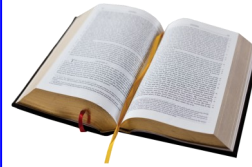


This week's service

Sunday 24th April 2022

This week's reading

Today's service is led by Sandra O'Toole with Debbie Patrick preaching



John 20:19-31

A thought from Debbie

Last Sunday we celebrated with assurance that Christ is risen!! We sounded like a people who would never doubt God in any way... and rightly so.

But, what about the doubts that creep upon all of us from time to time? Doubts about God's character in the face of such wickedness in our world perhaps or doubts about our own character when we examine our own hearts.

Doubt is a natural and healthy part of growth in faith.

John Calvin once wrote, *"Surely, while we teach that faith ought to be certain and assured, we cannot imagine any certainty that is not tinged with doubt, or any assurance that is not assailed by some anxiety."*

The most important thing in any relationship, especially in our relationship with God, is honesty. If there is to be true growth in love and trust, then there must be space to talk to Him about the days when we struggle in our faith.

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

Psalm for a New Day part 2

Lord, remind me to put You first. At work be at the top of my 'to do' list, for without You I flounder and go round in circles. Show me Your will in everything I do so You are glorified in my work.

In all the day-to-day tasks at home may I feel Your presence. When I clear up after others may I be serving You. When I hang out the washing may I thank You for this world that You have made and feel close to You. May I see the beauty of Your creation when I walk through the neighbourhood with my dog. May You give me words to speak when I have conversations with people who don't yet know You.

Lord, You are with me whether I choose to let You be part of my day or not. Help me live every day for You. Praise You Lord.

Church diary for the next month

- Sunday 1st May**
10:45 Holy Communion
 with Rev Mike Firbank
- Saturday 7th May**
2-5pm Striking Competition
 in church and church hall
- Sunday 8th May**
10:45 Morning Worship
 led by Debbie Patrick with Sandra O'Toole preaching
- Sunday 15th May**
10:45 Holy Communion
 with Rev Mike Firbank
- Sunday 22nd May**
10:45 Morning Worship
 led by Nigel Worth with Rev Bex Allpress preaching
- Sunday 29th May**
10am Joint Minster Service at Gresley Old Hall
 Wholeness & Healing
- Pentecost Sunday 5th June**
10:45 Holy Communion at Hartshorne with Gresley Church led by Debbie Patrick with Rev Mike Firbank preaching

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

1st May	Christine
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

Coffee, Conversation and Company

2nd and 4th Thursday each month
10am - 12 noon

Thursday 28^h April

Goseley Community Centre



- An opportunity
- to chat
 - to meet friends
 - to ask questions
 - to pray
 - or simply to sit and rest

Recipe

We love visiting National Trust properties and when we stop for a cup of coffee we like to treat ourselves to one of their delicious cakes. Here is one of my favourites:

Cherry Bakewell Flapjacks

Ingredients

- 300 g (10½ oz) margarine
- 250 g (9 oz) golden syrup
- 1 tsp almond essence
- 200 g (7 oz) caster sugar
- 720 g (1 lb 10 oz) oats
- 150 (5½oz) glacé cherries
- 50 g (1¾ oz) flaked almonds
- 150 g (5½ oz) icing sugar



1. Pre-heat the oven to 160 deg. C., 325 deg. F., Gas Mark 3. Grease and line a tray-bake tin.
 2. Place the margarine, golden syrup, almond essence and sugar into a saucepan over a medium heat. Once the mixture starts to melt give it a stir.
 3. Once completely melted and combined, gradually add in the oats until all the liquid has been soaked up and the oats are thoroughly combined. Add in the cherries, then gently mix.
 4. Tip into a prepared tin and gently smooth out the oat mix until it's an even layer. It should be just under the lip of the tray in thickness. Top with flaked almonds.
 5. Place in the pre-heated oven and bake for around 25 to 30 minutes, or until lightly coloured and set.
 6. Remove from the oven and leave to cool before portioning.
- Mix just enough water with the icing sugar to make a thick but pourable icing and drizzle on to the flapjack when cooled.

Recipe courtesy of The National Trust