

Harvest Feast-aval!

Harvest Festivals are going to be different this year. The idea was that it was an opportunity to bring back, to thank and reflect on all God's goodness and blessing the crops. This year what about finding those natural harvest spaces and seeing all the goodness God gives us.



The Story Behind It....

Last week we took a wander down our lane to where we do our Muddy Church. I had a bag with me ready and as the girls were on their scooters they were zooming off as I would stop and pick some blackberries from the bushes. They came back and waited then we moved forward and then I would stop and gather some more and then we would go forward again. Before we reached the park I noticed it was only me doing the picking, I didn't say anything I just carried on.

As we got to the pathway of the park the littlest spotted some berries and pointed them out to me. I picked them and popped them in the bag, we were getting a nice little collection in there now.

Within a few minutes they had joined in, spotting, picking, adding to the bag. I had never asked them to. Soon the scooter was a hindrance because actually they wanted to be picking berries, going slower round the park to notice where the berries were. Climbing banks and wandering down little pathways to find their treasures.

Then we found a tree with crab apples on and around it! Well the excitement at being told that yes, they could eat the apples, but they are better cooked. They stuffed their pockets excited and planning a feast.

Washing the blackberries was great fun – hidden grubs and caterpillars, leaf insects and the purple water when you rinsed them.

Then we cored and chopped the crab apples and put them in an oven proof dish, added the blackberries and some sugar (optional?) and placed them in the oven at 180 degrees to cook.

We then got some margarine (or butter), flour and sugar and mixed it together to make the look of breadcrumbs and we added some porridge oats and a few crushed biscuits. We put this crumble on top of the fruit and cooked it until it was golden.

I know it tasted better because we had gathered it, we could thank God for the many things He gives us, that so often we could rush past and for His provision. The smell and taste was amazing – God is good!

The idea of farmers and crops isn't one familiar to many in my community and so finding natural treasures that we could harvest and see and think about how they had grown brought something special. It became a shared activity without being forced or asked but engaging in something that was exciting and really slowed down the pace to notice all the different things around us.

Your environment might be different, you might not have access to berries and fruit but why not take a walk, with a bag and see what wonderful things you can harvest?

Harvest Feast-aval

What can harvest can you find around you?

Be careful when picking anything of what is around and where you are standing.

Make sure you know it is safe to eat before you try it.

Don't take more than you need.

Don't take if it is all there is for the birds, animals and creatures.

Can you make something to share with others?



Harvest Crumble

Can you find some wild fruit to add to the crumble – maybe blackberries, raspberries, strawberries, crab apples, pears or plums?



Make sure you clean the fruit and then place it in small pieces into an oven proof dish.

Sprinkle some sugar on top if you like it sweet!

Put some butter, sugar and flour into a dish and get your washed hands into it to rub them together until it looks like breadcrumbs. Put this on top of your fruit and then sprinkle some sugar on top.



Place it in the oven for 20-30 minutes or until the top is **golden brown** and a little crunchy.



Then share, eat and enjoy

– even more delicious with some cream, ice cream or custard!