



# FBC First Word

Volume 14      January 2018      Issue 1

700 W. 6th St., McGregor, TX 76657  
Phone: (254) 840-3301  
Fax: (254) 840-3421  
Email: baptist.mcgregor@att.net  
Web: www.fbcmcgregor.org

## FROM THE PASTOR, TERRY JOHNSTON

*"When he saw the crowds, he had compassion on them, because they were harassed and helpless, like sheep without a shepherd. Then he said to his disciples, 'The harvest is plentiful but the workers are few. Ask the Lord of the harvest, therefore, to send workers out into his harvest field.'"*  
-Matthew 9:36-38

Every year I look at the blank calendar in front of me with eager anticipation of how God will be revealed throughout the coming days. Through the leadership of the Holy Spirit and bathed in prayer, one of the most sacred things that a Pastor does for a church is to cast vision for where God is leading us. A natural place to start is with the dawn of a new year and fresh opportunities.

In 2017, we welcomed new individuals to faith in Christ through baptism, and several new families to our congregation in service and love. We expanded our mission outreach to include the sponsorship of a Brazilian missionary, Rhuan, as he plants a church in an unchurched area of the Amazonian city of Caapiranga. We saw a record number of OCC shoeboxes collected. We tried a new format for VBS that went well and we hope to expand on for this year. Our teenagers experienced an amazing week of camp at Glorieta. Locally, we served at the Food Pantry and in our Food for Families food drive, as well as supporting Pack of Hope for food ministry through our McGregor ISD. Oh, and we carried out one of the biggest renovations to the building by remodeling the kitchen and fellowship hall, as well as updating the bathrooms and flooring since the main building was built almost 50 years ago!

In 2018, FBC McGregor celebrates **160 years** of faithful ministry, and we will celebrate this all year long. We will look back on our past successes, all the while seeing afresh how God is equipping us to build his kingdom into the future. With ample prayer, we will try some new strategies to reach those who either have no faith relationship with God or are apathetic about their faith. We will deepen our personal discipleship through a churchwide Bible reading program, as well as providing resources and events for enriching our prayer lives. We will evaluate our corporate discipleship opportunities, and see how we can engage more people in both small and large group study of Scripture. We will investigate new fellowship ideas, how we can deepen the connections between our church family over meals and activities. We will look to maximize participation in our worship services, so that all feel they have a part in what we do every Sunday morning. We will seek out new ways to serve God locally, statewide, and internationally.

In other words—2018 is primed to be a year for growth for FBC in so many ways. To do all we want to do, we will need full participation from everyone in all sorts of ways. The most important way is to be *willing* and *open* to the Spirit in what he is leading you to do. Jesus prayed for workers because the harvest was plentiful. Then he sent his disciples out. He's doing the same for us. How can God use you in 2018 at FBC? Get ready to find out!

Blessings, Bro. Terry



Sunday School      9:30 a.m.  
Worship            10:45 a.m.  
Youth                5:30 p.m.



Westview Manor      10:00 a.m.  
Bible Study            6:30 p.m.  
KidZone/JAM Time    6:30 p.m.



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



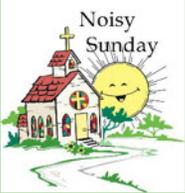
The November and December 2017 financial information will be included in the February newsletter.

www.fbcmcgregor.org

# January 2018

Join us online



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 	2	3 Westview MINISTRY  Midweek Activities	4	5	6 Men's Breakfast 8:00 a.m.
7	8	9 	10 Westview MINISTRY  Midweek Activities	11	12	13
14	15 	16	17 Westview MINISTRY  Midweek activities	18	19	20
21 	22	23	24 Westview MINISTRY  Midweek Activities	25	26	27
28	29	30	31 Westview MINISTRY  Midweek Activities			

*Connecting...Building...Transforming*

**PLEASE PRAY FOR OUR NURSING HOME RESIDENTS**

**Westview Manor**

Katherine Anderson      David Zacharias  
Joy Erlanson

**Heartis House**

Elsie Muegge

**PRAYERS NEEDED:**

Please continue to pray for **Mary Jean Snider's** granddaughter Addie; Melvin Wyatt, **Pastor Terry's** father-in-law, and so many others on the church's prayer list.

**Sarita Ann Goolsby**, longtime member at First Baptist Church, passed away December 1, 2017. She is survived by two sisters, 11 nieces and nephews and several great-nieces and great-nephews.



Thank you to all the First Baptist people who helped make the community 2017 Operation Christmas Child drive a success—1214 boxes of love and the story of Christ to children across the world. Without FBC we couldn't have made our community goal. Thanks to Mary Alder for coordinating and to your WMU and

all the other individuals who made or bought gifts and packed. I especially want to thank Harold and Dianne Hunter and Carol England for helping pack the shipping cartons to send to Waco. Without your help we could not have made it.

Many blessings to all,

Lissette Carpenter, Drop-off Center Leader



**January 9**  
**8:30 a.m.**  
**Coffee Shop Cafe**

**January 15**  
**Noon**  
**Fellowship Hall**



Karen Wolfe	1/1
Zane Dunnam	1/2
Gerri Allen	1/5
Lyndon Hyde	1/5
Dianne Hunter	1/5
Audrey Johnston	1/5
Bill Dixon	1/12
Earlene Tucker	1/12
Elizabeth Brisby	1/17
Jennifer Hobday	1/17
Chris McCorkindale	1/17
Mike Wright	1/19
Charles Toney	1/20
Melinda Mullens	1/26
Julie Killgore	1/29
Jeannie Towns	1/31



On behalf of Kim, Lydia, and Audrey, we say a tremendous "THANK YOU" to all of you for the generous love offering given to us at Christmas.

I'm so thankful to serve such a warm, loving, and generous congregation who gives sacrificially to support both us and our church. May God continue to bless you in 2018 and beyond.

Bro. Terry

## The Word of God for the People of God

It is imperative for Christians to spend time daily in the Bible. In that vein, several have asked for a church-wide program of reading the Bible together. There are many different plans available, but we have selected a plan for us as a church to read through the entirety of the Bible over the calendar year of 2018. A printed copy is available in the foyer, and a PDF will be attached to the newsletter.

### Noisy Sundays in 2018

We had a record-breaking year for collections for our OCC shoebox ministry in 2017 by collecting 334 boxes! I'm still in awe of how we were able to collect so many. With the rising costs for items as well as shipping boxes, for 2018, our feedback has been that while we believe OCC is a fantastic ministry, we want to focus on some local areas of need as well. Our 2018 goal for OCC will be **225 boxes**, and we will have Noisy Sunday collections for OCC from January through August. In September, we will shift our focus to local needs, such as Pack of Hope, Food Pantry, and Christmas toy drives.



### Men's Ministry

Our Men's Ministry breakfast will be this Saturday, January 6<sup>th</sup> at 8 AM. Bring your calendars to begin planning for some possible events for 2018.

### Mark your calendars!

**Sunday, February 4<sup>th</sup>** is our annual **Souper Bowl Sunday** fellowship celebration! This year, we welcome in a special guest speaker for our Worship Service in Jair Campos, the Missionary Adoption Program Director for Texas Baptists. Jair heads the program through which we help sponsor our missionary, Rhuan, as he plants a church in Brazil. After worship, Jair will join us for our Soup, Sandwich, and Salad fellowship in our newly remodeled Fellowship Hall.



The Winter 50+ Adult day will be held Thursday, January 11, from 8:30 am-3:00 pm, at the Adult Conference Center in Latham Springs. The cost is \$8.00 per person, including lunch. Please use the sign up sheet in the foyer of the church if you're interested in attending. Travel arrangements will be announced at a later time.

### A Day to Remember

The 17th annual Day to Remember will be Monday, January 15, at First Baptist Church, Lancaster. The featured guests include The Talleys, Squire Parsons, The Foto Sisters, The Texas Country Boys, and the church's Celebration Choir made up of voices from several churches in the area. Doors open at 8:30 a.m.; cost is \$30 per person that includes lunch. Please mail your check to First Baptist Church, 305 E 3rd St, Lancaster, TX 75146 as there is no online registration. Seating is limited, therefore you might want to get your check in the mail soon!

### Nursery Schedule for January

January 7	Viola Mize, Kim Johnston
January 14	Caleshe Voges, Melinda Mullens
January 21	Tom & Lola Wolff
January 28	Becca Hudock, Misti McAdams

### Usher Schedule for January

January 7	Sid Allen, B. J. Killgore
January 14	Mary Alder, Leslee Hyde
January 21	Jeff Squyres, Mitch Bennett
January 28	Harold Hunter, BJ Killgore

### Sound Booth Schedule for January

January 7	Troy Tucker
January 14	Becca Hudock
January 21	Leslee Hyde
January 28	Mary Jean Snider

**VOLUNTEER SCHEDULES**

## Sloppy Joe Grilled Cheese

delish.com

1 small white onion, chopped  
1 lb. ground beef  
2 cloves garlic, minced  
1/2 c. ketchup  
1/3 c. brown sugar  
2 tbsp. mustard  
1 tbsp. chili powder  
kosher salt  
Freshly ground black pepper  
4 tbsp. butter  
8 slices sandwich bread (such as sourdough)  
2 c. shredded Cheddar

In a large skillet over medium heat, cook onions. Add ground beef and cook until no longer pink, 6 to 8 minutes. Drain fat.

Stir in ketchup, garlic, brown sugar, mustard, and chili powder and season generously with salt and pepper. Simmer until thick, 5 minutes. Transfer mixture to a plate and clean skillet.

Assemble sandwich: Butter one side of each piece of bread. Place one slice of bread buttered side down in skillet and spoon over sloppy joe mixture. Top with 1/2 cup cheddar and one more slice of bread, buttered side up.

Cook over medium heat until bread is golden and cheese melty, about 3 minutes per side. Repeat with remaining ingredients. Serve with potato chips.

---

## Turtle Pretzel Bites

yummyhealthyeasy.com

small unsalted pretzel twists  
Rolos candies, unwrapped  
pecan halves

Preheat oven to 350°. Place a sheet of parchment paper on a cookie sheet.

Place pretzel twists in a single layer on parchment paper. Unwrap Rolos candies and place a candy on top of each pretzel. Carefully place cookie sheet in the oven.

When the Rolos have just barely softened (check often, it doesn't take long! Maybe 2-3 minutes) carefully pull cookie sheet out of the oven. Press a pecan half on top of each softened candy.

Let pretzels sit on cookie sheet until completely cooled (or stick it in the fridge to harden some) and then peel the pretzels off the parchment paper. Great to put in gift bags for friends or family or great to eat as a quick treat. Enjoy!!

## Crepe Brulee Cheesecake Bars

crazyforcrust.com

For the cookie base:

1/4 cup butter, softened  
1/3 cup granulated sugar  
2 tablespoons brown sugar  
1 egg  
1 teaspoon vanilla extract  
1 teaspoon baking soda  
1 box (3.4 ounces) instant vanilla pudding mix (not sugar-free)  
1 cup flour

For the cheesecake and topping:

4 ounces low-fat cream cheese (you can use regular fat too), softened  
1 cup non-fat plain Chobani Greek Yogurt  
1 egg  
1 teaspoon vanilla extract  
1/4 cup granulated sugar  
1 tablespoon flour  
1/2 cup toffee bits, semi-crushed

Preheat oven to 350°. Line a 9" square glass pan with foil and spray with cooking spray. I do not suggest using a dark or coated pan for these bars!

Make the cookie base: Beat butter and sugars with a mixer until fluffy. Beat in egg, vanilla, and baking soda. Mix in pudding mix and flour. Press into prepared pan.

Make the cheesecake: beat cream cheese and yogurt until no lumps remain. Beat in egg, sugar, vanilla extract, and flour. Mix until smooth. Pour and spread over cookie base.

Bake bars for about 27-30 minutes. They will lose their sheen around the edges, but still wiggle a little in the middle. Remove from oven and immediately sprinkle with toffee bits. Let cool to room temperature and then chill until set, at least 3 hours or overnight. Slice into bars.

