Here are some ideas you could use for home evening.

**Activity**

- Read “In the Footsteps of Jesus” (page 4).
- Look at pictures of Jesus from the *Come, Follow Me* manual. Talk about how we can feel His love no matter where we are in the world. We don’t have to travel anywhere to get to know Him!
- As a family, think of ways to stay focused on Jesus this Christmas. Then do a count-down activity from page 7.

**Song**

“He Sent His Son” (*Children’s Songbook*, 34–35)

**Scripture**

John 3:16

**More Ideas**

- Learn about Colombia on page 12. You could make the Gelatina de Mosaico recipe ahead of time to enjoy after home evening!
- Read “The Red Paper Bird” (page 18) and make the craft. Have a family member do a secret act of service for someone and leave the bird. Then that person does an act of service and leaves the bird. How many times can you pass the bird?
- Read “The Light of the World” (page 2). Visit *ComeUntoChrist.org/Christmas* and choose a way to share the Savior’s light this Christmas!

**Gelatina de Mosaico**

This Colombian treat goes along with the first idea below.

- Mix one large box of red gelatin, following directions on the package. Chill the liquid on a cookie sheet for 3 to 4 hours. Do the same for a box of green gelatin.
- Once the colored gelatin is set, make a cream by mixing 0.5 ounces (about 14 g) of unflavored gelatin with 1 1/2 cups hot water. Stir in 1 14-oz. can (about 400 g) of sweetened condensed milk.
- Let the cream cool in the fridge while you cut the colored gelatin into small cubes and put them in a greased Bundt pan. Pour the cream over the gelatin cubes.
- Chill for at least 4–6 hours, carefully turn it over on a plate, and enjoy!

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