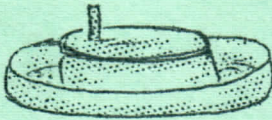


The mother in a home in Israel made bread every day - except on the Sabbath. Breadmaking took a great deal of time, for there were many parts to this job.

1. Make the flour



The mother took some barley or wheat to her mill. She dropped a handful at a time into the mill and pushed and pulled around and around until the grain was cracked and crushed into a coarse flour.

2. Mixing the bread



To mix the bread the mother used -

flour  
salt  
olive oil  
water or milk  
yeast (sometimes)

She mixed this all together in a large pottery or wooden bowl. If yeast was not used the bread was called -

unleavened

This made a thin flat cake about 12 inches across. It was something like a cracker.

TURN CARD OVER



If yeast was used the bread was called -

leavened

It took longer to make leavened bread because you had to wait for the yeast to make the bread rise. Sometimes this dough was shaped into big loaves of bread. But often it was made into a little loaf of bread like a biscuit.

### 3. Baking the bread

The bread was baked either of two ways -

on a stove

in an oven

The boy who gave his lunch to Jesus to feed 5000 people had -

5 loaves

2 fish

These loaves were small biscuits. Jesus took the bread and broke it in pieces. Then He prayed and gave the pieces to the disciples. (See Luke 9:13 and 16)