



FBC FIRST Word

Volume 18 September 2022 Issue 9

700 W. 6th St., McGregor, TX 76657
Phone: (254) 840-3301
Office email: baptist.mcgregor@att.net
Pastor email: fbcterryj@att.net
Web: www.fbcmcgregor.org

FROM THE PASTOR, TERRY JOHNSTON

fbcterryj@att.net

²¹ Then Peter came to Jesus and asked, "Lord, how many times shall I forgive my brother or sister who sins against me? Up to seven times?"

²² Jesus answered, "I tell you, not seven times, but seventy-seven times."

Matthew 18:21-22 NIV

I recently read about a feud between neighbors that spilled over into violence. What started as a disagreement turned into a bitter battle that ultimately left them both affected for life—one permanently injured and the other in jail.

What is it about ourselves that makes forgiveness so difficult? In a recent Sunday School lesson, we looked at Jesus' Parable of the Unmerciful Servant in Matthew 18. It starts as the verses above: Peter asks Jesus about how many times he should forgive his neighbor, and in an overly generous mood offers 7 times as the limit. Jewish law only required 3 times, but Peter thought he would go even further.

When Jesus offered 77 or 70 times 7, it would have floored them. No one would have ever thought to be that extravagant with grace?

So when Jesus continued with a parable about how much the Father has forgiven us, we learn that all the sins we have ever had against us he has taken upon himself.

He tells us this because he knows the damage that unforgiveness does to us. When we are unable to forgive, that unforgiveness lodges itself inside of us and hardens our hearts. It makes us unloving, uncaring, and unable to see people the way God sees them—as his most precious creation.

Who in your heart are you struggling to forgive? What would it look like if you were able to forgive them?

Blessings,

Bro. Terry



www.fbcmcgregor.org

Join us online

September 2022



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
4	5 Labor Day	6	7 Midweek activities	8 Latham Springs	9	10
11	12	13 	14 Midweek Activities	15	16	17
Mary Hill Davis Week of Prayer						
18 Noisy Sunday	19 	20	21 Midweek Activities	22 Fall begins	23	24
25	26	27	28 Midweek Activities	29	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.



On August 10, 2022, surrounded by loved ones, Mary Sue Bass went to join her devoted family and friends in their heavenly home. Mary Sue is survived by her son Jeff and wife Margery of Woodway and her daughter Katherine

Johnston and husband Mike of Ft. Worth, her grandchildren and great grandchildren. She was a longtime member at First Baptist Church in McGregor.

Gerri Allen has a new mailing address, and I'm sure she'd love to hear from any or all of you! Her address is:

Dripping Springs Nursing Home
Attn: Gerri Allen
1505 West Hwy 290
Drippings Springs, TX 78620

Many thanks to Eula McKown for getting the address for us.



September 13
8:30 am
Coffee Shop Cafe



September 19
Noon
Fellowship Hall



- Betty Horton-----9/3
Donnie Ramsey-----9/3
Troy Tucker-----9/3
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
Scott Tucker-----9/17
Carrie Sloan-----9/26
Luke McAdams-----9/27
Joann Cox-----9/29

Lord, thank you for the conviction of the Holy Spirit. I ask that You move my heart to a surrendered place that craves closeness with You. Father, I pray that as I grow in the knowledge of what you command of me, I will follow You boldly. Help me see that the consequences I face due to sin are out of Your love for me - You discipline me as a father disciplines his child. In Jesus' name, amen.

crosswalk.com

What is the Mary Hill Davis Offering®?

In 1935, the Executive Board of Woman's Missionary Union of Texas recommended a resolution that the Week of Prayer for State Missions Offering be named the "Mary Hill Davis Offering". The resolution was unanimously adopted and the offering was thus named for the woman who had led Baptist women of Texas to pray for and give to missions efforts in Texas. Today, eight-five years later, your gifts to the Mary Hill Davis Offering continue to empower state missions efforts for Texas Baptists.

Together, WMU of Texas and Texas Baptists are able to send missionaries and provide opportunities for people to hear the Gospel and find hope in Christ.

The Mary Hill Davis Offering for Texas Missions is a vital part of this work - 100 percent - of the money collected goes to sending missionaries, supporting missions in Texas, and sustaining WMU of Texas' ministry efforts.

Mary Hill Davis Week of Prayer September 11-18, 2022



It was with a wide array of emotions that I announced my resignation as church secretary at First Baptist Church after 14½ years, effective September 30, 2022. My last day will be September 22, and I'll take my final week of vacation the last week of September.

I was hired by Bob Parker and began on February 11, 2008. Since then, I've worked with Terry Johnston who became pastor October 2, 2011. I've seen a lot from this desk and will miss being around the folks who stop by to visit, come by to drop off their tithe or for any other reason.

My husband, Lyndon, and I want to do some traveling before too many more years pass us by, and I'm simply ready to be fully retired. We have no plans to move away from McGregor but intend to continue on with the life we now lead.

Many thanks to all of you who've put up with me all these years. We've had some laughs and a few tears, but we've always seen God's love through it all. The decision to retire was a tough one that I'm finally comfortable with. This isn't good-bye, but till we meet again.

Blessings, and thanks for the memories!

Leslee Hyde

Brothers and sisters, I do not consider myself yet to have taken hold of it. But one thing I do: Forgetting what is behind and straining toward what is ahead, I press on toward the goal to win the prize for which God has called me heavenward in Christ Jesus. **Phil 3:13-14**

First Baptist Church,

Thank you so much for providing a meal for our family after the funeral. The lunch was extremely generous and very much appreciated. We are grateful to have friends like all of you. A special thanks to Viola Mize and Jo Marie Snider for serving the food. You helped to make everyone feel at ease and comfortable. We were truly blessed to have Mom for 99 years. Her passing, while painful to all of us, was also a blessing. It served to remind us of how many good friends she had. Jeff and I truly appreciate all you have done for us during this most difficult time.

Love,
Katherine Johnston (Mary Sue Bass's daughter)



Apple Cinnamon Pancakes

lecremedelacrumb.com

- 3/4 cup milk
- 1 1/2 tablespoons vinegar
- 1 cup flour
- 3 tablespoons sugar
- 1 teaspoon cinnamon (if you really love cinnamon you can add another 1/2 teaspoon)
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 2 tablespoons oil
- Apple Topping
- 2 tablespoons butter
- 2 apples peeled, cored, and diced
- 2 tablespoons brown sugar
- 1/2 teaspoon cinnamon
- 1/3 cup maple syrup

Preheat a skillet to medium-high heat.

Whisk together the milk and vinegar and allow to rest for 5 minutes.

While milk is curdling, whisk together flour, sugar, baking powder, baking soda, and salt in a large bowl.

Whisk egg and oil into milk. Add wet ingredients to dry ingredients and stir until combined (don't over-mix, it should still have some lumps).

Spray skillet with cooking spray. Use a 1/4 cup measuring cup to pour batter onto skillet. Cook about 2 minutes until bubbles form and the edges start to look "dry". Use a spatula to flip the pancake and cook another 1-2 minutes on the other side. Set pancakes aside and repeat with remaining batter.

Add butter, apples, brown sugar, and cinnamon to a medium sauce pan. Stir over medium heat 3-5 minutes until apples are very tender. Stir in syrup. Serve apple topping over warm pancakes.

Notes

Pumpkin Creme Brulee

bakingamoment.com

- 4 egg yolks (large)
- 1 cup heavy cream, divided
- 3 tablespoons dark brown sugar (loosely packed)
- 1/8 teaspoon kosher salt
- 1 teaspoon vanilla extract (or the seeds scraped from 1 vanilla bean)
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground allspice
- 1/3 cup pure pumpkin puree
- 4 teaspoons granulated sugar, for bruleeing

Preheat the oven to 300°

Place the egg yolks in a small mixing bowl and set aside.

Place half the cream in a small pot, along with the brown sugar and salt. Bring to a simmer, then stir in the vanilla and spices (off the heat). Allow to steep for a few minutes, then pour in the remaining cream.

Slowly and gradually add a little of the warm cream into the egg yolks, whisking. When all the cream has been added, and the yolks are warmed, whisk in the pumpkin and transfer the mixture to a spouted vessel. Divide equally between (4) 4-ounce ramekins or canning jars.

Line a larger baking dish with a towel and place the filled ramekins inside. Carefully pour very hot water around the ramekins, about 2/3 of the way up the sides. Bake for 40-45 minutes, or until the edges are set but the centers are still jiggly.

Remove from the water bath and refrigerate for 2 hours minimum.

Sprinkle about a teaspoon of granulated sugar over the surface of each custard, then brulee with a kitchen torch or under the broiler.

Oh so good!!