

Hello Sunday School,

I hope you are all keeping well and that you're still managing to keep smiling through this strange time. I'm sending love to you and your grown-ups, and as always, do get in touch with me or Mother Juliet if you need to.

You'll find some activities to keep you busy on the pages after this one. If you are going to try the bread recipe, remember to ask a grown-up to help in the kitchen!

It's weird, isn't it, having time on our hands when we can't just go to the park or meet up with friends. One of the things that we've been doing in our house with our spare time is watching online videos of how things are made. The other day we watched Cornish pasties being made in a huge factory, where they make 180,000 pasties a day!

So when Mother Juliet told me that the focus for this week's service is 'bread', I obviously had to look online to see if there was a good video from inside a bread factory! Of course there was:

<https://www.youtube.com/watch?v=w3O8lKnBhu8>

There are loads of different types of bread – I've made you a wordsearch with as many different types as I could think of, but I bet you can think of some more!

In the Lord's Prayer, we ask God to 'Give us this day our daily bread'. Bread is an everyday thing – think back to the last time you had some bread – was it beans on toast, a sandwich, or some bread and butter with soup? If your grown-up is on the Sunday School Whatsapp group, get them to take a photo of you (and them) when you next eat some bread for us all to share!

Jesus calls himself 'the bread of life'. Imagine if every time you ate something made from bread you thought about Jesus....

The early Christians in today's reading 'broke bread at home and ate their food with glad and generous hearts, praising God and having the goodwill of all the people'. Imagine if every time you ate bread you thanked God.

It's funny to feel that we should be grateful and thankful for something that is so 'everyday', but, when you say thank you for your bread today, say thank you to Jesus too. He is the bread of life - he is everyday too. He's there every day whether we think about him or not, ready to listen, ready to give you his peace, ready to share his love.

I'm sending you my love, Sunday School. I miss you guys.

May God keep you safe and healthy and happy. Amen

Here's a bread recipe you could try—there are lots of others online including soda bread recipes where you won't need yeast or rising time

### Ingredients

- 1.5kg bag plain flour
- 2 sachets dried yeast
- 900ml warm water
- 1 tbsp salt

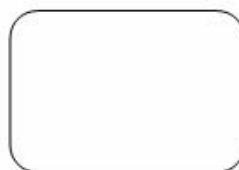
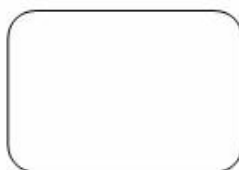
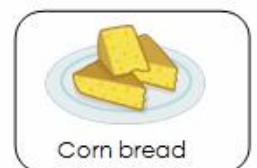
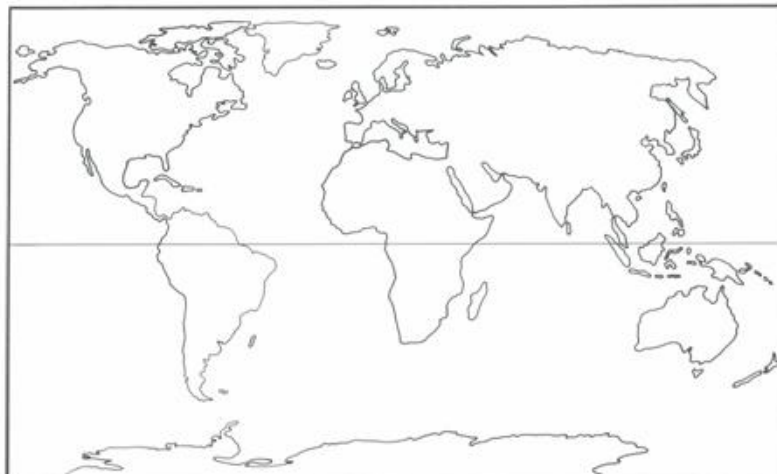
### Method

1. Sieve flour, salt and yeast into a bowl.
2. Add the warm water.
3. Mix together to form a dough.
4. Knead the dough.
5. Leave the dough to rise in a covered bowl.
6. Line a baking tray with baking parchment, roll the dough into a ball and put it into the tin.
7. Bake in an oven at 220°C for 25 to 30 minutes until the loaf is golden brown. It should sound hollow when tapped from underneath.
8. Leave the bread to cool then slice it and enjoy!

### Bread around the world



Find out where the bread comes from and label it on the map. Add more of your own.



How many different types of bread can you find?

H R R A C P E P S M Y N U F E  
G Y F E I O S S U L W P G O H  
U E C T M L B L U B L S I C C  
O N T R E O T U L O D O C A O  
D A J G U I O A R Y H I R C I  
R K A H G M E L G G N M P C R  
U B L R Q M P I B V G A R I B  
O U A S E T T E U G A B O A F  
S I R L Y Q Q X T I A L P O F  
N E O C H O L L A S K D U B S  
G H G U O D R A H B F G F R N  
W Q K V J V X H R H A A T O U  
C I A B A T T A O S O Q H W B  
M L Z H H R S K S L N A A N M  
N W C H V C F E Q Z F H M M W

BAGELS  
BAGUETTES  
BLOOMER  
BRIOCHE  
BROWN  
BUNS  
CHOLLA  
CIABATTA  
COB  
COBURG  
CRUMPETS  
FARMHOUSE  
FOCACCIA  
FOUGASSE  
HARDOUGH  
LOAF  
MULTIGRAIN  
NAAN  
PITTA  
PLAIT  
ROLLS  
RYE  
SOURDOUGH  
WHOLEMEAL

Colour me

