

KNOX CHURCH 9TH APRIL 2020

Maundy Thursday

A liturgy for families or isolation clusters to do together

This short fifteen minute service is intended to be done in the early evening before dinner.

You will need:

- A candle, match and lighter (or an electric candle)
- A jug of warm water, a large bowl, and (optional) soap
- A towel
- Flatbreads (or any bread)
- Charoset dip (or any other savoury dip)

(If you would like to make the bread and charoset from scratch there are recipes below)

LIGHTING OF THE CHRIST CANDLE

Designate one person in the cluster to light the Christ candle. If the person is a child, an adult might like to help.



All: Christ is the light of the world

Leader: Today we remember Jesus sitting down to eat with his friends. Jesus knew he was soon going to be with his Abba in heaven. He loved his friends so much that he would soon die for them. Jesus is a friend to *all* people.

HAND WASHING

Designate one person to pour the jug of water into the bowl. Again, if a child, an adult might like to help. You might like to have a discussion about what the water represents.



Leader: This water is a symbol of our baptism.
We have died (*lower hands into water*)
And have been raised with Christ (*lift hands out of water*)
Jesus died for us so that we can live with him.
He is a friend to *all* people and wants us to be friends with everyone too.

Today we remember how Jesus washed his disciples' feet.
You might like to ask why Jesus did this.
Jesus was showing us what it means to be friends with someone.
It means to serve them and to love them.
And so we are going to wash each other's hands
as a reminder to serve and love each other.

Take it in turns to wash one another's hands. You might like to use soap or just water. Have a towel handy to dry hands as well.

After each person has had their hands washed and dried:

All: Jesus loves you... [*name*]. We love because God loves us first.

DIPPING THE BREAD

Put the bowl and towel aside and bring out the bread and dip.



Leader: After Jesus washed his friends' feet,
He shared the Passover meal with them.
You might like to have a brief discussion about what the Passover meal is.
It would have looked a bit like this with flat breads
and a fruit dip called *charoset*.

Today we remember that one of Jesus' friends betrayed him.
Jesus dipped a piece of bread in the charoset and gave it to Judas.
He loved Judas and still Judas betrayed him and rejected Jesus' love.
And so we also eat a piece of bread dipped in the charoset,
because we often fail to love others as we should.
We too reject others and, when we do that, we reject Jesus.

Each person can eat a piece of flatbread dipped in the charoset.

Leader: Thank you, Jesus, that you love us
even when we fail to love you and others as we should.
Through our baptism we have been made clean
and are free to love!
In Jesus' name and in the friendship of the Spirit we pray. Amen.

RECIPES

Family Friendly Flatbread Recipe

Ingredients

- 200 g ($\frac{3}{4}$ cup) flour
- $\frac{1}{2}$ tsp salt
- 100 ml ($\frac{1}{2}$ cup) water
- 2 Tbsp olive oil

Directions

1. **Kids:** Place the flour and salt in a large bowl and trickle on the water bit by bit.
Adults may need to measure out ingredients or supervise.
2. **Kids:** Mix the water and flour mixture together. Doughy hands can be cleaned by rubbing a little more flour onto the hands over another bowl or the bin – resist the urge to wash doughy hands as you will block the drain!
3. **Kids:** Add the oil and knead the dough – you are aiming for a soft dough.
If it is too sticky, add a little more flour or if it is too dry, add a little more water.
4. Knead the dough for 5 minutes – kids can do this in the bowl or on a clean surface using one or two hands.

You can cook the breads immediately or leave the dough to stand for 30 minutes.

This is a perfect time to make the charoset (recipe below).

5. **Kids** (with help from an adult): Divide the dough into four to six even balls. On a clean surface, roll each ball of dough one at a time using a rolling pin (a metal drink bottle works well if you don't have a rolling pin). Sprinkle a little flour on the surface first. If you lift and turn the dough frequently, you can prevent it from sticking.
6. **Adults:** Heat a large frying pan. Take a sheet of kitchen paper and rub a little oil onto the surface of the pan. Cook each flatbread for about 2 minutes on one side – it should puff up a little. Flip the flatbread over using tongs and then cook for a couple of minutes on the other side. The flatbread should have turned lighter in colour and may have a few spots of brown. Keep the cooked flatbreads warm, wrapped in foil or a clean tea towel, until the others are cooked.

Basic Charoset

Combine all the following ingredients and refrigerate

Ingredients

- 3 red apples, peeled, cored, and finely diced
- 1 1/2 cups walnut halves, lightly toasted, cooled, and coarsely chopped
- 1/3 cup sweet red wine or grape/apple juice
- 1 1/2 teaspoons ground cinnamon
- 1 tablespoon packed brown sugar