



This week's service

### Sunday 30th June 2024



Today's Joint Minster Service is led by Nigel Worth and Debbie Patrick

Our guest speaker is Steve Johnson



Psalm 130:5

## Prayer for the week

Almighty God,

send down upon your Church

the riches of your Spirit,

and kindle in all who minister the gospel your countless gifts of grace;

through Jesus Christ our Lord. Amen





**PRESENT** 



Sat 6<sup>th</sup> July 7pm at Church Gresley Methodist Church, York Road

Join us for an evening of Summery fun with musical items from the choir and our super soloists!

Please PAY ON THE DOOR—donations of £5 or more very welcome.

# **Sunday Night Live**

**Needs your Support!** 

We are looking for volunteers to assist with:

Greeting guests

Serving refreshments

Managing car parking

Plus other duties as required

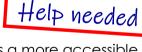
Dates are: 21st July 1st September 6th October

In partnership with SDYFC & Swadlincote Minster If you are able to support us then please get in touch with Helen Davis 07935 619365



## Ian and Ayesha

are moving very soon.



As you know, Ayesha needs a more accessible home that meets her needs as a wheelchair user on dialysis. They at last have the offer of a suitable house in Newhall, quite near Garden King.

They are moving on **6th July**.

Can you help? They need:

- Packing cases/cardboard boxes
- Help with packing before the move
- Help on moving day (lan is hiring a van to do the move)

Thank you.



Church diary for the next month

Sunday 7th July 10:45 Morning Worship with Debbie Patrick

Thursday 11th July 10:30 Coffee & Conversation at Goseley Community Centre

Sunday 14th July 10:45 Morning Worship with Debbie Patrick

Sunday 21st July 10:45 Morning Worship with Nigel Worth

Sunday 28th July 10:45 Morning Worship with Sean O'Toole

Sunday 4th August 10:45 Morning Worship with Debbie Patrick

Sunday 11th August 10:45 Holy Communion with Rev Patrick Douglas

Sunday 18th August 10:45 Morning Worship with Sean O'Toole

## 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

7 <sup>th</sup> July	Brian Redfern
14 <sup>th</sup> July	Val & Andrew
21st July	Christine
28 <sup>th</sup> July	Deb P
4 <sup>th</sup> Aug	Jane
11th Aug	Bill
18 <sup>th</sup> Aug	Brian Redfern

## RefreshmentsRota

It's a real blessing to be able to spend time chatting with one



another after the service. We have a rota for servina tea & coffee.

Please swap with someone if you cannot do a particular date.

Please bring the milk.

Thank you

30 <sup>th</sup> Jun	Christine
7 <sup>th</sup> July	Deb W & Alicia
14 <sup>th</sup> July	James
21st July	Carol
28 <sup>th</sup> July	Maxine & Jane
4 <sup>th</sup> Aug	Christine
11 <sup>th</sup> Aug	Deb W & Alicia
18 <sup>th</sup> Aug	James

# Recommended Recipe

I made these to use up a alut of rhubarb and they were a favourite with children and adults alike.

They are also delicious warm, served with custard or ice cream.

### Rhubarb crumble muffins

Makes 12

### **Inaredients**

#### For the muffin mix

175g caster sugar 175g rhubarb, halved lengthways then diced

2 tbsp sunflower oil

1 ega

1 tsp vanilla extract

125ml buttermilk

200a plain flour

1 tsp baking powder

1 tsp bicarbonate of soda

### For the crumble topping

50g light muscovado sugar 50g plain flour 25g porridge oats 1 tsp ground cinnamon 50g butter



#### Method

#### Step 1

Heat oven to 220C/200C fan/gas 7. Line a 12hole muffin tin with paper muffin cases. Stir the sugar and rhubarb together and set aside while you make the crumble topping.

Mix together the muscovado sugar with the flour, oats and cinnamon, then rub in the butter until clumpy with your fingertips.

### Step 2

Stir the oil and egg, vanilla and buttermilk into the sugary rhubarb (don't worry if it's a little bit juicy). Now, add the flour, baking powder and bicarbonate of soda and stir well.

#### Step 3

Quickly spoon into the cases, then scatter each with a thick layer of the crumble mixture. Bake for 15-18 mins until golden and a cocktail stick poked into the centre of a muffin comes out clean. Cool on a wire rack.

> Rhubarb crumble muffins recipe | Good Food (bbcgoodfood.com)