LET IT SHINE
5. Midnight Visitor

OBJECTIVES
Explain how God answers our prayers like the man who gave bread to his neighbor. As a secondary goal, show that because God is so good to us, we should also be caring when people are in need, and share with them.

PREPARATION
Print the flip chart. If you have various colors of cover stock, select a color for each page that goes with the graphic. For example, bread could be yellow or tan, the rock could be grey or brown (or you could color it), the fish could be on a blue page like water, etc. Punch two holes in the top and insert loose-leaf rings so the pages can flip over as you teach the lesson. Before you use the flip chart, you may want to act out the parable with the help of an assistant. Print the two activity pages and the PRC cards. The last page of the flip chart could also be printed for a coloring page. If you want to make bread for your class, plan it ahead of time. (There is an easy recipe on the next page.) You could give each child a piece of bread, but a loaf of home-made bread would be so much more effective. There are labels you can use to put on the baggies to show why they are getting bread to take home. If possible, also make a larger loaf and cut slices to share after you teach the lesson. They would like it better with jelly (but be sure to have wipes or some way to wash their hands).

BIBLE STUDY: Luke 11:5-12

LESSON
If you want to act out the parable, plan it ahead of time with an assistant. One of you should go out of the classroom. Have the children between the adult who is at home and the door, and tell them to pretend they are asleep. When the person knocks on the door, the person who is at home could act very tired (but not grouchy, because remember that this is an illustration of God answering our prayers!). The person who knocks should tell how a visitor came and he (pretend if you only have women – use a deep voice) does not have any bread. Then the person inside says OK and gets some loaves of bread to share. Then use the flip chart to teach the rest of the lesson.

ACTIVITIES
Have the students work with you and circle the correct answer on the multiple choice pictures page. After doing the flip chart, they should catch on right away! Then they can match the bread that is alike. If you have taken time to eat bread and talk about sharing, this should use up most of the class time.

SONGS AND PRAYER
When you lead the prayer, be sure to thank God for the good things he gives us. Ask God to help everyone in the class share with others. Sing “J-O-Y” and talk about putting Jesus first and helping others!

BREAD RECIPE

You can make three or four recipes at one time as long as you use a large container so it will have room to rise to twice the size it is when you let it sit after it is mixed up. One recipe should make a large loaf of bread or eight small loaves (on one sheet like muffin tins).

¼ cup sugar
1 teaspoon salt
1½ tablespoons shortening (**not** liquid)
1 package yeast
1 egg
1 cup water (total)
3 to 3 ½ cups flour

Mix sugar, salt and shortening (Crisco®). Add ¾ cup boiling water so the shortening melts. Cool a few minutes. Mix 1 package of yeast (**not rapid rise**) with ¼ cup warm water. Add to mixture. Add egg and mix well. Add flour and mix. It should not be hard to mix, but not too sticky. Put oleo on waxed paper and cover the bowl. Put a towel on top, too. It will rise more rapidly if the room is warm or if you put it on top of the stove when the oven is on. Leave it for a half hour to an hour until it is about twice the size you started with.

Then put oleo on your hands and rub it inside the bread pans and use more oleo on your hands to form the bread. Be sure to make it half the size of the pan or less, as it will expand and run over the edge if you put in too much. Again cover it with buttered waxed paper and a towel. Once it rises, you are ready to bake it, and remember it will rise even more in the oven. Bake at 350 degrees for 20 to 30 minutes depending on the size of loaves you are making. They will be golden brown when they are done.

After you make this a few times you will find that it is very easy to make, and you will know just how much flour to add so it feels right. You can even make cinnamon rolls. Spread the dough out on a buttered counter (**not** on flour) with butter (or oleo) on your hands, too. Melt a little butter and spread it over the dough. Add cinnamon and sugar (you can also add nuts and/or raisins). Roll up and then slice into the cinnamon rolls. Put in buttered pan and let it rise. When they are baked, add frosting.