

#LIGHTtheWORLD



Bethlehem



House of Bread

Christmas Service Kit



Bethlehem Lesson

Tell the story of Mary and Joseph traveling to Bethlehem. You can read the story directly out of Luke 2 or [watch this Bible video](#).

Ask your children what city Jesus was born in. Then explain that Bethlehem means, "[House of Bread](#)."

Either read John 6:25-71 or watch the Bible video "[I Am the Bread of Life](#)"

Jesus called himself the "Bread of Life." What does that mean? Discuss with your children how Jesus Christ feeds us spiritually. As we look to Him and follow His example we feel God's love for us.

Remind your family that Jesus is the Bread of Life and at Christmas we can remember that because of where He was born, in Bethelhem, the House of Bread.

Bake one or all of the bread recipes together as a family. While it is baking decide if you will take the bread to a soup kitchen, deliver it to a widow or someone who is lonely, or if you will invite friends over to eat it with you. Teach your children the story of Jesus feeding the 5,000 or [watch the Bible video](#).

Create your own Little Town of Bethlehem using the instructions later in the kit.

Little Town of Bethlehem Craft

Gather an assortment of toilet paper tubes, paper towel tubes or even wrapping paper tubes. Cut tubes to different heights. With a black marker have children draw rectangular windows and doors on the tubes. Let them arrange the buildings however they wish. Peg dolls are fun to use for Mary and Joseph!





Bethlehem

means

House of Bread



And Jesus said unto them,
I am the bread of life:
he that cometh to me
shall never hunger.
John 6:35

Made With Love by



Bethlehem

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House of Bread



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Made With Love by

Cut out tags. Sign your family name under the "Made With Love By".
Fold back along center line so Bethlehem is on one side and
"I am the Bread of Life" is on the other. Punch a hole in the top corner
(not on the fold). Thread string or ribbon through and tie onto
the bags of muffins or pretzels.

And Jesus said unto them,
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Bread wrappers from CranialHiccups.com

And Jesus said unto them,
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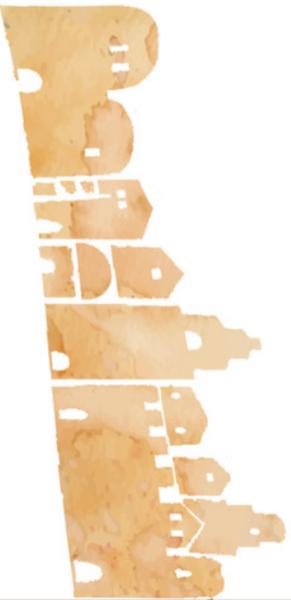
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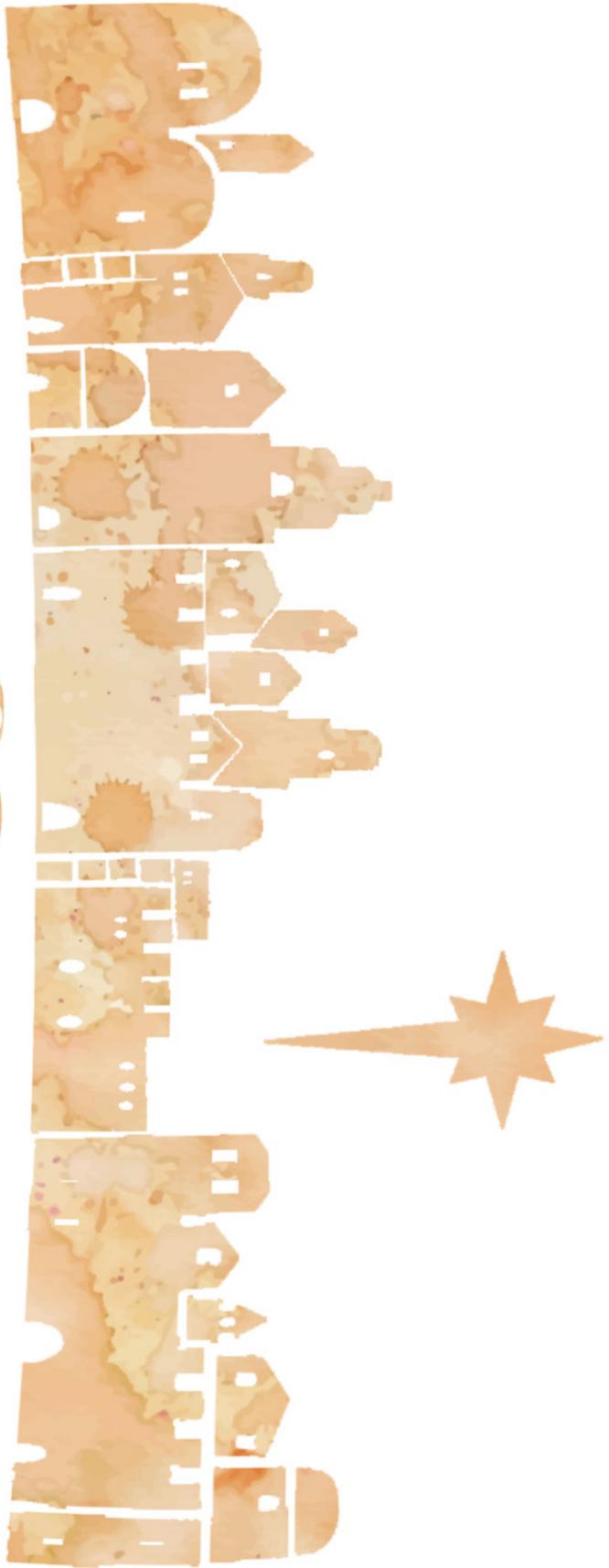


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Cut out all along the outside of the card, carefully cutting along the skyline of Bethlehem on both sides. Fold the left side back along the line. Then fold the right side back along the line. Open card up to write a sentiment. Refold and send to someone you love!



Bethlehem



House of Bread

A Little Town of



Bethlehem



2 1/2 cups warm water
2 TBSP Yeast
2 TBSP sugar
1 TBSP Salt
2 TBSP oil
6 cups flour

In a large mixing bowl combine water, yeast, and sugar. Let sit for 5 minutes to allow yeast to soften. Add salt, oil and 3 cups flour; beat well. Add remaining flour, stirring well with a heavy spoon (or in the mixer with the dough hook). Allow dough to rest for 10 minutes; stir down with spoon; allow dough to rest for 10 minutes; stir down with spoon again. Repeat this process until dough has been stirred down a total of five times.

Turn dough out onto floured surface; knead two or three times to coat entire surface with flour. Divide into three equal portions. Roll each portion into a rough 9×12 inch rectangle. Roll rectangle up starting with a 12 inch side, pinch edge of loaf to seal. Arrange seam side down on a large baking sheet that's been sprinkled with cornmeal. I usually bake two loaves on one sheet and the last loaf on a sheet of its own. Allow to rise for 30 minutes. With a very sharp knife, cut three gashes at an angle on top of each loaf; brush entire surface with egg wash (1 egg beaten slightly with 1 Tablespoon water). Bake at 400 in the center rack of the oven for 20 - 25 minutes or until a nice golden brown. Cool. Makes three loaves.

NOTE: For a crustier loaf, a pan of water may be set on the bottom rack of the oven while bread is baking.

Wrap loaves with bread wrappers before giving away as gifts.



1 cup canned pumpkin
1/2 cup packed brown sugar
1/4 cup melted butter
2 eggs
2 cups flour
2 tsp. baking powder
1/2 tsp. salt

Preheat oven to 375. Fill 12 muffin cups with paper liners or spray with cooking spray. In a large bowl beat pumpkin, brown sugar, and melted butter. Add eggs and beat well. Add dry ingredients to pumpkin mixture and stir just until blended. Add any additional ingredient (see variations). Spoon batter into muffin cups and bake for 20 minutes.

Variations: Add any or all of the following

1 cup chocolate chips
1/2 cup raisins
1 tsp. cinnamon
1/2 tsp. nutmeg

Once cool put muffins in a bag and attach the tags included in the kit.



4 teaspoons active dry yeast
1 teaspoon white sugar
1 1/4 cups warm water (110 degrees F/45 degrees C)
5 cups all-purpose flour
1/2 cup white sugar
1 1/2 teaspoons salt
1 tablespoon vegetable oil
1/2 cup baking soda
4 cups hot water
1/4 cup kosher salt, for topping

In a small bowl, dissolve yeast and 1 teaspoon sugar in 1 1/4 cup warm water. Let stand until creamy, about 10 minutes.

In a large bowl, mix together flour, 1/2 cup sugar, and salt. Make a well in the center; add the oil and yeast mixture. Mix and form into a dough. If the mixture is dry, add one or two more tablespoons of water. Knead the dough until smooth, about 7 to 8 minutes. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with plastic wrap and let rise in a warm place until doubled in size, about 1 hour.

Preheat oven to 450 degrees F (230 degrees C). Grease 2 baking sheets.

In a large bowl, dissolve baking soda in 4 cups hot water; set aside. When risen, turn dough out onto a lightly floured surface and divide into 12 equal pieces. Roll each piece into a rope and twist into a pretzel shape. Once all of the dough is shaped, dip each pretzel into the baking soda-hot water solution and place pretzels on baking sheets. Sprinkle with kosher salt.

Bake in preheated oven until browned, about 8 minutes. Once cool place in bags and attach tags found in kit.