



# FBC First Word

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## FROM THE PASTOR, TERRY JOHNSTON

As has become a tradition for the December edition of our newsletter, again please permit me to offer some of the blessed words of Dr. George W. Truett on the occasion of Christmas and New Year to his congregation.

*"The joyful music of the returning Christmas and New Year season echoes again throughout the earth, and all mankind is challenged afresh by the conquering notes of the old-time, Angel Symphony: 'Glory to God in the highest, and on earth peace, good will toward men.' At this festal Season of reunited home gatherings, and of added and deepened friendships, let me voice for you and yours, the full measure of friendliness and good will that is voiced by the age-old salutations: 'A Merry Christmas,' and 'A Happy New Year.'*

*At this beckoning Season, may the gentleness of the Prince of Peace touch us to a more considerate helpfulness for all humanity—for little children and for the lonely aged; for the poor and needy and underprivileged and discouraged; for those who keep punctual tryst with grief and wakeful vigil with pain; for those whose faith falters in the midst of mysterious providences; for those who watch with wearied eyes for ships that do not arrive; and for those whose cheeks are flushed with victory, let us not fail to pray that they may be given the grace to carry the full cup of their prosperity with becoming humility. Through all seasons, may we be experts in helping all mankind, remembering that in due season, the bread of kindness cast upon the waters of human need, will return after many days, with a wonderful increase.*

*In this hour of the world's pathetic bewilderment and baffling problems, may we listen more alertly than ever before, to the supreme message that was heralded by the angels; and may we henceforth strive with our utmost power, to incarnate this message, in universal human relations. While many voices may be heard, in these perplexing days, proclaiming their various panaceas for the world's ills, may we go on with the profound and ever-deepening conviction that there is no complete and abiding solution to be expected of the world's problems, whether personal, social, racial, economic, political, national, international, moral or religious, save as we are faithful to the teachings of the Prince of Peace, and are ready to fulfill all the requirements of sacrificial love...*

*Christmas, 1934—New Year 1935"*

Amen, Dr. Truett. Amen.  
Merry Christmas and Happy New Year, FBC McGregor.

I love you 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.



### September 2017

Income: \$11,239.88  
Expenses: 10,824.55  
Surplus: 415.33

### October 2017

Income: \$12,938.00  
Expenses: 10,400.24  
Surplus: 2,537.76

Year-to-date: \$ 7,092.37

# Connecting...Building...Transforming

www.fbcmcgregor.org

December 2017

Join us online



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2
3	4	5	6 Westview MINISTRY	7	8	9
<b>Lottie Moon International Week of Prayer</b>						
			Midweek Activities			
10	11	12 	13 Westview MINISTRY  Midweek activities	14	15	16
17 Choir Presentation  Women on Mission  Johnston's Drop-In	18 	19	20 Westview MINISTRY  Midweek Activities	21	22	23
24 No Sunday School  Christmas Eve	25 Christmas Day	26	27 Westview MINISTRY  Midweek Activities	28	29	30
31 New Year's Eve						



**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; Melvin Wyatt, **Pastor Terry's** father-in-law, and so many others on the church's prayer list.



Wow, what a great OCC year we had. 2016 our goal was 225 boxes and we did 276 boxes. This year our goal was 325 boxes and we packed 334!!!!

I'm wondering, should we set a goal this next year?? We could always go for a lower number and for 1 or 2 months collect for something local. In May we could have a Noisy Sunday collection for the food pantry. Just an idea to consider.

I found out a few weeks ago about a website <http://www.toysforgodskids.org>. It is men that make homemade wooden cars and all you do is pay for shipping. I think it is \$15.00 for shipping 100 wooden cars. You just have to send in a request and tell them it's for OCC. It was too late to do it when I found out about it in November.

I will also need some people to help out on Sundays after church to collect the items on Noisy Sunday and help to count it all during the week and help with the set up for the packing party. Please let me know if you'd like to volunteer to help.

Have a great week, Mary



**December 12  
8:30 a.m.  
Coffee Shop Cafe**

**December 18  
Noon  
Fellowship Hall**



Brycen Hobday	12/3
JaNelle Cobb	12/5
Terrence Jackson	12/5
Lincoln Morgan	12/5
Frances Rogers	12/10
Tricia Green	12/13
Mary Sue Bass	12/15
Nicole Mullens	12/19
Kris Milam	12/20
Holly Tucker	12/22
Caitlin Raborn	12/23
Jose Wallace	12/24
Mary Alder	12/26
Leslie Rinehart	12/29
Mitch Bennett	12/31
Staci Bottoms	12/31

**MERRY CHRISTMAS  
AND  
HAPPY NEW YEAR!**



*Women  
on  
Mission*

All ladies are invited to attend the Women on Mission Christmas luncheon on Sunday, December 10, immediately following the morning worship service. Please bring a wrapped ornament for a fun ornament exchange. The menu will consist of a variety of finger foods.

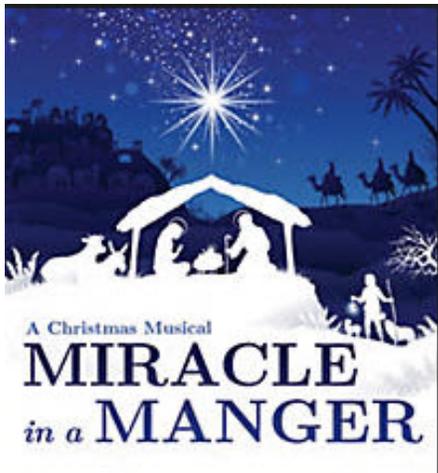


Terry and Kim will host a drop-in at their home, 502 Navajo Trl, Sunday, December 17, from 4:00-6:00 pm. Drop by for a trip down their hot chocolate bar, have a snack or two, and do a bit of Christmas visiting.

### Lottie Moon Christmas Offering

The Week of Prayer for International Missions is December 3-10. First Baptist will take up an offering throughout the month of December with a goal of \$900.00. One hundred percent of your gifts go to help meet the physical needs of hurting people around the world. If you'd like to contribute, you can take a check by the church office or mark an envelope "Lottie Moon" and drop it in the plate any December Sunday morning. Thank you!

This is the time of year when we take up a collection to provide love offerings for Pastor Terry and the staff during the Christmas season. If you'd like to contribute, please mark a pink envelope "Love Offering" and drop it in the plate or take it by the church office. Thank you so much for your continued generosity!



## **First Baptist Worship Choir Musical Presentation Sunday, December 17 10:45 a.m.**

The manger held the Hope of Heaven. Mary held her baby, Jesus. We hold the precious promise that He lives in every heart that has called upon His beautiful name. Christ in us, the Hope of Glory!

### Nursery Schedule for December

December 3	Becca Hudock, Misti McAdams
December 10	Viola Mize, Kim Johnston
December 17	Caleshe Voges, Melinda Mullens
December 24	Tom & Lola Wolff
December 31	Becca Hudock, Misti McAdams

### Usher Schedule for December

December 3	Viola Mize, Gerri Allen
December 10	Sid Allen, Rex Tucker
December 17	Karen Tucker, Dianne Hunter
December 24	Jeff Squyres, Mitch Bennett
December 31	Harold Hunter, BJ Killgore

### Sound Booth Schedule for December

December 3	Mary Jean Snider
December 10	Troy Tucker
December 17	Becca Hudock
December 24	Leslee Hyde
December 31	Mary Jean Snider

**VOLUNTEER SCHEDULES**

## Amazingly Good Egnog

allrecipes.com

- 4 cups milk
- 5 whole cloves
- 1/2 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 12 egg yolks
- 1 1/2 cups sugar
- 4 cups light cream
- 2 teaspoons vanilla extract
- 1/2 teaspoon ground nutmeg

Combine milk, cloves, 1/2 teaspoon vanilla, and cinnamon in a saucepan, and heat over lowest setting for 5 minutes. Slowly bring milk mixture to a boil.

In a large bowl, combine egg yolks and sugar. Whisk together until fluffy. Whisk hot milk mixture slowly into the eggs. Pour mixture into saucepan. Cook over medium heat, stirring constantly for 3 minutes, or until thick. Do not allow mixture to boil. Strain to remove cloves, and let cool for about an hour.

Stir in cream, 2 teaspoons vanilla, and nutmeg. Refrigerate overnight before serving.

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## Broccoli with Garlic Butter and Cashews

allrecipes.com

- 1 1/2 pounds fresh broccoli, cut into bite size pieces
- 1/3 cup butter
- 1 tablespoon brown sugar
- 3 tablespoons soy sauce
- 2 teaspoons white vinegar
- 1/4 teaspoon ground black pepper
- 2 cloves garlic, minced
- 1/3 cup chopped salted cashews

Place the broccoli into a large pot with about 1 inch of water in the bottom. Bring to a boil, and cook for 7 minutes, or until tender but still crisp. Drain, and arrange broccoli on a serving platter.

While the broccoli is cooking, melt the butter in a small skillet over medium heat. Mix in the brown sugar, soy sauce, vinegar, pepper and garlic. Bring to a boil, then remove from the heat. Mix in the cashews, and pour the sauce over the broccoli. Serve immediately.

## My Amish Friend's Caramel Corn

allrecipes.com

- 7 quarts plain popped popcorn
- 2 cups dry roasted peanuts (optional)
- 2 cups brown sugar
- 1/2 cup light corn syrup
- 1 teaspoon salt
- 1 cup margarine
- 1/2 teaspoon baking soda
- 1 teaspoon vanilla extract

Place the popped popcorn into two shallow greased baking pans. You may use roasting pans, jelly roll pans, or disposable roasting pans. Add the peanuts to the popped corn if using. Set aside.

Preheat the oven to 250°. Combine the brown sugar, corn syrup, margarine and salt in a saucepan. Bring to a boil over medium heat, stirring enough to blend. Once the mixture begins to boil, boil for 5 minutes while stirring constantly.

Remove from the heat, and stir in the baking soda and vanilla. The mixture will be light and foamy. Immediately pour over the popcorn in the pans, and stir to coat. Don't worry too much at this point about getting all of the corn coated.

Bake for 1 hour, removing the pans, and giving them each a good stir every 15 minutes. Line the counter top with waxed paper. Dump the corn out onto the waxed paper and separate the pieces. Allow to cool completely, then store in airtight containers or re-sealable bags.

## Recipes

