Learn by Doing

Choice Pearls in the Shell Snacks



Engage students in making "pearl of great price" snacks to offer as refreshments to other Sunday school groups, or for the congregation. Choose sweet and/or savory foods to prepare. See *Pearl Snack Recipes* on p. 2 for a variety of ideas.

1. The story of the pearl of great price is included in a list of parables about the kingdom of heaven. We know that people in heaven focus on serving the neighbor.
2. In doing this activity, we can act in a heavenly way by preparing food to share with our neighbors.
3. Introduce the snack activity you have chosen and show students how to make it.
4. For larger groups, divide students into service teams and give each team responsibility for a specific snack or job.
5. Have students wash their hands in preparation for handling food.
6. Prepare snacks and set up a serving area.
7. Serve snacks for children or adults.
8. Clean up!

Materials Needed

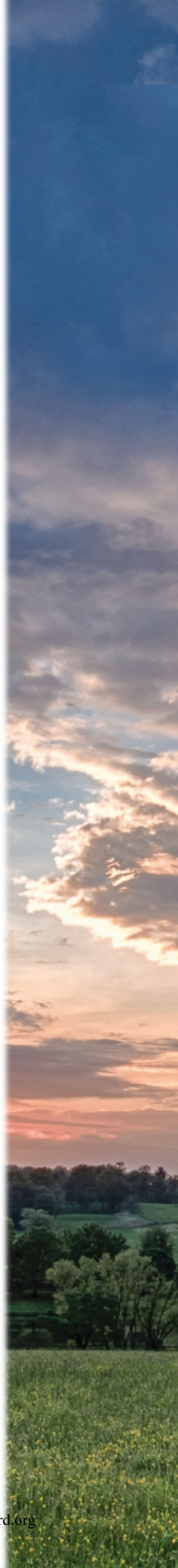
Ingredients to make one or more snacks from *Pearl Snack Recipes* p. 2, hand washing supplies, serving plates and napkins

Prepare in Advance

Buy the ingredients and gather the supplies that you need.

New Church Concept
Pearl of Great Price

"Pearls" stand for the knowledges of good and truth, for these are the truths of a natural person. "The one precious pearl" means the knowledge about the Lord and His Divine [nature]. "Going away he sold all that he had and bought it" means to reject what is one's own (proprium) in order to receive life from the Lord. See *Apocalypse Explained* 1044

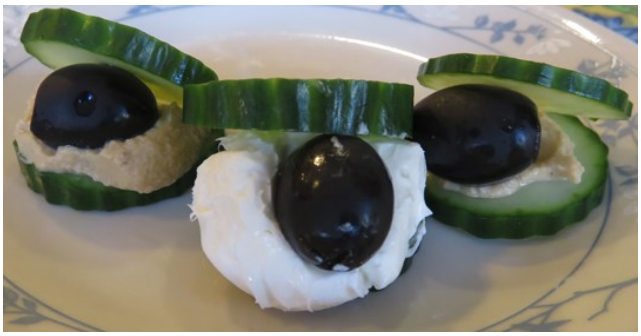


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Pearl Snack Recipes

Choose a snack recipe and gather ingredients and supplies for the snack(s) of your choice. You will also need cooking equipment (given with each recipe), serving plates, serving equipment if needed, and napkins. Have fun!

Cucumber, Cream Cheese and Olive Pearl Snacks



Ingredients and Supplies

- English (burpless) cucumber
- whipped (for easy spreading) cream cheese or hummus (dairy free)
- can of small olives
- spreader for cream cheese or hummus
- can opener
- cutting board, sharp knives, paper towels

Directions

Wash cucumber. Slice into thin rounds and pat dry with a paper towel. Open can of olives and drain. Cut each olive in half. Assemble the snack by laying down one cucumber slice, putting a generous dollop of cream cheese or hummus on it, placing half an olive on top and covering it with a second cucumber slice.



Crackers and Cheese Pearl Snacks

Ingredients and Supplies

- round crackers (wheat or gluten free)
- small mozzarella balls, or string cheese to cut up, or white cannellini beans
- cheese spread
- spreader for cheese spread, knife to cut string cheese into pearl slices

Directions

Lay down one cracker, put a dollop of cheese spread on it, place a small mozzarella ball or slice of string cheese or cannellini bean on top, and cover it with a second cracker.

Cookies and Frosting Pearl Snacks



Ingredients and Supplies

- round cookies (wheat or gluten free)
- can of white frosting
- round white candy for pearls (e.g. yoghurt covered raisins, malt balls, mini marshmallows, etc.)
- spreader for frosting

Directions

Assemble the snack by laying down one cookie, putting a generous dollop of frosting on it, placing a white candy on top and covering it with a second cookie.