



FBC First Word

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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



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.



July 2017

Income: \$14,022.00
Expenses: 9,413.52
Surplus 4,608.48

August 2017

Income: \$11,126.00
Expenses: 22,242.08
Deficit: (11,116.08)

Year-to-date: \$ 4,139.28

The Lord is my Shepherd...

The beloved 23rd Psalm has been on my mind constantly these days. There's a reason this simple Psalm has been the favorite of so many down through the ages.

When I am tempted to put my trust in the things of this world, I am reminded of their inability to satisfy any of my longings. When I am tempted to put my hope in myself, I am made aware of my helplessness to achieve any sort of righteousness on my own. When I am exhausted, I am led to the green pastures to rest. When I am afraid, I am taken by the hand of the shepherd and brought through the dark valley of despair.

All the vivid imagery of the challenges of life are found in David's Psalm 23. Even David himself, an imperfect man with so many flaws, recognized the sovereignty and majesty of God. He also saw the personal nature of God, an intimate companion who lovingly walked by his side providing protection, comfort, and deliverance.

For those of us today, we have the Good Shepherd, the one who personally laid down his life for ours. The Good Shepherd who continually reminds us of the loving God's presence, deep within our hearts.

No matter what you may be facing, God is there. He knows. He hears. He understands.

Blessings,

Bro. Terry



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 Pastor's 6th Anniversary	3	4 Westview MINISTRY Midweek Activities	5	6 Open date	7 Men's Breakfast
8	9	10 	11 Westview MINISTRY Midweek Activities	12	13 Bulldogs vs Franklin There 7:30 pm	14
15 	16 	17	18 Westview MINISTRY Midweek activities	19	20 Bulldogs vs Jarrell Home 7:30 pm	21
22  Women on Mission	23	24	25 Westview MINISTRY Midweek Activities	26	27 Bulldogs vs Rockdale There 7:30 pm	28
29 Lord's Supper/ Benevolence Offering	30	31				

Connecting...Building...Transforming



PLEASE PRAY FOR OUR NURSING HOME RESIDENTS

Westview Manor

Ann Goolsby Katherine Anderson
 Joy Erlanson David Zacharias

Heartis House

Elsie Muegge

PRAYERS NEEDED:

Please continue to pray for **Mary Jean Snider's** granddaughter Addie, **Joe Dee Kirkpatrick**, and so many others on the church's prayer list.



For the month of October suggested items are what we need more of. We need more fun things like hot wheels, Dollar tree has cute cloth dolls, kazoos, recorders, beanie babies or teddy bears, etc. We are doing great on school supplies, but we could use some more crayons for the 5-9 age group. Thank you church family for supporting OCC.

Have a blessed week,

Mary



**October 10
 8:30 a.m.
 Coffee Shop Cafe**

**October 16
 Noon
 Fellowship Hall**



Happy Birthday!!

- Lydia Johnston-----10/4
- Noah Menchaca-----10/6
- Jacob Etheredge-----10/7
- Cynthia Threadgill-----10/8
- Rebecca Hudock-----10/11
- Kathryn Hoy-----10/12
- Travis Tucker-----10/12
- Don Yeager-----10/13
- Sheila Meyers-----10/14
- Scott MacKenzie-----10/15
- Samuel Blair-----10/16
- Max Brandes-----10/19
- Kaylen Sloan-----10/20
- Viola Mize-----10/21
- Sam Voges-----10/22
- Kristy Nelson-----10/23
- Misty Nelson-----10/23
- Doug Cobb-----10/25
- Harold Hunter-----10/26
- Alan Kelley-----10/26
- Misti McAdams-----10/27
- Ken Milam-----10/27
- Joy Erlanson-----10/28
- Harrison McAdams-----10/29



Women
on
Mission

The next Women on Mission luncheon will be October 22 immediately following church services. Spaghetti casserole, salad, bread and dessert will be served for lunch. Mary Alder will be talking about Operation Christmas Child.

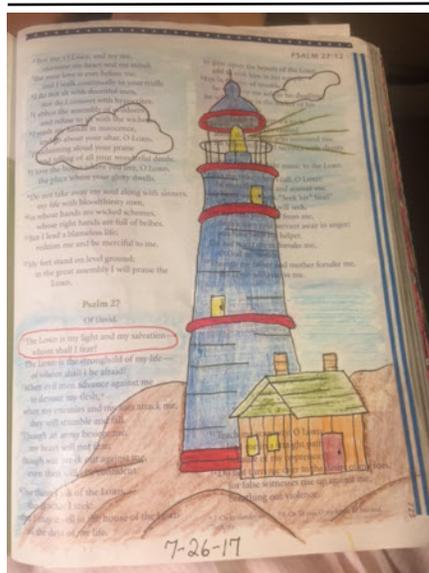
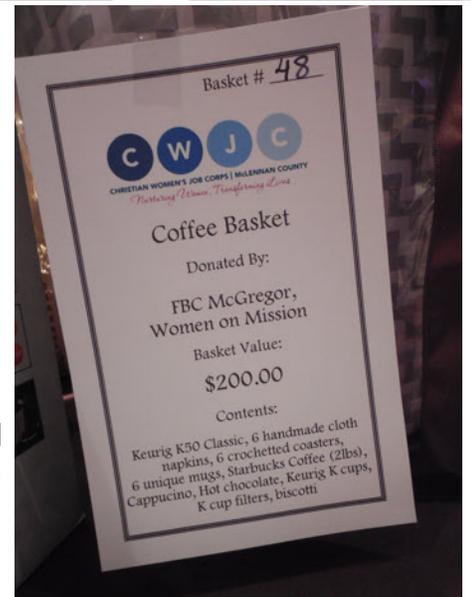
On November 4, the ladies will have an Operation Christmas Child work day at 1:00 pm. Ladies, please bring cookies!



Baskets of Hope, an annual fundraising event benefiting the mission and ministry of Christian Women’s Job Corp, is a fun evening which includes a meal and beautiful themed baskets donated by businesses and groups. It is a great time to visit with friends and do some shopping.

First Baptist’s Women on Mission put together a coffee-themed basket that included a beautiful red Keurig. Inside the basket were various coffee-themed items such as a box of K-cups, coffee mugs, and napkins. The basket was valued at \$200.

Eula McKown and Carol England attended the event on September 26. Eula said, “Ann Harder and Bruce Gietzen were the MCs, and they walked around and talked about the baskets. At one point they said, ‘This one has a Keurig!’ I knew they were talking about our basket.” Eula went on to say that the CWJC would receive at least the value of the basket, and that she and Carol had an enjoyable time at the event.



Calling all teenagers! If you’re interested in learning about Creative Bible Journaling, Leslee Hyde will be sharing how she journals through the Bible during the Youth Gathering on a Sunday evening. Learn how to dig deeper into God’s word by illustrating a chosen verse right onto the pages of your Bible. It’s a wonderful and fun way to bring the Word to life, and it helps remember the verse, too. A date hasn’t been set yet, so be sure to have your parents keep a close watch on any emails sent from the church. Invite your friends to come along, too!

Ghosts in the Graveyard

Eula McKown

- 1 pkg. (16 oz.) chocolate sandwich cookies
- 3-1/2 cups cold milk
- 2 pkg. (4-serving size each) JELL-O Chocolate Flavor Instant Pudding & Pie Filling
- 1 tub (12 oz.) COOL WHIP Whipped Topping, thawed

CRUSH cookies in zipper-style plastic bag with rolling pin or in food processor.

POUR cold milk into large bowl. Add pudding mixes. Beat with wire whisk 2 minutes. Let stand 5 minutes. Stir in 3 cups of the whipped topping and 1/2 of the crushed cookies. Spoon into 13x9-inch baking dish. Sprinkle with remaining crushed cookies.

REFRIGERATE 1 hour or until ready to serve. Store leftover dessert in refrigerator.

To Decorate Graveyard: Decorate assorted cookies with decorator icings to make "tombstones." Stand tombstones on top of dessert with candy corn and pumpkins. Drop dollops of remaining whipped topping onto dessert to make "ghosts."

Serve cold.

Crunchy Garlic Drumsticks

bettycrocker.com

- 2 cups corn flakes cereal
- 3 tablespoons chopped fresh parsley
- 1/2 teaspoon paprika
- 3 tablespoons butter or margarine, melted
- 1 tablespoon milk
- 1 tablespoon chopped fresh chives or parsley
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 8 chicken drumsticks (2 pounds)
- Cooking spray

Heat oven to 425°F. Spray rectangular pan, 13x9x2 inches, with cooking spray.

Crush cereal. Mix cereal, parsley and paprika. Mix butter, milk, chives, salt and garlic powder. Dip chicken into butter mixture, then coat lightly and evenly with cereal mixture. Place in pan. Spray chicken with cooking spray.

Bake uncovered 35 to 50 minutes or until juice of chicken is no longer pink when centers of thickest pieces are cut.

Chicken Enchilada Casserole

Eula McKown

- 1.5 lb boneless skinless raw chicken breasts
- 1 28 oz can red enchilada sauce
- 10 corn tortillas
- 3 c grated cheddar cheese, divided
- 1 3.8 oz can black olives

Put the chicken breasts and enchilada sauce in a slow cooker. Cook on high for 4 hours or low for 8 hours. Shred the chicken with two forks right in the slow cooker. Cut the tortillas into strips, add to chicken and sauce. Stir. Add 1 cup of cheese and half the olives into the sauce and chicken mixture. Stir again. Flatten the mixture slightly. Add the rest of the cheese and the olives on top. Cook on low for about 40-60 minutes longer. Top with sour cream (optional).

Harvest Baked Apples

kraftrecipes.com

- 8 baking apples (2-3/4 lb.)
- 1 cup apple juice
- 1/4 cup packed brown sugar
- 1/2 tsp. ground cinnamon
- 1 cup shredded sharp cheddar cheese
- 1/4 cup raisins
- 1/4 cup chopped pecans, toasted

Heat oven to 350°F.

Remove cores from apples to within 1/2 inch of bottoms of apples; pierce peels with small sharp knife. Stand apples in shallow baking dish.

Mix juice, sugar and cinnamon; pour over apples.

Bake 30 to 35 min. or until apples are tender, basting occasionally with juice mixture. Combine remaining ingredients; spoon into centers of apples. Let stand 1 minute.

Recipes

