

Making Butter ... on the Road to Damascus

You'll need:

- jar with tight lid
- a container of chilled heavy whipping cream
- paper towel
- small bowl
- salt
- saltine crackers
- timer

When you make butter, you'll witness a dramatic change right before your eyes and right in your hands. This takes about 10 minutes of consistent hard shaking.

Put a small container of chilled heavy cream in a clear plastic jar. Mayonnaise jars worked wonderfully, but make sure it has a tight-fitting lid. Then, begin the vigorous shaking. Set a one-minute timer (on your cell phone) and pass the jar to the next person each time one minute is up. SHAKE IT HARD! If you're wondering if it's done, it's not. You will definitely be able to tell when it has turned to butter, because as you shake, you'll notice a clump form with cloudy water around it. Drain off the water and place the clump of butter on a paper towel briefly to take off any excess water. Then, transfer the butter to a small bowl. Add a little salt and mix well. You'll enjoy tasting your homemade butter on saltine crackers.

We witnessed a pretty drastic change from what was in the carton to what is now in the bowl. We really shook it up! Saul was pretty shook up on the way to Damascus. What shook him up? He was knocked to the ground. A bright light shone down on him. And then, Jesus, who had died and gone back to heaven, spoke to him. Jesus had to really shake Saul up to get his attention, but because of that, Saul became an extreme believer and spokesman for Jesus. What does Jesus have to do to get your attention?