

## News from Creighton First Baptist Church



I am writing this on Monday after we canceled church yesterday, January 25. I do not like to cancel church, and we do not make a hasty decision when we do cancel. I pray about it and get advice from others in the church. When the weather is bad like last Sunday and you do not want to chance it, assuming we do not cancel, do not feel bad about staying home. You need to be safe, and we are not all built the same way when it comes to the handling of bad weather.

I just finished cleaning my fireplace insert. With the severe cold I have been burning a lot of wood and the ashes were building up. I use a metal bucket and shovel hot ashes into it. Many of the coals are hot and glowing orange and are a fire hazard because they are so hot. I noticed when the coals are taken out, exposed to the air and separated from the other coals, they lose their glow and slowly go out and eventually grow cold.

Looking at the coals and thinking about canceling church, it hit me, how much we can be like the coals. When we get away from church and being around other Christians, we can be exposed to things that are not good for us, our light can fade and we can grow cold, or worse lukewarm, Revelation 3:15-16.

As a pastor I do not encourage church attendance to make me or other pastors look good. I encourage church attendance for a couple of reasons. First, it is good for your spiritual health and growth. Second, scripture tells us we need to be in the Lord's house, Psalm 122:1, Hebrews 10:25. Set your mind on the Lord and make it a priority to worship in the Lord's house.

Have a blessed month and walk worthy of your calling.

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

**February memory verse:**  
*Colossians 1:10.*

# Coming Soon!

**Saturday**  
**February 7 at**  
**11:00 a.m.**

**Ladies' League**  
**Brunch and**  
**Bible Study**



**Saturday**  
**WORSHIP**

**February 7**  
**6:00 p.m.**

**Sunday**  
**February 8 at**  
**4:00 p.m.**



**Men's**  
**Breakfast**  
**and Bible Study**

**Saturday**  
**February 14**  
**8:30 a.m.**

**Creighton First Baptist Church**



**Valentines Banquet**  
**Saturday, February 14**  
**at 4:00 p.m.**



**But now, this is what the Lord says  
he who created you, Jacob,  
he who formed you, Israel:  
“Do not fear, for I have redeemed you;  
I have summoned you by name; you are mine.**

***Isaiah 43:1***

January's meet up was a wonderful turn out. We had 10 ladies and 3 new members join us! We did a devotion on Isaiah 43, shared a variety of salads, and started preparing gift bags for the women's conference. It was a cold but blessed day of fellowship.

February 7th we will meet up at 11:00 am for sandwiches will have some worship songs and will fill 1000 Easter eggs for the Resurrection Party. February 14th is Valentines Banquet. My sister-in-law Alison McCulley will bring the music. She is spectacular!

March 7<sup>th</sup> from 8:30 to around 1:00 is the Women's Conference. Janet West is our speaker! March 28th Resurrection Party and egg hunt 2:00 pm to 4:00 pm.

April 25th Ladies' League meet up at 11:00 am. It will be salads and making corsages for Mother's Day.

Hope to see you!

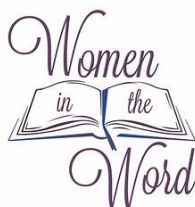
-Daughter of the King of Kings

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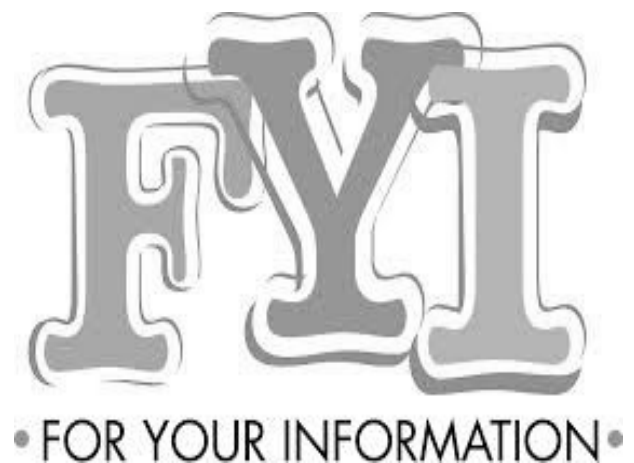


## Community of Care

**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 16, 2026, 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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<b>Sunday School</b>	<b>9:45 a.m.</b>
<b>Worship Service</b>	<b>10:45 a.m.</b>
<b>Wednesday evening prayer time</b>	<b>6:00 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>

**309 D Street (B Highway)**

**P.O. Box 97**

**Creighton, MO 64739**

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



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### **Adult Bible Studies for Life: Sharing Jesus in a Post-Christian World**

February 1: Jesus Matters (Colossians 1:15-22)  
February 8: Jesus Saves (Acts 2:22-24,32-41)  
February 15: Jesus Displayed (1 Corinthians 9:16-27)  
February 22: Jesus Shared (Acts 17:16-18,22-23,30-31)

### **Student Bible Studies for Life: Our God**

February 1: Our God Leads (Ruth 1:1-6,16-17; 2:11-13,19-20)  
February 8: Our God Hears (1 Samuel 1:108,12-20,26-28)  
February 15: Our God is Faithful (1 Kings 17:8-16)  
February 22: Our God is Close (Esther 2:8-9,15-18; 3:8-13; 5:7-8)

### **Children Bible Studies for Life: People Can Trust God**

February 1: Ruth Chose to Help Naomi (Ruth 1-2)  
February 8: Hannah Prayed (1 Samuel 1)  
February 15: A Widow Helped Elijah (1 Kings 17:1,8-16)  
February 22: Esther Helped Her People (Esther 2:2-18; 3:8-13; 4-5; 7-8)

### **Preschool Bible Studies for Life: People Can Love God**

February 1: Ruth Chose to Help Naomi (Ruth 1-2)  
February 8: Hannah Prayed (1 Samuel 1)  
February 15: A Widow Helped Elijah (1 Kings 17:1,8-16)  
February 22: Esther Helped Her People (Esther 2:2-18; 3:8-13; 4-5; 7-8)



Just like that the first month of 2026 is over. How has your year started? For some it may have been a fresh start, for others it may feel like a continuation of a long previous year or years. I do not know what struggle you may be wrestling with, but let me encourage you, Jesus sees you in your hurt and meets you in it. He does not leave you to deal with the pain alone, He will meet you in your storm, He will meet you in your darkest moments and give you a light to hold to. *John 16:33*

How has the last few weeks been of our 2026 focus? Have you felt challenged or convicted in your walk with the Lord? This is an excellent time to seek the Lord to reveal things we need to work on.

Sanctification is an ongoing process, and the Lord is constantly working on us, as we walk this life for His glory, we must reflect the steps that we take. Do not grow complacent in your walk with the Lord. Deny yourself and pick up your cross and follow Him daily.

February will be a busy month, we have men's breakfast and Bible study on the 14th at 8:30.

Saturday worship service will be on the 7th, we will have guest speaker John Kehoe. He does a lot of work with those in prison, those being released, juvenile prisons and is on fire for the Lord. I hope you all will make plans to make it. We will have the Super Bowl party on the 8th, and we will have our Valentine's Banquet on the 14th. I hope to see you all there. Please, let me know how I can pray for you. Have a blessed month.

Pastor Gabe.

*Philippians 4:4* "Rejoice in the Lord always; again I will say, rejoice."





## Chicken Primavera

½ C. flour	½ C. low-sodium chicken
1 tsp. kosher salt, plus more	broth
½ tsp. freshly ground black pepper, plus more	1/3 C. fresh lemon juice
2 large skinless, boneless chicken breasts, patted dry	8 oz. asparagus, wood ends trimmed, thinly sliced on a diagonal
¼ C. plus 1 T. vegetable oil	1¼ C. shelled fresh peas
1½ C. coarsely chopped scallions	1 tsp. Dijon mustard
5 garlic cloves, thinly sliced	½ C. very coarsely chopped dill, divided
½ C. heavy cream	shaved Parmesan

Whisk together flour, kosher salt, and black pepper in a medium bowl; set aside. Slice chick breasts patted dry, lengthwise to create 4 cutlets. Gently pound each cutlet between 2 sheets of plastic wrap to about ½" thick. Transfer cutlets to seasoned flour and toss to coat. Add remaining 1 T. vegetable oil to pan, heat over medium. Add scallions and garlic cloves and cook, stirring occasionally, until onions begin to turn translucent. Add cream, chicken broth and lemon juice. Bring to a simmer and cook until reduced. Add asparagus and fresh peas and cook. Mix in mustard followed by chopped dill; season with salt. Spoon vegetables and sauce over cutlets. Season with more pepper and top with shaved Parmesan and remaining chopped dill.

## Philly Cheesesteak Sliders

1 ½ lb. boneless ribeye steak or skirt steak	1 C. Cheez Whiz
1 T. vegetable oil	1 16-oz. pkg. dinner rolls
½ yellow onion, chopped	2 T. unsalted butter, melted
1 tsp. kosher salt	1 tsp. Worcestershire sauce
½ tsp. freshly ground black pepper	¼ tsp. garlic salt

Preheat the oven to 375 degrees F. Place the steak in the freezer until firm, 45 minutes to 1 hour. Use a very sharp knife to slice the chilled steak, against the grain, as thinly as possible. Heat a large cast-iron skillet over medium-high heat. Add the oil and allow it to heat until just smoking. Add the meat, onion, salt and pepper, and allow the meat to sear without disturbing it for 5 to 7 minutes. Flip the meat and continue to cook, stirring frequently and chopping the meat, until the meat and onions are browned. Remove from the heat.

Microwave Cheez Whiz in a microwave-safe bowl on 50% power until pourable.

Remove the rolls in one piece. Using a serrated knife, cut crosswise through all of the rolls to divide the top half from the bottom. Place the bottom half cut-side up on a sheet tray. Scoop the meat and onion mixture into an even layer. Stir the cheese and spoon it over the meat. Place the top bun cut-side down. In a small bowl, combine the melted butter, Worcestershire sauce and garlic salt. Brush the buns with the butter.

Bake until the tops of the rolls are golden and toasted, 10 to 12 minutes. Pull the sliders apart and serve warm.

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