“But even if he does not, we want you to know, O king, that we will not serve your gods or worship the image of gold you have set up.”

Daniel 3:18

It's easy to have faith when things are going well. It's easy to praise God when things are moving along as expected. But when crisis hits, troubles come, and our worlds collapse, faith isn’t always quite as easy. This fall we are walking through Daniel 1-6 with Daniel and his friends, Shadrach, Meshach, and Abednego. We’ve gone on exile with them—torn from their homes in Israel into the pagan foreign land of Babylon and we have seen how their world has collapsed.

Everywhere they turn, they are tempted to deny their faith, to give into cultural pressures, and even to succumb to despair. But each challenge they face, they stand firm in their faith that God is still in control, he can still be trusted, and he will reward their faithfulness. The same is true for us in our world today. Everywhere we turn, it seems like Satan is winning. Sin is glorified in our culture. Our politicians fight with fervor, whipping their populations into frenzied unquestioned support. Like Daniel and his friends, we are tempted to turn away from the way of God to the way of the world. And like Daniel and his friends, we can stand firm on God’s promises that he will reward our faithfulness.

That’s one reason we gather each week for worship—to proclaim God’s greatness and sovereignty over sin, Satan, and the world. We stand together in solidarity, praising God for who he is and what he has done for us. We sing together, read scripture together, pray together—all in worship of God. What we do each week is counter-cultural and it is vitally important for us as individuals, as families, and as a congregation. Let’s make our worship attendance a priority in this season at FBC!

Blessings,

Bro. Terry
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**www.fbcmcgregor.org**  
Join us online

**October 2019**

**Midweek Activities**

**Connecting...Building...Transforming**
Lydia Johnston-------------------------------------------10/4
Carter Glaser---------------------------------------------10/4
Noah Menchaca-----------------------------------------10/6
Cynthia Threadgill---------------------------------------10/8
Rebecca Hudock---------------------------------------10/11
Anya Sloan----------------------------------------------10/12
Don Yeager----------------------------------------------10/13
Sheila Meyers-------------------------------------------10/14
Scott MacKenzie---------------------------------------10/15
Samuel Blair----------------------------------------------10/16
Max Brandes--------------------------------------------10/19
Virginia Hart-------------------------------------------10/19
Kaylen Sloan--------------------------------------------10/20
Viola Mize------------------------------------------------10/21
Sam Voges----------------------------------------------10/22
Doug Cobb----------------------------------------------10/25
Harold Hunter-------------------------------------------10/26
Misti McAdams-----------------------------------------10/27
Ken Milam----------------------------------------------10/27
Harrison McAdams--------------------------------------10/29

**PLEASE PRAY FOR OUR NURSING HOME RESIDENTS**

Westview Manor

Joy Erlanson

**PRAYERS NEEDED:**

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

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**David Zacharias** went Home to be with Jesus on August 31, 2019. He is survived by his niece Karen Zacharias-Enax and her husband Blake and their sons Hudson, Gavin, and Brendon Enax, along with many loved cousins and friends.

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Jesse E Brown, father of **Earlene Tucker**, and grandfather of **Troy Tucker**, passed away Monday, September 16, at the age of 97. A graveside service was held on September 21, one day shy of his 98th birthday.

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Online giving is now live. You can make contributions through the church website—on your computer or phone—or download the Give Plus app. Questions? Contact the church office.

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The men who have done the most for God in this world have been early on their knees. He who fritters away the early morning, its opportunity and freshness, in other pursuits than seeking God will make poor headway seeking Him the rest of the day. If God is not first in our thoughts and efforts in the morning, He will be in the last place the remainder of the day.

E.M. Bounds

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**October 21**

**Noon**

**Fellowship Hall**

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**Fellowship Breakfast**

October 8

8:30 a.m.

Coffee Shop Cafe
Greetings Church!

I'm excited to share with you lots of exciting news in Kids and Youth ministry here at First Baptist from the month of September. At the beginning of the month, we have had a number of our Children move up in Sunday School to Youth classes and others to the older group of children’s Sunday School. In this spirit of promotion, the children/youth experience more than just a classroom change, they move up to the next level of biblical teaching which pushes them to dive deeper into (1) the nature and narrative of Scripture, (2) their own identity, and most importantly (3) deepening their theological perspective (what we can claim to know about God - which then changes who we are, how we view our world, and what we do). I am looking forward to seeing the growth that these students experience in their new Sunday School setting.

For youth, we have had an exciting month in finishing the book of Ruth that we have been walking through since late August. Though the book is only 4 chapters, we spent time soaking in the narrative so that it's truths will stick with us for years to come; so, when we experience hardship - before we blame God like Naomi - we ponder the actions of ourselves and others while ultimately recalling the fact that our God is a loving and powerful God who can turn any situation into a blessing for those who love Him. We will be going to the Waco Escape Rooms on the evening of Saturday the 12th for a fun youth outing. If you have a child in youth who would like to go, please have them reach out to me to get their name down as spots are limited!

One area of celebration is the success of our Fifth Quarter after the McGregor Bulldogs played on Sept. 20. We set up for an outdoor party for any youth who wanted to hang out after the game: it was 80's night - it was most excellent. With around 30 students, we played various group games and had a number of activities for those who just wanted to paint with glow in the dark paint or play some GaGa ball. Thank you to all of you who were able to lend us shop lights and extension cords! I also have to brag on Kayla; she had a vision for decorating and ran with it! All in all, it was a great night and I look forward to us hosting again next year!

KidZone is back in full swing and (even on the first night back) have retained the numbers that we ended with in May. That is huge, y'all! Wednesday nights are always a highlight of my week and, with the fun that our kids appear to be having, I'm sure it is for them too.

Don't forget about the opportunity to serve as a Reading Buddy down at our local primary school. It can take as little as an hour of your week to assist children who may have had a shaky start with their education - something that so much rides on. I can't say enough about this great ministry opportunity which I know many in our church (YOU :) would be wonderful at!

Final side note: Though extracurriculars are in full-swing and the struggle to make schedules which accommodate a multitude of commitments is taxing; Christ's call to follow stands as an unshaking precedent to us - He offers no exceptions... No one can do it all. There will be Sundays where we find ourselves on the sidelines instead of in our pew. I say this not in condemnation, but encouragement. Live out your faith while you are away. Speak life to those you find next to you at the game and love them. Bear the image of Christ to those who may have gone that day without it. When people are out Sundays at a field spectating from the sidelines as a faithful witness to others about our Lord, Jesus Christ; that then becomes so much more than just roasting in the sun at the soccer field - it is transformed into the mission field. As a minister, if my people are out doing the work of witnessing and mission, my response can be nothing other than to praise God.

Hang in there y'all! They'll have Christmas stuff up in the stores in no time (and it will still be pushing 100° degrees outside. :)

- In Christ,
  Austin Molnar

Austin Molnar
Youth/Children’s Minister
Wow, can you believe that Oct 20th is the last noisy Sunday of the year? Now where is our cooler weather?? This month we will focus again on collecting toys. We have plenty of school supplies for each box. Some toys to consider buying are plastic toy dinosaurs, jump ropes, some stuffed animals/beanie babies. I’ve set for myself a big goal for this month, 83 items to sew. I lost my Aunt Mattie Ruth and Uncle Cline, last month just 15 days apart, they were married 67 years. So in honor of what would have been her 83rd birthday on the 26th, 83 items to make, I did 4 this afternoon, just 79 more to go. The picture is her Janome sewing machine, I also have her serger and tons of fabric.

Blessings to each of you, Mary

Volunteer Opportunities

Volunteers are such a vital part of the operation of our church. What would we do without all the wonderful hours of service that are put in to make our church what it is! Following is a list of volunteer opportunities for men, women, and youth. Please consider signing up for any of these areas where more volunteers are needed. Further below is the volunteer schedule for October, therefore you can see how your time to serve is on a rotational basis. Please call or email the church if you’d like to serve in any of these areas. Thanks!

- **Usher/Greeter** - both men, women, and juniors (4th-12th grade) - you can form your own husband/wife team if you’d like
- **Nursery** - team member and/or substitute (please consider forming a 2-person team)
- **Hall Monitors** - needed only the first Sunday of the month during Sunday school, worship, or both
- **Sound Booth** - training provided

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### Nursery Schedule for October

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<tr>
<th>Date</th>
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<tr>
<td>October 6</td>
<td>Melinda Mullens, Viola Mize</td>
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<td>Tom &amp; Lola Wolff</td>
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<td>October 20</td>
<td>Caleshe Voges, Misti McAdams</td>
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<td>October 27</td>
<td>Kim Johnston, Misti McAdams</td>
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### Sound Booth Schedule for October

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<td>Terry Sloan</td>
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<tr>
<td>October 13</td>
<td>Mary Jean Snider</td>
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<tr>
<td>October 20</td>
<td>Terry Sloan</td>
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<td>October 27</td>
<td>Troy Tucker</td>
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### Usher Schedule for October

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<td>Hall Monitors</td>
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<td><strong>Audrey Johnston, Mabry Miller</strong></td>
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<td>October 13</td>
<td>Monica Dunnam, Dianne Hunter</td>
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<td>October 20</td>
<td>Jeff Squyres, Rex Tucker</td>
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<tr>
<td>October 27</td>
<td>Harold Hunter, Mitch Bennett</td>
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"Now October has come again which in our land is different from October in the other lands. The ripe, the golden month has come again . . . October is the richest of the seasons: the fields are cut, the granaries are full, the bins are loaded to the brim with fatness, and from the cider-press the rich brown oozings of the York Imperials run. . . . There is a smell of burning in small towns in the afternoon . . . The oak leaves, big and brown, are bedded deep in the yard and gutter . . . Fire drives a thorn of memory in the heart. . . . All things on earth point home in old October."

Thomas Wolfe, Of Time and the River

Memories of my mama, Bonita “Bo” Liles Burkett, sweep across my heart at the beginning of October, her favorite time of the year. She and her sister would voice “October has come again!” to each other every single October 1.....whoever remembered first would make the long distance call. Now, my sister, my cousin and I do the same thing on Facebook. It’s an awesome time of year with the hopes of cooler weather, with the beauty of the earth changing colors before winter hits. Yes, winter will come! I love you, Mama!

Leslee Burkett Hyde
Mini Chocolate-Pecan-Caramel Cheesecakes
foodnetwork.com

Crust:
24 chocolate graham crackers (large rectangles), broken into large pieces
8 tablespoons (1 stick) salted butter, melted
1/2 cup sugar

Filling:
Three 8-ounce packages cream cheese, softened
1 cup sugar
2 large eggs
1 teaspoon vanilla extract
1/2 cup jarred salted caramel

Ganache:
12 ounces white chocolate, chopped
3/4 cup heavy cream
Toppings:
1/2 cup pecans, chopped fine
1/2 mini semisweet chocolate chips

For the crust: Preheat the oven to 350 degrees F. Line a 24-cup muffin tin with cupcake liners.

For the filling: Beat the cream cheese in an electric mixer fitted with the paddle attachment until smooth. Mix in the sugar and eggs, then pulse until well combined. Distribute the crumbs among the prepared cups, about 2 tablespoons in each, and press to firm them up.

For the ganache: Place the chopped chocolate in a bowl and set aside. Heat the cream in a saucepan until warm and bubbles begin to form around the edges, 1 to 2 minutes. Pour over the chocolate and allow to sit for 2 minutes. Mix until smooth, then set aside to cool slightly.

Place about 1 tablespoon ganache on top of each cheesecake. Sprinkle the top with the pecan pieces and mini chocolate chips. Drizzle with the remaining 1/4 cup plus 1 tablespoon caramel and freeze, uncovered, for 1 hour. Transfer to an airtight freezer container and freeze for up to 3 months.

Allow to thaw at room temperature for 30 minutes before serving.

Oh so good!!

Bacon Cheeseburger Garbage Bread
foodnetwork.com

2 pounds ground beef chuck
12 ounces American cheese slices (about 30 slices)
All-purpose flour, for dusting
1 1/2 pounds store-bought pizza dough, at room temperature
5 tablespoons ketchup
2 tablespoons yellow mustard
1 medium red onion, finely chopped
12 strips cooked bacon, broken in half
One 32-ounce jar dill pickle chips (35 to 40 chips)
Sesame seeds, for garnish
1/2 cup mayonnaise
1 teaspoon dried onion flakes
1 teaspoon sugar
Kosher salt and freshly ground black pepper

Preheat the oven to 400 degrees F and line a baking sheet with parchment paper.

Heat a large skillet over medium heat. Add the beef and cook, stirring to break it up into small crumbles, until cooked through, 8 to 10 minutes. Meanwhile, roughly chop half of the cheese, leaving other half as slices. Set aside.

Using a slotted spoon, remove the beef from the skillet and transfer to a large bowl; discard the fat and liquid in the pan. Let the beef cool completely in the bowl, then stir in the chopped cheese.

On a lightly floured work surface, roll the dough into a 20-by-14-inch rectangle. Arrange the beef and cheese mixture evenly on one half of the dough, starting on the shorter end and leaving a 1-inch border on the sides. Drizzle 2 tablespoons ketchup evenly over the beef mixture and the uncovered half of the dough; repeat with all the mustard, and then the red onion. Lay down the remaining cheese slices evenly over the half of the dough with no beef mixture, leaving a 1-inch border on the sides. Arrange the bacon pieces and 24 dill pickle chips just over the beef mixture.

Working from the short side with the beef mixture, tightly roll up the dough into a log, jelly-roll style. Pinch the open ends together to seal, then tuck them underneath the log. Transfer the log, seam side-down, to the prepared baking sheet, brush all over with water and sprinkle with sesame seeds. Bake, rotating the pan halfway through, until the bread is golden brown, about 40 minutes.

While the bread bakes, whisk together the mayonnaise, onion flakes, sugar, a pinch of salt and pepper and the remaining 3 tablespoons ketchup, 2 tablespoons finely chopped dill pickle chips and 1 teaspoon pickle brine in a small bowl. Taste, and season the special sauce with additional salt if needed. Let the bread cool for 10 minutes. Slice into 8 pieces and serve warm with the special sauce.