



Sunday 1st February 2026

Today's service

10:45 All-age Worship
with Rev Kara Gander

WELCOME
TO OUR
service

Today's Reading



1 Corinthians 1:18-31

A Thought from Kara

The **call to follow** Jesus begins with a startling realisation: many of us have no idea where to find Him, and like the Jews and the Greeks, we start in all the wrong places. We don't necessarily look for Him in ancient power or philosophy, but we still miss the **divine inversion**—forgetting that what we are searching for may become our own stumbling block. Instead, the real Jesus is found in the "foolishness" of the Cross: in the **mess of mercy**, the **friction of reconciliation**, and the **faces of the poor**.

Prayer for the week

Lord Jesus Christ,
light of the nations and glory of Israel:
make your home among us,
and present us pure and holy
to your heavenly Father,
your God, and our God. Amen



Swadlincote Minster LENT course

Please join us at either a daytime
group or an evening group
at Gresley Church Community Centre
(Any questions? Rev Mike 07814 033183)
2pm-3.30pm or 7.30pm-9pm
**Tuesday 24th February & Tuesdays 3rd
10th, 17th March**

In an increasingly anxious world, let's journey together towards this ... "Peace I leave with you; my peace I give you. I do not give to you as the world gives. Do not let your hearts be troubled and do not be afraid." John 14



Recycling stamps for Alzheimer's Society

Please bring your
stamps to church by 8th
February as I will be
sending them off soon.

Thank you. Gwen



Volunteers Needed

We are looking for people
who are able to come along at
least once a month, to have fun
and who want to see Jesus
transform young people's lives.



**Wednesday
3:30PM-
5PM**

WE NEED HELP:

- Cooking simple meals for the group
- Washing up
- Helping with games, baking, craft and other simple activities
- Chatting to the children

No experience needed.
The group are ages 9 - 11.

Gresley Church Community
Centre

For more information please
contact Helen:

helen.davis@yfc.co.uk
07935 619365

CHURCH CALENDAR



Sunday 8th February
10:45 Morning Worship
with Rev Mike Firbank

Sunday 15th February
10:45 Holy Communion
with Rev Kara and Rev Patrick

Wednesday 18th February
Ash Wednesday Service
with Rev Kara and Debbie Patrick

Sunday 22nd February
10:45 Morning Worship
with Nigel Worth

Tuesday 24th February
2-3.30pm Lent Course at Gresley
7.30-9pm “ “ “ “

Sunday 1st March
10:45 All-age Worship
with Rev Patrick Douglas

Sunday 8th March
10:45 Morning Worship
with Sean O'Toole

Sunday 15th March
10:45 Holy Communion
with Rev Mike Firbank

Sunday 22nd March
10:45 Morning Worship
with Nigel Worth

Sunday 29th March
10:00 Palm Sunday
Joint Minster Service at St John's

Cleaning Rota

Feb 8 th	Jeff	Main body
“ “	Brian A	Sweeping porch
“ “	Bill	Brasses
Feb 15 th	Brian Redfern	Main body, kitchen & N. Aisle
Feb 22 nd	Friday HG	Whole church, including brasses
Mar 1 st	Christine G	Main body, vestry & bell tower, sweeping porch
Mar 8 th	Deb & Nige	Whole church

Reading, Intercessions and Refreshments Rota

	Reading	Intercessions	Tea/coffee
Feb 1 st	Christine	Nigel	Carol
Feb 8 th	Sean	Brian	Maxine & Jane
Feb 15 th	Brian	Christine	Deb W
Feb 22 nd	Emily	Friday HG	Gwen
Mar 1 st	Sandra	Nigel	James
Mar 8 th	Paul	Brian	Maxine & Jane

Meet & greet/Tidying Church after the service Rota

	Meet and greet	Tidying after service
Feb 1 st	Carol J – Jeff	Jean
Feb 8 th	Christine G - Sean	Emily
Feb 15 th	Christine T	Jean
Feb 22 nd	Carol J – Jeff	Jeff
Mar 1 st	Christine G - Sean	Emily
Mar 8 th	Christine T	Nathan

WHOLE LEMON CAKE



I created this recipe while making marmalade, which uses the juice from 3 lemons. But what about the leftovers?

Ingredients

- 3 lemons (minus their juice)
- 1½ cups sugar
- 1 cup vegetable oil
- 2 cups SR flour
- 3 eggs

Method

1. Microwave lemons in a bowl of water for 6-8 minutes to soften them. The skin should be soft. Discard the water.
2. Blend lemons and sugar in a food processor until finely chopped. Add oil and blend again, then add eggs and flour and pulse until the mixture forms a batter.
3. Pour into a lined loaf tin and bake at 170°C fan for 35 minutes.