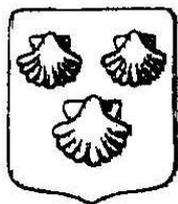


15/20



This week at the Church of
St James the Greater
Leicester

www.stjamesthegreater.org.uk
office@stjamesthegreater.org.uk



12 APRIL 2020 – EASTER DAY

Prayer for the Week

Lord of all life and power,
who through the mighty resurrection of your Son
overcame the old order of sin and death
to make all things new in him:
grant that we, being dead to sin
and alive to you in Jesus Christ,
may reign with him in glory;
to whom with you and the Holy Spirit
be praise and honour, glory and might,
now and in all eternity.

Our Prayers are asked for:

Those working in our healthcare system, those working to secure our food chain from farmers to supermarket delivery drivers, those working in essential infrastructure and the teachers looking after keyworkers children. Those whose incomes have been lost and those working in the civil service who are ensuring that the unemployed get the benefits they need. Our scientists and others who are working around the clock to produce a vaccine to protect the most vulnerable. Our politicians that they will be able lead us through these unprecedented times.

All prevented from worshipping with us, remembering this week

George Daley : Gwen Leather : Marilyn Dorum

Unwell

Ann Blanchard : Anthony & Barbara Green : Owen Shepherd

Hilary Simpson : Josephine Chizema (Tony's mother)

and those with Coronavirus symptoms from our community and beyond.

Rest in Peace

Peter Browne (65) Penny Judge's brother : Colin Webster (84)

ALL CHURCHES ARE CLOSED UNTIL FURTHER NOTICE We will reopen as soon as permitted by the Government – details will be posted on our website, Facebook page and on the porch noticeboard once this occurs.

Readings for the week

Acts 10.34-43

Gentiles Hear the Good News

³⁴ Then Peter began to speak to them: “I truly understand that God shows no partiality, ³⁵ but in every nation anyone who fears him and does what is right is acceptable to him. ³⁶ You know the message he sent to the people of Israel, preaching peace by Jesus Christ—he is Lord of all. ³⁷ That message spread throughout Judea, beginning in Galilee after the baptism that John announced: ³⁸ how God anointed Jesus of Nazareth with the Holy Spirit and with power; how he went about doing good and healing all who were oppressed by the devil, for God was with him. ³⁹ We are witnesses to all that he did both in Judea and in Jerusalem. They put him to death by hanging him on a tree; ⁴⁰ but God raised him on the third day and allowed him to appear, ⁴¹ not to all the people but to us who were chosen by God as witnesses, and who ate and drank with him after he rose from the dead. ⁴² He commanded us to preach to the people and to testify that he is the one ordained by God as judge of the living and the dead. ⁴³ All the prophets testify about him that everyone who believes in him receives forgiveness of sins through his name.”

John 20.1-18

The Resurrection of Jesus

20 Early on the first day of the week, while it was still dark, Mary Magdalene came to the tomb and saw that the stone had been removed from the tomb. ² So she ran and went to Simon Peter and the other disciple, the one whom Jesus loved, and said to them, “They have taken the Lord out of the tomb, and we do not know where they have laid him.” ³ Then Peter and the other disciple set out and went toward the tomb. ⁴ The two were running together, but the other disciple outran Peter and reached the tomb first. ⁵ He bent down to look in and saw the linen wrappings lying there, but he did not go in. ⁶ Then Simon Peter came, following him, and went into the tomb. He saw the linen wrappings lying there, ⁷ and the cloth that had been on Jesus’ head, not lying with the linen wrappings but rolled up in a place by itself. ⁸ Then the other disciple, who reached the tomb first, also went in, and he saw and believed; ⁹ for as yet they did not understand the scripture, that he must rise from the dead. ¹⁰ Then the disciples returned to their homes.

Jesus Appears to Mary Magdalene

¹¹ But Mary stood weeping outside the tomb. As she wept, she bent over to look^[a] into the tomb; ¹² and she saw two angels in white, sitting where the body of Jesus had been lying, one at the head and the other at the feet. ¹³ They said to her, “Woman, why are you weeping?” She said to them, “They have taken away my Lord, and I do not know where they have laid him.” ¹⁴ When she had said this, she turned around and saw Jesus standing there, but she did not know that it was Jesus. ¹⁵ Jesus said to her, “Woman, why are you weeping? Whom are you looking for?” Supposing him to be the gardener, she said to him, “Sir, if you have carried him away, tell me where you have laid him, and I will take him away.” ¹⁶ Jesus said to her, “Mary!” She turned and said to him in Hebrew,^[b] “Rabbouni!” (which means Teacher). ¹⁷ Jesus said to her, “Do not hold on to me, because I have not yet ascended to the Father. But go to my brothers and say to them, ‘I am ascending to my Father and your Father, to my God and your God.’” ¹⁸ Mary Magdalene went and announced to the disciples, “I have seen the Lord”; and she told them that he had said these things to her.

The Vicar Writes ...

"Alleluia! Easter in one word: "Alleluia" - literally "Praise the Lord" has been profoundly associated with Eastertide since the earliest days, right down to the wonderful mass-participation Hallelujah Chorus we would normally be doing at St James' on Easter morning. To me it seems an almost "theologically onomatopoeic" word - you can't say it, certainly not sing it, without participating in the joy and praise it embodies. Yet in this strange, exiled Easter, "Alleluia" may feel very far from our lips. Many are facing fear, suffering and loss. All of us have experienced disruption, a kind of alienation from our ordinary lives. As I've said elsewhere, this rediscovered strangeness may be a kind of Easter gift - empty churches across the world echoing the empty tomb - strange, frightening, distressing, but promising something so wonderful that only one word can adequately express it: "Alleluia!"

Easter Services

Good Friday – a recording from 2017 will be on the St James the Greater website on Good Friday, 10th April

Easter Day – a new virtual evensong service will be available! Many thanks to Andy Judge who has worked with Matt, Mike and the choirs to record this special service for Easter evensong from their own homes. To find out more and listen please head to www.stjamesthegreater.org.uk on Sunday.

Contacting the Team

You may not be physically seeing us but we are still working!

Andrew can be contact by email revdaquigley@gmail.com or on 0116 254 4113

The Church Office can be contacted by email office@stjamesthegreater.org.uk or 07749 227109 (weekdays only please unless an emergency)

Further email details are on our website www.stjamesthegreater.org.uk

Our Facebook page is being updated most days

<http://www.facebook.com/st-james-the-greater-100660021339625>

Resources for Home Worship

Broadcast Media

Daily Service	Mon-Fri at 9.45am	Radio 4 LW
Choral Evensong	Wed at 3.30pm & Sun at 3pm	Radio 3
Sunday Worship	Sun at 8.10am	Radio 4
Morning Worship	Sun – check schedule for time	BBC I
Songs of Praise	Sun – check schedule for time	BBC I

Online

www.churchofengland.org

www.leicestercathedral.org

www.kings.cam.ac.uk/choir/listen/webcasts

Many churches and cathedrals have put services online – let us know your favourites so we can share next week. Thank you to Vicky for her suggestion of Kings College.

Check out our website and Facebook page for more links and singalong hymns with Mike Rule.

KEEPING IN TOUCH This bulletin will emailed every week if possible - if you do not have access to the internet please ask a relative or friend to contact the Church Office to be included. ***We are unable to print until Government restrictions are eased, if you are able to share news with those who do not have internet, they will be most grateful.***

HELP FOR PEOPLE SELF-ISOLATING We have volunteers who have offered to help members with shopping or other essentials who have nobody else to help them and are not able to get online shopping. ***Please contact the Church Office for further details of this and other neighbourhood schemes being established.***

ARTICLES If you would like to share what you are doing during your isolation, perhaps a recipe to use those tins we have all stockpiled or a poem/joke to brighten our day, please email to office@stjamesthegreater.org.uk by Wednesday midday for inclusion.

GIVING TO ST JAMES We know that many of you will see your income reduced and other hardships so we are most grateful to all those who have already pledged to continue their giving through this difficult time. ***If you normally give through gift aid envelopes, stewardship envelopes or cash on the plate, please contact the Church Office if you are able to switch to a standing order, we also can accept cheques through the post.***

Not today Love



Thank you Keith Vaughan for keeping us entertained.

Weekly Quiz

The Jackson family have sent another quiz. Enjoy!

Bonus points available to anyone who doesn't use Google!

1.) Start in New York and fly due West. Which European capital will you come to first?

- 2.) Start at the southern tip of Greenland and fly due South. Which country's shore do you come to first?
- 3.) 'Isa ibn Maryam' is the Islamic name for who?
- 4.) Name the town and country where the Sikh Golden Temple can be found.
- 5.) Which one of these places does not have a Cathedral (Catholic or Church of England)? Bury St Edmunds; Blackburn; Middlesbrough; Northampton; Doncaster.
- 6.) Brunei is a former British colony. In which year did it gain independence?
- 7.) What is the name of the country formerly known as Burma?
- 8.) These women were all Head of State or Head of Government – but for which countries? Sirimavo Bandaranaike / Golda Meir / Isabel Peron / Mary MacAleese.
- 9.) The Hundred Years' War started in 1337. How long did it last?
- 10.) What links the following women? Marie Curie / Malala Yousafzai / Toni Morrison / Mairead Corrigan.

Last weeks answers

1. Titian
2. William the conqueror
3. Great fire of London
4. Red, orange, yellow, green, blue, indigo, violet.
5. Ten Lords
6. Hg
7. Carlisle
8. Carmarthen
9. David Walliams
10. Camel
11. A Cackle of hyenas
A walk of snails
An ambush of tigers.

Recipe Corner

It's Good Friday tomorrow – how about this recipe, a twist on the traditional Good Friday treat - **Hot Cross Bagels**

From the Cowley family.

Ingredients

1 tsp active dried yeast
5 tsp soft brown sugar
360ml water
500g strong flour
2 tbsp mixed spice or just cinnamon if you prefer
1 1/2 tsp salt
100g mixed dried fruit
for the cross:
60g plain flour
125ml water

Instructions

1. Pour the yeast into a large bowl along with the sugar and 1/2 of the water. Set aside for 5 minutes then stir together.
2. Add the flour, spices, salt and 125ml of water. Use your hands to mix everything together in the bowl, adding more water a bit at a time as needed, to get a moist, firm dough. Tip out onto a lightly floured surface and knead for 10 minutes until smooth and firm.
3. Pour some oil into the bowl you were using and place the dough into it, turning to coat with the oil. Cover with a clean tea towel and set aside in a warm place until doubled in volume - about 2 hours.
4. Once the dough has risen tip it out onto a surface and pat down into a large circle. Sprinkle with the dried fruit then roll the dough up and knead it a few times to incorporate the fruit. Divide the dough into 8 equal pieces. Cup your hand around a piece of dough and use a firm, circular motion to shape it into a ball. Poke a hole in the centre of the ball and gently stretch the hole out to be about an inch wide - it sounds large but as they sit the hole will shrink up!

5. Oil a baking tray, preheat the oven to 200C, gas mark 6 and bring a large pot of water to the boil. Once the water is boiling, lower the heat so the water simmers. Gently lift one bagel and lower it into the water. Leave to boil for 1 minute then flip and boil for another minute. Remove to the baking tray and repeat this boiling with the rest of the bagels.
6. Place the plain flour into a medium bowl and gradually stir in the water until you get a thick, pipeable paste (you won't need all the water). Scoop the mixture into a sandwich bag and snip off the corner then use it like a piping bag to pipe crosses over the bagels - it doesn't matter that the paste will be dripping through the holes as you can pull that bit off after it's baked.
7. Bake the bagels for 20-25 minutes until golden and risen. Delicious warm glazed with a little marmalade or leave to cool slice and toast - serve with butter.