#### AUGUST 2, 2020

# Week Four Family Guide

### **Jesus Feeds Five Thousand**



# The Fish and Bread Sign

## Jesus Feeds Five Thousand John 6:1-15

Our faith is weak, and we fail to trust in God to give us what we need. For the sake of Jesus, God promises to provide for all our earthly and spiritual needs. A crowd of at least five thousand men, plus women and children, had gathered to hear Jesus preach. When challenged to find a way to feed the hungry crowd, the disciples question how —-> Blessing Spyglass

paper tube, color papers- cellophanerubber bandstickers-crayons **Opt- tape, marker** 



Snack sundae cup-candyfamily providesice cream



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this is possible. But Andrew brings one boy's lunch—five barley loaves and two fish. Miraculously multiplying this meager meal, Jesus feeds them all, with abundant leftovers.

# Show and Tell Videos on Flipgrid



You'll want to download the Flipgrid app. It's easy and safe!

We want to see and hear you! Share your thoughts with us by recording and sending us short

videos through Flipgrid. Just click the QR code for this week's topic: Jesus provided for the needs of the 5,000 people in this story. How does Jesus "feed" his people today? How does Jesus care for you? Show us spotting blessings with your spyglass!

We also want to see your snacks and crafts! Use the same QR code to send all your videos for Week Four. Then tune in later in the week to see your videos and your friends' videos too!

Bible Words to Remember-"God richly provides us with everything." 1 Timothy 6:17

As a family, memorize this week's verse. When you do bedtime prayers this week, thank God for three different things each night- no repeats! Maybe write them down so that you can see them all at the end of the week.

Tip: Your phone's camera probably reads QR codes!



## **BIG KIDS' CORNER**

Have you ever made bread? Try this easy recipe. You'll need this:

3 c. flour, 2 t. salt, 1/2 t. dry yeast, 1.5 c. warm water- not hot, Dutch oven or any large oven safe pot with lid

In a large bowl, stir together the flour, salt and yeast. Stir in water using a wooden spoon until the mixture forms a shaggy but cohesive dough. Do not overwork the dough. The less you "work" it, the more soft, fluffy air pockets will form. Cover bowl tightly with plastic wrap. Let dough sit at room temperature for 8-24 hours\*. Dough will bubble up and rise. After dough is ready, preheat oven to 450 degrees F. Place your Dutch oven, uncovered, into the preheated oven for 30 minutes. While your Dutch oven preheats, turn dough onto a well-floured surface. With floured hands, form the dough into a ball. Cover dough loosely with plastic wrap and let rest. After the 30 minutes are up, carefully remove Dutch oven. With floured hands, place the bread dough into it. (You can put a piece of parchment under the dough if your Dutch oven isn't enamel coated.) Replace cover and bake for 30 minutes covered. Carefully remove bread to a cutting board and slice with a bread knife.