ANNOUNCEMENTS

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

CHILDREN'S MUSIC – Will not meet on Easter and Wednesday, April 4th.

YOUTH – Will not meet Sunday, April 1st, 8th and 15th.

CONFIRMATION CLASS – Meets Sunday, April 8th at 5:00 pm.

UMW – Meets Thursday, April 12th at 7:00 pm.

CONFIRMATION SUNDAY – Sunday, April 15th is a 10:00 am joint worship service. **SPR** – Meets Sunday, April 15th at 3:00 pm.

KAIROS COOKIES – Kairos is a prison ministry that spreads the transforming love and forgiveness of Jesus Christ to the imprisoned. Two ways we need congregational support are PRAYER and COOKIES. Cookies due April 18th. Link to prayer vigil http://www.3dayol.org/Vigil/GetVigil.phtml?pvid=14568&commid=152

LUCY CORR – Angel choir will sing on Sunday, April 22nd at 2:30 pm.

MISSION TRIP – To Fayetteville, NC April 27-29 to help victims of Hurricane Matthew. Cost is \$50 per person. For further details please contact Cindy Frey at cindyrd@comcast.net or the office.

WOMEN'S GROUP – Scrapbooking at 10:00 am on Saturday, April 28th. **YOUTH MISSION YARD SALE** – Saturday, May 12th. Please start saving items.

Announcements must be in by Wednesday each week for the following Sunday's bulletin and projection. Email to trinity@trinity-umc.com or leave in the secretary's hallway mailbox

SERVANTS OF WORSHIP

TODAY Dana Potter, Aubrey Tarkington Money Counters:

> Ushers: Bob, Mike, Duane

Acolyte: Sean Wright

NEXT WEEK Dana Potter, Aubrey Tarkington Money Counters:

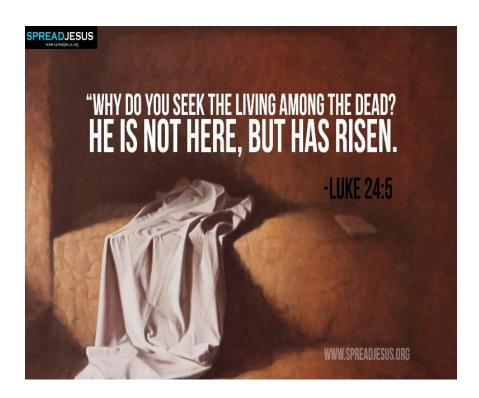
> Ushers: Jane, Faye, Jeff

ATTENDANCE March 25 8:30 AM SERVICE - 64 11:00 AM SERVICE - 104

OFFERING and DESIGNATED GIVING

March 25 th	Children's Music Camp	March Total	Year to Date
\$4,525.21	\$1,572.00	\$25,680.86	\$84,843.63

April 1, 2018



Trinity United Methodist Church

6600 Greenyard Road Chester, VA 23831

Phone 748-2439

Facebook page: 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

EASTER SUNRISE SERVICE

April 1, 2018 • 6:30 am

Opening Song Up From the Grave He Arose UMH 322

Verse 1: Low in the grave he lay, Jesus my Savior, waiting the coming day, Jesus My Lord! Up from the grave he arose, with a mighty triumph o'er his foes; he arose a victor from the dark domain, and he lives forever, with his saints to reign.

He arose! He arose! Hallelujah! Christ arose!

Verse 2: Vainly they watch his bed, Jesus my Savior; vainly they seal the dead, Jesus my Lord! Up from the grave he arose, with a mighty triumph o'er his foes; he arose a victor from the dark domain, and he lives forever, with his saints to reign. He arose! Hallelujah! Christ arose!

Verse 3: Death cannot keep its prey, Jesus my Savior; he tore the bars away, Jesus my Lord! Up from the grave he arose, with a mighty triumph o'er his foes; he arose a victor from the dark domain, and he lives forever, with his saints to reign. He arose! Hallelujah! Christ arose!

Welcome & Announcements

Praise Songs Let it Rise

No Longer Slaves

Silent/Pastoral Prayer

LORD'S PRAYER Traditional

Our Father, who art in heaven, hallowed be thy name.

Thy kingdom come, thy will be done on earth as it is in heaven.

Give us this day our daily bread.

And forgive us our trespasses, as we forgive those who trespass against us.

And lead us not into temptation, but deliver us from evil.

For thine is the kingdom, and the power, and the glory, forever.

Children's Time

Scripture Reading Luke 24: 1-12

Message Rev. Teresa Keezel

Offertory Beautiful

This is Amazing Grace

Benediction O Happy Day

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.

<u>DO NOT package HOT cookies</u>. 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 1 egg

3/4 cup Crisco shortening 1-3/4 cup all-purpose flour

1-1/4 cup firmly packed brown sugar 1 teaspoon salt

2 tablespoons milk
3/4 teaspoon baking soda
1 teaspoon vanilla
1 cup semi-sweet choc

chips

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
4 cups all-purpose flour
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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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 sugar2 eggs1 teaspoon baking soda1 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.