



FBC First Word

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FROM THE PASTOR, TERRY JOHNSTON

*¹ I lift up my eyes to the mountains—
where does my help come from?*

*² My help comes from the Lord,
the Maker of heaven and earth.*

(Psalm 121:1-2)

May is here, and all the fun things that accompany this beautiful month in Central Texas are upon us! From late spring storms to beautiful flowers, from allergies to cookouts, May is possibly my favorite weather month of the year! May also brings us many reasons for celebration. Mother's Day stands in the middle of the month to remind us all of the supreme value of our mothers and grandmothers. And as May winds to a close, we move into graduation season. It is interesting that graduations are often called "commencements." As one of my dear friends and mentors Dr. Lance Cunningham once wrote:

"The focus is not on the past so much as the future. 'Having met the prescribed requirements' is usually said right before the awarding of the certificate, diploma, or degree. In other words, the person graduating has grown and learned, and is now ready to begin the next step or stage of life. Every ending on earth is a beginning. We are created to live, grow, and produce. Are you and I doing that in every area of life, especially the spiritual? We need to move forward. It's time to commence if you haven't already."

Our spiritual lives are of vital importance both to us personally and to the world. As the Psalmist reminds us, our help comes from the Lord, the Maker of heaven and earth. Before Christ ascended, he reminded us that the Father was sending us the Holy Spirit. The Apostle Paul further instructed us on the role of the Holy Spirit in our lives as "a deposit, guaranteeing what is to come." (2 Corinthians 1:22)

Let us not grow weary in living life in the Spirit, allowing the Spirit to shape us for Christ's service in whatever may come our way.

Grace and peace,

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.



March 2017

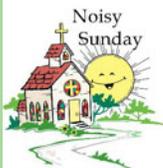
Income: \$13,417.00
Expenses: 11,227.06
Surplus 2,189.94
Year-to-date: \$ 7,806.98

www.fbcmcgregor.org

May 2017

Join us online



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3 Westview MINISTRY Midweek Activities	4	5	6 Men's Breakfast
7 Women on Mission	8	9 	10 Westview MINISTRY Midweek Activities	11	12	13
14 Mother's Day	15 	16	17 Westview MINISTRY Midweek activities	18	19 MHS Revolution Day	20
21 	22	23	24 Westview MINISTRY Midweek Activities	25	26	27
28 	29 Memorial Day Church office closed	30	31 Westview MINISTRY Midweek Activities Last day of school			

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 **Mary Jean Snider's** granddaughter Addie, Eric Moeller, Paul Stripling, **Joe Dee Kirkpatrick** and so many others on the church's prayer list.



The next men's breakfast will be Saturday, May 6, at 8:00 am. If you're interested in attending, please contact the church office or use the signup sheet in the church foyer so Harold will know how many to cook for.



May 9
 8:30 a.m.
 Coffee Shop Cafe

May 15
 12:00 noon
 Fellowship Hall
 First Baptist Church



Dorothy Drew-----	5/2
Joe Dee Kirkpatrick-----	5/2
David Zacharias-----	5/6
Lauren Ramsey-----	5/8
Cordelia Sloan-----	5/8
Johnny Brisby-----	5/9
Thomas Mullens-----	5/12
Caleb Hobday-----	5/15
Elsie Muegge-----	5/17
Kayla Tucker-----	5/17
Billy Etheredge-----	5/20
Mary Jean Snider-----	5/24
Kim Johnston-----	5/26
Roy MacKenzie-----	5/31



For the month of May, the suggested shoe box items are toys: hot wheels, yo yos, jump ropes, balls, soccer balls with pump, toys that light up and make noise and any other small toys that will fit in a shoe box.

These are just suggested items to bring each month. Please feel free to bring any items you may find on clearance or get a good deal on. May 21st is this month's Noisy Sunday.

Have a blessed week,
 Mary Alder, OCC Chairman



May 19, 2017

Our goal is to create a revolutionary change in our world by sharing love, kindness, and joy to others. We do this to honor our friend, Rhett Hering (2000-2015).

Revolution Day is May 19, 2017

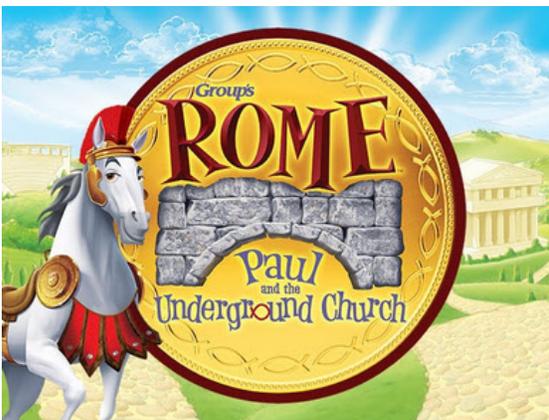
If you live in McGregor, let McGregor High School staff and students know how they can help you or your neighbor..... washing windows, indoor cleaning, raking leaves, ground level trimming, painting, mowing, heavy lifting, etc.

Projects may be submitted to McGregor High School using the online Revolution Project Request Form at mhs.mcgregorisd.org/revolution . For more information, call Robert White, MHS Principal (254.840.2853). For those who don't have Internet access, please contact Leslee Hyde at 254-840-3301 to submit your project.

“ we want to give back to the community who has given us so much. ”

“ it's the most important day of the year as students and teachers focus on the needs of others. ”

#betherevolution



Vacation Bible School is June 18-22. The theme for VBS this year is “Rome - Paul and the Underground Church.” Experience the thrill of visiting an underground church! Explore a crowded Roman marketplace, tip-toe past watchful Roman guards, encourage first-century Christians who meet in a dark cave, race chariots, and visit Paul for daily discoveries about God’s love. If you’re interested in helping with VBS, please contact the church office or one of the co-directors, Terry Johnston and Misti McAdams.

m  ther's
DAY

Sunday, May 14



PLEASE JOIN US
AS WE CELEBRATE THE

85th Birthday

OF

Dorothy Hyles Drew

SUNDAY, MAY 7TH

1:30 P.M. - 3:30 P.M.

MAIN PLACE

315 SOUTH MAIN STREET

MCGREGOR, TEXAS

Given with love by

DEBBIE, CONNIE AND TINA

no gifts please



Women
on
Mission

Ladies Potluck Luncheon

Women On Mission ladies potluck luncheon will be held May 7th after morning worship in the fellowship hall. The special guest speaker will be Jane Bounds from Pack of Hope. Ensuring our children are fed over weekend and holidays, allows kids to focus throughout the week on their studies and have the resources necessary to excel in school.

Most needed items:

- Cold cereal -individual packages
- 100% juice -individual bottles/cartons
- Fruit cups (4 oz single serve)
- Tuna meal with crackers (3.5 oz cups)
- Mac & cheese -microwave safe (2.05 oz)
- Pop tart meals -microwave safe (2.05 oz)
- Cheese crackers (6oz)
- Granola bars (.74 oz)
- Fresh apples or oranges
- Chocolate pudding cups (4oz)
- Travel size hygiene items

Strawberry Shortcake Cake

thepioneerwoman.com

Cake:

1-1/2 cup Flour
3 Tablespoons Cornstarch
1/2 teaspoon Salt
1 teaspoon Baking Soda
9 Tablespoons Unsalted Butter, Softened
1-1/2 cup Sugar
3 whole Large Eggs
1/2 cup Sour Cream, Room Temperature
1 teaspoon Vanilla

Icing:

1/2 pound Cream Cheese, Room Temperature
2 sticks Unsalted Butter
1-1/2 pound Powdered Sugar, Sifted
1 teaspoon Vanilla
1 pound Strawberries

IMPORTANT: Be sure to use a cake pan that's at least 2 inches deep! Before baking, the batter should not fill the pan more than halfway.

Sift together flour, salt, baking soda, and corn starch. Cream 9 tablespoons butter with the sugar until light and fluffy. Add eggs one at a time, mixing well each time. Add sour cream and vanilla and mix until combined. Add sifted dry ingredients and mix on low speed until just barely combined.

Pour into greased and floured 8-inch cake pan. Bake at 350 degrees for 45 to 50 minutes, or until no longer jiggly. Remove from cake pan as soon as you pull it out of the oven, and place on a cooling rack and allow it to cool completely.

Stem strawberries and slice them in half from bottom to top. Place into a bowl and sprinkle with 3 tablespoons sugar. Stir together and let sit for 30 minutes. After 30 minutes, mash the strawberries in two batches. Sprinkle each half with 1 tablespoons sugar and allow to sit for another 30 minutes.

Make icing: combine cream cheese, 2 sticks butter, sifted powdered sugar, vanilla, and dash of salt in a mixing bowl. Mix until very light and fluffy.

Slice cake in half through the middle. Spread strawberries evenly over each half (cut side up), pouring on all the juices. Place cake halves into the freezer for five minutes, just to make icing easier.

Remove from freezer. Use a little less than 1/3 of the icing to spread over the top of the strawberries on the bottom layer. Place the second layer on top. Add half of the remaining icing to the top spreading evenly, then spread the remaining 1/3 cup around the sides.

Leave plain OR garnish with strawberry halves. **IMPORTANT:** Cake is best when served slightly cool. The butter content in the icing will cause it to soften at room temperature. For best results, store in the fridge!

Garlic Cheddar Chicken

allrecipes.com

1/2 cup butter
4 cloves garlic, minced
3/4 cup dry bread crumbs
1/2 cup freshly grated Parmesan cheese
1 1/2 cups shredded Cheddar cheese
1/4 teaspoon dried parsley
1/4 teaspoon dried oregano
1/4 teaspoon ground black pepper
1/8 teaspoon salt
8 skinless, boneless chicken breast halves - pounded thin

Preheat oven to 350°.

Melt the butter in a saucepan over low heat, and cook the garlic until tender, about 5 minutes.

In a shallow bowl, mix the bread crumbs, Parmesan cheese, Cheddar cheese, parsley, oregano, pepper, and salt.

Dip each chicken breast in the garlic butter to coat, then press into the bread crumb mixture. Arrange the coated chicken breasts in a 9x13 inch baking dish. Drizzle with any remaining butter and top with any remaining bread crumb mixture.

Bake 30 minutes in the preheated oven, or until chicken is no longer pink and juices run clear.

Garlic Red Potatoes

allrecipes.com

2 pounds red potatoes, quartered
1/4 cup butter, melted
2 teaspoons minced garlic
1 teaspoon salt
1 lemon, juiced
1 tablespoon grated Parmesan cheese

Preheat oven to 350°.

Place potatoes in an 8x8 inch baking dish.

In a small bowl combine melted butter, garlic, salt and lemon juice; pour over potatoes and stir to coat. Sprinkle Parmesan cheese over potatoes.

Bake, covered, in preheated oven for 30 minutes. Uncover and bake until golden brown and tender when pierced with a fork, about 10 minutes more.

Yummy!