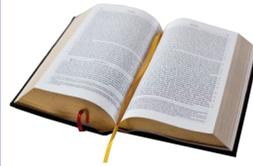


## This week's service

Sunday 1<sup>st</sup> May 2022

## This week's reading

Today's Holy Communion service is led Rev Mike Firbank



Revelation 5: 11 to end

## A thought from Mike

We get so caught up in numbers of worshippers in church. When we have more people it feels good, when we have less people we feel down . . .

Let's settle this once and for all. Do numbers matter?

See you Sunday!

## A prayer for Ukraine

God of peace and justice, we pray for the people of Ukraine today.



We pray for peace and the laying down of weapons.

We pray for all those who fear for tomorrow,

that your Spirit of comfort would draw near to them.

We pray for those with power over war or peace, for wisdom, discernment and compassion to guide their decisions.

Above all, we pray for all your precious children, at risk and in fear,

that you would hold and protect them.

We pray in the name of Jesus, the Prince of Peace.

Amen

*Archbishop Justin Welby*

*Archbishop Stephen Cottrell*

## Hartshorne Day School

The Annual Entertainment was given in the Schoolroom on Thursday and Friday, April 21<sup>st</sup> and 22<sup>nd</sup>. The room was quite full each evening, and the entertainment was greatly appreciated by the company present.

The first part consisted of a "Miscellaneous Selection" given by the Infants. The New Hartshorne Kazoo Band created a favourable impression, and the eight mothers kept their children well in order.

The second part was a cantata, entitled "Victoria's Golden Reign." Nearly 100 children took part in this. The various items, solos and drills were well received, and our Army and Navy need not fear for recruits after this creditable display. The Head Teachers wish to thank most heartily Mr. H. Harrison of Ticknall for presiding at the piano so efficiently, and all those friends who helped so willingly and kindly in various ways towards the success of the Entertainment.

They would also like to thank the parents for the trouble they took in arranging the children in such nice dresses.

Parish Magazine May 1904

*(Sad to read the comment about Army and Navy recruits as just 10 years later this would become a reality.)*

**Church diary for the next month**

**Sunday 8<sup>th</sup> May**

**10:45 Morning Worship**

led by Debbie Patrick with Sandra O'Toole preaching

**Sunday 15<sup>th</sup> May**

**10:45 Holy Communion**

with Rev Mike Firbank

**Sunday 22<sup>nd</sup> May**

**10:45 Morning Worship**

led by Nigel Worth with Rev Bex Allpress preaching

**Sunday 29<sup>th</sup> May**

**10am Joint Minster Service at Gresley Old Hall**

Wholeness & Healing

**Pentecost Sunday 5<sup>th</sup> June**

**10:45 Holy Communion**

at Hartshorne with Gresley Church led by Debbie Patrick with Rev Mike Firbank preaching

**Trinity Sunday 12<sup>th</sup> June**

**10:45 Morning Worship**

led by Nigel Worth with Sandra O'Toole preaching



**The Leaside Singers**

present their

**50<sup>th</sup> Anniversary Concert**

with guest artiste

**Harriet Eyley**

Soprano

Compere Rev Patrick Douglas

**7pm Saturday 21<sup>st</sup> May**

**Gresley Old Hall**

DE11 9QW

**Tickets: Adults £8 Children £3**

Available from choir members

or by telephoning 01283 221882 / 01283 215310

**Teatime Treat**

Another favourite recipe, this time contributed by Sandra

**Chocolate Orange Scones**

Makes 10

A quirky twist on a confectionery classic.

- 500g self-raising flour
- 90g caster sugar
- 125g butter, cubed
- ½ Terry's Chocolate Orange, broken into chunks
- Grated zest of 1 orange
- 1 egg
- 180ml milk

Preheat the oven to 190°C. Line a baking sheet with baking paper.

Sift the flour and sugar into a mixing bowl and rub in the butter until it resembles fine crumbs. Add the Chocolate Orange and stir through the mixture, along with the orange zest.

Beat the egg with the milk and gradually pour about three-quarters of this liquid into the flour mixture to form a soft dough; add more liquid if necessary.

Turn out onto a floured surface and roll out to 3cm thick. Stamp out using a 7cm round cutter, place on the baking sheet and brush the tops with the milk and egg mixture.

Bake for about 15 minutes until risen and golden brown.

Transfer to a wire rack to cool slightly. Best served warm with butter and orange marmalade.

**Cleaning Rota**

Please clean the

church before the date marked. Please swap with someone else on the rota if you cannot clean during your week.

**The toilets will be cleaned weekly by Sean & Sandra**

8th May	Deb P & Alicia
15th May	Jane
22nd May	Bill
29th May	Val & Andy
5th June	Nige & Deb
12th June	Christine
19th June	Deb P & Alicia
26th June	Jane