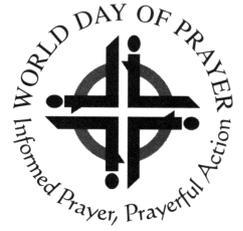


LEADER'S NOTES for the CHILDREN'S SERVICE

WORLD DAY OF PRAYER

Friday March 1st 2019

‘Come – Everything Is Ready’



Preparation:

- ✓ The bee reader may be dressed in bee costume, like black and yellow clothes, antennae on the head, and wings on the back
- ✓ The bees buzzing for the Opening Prayers may be recorded, downloaded from youtube.com, or imitated by the children
- ✓ Have the Slovenian flag and map, and a blank world map to be coloured. Prepare the answers for session ‘Bee flying over Slovenia’
- ✓ Prepare cards in the shape of a carnation flower or bee, and write on each one a key word from the prayer: planet, people, plan, peace, food, wisdom, Word of God. The cards may be given to the children at the beginning of the service. During the Prayer time, the reader explains the card and invites the children to bring it to the table as the word is read in the prayer;
- ✓ Prepare the material for the creative activity and games. Decide the best moment to do those activities. Appreciate the creative work of the children by displaying it on a table or walls.
- ✓ The music sheet with words in Slovene are available.

Place a cross, a children's Bible, and a beeswax candle, a flag, a map, pictures of bees and bee hive, and other animals found in Slovenia on the table.

Check the Country Background Information material (*Service Booklet P 24*) to enrich the conversation about Slovenia.

Discuss the symbols and objects on the table; what they are and what they mean. Think about the symbols of your country and compare them to Slovenia's.

(The enclosed illustrations can be photocopied and distributed to the children for colouring.)

The Feast:

Have a picture (see illustration 1) or set a table with cake, jar of honey, bowl of soup, sweet dumplings, and apple juice.

Talk to the children about the things that are on the table. Let them guess what they might be, then explain:

Cake - *Potica (po-tee-tsa)* cake is traditional in Slovenia. Each area of Slovenia prepares the cake a little differently and fills it with a variety of things (walnuts and hazelnuts, cocoa and chocolate, or tarragon).

Honey - beekeeping is a very popular activity in Slovenia and honey for breakfast is a must – it is very sweet and can be spread on bread or added as a sweetener, for example in tea.

Soup - beef broth is a typical Slovenian dish. It contains noodles and vegetables and sprinkled with fresh chopped parsley. It is usually eaten with bread.

Sweet dumplings – called *cmoki (tsmo-kee)* are balls of potato dough filled with plums or apricots. They are coated with bread crumbs which have been fried in butter and sugar.

Apple juice - Slovenians love to drink this and many people produce their own juice.

(Let the children draw favourite foods they would like to bring to the feast on the empty plates.)

Animals of Slovenia:

Have pictures of an aquatic salamander (human fish/Proteus), bear, bee, ibex, chicken and their natural habitats. (see illustration 2)

Talk with the children about them. Do you know the animals in the picture? Can we find them in our country?

What animals do we find in our country? Which is your favourite animal?

Introduce the animals and their natural habitat, for example, the animal which looks like a snake is called the 'human fish' (*Proteus*). It is light skinned and lives in the waters of deep caves where there is no light. It is one of the rarest animals in the world.

(Let the children colour the animals and then connect them to their habitat: Proteus - cave; bear - forest; bee - hive; ibex - mountain; chicken - farm.)

Bee Hive:

Ask the children if they have ever seen a beehive (see illustration 3). Are they familiar with something like this? In Slovenia beekeeping is a very popular activity and people who keep bees like to paint their hives in bright colours. Each door is different. Farm activities or celebrations are drawn on many of them.

(Let the children colour the large panel of the picture in bright colours, then draw an activity or event on the small panel above that they enjoy or is typical of their country.)

GAMES TO PLAY

Čebelica (*chay-bel-itsa*) - The Bee - Counting rhymes (Age 4+; at least 3 players)

Counting rhymes are typical Slovene play activities. Children usually stand in a ring and choose a leader who stands in the centre pointing to children to the rhythm of their rhyme. The counting may continue until there is only one child left, who is the winner.

Sing the rhyme in Slovene or use the translation provided:

Ena čebela, čebelica (*ay-na chay-bel-a, chay-bel-itsa*)
bodi lepa rožica (*bo-dee le-pa ro-ji-tsa*)
em tem, medek jem (*em, tem, med-ek yem*)
zdaj si ti – ven! (*zdy see tee - ven*)

One Bee, one little bee
be a pretty flower
em, tem, I eat honey cookies
Now you are out

Mačka in miš (*Match-ka in meesh*) - Cat and Mouse (Age 7+; at least 5 players)

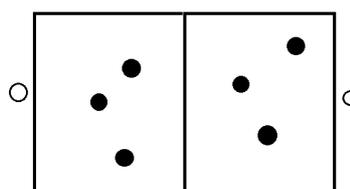
Children stand in a ring, holding hands. The children who will be the cat and the mouse are chosen. The mouse starts inside the circle, the cat outside. The cat tries to catch the mouse who runs away. The game develops as the children try to help the mouse by raising their arms so it can get through, while trying to stop the cat passing by lowering their arms. When the cat catches the mouse a new pair is chosen. The game can be complicated by having two cats or several circles.

Med dvema ognjema - In the crossfire

(Age 10+; minimum of 6 players; a ball and marked pitch)

Preparation:

The area is marked with two rectangles as illustrated. The lines may be permanent; drawn with chalk; or objects may be used to mark the corners of rectangles. Rectangles can be any size you like. The bigger they are, the more demanding the game.



Instructions:

Form two teams with the same number of players on each and appoint an Outpost from each team, who will stand at one end of the field (empty circle in the diagram). The other players in each team stand in the box closer to the other team's Outpost (filled circles in the diagram).

The objective of the game is to eliminate all members of the opposing team by hitting them with the ball. The game begins with up to three exchanges of fire (serves) between the opening Outpost and his team, during which the opposing team must not intercept the ball. Then they start targeting opponents. Opponents may be hit by either the Outpost or any member of his team, provided it is a direct shot.

When a player is hit by a direct shot from an opponent (it must not have bounced off anything first), they are eliminated (referee blows whistle) and must go and stand behind the line with their own Outpost and help him/her to target members of the opposing team.

A player who catches or volleys a ball has not been "hit" and their pass may well eliminate a member of the opposing team. No player, whether still in or playing from behind the line, may pass the ball to any member of their own team. Finally, if all but one of the members of one team in the field has been eliminated he/she is joined by the Outpost, who has three lives (other players only have one). The victory goes to the team that manages to eliminate the opposing team's Outpost from the game. Or to the team which has most players left in the field after 15 minutes.

A hit is valid only when the ball bounces off an opponent before it touches the ground. If a player catches the ball, or if the ball first bounces off the ground or a wall and then hits a player, there is no score and any player may take and throw or volley the ball at a member of the opposing team. If a player knocks or throws the ball outside the pitch, it must be put back into play by a member of the opposing team, as in other ball games.

RECIPE

Walnut Potica Cake:

If you have a kitchen available try cooking this Slovenian cake with the children. Time is needed for preparation. As this is made with yeast, at least an hour should be allowed for dough to rise twice, although the second rising is shorter than the first. Alternatively, you could give the recipe to the children *or* prepare the cake beforehand and bring it to the children to taste.

Baking time: 60 min

Ingredients for the dough:

600 g flour
30 g yeast (or 7 g of dried yeast)
200-300 ml of milk
50 g sugar
1 teaspoon salt
120 g butter
3 egg yolks
1 teaspoon vanilla sugar
Grated lemon zest

Ingredients for the filling:

500 g walnuts (Ground)
200 ml milk or sweet cream
120 g sugar
3 egg-whites and a tablespoonful of sugar
1 teaspoon of vanilla sugar
Grated lemon or orange zest

Preparation:

Prepare the fresh yeast by mixing it with 1 teaspoon of sugar, 1 teaspoon of flour and 50 ml of warm milk and let it ferment. It should double in volume.

Prepare the dough by placing the flour, zest and vanilla in a bowl, add the prepared yeast (or use dried yeast); warm the milk and sugar, butter, salt and egg yolks. Slowly pour the milk on the flour, beating it in. Knead the dough until it is no longer sticky, then cover it and leave to rise in a warm place until it doubles in volume. While the dough is rising, prepare the filling.

Prepare the filling by pouring warm milk or fresh cream over the nuts and sugar, while saving some nuts to sprinkle over the filling at the end; beat together the egg whites and sugar until they are stiff. Mix the beaten egg whites into the nuts.

Roll out the risen dough on a floured cloth, spread the filling on it and sprinkle generously with the remaining ground walnuts; roll up the filled dough tightly and place in a greased and floured baking pan. The dough should now be left for a while in a warm place to rise again.

Just before placing it in the preheated oven, the dough should be pricked with a fork and brushed with milk. It should then be baked at 180 °C for about 60 minutes; test it by sticking in a pin. If the pin comes out clean, your *potica* is cooked. The *potica* is turned out on a board after about 10 minutes and covered. When the cake has cooled, it can be dusted with powdered sugar.

SONGS

You can replace any of the hymns and music with your own choice
from hymn books familiar to the children
or from Fischy Music

OFFERING

You may want to have a collection for WDP (our offerings will be used for the production of materials, the work of WDP and donations to the Scottish Bible Society, Feed the Minds and a project in Slovenia).

*If an offering is taken please send it to:
**WDP Scottish Treasurer, Suzanne Foster,
Delnapot, Blacksboat, Banffshire AB37 9BQ***

ALL OUR MATERIALS ARE FREE. PLEASE LET US KNOW IF YOU USE THEM

email: b.leppard@btinternet.com

WDP Scottish Committee Scottish Charity Number SC 020446