



April 7, 2020

Dear Friends and Members of Our Saviour's,

“God is our refuge and strength, an ever-present help in trouble.” Psalm 46:1

Easter is fast approaching. We want to let you know what is happening during Holy Week.

We have figured out the video glitches regarding our Palm Sunday worship services – **Video for Palm Sunday** is now running and available on our website.

Our Easter worship service will also be able on video. There will be a link on our website that will take you directly to the site on YouTube.

Services for Maundy Thursday and Good Friday will be audio only and you can connect on our website.

“Drive-Through Communion” will be available **Easter morning from 7:30a.m.-11:00 a.m.** If you have any safety concerns, please stay at home. For those who are interested in receiving Holy Communion on Easter morning, we will be masked and gloved up. We are following the example of another parish that provided communion to their people on Palm Sunday. That parish was affirmed for finding a creative way to still extend the Sacrament to their people; we are following the same precautions.

We are also including a simple bread recipe that you could use to make you own communion bread. If you would like to share communion at home with your family on Maundy Thursday or Easter morning, you can try this recipe – but any bread will do. Sorry, we do not have directions to make your own wine – but any juice will do. 😊

At the end of the Maundy Thursday service, I will close with the Words of Institution – and we can share Communion, together.

Finally, thank you so much for your ongoing faithful support during these difficult days. This congregation has weathered many storms together. As we continue to stick together, God will provide and we will remain strong regardless of circumstances.

God Bless You All!

He is Risen! He is Risen! Hallelujah!

Pastor Mark

Offering Report, April 6, 2020

Budget		\$501,377.00
	Actual Received	Budget Needed
Weekly Offering	\$ 9,630.00	\$ 9,642.00
Month to date	9,630.00	9,642.00
Year to date	\$119,874.09	\$134,988.00
Fellowship Remodel Deficit Balance		\$14,960.17
Building/Remodel Pledge offerings		<u>\$ 1,530.00</u>
Loan Balance		\$13,430.17

UNLEAVENED BREAD RECIPE

DRY INGREDIENTS

3 and 1/2 cups wheat flour or spelt flour (spelt is the ancient form of wheat used in Bible times)
1 teaspoon of salt

"WET" INGREDIENTS

1 cup water
1 tablespoon honey
2 tablespoons olive oil

Mix the salt and flour together. Mix the water, honey, and olive oil together. Then combine the dry and wet ingredients together until you have the dough.

Break the dough into small balls that can be rolled out to about 1/8 inch thick.
(You may need to put dry flour onto the board when you roll it out, just as you would a pie crust, for example.)

Each bread should be about the size of a small pancake.

Place the bread onto a lightly-greased cookie sheet (or use cooking spray or parchment paper).
Poke it several times with a fork. This helps prevent bubbles.

Bake in the oven at 350 degrees Fahrenheit for about ten to twenty minutes until stiff/crispy. The longer you bake it the crispier it will be.
The thinner you roll it the crispier it will be.