



# FBC First Word

Volume 14      May 2018      Issue 5

700 W. 6th St., McGregor, TX 76657  
Phone: (254) 840-3301  
Fax: (254) 840-3421  
Email: baptist.mcgregor@att.net  
Web: www.fbcmcgregor.org

## FROM THE PASTOR, TERRY JOHNSTON

[fbcterryj@att.net](mailto:fbcterryj@att.net)

*"Then He said to his disciples, 'The harvest is plentiful but the workers are few. Ask the Lord of the harvest, therefore, to send out workers into his harvest field.'"*  
--Matthew 9:37-38

In Matthew 9 Jesus offered up perhaps the most heartbreaking passage in all of Scripture. As he travelled from town to town, people kept coming to him. He preached in the synagogues about the Kingdom of heaven, and people who were at the end of their ropes were flocking to him to be healed from every thing you can imagine. When he looks at the crowds, Jesus has compassion on them, because they were harassed and helpless, like sheep without a shepherd. Then he turns to his disciples and gives them an assignment to pray for workers into the harvest field.

Immediately after this, Jesus commissions his disciples with that very task—to go into the world under his authority to bear witness to the Kingdom's presence. Matthew closes his gospel with what we call the "Great Commission." Again, Jesus commissions his disciples to go and make disciples of all nations, baptizing them in the name of the Father and of the Son and of the Holy Spirit. He ends with an assurance of his presence on their journey.

As I write this reflection for you today, in just under a month Terry Sloan and I are extremely blessed to be sent by you to be a small part of carrying on the Great Commission. As we journey to meet up with Rhuan and Nubia, our sponsored Brazilian missionaries in the Amazon, we go with the knowledge that you are praying for us to be the right kind of workers needed in the harvest. As we use the skills and gifts God has given us to share the Gospel with those who have never heard it, we pray that God will open up more and more opportunities for the Kingdom to shine through. Pray for our team as we travel up and down the Amazon River, for health, safety, and security. Pray that our ministry efforts of dentistry and eyeglass distribution will be fruitful. Pray for conversations to emerge that lead people to a better understanding of who God is and what God has done for them. Pray for the Brazilian missionaries we are coming alongside to support; pray for our translators who will help us in our sharing of the good news. And finally, pray that as the gospel takes root, more and more workers will be raised up in the harvest fields of the Amazon to see more and more people come to know Jesus Christ as Lord and Savior, as our impact continues to multiply.

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 March and April financial information will be included in the June newsletter.

www.fbcmcgregor.org

May 2018

Join us online



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

*Connecting...Building...Transforming*

PLEASE PRAY FOR OUR NURSING HOME RESIDENTS

Westview Manor

Joy Erlanson      David Zacharias  
 Frances Rogers    Kathryn Hoy  
 Nelda Lofland

Heartis House

Elsie Muegge

PRAYERS NEEDED:

Please be in prayer for **Pastor Terry Johnston** and **Terry Sloan** as they head off on their Brazilian Mission Trip May 28-June 4.

J. D. Kirkpatrick, 82, father of **Joe Dee Kirkpatrick**, passed away on Friday, April 6. He is survived by two more sons, James and Chad, 8 grandchildren and 9 great grandchildren.

Kenneth Ray Brown, 71, younger brother of **Earlene Tucker**, passed away April 2. Graveside services were held April 5 in Miami, OK. He is survived by his father, sister and brother.

Prayer Ministry

In the coming months at FBC, we are blessed to consider how we can deepen both our individual and our corporate prayer lives. Take note of the various "prayer notes" in our publications, and really consider how effective and purposeful prayer is to everything we do.

**"But you, dear friends, carefully build yourselves up in this most holy faith by praying in the Holy Spirit, staying right at the center of God's love... This is the unending life, the real life!"**

Jude 20-21 (MSG)



May 8  
 8:30 a.m.  
 Coffee Shop Cafe

May 21  
 Noon  
 Fellowship Hall



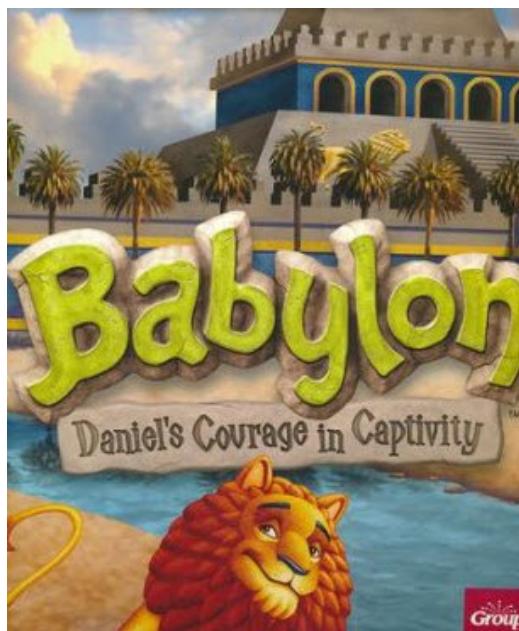
Dorothy Drew	5/2
Joe Dee Kirkpatrick	5/2
David Zacharias	5/6
Lauren Ramsey	5/8
Cordelia Sloan	5/8
Johnny Brisby	5/9
Thomas Mullens	5/12
Caleb Hobday	5/15
Elsie Muegge	5/17
Kayla Tucker	5/17
Billy Etheredge	5/20
Mary Jean Snider	5/24
Kim Johnston	5/26

**McGregor High School Shoe Drive**

The McGregor High School Fellowship of Christian Athletes is joining with the Bosqueville FCA in sponsoring our fourth annual Shoes for Orphan Souls Campaign. Shoes for Orphan Souls is a program run by Buckner Children's Home of Dallas. Each year Buckner sends thousands of shoes to orphans around the world. Any church, group or individual that wants to participate may do so by bringing a new pair of inexpensive athletic shoes or socks to the high school. You may also make a tax deductible contribution by picking up an envelope at any school office. FCA will do the rest. Anyone who would like to participate can also bring their contribution to First Baptist Church. Someone will make sure they are delivered to the school.

Here is the list of things Pastor Terry and Terry Sloan will be taking on the Brazil mission trip. These are things they will take to give away. You can drop your donation by the church at any time.

- \*Tooth Paste
- \*Tooth brushes
- \*Soccer balls needles and pumps
- \*Dental Material
- \*Candy - 5 lb bags
- \*Good t-shirts as presents - Sizes small, medium and large
- \*Caps as presents
- \*Tylenol (Large bottles)
- \*Ibuprofen (Large bottles)
- \*Aspirin (Large bottles)
- \*Zip lock bags - small and large
- \*Small medicine bottles (little containers for capsules)
- \* 2 presents for the local missionaries, crew, etc. (These will be put all together and distributed at the appropriate time)
- \*Other ideas = shampoo, anti fungal creams, allergy cream, gifts can be about 10-15 dollars each.



## VBS!

It's time to begin praying for and planning for VBS 2018! This year's theme is **Babylon**.

Did you know that Daniel was way more than the guy who survived a den of hungry lions?

**Join Daniel**—torn from his home and forced into the king's service. Explore exotic sights and smells in a **Babylonian bazaar**! Kids and adults will find that they're not much different from Daniel and his friends, who kept their faith in a faithless culture.

Misti McAdams is directing this year's VBS, so be on the lookout for ways you can participate and help serve in Babylon!

### Nursery Schedule for May

May 6	Caleshe Voges, Melinda Mullens
May 13	Tom & Lola Wolff
May 20	Becca Hudock, Misti McAdams
May 27	Viola Mize, Kim Johnston

### Usher Schedule for May

May 6	B. J. Killgore, Justin McAdams
May 13	Mary Alder, Gerri Allen
May 20	Sid Allen, Rex Tucker
May 27	Jeff Squyres, Mitch Bennett

### Sound Booth Schedule for May

May 6	Becca Hudock
May 13	Leslee Hyde
May 20	Mary Jean Snider
May 27	Troy Tucker

**VOLUNTEER SCHEDULES**

# McGREGOR HIGH SCHOOL REVOLUTION



**May 25th, 2018**



Our goal is to create a revolutionary change in our world  
by sharing love, kindness and joy with others.



If you live in McGregor, let us know what we can do for you or your neighbor. Projects may be submitted by going to:

**[mhs.mcgregor-isd.org/revolution](https://mhs.mcgregor-isd.org/revolution)**

For more information, call  
McGregor High School at: **254-840-2853**

## WHAT WE DO

Wash Windows  
Indoor Cleaning  
Rake Leaves  
Paint  
Mow  
Heavy-Lifting  
Ground-Level Trimming



## WHY WE SERVE

*"It's the most important day of the year as students and teachers focus on the needs of others."*

*"We want to give back to the community who has given so much to us."*

**#BeTheRevolution**



## Recipes

### Spicy Macaroni & Cheese

thepioneerwoman.com

4 cups cooked macaroni or cavatappi  
1 tablespoon olive oil  
1/4 to 1/2 finely diced red onion  
Equal amount diced red bell pepper  
1 finely diced jalapeno  
1 4 oz can chopped green chilies  
1 cup frozen corn  
2 to 3 cloves garlic, chopped  
1 cup cream  
1 generous cup grated Pepper Jack cheese  
2 tablespoons butter  
Salt  
Pepper

Boil pasta until al dente. In a large skillet, add olive oil and saute garlic and vegetables over medium heat for a couple of minutes. Add in canned chilies and stir around, then turn off heat. Drain pasta and add it to skillet. Pour on cream, add cheese, then add salt and pepper to taste and stir gently. At the end, add 2 tablespoons butter and stir again. Check seasonings and serve.

Serve with juicy steak, with grilled shrimp, chicken, or on its own. It'll change your life for the better.

### Strawberry Lemonade

foodnetwork.com

Zest of 1 lemon, in wide strips  
2 cups sugar  
2 cups chopped hulled strawberries  
2 cups fresh lemon juice (from about 10 large lemons)  
1/4 teaspoon salt

Make the lemon syrup: Bring the lemon zest, 1 1/2 cups sugar and 1 1/2 cups water to a boil in a medium saucepan, stirring, until the sugar dissolves; let cool to room temperature.

Meanwhile, make the strawberry syrup: Toss the strawberries and the remaining 1/2 cup sugar in a bowl and let sit at room temperature until the sugar dissolves, about 45 minutes. Strain the strawberry mixture; reserve the strawberry syrup and berries separately.

Make the lemonade: Combine the lemon juice, lemon syrup, salt and 2 cups cold water in a pitcher. For each drink, put about 1 tablespoon of the strawberry syrup in a tall glass. Fill with ice, then top with the lemonade and some of the reserved strawberries.

### Strawberry Shortcake Cake

thepioneerwoman.com

#### Cake

1-1/2 cup Flour  
3 Tablespoons Cornstarch  
1/2 teaspoon Salt  
1 teaspoon Baking Soda  
9 Tablespoons Unsalted Butter, Softened  
1-1/2 cup Sugar  
3 whole Large Eggs  
1/2 cup Sour Cream, Room Temperature  
1 teaspoon Vanilla

#### Icing

1/2 pound Cream Cheese, Room Temperature  
2 sticks Unsalted Butter  
1-1/2 pound Powdered Sugar, Sifted  
1 teaspoon Vanilla  
1 pound Strawberries

**IMPORTANT:** Be sure to use a cake pan that's at least 2 inches deep! Before baking, the batter should not fill the pan more than halfway.

Sift together flour, salt, baking soda, and corn starch. Cream 9 tablespoons butter with the sugar until light and fluffy. Add eggs one at a time, mixing well each time. Add sour cream and vanilla and mix until combined. Add sifted dry ingredients and mix on low speed until just barely combined.

Pour into greased and floured 8-inch cake pan. Bake at 350 degrees for 45 to 50 minutes, or until no longer jiggly. Remove from cake pan as soon as you pull it out of the oven, and place on a cooling rack and allow it to cool completely.

Stem strawberries and slice them in half from bottom to top. Place into a bowl and sprinkle with 3 tablespoons sugar. Stir together and let sit for 30 minutes. After 30 minutes, mash the strawberries in two batches. Sprinkle each half with 1 tablespoon sugar and allow to sit for another 30 minutes.

Make icing: combine cream cheese, 2 sticks butter, sifted powdered sugar, vanilla, and dash of salt in a mixing bowl. Mix until very light and fluffy.

Slice cake in half through the middle. Spread strawberries evenly over each half (cut side up), pouring on all the juices. Place cake halves into the freezer for five minutes, just to make icing easier.

Remove from freezer. Use a little less than 1/3 of the icing to spread over the top of the strawberries on the bottom layer. Place the second layer on top. Add half of the remaining icing to the top spreading evenly, then spread the remaining 1/3 cup around the sides.

Leave plain OR garnish with strawberry halves.

**IMPORTANT:** Cake is best when served slightly cool. The butter content in the icing will cause it to soften at room temperature. For best results, store in the fridge!