



FBC First Word

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FROM THE PASTOR, TERRY JOHNSTON

They devoted themselves to the apostles' teaching and to the fellowship, to the breaking of bread and to prayer....And the Lord added to their number daily those who were being saved." (Acts 2:42, 47b)

Dear Church Family,

The end is near in a process we began last fall to rewrite our church's Constitution and By-Laws (CBL). I am eternally grateful to this committee for all their hard work and time put into developing a document to help lead our church become better organized in its administration. Through much prayer and deliberation, they have unanimously come together to present this finished draft to you. As a traditional Baptist church, our congregation makes the final decisions on all important matters such as ratifying this document to guide us into the future of ministry and service.

On Sunday, February 5th, the final draft of our working CBL will be presented to the entire membership of the church for review. Copies will be available at the church, and additional copies can be made for those requesting them. As with anything we do, the CBL committee desires to hear your feedback. The CBL committee has requested that you utilize a review form to submit questions, suggestions, or amendments, so that they can visit with you for any clarifications. The deadline to submit questions or suggested amendments will be Sunday, February 19th. Our goal is to finalize the document and discuss it fully at the scheduled church business meeting on February 22nd. When the CBL is ratified, it will go into effect immediately, and we will begin implementing the newly designed administration for our church leadership.

So what do we need from the church at large? First, pray! As you review the new CBL, pray about how it will benefit our church into the future, providing a working framework for unity and fellowship. Second, be invested. Consider how the Spirit may be leading you to play a part in the future of our congregation. As we develop new committees and teams, we are positioning our church for a healthy growth.

It is a wonderful time in the life and history of the First Baptist Church of McGregor, and I am deeply honored, thankful, and joyful to be your Pastor, and to serve alongside so many wonderful folks. Above all, all that we do is for the glory of God, and to see his Kingdom reign on earth, as it is in heaven.

Blessings,
Pastor Terry



Sunday School 9:30 a.m.
Worship 10:45 a.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.



**A LOOK
at the
BUDGET**

December 2016

Income: \$11,733.00
Expenses: 10,336.38
Surplus 1,396.62
Year-to-date: \$16,529.14

www.fbcmcgregor.org

February 2017

Join us online



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Westview MINISTRY Midweek Activities	2	3	4
5 Souper Bowl Sunday	6	7	8 Westview MINISTRY Midweek Activities	9	10	11
12 Women on Mission	13	14 Fellowship Breakfast Happy Valentine's Day!	15 Westview MINISTRY Midweek activities	16	17	18
19 Noisy Sunday	20 LIFE group	21	22 Westview MINISTRY Midweek Activities	23	24	25
26 Food on the Fourth	27	28				

Connecting...Building...Transforming

Pray FOR Healing



PLEASE PRAY FOR OUR NURSING HOME RESIDENTS

Westview Manor

Ann Goolsby Katherine Anderson
 Joy Erlanson David Zacharias

PRAYERS NEEDED:

Please continue to pray for **Roy MacKenzie, Mary Jean Snider's** granddaughter Addie, **Nancy Gordon**, Eric Moeller, Paul Stripling and so many others on the church's prayer list.



Emma Wollard	2/3
Kayla Molnar	2/12
Brantley Green	2/16
Harold Ledbetter	2/17
Darrin Ramsey	2/20
Michelle Pierce	2/21
Nina Toney	2/23
Hope Huffman	2/24
Kevin Mullens	2/25



Charles and Nina Toney joined the First Baptist congregation on January 8. It's so good to have them as part of our family! Welcome, Charles and Nina!



February 14
 8:30 a.m.
 Coffee Shop Cafe

February 20
 12:00 noon
 Fellowship Hall
 First Baptist Church





Noisy Sunday is back in full swing as we begin to collect items and loose change for our Operation Christmas Child shoe boxes. Mary Alder is the chairman of OCC once again, and she suggested going to the Samaritan's Purse website if you'd like to buy a bundle of preprinted shoe boxes for our packing party in November. She will compile a list of suggested items for the shoe boxes and have it ready for pick up soon. Noisy Sunday is held every third Sunday of the month through October.

The new online church directory is growing a bit more every week as members add their information and submit photos of their families. There's no deadline to have your information included; just contact the church office if you'd like for your family to be added. This kind of directory can be updated every day and will always remain current with any and all updates.

We're trying something a bit different with the printed version of the directory. Pictures and names from the online directory will be incorporated along with the standard version of the directory. For those who requested a printed directory, they should be ready in the next couple of weeks.



Ladies Luncheon!

Women on Mission
Women's Ministry

February 12
after Sunday service



*Women
on
Mission*

Come and celebrate Valentines Day with us as we study God's love for us!

We will enjoy sandwiches, chips, vegetables, and fruit. If you would like to bring a dessert it would be greatly appreciated.

We would love to see all the ladies!
Childcare is provided.

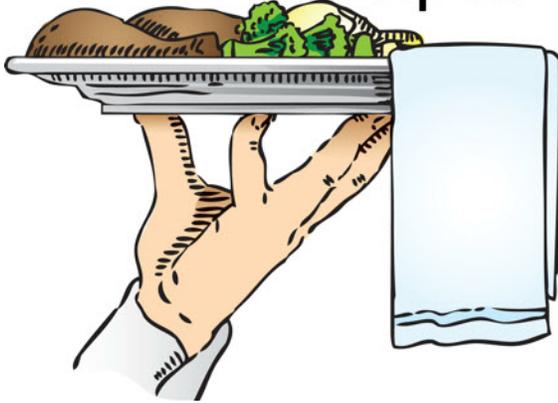


**Souper Bowl
Sunday**

February 5 is our annual Souper Bowl Sunday where we all bring a pot of our favorite soup for lunch immediately following our worship service. Anything else such as sandwiches, dessert or condiments for your soup would be absolutely okay to bring. Wear your team's favorite jersey to church that day and invite neighbors and friends to join you. After you've eaten all you can hold and visited all you can, then you can go crash at home in front of Super Bowl 51 against the Atlanta Falcons and New England Patriots.



Recipes



Baked Banana Fritters

allrecipes.com

- 1/3 cup dry bread crumbs
- 2 tablespoons dry shredded coconut
- 1 teaspoon white sugar
- 1/4 teaspoon ground cinnamon
- 1 egg white
- 2 bananas, cut into bite-size pieces

Preheat oven to 350°. Line a baking sheet with parchment paper.

Combine bread crumbs, coconut, sugar, and cinnamon together in a bowl. Beat egg white in a small bowl until frothy. Dip each banana piece in egg white and press into bread crumb mixture. Place the breaded bananas on prepared baking sheet; do not stack.

Bake in preheated oven until golden brown, about 10 minutes.



GOOD
Stuff

Red Velvet-Center Cheesecake

allrecipes.com

- 1 1/4 cups all-purpose flour
- 1 tablespoon unsweetened cocoa powder
- 1 1/4 teaspoons baking soda
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 tablespoons red food coloring
- 1 1/2 teaspoons distilled white vinegar
- 1/2 teaspoon vanilla extract
- 1/4 cup unsalted butter, softened
- 3/4 cup white sugar
- 1/3 cup melted unsalted butter
- 1 pint heavy whipping cream
- 2 (8 ounce) packages cream cheese, softened
- 2/3 cup white sugar

Preheat an oven to 350°. Grease and flour a 9-inch cake pan. Whisk the flour, cocoa powder, baking soda, and salt in a bowl; set aside. Stir the milk, food coloring, vinegar, and 1/2 teaspoon vanilla extract together in a small bowl; set aside.

Beat the softened butter and 3/4 cup sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Beat in the egg until smooth. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Once the cake has cooled, cut half of the cake into cubes, and set aside. Cut the remaining cake into 1/2-inch strips, and place onto a baking sheet.

Return the cake strips to the oven, and bake until they have dried out, about 15 minutes. Turn the strips over halfway through cooking so they dry evenly. Once completely dry, allow to cool to room temperature, then crush into fine crumbs.

Combine the cake crumbs with the melted butter until evenly moistened. Press into a 10-inch spring form pan, and refrigerate until the butter has hardened, about 45 minutes.

When the crust has nearly hardened, whip the whipping cream until stiff; set aside. Beat the softened cream cheese in a bowl with 2/3 cup sugar and 2 teaspoons vanilla extract until smooth. Fold in the whipped cream until evenly mixed. Pour half of the cream cheese mixture into hardened crumb crust. Spread the cake cubes evenly over the cream cheese mixture, then spread the remaining cream cheese over top. Refrigerate at least 4 hours until the cream cheese has set and the cheesecake is firm.