

10 O'CLOCK ROCK

Dear Families of 10 o'clock Rock,

I hope you are all enjoying the long sunny days. Today is the longest day of the year so I have typed up a bible story which takes place over the course of what sounds like a very long summer's evening. As well as a story of loaves and fishes I have attached a recipe for cheese straws which can be shaped into fishes if you have the patience!

Wishing you all a lovely week,
Daisy

Feeding the 5000 Bible Story

One day, Jesus wanted some time alone so he and his disciples travelled across Lake Galilee. Once they arrived on land and climbed a hill they saw that news of where Jesus was had spread and people had begun to arrive across the lake to hear him speak. Jesus looked on them kindly and walked among them, answering their questions, talking with them and healing the sick. Before long thousands of people had gathered on the hill side.

Soon the disciples urged Jesus to send them home so they could find food as there was nothing to eat where they were. Jesus took pity on them and said that they should feed the people before they make their way home. Andrew, a disciple of Jesus, said "There is a boy here who has five small loaves and two fishes."

After asking the boy if he could take the food to share with people Jesus instructed the disciples to ask the people to sit down in groups. Then Jesus half up the loaves and fishes and prayed. He then broke up the bread and fishes and handed them to the disciples to give to share out. The more food the disciples gave out, the more food there was.

Eventually everyone had eaten all they could and once the meal was finished the everyone began to journey home.

Jesus and the disciples all began to collect the leftover food. They walked all over the hillside and once they finished they had filled twelve baskets with bits of bread and fish.

Cheese Straw Recipe

What you will need:

- 100g of plain flour
- 50g cheddar cheese
- 50g margarine
- Pinch of salt and pepper
- 1 Egg
- Oil (enough to spread on a baking tray)
- Baking tray
- Rolling pin
- A knife to cut the dough
- Mixing bowl

Please take care when using the knife and the oven

Step One

Preheat the oven to 180 degrees or gas mark 6. Sift the flour and a pinch of salt into a mixing bowl. Using your fingertips, rub in the margarine till the texture is similar to breadcrumbs.



Step Two

Next, stir in all the rest of the ingredients. Whisk the egg with a fork then add to the mixture. Mix it together until you have a ball of dough.



Step Three

Roll out the dough onto a surface that you've covered in flour. Once the dough is flat cut out your cheese straws (or cut them into different shapes if you have the patience!).



Step Four

Pour some oil into a baking tray and place your cheese straws onto. Put the baking tray in the oven and leave for 10-15 minutes. Once cooked, leave them to cool down before eating.

