



FBC FIRST Word

Volume 17 February 2021 Issue 2

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FROM THE PASTOR, TERRY JOHNSTON

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“So I say, live by the Spirit, and you will not gratify the desires of the sinful nature For the sinful nature desires what is contrary to the Spirit, and the Spirit what is contrary to the sinful nature. They are in conflict with each other, so that you do not do what you want.”
Ephesians 5:16-17

A “habit” is defined as “an acquired behavior pattern regularly followed until it has become almost involuntary.” We all have our own habits in everything we do, but one of the unfortunate by-products of this past year’s pandemic that I’ve encountered lately in myself and others is the development of some bad habits. Many times we develop these habits without even realizing it, and before we know it, we have become “creatures of habit.”

As we jump full-on into this new year, I urge you to call on the Holy Spirit to help you develop good habits when it comes to discipleship. As Paul encouraged the Ephesians, we are to “live by the Spirit.” Spiritual training or discipline doesn’t come easy, but the more we put into practice good habits, the more likely we are to avoid falling into the bad ones. Here’s a handy acronym to help you get the most out of your daily spiritual training.

H—Hang out with God. Spend time each day reflecting on God’s word and in intentional prayer.

A—Accountability. Find someone who will keep you accountable to maintaining good spiritual practices.

B—Be generous. Being generous with your time, talents, and treasures frees you from selfish ways.

I—Investing in your church. Make a habit of being involved in church and church activities.

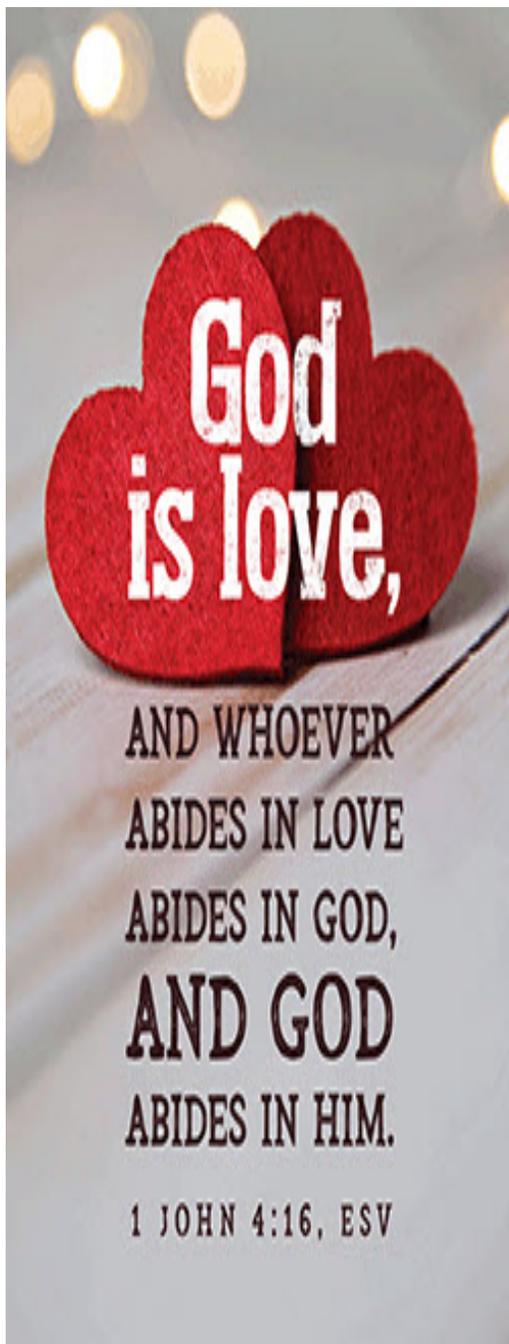
T—Tell your story. Normalize telling your story of your relationship with Christ with others.

S—Serve others. We all have something to give in service to others.

Practicing these HABITS will help you live by the Spirit. God has given us so many opportunities to choose his path—all we have to do is follow it!

Blessings,

Bro. Terry



www.fbcmcgregor.org

Join us online

February 2021



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3 Midweek Activities	4	5	6
7 	8	9	10 Midweek activities	11	12	13
14 	15	16	17 Midweek Activities	18	19	20
21	22	23	24 Midweek Activities	25	26	27
28						

Connecting...Building...Transforming



PLEASE PRAY FOR OUR NURSING HOME RESIDENTS

Westview Manor

Heartis House

Verna Arp

PRAYERS NEEDED:

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



FEBRUARY BIRTHDAYS

- Emma Wollard-----2/3
- Brantley Green-----2/16
- Kendal Miller-----2/20
- Darrin Ramsey-----2/20
- Michelle Pierce-----2/21
- Nina Toney-----2/23
- Hope Huffman-----2/24
- Kevin Mullens-----2/25
- Jessica Tucker-----2/28

LET ALL THAT YOU DO BE DONE WITH LOVE.

1 CORINTHIANS 16:14 NKJV



Prayer is a privilege and the soul's sincere desire. We can move beyond routine and 'checklist' prayers and engage in meaningful prayer as we appropriately ask in faith and act, as we patiently persevere through the trial of our faith, and as we humbly acknowledge and accept 'not my will, but Thine, be done.'

Unknown

"Let's Cook!"

Chicken Fajita Pasta Bake

allrecipes.com

- 1 pound ziti pasta
- 1 tablespoon vegetable oil
- 1 onion, sliced
- 1 green bell pepper, sliced
- 1 pound boneless chicken breast, cubed
- 1 (16 ounce) jar salsa
- 2 (8 ounce) packages cream cheese, softened
- 1 (1 ounce) package taco seasoning
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can corn, drained
- 1 (16 ounce) package shredded Cheddar cheese, divided

Fill a large pot with lightly salted water and bring to a rolling boil. Stir in ziti and return to a boil. Cook pasta uncovered, stirring occasionally, until tender yet firm to the bite, about 10 minutes. Drain.

Heat oil in a skillet over medium heat; add onion and green pepper. Cook and stir until soft, 5 to 7 minutes; remove from skillet. Place chicken into the skillet; cook and stir until no longer pink, 7 to 10 minutes.

Combine salsa, cream cheese, and taco seasoning in a saucepan over low heat: cook until cream cheese is melted, about 5 minutes.

Preheat oven to 350°.

Combine ziti, chicken, salsa mixture, black beans, corn, and onion mixture in a large bowl. Add 8 ounces Cheddar cheese; mix until combined. Pour into a baking pan.

Bake in the preheated oven for 20 minutes. Remove from oven; top with remaining Cheddar cheese. Bake until cheese is melted, about 10 minutes.

Red Velvet Cheesecake Swirl Brownies

lifeloveandsugar.com

RED VELVET BROWNIE

- 1/2 cup unsalted butter
- 1 cup sugar
- 1 tsp vanilla extract
- 1 tsp white vinegar
- 2 eggs
- 1 1/2 tbsp red food color
- 2 tbsp cocoa powder
- 3/4 cup all purpose flour
- 1/8 tsp salt

CHEESECAKE SWIRL

- 8 oz cream cheese, room temperature
- 1/2 cup sugar
- 1 egg white
- 1/2 tsp vanilla extract

Preheat oven to 350°. Line the bottom of a 9×9 inch square pan with parchment paper and grease the sides.

Melt the butter in a microwave safe bowl, then transfer to a mixing bowl.

Add the sugar and whisk to combine.

Add the vanilla extract, vinegar, eggs and red food color and whisk until incorporated.

In another bowl, combine the dry ingredients.

Slowly add dry ingredients to wet ingredients and mix until combined. Set aside.

In another mixing bowl, add the cream cheese and sugar and mix until well combined and smooth.

Add the egg white and vanilla extract and mix until well combined.

Add about three quarters of the brownie batter to the bottom of the pan and spread into an even layer.

Drop spoonfuls of the cheesecake batter on top of the brownie, then use a toothpick to swirl it into the brownie layer below.

Drop spoonfuls of the remaining brownie batter on top of the cheesecake and use a toothpick to swirl it into the cheesecake.

Bake the bars for 25-30 minutes, then remove from the oven and allow to cool in the fridge.

Cut into bars and serve. Store bars in the fridge in

DELICIOUS