



This week's service

Sunday 30th June 2024

WELCOME

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

Our guest speaker is Steve Johnson

I Wait for THE LORD
my whole BEING waits & IN HIS WORD
i put my HOPE 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

THE LEASIDE SINGERS



PRESENT

SUMMER SOUNDS

Sat 6th 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

If you are able to
support us then please
get in touch
with Helen Davis
07935 619365

In partnership with
SDYFC &
Swadlincote
Minster



Ian and Ayesha

are moving very soon.

Help needed

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 (Ian 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 th July	Brian Redfern
14 th July	Val & Andrew
21 st July	Christine
28 th July	Deb P
4 th Aug	Jane
11 th Aug	Bill
18 th Aug	Brian Redfern

Refreshments Rota

It's a real blessing to be able to spend time chatting with one another after the service. We have a rota for serving tea & coffee.



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

Please bring the milk.

Thank you

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

Recommended Recipe

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

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

Rhubarb crumble muffins

Makes 12

Ingredients

For the muffin mix

175g caster sugar
175g rhubarb, halved lengthways then diced
2 tbsp sunflower oil
1 egg
1 tsp vanilla extract
125ml buttermilk
200g 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 12-hole 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 \(bbcgoodfood.com\)](https://www.bbcgoodfood.com/recipes/rhubarb-crumble-muffins)