



FBC First Word

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FROM THE PASTOR, TERRY JOHNSTON

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We always thank God for all of you, mentioning you in our prayers. We continually remember before our God and Father your work produced by faith, your labor prompted by love, and your endurance inspired by hope in our Lord Jesus Christ.

--1 Thessalonians 1:2-3 NIV

Thank you so very much for all of your prayers and support as Terry Sloan and I traveled to the Amazon on behalf of FBC McGregor! We were personally able to meet and embrace, work alongside of, and pray for our sponsored "Radical" missionary Rhuan Kaique and his lovely bride Nubia.

Terry and I joined 27 other Texas Baptists on the journey of a lifetime—up the Amazon River where we were able to get a first-hand glimpse of all that God is doing through the faithfulness of our Brazilian brothers and sisters. Our team provided free dental care, eyeglasses, and VBS-type activities in 4 different Amazon Riverine communities. We held nightly worship services and had many evangelistic conversations, where dozens of people prayed to receive Christ. Thanks to the presence of the Radicals, we were able to connect these new believers to a local person who can help disciple them to grow in their newfound faith.

It is our hope and prayer that this will be only the first of many trips that FBC McGregor will take in reaching the world for Jesus Christ. However, any international mission trip would not be possible without your generous prayer and support of what we believe God has called us to do. Just as Paul wrote in his epistles of his love and prayer for the various churches around the world, we too have love and thanksgiving for the amazing missionaries that God has connected us with in the Amazon.

Enjoy just a few pictures of our ministry in Brazil!

Love to you all,

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.

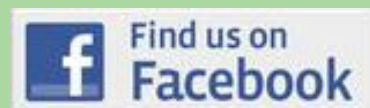


The May and June financial information will be included in the August newsletter.

www.fbcmcgregor.org

Join us online

July 2018



| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|------------------------------------------------------------------------------------------|--------|-----------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|----------|--------|----------|
| 1 | 2 | 3 Women's Bible Study begins | 4 Church office closed No activities | 5 | 6 | 7 |
| 8 | 9 | 10  | 11 Westview MINISTRY Midweek Activities | 12 | 13 | 14 |
| 15  | 16 | 17 | 18 Westview MINISTRY Midweek activities | 19 | 20 | 21 |
| 22  | 23 | 24 | 25 Westview MINISTRY Midweek Activities | 26 | 27 | 28 |
| 29 Lord's Supper/ Benevolence Offering | 30 | 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 pray for those in Gatesville who were affected by the explosion at the hospital on June 26.

David Zacharias isn't doing well. Please continue to pray for this dear man.

Give thanks with a grateful heart.....

A big thank you to each of you who have remembered me with your prayers, cards, phone calls and text messages. Praise be to God, our Lord and Savior Jesus Christ who is faithful from Everlasting to Everlasting.

Shalome (Peace) Wholeness
Nothing missing,
Nothing broken.

Your sister in Christ,
Dorothy Drew

Many thanks to everyone for the prayers, cards and calls during my brother's passing. I am so thankful and grateful to you all. And a special thank you to Brother Terry for his message at the memorial.

Blessings to all,
Judy Killgore



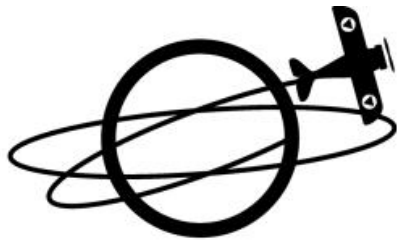
| | |
|----------------------|------|
| Kaitlyn Hudock----- | 7/6 |
| Justin McAdams----- | 7/6 |
| Karen Tucker----- | 7/10 |
| Courtney Wright----- | 7/10 |
| Bobbie Farris----- | 7/12 |
| Kathy Loveless----- | 7/12 |
| Nancy Stone----- | 7/12 |
| Caleshe Voges----- | 7/14 |
| Pam Toney----- | 7/16 |
| Doug Stone----- | 7/21 |
| Steve Tucker----- | 7/23 |
| Lucas Morgan----- | 7/26 |
| Brandy Nelson----- | 7/28 |
| Austin Molnar----- | 7/29 |
| Memery Sloan----- | 7/30 |



July 10
8:30 a.m.
Coffee Shop Cafe

July 16
Noon
Fellowship Hall

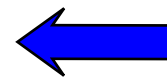




BRAZIL MISSION TRIP



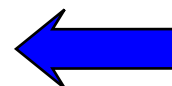
Terry Sloan, Terry Johnston,
Rhuan, and Nubia



Aquia Kids



Evangelism Team

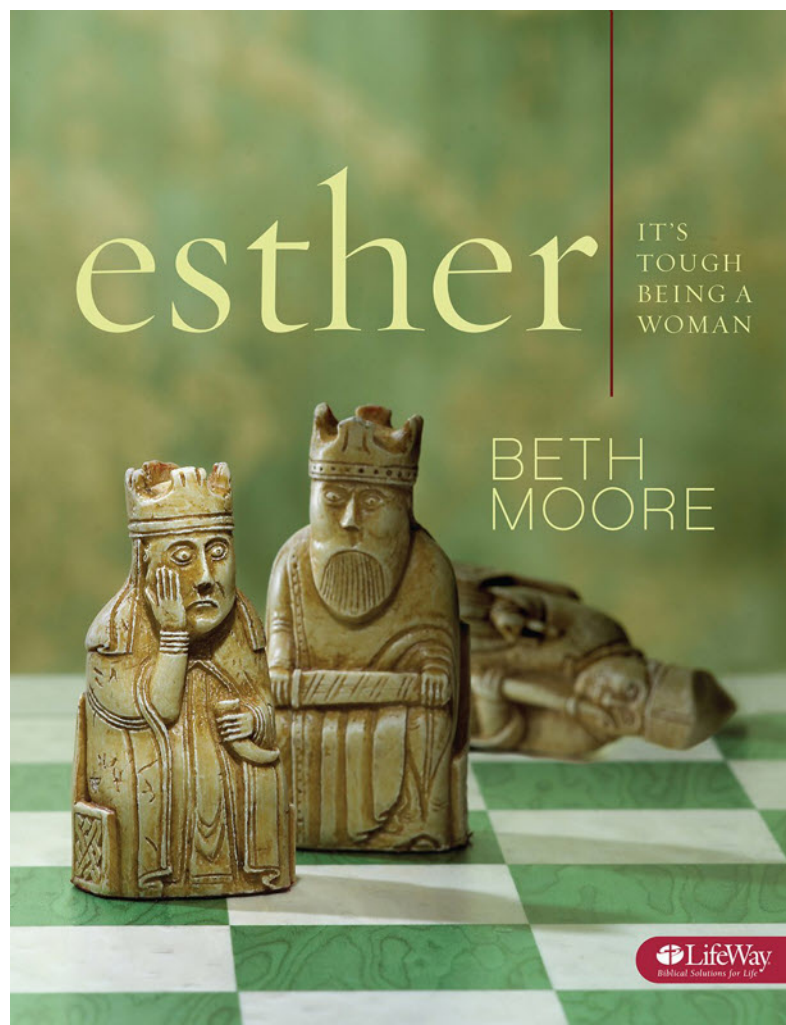


The Boat



Another VBS has come to an end, and it was a good one with a total of 26 kids in attendance. Many thanks to those who volunteered their time to teach, lead, feed, play, act and sing throughout the week. A special thanks goes to Misti McAdams for directing this year's Bible school. Excellent job, Misti!! Thank you!! Here are a few shots from the week.





It's Tough Being a Woman with Beth Moore,
studying the Book of Esther.

Women's Bible Study
Starting Tuesday, July 3, 6-8 pm
This is a 10-week study.

Please sign up in the foyer of the church if you are interested.
or you can contact the church office
Books will be \$15.99

Nursery Schedule for July

| | |
|---------|--------------------------------|
| July 1 | Caleshe Voges, Melinda Mullens |
| July 8 | Tom & Lola Wolff |
| July 15 | Becca Hudock, Misti McAdams |
| July 22 | Viola Mize, Kim Johnston |
| July 29 | Caleshe Voges, Melinda Mullens |

Sound Booth Schedule for July

| | |
|---------|------------------|
| July 1 | Becca Hudock |
| July 8 | Leslee Hyde |
| July 15 | Mary Jean Snider |
| July 22 | Troy Tucker |
| July 29 | Becca Hudock |

Usher Schedule for July

| | |
|---------|--------------------------------|
| July 1 | Mitch Bennett, Harold Hunter |
| July 8 | Karen Tucker, Mary Alder |
| July 15 | B. J. Killgore, Justin McAdams |
| July 22 | Sid Allen, Rex Tucker |
| July 29 | Jeff Squyres, Mitch Bennett |

VOLUNTEER SCHEDULES



Recipes

Blonde Brownies

merckengage.com

1 cup sifted all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped walnuts
1/3 cup butter, melted
1 cup packed brown sugar
1 egg, beaten
1 tablespoon vanilla extract
2/3 cup semisweet chocolate chips

Preheat oven to 350°. Grease a 9x9-inch baking pan.

Measure 1 cup sifted flour. Add baking powder, baking soda, and salt. Sift again. Add 1/2 cup chopped nuts. Mix well and set aside.

Stir the brown sugar into the melted butter and mix well. Cool slightly.

Mix the beaten egg and vanilla into the brown sugar mixture. Add flour mixture, a little at a time, mixing just until combined.

Spread the batter into the prepared pan. Sprinkle 1/2 to 1 cup chocolate chips on top. Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 20 to 25 minutes.

Ocean Water

fakeginger.com

3 tablespoons water
3 tablespoons sugar
1 teaspoon coconut extract
3 drops blue food coloring
2 12 ounce cans lemon-lime soda

In a small microwave-safe bowl, combine water and sugar. Heat in microwave for about 1 minutes. Stir until sugar is completely dissolved.

Pour the sugar mixture into a pitcher. Add coconut extract, food coloring, and soda. Stir to combine. Enjoy over ice.

Tuna-Macaroni Salad

bettycrocker.com

1 package (7 oz) elbow macaroni
1/2 cup frozen green peas, thawed
1 can (9 oz) tuna, drained
1 cup mayonnaise or salad dressing
1 cup shredded Cheddar cheese (4 oz), if desired
1/4 cup sweet pickle relish, if desired
2 teaspoons lemon juice
3/4 teaspoon salt
1/4 teaspoon pepper
1 medium stalk celery, chopped (1/2 cup)
1 small onion, chopped (1/4 cup)

Cook macaroni as directed on package, adding peas for last 4 to 6 minutes of cooking; rinse with cold water and drain.

In large bowl, mix macaroni, peas and remaining ingredients. Cover and refrigerate at least 1 hour to blend flavors.

Skillet Chicken Nachos

bettycrocker.com

1 tablespoon olive or vegetable oil
1 1/4 lb boneless skinless chicken breasts, cut into 1/4-inch pieces
1 package (1 oz) Old El Paso™ taco seasoning mix
1 can (8 oz) tomato sauce
1 medium red bell pepper, chopped (1 cup)
1 can (15 oz) Progresso™ black beans, drained, rinsed
1 can (7 oz) whole kernel sweet corn, drained
2 cups shredded Mexican cheese blend (8 oz)
6 oz tortilla chips (about 42 chips)
1/4 cup chopped fresh cilantro

In 12-inch nonstick skillet, heat oil over medium-high heat. Cook chicken in oil 3 to 5 minutes, stirring occasionally, until no longer pink in center.

Stir in taco seasoning mix, tomato sauce, bell pepper, beans, corn and 1 cup of the cheese. Reduce heat to medium; cook 3 to 5 minutes, stirring occasionally, until heated through and cheese is melted.

Divide tortilla chips between 6 plates. Spoon chicken mixture evenly over chips. Sprinkle with remaining 1 cup cheese and the cilantro.



GOOD
Stuff