

the **FRUIT** of the Spirit is

FAITHFULNESS



MAIN IDEA

God will never stop loving me or break promises. I can be faithful to God and to other people because God shows me how to be faithful.

VERSE

For the word of the Lord is upright,
and all God's work is done in faithfulness.

[Psalm 33:4 NRSV]

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)

Spark Story Bible
pages 20 - 25

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

Faithfulness Necklace Object Lesson

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

God Always Keeps His Promises Rainbow Craft

Supplies: Rainbow Printable, Q-tips, Plate, Watercolor Paint, Bowl of Water

Instructions:

1. Use the “God Always Keeps His Promises Rainbow” Printable
2. Fill the bowl with water for the watercolor paint.
3. Use Q-tips to dot the paint onto the rainbow. Feel free to be creative and paint or color the rainbow.
4. Dry completely before hanging up.



MAKE

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.

