FIRST BAPTIST CHURCH

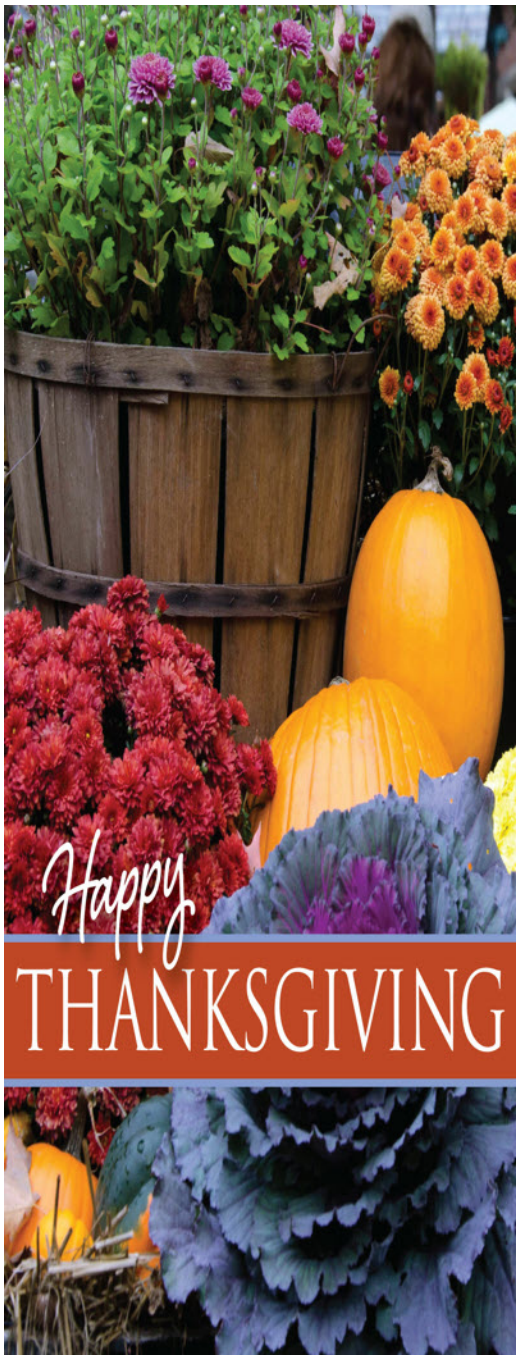
FBC FIRST Word

Volume 16 November 2020 Issue 8

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

fbcterryj@att.net



Now to him who is able to do immeasurably more than all we ask or imagine… *(Ephesians 3:20)*

I read a fascinating article this week:

Mary Grams of Alberta, Canada, lost her engagement ring while working in her garden back in 2004.

"We looked high and low on our hands and knees," said the 84-year-old Grams. "We couldn't find it. I thought for sure either they rototilled it or something happened to it." And after she speedily bought a replacement, she never told her husband: "I thought for sure he'd give me heck or something."

In 2017, however, the ring turned up—on a carrot Grams's daughter-in-law pulled out of the ground.

Apparently, the ring had been in just the right place in the ground, and a carrot grew right through the middle of it, and when her daughter-in-law pulled it out of the ground, they found an unexpected surprise.

I am doing my best in these strange days to open my eyes to God's unexpected blessings that are coming up out of the ground like carrots with diamond rings around them. God never ceases to amaze us when we humble ourselves and stop to look. He is able to do immeasurably more than all we could ever ask or imagine.

What are you missing out on these days? Where has your attention been distracted where you are failing to see God's blessing right in front of you?

Eyes open,

Pastor Terry

www.fbcmcgregor.org

Join us online

November 2020

Find us on Facebook

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 **Daylight Saving Time ends**	2	3 **VOTE!!**	4 Midweek Activities	5	6	7
8	9	10	11 Midweek activities	12	13	14 **OCC Packing Party**
15	16	17	18 Midweek Activities	19	20	21
22	23	24	25 Midweek Activities	26 **Thanksgiving Day**	27	28
29	30					

Church office closed

Connecting…Building…Transforming

Please pray for our nursing home residents

Westview Manor

Joy Erlanson Max Brandes

Heartis House

Verna Arp

Prayers needed:

Please continue to pray for all those on our church's prayer list.

Pastor's November Sermon Series

Ever feel like God is using everyday circumstances to try to get our attention? Join us for a November series called "Out of the Blue" where we will look at how Jesus turned peoples' normal expectations upside down.

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

Joan Wright----------11/18

Jim Morris----------11/20

Grady Williams----------11/29

The most effective prayers are usually the simple prayers.

Joyce Meyer

Double Layer Pumpkin Cheesecake

allrecipes.com

2 (8 ounce) packages cream cheese, softened
½ cup white sugar
½ teaspoon vanilla extract
2 large eggs eggs
1 (9 inch) prepared graham cracker crust
½ cup pumpkin puree
½ teaspoon ground cinnamon
1 pinch ground cloves
1 pinch ground nutmeg
½ cup frozen whipped topping, thawed, or whip your own with heavy cream

Preheat oven to 325°. In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs one at a time. Remove 1 cup of batter and spread into bottom of crust; set aside.

Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.

Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped topping before serving.

Applesauce

alrecipes.com

6 cups apples - peeled, cored and chopped
¾ cup water
⅛ teaspoon ground cinnamon
⅛ teaspoon ground cloves
½ cup white sugar

In a 2 quart saucepan over medium heat, combine apples, water, cinnamon, and cloves. Bring to a boil, reduce heat, and simmer 10 minutes. Stir in sugar, and simmer 5 more minutes.

Pumpkin Pancakes

allrecipes.com

2 cups all-purpose flour
2 tablespoons brown sugar
1 tablespoon white sugar
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
1 cup pumpkin puree
1 teaspoon ground cinnamon
½ teaspoon ground ginger
½ teaspoon ground allspice
1 egg
1 ½ cups milk
2 tablespoons vegetable oil
2 tablespoons lemon juice
2 teaspoons grated lemon zest
1 teaspoon vegetable oil

Combine flour, brown sugar, white sugar, baking powder, baking soda, and salt in a large mixing bowl, and whisk together for two minutes to aerate.

In a separate bowl, combine pumpkin puree, cinnamon, ginger, allspice, egg, milk, 2 tablespoons of vegetable oil, lemon juice, and lemon zest. Mix in the flour mixture, and stir just until moistened. (Do not overmix.)

Coat skillet with 1 teaspoon vegetable oil over medium heat.

Pour batter into skillet 1/4 cup at a time, and cook the pancakes until golden brown, about 3 minutes on each side.

Mexican Casserole

allrecipes.com

2 tablespoons vegetable oil
¾ pound cubed skinless, boneless chicken breast meat
½ package taco seasoning mix
1 can black beans, rinsed and drained
1 can sweet corn, drained
¼ cup salsa
water as needed
1 cup shredded Mexican-style cheese
1 ½ cups crushed plain tortilla chips

In a large skillet over medium high heat, saute chicken in oil until cooked through and no longer pink inside. Add taco seasoning, beans, corn, salsa and a little water to prevent drying out. Cover skillet and simmer over medium low heat for 10 minutes.

Preheat oven to 350°. Transfer chicken mixture to a 9x13 inch baking dish. Top with 1/2 cup of the cheese and crushed tortilla chips.

Bake in the preheated oven for 15 minutes. Add remaining 1/2 cup cheese and bake until cheese is melted and bubbly.