

Use Your Loaf

Adapted from Resource Book for Home Leagues, U.K. Territory

Preparation:

Research different recipes for bread, the history of bread or flour milling.

Obtain a range of different types of bread for tasting. Sell the loaves of bread used for display and give proceeds to an Overseas Missions Project.

Contact a local bakery and invite someone to come and talk about their work and products.

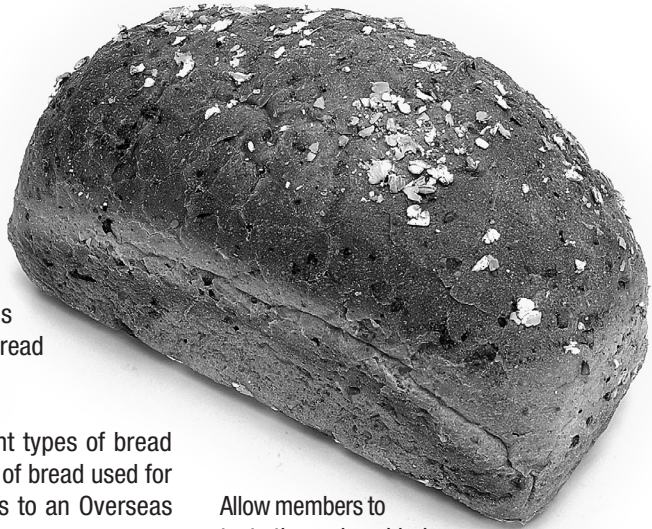
Suggested Songs

SASB 579/TB 592, *He Giveth More Grace*
SASB 930/TB 624, *Sowing In The Morning*



Fellowship

Display a range of different types of bread. Large supermarkets now sell a variety of different breads from different countries. If you have ladies in your fellowship from other countries, ask if they will bake a loaf or bring a recipe of bread that is unique to their country.



Allow members to taste the various kinds of breads — find out what they like best.

Taste Test

Have loaves of bread from a reputable local bakery — some (home) baked from “scratch”; some baked in a bread-maker. Make sure you keep the loaves separate — cut into cubes, set out under three separate headings and see if the ladies can taste the difference! Have a small prize to give to the person who could distinguish which was what!

Recipe Exchange

Prior to meeting ask ladies to bring their favourite bread making recipe, (either home or “machine” made) for a recipe exchange. (Ideas: milk loaf, sesame and herb bread, bran loaf, granary loaf and fruit loaves, these are but a few that can be found when a bread-making machine is purchased.) Type out and add to the exchange any unusual recipes. Encourage members to tell of their bread-making experiences, their successes or failures.

Quiz

What are the main ingredients for bread-making? *Flour, yeast, salt, water and time*

Bread stays fresher in the fridge — true or false? *False, it causes bread to dry up*

How many is a baker's dozen? *13*

What did Moses call the food God provided from Heaven? *Manna*

How many loaves did Jesus originally have to feed the 5,000? *Five*

How many baskets of scraps were left over? *12*

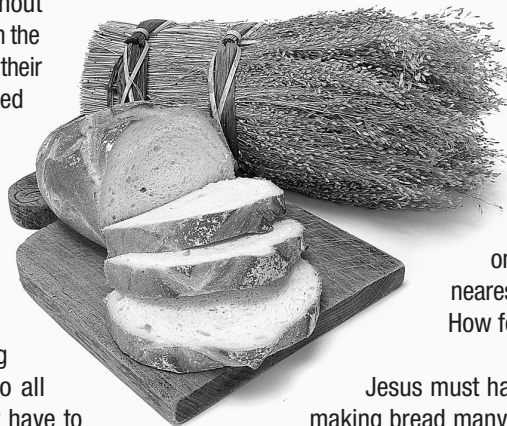
What is Melba toast? *Bread very thinly sliced and toasted*

What are the main ingredients for bread pudding? *Bread, dried fruit, eggs, milk*

Devotional

Scripture Reading: John 6:22-41

How wonderful to smell fresh cooked bread! It whets one's appetite. Bread has always been the main substance in our daily nourishment. Life just would not be the same without bread. Nowadays, even the worst cooks can make their own bread. No one need struggle to knead the dough, then find a warm spot to allow it to rise, and eventually place into tins and bake. It is now possible to buy a bread-making machine that will do all this for you. You only have to measure the ingredients, place in the machine, set the timer and wait for the aroma to fill the room, and — hey presto! — out comes a delicious loaf of bread. To produce bread we need flour, and as we all know flour comes from wheat. To grow



wheat we need the seed, soil and water. How often we have grumbled when it has rained constantly; when we have been unable to dry our washing; when every time we leave the house we have the inconvenience of carrying an umbrella. If we are on holiday, we pray that it will not rain, yet do we realize just how selfish we are? We should be grateful for the food and water God provides for us. We only have to go to the nearest shop for our bread. How fortunate we are!

Jesus must have seen His mother making bread many times — not in the latest appliances available these days, but in a crude oven, although I should imagine it to be far more tasty than today's bread. Even in Jesus' day, bread was the main diet. In John 6:1-15, we see that Jesus realised how important it was to feed those who had come

Homemade Scones (Raisin Biscuits)

Jane Shirran

3 cups of flour	¾ cup butter (cool)
¾ cup sugar	2 eggs
4 tsp baking powder (slightly heaping)	1 cup milk
½ tsp salt	1 tsp vanilla
1 tsp nutmeg (grated is the best)	1 cup raisins (optional)
½ cup Shortening (margarine)(cool)	

Mix all dry ingredients together

Add shortening and butter, mix into dry ingredients until crumbly

Add raisins to flour mixture

Pour wet ingredients into dry and mix only until it comes together — do not over mix!

On floured surface lightly knead into a ball and flatten to ¾" — treat the dough kindly!

Cut and place on baking tray

Bake for about 18-22 minutes at 425 degrees fahrenheit

Yields 18-20 Scones using 2" cutter

Wonderful right out of the oven with butter and home made jam!

(Always flaky & light as long as you don't over knead!)



to hear Him preach. He knew how hungry they were. He gave them the bread they needed. No doubt He remembered the times when He was hungry, especially when He had retreated to the wilderness, where the devil had challenged Him to turn some stones into bread. How tempting that must have been!

There are many instances in the Bible when bread was important. Perhaps the most significant was at the Last Supper, when Jesus took some bread, thanked God for it and broke it apart. Giving it to each disciple

He said, 'This is my body given for you. Eat it in remembrance of me.'

It is very rare these days that we give thanks to God for the bread we eat, yet He continues to supply us with all we need. Sometimes, we are so wrapped up in our little world that we become unaware of the needs of others. Let us remember others in our prayers, particularly those who have a far greater need than ours.

Prayer:

Dear Father God, we thank You for opportunity to meet with You today. We thank You for giving us all that we need. Sometimes, when we appear to be dissatisfied, help us to realize how fortunate we are. Be with those who would be content with just a crust of bread. There are times, God, when we have more than enough on our plates. Help us not to be wasteful, but to prepare and use only what we need.

There are many people in need, not only abroad but in our own country too. Open our

eyes to their need, and let us respond with love, compassion and practical help.

Dear Jesus, help us to remember how You sacrificed Your life for us; how You asked us to remember You when You broke the bread at the Last Supper. We give so little in return, yet we have so much. Help us to share what we have, as You share with us.

*We ask that Your love and presence will remain with us now and for evermore.
Amen.*

Refreshments:

Sandwiches on a variety of breads
Fruit Breads
Scones with homemade strawberry jam and cream with, of course, an ‘army’ cup of tea!

Relax and enjoy!



Social Butterflies

Adapted from "Great Ideas" Australia Southern Territory



Social Butterflies is designed to create an oasis of fellowship, so all arrangements for the activities are kept fairly simple.

The first event could be a Chinese Banquet. Food can be ordered from a local Chinese Restaurant and a lovely ambience be created with soft lighting and decorated tables with candles and butterflies made from tulle material.

Different women attend different events, which means creating groups with broad appeal. Sometimes the event is considered ‘cool’ enough for younger women to attend.

This group can be flexible as far as meeting

dates so that women are not excluded due to other commitments. Social Butterflies can enable the building of relationships and friendships in a relaxed atmosphere.

Some activities, though not limited to, that could be considered for this group:

- Saturday Bargain Shopping Day
- Organized Garage Sale Hunting
- International Banquet — held in one of the ladies homes
- Saturday Morning Breakfast at a favourite restaurant
- Visit to Local Art Gallery (always include break for coffee!)

Let your imagination run wild!