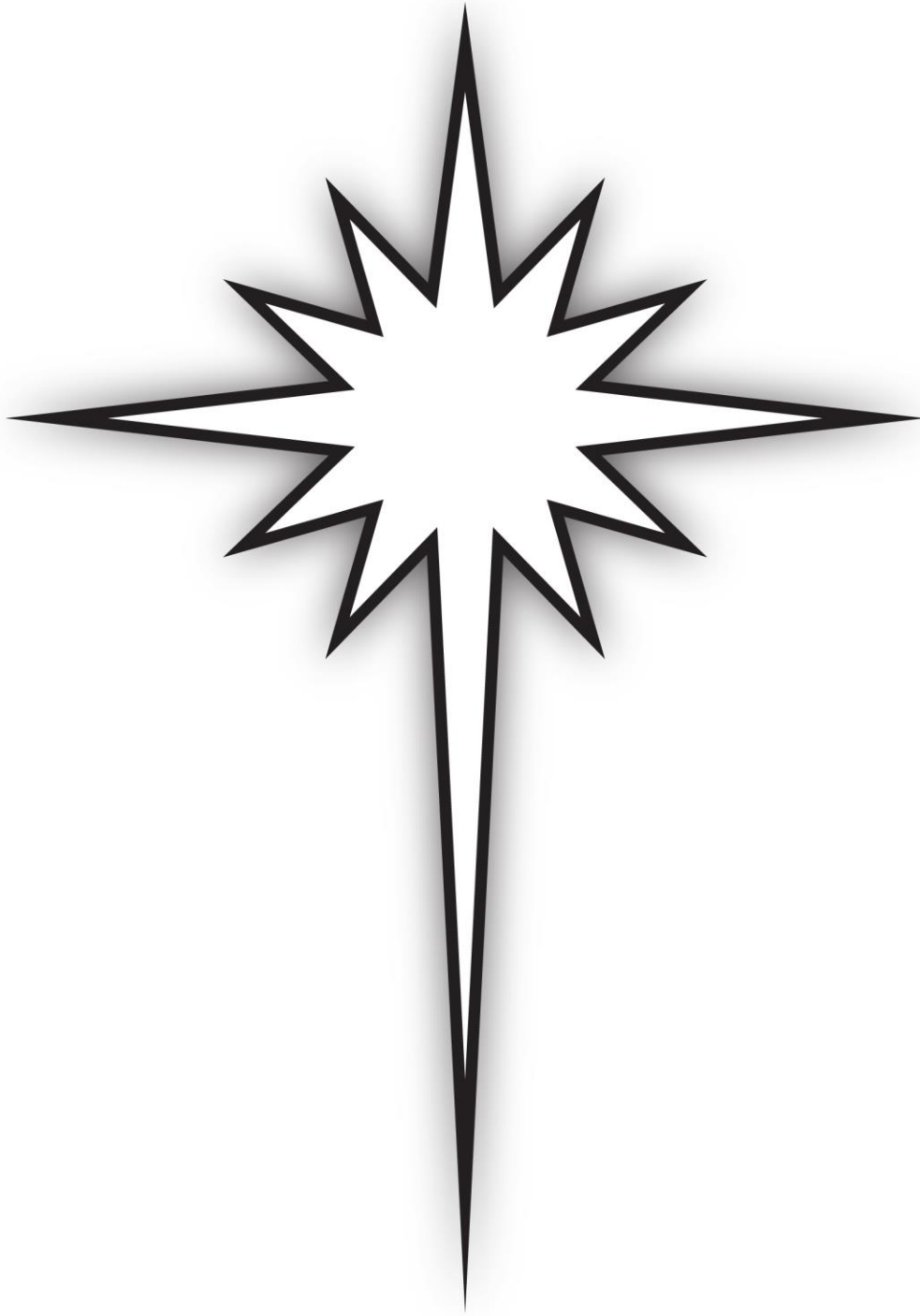


Felt board pieces Epiphany pg 3 of 4
Same figures as in Baptism theme (July Yr.2)
Increase size of figures to fit your needs



Felt board pieces Epiphany pg 4 of 4
Increase size of figures to fit your needs

Flour Dough Recipe (for gluten sensitive participants us rice flour)

These can also be taken home and dried (30-48 hours air drying) (oven at 100 degrees 3-4 hours)

Ingredients-

2 cups of plain flour

1 cup of table salt

1 cup of water

Optional ingredients-

1 Tbl. Vegetable oil (makes it a little easier to knead)

1 Tbl. Of wallpaper paste (give the mixture more elasticity)(if you don't put in you don't have to worry about some getting into the mouth-it just won't taste good)

1 Tbl. Lemon juice (makes the finished product harder)

Directions-

Put flour, salt and any or all of the optional ingredients into a mixing bowl and gradually add the water, mixing to soft dough. This should be neither too sticky, (add more flour is so) not too dry (add more water). When mixed remove from the bowl, place on a flat surface and knead for 10 minutes to help create a smooth texture. If time let dough stand for approximately 20 mins. before beginning the project.