

News from Creighton First Baptist Church



On July Fourth we will celebrate a miracle. Yes, the birth of our country is nothing short of a miracle. Think about it, our founding fathers beat the strongest army in the world, no other countries tried to take us over after we won our independence and then the Bill of Rights and Constitution had to be inspired by God. No matter what you read or hear, we were founded on Biblical principles. Just read the writings of our founding fathers. Even Benjamin Franklin, the least religious of any of the founding fathers said that we cannot survive without the principles set forth in the Bible.

With the miraculous founding of our country in mind, it makes it hard to look at it today. We have legalized many things that go against God's word and make fun of those who stand for the truth. The question is, "Is there hope for America?" We must remember, God does not need the United States of America and we are not in scripture, so God is not obligated to do anything with the United States. That doesn't mean there is no hope for our country. As an example, I think of Nineveh and how wicked they were, a city that God did not owe anything to, but He sent Jonah to preach to them. They repented and were spared from the judgment. Unfortunately, they did not stick to the changes they made and were later destroyed, Nahum tells of its destruction. To answer the question, yes there is hope, God does extend grace. We need to pray for His grace and mercy and then work to point our country to the scriptures.

There is no promise in scripture and it may be wishful thinking but I like to pray for and think that God will send one more great revival before He passes judgment on our country or the Lord returns. We need to work and pray for a great revival. God has blessed America, pray for His blessings to continue.

Have a blessed and safe Fourth of July.

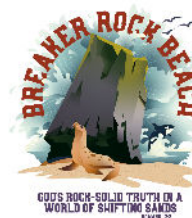
Pastor Vernon R. West
816.377.7248

July memory verse: Romans 12:2

Coming Soon!



**Men's
Breakfast
and Bible Study**
July 13 at 8:30 a.m.



**July 8-12
Youth and Adult
6:00 p.m. to 9:00 p.m.
July 15-19
Children's Bible School
Preschool through the sixth grade
9:00 a.m. to 12:00 noon**



**GOD'S ROCK-SOLID TRUTH IN A
WORLD OF SHIFTING SANDS**
ROMANS 12:2

It is that time of year! I am getting excited for Bible School! Yes! to VBS!

Come and explore God's Rock-Solid Truth in a World of Shifting Sands.

Romans 12:2 CSB "Do not be conformed to this age, but be transformed by the renewing of your mind, so that you may discern what is the good, pleasing, and perfect will of God." Our motto this year is God's truth never changes!

We will be travelling this year to Worship Rally at Breaker Rock Beach where we will learn new songs, next stop: Bible Study at Sandcastle Cove where we will open our Bibles and discover God's truth. We will then travel to the Tide Pool crafts where we will make cool crafts, bonfire missions where we will discover Missions, our Missionaries are from Portland, Oregon, and Japan. Then to Orca Music where you will sing catchy tunes that reveal biblical truths, and Ship Recreation where you will play games that support the daily point. Finally, Sea Lion snacks to fill up on treats that relate to the theme and biblical content.

Grab your enrollment forms send them in early to help with pre-registration.

See you at Bible School!

Your Bible School Director

Janet West

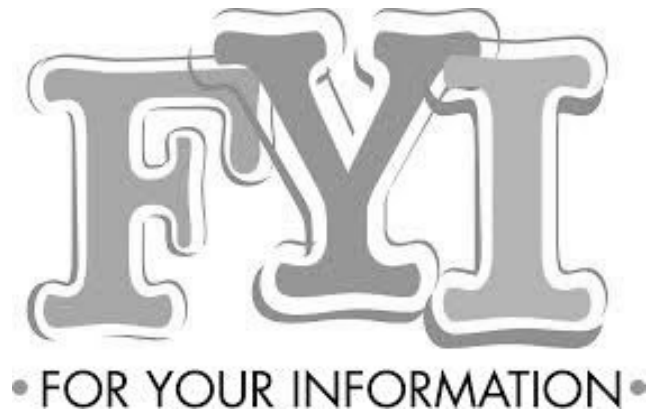
816-377-7245

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 September 16th at 6:30 p.m. at Trinity Lutheran Church. 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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Sunday School	9:30 a.m.
Worship Service	10:45 a.m.
Bible Study	12:30 p.m.
Wednesday evening fireside chat on Facebook®	7:00 p.m.
First Saturday of the month	6:00 p.m.

**309 D Street (B Highway)
P.O. Box 97
Creighton, MO 64739**

Check out our website: www.fbccreighton.org





**Adult Bible Studies for Life
Promises We Can Count On**

July 7: God's Promise of a King (2 Samuel 7:8-16)
July 14: God's Promise of a New Covenant (Jeremiah
31:31-34; Luke 22:14-20)

More Than a Sidekick: Serving Alongside Others

July 21: Aaron and Hur (Exodus 17:8-13; 24:13-15)
July 28: Barak (Judges 4:4-8,12-16; 5:1-5)

**Youth Bible Studies for Life
Promises**

June 2: God's Promise of Fruitfulness (Genesis 1:26-
30;
July 7: God's Promise of a King (2 Samuel 7:1-16)
July 14: God's Promise of a New Covenant (Jeremiah
31:31-34; Luke 22:14-20)

More Than a Sidekick

July 21: Aaron and Hur (Exodus 17:8-13; 24:13-15)
July 28: Barak (Judges 4:4-8,12-16; 5:1-5)

**Children Bible Studies for Life
The Bible Teaches**

July 7: A Psalm About Creation (Psalm 104)
July 14: David's Song of Praise (2 Samuel 22; Psalm
18)
July 21: Jesus Read the Scriptures (Luke 4:16-22)
July 28: Hearing and Doing the Word (James 1:19-26)

**Preschool Bible Studies for Life
Words in the Bible**

July 7: God Gave Rules to Moses (Exodus 19-20;
31:18)
July 14: David Wrote a Song of thanks (Psalm 138)
July 21: Josiah Read the Scroll (2 Kings 22:1-23:3)
July 28: Jesus Read the Scroll (Luke 4:16-22)

The American Flag

When Freedom, from her mountain height,
Unfurled her standard to the air,
She tore the azure robe of night,
And set the stars of glory there!
She mingled with its gorgeous dyes
The milky baldrick of the skies,
And striped its pure celestial white
With streakings of the morning light,
Then, from his mansion in the sun,
She called her eagle-bearer down,
And gave into his mighty hand
The symbol of her chosen land!

Flag of the free heart's hope and home!
By angel hands to valor given;
Thy stars have lit the welkin dome,
And all thy hues were born in heaven.
Forever float that standard sheet!
Where breathes the foe but falls before us,
With Freedom's soil beneath our feet,
And Freedom's banner streaming o'er us!

*Joseph Rodman Drake
1795-1820*





Spinach Strawberry Salad with Balsamic Poppy Seed Dressing

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|---|-----------------------------|
| 3/4 C. raw pecans | Dressing: |
| 1/2 small red onion, thinly sliced | 1/4 C. balsamic vinegar |
| 10 oz. fresh baby spinach | 3 T. extra-virgin olive oil |
| 1 qt. strawberries hulled and quartered | 1 1/2 T. poppy seeds |
| 3/4 C. crumbled feta cheese | 1 1/2 T. honey |
| | 1/2 tsp. Dijon mustard |
| | 1/2 tsp. kosher salt |
| | 1/8 tsp. black pepper |

Preheat the oven to 350 degrees F. Spread the pecans in a single layer on an ungreased baking sheet. Bake for 8 to 10 minutes, until the pecans smell fragrant. Transfer to a cutting board and roughly chop. Place the sliced onions in a bowl and cover with cold water. Let sit. Prepare the dressing: In small mixing bowl, whisk together all of the dressing ingredients until well combined. Assemble the salad: Place the spinach in a great big serving bowl. Add the strawberries. Drain the red onion and add it as well. Drizzle about half of the dressing over the salad and toss to coat the leaves. Add the feta and pecans. Toss lightly to combine. Serve immediately.

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Baked Asparagus Frittata

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|---|-------------------------------|
| 6 large eggs | handful of thin asparagus |
| 1/3 C. milk | drizzle olive oil |
| 1/2 C. crumbled goat cheese | big squeeze fresh lemon juice |
| heaping tablespoon finely chopped shallot | Pinch sea salt |
| 1 1/2 tsp. Dijon mustard | Freshly ground black pepper |
| big pinch salt | |

Preheat oven to 400 degrees. Line a 9-inch square baking pan with parchment paper.

Scramble the eggs with the milk, goat cheese, shallot, mustard and salt. Pour the egg mixture into the pan, tug up the sides of the parchment paper if necessary, and carefully slide it onto the middle rack of the oven. Bake for 10 minutes.

While the eggs are baking, rinse the asparagus and pat dry. Snap off the tough ends; they should be shorter than 9 inches in length. Toss the asparagus with a drizzle of olive oil, a big squeeze of lemon juice, salt and pepper, and set aside. After 10 minutes have passed, remove the egg dish from the oven and place the asparagus, one by one, on top in a neat row. Return to the oven for another 15 minutes. The center should be springy to the touch when it's done.

Let the frittata rest for a few minutes, then slide a knife around the edges of the pan and use both hands to lift the frittata out and onto a flat surface. Use a sharp chef's knife to slice it in three columns, in between the strips of asparagus. Then use a gentle see-saw motion to slice down the middle, through the asparagus. Serve warm or at room temperature.

