



Sunday 5<sup>th</sup> July 2026

### Today's service

**10:45 Morning Worship**  
with Nigel Worth



### Today's Reading



Matthew 11: 25-30

### A thought from Nigel

We live in a world that is tired.

People are tired physically from work and caring responsibilities.

They are tired emotionally from anxiety and uncertainty.

They are tired spiritually from trying to keep everything together, trying to be good enough, successful enough, or strong enough.

Into that weary world, Jesus speaks one of the most beautiful invitations in the whole of Scripture: "Come to me, all you who are weary and burdened, and I will give you rest."

These are not simply comforting words. They are an invitation into a different way of living.

### 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

### Recycling for good causes

by Gwen Green

Thank you to all of you, who have donated items for recycling via my collections.



The last parcel I sent off raised £70.31, which not a huge sum of money, helps to fund Alzheimer's research, and having sent off five parcels, assuming the average is similar, amounts to approximately £350.

By 2050 1.6 million people over the age of 70 years in the UK are expected to be living with dementia and over half of these are directly attributed to Alzheimer's disease. We need to keep collecting, so please ask your family and friends for any of the following items . . .

Gold or Silver Jewellery • Costume Jewellery • Watches • Banknotes & coins • Stamps • First Day Covers • Mobile Phones • Electronic gaming devices • Cameras • iPod/MP3 players • Video Cameras • Tablet Computers • Sat Navs

### New Women's Group

We are hoping to start a Women's group and we're launching on Saturday 11<sup>th</sup> July with a bring-and-share lunch at the Gresley Church Community Centre from 12:00 until 2pm. Women from every Minster Church welcome!

Need further information? Contact Jane Clamp

[jane.clamp@hotmail.co.uk](mailto:jane.clamp@hotmail.co.uk)

**COFFEE AND CONVERSATION**

**GOSELEY COMMUNITY CENTRE**  
**THURSDAY 9th JULY**  
**10.30 - 12.00**

**JOIN US FOR COFFEE, TEA & FRIENDLY CHAT!**

[www.hartshornechurch.org.uk](http://www.hartshornechurch.org.uk)

## CHURCH CALENDAR



**ALL SERVICES WILL BE HELD IN THE CHURCH HALL WHILST THE CHURCH IS CLOSED FOR RESTORATION WORK**

**Thursday 9<sup>th</sup> July**

**10:30 Coffee & Conversation**

at Goseley Community Centre

**Sunday 12<sup>th</sup> July**

**10:00 Farewell Service for Rev Mike**

at **Emmanuel Church, Swadlincote**

with Rev Mike preaching

**Sunday 19<sup>th</sup> July**

**10:00 Joint Service with Gresley Church**

with Debbie Patrick

**Sunday 26<sup>th</sup> July**

**10:45 Morning Worship**

with Rev Kara Gander

**Sunday 2<sup>nd</sup> August**

**10:45 Morning Worship**

with Nigel Worth

## ROTAS

Thank you to all our volunteers.

If you would like help in any way, please have a word with Jane.



### Reading, Intercessions and Refreshments Rota

	Reading	Intercessions	Tea/coffee
July 5 <sup>th</sup>	Paul	Sean	Carol
July 12 <sup>th</sup>	JOINT SERVICE AT EMMANUEL		
July 19 <sup>th</sup>	SERVICE AT GRESLEY		
July 26 <sup>th</sup>	Jeff	Christine	Deb W
Aug 2 <sup>nd</sup>	Sean	Friday HG	Maxine & Jane
Aug 9 <sup>th</sup>	Emily	Nigel	Gwen

### Meet & greet/Tidying after the service Rota

	Meet and greet	Tidying after service
July 5 <sup>th</sup>	Carol J – Jeff	Jean
July 12 <sup>th</sup>	JOINT SERVICE AT EMMANUEL	
July 19 <sup>th</sup>	SERVICE AT GRESLEY	
July 26 <sup>th</sup>	Christine G - Sean	Emily
Aug 2 <sup>nd</sup>	Christine T	Jean
Aug 9 <sup>th</sup>	Carol J – Jeff	Jeff

## Dairy-free chocolate cake

By Mary Berry From Mary's Foolproof Dinners

(This was very popular at Mike's service the other week)



### Ingredients

#### For the cake

- 175g/6oz self-raising flour
- 1 tsp baking powder
- 1 tsp bicarbonate of soda
- 2 tbsp cocoa powder, sifted
- 150g/5 1/2oz caster sugar
- 2 free-range eggs
- 2 tbsp golden syrup
- 150ml/5fl oz sunflower oil, plus extra for greasing
- 160ml/5 1/2fl oz coconut cream
- 4 tbsp apricot jam, to decorate
- 55g/2oz vegan white chocolate, coarsely grated, to decorate

#### For the icing

- 160ml/5 1/2fl oz coconut cream
- 255g/9oz vegan milk or dark chocolate, broken into pieces

### Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease 2 x 20cm/8in loose-bottomed sandwich tins and line with baking paper.
2. To make the cake, mix the flour, baking powder, bicarbonate of soda, cocoa powder and caster sugar well in a large bowl.
3. Whisk the eggs, syrup, oil and coconut cream in a jug to combine.
4. Pour the wet ingredients into the dry ingredients and whisk together using an electric hand-held whisk until well combined.
5. Divide the batter between the tins and bake for about 25–30 minutes, or until well risen and springing away from the sides of the tins. Remove from the oven, turn out onto a wire rack, peel off the baking paper and leave to cool.
6. Meanwhile, to make the icing, melt the coconut cream and vegan chocolate in a heatproof bowl set over a saucepan of gently simmering water, making sure the base of the bowl does not touch the water. Stir until runny.
7. Set aside in a cool place until it is a thick, spreadable consistency.
8. Place one cake on a serving plate and spread half of the apricot jam on top. Cover with half of the icing, then sandwich the second cake on top. Cover with the remaining jam and icing. Swirl the icing in the centre of the cake.

This cake is best eaten within two days but may not last that long as it's very moreish!