



strengthening  
our home  
and family

## **Deseret Book®**

Family Home Evening Materials

Theme: Education

Packet #110306

### **5 tips for successful Family Home Evenings**

- 1. Pray.** Pray about the needs of your family as you consider topics for home evenings, and pray as you prepare.
- 2. Prioritize.** Make Family Home Evening a priority; learn to say no to other activities.
- 3. Involvement.** Involve everyone in the family; help little children take part.
- 4. Commitment.** Be committed and be consistent. Set a designated time and stick to it. Holding Family Home Evening on a weekly basis takes dedication and planning on the part of all family members.
- 5. Relax** and enjoy it. The most important thing your children will remember is the spirit they feel in your family home evenings and activities. Be sure the atmosphere is one of love, understanding, and enjoyment.

# Education

## Thought:

You need all the education you can get. Sacrifice a car; sacrifice anything that is needed to be sacrificed to qualify yourselves to do the work of the world. That world will in large measure pay you what it thinks you are worth, and your worth will increase as you gain education and proficiency in your chosen field.

(Gordon B. Hinckley, "A Prophet's Counsel and Prayer for Youth," *Ensign*, Jan. 2001, 2)

## Song:

"Teach Me to Walk in the Light," *Children's Songbook*, p. 117.

## Scripture:

But to be learned is good if they hearken unto the counsels of God.

(2 Nephi 9:29)

## Object Lesson:

Materials: A bowl filled with wheat or other whole grain.

Presentation: Ask what would happen if this grain was left in a dry place. Ask what would happen if it was planted and given water. Discuss.

Give a definition of wisdom (ability to judge what is right or true). Explain that the grain is like knowledge. To become wisdom, experience and time must be added. Ask what kind of experience can help make knowledge into wisdom (education).

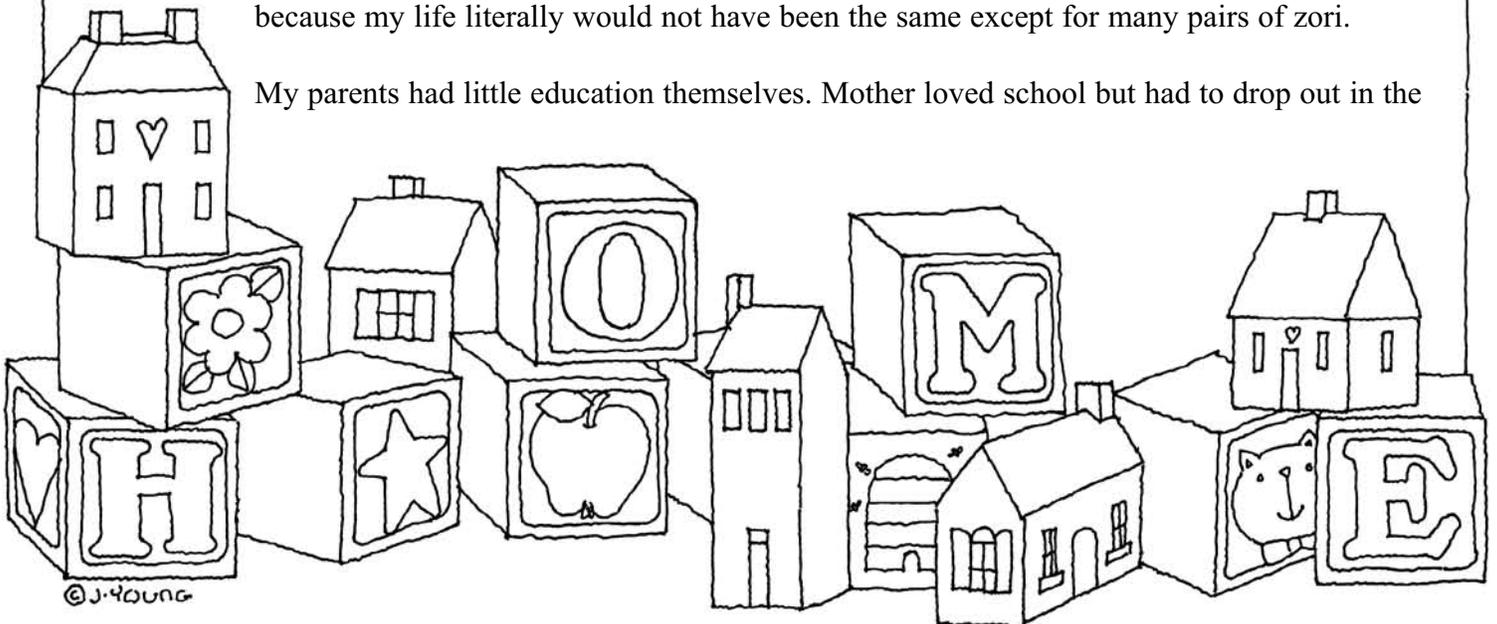
(Beth Lefgren and Jennifer Jackson, *More Power Tools for Teaching*, [Salt Lake City: Bookcraft, 1991], p. 102.)

## Story:

### Walk in My Zori

There is a saying in the American West about walking in the other person's moccasins. Well, in Hawaii we have Japanese slippers called zori instead. These slippers are very special to me, because my life literally would not have been the same except for many pairs of zori.

My parents had little education themselves. Mother loved school but had to drop out in the



sixth grade to care for her two younger sisters after her mother died. My parents wanted me to get an education so that I could have a better future than being a plantation laborer, as they were.

From the time I was fifteen, I lived away from home, working as a maid to put myself through high school. Then later, when I was going to college in Honolulu, I worked selling jewelry at Sears-Roebuck and as a clerk at the Swedish consulate. My burning desire was to become a teacher. My parents helped me with the tuition, but there was never very much money. I had to be careful of every penny. I thought that the money for my tuition came from my father's earnings, and it was only after I had graduated from college that I learned differently. My family earned my tuition fifty cents at a time by making zori.

Think of it. Each week, a contractor would bring a huge pile of lauhala leaves to our village and pick up the finished zori, which were sold all over the islands, or maybe in the Far East, and in import-export stores. The lauhala leaves are long, with a row of spines running down each edge, and very fibrous. My two little brothers, Hiro and Tsugio, would prepare the leaves by scraping off the spines. I'm sure there were many times when their fingers would bleed from being torn by the thorns. Then they would scrape the fleshy part of the leaf away, leaving only the flat, fibrous part, soak this in water to make it pliable, and then roll it up into a little bundle to be stored until my parents could work on it. My father would slice the leaves with his sharp razors and weave the strips into the zori fabric. My mother would sew the fabric on her little foot-powered treadle sewing machine to a pattern form, trim the top edge and roll it over and sew it so that it wouldn't unravel, and then sew it to the fabric sole to finish the zori. My tuition was about three hundred dollars per semester, so at fifty cents a pair that meant my family would have to make six hundred pairs of zori every three or four months.

Whenever I went home for vacations, I always helped with the zori. Everyone in our little village was poor and anxious to do any kind of piece work they could, and I just thought this was part of our family's work. I did not realize that this was the sacrifice of my whole family for my education.

Every time I see these zori, I think of my family sustaining me so that I could walk forward into my future. And I appreciate that sacrifice.

(Chieko N. Okazaki, *Lighten Up! Finding Real Joy in Life*, [Salt Lake City: Deseret Book, 1993], p. 29.)

## **Activity:**

Have everyone sit or stand on the floor, single file and facing forward, train-style. Have a simple object drawn on a piece of paper and show it to the last person in the line. They are to draw this object with their fingers on the back of the person in front of them. That person draws the same object on the back of the person in front of him, and so does each person up the line. The first person in the line will draw the object on paper. See if the beginning and ending pictures resemble each other. Trade places and draw a new picture.

(Clark L. and Kathryn H. Kidd, Kent D. and Shannon Pugmire, *Ward Activities for the Clueless*, [Salt Lake City: Bookcraft, 2001], p. 294.)

## Refreshment

### Norwegian Pancakes

4 eggs

1/2 c. warm water

1 tsp. vanilla

1/3 c. sugar

1/3 c. melted butter

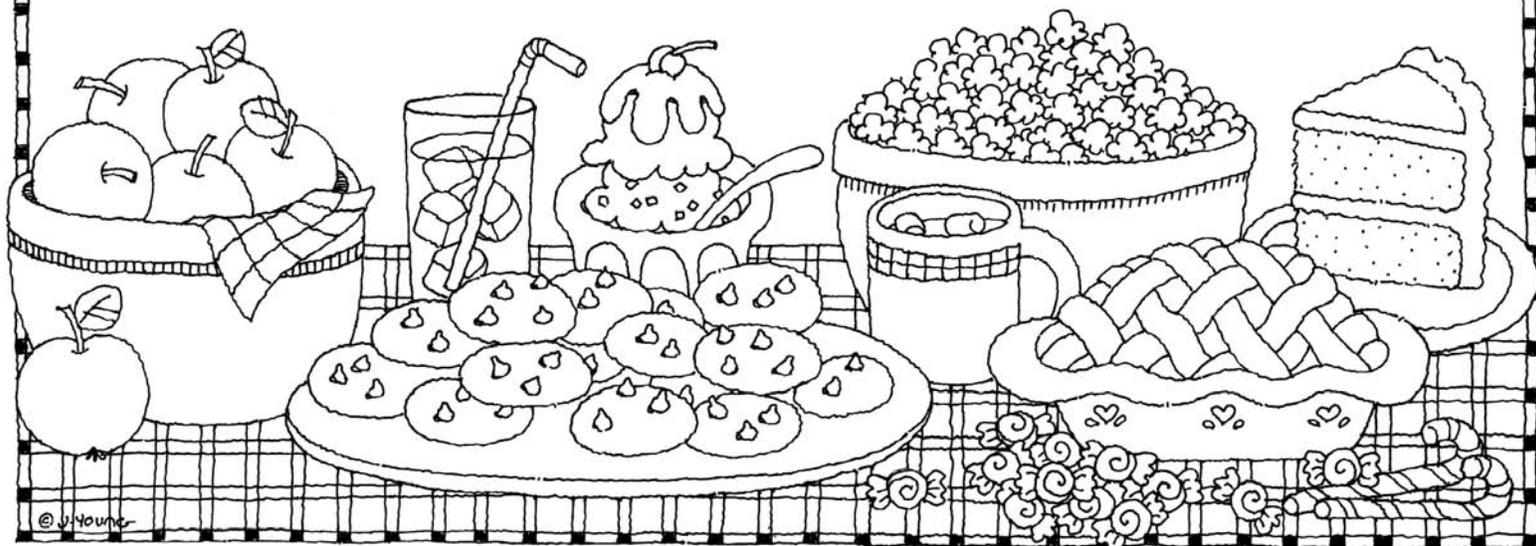
1 1/4 c. flour

1 c. milk

Toppings: powdered sugar, butter, jam, syrup, or fruit topping

Butter a sauté pan or griddle. Beat eggs, water, and vanilla. Beat in sugar; then butter, flour, and milk, beating after each addition. Heat pan to medium; then pour batter by scoopfuls onto griddle (or single scoop for sauté or crêpe pan). Turn quickly and do not overcook. Stack the crêpe-like pancakes and keep in warm place until serving. Serve, buttered and rolled with topping like a crêpe—or serve flat and sprinkled with powdered sugar, allowing individual choice of toppings.

(5 Star Recipes from Well-Known Latter-day Saints, [Salt Lake City: Eagle Gate, 2002], p. 171.)



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