

All-age talk – Harvest 2014



You will need:

- different types of bread from around the world, such as pitta, baguette, crumpet, tortilla, naan or ciabatta, cut into sizeable chunks. (You could also use bread specific to your region, or if anyone at your church has a special bread recipe, you could ask them to bake it.)
- a blindfold or scarf
- the *Baking Hope for the Community* presentation, available from christianaid.org.uk/harvest
- sachets of yeast to give out at the end of the talk – enough for one per family at your church (optional).

Presentation

Show slide 1

- Before the talk, set up the different types of bread on a table and cover them so that nobody can see them.
- Introduce the talk by saying that today there's going to be a very exciting taste test! Ask for two volunteers. Blindfold one and get the other to guide them around the table. The blindfolded person is the 'taster', who must touch, feel and taste each item before telling the congregation what they think it is and which country they think the sample is from. (This might work best with an older volunteer tasting and a younger volunteer guiding them around the table, and make sure that your volunteers don't have a wheat allergy!) You could create signs for the second volunteer to hold up so that the rest of the congregation knows what's being tasted. You could also pass round the rest of the bread for the congregation to eat.
- After the task, ask the taster how they managed to identify the different breads. They might say by texture or taste. Ask them if the task was easy or hard; were the samples similar or different?

Show slide 2

- Explain that even though the recipes are very different, bread is a staple for most people around our world – as an example, challenge everyone to think about how often they go shopping for bread and milk.

- This means that bakers are very important people. (If there are any bakers in your congregation, you could point them out.) Challenge the congregation to think about where their bread comes from and encourage them to guess where the breads on the screen come from (tortilla wraps – Mexico, baguettes – France, ciabatta – Italy, naan – India).
- Challenge your congregation further by reading out the following bread names and asking them to guess which country they are from.

Pão de queijo – a traditional Brazilian cheese bread, which looks like a bread roll. (If anyone in your congregation speaks Portuguese, they might be able to figure this one out!)

Damper bread – from Australia and commonly eaten in the bush. It's like Irish soda bread.

Garraasa – looks a bit like a Shrove Tuesday pancake, and comes from Sudan.

Show slide 3

- Nyipock is a baker who lives in South Sudan, so he probably knows how to make Garraasa!
- South Sudan used to be part of a bigger country called Sudan. Nyipock fled his home in the south, because of fighting between the north and south of the country. Then, in 2011, South Sudan was declared an independent country, so Nyipock returned with his family. Nyipock learned how to make bread when he lived in the north – and now he bakes for his community.



Show slide 4

- This is Alok, where Nyipock lives with his family. It has a fish market, bicycle shop, teashop and, most importantly, a bakery!
- Nyipock has a very important role in the community as he bakes bread every morning for everyone to eat. Nyipock gets up at 6am to bake 600 loaves every day. The people of Alok rely on Nyipock and appreciate his contribution, with families travelling long distances to receive their daily bread.

Show slide 5

- Sometimes Nyipock's bread is so popular that he has to bake again in the afternoon! He says that he is very happy being a baker: 'I'd work 24 hours a day if I didn't have to sleep!' Nyipock built his bread oven himself and sleeps next to it so he can start work earlier.

Show slide 6

- When Nyipock and his family returned to South Sudan, Christian Aid's partner HARD helped them to build a safe house, which means that even when it rains, they can sleep comfortably.
- Nyipock has big ambitions for the future – he wants to start a restaurant to provide bread and meals to the community, which would also mean more money for his family and children. Nyipock wants to share his skills so that others might benefit.
- Bread is important in our church community, too. Read out the following verse from 1 Corinthians 10: 'Because there is the one loaf of bread, all of us, though many, are one body, for we all share the same loaf.' (Good News Translation)

- This verse is often read out or referred to when we celebrate Holy Communion – an act of sharing together and remembrance of Jesus's death and resurrection. Yet these words are also a reminder that we are united as a community. Sharing food together is just one way we can celebrate being part of a local church family.
- We are also part of a global community, which means that we can support Nyipock and the community of Alok by praying for them together.
- Jesus shares the parable of the yeast with his followers. Read Matthew 13:33: 'The Kingdom of Heaven is like the yeast a woman used in making bread. Even though she put only a little yeast in three measures of flour, it permeated every part of the dough.' (New Living Translation)
- Yeast is the active agent that causes bread to rise. Yet together we can act like yeast in our world – even though we are little, we can use our prayers and actions to make a big difference, with God's help.
- If using the yeast sachets, invite families to come forward and take a sachet of yeast each. Encourage everyone to reflect on the size of the yeast packet and the small quantity needed to create a huge loaf of bread. Encourage families to use the yeast to make bread together and to remember Nyipock and his family, who bake bread.
- Finish with this Harvest prayer:

**God of the great feast and the simple meal,
blessed are you in the sowing of seed
blessed are you in the breaking of bread
blessed are you in the sharing of bread
blessed are you in our daily bread.**