

the **FRUIT** of the Spirit is

FAITHFULNESS



MAIN IDEA

God will never stop loving me or break His promises. I can be faithful to Him & other people, because He perfectly shows me how to be faithful.

VERSE

For the word of the Lord is right and true; he is faithful in all he does.

[Psalm 33:4, NIV]

FAITHFULNESS IS

being dependable, trustworthy, and loyal in my relationship with God and with other people

READ

The Flood & God's Covenant with Noah (Genesis 7-9)

Jesus Storybook Bible:
A New Beginning

HANDS ON

Faithfulness
Necklace

CREATE

God Always
Keeps His Promises
Rainbow Craft

MAKE

Rainbow Fruit Pizza

FRUIT IN ACTION

Grab some blankets, pack up a breakfast picnic & watch the sun rise with your family. Talk about how God is faithful to make the sun rise everyday. "The steadfast love of the Lord never ceases his mercies never come to an end; they are new every morning; great is your faithfulness." [Lamentations 3:22-23, ESV]

INSTRUCTIONS

Fruit of the Spirit:

FAITHFULNESS

HANDS ON

Activity: Faithfulness Necklace

Supplies: String and Beads

Instructions:

1. Read Proverbs 3:3 together.
“Let love and faithfulness never leave you; bind them around your neck, write them on the tablet of your heart.”
2. Invite your kids to make a necklace of faithfulness with you.
With each bead that is strung you can talk about a time that God has been faithful to your family. This is also a great time to talk about what faithfulness is, examples of God’s faithfulness in the Bible, and why it’s so important to be faithful in our relationships with God and other people.



CREATE

Activity: God Always Keeps His Promises Rainbow Craft

Supplies: Rainbow Printable, Cardstock, Q-Tips, Plate, Paint

Instructions:

1. Print out the God Always Keeps His Promises Rainbow PDF onto cardstock.
2. Squeeze paint onto a plate.
3. Use q-tips to dot the paint onto the rainbow.
4. Dry completely before hanging up.



MAKE

Activity: Rainbow Fruit Pizza

Supplies: Your favorite sugar cookie dough (can use pre-made or homemade), 8 oz. Cream Cheese, 5 TBSP Butter, 1 TSP Vanilla Extract, 2 Cups Powdered Sugar, Fresh Fruit (of various colors)

Instructions:

1. Form your sugar cookie dough into balls and follow the instructions on your recipe for baking time & temperature.
2. Allow the cookies to cool completely before frosting.
3. To make the frosting, cream the butter and then add the cream cheese and mix until smooth. Add powdered sugar and vanilla and mix until fully combined.
4. Frost cookies with cream cheese frosting and top with fruit.

