



Hartshorne St Peter's

www.hartshornechurch.org.uk



Sunday 6th October 2024

WELCOME



10:45 All-age Harvest Service led by Debbie Patrick

7pm Sunday Night Live with guest speaker Sue Garb, BYFC Director

Today we are supporting Swadlincote Food Hub

It's a sad fact that many people within our community experience food poverty; that's why the Food Hub strives to make sure that no one has to go hungry.

By creating a warm, welcoming environment and a space for healthy conversations, they endeavour to reduce the stigma attached to people accessing a Food Bank.

The Food Hub is located on the Top Floor of Unit G, Sharpes Industrial Estate, Alexandra Rd, DE11 9AZ (above Cain Brothers Timber Merchants).

Food bank opening times are Monday, Tuesday, Thursday and Friday from 8:00am - 3:30pm via appointment only.

To book an appointment, or to arrange a food donation, please contact Petra on petrap@sdcv.org.uk, 07458 305314 (call or text).

Prayer for the week

Creator God,
you made the goodness of the land,
the riches of the sea
and the rhythm of the seasons;
as we thank you for the harvest,
may we cherish and respect
this planet and its peoples,
through Jesus Christ our Lord. Amen

Minster Administrator

8 hours per week

Are you looking for a part time administrative role?



Would you like to work for a local group of churches?

We might have just the thing for you..

We are looking for an administrator who:

- Will work at the centre of church life running the Minster office as a communications hub, acting as the first point of contact for enquiries and ensuring they are dealt with promptly
- Attend and offer administration to Minster team meetings
- Using the iKnow Church software; produce and distribute service rotas, calendars including life events (Baptisms, Marriages and funerals)
- Providing Safeguarding administration (using the Safeguarding Dashboard), supporting Parish Safeguarding Officers in their responsibilities
- Supporting Parish Secretaries in administrative duties, including GDPR compliance

[Swad Minster Admin Job description](#)

COFFEE & CONVERSATION

Thursday 10th October
Goseley Community Centre
10:30-12:00



An opportunity

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

We meet on
2nd and 4th Thursday
each month

**ALL
WELCOME**

Church diary for the next month

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

Sunday 13th October
10:45 Morning Worship
 with Sean O'Toole

Thursday 17th October
11:30 Funeral of Wendy Howard

Sunday 20th October
10:45 Morning Worship
 with Sean O'Toole

Sunday 27th October
10:45 Morning Worship
 with Nigel Worth

Sunday 3rd November
10:45 Morning Worship
 with Debbie Patrick

Sunday 10th November
10:45 Service of Remembrance
 including laying of wreaths by
 councillors and scout groups
 led by Sean O'Toole

Sunday 17th November
10:45 Holy Communion
 led by Rev Mike Firbank

Sunday 24th November
10:45 Morning Worship

Our New Look Cleaning Rota

A few weeks ago we asked everyone which jobs in the church they would be able to sign up for. Here is the rota that Sandra has drawn up using the information from those lists.

Oct 13 th	Deb & Nige	Whole church
Oct 20 th	Brian Redfern	Main body, kitchen & N. Aisle
" "	Bill	Brasses
Oct 27 th	Christine G	Main body, vestry & bell tower, sweeping porch
Nov 3 rd	Friday house group	Whole church, including brasses
Nov 10 th	Jeff	Main body
" "	Brian A	Sweeping porch
Nov 17 th	Deb & Nige	Whole church
Nov 24 th	Brian Redfern	Main body, kitchen & N. Aisle
" "	Bill	Brasses

Refreshments Rota

It's a real blessing to be able to spend time chatting with one another after the service. Please swap with someone if you cannot do a particular date. Please bring the milk. Thank you



Oct 6 th	Carol
Oct 13 th	Gwen
Oct 20 th	Deb W
Oct 27 th	James
Nov 3 rd	Maxine & Jane
Nov 10 th	Carol
Nov 17 th	Gwen
Nov 24 th	Deb W

APPLE FLAPJACKS

INGREDIENTS

- 2 apples (approx. 200g)
- 1 tablespoon caster sugar
- 150 g butter
- 150 g caster sugar
- 4 tablespoons golden syrup (80g)
- 300 g porridge oats (rolled oats)
- ½ teaspoon cinnamon

INSTRUCTIONS

Preheat your oven to 180C/170C Fan/350F. Grease and line a square baking tin 7 inch (18cm) with baking or parchment paper.

1. Peel and chop the apples into small chunks. Put them into a small pan with the tablespoon of sugar and a splash of water. Heat them gently for 5 minutes or so, stirring them occasionally, until the apples have softened. Set them aside for now.



2. Put the butter, sugar and golden syrup in a large pan. Heat the pan over a low heat until, stirring occasionally until everything has melted.
3. Once the butter, golden syrup and sugar has melted add the porridge oats and cinnamon. Using a wooden spoon stir everything together until all the oats are well coated. Add the cooked apples to your flapjack mixture and stir them in.
4. Pour or spoon the flapjack mixture into your prepared baking tin. Press the mixture down until it is well pressed into the edges and corners
5. Bake the flapjacks in the oven for around 25 minutes. They're ready when they have started to turn a nice golden-brown colour. Don't worry if they're soft when you bring them out of the oven – they'll harden as they cool. Remove the flapjacks from the oven and leave them to cool in the tin. Once cool, remove them from the tin and cut them into 12 or 16 pieces with a sharp knife.