

Taste and See the Lord Is Good

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Introduction

Imagine you are a family trying to remain connected to God. It is not so hard to imagine this these days. You want to find a way to remember the wondrous things God has done in the history of salvation. What would you use? Let's join a family and discover one way to remember the wondrous things God has done in bringing salvation to life throughout history.

Cast

Parent 1, Parent 2, Child 1, Child 2

Script

Parent 1: Okay, family, it is time to taste and see the Lord is good.

Child 1: How can the Lord taste good?

Parent 1: When we remember what Lord has done to bring salvation to the whole world, we taste how good the Lord is.

Child 2: How do we do that?

Parent 1: We need bread.

Parent 2: Ah yes. Focaccia bread.

Parent 1: No, not that.

Parent 2: Okay, we have some rye bread here.

Parent 1: No, we are not making a deli sandwich.

Parent 2: Texas toast?

Parent 1: No

Parent 2: Dinner rolls?

Parent 1: No – stop. Let me show you what we need.

First, we get some whole wheat flour, salt, baking powder, oil, honey and water.

Then we mix in the dry ingredients, cut in the oil and add the water/honey. Stir it all together to make the dough.

Now we divide it up into four parts and roll into flat circles just like so. Bake at 350 degrees for 12 to 15 minutes.

Parent 2: But how will that make bread? You are missing the yeast.

Parent 1: This bread doesn't need yeast. That helps us remember how God brought the ancient Israelites out of Egypt.

Child 2: Oh right. Like when after 10 plagues, the Pharaoh finally told Moses to get his people out of Egypt. They had no time to wait for bread to rise. So, they made bread without yeast.

Parent 1: That's right. Every year the festival of Passover is celebrated as a way to remember this, and bread that is made without yeast is one way we remember the wondrous way the Lord brought salvation to the people.

Child 1: Is that the only time the God brought salvation to the world?

Parent 2: No, God also brought salvation through Jesus. Jesus was in Jerusalem with his disciples for the Passover festival. He shared his final dinner with them and during that meal he lifted the bread and gave thanks and told his disciples that eating bread like this will connect them to his body.

Child 1: How does it connect us to Jesus' body?

Parent 1: When we break the bread in pieces, we remember that Jesus died on the cross and was broken in pieces. Then, Jesus was raised to new life on Easter. His body was made whole again. When we rise in the resurrection, we will be made whole, just like Jesus. By our faith, we live in the resurrection today, and this bread is our foretaste of that new life.

Child 1: Oh, that is a really amazing way God brought salvation to life. And we can remember this with just bread?

Parent 1: Yes. We can. Of course, when we celebrate it in church, it is a sacrament: a special meal that unites our community with Jesus and with all faithful people in every place and in every time. But we can also share bread at home and tell the story of God's saving acts.

Child 2: There are so many stories to choose from like: Noah's Ark, Moses and the Israelites leaving Egypt, God providing Manna in the wilderness, Elisha providing lasting bread to the widow and her son, Jesus feeding the multitude, Jesus healing the lepers and blind man and so many others, and finally to Jesus on the cross.

Child 1: Will we one day gather again in our sanctuary and celebrate the sacrament together?

Parent 1: Yes, we will. And when we do, we can add another chapter to God's amazing acts of salvation.

Parent 2: Until then, we can share this recipe with one another, and everyone can make bread at home and tell the story and look with great hope for the day we reunite.

Child 2: This is good bread. The Lord really does taste good.

ALL: Amen.

“Taste and See the Lord is Good” Bread Recipe

Ingredients:

5 cups whole wheat flour
2 teaspoons salt
2 teaspoons baking powder
2 tablespoons oil
1 ¾ cups water (approximate measure)
½ cup honey (approximate measure)

Mixing/Preparing Ingredients:

Mix/Sift dry ingredients (flour, salt, baking powder). Cut in oil. Stir honey into water then add to flour mixture. Dough will be sticky. Divide dough into four (4) equal parts. Sprinkle lightly with flour to make handling dough easier. Roll or shape each loaf to approximately ¼ inch thickness. (An 8-inch round cake pan, or standard size dinner plate are helpful instruments in shaping.) Don't over work the dough, it will get tough. Use a butter knife to make “break lines” or decorative symbols on loaves.

Baking the Loaves:

Bake at 350 degrees for approximately 12 to 15 minutes on a greased and floured cookie sheet. Halfway through baking time remove and lightly dab surface with oil. Don't over bake or bread will get very crumbly and hard. (It's better to under bake.) Watch for burning of bottom edges. You may lightly dab again with oil during cooling on wire rack. When cool, wrap tightly in plastic. Can be frozen, simply thaw at room temperature.

Read a story of God bringing Salvation into the world

Genesis 6 – 9 Noah's Ark
Exodus 12 Moses and the Israelites leaving Egypt
Exodus 16 God providing Manna in the wilderness
2 Kings 4 Elisha providing lasting bread to the widow and her son
John 6 Jesus feeding the multitude,
John 9 Jesus heals the blind man
Matthew 26 The Last Supper
John 18 – 19 Jesus on the cross

For additional examples of God's salvation in the Bible, feel free to contact your pastor.