



FBC First Word

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FROM THE PASTOR, TERRY JOHNSTON

"4 There are different kinds of gifts, but the same Spirit distributes them. 5 There are different kinds of service, but the same Lord. 6 There are different kinds of working, but in all of them and in every one it is the same God at work. 7 Now to each one the manifestation of the Spirit is given for the common good."

1 Corinthians 12:4-7 (NIV)

These days it seems like social media is full of all kinds of quizzes or surveys. They ask you to answer questions to determine what kind of dog you are, or where you should live, or what sort of personality you have. The skeptic in me believes that these are just a ruse by marketing companies to data mine your information in order to better direct market products to you. The optimist in me sees this as an individual's quest to look outside of oneself to get a better picture of their own identity--a harmless exercise that can bring insights one may not see of oneself.

The truth is, many times we all are asking questions about our roles and places in our worlds. We want our lives to matter, and we want to be useful to the Kingdom of God. In times past, churches and ministries have sought to help its members discern their role through determining their spiritual gifts. Paul wrote frequently about these gifts, these manifestations of God's Spirit at work in the lives of individual believers, as they worked together out of those strengths to make up the body of Christ.

Just as the early Christians sought to discover their spiritual gifts, we ought to as well. When you receive Christ, you also receive the Holy Spirit. One of the main jobs of the Holy Spirit is empowerment. The Holy Spirit empowers you in unique ways to benefit the overall good of the body. We are not all the same--and that's a good thing! We share together in the work that is entrusted to us by God to help build his Kingdom, using our own talents and abilities to see the world transformed.

What are your spiritual gifts? Do you know what they are? If you don't, would you like to discover them? We will soon begin a journey in our church to discern how our calling as disciples of Jesus includes our equipping for the ministry of the saints. Stay tuned!

Blessings,
Bro. Terry



Sunday School 9:30 a.m.
Worship 10:45 a.m.



Westview Manor 10:00 a.m.
Bible Study 6:30 p.m.
KidZone/JAM Time 6:30 p.m.
Junior High Kids 6:30 p.m.
Youth 180 6:30 p.m.



Choir Rehearsal
Wednesday nights 7:30 p.m. in the worship center. Everyone is welcome to come and sing.



January 2015

Income:	\$ 10,003.00
Expenses:	8,916.36
Surplus	1,086.64
Year-to-date: \$	1,086.64

Connecting...Building...Transforming

www.fbcmcgregor.org

Join us online

March 2015



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4 Westview MINISTRY Midweek Activities	5	6	7
8 	9 Spring Break begins	10 	11 Westview MINISTRY Midweek activities	12	13	14 SEAMS Scrapbook Workshop
15 	16 	17	18 Westview MINISTRY Midweek Activities	19	20 The Glo Run	21 Church work day
22 Deadline to order Easter lilies 	23	24	25 Westview MINISTRY Midweek Activities	26	27	28
29 Lord's Supper Palm Sunday The Gathering at McLane Stadium	30	31				



PLEASE PRAY FOR OUR NURSING HOME RESIDENTS

Westview Manor

Ann Goolsby
Joy Erlanson

St Catherine's

Eunice Vick

PRAYERS CONTINUE FOR:

Pat Johnston, Sondra Keith, Eunice Vick, Roy MacKenzie, Bill Lawton

PLEASE PRAY FOR THE FAMILY:

Sallie Hurst passed away on February 3. She is survived by her sons, James "Jim" Hurst of Palm Springs, California and William "Bill" Hurst and wife, Isabel, of Georgetown; daughter, Judy Pegues and husband, Tommy, of Midlothian; and three grandchildren, Nicole, Russell, and Marc Hurst.



James Cox-----	3/5
Jerry Falls-----	3/5
Johnny Tucker-----	3/7
Suzi Etheredge-----	3/10
Kevin Huffman-----	3/10
Lucy Nelson-----	3/11
Kamron Meyers-----	3/13
Dustin Shaeffer-----	3/18
Terry Johnston-----	3/20
Deborah Cliborn-----	3/23
Eunice Vick-----	3/23
Cheryl Tucker-----	3/30



Nancy Gordon
Lydia Johnston

Welcome to our First Baptist family!
We're pleased to have you join us!



**March 10
@ 8:30 a.m.
Coffee Shop Cafe**

**March 16 @ 12:00 noon
Fellowship Hall of First
Baptist Church**



There will be a spruce up day at church Saturday, March 21 from 9:00 a.m. till done. We'll concentrate on areas that aren't cleaned on a regular basis.



Jo Marie Snider is hosting a SEAMS Scrapbooking workshop on Saturday, March 14, from 9:30am-2:00pm in the fellowship hall of the church. If you're interested in attending, bring 10 pictures of Christmas, birthdays or any pictures of your choosing. Also bring a pair of scissors. Jo Marie will provide all the scrapbooking paper. If you have any scrapbooks you've made, feel free to bring those to share.

For lunch, we'll make Mexican Stackups. Jo Marie will make the meat mixture, and there will be a sign up sheet in the foyer of the church for the sides to go along with the meat.

If you have any questions, please email Jo Marie at sniderjomarie@sbcglobal.net.

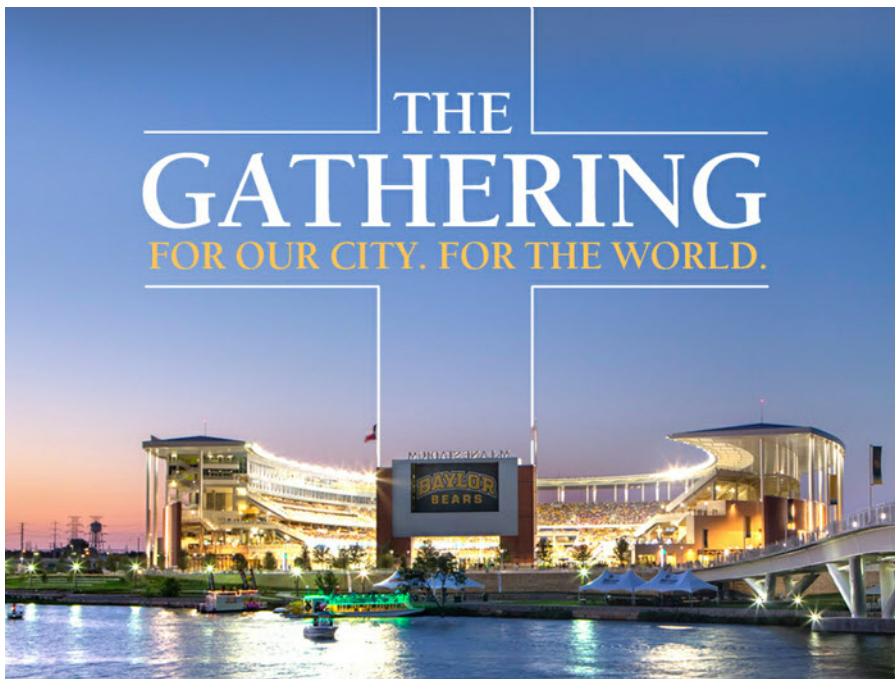


This is a fun 5K run/walk through Dreamscapes of Safari lights and sounds held at Indian Spring Park in Waco on March 20. A church team has been formed, but if you'd like to register individually

and walk with the team, visit theglorun.com. The team's name is FBC McGregor.

Easter Lilies

The deadline to order your Easter lilies is Sunday, March 22. The price of the lilies is not known at this time, but you can still place your order by contacting the church office or filling out an order form at the church.



A BRIDGE CONNECTING WACO AND OTHERS

In 1869, the Waco Suspension Bridge was first opened for traffic across the Brazos River. Situated between Austin and Dallas, Waco was located on the important Chisholm Trail, the north-south route used to transport cattle from ranches in Texas to railheads in Kansas. But before the bridge was built, anyone wanting to cross the Brazos River relied on a ferry, a dangerous, if not time-consuming, prospect. This bridge served to more readily connect communities of people and businesses that once struggled to cross the expansive Brazos River. In one day, a bridge was crossed that continues to stand 146 years later.

On Palm Sunday, March 29, 2015 from 5:00 pm-7:00 pm another kind of bridge is being built in Waco, one between the church and the community. On this night an historic event will take place at Baylor's McLane Stadium where The Church of Waco and beyond will come together for one evening to worship God in one place! It will be a fantastic Pre-Easter celebration featuring Dr. Tony Evans, Israel Houghton and New Breed, as well as a number of special guests still to be announced. In addition, we are forming a combined mass choir to join in the worship celebration under the leadership of Dr. Jimmy Hunter and Gary Rhodes with hundreds of local people joining together in one voice!

BUILDING A BRIDGE TO SERVE LOCAL FOOD PANTRIES AND FAMILIES

We don't want to only have a celebration that is spiritually impacting, we also want to impact local food pantries in our community. So we are asking everyone coming in attendance to bring, at least, 2 canned goods to be distributed to local food pantries so this event will continue to practically affect lives when we're done!

The event is free to the public and everyone is encouraged to bring a friend to hear the Gospel!

thegatheringwaco.com



Recipes

Cheesy Potato Skins

recipe.com

- 6 medium baking potatoes (2 pounds)
- 1/4 cup margarine or butter, melted
- 2/3 cup finely chopped red or green sweet pepper
- 1 medium onion, chopped (1/2 cup)
- 1/4 cup coarsely chopped pecans
- 2 cloves garlic, minced
- 1 tablespoon olive oil or cooking oil
- 1 cup shredded process Gruyere cheese or shredded cheddar cheese (4 ounces)
- 4 slices bacon, crisp-cooked, drained, and crumbled
- 2 tablespoons snipped fresh chives

For potato skins, prick baking potatoes with a fork. Bake in a 425° oven for 40 to 50 minutes or until tender. Cut into quarters. Scoop out the insides (reserve for another use), leaving 1/4-inch-thick shells. Brush both sides of potato skins with melted margarine or butter. Place cut side up on a large baking sheet. Bake in a 425° oven for 10 to 15 minutes or until crisp.

Meanwhile, for topping, in a medium saucepan cook the red or green sweet pepper, onion, pecans, and garlic in hot oil until onion is tender but not brown. Remove saucepan from heat and cool slightly. Stir in the cheese, crumbled bacon, and chives. Spoon onto potato skins. Return to oven and bake about 2 minutes more or until cheese melts. Makes 24.



GOOD
Stuff

Baked Teriyaki Chicken

allrecipes.com

- 1 tablespoon cornstarch
- 1 tablespoon cold water
- 1/2 cup white sugar
- 1/2 cup soy sauce
- 1/4 cup cider vinegar
- 1 clove garlic, minced
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground black pepper
- 12 skinless chicken thighs

In a small saucepan over low heat, combine the cornstarch, cold water, sugar, soy sauce, vinegar, garlic, ginger and ground black pepper. Let simmer, stirring frequently, until sauce thickens and bubbles.

Preheat oven to 425°.

Place chicken pieces in a lightly greased 9x13 inch baking dish. Brush chicken with the sauce. Turn pieces over, and brush again.

Bake in the preheated oven for 30 minutes. Turn pieces over, and bake for another 30 minutes, until no longer pink and juices run clear. Brush with sauce every 10 minutes during cooking.

Mexican Fiesta (Stackups)

Jo Marie Snider

- 4 lb ground beef, cooked and drained
- 3 large onions, chopped
- 2 16-oz cans tomatoes
- 2 16-oz cans tomato puree
- 1 16-oz can tomato sauce
- 4 T chili powder
- 2 t cumin
- 1 t garlic powder
- 1 46-oz can Ranch Style beans
- Salt to taste
- Corn chips, crushed
- Rice, cooked
- Chili
- Onions, sliced or chopped
- Lettuce, chopped
- Fresh tomatoes, chopped
- Black olives, chopped
- Cheddar cheese, grated
- Pecans
- Coconut
- Picante sauce

Mix together the first 10 ingredients and cook for 46-60 minutes. Place the chili and the remaining ingredients in separate bowls and in the order listed. Encourage guests to take some of all. Yield: 20 servings