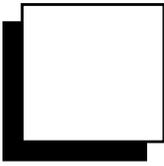


Family Worship

20th December 2020

Choose your worship activities for families from the list below.



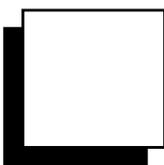
Carry out an internet search with the young people, to look up some ideas that were initially thought to be crazy but went on to be a great success. For example: a surfing lake in a city - look up 'The Wave' in Bristol. (<http://www.thewave.com/>)



Some people think this fitness centre has crazy entrance and that it is out of character with the venue.

Wacky or not wacky?

God had a ridiculous sounding plan. Read Luke 1:26-38 to find out what it WAS. (Mary has an encounter with a heavenly visitor who brings unsettling news. The conversation that follows launches Mary into life-changing decisions, which she accepts willingly. The world is literally turned upside down by an obedient teenage girl and we are still talking about it over 2020 years later.)



Drinks with a difference - How to make a mocktail.



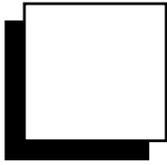
With just grapefruit, lemonade, cherries and rosemary, this Christmas mocktail is deliciously easy and can be enjoyed by all the family this Christmas season! You will need a cocktail shaker or a whisk.

Ingredients

- half a grapefruit, juiced
- 5 cherries (2 left whole and 3 with seeds removed and diced)
- 3 sprigs of rosemary
- Lemonade
- Ice cubes (or access to a fridge)

- Add grapefruit juice, three diced cherries and one sprig of rosemary to a cocktail shaker and shake OR whisk.
- Strain and divide into two small glasses. Top with a dash of lemonade.
- Thread a cherry onto the end of a sprig of rosemary and use for garnish.
- Add some ice-cubes or chill.

Make your own table decoration out of playdough



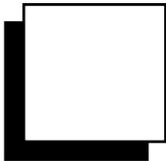
Equipment

- Large bowl and wooden spoon
- Keep in an air-tight container: store until needed.

Ingredients

- 1 cup of oil
- 6 cups flour
- 250ml (1 cup) water
- Food colouring as required

- Measure out the ingredients and put them into the large bowl.
- Mix ingredients together in a large bowl, adding a little of the water at a time.
- Do not use the entire cup of water if dough is combining without it.
- Separate 1/3 of the dough and split it in half. Add small amounts of colouring to each of the small parts of the dough and knead the colouring in.
- In each case, knead well until the mixture is soft, smooth and supple.
- Squish away! To make the snow men you will need to make 18 round snow balls out of the white and of various sizes, see photo above.
- Finally prepare shapes to form carrot noses, mitten or heart shaped pieces for hands. Make scarf and make the buttons.
- Decorate appropriately using the dough that you have. Store in air-tight container in fridge. Use to decorate your Christmas table or to show off to friends and family on zoom.



Lunch time pizza.

Ingredients

- 1 ready-made puff pastry sheet
- 1 heaped tbs cream cheese
- 1 heaped tbs pesto
- 3 cherry tomatoes, sliced
- fresh basil
- 100g mature cheddar cheese, grated



Method

- Carefully unroll the pastry sheet. Cut out 3 tree shapes and discard the trimmings.
- Place on a baking sheet. Prick the bases.
- Mix the cream cheese and pesto together and spread over the bases. Arrange 3 cherry tomato slices on each tree shape, then the basil and sprinkle with the cheese.
- Bake for 15 to 20 minutes until puffed up and golden brown.



Last minute Christmas cards.

A few thumbprints transform these plain white notecards into bona fide masterpieces. It's a craft anyone can master.

Greenery: Using green ink or a washable green felt pen, stamp thumbs and press onto card to make leaves. Add berries and bow with a red marker and stems with green watercolor paint.

String Lights: Stamp thumbs in various link shades. Use a black fine-tip marker to draw a string connecting the lights.

Reindeer Herd: Stamp thumbs in brown ink and press onto blank card. Use fine-tip markers to draw antlers, eyes, and noses.

