When God saw we needed a way to be free from sin, He sent His Son to teach us, show us the way to live as God wants us, and even to die on the cross so we would always be a part of His family. Remember, life is always changing. God is never boring. When we trust in Him to love and care for us always, we finally know what it's like to be truly free!

Prayer of the Day

Almighty God, gracious Lord, we thank you that your Holy Spirit renews the church in every age. Pour out your Holy Spirit on your faithful people. Keep them steadfast in your word, protect and comfort them in times of trial, defend them against all enemies of the gospel, and bestow on the church your saving peace, through Jesus Christ, our Savior and Lord, who lives and reigns with you and the Holy Spirit, one God, now and forever.

Amen.

Additional Information:

The history of the Lutheran faith does not start with Luther nailing his 95 Theses to the church door at Wittenberg, but rather it starts with the creation of Earth. How does ancient, pre-historic history connect us with our faith? Well God is the creator of all and it is through this creation we are able to exist. Now fast forward to the Old Testament history in the Bible and the history of humankind and religion. Our Jewish friends have a wonderful history of traditions and practices in worshipping God that we still today look to for inspiration. Fast forward even more to when Jesus was born, lived, preached, taught and eventually died-for us. Christianity was born out of our Jewish heritage and the life and times of Jesus. The early years of the Christian church were years of trials and fear. Those early Christians, who eventually formed the church we know today, were brave and inspirational. By the time Martin Luther was born in Germany in November of 1483, the Christian church had already seen lots of changes and divisions. The Christian church consisted primarily of the Roman Catholic Church and the Orthodox Church. Martin Luther was born into the Roman Catholic Church and grew up to become a professor of Theology, composer, priest, and Augustinian Monk. In those days the Roman Catholic church was very powerful. Martin Luther disagreed with some of the teachings of the church and challenged them with his 95 Theses.

For a more thorough history of the Reformation and Martin Luther watch the 2003 movie LUTHER starring Joseph Fiennes. This is a historical film that is appropriate for all ages.

Lesson Connections:**Science and Nature:****1. Leaf Hunt**

Go on a leaf hunt and see how many different colors and textures you can find. Save the leaves to use in a fun craft listed below.

Arts/Crafts:

Create a Luther Rose using items found in nature during your leaf hunt. Use a paper plate as your base. Use school glue and scissors to layer leaves and other items from your yard and the woods to create your Rose. Make sure to take pictures and videos.



Luther's interpretation of his seal

In a July 8, 1530 letter to Lazarus Spengler, Luther interprets his seal:

Grace and peace from the Lord. As you desire to know whether my painted seal, which you sent to me, has hit the mark, I shall answer most amiably and tell you my original thoughts and reason about why my seal is a symbol of my theology. The first should be a black cross in a heart, which retains its natural color, so that I myself would be reminded that faith in the Crucified saves us. "For one who believes from the heart will be justified" ([Romans 10:10](#)). Although it is indeed a black cross, which mortifies and which should also cause pain, it leaves the heart in its natural color. It does not corrupt nature, that is, it does not kill but keeps alive. "The just shall live by faith" ([Romans 1:17](#)) but by faith in the crucified. Such a heart should stand in the middle of a white rose, to show that faith gives joy, comfort, and peace. In other words, it places the believer into a white, joyous rose, for this faith does not give peace and joy like the world gives ([John 14:27](#)). That is why the rose should be white and not red, for white is the color of the spirits and the angels (cf. [Matthew 28:3](#); [John 20:12](#)). Such a rose should stand in a sky-blue field, symbolizing that such joy in spirit and faith is a beginning of the heavenly future joy, which begins already, but is grasped in hope, not yet revealed. And around this field is a golden ring, symbolizing that such blessedness in Heaven lasts forever and has no end. Such blessedness is exquisite, beyond all joy and goods, just as gold is the most valuable, most precious and best metal. This is my compendium theologiae [summary of theology]. I have wanted to show it to you in good friendship, hoping for your appreciation. May Christ, our beloved Lord, be with your spirit until the life hereafter.

Amen. [\[1\]\[2\]](#)

Cooking:

Luther Bread

A sweet baked treasure made with wheat flour, nuts, almonds, candied citrus fruits, raisins, milk, honey, apricot jam and chocolate shavings. Reportedly created by Katharina von Bora, the wife of Martin Luther. In Saxony, this sweet specialty bread is baked one a year in honor of Reformation Day.

Cook Time 50 minutes

Total Time 50 minutes

Servings 8

Ingredients

Dry Ingredients

- 8 cups wheat flour
- 1 cup sugar granulated
- 1/2 tsp Salt
- 2 packs dry yeast
- 1-1/3 cups golden sultana raisins
- 1-1/3 cups candied oranges or candied lemons

Liquid Ingredients

- 13-1/2 fl. oz. milk 2%
- 14 tbsp butter (2 sticks)
- 5 tbsp honey
- 4 drops lemon juice concentrated
- 1 egg medium size

Glaze

- 3 tbsp apricot preserve
- 2 cups chocolate shavings

Instructions

1. Mix all dry ingredients well in a large bowl
2. Warm milk in a small pot on the stove (don't bring to a boil) Add all liquid ingredients to the warm milk
3. Add liquid ingredients to the dry ingredients. Add the egg at the end. Stir and knead all ingredients well until the dough separates from the edges of the bowl.
4. Cover dough with a towel and let rise for 30 min at a warm place. If you do not find a warm place. heat oven to 150 F, let dough rise inside.

5. Grease 10-inch baking pan and dust with flour. Knead dough one more time for 5 minutes and add to the baking pan. Let rise again for 30 minutes. Pre-heat oven to 380 F.
6. Bake the Lutherbread for 50-60 minutes. Test the bread by "knocking" on the top. If it sounds "hollow" the bread is done. While still warm, glaze the bread with apricot preserve and sprinkle with the chocolate shavings

Adopted from the German "Kidsweb Spezial"

Wiener Schnitzel

Traditionally, Wiener Schnitzel calls for veal, but pork is more readily available here, so that is what I use. I buy the thin breakfast cutlets, so that I don't need to pound the pork thin with a mallet. If you don't buy the thin cutlets, you may need to slice the pork chops thinner, and you will definitely need to pound them flat with a meat mallet.

Ingredients:

Pork or veal cutlets

2 eggs, 2 TB milk, vegetable oil, salt

flour

breadcrumbs

Directions:

In a plate, mix together 2 eggs, 2 tbsp milk, a few drops of vegetable oil and a dash of salt.

After pounding the pork chops thin, season with salt and dredge them in a dish of flour. Dip them into the egg mixture, and then press them into the breadcrumbs. Shake off any surplus crumbs and fry immediately in hot vegetable oil.

Service:

Look up ELCA Good Gifts online and look at all the opportunities for giving back through the ELCA. As a family, choose a gift and "give back". Even the littlest bit helps those all over the world.