

BIBLE LESSON - JESUS FEEDS THE FIVE-THOUSAND

Journal time:

Make a list of gifts or skills you have. This could be anything from cooking, sports or maybe you love to make people laugh! Pretend you are going to use these skills to create a team or new endeavor. How would you use these skills to help your new team or endeavor?

QUESTIONS TO PONDER:

- 1.) When you hear people in church or at home talk about “giving” what do you think of? Is it positive or negative? Is it just about money?
- 2.) Read John 6:1-15. While Jesus did the miracle, the disciples carried it all out. Jesus let them participate in what He was doing. That’s what He wants us to do. He wants us to use our gifts, time and talents to get involved in what He is doing. How can you do that in your life at home, church, school, or elsewhere?
- 3.) What do you see God doing at your church that you can get involved in?
- 4.) What is God doing outside your church that you can get involved in by using all of the gifts He has given us?

THE TAKE AWAY

It’s not about us finding things that we want to get involved in. It’s about God giving us gifts, strengths and talents and lifting us up so that we can lift Him up by getting involved in what He is doing!

<https://www.youtube.com/watch?v=3rT8Re1EIQc>

<https://www.youtube.com/watch?v=ur6Zznc407U>

SUGGESTED FAMILY ACTIVITY:

Bake bread together and deliver it to a neighbor

EASY HOMEMADE BREAD RECIPE

Easy Bread recipe made with simple ingredients & detailed instructions showing how to make bread! Best homemade bread recipe for both beginners and expert bakers.

Prep Time 20 mins

Cook Time 40 mins

Rise time 1 hr 30 mins

Total Time 1 hr

Course: bread

Cuisine: American

Keyword: homemade bread, white bread

Servings: 24

Calories: 131kcal

INGREDIENTS

- 2 cups warm water 110 degrees F/45 degrees C
- 1/2 cup white sugar
- 1 1/2 tablespoons active dry yeast
- 1 1/2 teaspoons salt
- 1/4 cup vegetable oil
- 5-6 cups flour You can use all-purpose flour OR bread flour!

INSTRUCTIONS

1. In a large bowl, dissolve the 1 TBSP of the sugar in warm water and then stir in yeast. Allow to proof until yeast resembles a creamy foam, about 5 minutes.
2. Mix remaining sugar, salt and oil into the yeast. Mix in flour one cup at a time. Dough should be tacky and clean the sides of the bowl save for a small part at the bottom. Too much flour added in yields a dry loaf of bread, so if you're worried you added too much, add a bit more hot water, until you get the correct consistency.
3. Knead dough for 7 minutes. Place in a well oiled bowl, and turn dough to coat. Cover with a damp cloth. Allow to rise until doubled in bulk, about 1 hour.
4. Punch dough down. Knead for 1 minute and divide in half. Shape into loaves and place into two greased 9x5 inch loaf pans. Allow to rise for 30 minutes, or until dough has risen 1 inch above pans.
5. Bake at 350 degrees F (175 degrees C) for 30-40 minutes. Cool, brush with butter and enjoy!

Notes Recipe yields 2 standard loaves of bread