

## **ACTIVITY PAGE**

We learned in our story that the church in Egypt is working hard to provide places and opportunities for kids to learn more about Jesus. Our maze and Matthew 2:13–27 reminded us how God provided a safe place for Jesus in Egypt. His family had to escape to Egypt so that he would not be killed. There are many countries, including Egypt where it can be a challenge to be a Christian and share about Jesus. Sometimes families have to leave and go to other places like Jesus and his family did. When this happens, people are called refugees.

As you color your kaleidoscope page you will see pyramids, well known structures in Egypt and three different crosses. The curved one is the Coptic cross which can be found in Egyptian hieroglyphics and often represents 'eternal life'. The group of crosses is known as the Jerusalem cross and one way of understanding it is that the large cross represents Jesus and the four smaller crosses are the spread of the gospel to the four corners of the earth. In the center you will see kids around a Bible with a cross on it to remind us that he died on the cross for all sins and that through His Word we can learn to be more like him and love like He loved us. There are also two phrases in Arabic, the language spoken in Egypt. The top phrase says: Jesus is Love, and the bottom says: Love each other. As you color this page remember to pray for our friends in Egypt and that Jesus would continue to use them to share his love with those around them.



This is what God commands: that we believe in his Son, Jesus Christ, and that we love each other, just as he commanded.

1 John 3:23 (International Children's Bible)

### KIDS KALEIDOSCOPE RECIPE



# Hummus

This spread is from the Middle East. Try it with pita bread strips, or with fresh carrots, peppers and cucumbers. It's great on a sandwich, too!

#### INGREDIENTS

2 -15.5 oz. or 4399. cans canned chickpeas drained and rinsed
2 large cloves of garlic peeled and crushed 1/2 teaspoon or 2.59 salt
1/4 teaspoon or 1.239 pepper
2 teaspoons or 109 ground cumin 1/4 cup or 60mL lemon juice
1/4 cup or 60 mL extra-virgin olive oil
1/2 cup or 125mL water
Pinch of chili pepper (optional)
1 teaspoon or 5g paprika

UTENSILS: Blender, spatula, and a shallow bowl

### Ρ Π Ε Ρ Α Π Α Τ Ι Ο Ν

- Check with a grownup and wash your hands before you begin.
- Put all the ingredients in a blender (except the water and paprika.)
- Use the puree setting on the blender to mix everything until it is smooth and creamy. If it's too thick, turn off the blender, and drizzle in a little water (up to 1/2 cup or 125mL) and puree again until it's the right texture for dipping.
- Turn off the blender and wait until it has completely stopped. Use a spatula to scrape all the hummus into a shallow bowl.
- Drizzle a little bit of olive oil over the top, and sprinkle it with paprika.
- Clean up the kitchen before you dig into your yummy hummus dip or, as I call it, yummus!



JUST FOR FUN: Listen to the song Waymaker in Arabic while you make your hummus. Isn't it awesome how we can worship the Lord in any language and we can be certain that He hears, understands and loves us! <u>https://www.youtube.com/watch?v=8U8G35kCnWs</u>