

Joseph - and his coat

Jacob had a large family, but Joseph was his favourite son and all the rest knew it. Remember how Jacob himself had been a favourite in his family, and all the problems that had caused! Sometimes we never learn. In this first part of the story of Joseph, we see how his jealous brothers plotted to get rid of him, how he somehow survived and how he ended up in jail in Egypt. But God had a plan, and as we shall see in the next part that is exactly where Joseph needed to be!

Craft: Make Joseph's coat. Using different colour paper, or old magazines, cut out small shapes and then stick them on to the coat outline, like a mosaic



Story: [Joseph and his dreams, Part 1](#) - Holy Tales Bible Stories

Please view to 5:58 and then pause

Prayer time

Loving God, you use us to help others.
When we are loving and caring you use us
to love and care for those you know are in need.
Even when we do things that are selfish and wrong
you use what we have done to try and bring some good.
Help us to work with you to help those around us,
today and every day. Amen.

Song time: Our first song asks God to 'redeem' us. The word redeem, means to 'buy something back' so that it can be used again. God can redeem what is wrong in us, so we can then be used by God to do good — just like Joseph was, as we shall see in part 2.

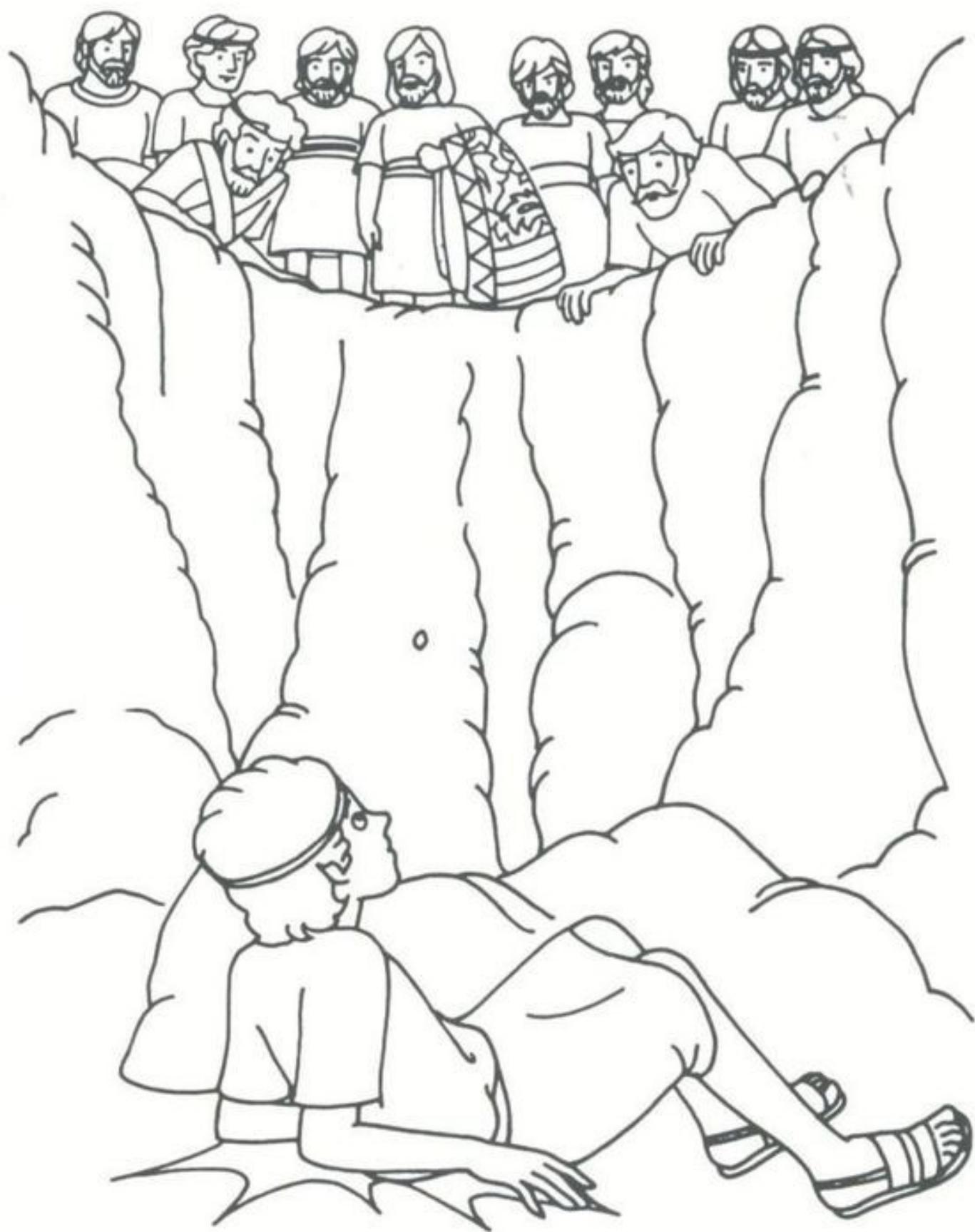
[Fear Not](#) - Ellie Holcomb

[I love you](#) - Duggie Doug Doug

Game: Look at all the colours that you have used when making Joseph's coat write each colour on to a separate square of paper and then place them into a bowl or bag. All stand up. Take out one square at a time. If anyone is wearing something of that colour they must sit down. The last one standing is the winner.

Activities: How about making some 'Gingerbread Josephs' together, and while you are waiting for them to cook you can colour in the picture of Joseph in the pit.





Gingerbread Joseph's

How about trying out
this simple recipe
together.



140g unsalted butter
100g dark muscovado sugar
3 tbsp golden syrup
350g plain flour
1 tsp bicarbonate of soda
2 tsp ground ginger and 1 tsp ground cinnamon
50g icing sugar
food colouring, small sweets or sprinkles to decorate.

Method

Heat oven to 200C/180C fan/gas 6. Line 2 baking sheets with baking parchment. Melt butter, sugar and syrup in a pan. Mix flour, soda, spices and a pinch of salt in a bowl. Stir in the butter mix to make a stiff-ish dough.

Wait until cool enough to handle, then roll out dough to about 5mm thick. Stamp out gingerbread men, re-rolling and pressing the trimmings back together and rolling again. Lift onto baking sheets. Bake for 12 mins until golden. Cool 10 mins on the sheets, then lift onto cooling racks.

To decorate, mix icing sugar with a few drops of water until thick and smooth. Spread on biscuits and decorate with sweets, coloured icing, or sprinkles.