

#### The Search for Leaven

Winter is almost over, and spring will be here before we know it. Yah-weh's real new year is almost here. This means that Yahweh's people will be celebrating the Feast of Unleavened Bread. For those of you who are new to this way, leavening causes food items to puff up. Think of how soft and fluffy bread is. During the days of unleavened bread, all leavened items are removed from our homes. We will eat only items that do not contain leavening. We still are able to bake bread and cookies but they must not contain yeast, baking powder, baking soda, and other leavening agents. Unleavened bread is flat, not puffy. It is also known as "matzah" in Hebrew.



This is the time of year for what has come to be known as "spring cleaning." Your parents will most likely be cleaning out the house and vehicles, looking for leaven. You can help them too! Ask them if there are any projects that they'd like you tackle.

One reason Yahweh's people keep the Feast of unleavened Bread, is to commemorate Yah-

weh's release of His People from slavery in Egypt. The Israelites had to leave so quickly that their bread did not have time to rise. We are still commanded to keep the Feasts even now.

In the New Covenant, we find yet another meaning of leaven. It can represent "sin." Sin, indeed, can cause people to "puff up" in their attitudes. A puffed-up attitude is the opposite of humbleness, which is what Yahweh expects of His people.

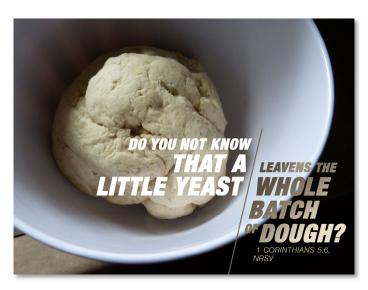
We can learn a lot from keeping Yahweh's Holy Days. Most importantly, Yahweh is looking for those who will obey Him.

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## DO YOU KNOW?



- 1. What does leavening do when we add it to dough?
- A. It makes it stay flat.
- B. It makes it salty.
- C. It makes it puff up.
- D. It makes it inedible.
- 2. What is so special about spring?
- A. Yahweh's people will be keeping the Feast of Un leavened Bread.
- B. It is the start of Yahweh's new year.
- C. We have to fast from food and water.
- D. A. and B. are correct.
- 3. Which of the following are leavening agents?
- A. Eggs, butter, and olive oil.
- B. Salt, pepper, and oregano.
- C. Yeast, baking soda, and baking powder.
- D. Water, salt, and plain flour.
- 4. What is a Hebrew word for flat bread?
- A. Tortilla.
- B. Pizza.
- C. Matzah.
- D. Pita bread.



- 5. Can we still eat bread and cookies during the days of unleavened bread?
- A. Yes, but only if they are made without leavening.
- B. We must fast from any type of bread products or sweets.
- C. We cannot have any rice or pasta since they puff up in water.
- D. We can only have fruits and veggies.
- 6. What does Feast of Unleavened Bread represent during the Exodus?
- A. The Israelites had to stay in tents for seven days.
- B. Yahweh released His people from slavery in Egypt.
- C. The Israelites had to leave Egypt so quickly, their bread did not have time to rise.
- D. B. and C. are correct.
- 7. Which is/are true?
- A. Leaven can also represent sin.
- B. Sin can "puff" people up.
- C. Humbleness is to be one of our character traits.
- D. All are true.



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# THE FEAST OF UNLEAVENED BREAD

# MATZAH LEAVEN UNLEAVENED EGYPT SPRING CLEANING RISE BREAD YEAST HUMBLE



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### KIDS IN THE KITCHEN!

(Requires parental supervision)

Now that you know what leavening is, let's bake a special batch of yummy unleavened cookies

to enjoy during the Feast of Unleavened Bread! Kids, do <u>NOT</u> try this by yourselves. Be sure to get your parents permission. They will need to help you with this.



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1 stick of soft butter
3/4 cup brown sugar
2 t. vanilla extract
1 egg, lightly beaten
1/2 t. salt
1 1/2 cups of plain flour (not self-rising)

1/2 cup of chocolate chips

1/4 cup of chopped nuts, optional. Leave them out if someone is allergic to nuts.

Preheat the oven to 325 degrees. Line a large rimmed baking pan with parchment paper. Mix all the ingredients gently, and drop the dough by the tablespoonfuls onto the parchment paper with some space in between. They won't rise much, but they will flatten out a bit as they cook. Bake about 20 You'll want to minutes. make sure they are cooked all the way through. But be sure they don't overcook, otherwise they will be too firm. You want them slightly chewy. Enjoy!



