

## Youth Worship Lesson – August 2, 2020

**Focus Scripture:** Matthew 14:13-21

**Purpose:** To discover what it means to trust God's Way.

### **An Awesome Adventure: "SEEKERS AFTER JESUS"**

Summer Sessions: June 7 to August 31



**Clue #1: Where We Find God**

**Clue #2: How Does God Work in Our World**

**Clue #3: Joining God in Creating Shalom**

**Clue #4: Give and You Will Receive**

**Clue #5: Take My Yoke Upon You**

**Clue #6: God's Spirit Grows in Me**

**Clue #7: Weeds and Wheat Together**

**Clue #8: Glimpse of God's Realm**

**Clue #9: Trust in God's Way**

### **Preparation**

Worship Table – green cloth

Cup and goldfish crackers

Yeast, warm water, all-purpose flour, egg, sugar or honey, salt or sea salt

### **Prayer**

May your presence be known this day, O God.

May it reside in the hidden places in our hearts and in the farthest reaches of creation.

As we gather to be fed with your spirit, O God, may we trust that you will feed us abundantly.

Amen.

***Song: Nothing is Impossible – Plant Shakers Live on YouTube***

### **Introducing the Theme – Minute to Win It Game**

**Materials:** Cup and goldfish crackers.

Place the cup on the other side of the table and goldfish crackers beside you. Use a timer or clock. Give them one minute to get as many goldfish into the cup as possible. Tell them that this week's story is about Jesus feeding the 5,000.

### **Exploring the Theme – Bible Story**

Each week we have been reading stories from a book of our Bible written by one of Jesus' disciples who had been a tax collector. What is his name? (Matthew).

Last week's story from the book of Matthew was about a mustard seed. Can anyone remember what Jesus said about the mustard seed? **(It was the smallest of seeds but it grew**

**into a big bush.)** Jesus said that this was like God's realm of Shalom - that although the disciples were few in number their love and kind deeds would make big changes in the world - that something small can be used by God to make big things happen. But I think the disciples must have forgotten that story about the mustard seed, because in today's story they don't think they can do what Jesus is asking with only a very small lunch. Maybe they aren't ready to trust that God's love can do great things through us.

***Read Matthew 14:13-21***

***When Jesus heard what had happened, he took the boat and went to an isolated place. Hearing this, the crowds followed him on foot from their towns. When Jesus got there and noticed the large crowd, he had empathy for them and healed those who were sick. As the evening drew near, the disciples came to him and said, "This is a remote place, and it's already getting late. Send the crowds away, so they can go to the villages and buy themselves some food." Jesus replied, "They do not need to go away; you give them something to eat." They replied, "We only have 5 loaves of bread and 2 fish." "Bring them here to me," he said. As he directed the people to sit on the grass, he took the 5 loaves and 2 fish and looked up to heaven, then broke the bread and gave thanks. Then he gave them to the disciples to hand out to all the people. They ate and were satisfied, and the disciples picked up the 12 baskets of leftover pieces. There were about 5,000 men, besides women and children.***

At first the disciples doubted that the 5 loaves and 2 fish would be enough, but what happened after hearing this scripture reading? (Jesus said a prayer and broke the bread into pieces and gave it to the disciples to hand out and there was enough food for everyone and 12 full baskets left over.) What happened was amazing! This was a real example of how a small act of sharing turned into something larger than anyone could have imagined. And now I think the disciples really knew what Jesus meant about how little acts of caring and kindness can have really big results.

**Activity or Craft – Making Bread**

**Materials:** Yeast, sugar or honey, water, salt or sea salt, 1 egg, all-purpose flour.

**Watch: [YouTube video – The EASIEST bread you'll ever make \(beginners bread recipe\)](https://www.youtube.com/watch?v=BsgUcpTLQww)**

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**Closing Prayer**

Thank you God for lips to praise you,  
Hands to serve you and hearts to love you!  
Amen.

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# The Easiest, Most Versatile Bread Recipe Ever

*The most versatile dough recipe you'll ever find!*

<b>Author:</b> Jill Winger	<b>Yield:</b> 1 loaf of bread <span>1x</span>
<b>Prep Time:</b> 1 hour 10 minutes	<b>Category:</b> Bread
<b>Cook Time:</b> 30 minutes	<b>Total Time:</b> 59 minute

## Ingredients

- 1 1/3 cup warm water (100-110°F)
- 2 teaspoons active, dry yeast
- 2 teaspoons brown sugar or honey
- 1 egg
- 1 teaspoon fine salt
- 3 to 3 1/2 cups all-purpose flour

## Instructions

In a large mixing bowl, combine the water, yeast, and sugar.

Stir until dissolved, then add in the egg and salt.

Add the flour one cup at a time. Once the mixture is too stiff to mix with a fork, transferred it to a well-floured countertop.

Knead for 4-5 minutes, or until smooth and elastic. Add more flour if the dough is continuing to stick to your hands.

Shape the smooth dough into a ball and place in a bowl. Cover with a dish cloth and let rise in a warm place for one hour (or until the dough has doubled).

After this first rise is complete, use these directions to turn it into the following baked goods:

### SANDWICH BREAD:

Grease a standard-sized loaf pan (9"x5"). After the first rise is complete, punch down the dough and shape it into a "log". Place it into the loaf pan and allow to rise 20-30 more minutes, or until it starts to peek over the edge of the pan. Bake in a 350\* oven for 25-30 minutes, or until lightly browned.

### PIZZA:

After the first rise is complete, press the dough into a 12-inch circle on a baking stone, baking sheet. Top with sauce, cheese, and your favorite toppings. Bake in a 450\* oven for 15-20 minutes, or until the crust is golden brown and the cheese is bubbly.

### DINNER ROLLS:

After the first rise is complete, divide the dough into 15 pieces. Shape into balls and arrange in a greased 9x13-inch pan. Rise for an additional 30 minutes in a warm place. Bake at 375\* for 20-25 minutes, or until golden brown.

### CINNAMON ROLLS:

After the first rise is complete, roll the dough into a 20 x 13-inch rectangle on a floured countertop. Spread 4 tablespoons of softened butter on top (leave 1/2-inch margin around the edges), and sprinkle with 1/2 cup brown sugar and 2 tablespoons cinnamon. Starting on the long side, roll it up and press the seam together to seal the roll. Using a serrated knife, cut into 12 rolls. Arrange the rolls in a greased 9x13-inch pan and allow to rise for 30 minutes, or until the rolls are puffy. Bake in a 350\* oven for 25 minutes, or until golden brown.

## Notes

- The water you use should be warm, not hot. Test it with your finger— it should feel about the temperature of a good bath.
- Dough rises best when it's warm. I like to put my rising dough next to our wood stove or near the oven if something is baking. However, if you don't have those options, simple preheat your oven to 350\* for 3 minutes, turn it OFF, and then allow the covered dough to rise in the warm oven for one hour.
- A lot of people are intimidated by kneading— don't be. Perfect technique isn't important. Just work the dough until it's smooth and add more flour if you need it.