

ANNOUNCEMENTS

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

CHILDREN'S MUSIC – Will not meet on Easter and Wednesday, April 4th.

YOUTH – Will not meet Sunday, April 1st, 8th and 15th.

CONFIRMATION CLASS – Meets Sunday, April 8th at 5:00 pm.

UMW – Meets Thursday, April 12th at 7:00 pm.

CONFIRMATION SUNDAY – Sunday, April 15th is a 10:00 am joint worship service.

SPR – Meets Sunday, April 15th at 3:00 pm.

KAIROS COOKIES – Kairos is a prison ministry that spreads the transforming love and forgiveness of Jesus Christ to the imprisoned. Two ways we need congregational support are PRAYER and COOKIES. Cookies due April 18th. Link to prayer vigil <http://www.3dayol.org/Vigil/GetVigil.phtml?pvid=14568&commid=152>

LUCY CORR – Angel choir will sing on Sunday, April 22nd at 2:30 pm.

MISSION TRIP – To Fayetteville, NC April 27-29 to help victims of Hurricane Matthew. Cost is \$50 per person. For further details please contact Cindy Frey at cindyrd@comcast.net or the office.

WOMEN'S GROUP – Scrapbooking at 10:00 am on Saturday, April 28th.

YOUTH MISSION YARD SALE – Saturday, May 12th. Please start saving items.

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

SERVANTS OF WORSHIP

TODAY	Money Counters: Dana Potter, Aubrey Tarkington Ushers: Bob, Mike, Duane Acolyte: Sean Wright
NEXT WEEK	Money Counters: Dana Potter, Aubrey Tarkington Ushers: Jane, Faye, Jeff
ATTENDANCE	MARCH 25 8:30 AM SERVICE – 64 11:00 AM SERVICE – 104

OFFERING and DESIGNATED GIVING

<u>March 25th</u>	<u>Children's Music Camp</u>	<u>March Total</u>	<u>Year to Date</u>
\$4,525.21	\$1,572.00	\$25,680.86	\$84,843.63

April 1, 2018

SPREADJESUS
www.spreadjesus.org

**"WHY DO YOU SEEK THE LIVING AMONG THE DEAD?
HE IS NOT HERE, BUT HAS RISEN.**

-LUKE 24:5

www.spreadjesus.org

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

Christ is Risen

April 1, 2018

11 AM Worship Service

WELCOME & ANNOUNCEMENTS

*PASS THE PEACE

Please greet your neighbor

PRELUDE

How Great Thou Art/Majesty

arr. Raney

Performed by: Trinity Belles

*HYMN

Christ the Lord is Risen Today

UMH 302

(v. 1, 2, 3, 4)

JOYS

CHILDREN'S TIME

SPECIAL MUSIC

He's Alive

Soloist: Jane Costello

He's Alive

He's Alive and I'm forgiven, Heaven's gates are open wide

*(He's Alive) He's Alive (He's Alive) He's Alive, He's alive and I'm forgiven,
Heaven's Gates are open wide,*

He's Alive

He's Alive and I'm forgiven, Heaven's gates are open wide

(He's Alive) He's Alive (He's Alive) He's Alive!

CALL TO PRAYER

What Wondrous Love is This

SILENT/PASTORAL PRAYER

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.

DEDICATION OF TITHES AND OFFERINGS

OFFERTORY

Jesus, Love of My Soul

arr. Lamb

Performed by: Trinity Belles, Flutist: Megan Madison

*DOXOLOGY

UMH 95

ANTHEM

He Is Not Here! He Is Risen!

Pote

SCRIPTURE READING

Luke 24: 1-5

MESSAGE

Rev. Teresa Keezel

HYMN

Crown Him with Many Crowns

UMH 327

VS. 1, 3, 4

*BENEDICTION WITH CONGREGATION

(Join hands as you are comfortable)

May the Lord, mighty God, bless and keep you forever.

Grant you peace, perfect peace, courage in every endeavor.

Lift up your eyes and see his face, and his grace forever.

May the Lord, mighty God, bless and keep you forever.

*POSTLUDE

Hymn to Joy

arr. Keller

Performed by: Trinity Belles

* Please stand if you are able.

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 1/2 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

1/2 cup Crisco Shortening

1-1/4 cup firmly packed brown sugar

3 tablespoons milk

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

1-1/4 cup firmly packed brown sugar

2 tablespoons milk

1 teaspoon vanilla
chips

1 egg

1-3/4 cup all-purpose flour

3/4 teaspoon salt

3/4 teaspoon baking soda

1 teaspoon vanilla

1 egg

1-3/4 cup all-purpose flour

1 teaspoon salt

3/4 teaspoon baking soda

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 cup vegetable oil

1 cup granulated sugar

1 cup powdered sugar

2 eggs

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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