



# FBC

# First Word

Volume 13

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Issue 7

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Sunday School	9:30 a.m.
Worship	10:45 a.m.
Youth	5:30 p.m.

  

Wednesday	
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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 cartoon illustration of a man with a magnifying glass examining a dollar bill.

**A LOOK  
at the  
BUDGET**

The May and June financial information will be included in the August newsletter.

## FROM THE PASTOR, TERRY JOHNSTON

*<sup>9</sup>Let us not become weary in doing good, for at the proper time we will reap a harvest if we do not give up.*

*Galatians 6:9 (NIV)*

Summer is here, and like most, the Johnstons are busy. Between summer track, basketball camp, soccer workouts, and VBS, it seems like we rarely see each other awake! July seems to be shaping up to be just as busy as June. In my prayers, I try to reflect on all the opportunities God is giving us to meet and minister to people. I'm thankful for a fantastic church family who does the same!

Case in point—VBS. This year we tried a new curriculum, and except for a few bumps, seemed to be a fantastic success. It would not have been possible without the hard work and dedication of over 30 volunteers! As I told the church, it was so much fun, I can't wait until next year!

This year also affords us our first opportunity to take some students to camp in several years. Keep our youth, Mary Jean Snider, and me in prayers as we travel to Glorieta July 9-15<sup>th</sup>. We are blessed to have this chance to go and spend a week in the mountains and grow closer to God.

Before you know it, it will be August and school will be back on once again, but we can never forget time with God during the busyness that is our summer. Let us not become weary in doing good. As we rest and recharge throughout the dog days of summer, may we refocus our hearts on what God is leading us to in the future.

Blessings,

Bro. Terry

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3 Church office closed	4 Independence Day Church office closed	5 Westview MINISTRY Midweek Activities	6	7	8
9	10	11  Fellowship Breakfast	12 Westview MINISTRY Midweek activities	13	14	15
<b>YOUTH SUMMER CAMP</b>						
16 	17 	18	19 Westview MINISTRY Special called business meeting	20	21	22
23 	24	25	26 Westview MINISTRY Midweek Activities	27	28	29
30	31	<i>Connecting...Building...Transforming</i>				

# 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, Roy MacKenzie** and so many others on the church's prayer list.



We have been very blessed with such a strong and happy little girl. Thanks again so much!

Blessings to you all,

The Horn Family (Joel, Brittany and Addison)

"Though she be but little, she is fierce."



July 11  
8:30 a.m.  
Coffee Shop Cafe

**July 17  
Noon  
Fellowship Hall**



Kaitlyn Hudock-----	7/6
Justin McAdams-----	7/6
Karen Tucker-----	7/10
Courtney Wright-----	7/10
Bobbie Farris-----	7/12
Nancy Stone-----	7/12
Kathy Loveless-----	7/12
Caleshe Voges-----	7/14
Pam Toney-----	7/16
Doug Stone-----	7/21
Steve Tucker-----	7/23
Lucas Morgan-----	7/26
Brandy Nelson-----	7/28
Austin Molnar-----	7/29
Memery Sloan-----	7/30



For the month of July, the suggested OCC items are accessories: sunglasses, hair clips, jewelry, watches, flash lights with extra batteries. 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. Also be looking out for school supplies; they will probably be coming out soon. Walmart always has the one subject spiral notebooks for 17 cents each and they have already had some crayons out for 25 cents each.

Have a blessed week,

Mary Alder



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## *Women on Mission*

### "Giving Day"

Our Women on Mission group would like to begin a "Giving Day" for our church. This will be a day when we will give away items to people and ask them for prayer requests.

How will the day work? People of our church will be asked to donate items they no longer want; items you might consider including in a yard or garage sale. The collection will be made the two weeks before the "Giving Day" is to be held. The items will be sorted and checked for any needed cleaning and/or repairs.

The "Giving Day" will be publicized in the McGregor Mirror. All people who come to receive items will be registered and receive prayers along with the items they take.

The plan is to have a "Giving Day" once a quarter, or four times a year. However, we need to know that we have the support of our church. Therefore, we would like to have feedback from you on whether or not you would like to see a "Giving Day" begun in our church.

Please pray about this, then call or email me to let me know your thoughts on this plan. You may call 840-3646 or 855-9208, or email me at [eula42@prodigy.net](mailto:eula42@prodigy.net).

Please pray about this as a ministry of our church to our local community.

Eula McKown



The church office will be closed Monday, July 3, due to employee vacation, and Tuesday, July 4, in observance of Independence Day. Be safe!

## Creamy Avocado Pasta Salad

[www.washyoudry.com](http://www.washyoudry.com)

submitted by Eula McKown

16 oz. large shell pasta  
1 California avocado, diced  
1 ½ cups grape tomatoes, halved  
6 strips thick cut bacon, cooked and crumbled  
2 tablespoons fresh basil, ribboned

For the Dressing:

1 cup ranch dressing  
1 California Avocado  
1 lime, juice of  
¼ cup chopped cilantro  
¼ tsp. salt

1. Prepare the pasta according to package directions. Once tender, drain the pasta and run cold water throughout to cool the pasta down. Place in a large bowl.
2. To prepare the dressing, add all the dressing ingredients to a blender and process until smooth. Pour over the cooked pasta and toss to coat.
3. Fold in the diced avocado, grape tomatoes, bacon, and basil. Season with additional salt and pepper if desired. Enjoy!

## Seven Layer Taco Dip

[allrecipes.com](http://allrecipes.com)

1 (1 ounce) package taco seasoning mix  
1 (16 ounce) can refried beans  
1 (8 ounce) package cream cheese, softened  
1 (16 ounce) container sour cream  
1 (16 ounce) jar salsa  
1 large tomato, chopped  
1 green bell pepper, chopped  
1 bunch chopped green onions  
1 small head iceberg lettuce, shredded  
1 (6 ounce) can sliced black olives, drained  
2 cups shredded Cheddar cheese

In a medium bowl, blend the taco seasoning mix and refried beans. Spread the mixture onto a large serving platter.

Mix the sour cream and cream cheese in a medium bowl. Spread over the refried beans.

Top the layers with salsa. Place a layer of tomato, green bell pepper, green onions and lettuce over the salsa, and top with Cheddar cheese. Garnish with black olives.

## Freezer Caramel Drizzle Pie

[allrecipes.com](http://allrecipes.com)

2 (9 inch) prepared graham cracker crusts  
6 tablespoons butter  
1 (7 ounce) package shredded coconut  
1 cup chopped pecans  
1 (14 ounce) can sweetened condensed milk  
1 (8 ounce) package cream cheese, softened  
1 (16 ounce) container frozen whipped topping, thawed  
1 (12 ounce) jar caramel ice cream topping

Place butter in a medium skillet and melt over medium heat. Add coconut and pecans, stirring to coat. Saute until coconut and pecans are lightly toasted, about 5 minutes. Set aside.

In a large mixing bowl, whip together condensed milk and cream cheese until fluffy. Fold in whipped topping. Spoon 1/4 of cream cheese mixture into each graham cracker crust. Drizzle each with 1/4 of caramel topping. Repeat layers with remaining cream cheese mixture and caramel. Top each pie with coconut and pecan mixture. Freeze overnight.

