"Set Free to Serve"



A Service of Healing and Communion

The Robert E. Webber Institute for Worship Studies Tuesday, June 15, 2010 6:30 P.M.

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GATHERING

Prelude

Call to Worship Psalm 47:1-2, 6-7

Opening Hymns of Praise

"Praise to the Lord, the Almighty" Joachim Neander

Arr. by Travis Cottrell and Paul Mills
Orch. by Dan Galbraith

"Our God Saves" Paul Baloche and Brenton Brown

Orch. by Dan Galbraith

Invocational Prayer

Hymn "Healer of Our Every III" (see insert) Marty Haugen

SERVICE OF THE WORD

Prayer for Illumination

Psalm Psalm 142

Gospel Luke 8:26-39

Sermon Paul Edgerton

RESPONSE TO THE WORD / SERVICE OF THE TABLE

Hymn "Nothing Can Trouble" (see insert) Jacques Berthier, Taizé

Prayers of Intercession

Hymn "Nothing Can Trouble" Jacques Berthier, Taizé

Prayer of Confession

Assurance of Pardon Matthew 11:28-30

The Great Thanksgiving

The Lord's Prayer

Responses to the Word

Reflecting Silently / Engaging in Personal Prayer

Laying Down of Chains

Partaking of the Eucharist

Entering into Prayer and/or Anointing with Oil with Prayer Minister

During Our Responses

A Time of Silence

Solo "There Is A Balm in Gilead" African-American Spiritual

Based on Jeremiah 8:22

Instrumental Interlude

Hymns "Nearer" Tommy Walker

"Amazing Grace (My Chains Are Gone)" John Newton, John P. Rees, Edwin Othello Excell, Chris Tomlin, and Louie Giglio

SENDING FORTH

Victory Dismissal Dance "Shackles (Praise You)"

Warryn Campbell, Erica Atkins, Trecina Atkins

Performed by Mary Mary

Benediction

Victory Recessional Down Center Aisle

There are two offerings in tonight's worship service.

First, we offer ourselves -- and our shackles -- up to God.

Second, as we are sent forth, we offer our gifts to be used for the benefit of some of God's people who are in need. Offerings received this evening will be directed to the local charity Waste Not Want Not.

Passing of the Peace in the Narthex

Each worshiper is invited to take a broken link of chain from the table in the narthex as a remembrance of being "Set Free to Serve."

WORSHIP LEADERS

DWS 704 Upsilon Class: Dr. Kent Walters, Professor, Mentor, and Guide

Tamara AlbrechtWilma ArantDoug BellJanie BloughSteven BrooksPaul EdgertonClayton FaulknerNancy GinsburgDave HenryYilee LoJanice McNairJosh Melson

Chris Monroe Marsha Staples

Audio, Visual, Technical: Cort Bender Ed Jensen

Prayer and Healing: Dr. Reggie Kidd Dr. Carla Waterman

Instrumental: Andrew Braine, Bass

We extend our thanks to the Reverend Kurt Dunkle, Rector of Grace Episcopal Church, and the people of Grace Episcopal Church for their assistance with this service.

Communion Bread Recipe:

4 cups whole wheat flour

4 tsp. double-acting, or 8 tsp. single-acting baking powder

2 tsp. salt

1/2 cup pure oil (we used extra virgin olive oil) Honeved water - 1/2 cup each honev, milk, water

Sift the dry ingredients together into a bowl. Then pour in the honeyed water. You may have to warm the honey to get it into liquid form. Be sure to mix the oil with the honeyed water before pouring it into the bowl. Do not pour all the honeyed water into the mixture, only as much as is needed to make a smooth, soft dough, not too sticky to handle. Turn the dough out onto a lightly floured surface and kneed it gently. Then roll out the dough to the desired thickness. We find that about 3/16 of an inch works well for us. Then cut the dough into the desired size and shape. Use a metal soup bowl which measures about six inches across. This size is enough for 25 to 60 communicants. We also make other sizes for different services. This bread leaves little in the way of crumbs and is quite adaptable to the number of communicants.

Before putting into the oven, we cut a cross into the surface of the dough. This facilitates the breaking of the bread into four quarters, and thus others can help the celebrant to break the required number of pieces. The cross is best cut by a knife having a serrated edge. Use the knife also to smooth out the outer edge, by patting it with the side of the knife. Place the breads (this batch easily makes 9 pieces) onto slightly greased baking pans or baker's stone, and put into the oven at about 400 degrees. It should take from 10 to 15 minutes to bake. Let the bread cool for about 1 hour.

Then wrap individual pieces into cellophane, and refrigerate. Take it out about 1 hour before using. They can be put into freezer bags and stored in the freezer, taking out the amount which will be used the night beforehand.

We suggest that the one who does the above be in a pleasant, happy mood. Take your time. Don't rush. Smile and do it with love. After all, the Lord is there watching you prepare the very bread He is going to change into His body. Speak to God, at least in your heart. Thank the Lord that your creative work is going to be consecrated into the Body of Christ. And then at communion, you can let a little holy pride come over you as you see what happens to your labor of love.

-edited version of instructions from The Monastery of the Holy Spirit in Conyers, Georgia.