

# THIS WEEK AT TRINITY

WELCOME TO OUR VISITORS! We hope you find Trinity a friendly congregation and will return to worship with us again.

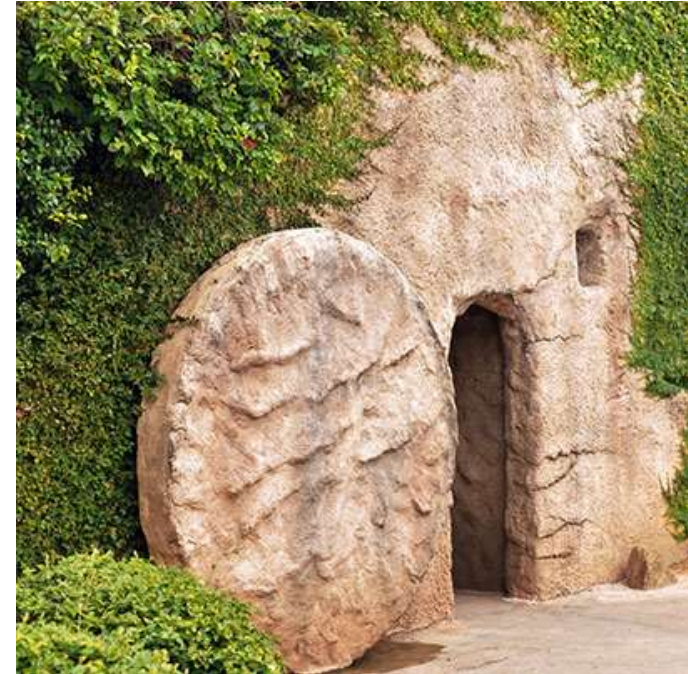
## Today

|                           |          |   |
|---------------------------|----------|---|
| <b>SUNDAY APRIL 16</b>    | 6:30 am  | Easter Sunrise Service                                |
|                           | 7:45 am  | Breakfast (follows Sunrise Service)                   |
|                           | 9:45 am  | Sunday School   |
|                           | 11:00 am | Easter Worship Service                                |
| <b>MONDAY APRIL 17</b>    | 7:00 pm  | Trinity Belles  |
|                           | 7:00 pm  | Boy & Cub Scouts                                      |
| <b>TUESDAY APRIL 18</b>   |          | <b><u>KAIROS COOKIES DUE!!!!!!</u></b>                |
|                           | 7:00 pm  | Cub Scouts  |
|                           | 7:00 pm  | Praise Team   |
| <b>WEDNESDAY APRIL 19</b> | 5:45 pm  | Children's music                                      |
|                           | 6:30 pm  | Boy Scouts District Meeting                           |
|                           | 7:00 pm  | Men's Chorus  |
|                           | 7:30 pm  | Choir Practice  |
| <b>THURSDAY APRIL 20</b>  | 7:00 pm  | Council   |
|                           | 7:00 pm  | AA  |
| <b>FRIDAY APRIL 21</b>    | 6:30 pm  | Softball Potluck at pavilion (Prior to games at 8:30) |
|                           | 6:30 pm  | Girl Scout Lock-in (overnight)                        |

## **SERVANTS OF WORSHIP**

|                   |                 |                          |
|-------------------|-----------------|--------------------------|
| <b>TODAY</b>      | Money Counters: | Dana Potter, Nellie Page |
|                   | Ushers:         | Ann Wright, Mike S.      |
| <b>NEXT WEEK</b>  | Money Counters: | Dana Potter, Nellie Page |
|                   | Ushers:         | Tom Reis, Mary Palmer    |
| <b>ATTENDANCE</b> | APRIL 9         | 8:30 AM SERVICE – 42     |
|                   |                 | 11:00 AM SERVICE – 127   |

# April 16, 2017



*Trinity United Methodist Church*

6600 Greenyard Road Chester, VA 23831 Phone 748-2439  
[www.trinity-umc.com](http://www.trinity-umc.com) E-mail: [trinity@trinity-umc.com](mailto:trinity@trinity-umc.com) and [trinityprayer@trinity-umc.com](mailto:trinityprayer@trinity-umc.com)

Facebook page: [www.facebook.com/TUMC.Chester](https://www.facebook.com/TUMC.Chester)

Church office hours: 10:00 am -1:00 pm, Monday through Friday

*We answer God's call to impact lives for eternity through ministry, mission, and worship*



## ANNOUNCEMENTS

WELCOME TO OUR VISITORS! We hope you find Trinity a friendly congregation and will return to worship with us again.

**BOSTON BUTTS** – This is the UMM spring fundraiser. Orders are \$25 and you can sign-up on the clipboards. We are limited to 110 butts and pickup is April 30<sup>th</sup>.

**FLOWER CALENDAR** – We **NEED** flowers for April 30<sup>th</sup> and May 14<sup>th</sup>.

**FOOD FOCUS** – April food focus is canned tuna and chicken.

**KAIROS COOKIES** - Cookies due Tuesday, April 18<sup>th</sup>.

**COUNCIL** – Meets Thursday, April 20<sup>th</sup> at 7:00 pm.

**NEWSLETTER DEADLINE**– For the May Newsletter is Sunday, April 23<sup>rd</sup>. If you are not receiving the newsletter, please go to our website <http://www.trinity-umc.com> and go to quick links and click on the “Get added to the Trinity UMC’s email distribution list,” link. You will received an email to verify.

**YOUNG AT HEART** – Game day luncheon at 10:30 am on April 26<sup>th</sup>.

**CHURCH YARD SALE** – The youth group will be PICKING UP YARD SALE DONATIONS with pickup trucks the afternoon of Sunday, April 30. There is a sign-up sheet in the Sanctuary for this or if you have a pickup truck and would be willing to help. Please contact Stephanie Griffith 677-3198 with any questions.

**MISSION TRIP** – Trinity is planning another one day mission trip on Tuesday, May 16<sup>th</sup>. Please sign-up on the clipboard during service or contact Stephanie Griffith 677-3198 if you would like to be part of the team.

**SOFTBALL** – The softball team will be kicking off our season Friday, April 21<sup>st</sup>. First game begins at 8:30 pm and there are two games back to back. To start the season off right, all are invited to a potluck cookout before the game at the pavilion across from the ball fields at 6:30 pm. Burgers & hotdogs are provided, please bring a side dish or dessert to share. Bring your own drinks and chair for comfy seating.

### **OFFERING and DESIGNATED GIVING**

| <b><u>April Budget</u></b> | <b><u>April 9</u></b> | <b><u>April total</u></b> | <b><u>Waverly Missions</u></b> |
|----------------------------|-----------------------|---------------------------|--------------------------------|
| \$24,600                   | \$6,069.05            | \$11,902.60               | \$600                          |

*Announcements must be in by Wednesday each week for the following Sunday’s bulletin and projection. Email to [trinity@trinity-umc.com](mailto:trinity@trinity-umc.com) or leave in the secretary’s hallway mailbox*

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## KAIROS COOKIES Cookie Baking Instructions and Recipes

Recipes are furnished as a guide only. You can use any recipe you desire. **It is, however, very important not to use icing, sugar, or any other type of coating on the outside of the cookies, or to add any kind of fruit to the cookies.**

Cookies should be approximately 2 to 2 ½ inches in size.

Package cookies 12 to a quart size zip lock bag.

Please indicate the type of cookie on each bag.

DO NOT package HOT cookies. Let them cool. They may be made weeks ahead of time and frozen – they still turn out perfect.

### Peanut Butter

|                                     |                             |
|-------------------------------------|-----------------------------|
| 3/4 cup Creamy Peanut Butter        | 1 egg                       |
| 1/2 cup Crisco Shortening           | 1-3/4 cup all-purpose flour |
| 1-1/4 cup firmly packed brown sugar | 3/4 teaspoon salt           |
| 3 tablespoons milk                  | 3/4 teaspoon baking soda    |
|                                     | 1 teaspoon vanilla          |

Combine peanut butter, shortening, sugar, milk and vanilla in a large bowl and mix at medium speed until well blended. Add egg and mix well. In a separate bowl combine flour, salt and baking soda, mix well. Add flour mixture to peanut butter and mix until just blended. Drop by heaping teaspoons onto ungreased cookie sheet and flatten slightly in a crisscross pattern with the tines of a fork. Bake at 375 degrees for 7 to 8 minutes until set. Makes 3 dozen cookies.

### Chocolate Chip

|                                     |                             |
|-------------------------------------|-----------------------------|
| 3/4 cup Crisco shortening           | 1 egg                       |
| 1-1/4 cup firmly packed brown sugar | 1-3/4 cup all-purpose flour |
| 2 tablespoons milk                  | 1 teaspoon salt             |
| 1 teaspoon vanilla                  | 3/4 teaspoon baking soda    |
| chips                               | 1 cup semi-sweet choc       |

Combine shortening, sugar, milk and vanilla in a large bowl, mix until well blended. Add egg and mix well. In a separate bowl combine flour, salt and baking soda, mix well. Add to shortening/sugar mixture until well blended. Stir in chocolate chips. Drop by rounded tablespoon onto ungreased cookie sheet. Bake at 375 degrees for 8 to 10 minutes for chewy cookies or 11 to 13 minutes for crisp cookies. Makes 3 dozen cookies.

### Sugar Cookies

|   |                            |
|---|----------------------------|
| 1 cup margarine (or butter); (2 sticks) at-room temperature | 1 teaspoon vanilla         |
| 1 cup vegetable oil   | 4 cups all-purpose flour   |
| 1 cup granulated sugar                                      | 1 teaspoon salt            |
| 1 cup powdered sugar  | 1 teaspoon baking soda     |
| 2 eggs  | 1 teaspoon cream of tartar |

Beat together margarine, oil, granulated sugar, powdered sugar, eggs and vanilla. Sift together flour, salt, baking soda and cream of tartar. Add dry ingredients to margarine mixture. Drop from a teaspoon onto greased cookie sheet. Bake at 350 degrees until cookies are light brown around the edges, about 8 to 10 minutes (watch closely; cookies will be dry if they get too brown). Makes approximately 5 dozen.

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