

News from Creighton First Baptist Church



Happy February. I say that optimistically, hoping that February is warmer than January has been. One other nice thing about February is the days get longer and by the end of the month we will notice the days getting longer and hopefully warmer. As I reflect on January, I can't help but be amazed by our Lord. Have you noticed the snow in states that rarely see snow? I can't prove it biblically, but I think the Lord allows events like that to show that He is the one in control.

As eventful as January was nationally, I am looking forward to February for our church. Our focus for this year is getting out of our comfort zone. The sermons last month and this month are challenging us and preparing us to get out of our comfort zone. I do not know how the Lord will lead you out of your comfort zone, I pray you will be willing when He does. Remember history has shown, when the church gets uncomfortable things happen. I pray we do not get too comfortable and want to stay with the way things we are, the churches calling has never changed and we are to reach people with the gospel of Jesus.

Speaking of getting out our comfort zone, we have several events coming up that will allow you to serve the Lord and perhaps get out of your comfort zone. Check the calendar in our newsletter and as always bring your friends and family.

I pray our memory verses this year will help you to get out of your comfort zone. This month we will be memorizing Psalm 27:14," Wait on the Lord; Be of good courage, And He shall strengthen your heart; Wait, I say on the Lord!"

Have a great month and listen as the Lord leads you out of your comfort zone.

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

February memory verse: Psalm 27:14

Coming Soon

February 1 6:00 p.m.





Saturday February 8 8:30 a.m.

Creighton First Baptist Church



Valentines Banquet Saturday, February 8 at 4:00 p.m.



Sunday February 9 at 4:00 p.m.

Saturday February 22 at 10:30 a.m. Ladies' League Brunch and Bible Study

THE LADIES' LEAGUE

Therefore, I tell you, whatever you ask in prayer, believe that you have received it, and it will be yours. *Mark* 11:24

Our meet up in January was a good time! 10 ladies and 4 younger ladies in attendance. 8 soups were served. We had a time of worship, and a circle of prayer. We each voiced a prayer request. Right as we were about to start praying, we heard one of the requests had already been answered!

How great is our God?!

We shared some ideas for future meet ups. Lots in store!

Don't forget Women's Conference 2025. It will be March 8th. "When You Feel Alone" with guest speaker Lani Vaughn.

Next meet up February 22nd at 10:30 a.m., we will have brunch and a Bible study.

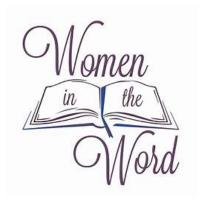
Hope to see you there!

Love,

Maggi LaFollette

816-260-9210

maggilpn@yahoo.com



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 17, 2024, at Trinity Lutheran Church or may be accomplished by 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.



FOR YOUR INFORMATION

Sunday School9:30 a.m.Worship Service10:45 a.m.Wednesday evening5:30 p.m.Fireside Chat on Facebook®7:00 p.m.First Saturday Worship6:00 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: The Heart of Worship

February 2: The Attitude in Worship (Psalm 40:1-11) February 9: The Benefits of Worship (Psalm 63:1-11) February 16: The Lifestyle of Worship (Colossians 3:1-

5,12-17)
February 23: The Gathering for Worship (Hebrews 10:19-25; 13:12-15)

Youth Bible Studies for Life: The Heart of Worship

February 2: The Attitude in Worship (Psalm 40:1-11)

February 9: The Benefits of Worship (Psalm 63:1-11)

February 16: The Lifestyle of Worship (Colossians 3:1-5,12-17)

February 23: The Gathering for Worship (Hebrews 10:19-25; 13:12-15)

Children Bible Studies for Life: How to Treat Others

February 2: David Spared Saul (1 Chronicles 15-16)

February 9: David, Nabal, and Abigail (1 Samuel 25:1-35)

February 16: Samson (Judges 13; 15:1-5; 16)

February 23: Nehemiah Rebuilt Jerusalem's Wall

(Nehemiah 1-6)

Preschool Bible Studies for Life: Loving Others

February 2: David Played Music for the King (1 Samuel 16:14-23)

February 9: Jonathan and David Promised to Be Friends (1 Samuel 14:49; 18:1-4; 20)

February 16: David Helped Mephibosheth (2 Samuel 4:4; 9)

February 23: Nehemiah Rebuilt the Wall (Nehemiah 2:11-20; 4:1-21; 6:15-16)





After completing Christmas break and missing a lesson in January due to weather, we are now continuing our studies based up past and upcoming Sunday School lessons. If you are interested in learning more about the Bible and having a good time with friends and good food, you will not want to miss TEAMKID meetings!

February 5: Saved from the Flood (Genesis 6:9-9:17)

February 12: John Baptized People (Luke 3:1-22; John 1:29-34)

February 19: An Ethiopian Believed (Acts 8:26-40)

February 26: Peter Wrote Letters (1 Peter; 2 Peter)

March 5: Fruit of the Spirit (Galatians 1:1-9; 5:13-26; 6:1-10)

March 12: Paul Taught in Rome (Acts 27–28)

March 19: The Last Supper (Matthew 26:17-30; 1 Corinthians 11:17-29)

March 26: Triumphal Entry (Matthew 21:1-11; Mark 11:1-11)

REMEMBER: NO SCHOOL—NO TEAMKIDS





Cherry Clafoutis

Soften butter, for pan 1½ C. tart or sweet cherries halved and pits removed 4 large eggs ½ C. granulated sugar

1 C. milk

1 T. amaretto, or 1 tsp. almond extract ³/₄ C. all-purpose flour ¹/₂ tsp. kosher salt Powdered sugar, for serving

Preheat oven to 350 degrees and grease a 9" round baking dish with butter. Spread out cherries in an even layer in bottom of pan. In a blender, add eggs and sugar and blend until frothy. Add milk, amaretto, flour and salt and blend until combined. Pour in batter over cherries. Bake until golden and a toothpick inserted in middle comes out clean, about 35 minutes. Serve warm or at room temperature dusted with powdered sugar.

Roasted Fingerling Potatoes with Fresh Herbs and Garlic

2 pints fingerling potatoes 6 cloves garlic, left unpeeled 2 sprigs fresh rosemary 2 to 3 sprigs fresh sage 3 sprigs fresh thyme 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, left unpeeled 3 T. extra-virgin olive oil, plus for sheet pan 5 cloves garlic, plus for sheet pan 6 cloves garlic, plus for sheet pan

Preheat oven to 500 degrees F and place a baking sheet inside to heat. Add potatoes, rosemary, sage, thyme and garlic to a medium bowl. Drizzle with olive oil, and season with salt and pepper. Remove sheet pan from oven, lightly coat with olive oil, and pour potatoes onto pan. Place potatoes in oven and reduce heat to 425 degrees F. Roast for 20 minutes, or until crispy on outside and tender on inside.



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