

THIS WEEK AT TRINITY

WELCOME TO OUR VISITORS! We hope you find Trinity a friendly congregation and will return to worship with us again.

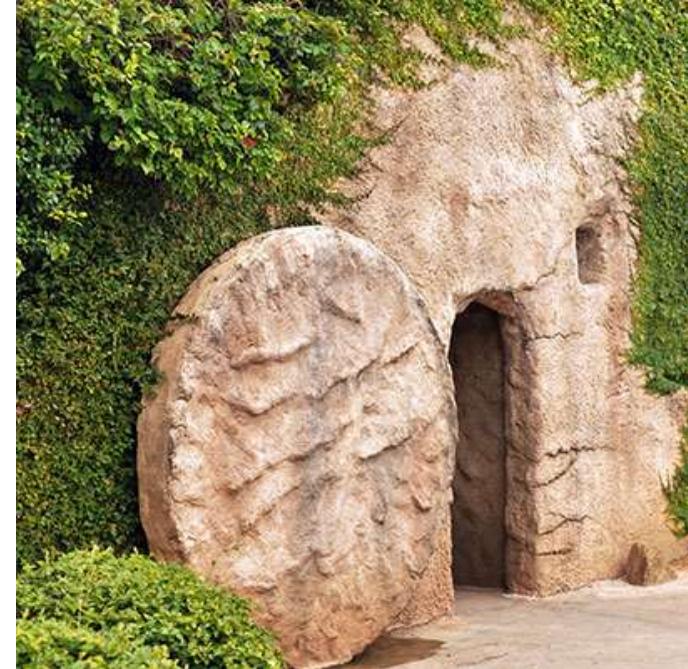
Today

SUNDAY APRIL 16	6:30 am	Easter Sunrise Service
	7:45 am	Breakfast (follows Sunrise Service)
	9:45 am	Sunday School
	11:00 am	Easter Worship Service
MONDAY APRIL 17	7:00 pm	Trinity Belles
	7:00 pm	Boy & Cub Scouts
TUESDAY APRIL 18		<u>KAIROS COOKIES DUE!!!!!!</u>
	7:00 pm	Cub Scouts
	7:00 pm	Praise Team
WEDNESDAY APRIL 19	5:45 pm	Children's music
	6:30 pm	Boy Scouts District Meeting
	7:00 pm	Men's Chorus
	7:30 pm	Choir Practice
THURSDAY APRIL 20	7:00 pm	Council
	7:00 pm	AA
FRIDAY APRIL 21	6:30 pm	Softball Potluck at pavilion (Prior to games at 8:30)
	6:30 pm	Girl Scout Lock-in (overnight)

SERVANTS OF WORSHIP

TODAY	Money Counters:	Dana Potter, Nellie Page
	Ushers:	Ann Wright, Mike S.
NEXT WEEK	Money Counters:	Dana Potter, Nellie Page
	Ushers:	Tom Reis, Mary Palmer
ATTENDANCE	APRIL 9	8:30 AM SERVICE – 42
		11:00 AM SERVICE – 127

Christ is Risen!



April 16, 2017

Trinity United Methodist Church

6600 Greenyard Road Chester, VA 23831 Phone 748-2439
www.trinity-umc.com E-mail: trinity@trinity-umc.com and trinityprayer@trinity-umc.com

Facebook page: www.facebook.com/TUMC.Chester

Church office hours: 10:00 am -1:00 pm, Monday through Friday

We answer God's call to impact lives for eternity through ministry, mission, and worship

EASTER SUNRISE SERVICE

April 16, 2017 • 6:30 am

Opening Song

God's Not Dead (Like a Lion)

Gooth

Songs

Cornerstone

Welcome & Announcements

Christ the Lord is Risen

Christ the Lord Is Risen Today

Christ the Lord is risen today, Alleluia!

Earth and heaven in chorus say, Alleluia!

Raise your joys and triumphs high, Alleluia!

Sing, ye heavens & earth reply, Alleluia!

Lives again our glorious King, Alleluia!

Where, O death, is now thy sting? Alleluia!

Once he died our souls to save, Alleluia!

Where's thy victory, boasting grave? Alleluia!

Soar we now where Christ has led, Alleluia!

Following our exalted Head, Alleluia!

Made like him, like him we rise, Alleluia!

Ours the cross, the grave, the skies, Alleluia!

LORD'S PRAYER

Traditional

Our Father, who art in heaven, hallowed be thy name.

Thy kingdom come, thy will be done on earth as it is in heaven.

Give us this day our daily bread.

And forgive us our trespasses, as we forgive those who trespass against us.

And lead us not into temptation, but deliver us from evil.

For thine is the kingdom, and the power, and the glory, forever.

Amen.

Offertory

Jesus Messiah

Scripture Reading

John 20: 1-18

Sermon

Rev. Keezel

Praise Songs

10,000 Reasons

Happy Day

ANNOUNCEMENTS

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BOSTON BUTTS – This is the UMM spring fundraiser. Orders are \$25 and you can sign-up on the clipboards. We are limited to 110 butts and pickup is April 30th.

FLOWER CALENDAR – We **NEED** flowers for April 30th and May 14th.

FOOD FOCUS – April food focus is canned tuna and chicken.

KAIROS COOKIES - Cookies due Tuesday, April 18th.

COUNCIL – Meets Thursday, April 20th at 7:00 pm.

NEWSLETTER DEADLINE– For the May Newsletter is Sunday, April 23rd. If you are not receiving the newsletter, please go to our website <http://www.trinity-umc.com> and go to quick links and click on the “Get added to the Trinity UMC’s email distribution list,” link. You will received an email to verify.

YOUNG AT HEART – Game day luncheon at 10:30 am on April 26th.

CHURCH YARD SALE – The youth group will be PICKING UP YARD SALE DONATIONS with pickup trucks the afternoon of Sunday, April 30. There is a sign-up sheet in the Sanctuary for this or if you have a pickup truck and would be willing to help. Please contact Stephanie Griffith 677-3198 with any questions.

MISSION TRIP – Trinity is planning another one day mission trip on Tuesday, May 16th. Please sign-up on the clipboard during service or contact Stephanie Griffith 677-3198 if you would like to be part of the team.

SOFTBALL – The softball team will be kicking off our season Friday, April 21st. First game begins at 8:30 pm and there are two games back to back. To start the season off right, all are invited to a potluck cookout before the game at the pavilion across from the ball fields at 6:30 pm. Burgers & hotdogs are provided, please bring a side dish or dessert to share. Bring your own drinks and chair for comfy seating.

OFFERING and DESIGNATED GIVING

<u>April Budget</u>	<u>April 9</u>	<u>April total</u>	<u>Waverly Missions</u>
\$24,600	\$6,069.05	\$11,902.60	\$600

Announcements must be in by Wednesday each week for the following Sunday’s bulletin and projection. Email to trinity@trinity-umc.com or leave in the secretary’s hallway mailbox

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KAIROS COOKIES Cookie Baking Instructions and Recipes

Recipes are furnished as a guide only. You can use any recipe you desire. **It is, however, very important not to use icing, sugar, or any other type of coating on the outside of the cookies, or to add any kind of fruit to the cookies.**

Cookies should be approximately 2 to 2 ½ inches in size.

Package cookies 12 to a quart size zip lock bag.

Please indicate the type of cookie on each bag.

DO NOT package HOT cookies. Let them cool. They may be made weeks ahead of time and frozen – they still turn out perfect.

Peanut Butter

3/4 cup Creamy Peanut Butter	1 egg
1/2 cup Crisco Shortening	1-3/4 cup all-purpose flour
1-1/4 cup firmly packed brown sugar	3/4 teaspoon salt
3 tablespoons milk	3/4 teaspoon baking soda
	1 teaspoon vanilla

Combine peanut butter, shortening, sugar, milk and vanilla in a large bowl and mix at medium speed until well blended. Add egg and mix well. In a separate bowl combine flour, salt and baking soda, mix well. Add flour mixture to peanut butter and mix until just blended. Drop by heaping teaspoons onto ungreased cookie sheet and flatten slightly in a crisscross pattern with the tines of a fork. Bake at 375 degrees for 7 to 8 minutes until set. Makes 3 dozen cookies.

Chocolate Chip

3/4 cup Crisco shortening	1 egg
1-1/4 cup firmly packed brown sugar	1-3/4 cup all-purpose flour
2 tablespoons milk	1 teaspoon salt
1 teaspoon vanilla	3/4 teaspoon baking soda
chips	1 cup semi-sweet choc

Combine shortening, sugar, milk and vanilla in a large bowl, mix until well blended. Add egg and mix well. In a separate bowl combine flour, salt and baking soda, mix well. Add to shortening/sugar mixture until well blended. Stir in chocolate chips. Drop by rounded tablespoon onto ungreased cookie sheet. Bake at 375 degrees for 8 to 10 minutes for chewy cookies or 11 to 13 minutes for crisp cookies. Makes 3 dozen cookies.

Sugar Cookies

1 cup margarine (or butter); (2 sticks) at-room temperature	1 teaspoon vanilla
1 cup vegetable oil	4 cups all-purpose flour
1 cup granulated sugar	1 teaspoon salt
1 cup powdered sugar	1 teaspoon baking soda
2 eggs	1 teaspoon cream of tartar

Beat together margarine, oil, granulated sugar, powdered sugar, eggs and vanilla. Sift together flour, salt, baking soda and cream of tartar. Add dry ingredients to margarine mixture. Drop from a teaspoon onto greased cookie sheet. Bake at 350 degrees until cookies are light brown around the edges, about 8 to 10 minutes (watch closely; cookies will be dry if they get too brown). Makes approximately 5 dozen.

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