

Welcome to SPC Kids Korner!



August 3, 2025

Today's Text:

He told them still another parable:

"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."

Jesus spoke all these things to the crowd in parables; he did not say anything to them without using a parable.

Matthew 13: 33 - 34



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The Parable of the Yeast

N Z P E F T C Y S Z B Y D G H F R Z S G J E A N
 F P O J T A D L R D L E R B I M S W R B Y Z X N
 G L K Z A J O F B D Q A P P J U M O Q P D S Y H
 S W C W C A G L I W C S G Y S E W D H F F V T U
 Q H U Q K E N T T E L T I E Y G E Q K S F Z T G
 N L K P D L I Q Z M O E J S C X O D F E A T I B
 M J K Q S B S B I B L E X A R L E K M F L L C J
 L M I Q T A I Z T F A I T H F U L J P M N U T O
 J X N R O R R T T S P B J F M H R I X Q E F R C
 I S G X R A N S M M G N P J I C G X M J W Z B G
 Y K D I Y P B T B M A T T H E W Z T K V T L F I
 S J O W N H J W M E Y R T S I N I M L T E R P K
 L A M I O R A D D V Y X J B K V P L U B S Z C L
 Q U L U N M X P V O P U R O C S A K Q V T U B F
 E E D O G G M V A L F Y M W P L R A W I A B O Z
 S U E H V X R O E D L R B L Y V N V U Y M M R S
 J R O F F Q O E A Y O W H Y M I S L Z F E N T J
 L E A V E N H E D Q U N S Y A I V F V T N W K T
 A L P Z F G R H F I R T S R H M J Z H L T T S D
 K J X E Y B J D P G E T G E A M K S U Z L L O Z
 W W S B A K E B O E E N A A P U M B P N J U N Q
 R N B L N J A C E R L V T S U U B E K O G V I M
 L G I H Z M T E Y E E E G S O J Y M E H O W F E
 E J B Q Q H Q Y R N U T A S N K F Q V J J N E J

New Testament
 mystery
 rising
 grain
 Bible
 yeast
 bake

Ingredients
 kingdom
 heaven
 spoon
 Jesus
 love
 salt

faithful
 Matthew
 leaven
 bread
 dough
 grow
 bowl

ministry
 parable
 grace
 flour
 story
 loaf
 God

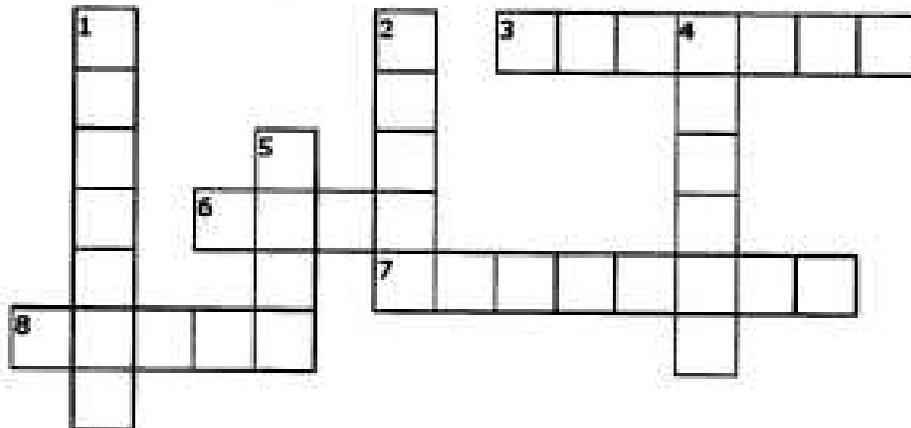


The Parable of the Mustard Seed

Again he said, "What shall we say the kingdom of God is like, or what parable shall we use to describe it? It is like a mustard seed, which is the smallest of all seeds on earth. Yet when planted, it grows and becomes the largest of all garden plants, with such big branches that the birds can perch in its shade."
Mark 4:30-32 (NIV)



Puzzle is based on Mark 4:30-32



ACROSS

3. Bigger than any of the others
6. A small grain of a plant placed in the ground for growing another plant
7. Not as big as any of the others
8. A living thing that grows in the ground, usually with leaves or flowers

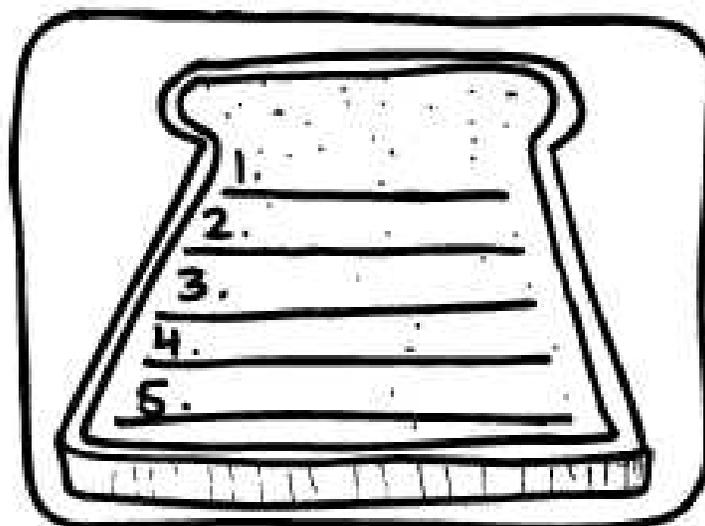
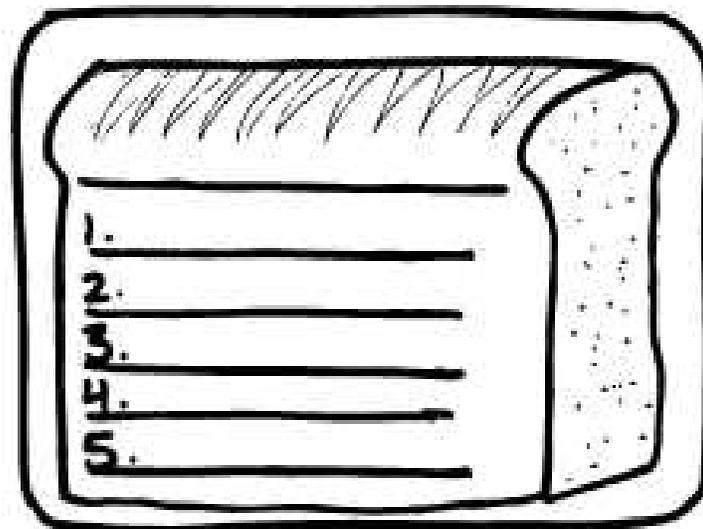
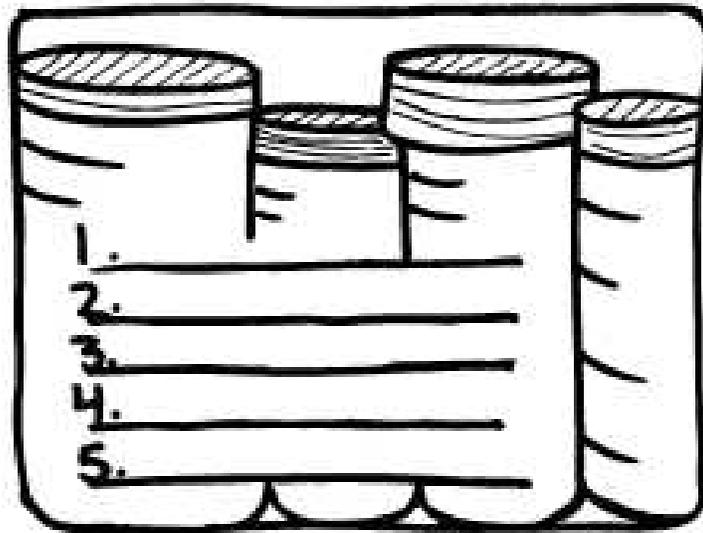
DOWN

1. A story told by Jesus to help explain his teachings
2. An animal that has wings and is covered with feathers
4. An area where plants are grown
5. The place where birds lay eggs or give birth to their young

SEED	PARABLE	BIRDS	LARGEST
SMALLEST	NEST	GARDEN	PLANT

Qualities of Bread

Imagine you are preparing life bread. In the first picture write down 5 qualities you want to bring into your life. In the second picture write down five things that you want to grow and expand upon during your life. In the third image write down 5 things that will result from developing your qualities.



Bread in a Bag

Recipe type: Bread

Serves: 2 mini loaves or 1 full size loaf

Ingredients

- 3 C flour, divided
- 3 Tbsp white sugar
- 1 (.25) package rapid rise yeast
- 1 C warm water
- 3 Tbsp olive oil
- 1½ tsp salt

Instructions

1. In a resealable plastic bag place 1 C flour, sugar and yeast and add in warm water.
2. Squeeze air out of the bag and seal.
3. Squish with your hands until well mixed together.
4. Let it rest for 10 minutes at room temperature. Bubbles will form.
5. Open bag and put in 1 C of flour, oil and salt.
6. Seal bag again and squish until well blended.
7. Add last cup of flour and continue mixing in the same manner until well blended.
8. Remove dough from bag and put onto a lightly floured surface.
9. Knead for 5-10 minutes or until smooth.
10. Divide dough in half and place each half into a greased mini loaf pan. Or make one large loaf
11. Cover with a towel and allow to rise for about 30 minutes.
12. Bake in a 375 degree oven for 25-30 minutes or until bread is golden brown.

Recipe by your homebased mom at <http://www.yourhomebasedmom.com/bread-bag/>

