



Day 2 - Science & Story

Spark Bible Story: Jesus Feeds 5000, pg 248

Bible Verse: "And after Jesus gave thanks to God he blessed the five loaves of bread and fish."

Bible Buddy: Lenny Locust

Take Home Point: We are caretakers of the ocean. Let's go God!

Set Up:

- Create your space as a lab
- Tables outside
- Spark Story Bible
- Image of a Locust

Welcome kids and crews to science and story.

Read the Bible story together from the Spark Story Bible found on page 248, Jesus Feeds 5000.

Ask: Where did Jesus get the fish and bread? What happened to the bread and fish? How much was leftover? What does this story tell us about being caretakers?

Say: Jesus was happy to sail across the sea to be greeted by so many people. Jesus fed 5000 people on a day when they came to hear Jesus teach about God's love, heal their sick, and spend time with him. As caretakers, we are called to care for the places fish swim and crops grow, because without the 5 loaves of bread and 2 fish, this Bible story would be incomplete.

Bible Point

Leader: We are caretakers of the ocean.

Everyone: Let's go God!

Bible Buddy: Lenny Locust

Say: Our Bible buddy today is Lenny Locust, and Lenny reminds us that even if we eat all the food God loves us everyday! Here are some fun facts about locusts:

1. Locusts can damage and eat crops like wheat and corn.
2. Swarms of locusts can fly across oceans.
3. Some people eat locusts when the locusts eat their crops.
4. Another name for a locust is grasshopper.

Experiment: Ice Cream!

Say: Clean water is important for all of God's creations. It keeps us hydrated and grows our food.

Supplies: Garbage bin, Gallon bag, quart bag, Sharpie marker to write name on gallon bag, teaspoons, tablespoons quarter cup measuring cup, ½ cup liquid measuring cup, plastic spoons

- 1/2 cup half and half (cream and milk)
- ¼ tsp vanilla
- 1 tbsp sugar
- 3 cups ice (get pitchers of ice from Iverson)
- ⅓ cup kosher or rock salt

Here is what to do: Have kids write their name and crew (or help them) on the gallon bag and the quart bag. Place 3 cups ice and ⅓ cup salt inside bag and set aside. In the quart bag mix together the ½ cup half and half, ¼ tsp vanilla, and 1 tbsp sugar. Seal bag tightly-**CHECK EVERYONES BAG**. Put the small bag inside the gallon bag and seal. Shake the bag continuously for about 5 minutes, or until your milk is solid. Take the quart bag out of the gallon bag. Wipe off any salt. Enjoy your ice cream! If kids don't want to eat the ice cream, put it in the Langemo freezer.

Pray:

Ask kids what they want to pray for, especially concerning the ocean (aquatic life, fish and the coral reef, plastic island in the ocean).

Sample prayer:

Dear God,
Today we pray for [fill in the blank with kid answers].
We ask you to heal the world.
Amen.

Check out the resource below from Jr. Scientist at littlebinsforlittlehands.com

JR-SCIENTISTS

ICE CREAM IN A BAG

The is a super fun kitchen chemistry science experiment for kids that's totally easy to set up!

INSTRUCTIONS

STEP 1: Place the ice and salt in a gallon size bag; set aside.

STEP 2: In a smaller bag mix together half and half, vanilla and sugar. Make sure to seal the bag tightly.

STEP 3: Place the smaller bag inside the gallon size bag. Shake the bags for about 5 minutes until your milk is solid.

Time to enjoy your yummy homemade ice cream!

SUPPLIES:

Half and half
Vanilla
Sugar
Ice
Kosher or rock salt
Gallon zip top bag
Quart zip top bag
Sprinkles, chocolate
sauce, fruit

THE SCIENCE

What's the chemistry behind ice cream because it's pretty sweet!

The magic is in the salt and ice mixture in the bag! In order to make your homemade ice cream, your ingredients need to get very cold and actually freeze. Instead of placing the ingredients for ice cream in the freezer, you mix together salt and ice to make a solution.

Adding salt to the ice lowers the temperature at which water freezes. You will actually notice your ice melting as your ice cream ingredients start to freeze.

Shaking the bag allows the warm cream mixture to move around to allow for better freezing. Plus it also creates a little air that makes the ice cream a bit fluffier.

www.littlebinsforlittlehands.com

- 1/2 cup half and half (cream and milk)
- 1/4 tsp vanilla
- 1 tbsp sugar
- 3 cups ice
- 1/3 cup kosher or rock salt
- Gallon size zip-top bag(s)
- Quart size zip-top bag(s)
- Sprinkles, chocolate sauce, fruit (optional but really “the best part” ingredient)