



FBC First Word

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FROM THE PASTOR, TERRY JOHNSTON

"Oh give thanks to the Lord, for he is good, for his steadfast love endures forever!"

Psalms 107:1

How quickly 2017 has gone! It seems only yesterday we were taking down the holiday decorations and getting ready for the new year. As always, we have more than we could ever know for which to be thankful! I could attempt to spend time counting all of my blessings, but I would never finish, because God is and has always been good and faithful.

We are nearing the end of our kitchen and fellowship hall renovation, and we are looking forward to the finished project. Our Renovation Team has done a very tough and often thankless job, but they have persevered and we are about to reap the benefits. We are so thankful for their hard work.

Our Nominating Committee has finished its work and new committees and team leaders are appointed and being turned loose for ministry. We have opportunities to serve our community once again at the McGregor Food Pantry's Food for Families drive on November 17th. We will join together with the churches of McGregor on Sunday evening, November 19th at 6:00 at Roberson Chapel AME Church for a joint Thanksgiving worship service. The calendar is filling up fast with many ways to get out and be a part of building God's Kingdom!

We have so much to thank God for, I can't wait to spend eternity with him, praising him forever.

Blessings and a Happy Thanksgiving to all!

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 September and October financial information will be included in the December newsletter.

www.fbcmcgregor.org

November 2017

Join us online



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Westview MINISTRY Midweek Activities	2	3	4 Women on Mission OCC Work Day
5 Daylight Saving Time ends	6	7	8 Westview MINISTRY Midweek Activities	9	10	11 OCC Packing Party
12 Church wide Thanksgiving meal	13 OCC collection week begins	14 	15 Westview MINISTRY Midweek activities	16	17 Food for Families	18
19 Women on Mission 	20  OCC collection week ends	21	22 No Wednesday activities	23 Thanksgiving Day	24	25
26 	27	28	29 Westview MINISTRY Midweek Activities	30		

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.

Reuben Boyd McAdams, 87, grandfather of **Justin McAdams**, passed away October 12. He is survived by two sons, one daughter, 11 grandchildren, 8 great grandchildren and two great great grandchildren. Please keep the McAdams family in your prayers.



What an awesome job of collecting items for OCC this year. We are well on the way to reaching our goal of 325 boxes. We could still use some more toys to add to our collection. I'm excited for our packing party on Saturday November 11 at 2 pm. Please bring sweets or cookies.

The OCC collection week is November 13-20 with College Avenue Baptist Church as a collection site. If you'd like to help during the week, please call/text Lissette Carpenter at 254-722-1345 or email her at lfc7@att.net.

If you're interested in volunteering at the OCC Processing Center in Dallas on December 4 from 10 am-2 pm, please contact Mary Alder.

Have a great week, Mary



**November 14
 8:30 a.m.
 Coffee Shop Cafe**

**November 20
 Noon
 Fellowship Hall**



Martha Kirkpatrick-----	11/4
Tami Vaughan-----	11/5
Verna Arp-----	11/7
Tom Wolff-----	11/7
Cathy Williams-----	11/9
Sophia Mullens-----	11/11
William Mullens-----	11/11
David Lofland-----	11/13
Ann Huffman-----	11/17
Joan Wright-----	11/18
Jim Morris-----	11/20
Darlene Montgomery-----	11/22
Grady Williams-----	11/29
Ann Goolsby-----	11/30



Zane and Monica Dunnam joined First Baptist on October 22 by a transfer of letter from Shearer Hills Baptist Church in San Antonio. Welcome to the family, Zane and Monica!

Virginia Hart joined FBC October 29 by a transfer of letter from Brazos Meadows Baptist Church in Hewitt. Welcome, Virginia!



Women on Mission

The next ladies' luncheon will be November 19 immediately following worship service. The group will be making Christmas cards for our home-bound and nursing home members.



Daylight Saving Time ends Sunday, November 5. Don't forget to set your clocks back an hour before going to bed Saturday night.



FBC McGregor, Women on Mission,

Thank you so much for your generous contribution of the "coffee" basket to our annual Baskets of Hope event. The coffee basket was a big hit!

Blessings,

Suzanne Hack



The Community Thanksgiving Service will be Sunday, November 19, at 6:00 pm at the Roberson AME Chapel, 400 Arthur St, McGregor.

The First Baptist churchwide Thanksgiving meal will be held right after worship service on Sunday, November 12. This year our turkeys will be catered which will free up a lot of time in the kitchen. Several ladies will be asked to make dressing, and it's up to everyone else to bring sides and desserts. Sunday School won't be held that day to give all the good cooks time to prepare their dish.

The cabinets are being installed in the kitchen, and they are gorgeous. It should all be ready in time for our Thanksgiving meal. What a wonderful time of Thanksgiving for so many reasons!

HELP FEED THE HUNGRY

Please Help

Central Texans with the products people need most.
NON-PERISHABLE FOOD PRODUCTS



- **Canned Meats**
 - Tuna - Chili
 - Stew - Chicken
- **Canned Vegetables**
- **Cereals**
- **Baby Food**
- **Peanut Butter**
- **Dry Beans**
- **Rice**



Watch KWTX News 10 or Visit www.kwtx.com To Locate The Collection Site Near You.

- **Flour**
- **Sugar**
- **Corn Meal**
- **Pasta/Sauces**

Food For Families is a one-day food drive to help meet the growing need to feed people in need in Central Texas. You can help by bringing non-perishable food to the collection site nearest you on Friday, November 17, 2017. All donated food will be given to people in need who live in the county where the food was donated.

Food for Families donations will be accepted at the McGregor Food Pantry on Friday, November 17 from 6:00 a.m.-8:00 p.m. Other collection sites can be found at www.kwtx.com. Let's get the pantry stocked so those in need will have enough food on their tables.



Pumpkin Pudding Dump Cake

bettycrocker.com

1 box (4-serving size) vanilla instant pudding & pie filling mix

1 ½ cups milk or 1 can (12 oz) evaporated milk

1 box yellow cake mix

½ cup pumpkin (not pumpkin pie mix), from 15-oz can

2 teaspoons pumpkin pie spice

¼ cup canned cream cheese frosting

Heat oven to 350°F. Spray bottom and sides of 13x9-inch pan with cooking spray.

In large bowl, beat pudding mix and milk with whisk about 2 minutes or until thickened. Stir in cake mix, pumpkin and pumpkin pie spice until well mixed. Spread batter evenly in pan (mixture will be thick).

Bake 30 to 35 minutes or until toothpick inserted in center of cake comes out almost clean. Cool at least 15 minutes before serving.

Creamy Cranberry Salad

allrecipes.com

1 (12 ounce) package fresh cranberries

1 cup white sugar

1 (6 ounce) package red Jell-O® mix

1 (8 ounce) can crushed pineapple, drained

¾ cup orange juice

1 apple with peel, grated

1 cup chopped pecans

1 cup whipping cream

1 (8 ounce) package cream cheese, softened

Process cranberries in blender or food processor; pour sugar over cranberries and stir to dissolve.

Bring ¾ cup of water to a boil; stir in gelatin and let cool. Stir cooled gelatin into cranberries, and add pineapple, orange juice, apple and pecans. Mix well, cover and refrigerate overnight.

Whip cream and beat in cream cheese.

In a glass serving dish, layer half of the cranberry mixture, then the whipped cream mixture, then the remaining cranberry mixture.

Curried Pumpkin Soup

Submitted by Ellen Horn from
719woman.com

1 medium sweet onion, chopped (about 1 cup)

½ tablespoon olive oil

½ tablespoon minced garlic

½ tablespoon minced fresh ginger

½ tablespoon curry powder

⅛ teaspoon cayenne pepper

⅛ teaspoon ground cumin

1 (15 oz) can pumpkin

½ cup water

1 14 oz container low-sodium fat-free chicken broth

½ of a 13.5 oz can lite coconut milk*

1 tablespoon fresh lime juice

1 ¼ teaspoon salt

Garnishes: sour cream and chopped green onion

Saute onion in hot oil in a Dutch oven over medium-high heat 8 minutes or until tender. Add garlic and next 4 ingredients; saute 1 minute. Add pumpkin, water, and broth; bring to a boil. Reduce heat to medium; add coconut milk, lime juice, and salt, and simmer, stirring often, 25 minutes. Remove from heat; cool.

Process pumpkin mixture, in batches, in a blender or food processor until smooth, stopping to scrape down sides. Return pumpkin mixture to Dutch oven, and cook over medium heat until thoroughly heated. Garnish if desired.

You can use the remaining coconut milk for another meal like a simple and vegan curry by simmering vegetables (such as onions, peppers, carrots, potatoes and garlic) in coconut milk with curry powder and serving it over rice. Or if you're making a cake from a boxed mix, you can substitute the oil and water with the same amount of coconut milk.

Recipes

