



FBC FIRST Word

Volume 16

October 2020

Issue 7

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

²⁶ I will give you a new heart and put a new spirit in you; I will remove from you your heart of stone and give you a heart of flesh.

Ezekiel 36:26

One of the more difficult traits I've come to notice in myself over the course of this year has been how I have let bitterness and cynicism invade portions of my soul. The last few weeks as I've become more intimately aware of these dangerous tendencies, I've been reading about Israel in exile in the prophetic books, specifically Jeremiah and Ezekiel.

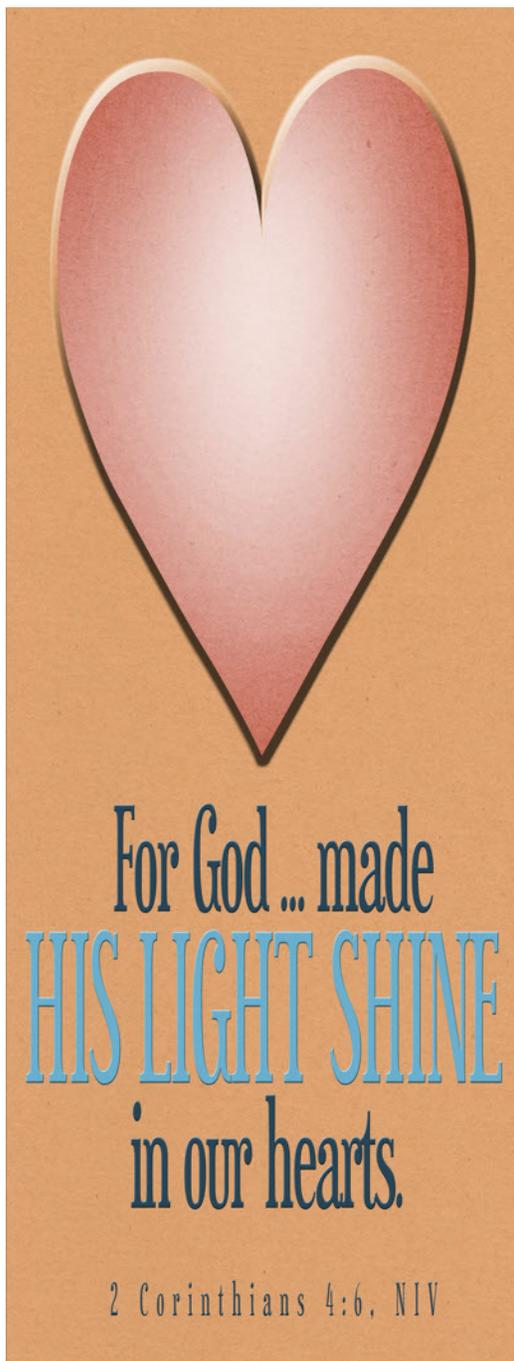
That's what 2020 has often felt like to me—exile. We have been cut off physically from the people we love, things we love, and even the routine of everyday life by something out of our control. So much of 2020 has felt like an exile. For Israel, the exile was shattering. They were physically removed from their homeland, forced into slavery and service, and cut off from everything they thought was important in their relationship with God, namely their Temple and their country.

But it was in their exile where Israel learned a fundamental truth about God—God went beyond their borders and could not be confined to a temple built by human hands. God was not just God in Israel, but God everywhere. They learned that they served a living God, who suffered alongside them and would deliver them. Through the long century that 2020 has been, it is important for us to recognize that even in captivity and exile, God was molding and shaping his people to live out their calling to bear witness to the world. We cannot settle for the world when God offers us eternity.

In October we will be looking at a mini-series called "Come Alive" where we see how God is in the business of bringing dead things back to life, often unexpectedly.

Won't you come alive once again?

Bro. Terry



www.fbcmcgregor.org

Join us online

October 2020



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
4	5	6	7 Midweek activities	8	9	10
11	12	13	14 Midweek Activities	15	16	17
18	19	20	21 Midweek Activities	22	23	24
25	26	27	28 Midweek Activities	29	30	31

Connecting...Building...Transforming



PLEASE PRAY FOR OUR NURSING HOME RESIDENTS

Westview Manor

Joy Erlanson Max Brandes

Heartis House

Verna Arp

PRAYERS NEEDED:

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

Right now, the world can be a pretty scary, and sometimes lonely, place in which to live. When you find yourself not knowing where to turn or even becoming fearful, try these things:

- 1. Stay positive - look for the blessings instead of the bad things you see or hear
2. Focus on what you can control, not on what you can't control
3. Be kind to yourself - do something you enjoy, find a hobby, read a good book, go for a walk, pet the dogs even more
4. Read your Bible every single day - concentrate on God's wonderful promises....He'll never leave us or forsake us
5. Do something for others - bake cookies for a lonely neighbor, visit a shut-in, send birthday cards, make phone calls
6. Always remember that God is in control!

God love us more than we can ever know, and He wants us to live a life that pleases him. Try not to let this world get you down. It's scary, but always remember, GOD'S GOT THIS!!



Table listing nursing home residents and their birthdays: 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), 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)

The most eloquent prayer is the prayer through hands that heal and bless.

Billy Graham



Homemade Apple Cider

sallysbakingaddiction.com

- 4 granny smith apples, sliced
- 4 red delicious apples, sliced
- 1 orange, sliced
- 1 ½ tablespoons whole allspice
- 1 ½ tablespoons whole clove
- 3 cinnamon sticks
- 8 cups water

Place fruit and spices into a slow cooker. Add 8 cups of water.

Cook on high heat for 3-4 hours.

Uncover the slow cooker, and mash the softened fruit with a potato masher.

Cover again and cook on low for 1-2 hours.

Strain out fruit and spices from the slow cooker into a cheesecloth in a bowl.

Wait about 20-30 minutes for the cheesecloth to cool. Squeeze out cider from cheesecloth into the bowl. Pour the cider back into the slow cooker. Serve warm.

Breakfast Sweet Potatoes

sallysbakingaddiction.com

- 2 medium sweet potatoes, washed
- 2 tablespoons natural almond butter or peanut butter
- 1 banana, sliced
- 2 teaspoons chia seeds
- Cinnamon
- Sea salt

Preheat oven to 375°. Line a medium baking sheet with parchment paper or foil.

Use a fork to poke several holes in the sweet potatoes, then place on prepared baking sheet and roast sweet potatoes for 45 minutes-1 hour or until fork tender. Remove from oven and allow to cool for 5-10 minutes. Or, cook the sweet potatoes in the microwave till of desired softness.

Once ready to eat, split the warm sweet potatoes open with a knife and sprinkle with a tiny bit of sea salt. Next drizzle 1 tablespoon of almond or peanut butter, 1 teaspoon of chia along with banana slices and finally a sprinkle of cinnamon in each sweet potato. Serve immediately.

Pumpkin Snickerdoodles

sallysbakingaddiction.com

- 1/2 cup unsalted butter
 - 1/4 cup packed light or dark brown sugar
 - 1 cup granulated sugar, divided
 - 1 teaspoon pure vanilla extract
 - 6 Tablespoons pumpkin puree
 - 1 1/2 cups all-purpose flour (spoon & leveled)
 - 1/4 teaspoon salt
 - 1/4 teaspoon baking powder
 - 1/4 teaspoon baking soda
 - 2 teaspoons ground cinnamon, divided
 - 1 teaspoon pumpkin pie spice
 - 1/2 cup white chocolate chips or chunks
- Instructions

Melt the butter in the microwave. In a medium bowl, whisk the melted butter, brown sugar, and 1/2 cup granulated sugar together until no brown sugar lumps remain. Whisk in the vanilla and pumpkin until smooth. Set aside.

In a large bowl, toss together the flour, salt, baking powder, baking soda, 1 1/2 teaspoons cinnamon and pumpkin pie spice. Pour the wet ingredients into the dry ingredients and mix together with a large spoon or rubber spatula. The dough will be very soft. Fold in white chocolate chips. They may not stick to the dough because of the melted butter, but do your best to have them evenly dispersed in the dough. Cover the dough and chill for 30 minutes or up to 3 days. Chilling the dough is imperative for this recipe.

Take the dough out of the refrigerator. Preheat the oven to 350°. Line two large baking sheets with parchment paper or silicone baking mats.

Roll the dough into balls, about 1 ½ Tablespoons of dough each. Mix together the remaining 1/2 cup of granulated sugar and 1/2 teaspoon of cinnamon. Roll each of the dough balls generously in the cinnamon-sugar mixture and arrange on 2 baking sheets. Slightly flatten the dough balls because the cookies will only slightly spread in the oven. Bake for 11-12 minutes or until the edges appear set. The cookies will look very soft in the center. Remove from the oven. If you find that your cookies didn't spread much at all, flatten them out with the back of a spoon when you take them out of the oven. If desired, press a few white chocolate chips into the tops of the warm cookies. This is only for looks!

Cool cookies on the baking sheets for at least 10 minutes before transferring to a wire rack to cool completely. The longer the cookies cool, the even better they taste! The flavor gets stronger and the texture becomes chewier. I usually let them sit, uncovered, for several hours before serving. Chewiness and pumpkin flavor are even stronger on day 2.

Cookies stay fresh covered at room temperature for up to 1 week.