



FBC First Word

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FROM THE PASTOR, TERRY JOHNSTON

"This is the message you have heard from the beginning: We should love one another." 1 John 3:11

What a busy and exciting time of the year! I am so proud of our church and all we've already accomplished in such a short time of 2017! After the hard work of our Constitution/By-Laws Committee, you submitted excellent questions and feedback for consideration. At our February business meeting, every question was addressed and voted approvingly, and now our new CBL is almost finalized. I am beyond thankful for the hard work that EVERYONE put in to make this happen.

Not only have we been through a long process with the CBL, but we are also about ready to get to work on our kitchen renovation! We solicited people who might be interested in working on the Kitchen Renovation Team and had a great response. It's always encouraging when many want to work on a part of the church. The Kitchen Renovation Team will be meeting soon to get to work. Our children's classes on Wednesday night have been experiencing tremendous growth and participation. Our workers continue to faithfully serve each week so that the children of McGregor can know how much God loves them.

Our teenagers joined our friends from College Avenue Baptist Church for a fun DiscipleNow weekend. Many of our teens participated, and I think it's safe to say they had a great time. Plans are being made right now for a summer camp opportunity for our teens and some needed chaperones!

Our Women's Ministry continues to bless the ladies of our church to grow in fellowship and service. More opportunities are coming up in March, and as our ministry grows we hope to expand it to include other areas for discipleship and connection.

I am also excited to announce a kick-off for our new Men's Ministry on Saturday, April 1st (no joking) at 8:00 AM with a men's breakfast. Details are still being finalized for some opportunities for service. What an exciting time to be a part of such a loving, welcoming, and generous congregation!

A big thank you to ALL who make all this possible. The Holy Spirit is certainly working in the hearts of folks at FBC, empowering them to use their gifts to serve with all they've got.

In love,

Bro. 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**

January 2017

Income: \$12,770.00
Expenses: 9,874.62
Surplus 2,895.38
Year-to-date: \$ 2,895.38



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Westview MINISTRY Midweek Activities	2	3	4
5 Annie Armstrong week of prayer begins	6	7	8 Westview MINISTRY Midweek Activities	9	10	11
12 Women on Mission	13	14 	15 Westview MINISTRY Midweek activities	16	17	18
19 	20 	21	22 Westview MINISTRY Midweek Activities	23	24	25
26 	27	28	29 Westview MINISTRY Midweek Activities	30	31 Deadline to order Easter lilies	

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.



Daylight Saving Time begins on Sunday, March 12. Be sure to turn your clocks ahead one hour before going to bed Saturday night, otherwise you'll be late for church, and you sure don't want that to happen!



James Cox-----	3/5
Johnny Tucker-----	3/7
Suzi Etheredge-----	3/10
Kevin Huffman-----	3/10
Lucy Nelson-----	3/11
Kamron Meyers-----	3/13
Dustin Shaeffer-----	3/18
Terry Johnston-----	3/20
Cashlynn Hobday-----	3/30
Cheryl Tucker-----	3/30



How exciting to have the Sloan family join First Baptist McGregor, Sunday, February 26! Terry and Carrie Sloan are proud parents of Memery, Kaylen, Cordelia, Anya, and granddaughter, Hudson Johnson. Also joining with the Sloans is Tristan Johnson. Welcome to the family, Sloans and Johnsons!



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

March 20
 12:00 noon
 Fellowship Hall
 First Baptist Church



Annie Armstrong Easter Offering



The Annie Armstrong Easter Offering® changes lives forever by empowering North American missionaries to bring the gospel to the lost. With over 269 million lost people, North America and its major cities are some of the most spiritually dark places in the world. Join us on the mission to equip every missionary and reach every lost person in the United States and Canada.

The North American Mission Board supports and equips missionaries to reach the lost with the gospel. Through AAEO, missionaries are enabled to plant new churches, care for those in the community and reach the lost all across North America. They are regular people like you, who need your help to do what God has sent them to do. The Annie Armstrong week of prayer is March 5-12 when you can begin to read their amazing stories and discover how God is using them to build His kingdom. A husband/wife missionary team will be featured each week in the March 5-Palm Sunday church bulletins. Our church's goal this year is \$500 with collections being taken every Sunday from March 5 through Easter Sunday, April 16.



The Spring 50+ Adult Day will be held April 6 at Latham Springs. In case you've never attended this day, you've been missing a wonderful time of worship, teaching and fellowship with others. Registration begins at 8:30 a.m. with the welcome and program starting at 9:00. As always, a delicious lunch will be served at noon at a cost of \$8.00. A special program will take place from 1:30-3:00. Please use the signup sheet in the foyer of the church if you plan to attend. The camp is requiring an RSVP for lunch prior to that day.



Get Ready for Spring, Ladies!

Women on Mission Potluck Luncheon will be held March 12th in the fellowship hall following morning worship service. We will be painting prayer rocks! Please bring a covered dish. Childcare will be provided.



It's time to order your Easter lilies that will grace the altar in the sanctuary during the Easter season. They are \$9.00 each. Please complete an order card found in the church foyer by Friday, March 31.



Recipes

Ooey-Goey Peanut Butter-Chocolate Brownies

myrecipes.com

3/4 cup fat-free sweetened condensed milk, divided
1/4 cup butter or stick margarine, melted and cooled
1/4 cup fat-free milk
1 (18.25-ounce) package devil's food cake mix
1 large egg white, lightly beaten
Cooking spray
1 (7-ounce) jar marshmallow creme
1/2 cup peanut butter morsels

Preheat oven to 350°.

Combine 1/4 cup condensed milk, butter, and next 3 ingredients (butter through egg white) in a bowl (batter will be very stiff). Coat bottom of a 13 x 9-inch baking pan with cooking spray. Press two-thirds of batter into prepared pan using floured hands; pat evenly (layer will be thin).

Bake at 350° for 10 minutes. Combine 1/2 cup condensed milk and marshmallow creme in a bowl; stir in morsels. Spread marshmallow mixture evenly over brownie layer. Carefully drop remaining batter by spoonfuls over marshmallow mixture. Bake at 350° for 30 minutes. Cool completely in pan on a wire rack.

Praline Bacon

foodrepublic.com

1/2 pound bacon (8 slices)
1/4 cup packed brown sugar
1/4 cup pecans, finely chopped

Heat oven to 350°F.

Line cookie sheet with foil; place wire rack on foil.

Arrange bacon in a single layer on the rack. Bake for 20 minutes.

Meanwhile, in a small bowl, stir together brown sugar and pecans.

Turn bacon over; sprinkle with brown sugar mixture.

Bake 10 to 15 minutes longer or until golden brown.

Remove bacon from rack. Cool completely, about 15 minutes.

Slow Cooker Mexican Dip

tasteofhome.com

1-1/2 pounds ground beef
1 pound bulk hot Italian sausage
1 cup chopped onion
1 package (8.8 ounces) ready-to-serve Spanish rice
1 can (16 ounces) refried beans
1 can (10 ounces) enchilada sauce
1 pound process cheese (Velveeta), cubed
1 package tortilla chip scoops

In a Dutch oven, cook the beef, sausage and onion over medium heat until meat is no longer pink; drain. Heat rice according to package directions. In a 3-qt. slow cooker, combine the meat mixture, rice, beans, enchilada sauce and cheese. Cover and cook on low for 1-1/2 to 2 hours or until cheese is melted. Serve with tortilla scoops. Yield: 8 cups.

Meatball Pizza

tasteofhome.com

1 prebaked 12-inch pizza crust
1 can (8 ounces) pizza sauce
1 teaspoon garlic powder
1 teaspoon Italian seasoning
1/4 cup grated Parmesan cheese
1 small onion, halved and sliced
12 frozen fully cooked Italian meatballs (1/2 ounce each), thawed and halved
1 cup (4 ounces) shredded part-skim mozzarella cheese
1 cup (4 ounces) shredded cheddar cheese

Preheat oven to 350°. Place crust on an ungreased 12-in. pizza pan or baking sheet.

Spread sauce over crust; sprinkle with garlic powder, Italian seasoning and Parmesan cheese. Top with onion and meatballs; sprinkle with remaining cheeses. Bake 12-17 minutes or until cheese is melted. Yield: 8 slices.



GOOD
Stuff