## PICKLING IN HIS PRESENCE!

LESSON 5

TRUTH: When we soak in God's presence, we become like Him

VERSE: "... we are being changed into His likeness with

increasing glory". II Corinthians 3:18

MATERIALS: Heart Bucket, jar of pickles,

a cucumber.

PREPARATION: Take one pickle out of the

jar. Place pickle, jar of pickles and cucumber into bucket.

Let's begin...How many like pickles? (show pickle and get feedback from children about how they like pickles) They sure are great (take a bite), but what is a pickle? How many like cucumbers? They are great, too (show cucumber). Pickles are cucumbers that had something special happen to them to make them change (show jar of pickles). Cucumbers turn into pickles when they soak, and soak in a special liquid. After awhile, those cucumbers totally change the way they look, and especially the way they taste (take another bite). Did you know that you and I are just like this cucumber? We will change and become different when we soak, and soak, and

soak in...GOD'S PRESENCE!

God's presence is like this pickle jar, but instead of vinegar, His pickle jar is filled with healing, goodness, joy, and lots and lots of love! When you soak in His presence you will begin to taste and look just like your Heavenly Father!

**Soaking Time:** Let's get quiet, and close our eyes, and ask Papa God to put us in His pickle jar. Ask Him to pour Himself out all over you, so you can just soak and soak. Let His goodness, joy, and love fill you up. Enjoy pickling in His presence. Enjoy becoming more and more like your Heavenly Father, and thank Him!

After awhile, ask the children what it felt like to be in God's pickle jar. What was it like when Papa poured His "pickle juice" of goodness, joy and love all over them? Do they look and taste like Him?

BONUS IDEA: Have a jar of sour pickles and a jar of sweet pickles and put each jar inside a paper bag. Take a pickle from each jar and place on a plate. Have a volunteer come and taste a pickle and then choose what jar it came from by smelling and tasting the liquid from each of the jars. We can identify where the pickle came from, because it smells and tastes just like the liquid it soaked in.