

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

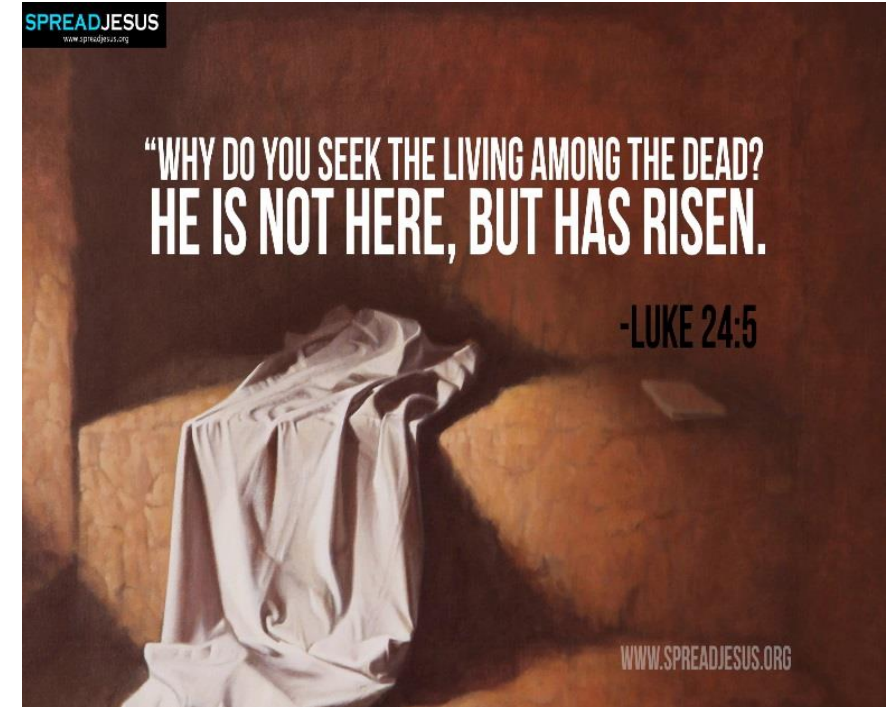
SERVANTS OF WORSHIP

TODAY	Money Counters:	Dana Potter, Aubrey Tarkington
	Ushers:	Bob, Mike, Duane
	Acolyte:	Sean Wright
NEXT WEEK	Money Counters:	Dana Potter, Aubrey Tarkington
	Ushers:	Jane, Faye, Jeff
	ATTENDANCE	MARCH 25

OFFERING and DESIGNATED GIVING

March 25th	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
www.trinity-umc.com E-mail: trinity@trinity-umc.com and trinityprayer@trinity-umc.com

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

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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