



News from Creighton First Baptist Church

# Coming Soon!



As we enter 2024, my mind goes to a couple of things I have read about the past. First was in *The Autopsy of the Deceased Church*. In the book it talked about churches who have closed down and one of the problems that was common, was living in the past. They talked about the times when attendance was high and maybe they won awards but forgot how they got there and did not continue to work as they should have. The second article I read is in our *Stand Firm* for December 1. To summarize the article, the author was warning about getting to caught up in the past, our failures and our victories. It is unhealthy to live in the past, sometimes we refer to them as the good old days and glorify them or we beat our self-up for our past failures. Neither one is good nor what the Apostle Paul did. In Philippians 3:13-14, "One thing I do: Forgetting what is behind and reaching forward to what is ahead, I pursue my goal the prize promised by God's heavenly call in Christ Jesus.

As you go into 2024, do not let your worst days or your best days distract you from serving the Lord. The devil loves to remind us of our past, but as someone once said, "When the devil reminds you of your past, remind Him of your future." I look forward to next year and what the Lord has in store for us. Lord willing, we will have a new pavilion, another outstanding Vacation Bible School and people following Jesus. There will be tough times, there always are, but we know we do not have to face them alone, The Lord will be with us through everything next year as He was last year.

Have a great New Year and use the New Year to tell people of God's faithfulness to you in the past year and years gone by.

Have a blessed month.

**Pastor Vernon R. West**  
**Cell: (816) 377-7248**

**January memory verse:**  
*Romans 12:2*



**January 6 at 6:00 p.m.**



**January 13 at 8:30 a.m.**

# Community of Care

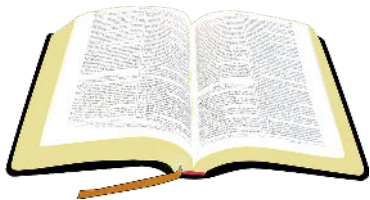
The Creighton Community of Care will be the hands and feet of Christ and respond to needs in the Creighton area, guided by Matthew 25:35-40.

Our next scheduled meeting will be March 18, 2024, most likely in person or could possibly be accomplished by way of email. If you know of any needs that we need to be looking at, or wish to volunteer, please contact any of the churches in Creighton.

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## January Memory Verse:

And do not be conformed to this world, but be transformed by the renewing of your mind, that you may prove what is that good and acceptable and perfect will of God.  
*Romans 12:2*



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<b>Sunday School</b>	<b>9:30 a.m.</b>
<b>Worship Service</b>	<b>10:45 a.m.</b>
<b>Bible Study</b>	<b>12:30 p.m.</b>
<b>Wednesday evening</b>	<b>5:30 p.m.</b>
<b>Fireside Chat on Facebook®</b>	<b>7:00 p.m.</b>
<b>First Saturday Worship</b>	<b>6:00 p.m.</b>

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Creighton, MO 64739

Check out our website: [www.fbccreighton.org](http://www.fbccreighton.org)



We are continuing our studies based upon the book by Nancy Holyoke entitled *MANNERS—the secret to grace, confidence, and being your best*. The lessons from the book have been adapted to incorporate biblical principles in conjunction with learning about good manners. It makes for a very interesting study, and if you are interested in learning more about good manners, you will not want to miss TEAMKID meetings!

- January 3 — Lesson 9: Let's Talk—Gossip (Matthew 12:36, Proverbs 11:13)
- January 10 — Lesson 10: Let's Talk—Nosy Questions (Proverbs 20:3, 1 Peter 4:15)
- January 17 — Lesson 11: Let's Talk—What do you do? (Proverbs 25:11, Colossians 3:17)
- January 24 — Lesson 12: Let's Talk—Phone basics (Romans 14:19, 1 Peter 3:8)
- January 31 — Lesson 13: Let's Talk—Being online (Ephesians 4:32, Galatians 6:10)



### **Adult Bible Studies for Life: Owning a Faith That Matters**

January 14: Life-Changing Faith (Luke 5:1-11)  
 January 21: A Cry for Justice (Psalm 10:1-4,12-18)  
 January 28: Yielded Faith (Luke 7:1-10)  
 February 4: Expectant Faith (Luke 8:41-42,49-56)  
 February 11: Praying Faith (Luke 11:1-13)  
 February 18: Confident Faith (Luke 12:22-34)  
 February 25: Maturing Faith (Luke 17:1-10)

### **Youth Bible Studies for Life: Real Faith**

January 14: Faith is Life-Changing (Luke 5:1-11)  
 January 21: A Cry for Justice (Psalm 10:1-4,12-18)  
 January 28: Real Faith is Obedient Faith (Luke 7:1-10)  
 February 4: Real Faith is Hopeful Faith (Luke 8:41-42,49-56)  
 February 11: Real Faith is Trusting Faith (Luke 11:1-13)  
 February 18: Real Faith is Confident Faith (Luke 12:22-34)  
 February 25: Real Faith is a Growing Faith (Luke 17:1-10)

### **Children Bible Studies for Life: Salvation in Jesus**

January 7: John the Baptist (Matthew 3; John 1:29-36)  
 January 14: Nicodemus (John 3:1-21)  
 January 21: Jesus Gave the Great Commission (Matthew 28:16-20)  
 January 28: Lydia (Acts 16:6-15)

### **Preschool Bible Studies for Life: Learning About Jesus**

January 7: John Told About Jesus (Matthew 3)  
 January 14: Andrew and Simon Learned About Jesus (John 1:29-42)  
 January 21: Saul Taught About Jesus (Acts 9:1-22)  
 January 28: Lydia Learned About Jesus (Acts 16:6-15)

## THE NEW YEAR

We come again to the time of year  
 When the old one goes and a new is here.  
 Let us pray sincerely that we know no fear  
 As time moves swiftly on.

No goal is achieved with spirit low  
 Nor clouds dispersed with one hard blow—  
 That silver lining is sure to show  
 When doubt and fear are gone.

We work for the time when we shall win,  
 While the way is clearing without, within;  
 Then rising above the discouraging din  
 We gain that peace and calm.

Thus standing on the higher plane  
 We help our fellow man to gain  
 Possession of their rightful domain,  
 And triumphantly we move along.

*Happy  
 New year*



### BEST TOMATO SOUP

4 T. unsalted butter	1/4 tsp. crushed red pepper flakes
2 stalks celery, thinly sliced	2 28-oz. cans whole peeled tomatoes
1/2 yellow onion, thinly sliced	1 1/2 C. tomato juice
1/2 small fennel bulb, thinly sliced	1 T. light brown sugar
2 tsp. kosher salt, divided	1/2 C. heavy cream
2 T. tomato paste	

In a large pot over medium heat, melt butter. Add celery, onion, fennel, and 1/2 teaspoon salt and cook, 7 to 8 minutes. Add tomato paste and cook, stirring frequently, until darkened. Add red pepper and cook, stirring, about 1 minute more. Add whole tomatoes with their juices, tomato juice, and brown sugar. Bring to a simmer, mashing tomatoes with a wooden spoon or rubber spatula to break into large pieces, and cook, stirring occasionally, about 10 minutes. Remove from heat and let cool slightly.

Transfer half of tomato mixture to a standard blender and blend until smooth. Pour blended soup into a large bowl and repeat with remaining tomato mixture. Return soup to pot and stir in cream. Cook over medium heat, stirring frequently, just until warmed through; season with salt to taste.

### Shrimp and Asparagus Stir-Fry

1 lb. large shrimp, peeled, deveined	1 2-inch piece ginger, peeled, thinly sliced crosswise
1 1/2 tsp. cornstarch	1 lb. bunch asparagus woody ends snapped off, cut into 1-inch pieces on the diagonal
1/2 tsp. crushed red pepper flakes	Steamed white rice, chopped toasted cashews or peanuts, sesame seeds, and/or thinly sliced
Kosher salt	
3 T. soy sauce, divided	
2 T. seasoned rice vinegar	
2 T. Chinese rice wine or dry sherry	
2 T. vegetable oil, divided	
6 scallions, ends trimmed, cut into 1-inch pieces on the diagonal	

Toss shrimp, cornstarch, red pepper flakes, a pinch of salt, and 1 T. soy sauce in a medium bowl. Stir vinegar, wine, and remaining 2 T. soy sauce in a bowl. Heat 1 T. oil in a large skillet, not nonstick. When oil is shimmering, add scallions and ginger and cook, tossing, until scallions are browned. Add asparagus and a pinch of salt and cook, until asparagus is bright green and crisp-tender. Transfer asparagus mixture to another bowl. Heat remaining 1 T. oil in same skillet. When oil is shimmering again, add shrimp mixture and arrange in a single layer in skillet. Cook, undisturbed, until shrimp are pink around the edges and first side is golden. Toss and continue to cook until shrimp are opaque. Pour in wine mixture and asparagus mixture and cook, until sauce is thickened, and all ingredients are coated. Remove from heat. Serve with rice alongside. Sprinkle with desired toppings.

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