

SUNDAY March 29, 2026

9:30 AM

Welcome members, friends, and visitors! In this hour, may you find fellowship and experience the presence of the Spirit of God in our midst. If you are visiting with us for the first time, we invite you to sign the Guest Book and complete a welcome card. Please join us for coffee and fellowship following worship.

6TH SUNDAY IN LENT AND PALM SUNDAY WORSHIP

*Those who are able are invited to stand ***Indicates times for ushers to seat worshippers
As a courtesy to other worshippers, please silence your cell phones. Thank you.

Welcome to Oak Lawn Community Baptist Church for a time of worship. Greet each other in Christian love being mindful of those who need some time for quiet meditation.

The Chimes Call Us to Worship

Prelude "Hosanna, Loud Hosanna" Based on Matthew 21: 1-11
~ During the prelude, please take time to "Be still and know that God is Lord." ~

Greetings Pastor Linda

Sharing Joys and Concerns

Announcements Chuck Jones, Worship Leader

Symbols of Remembrance

Call to Worship
LEADER: This is a day of joyful welcome. Yet our joy is tempered by descending shadows.
PEOPLE: We welcome Christ with waving palm branches, and we wait with Christ.
LEADER: Blessed is the one who comes in God's name riding on a donkey.
PEOPLE: Jesus rides into the tumult – then and now.
LEADER: Let us give thanks that God's steadfast love endures forever.
PEOPLE: Open to us the gates of righteousness so we may enter in the light of God.

*Gathering Hymn #95 "Praise Him! Praise Him!"

*Invocation and Lord's Prayer: As we come before the Lord in worship, let us come in faith, confident that God will hear, and the Holy Spirit will bless. Let us pray: **Gracious God, today we lift high the branches that honor Jesus Christ. Walk with us as we risk the**

commitment that led to a cross. We seek to be loyal and courageous in Christ's service, yet we know that it comes with risks. As we enter this holy week, we are eager to participate in a world transformed by love. Help us to stand with Christ as we too seek to live out his mandate to "love one another, as I have loved you." Strengthen us as we lift our voices in the prayer Jesus taught us, saying...

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.
Forgive us our debts as we forgive our debtors.
Lead us not into temptation but deliver us from evil.
For Thine is the kingdom, the power, and the glory, forever. Amen.

Bell Choir "The Palms" Arr. H. Haddox

Our Offerings, Gifts and Tithes
Offertory "Gentle Shepherd" Kevin Keil

*Doxology #34 "Praise God from Whom All Blessings Flow"
"Praise God from whom all blessings flow.
Praise Him all creatures here below.
Praise Him above, ye heavenly host.
Praise Father, Son, and Holy Ghost. Amen."

*Offering Prayer

Bell Choir "Crown Him Lord of Lords" M. W. Patch

Children's Moments *Children will be passing out Palms during Children's Moments and leave afterward for Sunday School)*

Prayer Hymn #108 "There's Something About That Name"
A Time of Silent Prayer
Pastoral Prayer
Response #490 "Hear Our Prayer, O Lord"

Scripture Lesson Matthew 21:1-11 (NT pg. 23)
Philippians 2:5-11 (NT pg. 197)

Sermon "The Bumpy Road Ahead"

*Closing Hymn #111 "When Morning Gilds the Skies" Verses 1, 3 & 4

***Benediction**

***Postlude**

"The Glory of God in Nature"

Ludwig van Beethoven

Enter to Worship

Depart to Serve

"...and you shall be called ministers..."

Ministers: All members of Oak Lawn Community Baptist Church

Pastor: Rev. Dr. Linda Hartley

Worship Leader: Chuck Jones

Organist: Margery Jones

Choir Director: Margery Jones

Choir Accompanist: Marilyn Drummond

Oak Lawn Choral Bells Directors: Marilyn Drummond & Bob Kolb

Secretary: Beth Lamarre



6TH SUNDAY IN LENT AND PALM SUNDAY WORSHIP
SUNDAY March 29, 2026

OAK LAWN COMMUNITY BAPTIST CHURCH

229 Wilbur Avenue, Cranston, RI 02921-1016

Church Office: 401-944-0864 ~ Pastor's Study: 401-944-0811

Email: olcbc229@gmail.com

Pastor: Rev. Dr. Linda Hartley

For assistance, please contact Chair of Deacons, Mike Moore at 401-944-0864

For other questions or concerns, please contact Moderator, Jim Ellison at 401-743-3480

WWW.OLCBAPTISTCHURCH.COM



*We encourage you to visit American Baptist Churches of Rhode Island's website at: www.abc-ri.org
and American Baptist Churches USA's website at: www.abc-usa.org*



This Week's Calendar

<u>Today</u>	9:30 AM – Palm Sunday Worship. Coffee Hour to follow.
<u>Monday</u>	7:00 – 9:00 PM – Swinging Squares
<u>Wednesday</u>	7:00 PM - Choir Practice
<u>Thursday</u>	7:00 PM - Maundy Thursday Service
<u>Next Sunday</u>	9:30 AM – Easter Sunday Worship.

Please keep in Prayer...

For Comfort: To the Boragine Family on the passing of Nick Boragine, Vic Boragine's brother. And to the Iannotti family and friends on the passing of Jane Soares on March 20, 2026.

Homebound: Joyce MacGray, Diane Miner, Mim Vincent, Janet Breckenridge, Linda Palazzo and Ivar Gustafson.

For Peace & Healing: Rylan James Davidson (Chuck & Marge's great nephew), Jody Ricketson, Tom Drummond, Carolyn Sharp (Bob & Dee Kolb's sister-in-law), Lynne (Pam Pearson's sister), Rachel Provencher, James Marsocci, Mary Ackroyd, Judy Butzier, Mary Lou North, Doug & Barbara Petersen, Pat Barone, "J" Linkenback, Judith Coletta, Dave Linkenback, Rev. Barbara DaCosta, Mike Moore, Michelle Emery, Heidi Vonderohe (Julie Ellison's cousin), William T. Drozdal II, Pat Doran, Roger Lamarre, Bob Butzier, Robin Butzier, Joyce (Lars Anderson's sister), Karen Coutu, Jessica Drummond, Dean Coutu (Karen Coutu's husband), Christopher Pechie, Linda Myrick and Corinne Ricketson.

Our College Students: Jake Antonelli, Jenna Antunes, Brock Bouchard Jr., Anthony Marchetti and Samantha Boragine.

Prayers for our Service Men & Women and for peace for our Country.

Ongoing Projects

Operation Stand Down Rhode Island which services Men and Women Veterans. Bring in food donations, as well as toiletries (*needed items include toothbrushes and toothpaste, shampoo, body wash, bar soap, razors, toilet paper, paper towels and feminine products*) any time and leave in the box outside Fellowship Hall. We will be delivering on the third Friday of each month.

Pop-top tabs for Ronald McDonald House: These may be left on the table in the upper hallway.

This Week's Calendar

<u>Today</u>	9:30 AM – Palm Sunday Worship. Coffee Hour to follow.
<u>Monday</u>	7:00 – 9:00 PM – Swinging Squares
<u>Wednesday</u>	7:00 PM - Choir Practice
<u>Thursday</u>	7:00 PM - Maundy Thursday Service
<u>Next Sunday</u>	9:30 AM – Easter Sunday Worship.

Please keep in Prayer...

For Comfort: To the Boragine Family on the passing of Nick Boragine, Vic Boragine's brother. And to the Iannotti family and friends on the passing of Jane Soares on March 20, 2026.

Homebound: Joyce MacGray, Diane Miner, Mim Vincent, Janet Breckenridge, Linda Palazzo and Ivar Gustafson.

For Peace & Healing: Rylan James Davidson (Chuck & Marge's great nephew), Jody Ricketson, Tom Drummond, Carolyn Sharp (Bob & Dee Kolb's sister-in-law), Lynne (Pam Pearson's sister), Rachel Provencher, James Marsocci, Mary Ackroyd, Judy Butzier, Mary Lou North, Doug & Barbara Petersen, Pat Barone, "J" Linkenback, Judith Coletta, Dave Linkenback, Rev. Barbara DaCosta, Mike Moore, Michelle Emery, Heidi Vonderohe (Julie Ellison's cousin), William T. Drozdal II, Pat Doran, Roger Lamarre, Bob Butzier, Robin Butzier, Joyce (Lars Anderson's sister), Karen Coutu, Jessica Drummond, Dean Coutu (Karen Coutu's husband), Christopher Pechie, Linda Myrick and Corinne Ricketson.

Our College Students: Jake Antonelli, Jenna Antunes, Brock Bouchard Jr., Anthony Marchetti and Samantha Boragine.

Prayers for our Service Men & Women and for peace for our Country.

Ongoing Projects

Operation Stand Down Rhode Island which services Men and Women Veterans. Bring in food donations, as well as toiletries (*needed items include toothbrushes and toothpaste, shampoo, body wash, bar soap, razors, toilet paper, paper towels and feminine products*) any time and leave in the box outside Fellowship Hall. We will be delivering on the third Friday of each month.

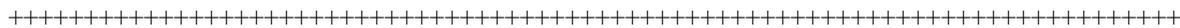
Pop-top tabs for Ronald McDonald House: These may be left on the table in the upper hallway.

157th Annual May Breakfast

Friday May 1st, 2026!

Volunteers are needed for many different areas with May Breakfast!
 We hope you'll consider being a part of this fun and historic celebration!!
 There are many ways to help and donate – starting soon with preparations,
 through May Day set up, cooking, serving and clean up!
 This is a great way for kids to receive Community Service hours for school or
 clubs, if needed! Julie can provide letters for school absence as well as
 Community Service hours.
Any help is appreciated!!!

See Julie Ellison if you have any questions or want more information.



May Day Sweets ~ 2026

It was difficult but necessary to change the look of our traditional May Baskets in recent years.
 However, *the newer version has proven to be very popular!* The traditional cups are filled with
 individually wrapped mixed candy and set inside pastel colored cellophane bags. The well-loved fudge
 is packaged in boxes and decorated in pastel ribbons.

**Donations of individually wrapped candy or fudge
 are needed and greatly appreciated!**

(Please no lollipops or peanut candies like Reese's Pieces, Peanut Butter Cups, Mr. Goodbar etc.)

Fudge is our biggest seller. Please **no nuts or peanut butter** fudge as it can
 contaminate everything around it which is not safe for those with peanut allergies.
 Below is a Foolproof Dark Chocolate Fudge recipe that has always been a favorite.

FOOLPROOF DARK CHOCOLATE FUDGE

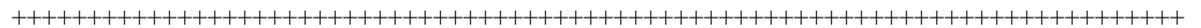
- 3 cups semi-sweet chocolate chips
 - 1—14 ounce can sweetened condensed milk (not evaporated milk!)
 - Dash of salt (optional)
 - 1 1/2 tsp. vanilla extract
- In a heavy saucepan, add chocolate chips, sweetened condensed milk and salt (if desired.). Heat
 over low heat, stirring constantly, until just melted. Remove from heat as soon as the chips have
 melted. Stir in vanilla.
- Spread mixture evenly into an aluminum foil lined 8” or 9” square pan. Chill for 2 hours or until
 firm. Turn fudge onto cutting board, peel off the foil and cut into 1-inch squares. Store loosely, and
 covered, at room temperature.

157th Annual May Breakfast

Friday May 1st, 2026!

Volunteers are needed for many different areas with May Breakfast!
 We hope you'll consider being a part of this fun and historic celebration!!
 There are many ways to help and donate – starting soon with preparations,
 through May Day set up, cooking, serving and clean up!
 This is a great way for kids to receive Community Service hours for school or
 clubs, if needed! Julie can provide letters for school absence as well as
 Community Service hours.
Any help is appreciated!!!

See Julie Ellison if you have any questions or want more information.



May Day Sweets ~ 2026

It was difficult but necessary to change the look of our traditional May Baskets in recent years.
 However, *the newer version has proven to be very popular!* The traditional cups are filled with
 individually wrapped mixed candy and set inside pastel colored cellophane bags. The well-loved fudge
 is packaged in boxes and decorated in pastel ribbons.

**Donations of individually wrapped candy or fudge
 are needed and greatly appreciated!**

(Please no lollipops or peanut candies like Reese's Pieces, Peanut Butter Cups, Mr. Goodbar etc.)

Fudge is our biggest seller. Please **no nuts or peanut butter** fudge as it can
 contaminate everything around it which is not safe for those with peanut allergies.
 Below is a Foolproof Dark Chocolate Fudge recipe that has always been a favorite.

FOOLPROOF DARK CHOCOLATE FUDGE

- 3 cups semi-sweet chocolate chips
 - 1—14 ounce can sweetened condensed milk (not evaporated milk!)
 - Dash of salt (optional)
 - 1 1/2 tsp. vanilla extract
- In a heavy saucepan, add chocolate chips, sweetened condensed milk and salt (if desired.). Heat
 over low heat, stirring constantly, until just melted. Remove from heat as soon as the chips have
 melted. Stir in vanilla.
- Spread mixture evenly into an aluminum foil lined 8” or 9” square pan. Chill for 2 hours or until
 firm. Turn fudge onto cutting board, peel off the foil and cut into 1-inch squares. Store loosely, and
 covered, at room temperature.