

Bethlehem

Micah 5: 1-5a

Question: Who was born in Bethlehem?

Yes of course, Jesus was, but so were a few other people in the Bible that you'll know. David was born in Bethlehem, so was his dad Jesse and *his* dad Obed, because Bethlehem was where Ruth met Boaz after she and Naomi moved there. It's also the place where Jacob's darling wife Rachel died and was buried. So it may have been small but it was significant.

In this passage Micah, another prophet who lived about 25 years after Isaiah, says that from Bethlehem a great ruler will come. Ah yes I hear you say – that'll be David – King David but this passage was written hundreds of years after David lived and died. No, this is another messianic prophecy and the ruler, the shepherd, that's mentioned here refers to the Messiah, and we know that that is Jesus.

Watch the video from yesterday again: <https://www.youtube.com/watch?v=KEpSxxL4Nn4>

Two facts about Bethlehem:

The name means House of Bread

In this passage the person who's going to be born in Bethlehem who's going to be great is described as a ruler and someone who shepherds his people. David was a shepherd who became king of Israel. Jesus is our Messiah who is both our Shepherd and our King.

1. Our sixteenth decoration for the Jesse Tree

Two choices today.

Make a model of some bread, using either clay or plasticine. If you can, paint it a lovely golden colour or it might look like something else. (!) You could use real bread rolls but bread has a nasty habit of going off if you leave it for too long, and if your Jesse Tree is outside it is likely to get very soggy indeed!

Make a model of Bethlehem using matchboxes or something similar. Lots of different square buildings on a base – you know like you see on Christmas cards eg.



2. Make some bread

See the recipe on the other page.

The next part of our Jesse Tree will be on Thursday 17th December

Bread rolls or loaf

Equipment

- Bowl
- spoon
- Loaf Tin or Baking tray



Ingredients

- 500 g strong bread flour
- 1 pinch salt
- 1 packet quick action yeast
- 2 tablespoons sunflower oil. Vegetable oil will work as well
- 240 ml warm water
- 1 tablespoon sugar

Instructions

1. Put the dry ingredients in a bowl and mix.
2. Make a well in the centre of the bowl
3. Add in the vegetable oil and the warm water
4. Mix with a spoon until a dough is formed
5. Turn out the dough on a lightly floured surface
6. Knead for 5 - 10 minutes until smooth
7. Make into shapes and put on lightly greased and floured baking tray or loaf tin
8. Leave in a warm place for around an hour until doubled in size
9. Decorate if you wish
10. Preheat the oven to 180C
11. Cook 15 - 20 minutes for shaped rolls or 20 - 30 minutes for loaves
12. Test to see if cooked by tapping the bottom with your knuckle - hollow sound = cooked
13. Leave to cool and enjoy.