

Parables of new cloth, new wineskins & yeast

CHARACTERS: A, B, Mom

COSTUMES: Optional: Football jersey with tear

PROPS: None

RUN TIME: 2 minutes

SCRIPTURE/BASED ON: Luke 5:36-39, Luke 11:5-8, Luke 13: 20-21 Mt. 9:16-17, Mt. 13:33 and Mark 2:21-22

A: I scored the winning touchdown today.

MOM: I saw you. Your team persisted and worked together and you had a great run.

B: You also scored a hole in your jersey. Good thing you have a new one.

A: Forget the new one. This is my lucky jersey. I can patch it using a piece from my new jersey.

MOM: Bad idea. No one tears a piece out of a new garment to patch an old one.

A: Why not?

MOM: You will have torn the new garment and the patch from the new will not match the old.

B: I remember patching a costume with new material once. The new cloth shrank the first time it was washed and pulled away from the older cloth making a worse hole.

A: I remember that.

B: It's like becoming a Christian. You need a new heart for a new life.

MOM: Remember the fermentation project you did for science?

B: Yes. I was going to turn apple cores and scraps into apple cider vinegar by adding yeast.

A: You forgot you were supposed to put cheese cloth on instead of a lid

MOM: Then the plastic jug burst from the fermentation action of the yeast.

B: Just like in the parable of the wineskins. I know exactly why no one pours new wine into old wineskins.

A: The new wine will burst the skins; the wine will run out and the wineskins will be ruined.

MOM: New wine must be poured into new wineskins.

B: A new life in Christ in a new heart.

MOM: Yeast reminds me of the parable of the yeast that Jesus told.

A: I have it here in Matthew 13. (*reading*) The kingdom of heaven is like yeast that a woman took and mixed into about sixty pounds of flour until it worked all through the dough.

MOM: It only takes a little yeast to make all of bread.

B: It only took a few disciples to spread the gospel to the whole world.

MOM: Like your team, they worked together to score a victory for Jesus

A: Homemade fresh bread would taste great.

MOM: That reminds me of the parable of the friend at midnight.

B: I remember, the guy who woke up his friend in the middle of the night for three loaves of bread

A: I would have told him to go to Walmart – it is open 24 hours.

MOM: What if he kept knocking?

A: I guess I'd get up and give him the bread to get him to go home.

B: Persistence pays off in football and life.

A: Maybe you could bake some homemade bread and we could invite some of the team over.
MOM: Good idea.

Online interactive games

Parable of the Talents matching columns

<http://www.quia.com/cm/362765.html>

Parables 1 Jeopardy

<http://www.quia.com/cb/489982.html>

Parables of Jesus 2

<http://www.quia.com/cb/489992.html>

Parables in Luke 12-15

<http://www.quia.com/cb/770005.html>

Parables in Luke 12-15

<http://www.quia.com/cb/770005.html>

Parables in Luke 15

<http://www.quia.com/rr/857997.html>

Physical and chemical reactions Lesson Plan

Students will explore the changes taking place in the parables (physical and chemical), how God's design of the universe includes cycles and application of the parables to their lives.

Yeast Demo

Yeast are small fungi. Baker's yeast are single celled creatures that do not make their own food. When food (sugar) is not available they become dormant (sleep) until the right conditions of heat, moisture and food presents. They become active, eat the sugar and produce carbon dioxide as a byproduct.

You will need beaker or spouted measuring cup, water, thermometer, ¼ cup sugar, 6 to 8 ounce bottle with a narrow neck, balloon

Allow students to observe the yeast. Draw attention to their small size. (possibly view with microscope)

1. Boil water
2. Blow balloon up or stretch several times so it is easy to inflate
3. Measure ½ cup boiling water into measuring cup or beaker and monitor temperature until it reaches 150 degrees Fahrenheit
4. Add 1/4 cup sugar (white, brown, but NOT substitute), stir to dissolve
5. Monitor temperature until it reaches 135 degrees Fahrenheit, then add mixture to a 6 to 8 ounce container
6. Monitor temperature until it reaches 125 to 130 degrees Fahrenheit, then add package of yeast.

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7. Quickly cap off the container with the deflated balloon.
8. Observe periodically. As the yeast digests the sugar, the balloon will fill with the byproduct, carbon dioxide.

Easy bread rolls in a baggie

Feel free to substitute another recipe as long as you follow the general procedures outlined below. This project can be extended to include measuring, taking temperature, physical vs. chemical change

Before

Prepare one quart or sandwich size baggie for each child. Baggie should contain:

½ cup flour (white, wheat or a combo)

1/4 tsp. salt

¼ tbsp. sugar (white, brown BUT NOT substitute) or honey

Just before

Prepare yeast mixture by adding one package of active dry yeast to tepid (120-129 degrees Fahrenheit) sugar water. The ratio is approximately 1 package of yeast, 1 tsp. sugar to 2 cups water. Make enough so you can add ½ cup to each baggie. You may wish to add 21 tbsp. oil per 2 cups water to make it easier to get bread out of baggie.

Add ½ cup yeast mixture to each baggie. Student should knead baggie gently for 5 to 10 minutes to mix the ingredients.

Allow dough to “rest” so that the yeast can eat the sugar and produce carbon dioxide. Depending on the temperature, dough may need to rest 30 minutes to an hour or longer. Allow it to double in size. Observe periodically to watch the formation of bubbles in the dough. Point out a chemical change is occurring because the yeast converts sugar into other substances including carbon dioxide.

To speed the reaction time, increase the temperature to 120 to 130 degrees Fahrenheit. This can be done in a warm oven (but not so warm it melts the baggie), by solar power, over warm water. Allow students to brainstorm ways to add and maintain heat with what is available.

While waiting, discuss the parable of the yeast, wineskins and mustard seed

You may allow students to knead again and then allow the dough to rest again.

Baking

Get dough from baggie (this is the messy part. Cut the bag off, dust hands and dough with more flour, oil hands, it is up to you.)

Pat dough into a ball or other shape. Students may want to use sesame, poppy, sunflower or other seeds to place their initials on their roll so they can tell which roll belongs to whom.

Bake in a 350 degree oven for 10-12 minutes, checking more frequently if dough is thin in places. Point out the baking produces a chemical change. The yeast die and therefore sugar is no longer converted to another substance. Generally adding heat, can cause a chemical change.

Fermentation Demo

You will need a thin sided plastic water bottle, water and a freezer. (optional: tray)

Grape juice becomes wine in a similar fashion to bread rising. Yeast interacts with the natural sugar (fructose) in grapes to produce ethyl alcohol and carbon dioxide. Unless a skin was vented or could stretch, the buildup of the carbon dioxide could burst the skin, spill the wine and ruin them both.

A quick demonstration with water may be preferable to doing fermentation. Fill a thin plastic water bottle to the top and cap it. Place the bottle in the freezer. Remind students that water was created by God with very special properties such as adhesion, cohesion and it EXPANDS when it freezes. Ask them to predict what will happen if the bottle is left in the freezer overnight. (you may want to place on a tray or something so when it bursts, the mess is caught.

The next day, remove the bottle and observe. Explain the same thing could happen with new wine in old wineskins but the process could take much longer.

Websites with cider to vinegar experiments for kids

<http://thehealthyeatingsite.com/apple-cider-vinegar-recipe/> cider

[http://www.earthclinic.com/Remedies/how to make apple cider vinegar.html](http://www.earthclinic.com/Remedies/how_to_make_apple_cider_vinegar.html) cider