



FBC First Word

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FROM THE PASTOR, TERRY JOHNSTON

“Because of the LORD’s great love we are not consumed, for his compassions never fail. They are new every morning; great is your faithfulness.”
Lamentations 3:22-23

Dear Church Family,

We have all watched the devastating effects of Hurricane Harvey on our family and friends along our Texas Gulf Coast, praying continually for lives to be rescued and property damages to be minimal. As we move into a time of assessment, we mourn alongside so many who have lost so much. We are blessed to have our Texas Baptist Men as the Disaster Relief arm of Texas Baptists, and their immense contribution will not go unnoticed. In September as we collect the Mary Hill Davis Offering for Texas Missions, we also participate in the ongoing recovery and restoration of such a beautiful part of Texas.

In times of crisis, it’s common to ask questions like, “Where is God in all of Harvey’s destruction?” Even in the midst of such devastation, it’s not hard to see God at work. People of all backgrounds, ethnicities, and socio-economic status have come together in prayer and partnership. God is glorified fully when we seek to love God and love others, as Jesus taught us in the Great Commandment. Likewise, as we standby here in McGregor waiting for opportunities to roll up our own sleeves and get to work, we prepare once again to carry out the Great Commission—to put Jesus’ love into action. We know that the restoration will be long and tiring. But we also know that God’s love and mercies are eternal, and that he will see the restoration through.

May we be constantly vigil in preparing ourselves and our church for whatever task may come.

Blessings,

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.



The July and August financial information will be included in the October newsletter.



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 Bulldogs vs Groesbeck Home 7:30 pm	2
3	4 Labor Day – Church Office Closed	5	6 Westview MINISTRY Midweek Activities	7	8 Bulldogs vs Sunnyvale There 7:30 pm	9
10	11	12 Fellowship Breakfast 	13 Westview MINISTRY Midweek activities	14 Latham Springs 50+ Adult Day	15 Bulldogs Vs Mart Homecoming 7:30 pm	16 Founders Day/ Pumpkin Patch
17 	18 	19	20 Westview MINISTRY Midweek Activities	21	22 Bulldogs Vs Marlin There 7:30 pm	23
24 Women on Mission	25	26	27 Westview MINISTRY Midweek Activities	28	29 Bulldogs Vs Cameron Yoe Home 7:30 pm	30

Connecting...Building...Transforming



PLEASE PRAY FOR OUR NURSING HOME RESIDENTS

Westview Manor

Ann Goolsby Katherine Anderson
 Joy Erlanson David Zacharias

Heartis House

Elsie Muegge

PRAYERS NEEDED:

Please continue to pray for **Mary Jean Snider's** granddaughter Addie, Paul Stripling, **Joe Dee Kirkpatrick**, and so many others on the church's prayer list.



Wow, Church family, I'm overwhelmed by the amount of school supplies we received last month. I think it was the most we have collected in one month. For the month of September, the suggested items are games and puzzles. Also be looking for school supplies on clearance. I

know Walmart will usually have the pencil cases marked down to 25 cents and sometimes 10 cents each a few weeks later. We could still use some more crayons, map pencils and pencils. National Collection week will be here before you know it, November 13-20th and we usually have the packing party the Saturday before which will be Nov. 11th at 2 pm.

Have a great week,

Mary

Happy Birthday!!

Leslee Hyde	9/2
Betty Horton	9/3
Donnie Ramsey	9/3
Troy Tucker	9/3
Susie Etheredge	9/4
Nancy Gordon	9/5
Edd McCulloch	9/5
Rex Tucker	9/5
Daniel Alder	9/7
Carol England	9/7
Craig Huffman	9/8
Vickie Squyres	9/8
Karen Huffman	9/9
Victoria Milam	9/10
Jeff Squyres	9/11
Trisha Wallace	9/13
Scott Tucker	9/17
Jeremy Horn	9/23
Carrie Sloan	9/26
Luke McAdams	9/27
Joann Cox	9/29



**September 12
 8:30 a.m.
 Coffee Shop Cafe**

**September 21
 Noon
 Fellowship Hall**



Staci Bottoms, mom of new member, Alyssa Bottoms, joined First Baptist August 6. Welcome to the family! It's so good to have you!

Founder's Day fun will return on Saturday, September 16.



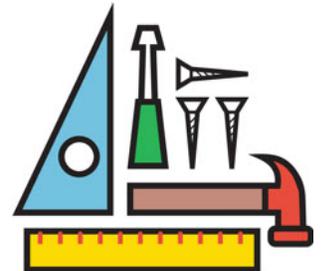
Pumpkin Patch

We are excited for the return of FBC's Pumpkin decorating this year at Founder's Day! Our booth will be set up in Legacy Park, and we need volunteers to help young children decorate their pumpkins! For more information, please contact Bro. Terry or Bro. Mitch Bennett!



Finally, the email issues have been corrected at First Baptist. You can email Pastor Terry at fbcterryj@att.net or the church office at baptist.mcgregor@att.net.

The kitchen renovation is moving along with new walls surrounding the pantry and all paneling removed and replaced with pretty, white walls in the fellowship hall. All doors, the post and the closet in the fellowship hall have been painted. The big cabinet between the doors in the sanctuary has been removed and the walls painted in the foyer. Oh what a difference a nice coat of paint does to any room! The beautiful new floors have been laid everywhere except the sanctuary, new light fixtures were installed in the fellowship hall and the bathrooms are getting a facelift including new and improved potties. If you haven't been to the church in a while, drop by and see all the wonderful improvements that have been done so far. It's all just beautiful!



Kitchen Renovation



Dear FBC Family,

Thank you from the bottom of our hearts for your prayers through all the years. And I would ask you to continue to pray as we attempt to transition to a life without Roy.

Thank you also for providing food for our family during the time of his death. We really appreciated it. May God bless each of you.

In Christian love and gratitude,

Judy and Scott (MacKenzie)

Corn Fritters

allrecipes.com

- 3 cups oil for frying
- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon white sugar
- 1 egg, lightly beaten
- 1/2 cup milk
- 1 tablespoon shortening, melted
- 1 (12 ounce) can whole kernel corn, drained

Heat oil in a heavy pot or deep fryer to 365°.

In a medium bowl, combine flour, baking powder, salt and sugar. Beat together egg, milk, and melted shortening; stir into flour mixture. Mix in the corn kernels.

Drop fritter batter by spoonfuls into the hot oil, and fry until golden. Drain on paper towels.

Chicken Pasta Salad with Cashews and Dried Cranberries

allrecipes.com

- 3 cups bow tie (farfalle) pasta
- 1 (16 ounce) bottle bottled coleslaw dressing
- 1/2 cup mayonnaise
- 1/2 cup creamy salad dressing (such as Miracle Whip)
- 4 cups cubed cooked chicken
- 1 1/2 cups seedless green grapes, halved
- 1 1/2 cups seedless red grapes, halved
- 2 (5 ounce) cans water chestnuts, drained and quartered
- 2 cups thinly sliced celery
- 1/2 cup thinly sliced green onions
- 2 cups cashew halves
- 2 cups dried cranberries

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain, and set aside.

In a medium bowl, whisk together coleslaw dressing, mayonnaise, and creamy salad dressing.

In a large bowl, combine pasta, chicken, green grapes, red grapes, water chestnuts, celery, and green onions. Stir in dressing, and mix well. Place the salad in the refrigerator to marinate for 2 hours, or overnight. Mix in cashews and dried cranberries just before serving. Serve cold.

Carrot Cake

allrecipes.com

- 2 cups white sugar
- 2 cups all-purpose flour
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 1/2 cups vegetable oil
- 4 eggs
- 3 cups grated carrots
- 1 cup chopped walnuts
- 1 (3 ounce) package cream cheese
- 1/4 cup heavy whipping cream
- 1 teaspoon vanilla extract
- 2 1/2 cups sifted confectioners' sugar

Preheat oven to 350°. Grease one 9 or 10 inch tube pan.

Combine the sugar, flour, salt, cinnamon, soda, oil. With an electric mixer beat in the eggs one at a time. Stir in the carrots and the walnuts. Pour the batter into the prepared baking pan.

Bake at 350 degrees° for 1 hour 20 minutes. Note: this cake can be made in two 9 inch layer cake pans just change the baking time to 40 minutes.

To Make Frosting: With an electric mixer blend the cream cheese and cream. Add the vanilla and confectioners' sugar. Frosting can be spread and a still warm cake.

Recipes

