



FBC FIRST Word

Volume 15

January 2019

Issue 1

700 W. 6th St., McGregor, TX 76657
Phone: (254) 840-3301
Office email: baptist.mcgregor@att.net
Pastor email: fbcterryj@att.net
Web: www.fbcmcgregor.org

FROM THE PASTOR, TERRY JOHNSTON

"Brothers and sisters, I do not consider myself yet to have taken hold of it. But one thing I do: Forgetting what is behind and straining toward what is ahead, I press on toward the goal to win the prize for which God has called me heavenward in Christ Jesus."

Philippians 3:13-14 NIV

Happy New Year!

2018 was a tremendous year for FBC McGregor! Through many celebrations and challenges, we experienced God's faithfulness in new and exciting ways, and are now positioned to take up the cause of Christ in our Jerusalem, Judea, Samaria, and the world in 2019.

One of the popular things to do in our culture today is to adopt a word or phrase to focus on for an upcoming season or year. In my prayer time and Scripture study, I have adopted the word "Forward" as my word for 2019. Paul reminds the Philippians of the importance of running the race that is set before us. Runners have no time to worry or be anxious about what is behind them. Instead, they fix their gaze on the finish line and the prize that lies ahead of them. If we are faithful in our personal and corporate commitment to Christ, if we are looking forward, we will also rest assured of God's faithful and compassionate provision for all aspects of our lives.

On account of the generosity and support of our church family, FBC is positioned well to move into 2019 and fulfill its call to be a lighthouse in McGregor and beyond. New opportunities await us, as God continually opens doors for us to faithfully walk through into his abundant life. As individuals, I encourage you to begin 2019 with fresh hearts, eager to leave behind personal grudges or hang-ups, which will only serve to keep you from experiencing all God has to give. In the competing allegiances and influences in the world, make God's Word your primary allegiance and influence on how you interact with those around you.

Give yourself fully to God and watch what happens next!
It's going to be a great year, family.

With much love and anticipation,

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 financial
information will be
included in the
February newsletter.**

Connecting...Building...Transforming

www.fbcmcgregor.org

January 2019

Join us online



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 	2 Westview MINISTRY Midweek Activities	3	4	5
6 	7	8 	9 Westview MINISTRY Midweek Activities	10 Latham Springs 50+ Adult Day	11	12
13	14	15	16 Westview MINISTRY Midweek activities	17	18	19
20 	21  A Day to Remember	22	23 Westview MINISTRY Midweek Activities	24	25	26
27 	28	29	30 Westview MINISTRY Midweek Activities	31		



PLEASE PRAY FOR OUR NURSING HOME RESIDENTS

Westview Manor

Joy Erlanson David Zacharias
 Frances Rogers Kathryn Hoy
 Nelda Lofland

Heartis House

Elsie Muegge

PRAYERS NEEDED:

Please to continue to pray for **David Zacharias, Dorothy Drew, Cissy McKown,** and Joy Bass, as well as all the others on our church's prayer list.

Doug Stone, 80, passed away late Wednesday night, December 12, 2018. He was a longtime member of First Baptist Church of McGregor. Survivors include his wife of 60 years, Nancy; and son, Ted.



Dear Church Family,

Thank you so much for the calls, cards, food and the meal prepared for us. But, most of all, thank you for your faithful prayers for us during this time.

Love,

The Douglas Stone Family

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

**January 21
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
John Erlanson	1/26
Melinda Mullens	1/26
Jeanie Towns	1/31

Kim, the girls, and I thank FBC so much for the generous love offering you gave to us for Christmas. For the past 7+ years, you have shown your love and concern for us in so many ways, and we are blessed to serve alongside you. We look forward to all the blessings we will share in 2019!

On behalf of the rest of the staff at FBC, words can't express how much we appreciate your generosity every year. The love offering is such a kind gesture, and we can't begin to thank you enough.

Leslee Hyde
 Johnny and Cheryl Tucker.

A Day to Remember

The next Day to Remember will be Monday, January 21, at First Baptist Church, Lancaster. The featured guests include Lynda Randle, The Collinsworth Family, Willow City Band and Scot Cameron. Doors open at 8:30 am; cost is \$30 per person that includes lunch. Please contact Eula McKown to see if tickets are still available.



The next 50+ Adult Day at Latham Springs will be held on Thursday, January 12. Registration begins at 8:30 a.m.; the Welcome and Program is from 9:00-noon; lunch is at noon; and the Special Program is from 1:30-3:00 pm. If you'd like to attend, please use the sign-up sheet in the foyer at First

Baptist, or you can contact the church office to add your name to the list. Transportation will be arranged among those who are attending.



Noisy Sunday will begin again on Sunday, January 20. This is when we bring items to put in the Operation Christmas Child shoe boxes plus we give our loose change to help with the cost to ship the shoe boxes in November. After-Christmas clearance is a great time to shop for items such as pencils, stuffed animals, toys, hats, gloves and scarves. Mary Alder is the OCC chairman again this year and has decided our goal will, once again, be 225 shoe boxes. If you have any questions, please contact her.

Nursery Schedule for January

January 6	Viola Mize, Kim Johnston
January 13	Caleshe Voges, Melinda Mullens
January 20	Tom & Lola Wolff
January 27	Becca Hudock, Misti McAdams

Sound Booth Schedule for January

January 6	Troy Tucker
January 13	Becca Hudock
January 20	Leslee Hyde
January 27	Mary Jean Snider

Usher Schedule for January

January 6	Zane Dunnam, Harold Hunter Lydia Johnston, Mabry Miller
January 13	Karen Tucker, Judy MacKenzie
January 20	Justin McAdams, Zane Dunnam
January 27	Rex Tucker, Sid Allen

VOLUNTEER SCHEDULES



Easy Cheesy Tortellini Bake

allrecipes.com

- 2 (9 ounce) packages cheese tortellini
- 1 (24 ounce) jar marinara sauce
- 1 (16 ounce) jar Alfredo sauce
- 1 (10 ounce) box frozen chopped spinach, thawed and squeezed dry
- 1 tablespoon dried Italian seasoning
- 1 (8 ounce) package shredded Mozzarella cheese
- 1/4 cup freshly grated Parmesan cheese
- 1 teaspoon dried Italian seasoning

Bring a large pot of lightly salted water to a boil. Add pasta and cook according to package directions; drain. Adjust oven rack to the highest position and turn oven on to Broil. Generously butter or grease an 8x8 inch baking dish.

Bring marinara and Alfredo sauces along with spinach and 1 tablespoon of Italian seasoning to a simmer over medium-high heat. Reduce heat to medium-low, and simmer for 10 minutes. Stir cooked tortellini into sauce, then pour into prepared baking dish. Sprinkle with Mozzarella cheese, Parmesan cheese, and remaining 1 teaspoon Italian seasoning.

Broil for a minute or two until cheese has melted and turned golden brown.

Cheesy Ham and Hash Brown Casserole

allrecipes.com

- 1 (32 ounce) package frozen hash brown potatoes
- 8 ounces cooked, diced ham
- 2 (10.75 ounce) cans condensed cream of potato soup
- 1 (16 ounce) container sour cream
- 2 cups shredded sharp Cheddar cheese
- 1 1/2 cups grated Parmesan cheese

Preheat oven to 375 degrees°. Lightly grease a 9x13 inch baking dish.

In a large bowl, mix hash browns, ham, cream of potato soup, sour cream, and Cheddar cheese. Spread evenly into prepared dish. Sprinkle with Parmesan cheese.

Bake 1 hour in the preheated oven, or until bubbly and lightly brown. Serve immediately.

Cranberry Spinach Salad

allrecipes.com

- 1 tablespoon butter
- 3/4 cup almonds, blanched and slivered
- 1 pound spinach, rinsed and torn into bite-size pieces
- 1 cup dried cranberries
- 2 tablespoons toasted sesame seeds
- 1 tablespoon poppy seeds
- 1/2 cup white sugar
- 2 teaspoons minced onion
- 1/4 teaspoon paprika
- 1/4 cup white wine vinegar
- 1/4 cup cider vinegar
- 1/2 cup vegetable oil

In a medium saucepan, melt butter over medium heat. Cook and stir almonds in butter until lightly toasted. Remove from heat, and let cool.

In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, onion, paprika, white wine vinegar, cider vinegar, and vegetable oil. Toss with spinach, almonds and cranberries just before serving.

