



FBC First Word

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FROM THE PASTOR, TERRY JOHNSTON

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Therefore, if anyone is in Christ, he is a new creation; the old has gone, the new has come!

2 Corinthians 5:17

October has arrived and with it hopefully some of the most beautiful weather of the year! For many, 2018 has been a long, hot, dry year in more ways than the weather. Many are dealing with struggles in their personal lives, while others know nothing about them. From illnesses to recoveries, emotional trauma to financial burdens and so on, it often feels like there is no respite from the difficulties that life brings.

When the things of earth get us down, it is more imperative than ever for us to lean on the promises and faithfulness that God has given us through his Son, Jesus our Lord and Savior. In 2 Corinthians 4:17, Paul reminds us that our light and momentary troubles are achieving for us an eternal glory that far outweighs them all. Though we may be subjected to the pain and pressures that the world inflicts on us, we do not do so alone. When we come to know Christ personally, we become an entirely new creation, with a whole new purpose and mission. No longer do we live our lives solely based on personal comfort or benefits, but we live outwardly for the sake of God himself and for others.

One of my favorite things about being a part of a local church is that we have a built-in support system of people who are willing to walk alongside us no matter what we may be experiencing. God has blessed our church tremendously, and we will never run out of reasons to praise Him for what He has done for us, even when we are at our breaking point. My prayer is that we continue to remember the importance of fully participating in our church and its life, so that all may experience God's blessing through shared love and community. As we head into Fall and the holiday season, we will need everyone more than ever. Let's make our participation in the ministries of FBC a priority so that all can benefit from one another!

In Christian love,

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.



July 2018

Income: \$13,770.16
Expenses: 11,568.31
Excess 2,201.85

August 2018

Income: \$13,840.75
Expenses: 11,809.59
Excess: 2,031.16

Year-to-date: \$ 1,406.66

www.fbcmcgregor.org

October 2018

Join us online



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2 Happy 7th Anniversary, Pastor Terry!	3 Westview MINISTRY Midweek Activities	4	5 Bulldogs at Maypearl	6
7	8	9 	10 Westview MINISTRY Midweek Activities	11	12 Bulldogs vs West	13
14	15 	16	17 Westview MINISTRY Midweek activities	18	19 Bulldogs at Teague	20 Church Work Day
21	22	23	24 Westview MINISTRY Midweek Activities	25	26 Bulldogs vs Grandview	27
28 	29	30	31 Westview MINISTRY Midweek Activities			

Connecting...Building...Transforming



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:

David Zacharias is hanging in there at Westview Manor!

Johnny Brisby had hip replacement surgery on September 11 and continues his rehab. We're praying for you, Johnny, and miss seeing your smiling face!

Verna Arp and **Bobbie Farris** are doing well after a few health issues and a couple of uh-ohs! Please pray that they continue to improve.

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

Each time, before you intercede, be quiet first, and worship God in His glory. Think of what He can do, and how He delights to hear the prayers of His redeemed people. Think of your place and privilege in Christ and expect great things!

Andrew Murray



October 9
 8:30 a.m.
 Coffee Shop Cafe

**October 15
 Noon
 Fellowship Hall**



Lydia Johnston	10/4
Noah Menchaca	10/6
Jacob Etheredge	10/7
Cynthia Threadgill	10/8
Rebecca Hudock	10/11
Kathryn Hoy	10/12
Anya Sloan	10/12
Don Yeager	10/13
Scott MacKenzie	10/15
Sam Blair	10/16
Max Brandes	10/19
Virginia Hart	10/19
Kaylen Sloan	10/20
Viola Mize	10/21
Sam Voges	10/22
Doug Cobb	10/25
Harold Hunter	10/26
Misti McAdams	10/27
Ken Milam	10/27
Joy Erlanson	10/28
Harison McAdams	10/29

OCTOBER HAS COME AGAIN!!



Saturday, October 20, 9:00 am-12:00 noon, the church will have a work day to spruce up the yard and flower beds around the church. There will also be some cleaning up and clearing out of areas inside the church and the annex. If you'd like to help, just show up in your work clothes and bring a snack or two if you'd like.

*I can do all things through Him who gives me strength.
Philippians 4:13*



Owning Your Faith

2 Corinthians is probably Paul's most personal letter to a church. In it, Paul bares his soul to them, inviting them to take on their own "ministry of reconciliation." For Christians today, the challenge is still there: do you own your faith? Do

you let your faith be the primary influence in your life? How are you sharing in the ministry of reconciliation that God has entrusted to you?

Nursery Schedule for October

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

Usher Schedule for October

October 7	B J Killgore, Harold Hunter Lydia Johnston, Mabry Miller
October 14	Viola Mize, Judy MacKenzie
October 21	Justin McAdams, Sid Allen
October 28	Rex Tucker, Jeff Squyres

Sound Booth Schedule for October

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

VOLUNTEER SCHEDULES



Recipes

Pumpkin Gingerbread

allrecipes.com

- 3 cups sugar
- 1 cup vegetable oil
- 4 eggs
- 2/3 cup water
- 1 (15 ounce) can pumpkin puree
- 2 teaspoons ground ginger
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 3 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1/2 teaspoon baking powder

Preheat oven to 350°. Lightly grease two 9x5 inch loaf pans.

In a large mixing, combine sugar, oil and eggs; beat until smooth. Add water and beat until well blended. Stir in pumpkin, ginger, allspice cinnamon, and cloves.

In medium bowl, combine flour, soda, salt, and baking powder. Add dry ingredients to pumpkin mixture and blend just until all ingredients are mixed. Divide batter between prepared pans.

Bake in preheated oven until toothpick comes out clean, about 1 hour.

Pumpkin Smoothie

allrecipes.com

- 1 (16 ounce) can pumpkin puree
- 2 cups milk
- 1/4 cup brown sugar
- 2 teaspoons ground cinnamon

Place the pumpkin puree in a freezer bag; store in freezer for at least 24 hours.

Heat the bag of pumpkin puree in the microwave on HIGH to soften, 1 to 2 minutes.

Pour the milk into a blender. Add the brown sugar, cinnamon, and pumpkin; blend until smooth.

Chef John's Shepherd's Pie

allrecipes.com

- 1 1/4 pounds Yukon Gold potatoes, peeled and cubed
- 3 cloves garlic, halved
- 1 pound lean ground beef
- 2 tablespoons flour
- 3/4 cup beef broth
- 3 tablespoons ketchup
- 4 cups frozen mixed vegetables
- 1/2 teaspoon black pepper
- 1/2 cup shredded Cheddar cheese, divided
- 3/4 cup light sour cream
- 1 teaspoon salt

Place cubed potatoes and garlic in a large pot with enough water to cover. Bring to a boil over high heat; reduce heat to medium-low, cover, and simmer until tender, about 20 minutes.

Preheat the oven to 375°.

Brown ground beef over medium heat in a skillet. Stir in flour, mixing with beef drippings.

Add beef broth, ketchup and vegetables. Stir to combine. Cook for 5 minutes, until thick.

Transfer beef mixture into an oven-proof casserole dish.

Drain potatoes and smash them a little bit before adding 1/4 cup of grated cheese and sour cream. Mash together until smooth.

Spoon potatoes onto the middle of the meat mixture. With a fork, spread potatoes from the center to the edges to form the top layer.

Sprinkle with remaining 1/4 cup of grated cheese.

Bake in the preheated oven for 20-25 minutes, or until cheese is melted and golden. Let cool 15 minutes before serving. You can also brown the casserole under the broil when finished cooking to crisp the cheese a bit.



GOOD
Stuff