

PLANTING SEEDS

When we think of planting something there are a few things that are very important to have: good soil or ground to plant in, seeds, water and sunshine. Ecuador is a country that has all of these things, it's rich soil, rainfall, and climate make it possible to produce a wide variety of agricultural goods like potatoes, corn, bananas, coffee, cacao (the fruit chocolate comes from) and the largest, brightest and best smelling roses. But as we read in our story, Ecuador is also a place where something else is being planted; churches. What do you think are some important things to have when planting a church? Rich soil, or people who are open to hearing about Jesus. Seed, the Good News of Jesus spread in those places to plant the word of God in the hearts of the people. Water, others who are supporting this through prayer, encouragement, giving of their time, talent or treasure. And the Sun, God stretching his love, giving of his Son, reaching down into the soil to draw people toward Him and help them to grow and produce fruit.

To help us remember the importance of planting and seeing things grow, gather the items below and follow the steps to plant something you can help take care of and watch grow. Remember we might do some work to support the growth of this plant, but there is only ONE who makes it grow, God. Each day as you care for this plant, pray for those God has called to plant churches in Ecuador and around the world, and ask Him how He might use you in growing His kingdom.

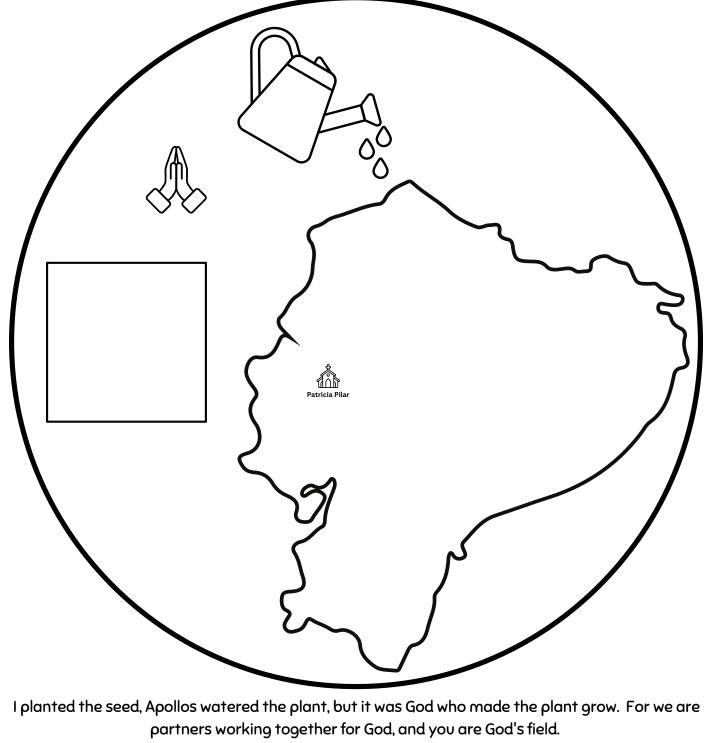
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KALEIDOSCOPE PAGE

In our story we read about the Medranda family who are planting churches in Ecuador. In the activity on the previous page we learned that Ecuador has very rich soil, perfect for planting. The verse at the bottom of this page reminds us that there are some people that plant seeds: The Medranda Family. There are others that water the seeds through prayer, giving of time, giving of funds, and giving encouragement. But, God makes the seeds grow into plants, flowers, vegetables, or trees...all reaching toward Him. He invites and encourages us to be part of that process.

The Kaleidoscope below is to help remind you that you can be part of planting churches in Ecuador through prayer. Draw a picture of yourself in the square and pray for Ecuador, for the Medranda family, and the Nazarene pastors and leaders in this country. Then glue larger seeds or dry grains like lentils around the kaleidoscope circle, and then spread smaller seeds or grains in the map of Ecuador as a reminder of all the seeds planted in Ecuador and around the world. As you color the watering can and water,

ask the Lord to help every seed grow.



1 Corinthians 3: 6 & 9 Good News Translation

KIDS KALEIDOSCOPE RECIPE

Guaguas de pan

Sweet breads shaped into doll like figures

Guagua (Wa-Wa), means baby in Quechua (Keech-wah). The bread's shape looks like a baby wrapped in a blanket. It is a traditional Ecuadorian custom to have these breads, along with a purple corn & fruit drink called colada morada (Ko-lah-thah Morah-thah) in early November. Just as babies grow into adults, church plants grow up, too. Gather your friends and family to make this delicious treat, and join families in Ecuador who are celebrating generations: past, present and future. If you can't make the bread use the next page to create your own guagua with

markers and crayons.

INGREDIENTS

DOUGH:

- 1/4 oz. (7 grams) active dry yeast
- 1/2 cup (118ml) warm milk + additional if needed
- 1/2 cup (100g) sugar
- 2 tsp. (12g) salt
- 4 cups (500g) all-purpose flour + additional if needed
- 1tsp. (2.6g) cinnamon
- 4 oz. (113g) butter, unsalted, room temperature

- 4 large eggs
- 1tsp. (4.9ml) vanilla

OPTIONAL FILLINGS:

 Chocolate dulce de leche, guava jam, blackberry jam, nutella/hazelnut spread, etc

DECORATION:

• Colored Icing, raisins, sprinkles, etc

Ρ R E P A R A T I O N

1. Sprinkle the yeast over warm milk and dissolve well.

- 2.Whisk in 1/2 cup (120g) of the flour until you have a creamy paste. Let it rise in a warm place until the dough has risen and fallen, approximately 1 hour.
- 3. Then add the eggs, sugar, cinnamon, vanilla, salt and remaining flour to the fallen yeast mixture. Combine well and add the butter. Knead the dough until the consistency is smooth and elastic. Add additional flour if the dough is too sticky. Add additional milk if it's too dry.
- 4. Form a large ball and place it in a large greased bowl. Let the dough rise in a warm place, covered with a kitchen towel or plastic wrap, until the size doubles, about 2 hours.
- 5. Punch the dough down and work the dough a few times.

To make the basic bread figures by hand:

Start by making a ball of dough (3-4oz). Then use your hands to shape the dough in the form of a wrapped baby (see next page for shape). Start by turning the ball of dough into an elongated oval shape. If you want filling in the middle, add that now (do not add too much, since the filling can leak out). Then pull dough over the filling to seal it. Form the head at the top. You can use small pieces of dough to add eyes, lips, arms, etc. – but keep in mind that these might shift and expand during baking.

Baking the bread figures (be sure an adult helps you with this):

- Place the bread figures on a baking sheet (lightly greased or lined with parchment paper). Let them rise until half doubled, about 15-20 minutes.
- In the meantime, pre-heat the oven to 350 F.
- Bake for approximately 15-20 minutes or until golden on top. Let cool and decorate.

