

Helpful Links

Scan the links below to find helpful information about Aldersgate UMC

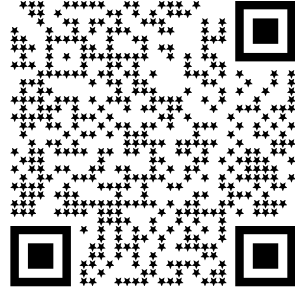


Website Home Page

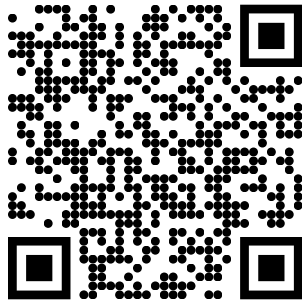


AUMC Activities

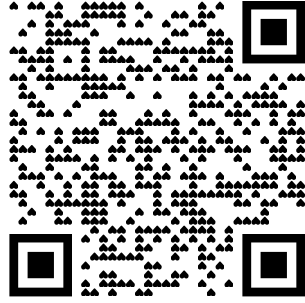
Calendar



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Sunday Morning Worship

One Vineyard, One Table,
Whose Vineyard Is It?



Painting by
PETER KOENIG

ALDERSGATE UMC BULLETIN

Growing in Faith, Love, Health,
and Service

Sunday, October 4th, 2026

Phone Number: 425-746-9800



Email Address: office@aldersgate-church.org



Website: www.aldersgate-church.org



ORDER OF SERVICE

Prelude	Prelude in B minor by Chopin	Jim
Welcome		Rev. Mele
Call to Worship		Adam and Gretchen
Opening Prayer		
	Rev. Mele	
Song	How Firm a Foundation, Traditional	Band
Announcements		Kate Ingalls
Children's Time		Robin Price
Prayers of the People		Rev. Mele
Anthem	Beautiful Savior Arr. Christensen	Choir
Scripture		Adam and Gretchen
Message		Rev. Mele
Song	127 Guide Me Thou Great Jehovah	Choir
Confession		Rev. Mele
Passing of Peace		
Prayer of Dedication		
Doxology	#95 Doxology by Ken/Bourgeois	Jim/Congregation
Thanksgiving & Communion		Rev. Mele
Lord's Prayer		
Breaking of Bread		
Communion		
Song	Come to the Table	Band
Prayer after Receiving		
Closing Song	Build a Longer Table	Band
Blessing/Dismissal		Rev. Mele
Postlude	Tugela Rail by D. Brubeck	Jim

COMMUNION INFORMATION

For Sunday, October 4th, the communion elements will consist of a common loaf of gluten-free bread in addition to the individually wrapped certified gluten-free wafers.

In-person service: There will be a common loaf of certified gluten-free bread and a common chalice (grape juice); these will be on the altar to use with the communion liturgy. This unsliced loaf will be broken during the liturgy. The "Take and Bake" bread on the altar is manufactured in a gluten-free facility and is made from the following ingredients: potato starch, water, modified tapioca starch, canola oil, soy flour, yeast, cellulose fiber, sugar, xanthum gum, salt, tapioca starch, disodium pyrophosphate, sodium carbonate, cornstarch, and guar gum. Allergy warning: contains soy. Note however that the final preparation step for the "Take and Bake" communion bread will likely occur in a kitchen in which gluten-containing products are used.

In addition, there will be individually wrapped certified gluten-free wafers on both the smaller tables containing the communion cups. These wafers are manufactured on dedicated equipment (equipment used only for gluten-free products) in a dedicated facility (facility only manufactures gluten-free products). The ingredients are garbanzo (chickpea) bean flour, potato starch, tapioca flour, whole grain sweet white sorghum flour, fava bean flour, and palm oil. These wafers are considered to be gluten-free, dairy-free, egg free, peanut free, fish and shellfish free. NOTE: to be considered gluten free, the FDA requires the gluten content to be below 20 parts per million. The gluten content on these wafers is listed as 2.5 parts per million.

Open individual juice cups will be used to serve the congregation. Sealed individual communion cups of grape juice are also available on the smaller tables along with the individually wrapped gluten-free wafers.

For the in-person communion service, as you are able, members of the congregation will come forward to receive a piece of communion bread either torn from the common loaf (or ask for an individually wrapped wafer) and an individual juice cup. If you are of limited mobility, we will serve you at your seat, please just raise your hand to help us identify you if you need to be served.

Instructions will be provided during the service to facilitate moving through the sanctuary.

