



FBC FIRST Word

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FROM THE PASTOR, TERRY JOHNSTON

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While the earth remains, seedtime and harvest,
cold and heat, summer and winter,
day and night, shall not cease.

Genesis 8:22, ESV

¹³ Moses answered the people, "Do not be afraid. Stand firm and you will see the deliverance the Lord will bring you today. The Egyptians you see today you will never see again. ¹⁴ The Lord will fight for you; you need only to be still." Exodus 14:13-14 NIV

Have you ever heard the phrase, "between a rock and a hard place?" On the surface it means to be caught between two equally dangerous or difficult choices. I think the entire book of Exodus is about trusting God even when it is difficult. Over the past few weeks we've walked through the first part of this incredible book. God has remembered his covenant with Joseph and heard the cries of his people who are enslaved by Pharaoh in Egypt, and now God is delivering them out of their bondage.

After the devastating plagues God has inflicted on Egypt, Pharaoh has *finally* told Moses to take his people and go—but then when he realizes that he has just let his free labor force go, he changes his mind and sends his army after them.

When the people look back and see the entire Egyptian army bearing down on them, and look ahead and see the waters of the Red Sea, they do exactly what any of us would do—they panicked! They cry out to Moses for leading them to this point where they would surely die.

Over and over, YHWH has assured them that he will deliver them from Pharaoh, and through Moses he reminds them that there is only one God, and it isn't Pharaoh.

How many times have we been caught between two equally dangerous or difficult choices? Who do we turn to when things seem overwhelming? The same God who led Israel out of Egypt can and will deliver you through whatever it is you are facing. All we have to do is stand firm and be still.

As God rolls back the waters of the Red Sea for them to pass miraculously through, they see firsthand the power of God to remove the obstacles from their path. As they journey into the wilderness, they will continue to learn what it means to be God's people.

Blessings,

Bro. Terry

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Join us online

June 2022



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Midweek Activities	2	3	4
5 Cookout Sunday	6	7	8 Midweek activities	9	10	11
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12	13	14 	15 Midweek Activities	16	17	18
19 Noisy Sunday Father's Day	20 	21	22 Midweek Activities	23	24	25
26	27	28	29 Midweek Activities	30		

Connecting...Building...Transforming



PLEASE PRAY FOR OUR NURSING HOME RESIDENTS

Heartis House

Verna Arp

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



Cookout Sunday is June 5th! Weather permitting, we will worship outside under the tent at 10:45 AM with a cookout immediately following worship. The church will provide the hamburgers, buns and drinks--congregation brings the fixins, sides and desserts! There will be no Sunday school that day.



June 14
8:30 am
Coffee Shop Cafe



June 20
Noon
Fellowship Hall



- Brian Rinehart-----6/1
- LeAnne Fuller-----6/5
- Joshua Spivey-----6/6
- Nickolas Menchaca-----6/7
- Josh Hobday-----6/13
- Norma Jean Schaefer-----6/14
- Suzanne Bohne-----6/16
- Judy MacKenzie-----6/21
- Joshua Milam-----6/23
- Wayne Marshall-----6/24
- Eula McKown-----6/24
- Teresa Trejo-----6/24

The Lord thank you for always leading us and loving us through the gift of truth and grace. I pray your truth guides all of my steps, my decisions and plans this year. I pray that when I struggle with doubt or uncertainty, that I would be renewed by the conviction that your Word is truth.

I pray for grace – for myself and for others. I pray I would know the depths of grace I have in you. I pray that grace would help make me more gracious to those in my life.

Help me to be bold for the Kingdom of God and not shy away from opportunities to be your hands and feet. I pray for a desire to know you more deeply and look to you as sustainer no matter what comes to pass. In Jesus' Name, Amen.



VACATION BIBLE SCHOOL

First Baptist Church

June 5-9, 2022

6:00-8:30 pm

Ages 4-fifth grade

At Rocky Railway, kids discover through life's ups and downs that Jesus' power pulls us through. Kids participate in memorable Bible-learning activities, sing catchy songs, play teamwork-building games, engage in fun snack-eating experiences, take part in one-of-a-kind Bible Adventures, collect Bible Memory Buddies to remind them to trust Jesus, and test out Sciency-Fun Gizmos they'll take home and play with all summer long. Plus, kids will learn to look for evidence of God all around them through something called God Sightings. Each day concludes with the Rock Wrap-Up that gets everyone involved in living what they've learned. Family members and friends are encouraged to join in daily for this special time. Please go the fbcmcgregor.org to register your child/children online. Just click on the VBS tab.

"Let's Cook!"

Funnel Cakes

tasteofhome.com

2 large eggs, room temperature
1 cup 2% milk
1 cup water
1/2 teaspoon vanilla extract
3 cups all-purpose flour
1/4 cup sugar
3 teaspoons baking powder
1/4 teaspoon salt
Oil for deep-fat frying
Confectioners' sugar

In a large bowl, beat eggs. Add milk, water and vanilla until well blended. In another bowl, whisk flour, sugar, baking powder and salt; beat into egg mixture until smooth. In a deep cast-iron or electric skillet, heat oil to 375°.

For each cake: Cover the bottom of a funnel spout with your finger; ladle 1/2 cup batter into the funnel. Holding the funnel several inches above the oil, release your finger and move the funnel in a spiral motion until all the batter is released, scraping with a rubber spatula if needed.

Fry until golden brown, 2 minutes on each side. Drain on paper towels. Dust with confectioners' sugar; serve warm.

Easy Chicken Enchiladas

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1 can (10 ounces) enchilada sauce, divided
4 ounces cream cheese, cubed
1-1/2 cups salsa
2 cups cubed cooked chicken
1 can (15 ounces) pinto beans, rinsed and drained
1 can (4 ounces) chopped green chiles
10 flour tortillas (6 inches)
1 cup shredded Mexican cheese blend
Optional: Shredded lettuce, chopped tomato, sour cream and sliced ripe olives

Spoon 1/2 cup enchilada sauce into a greased 13x9-in. baking dish. In a large saucepan, cook and stir the cream cheese and salsa over medium heat until blended, 2-3 minutes. Stir in the chicken, beans and chiles.

Place about 1/3 cup chicken mixture down the center of each tortilla. Roll up and place seam side down over sauce. Top with remaining enchilada sauce; sprinkle with cheese.

Cover and bake at 350° until heated through, 25-30 minutes. If desired, serve with lettuce, tomato, sour cream and olives.

Zucchini Pizza Casserole

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4 cups shredded unpeeled zucchini
1/2 teaspoon salt
2 large eggs
1/2 cup grated Parmesan cheese
2 cups shredded part-skim mozzarella cheese, divided
1 cup shredded cheddar cheese, divided
1 pound ground beef
1/2 cup chopped onion
1 can (15 ounces) Italian tomato sauce
1 medium green or sweet red pepper, chopped

Preheat oven to 400°. Place zucchini in colander; sprinkle with salt. Let stand 10 minutes, then squeeze out moisture.

Combine zucchini with eggs, Parmesan and half the mozzarella and cheddar cheeses. Press into a greased 13x9-in. or 3-qt. baking dish. Bake 20 minutes.

Meanwhile, in a large saucepan, cook beef and onion over medium heat until meat is no longer pink, breaking meat into crumbles; drain. Add tomato sauce; spoon over zucchini mixture. Sprinkle with remaining cheeses; add green pepper. Bake until heated through, about 20 minutes longer.

Appetizer Tortilla Pinwheels

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1 package (8 ounces) cream cheese, softened
1 cup shredded cheddar cheese
1 cup sour cream
1 can (4-1/4 ounces) chopped ripe olives
1 can (4 ounces) chopped green chiles, well drained
1/2 cup chopped green onions
Garlic powder to taste
Seasoned salt to taste
5 flour tortillas (10 inches)
Salsa, optional

Beat cream cheese, cheese and sour cream until blended. Stir in olives, green chiles, green onions and seasonings.

Spread over tortillas; roll up tightly. Wrap each in plastic, twisting ends to seal; refrigerate several hours. Unwrap. Cut into 1/2- to 3/4-in. slices, using a serrated knife. If desired, serve with salsa.