



News from Creighton First Baptist Church



For those of you who do not attend Sunday School, you may not know, I sit in the foyer. I do this to watch the cameras and greet people as they come in. Across from my chair is our magazine rack with our monthly literature on it. Not long ago I looked over and the title of an article in April's *Mature Living* jumped off the page at me. It said: "Every Day is Like Easter When Jesus Opens Our Eyes to Find Hope in Him". Whoever titled the article did a good job, it caught my attention. It was a good article, but it did not go the direction I expected. So, I will write my article in the direction of that title.

First: Let us remember that Easter is the celebration of the Resurrection of Jesus. The Resurrection of Jesus is the greatest event in human history. Not only did God die for man, the grave could not hold Him. In all other "religions" the people die for their god. None of their gods were able to conquer death, only Jesus could do that.

Second: Every day is a celebration of the Resurrection. No matter what is going on in your life, good, bad, or indifferent, you have reason to celebrate. Because of the Resurrection evil has been conquered, death is defeated, 1 Corinthians 15:54-55.

Third: If you have trusted Christ as your savior, let it show in your life. You have the assurance that you will spend eternity in heaven with Him. Speak up and let people know of the hope you have, 1 Peter 3:15.

Finally, never forget the greatest words ever spoken, Luke 24:5 Why do you look for the living among the dead? He is not here, He is risen. This makes every day like Easter; the grave is still empty.

Have a blessed Easter

Pastor Vernon R. West  
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April memory verse: 2 Timothy 2:15 (ESV)

"Do your best to present yourself to God as one approved, a worker who has no need to be ashamed, rightly dividing the word of truth."

# Coming Soon!



April 3  
6:00 pm.

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## SATURDAY WORSHIP

April 4, 6:00 p.m.

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Sunrise Service  
April 5  
8:00 a.m.



**Men's  
Breakfast  
and Bible Study**

**April 11, 8:30 a.m.**



But grow in the grace and knowledge of our Lord and Savior Jesus Christ. To him be glory both now and forever! Amen. *2 Peter 3:18*

The Women's Conference was a blessing for sure. Miss Janet did a wonderful job sharing her heart for Jesus. The Lord is laying more on her. She will be bringing some devotions to the next Ladies League meet up. It was a great day full of worship. The men did a great job serving breakfast, and lunch. We had 37 ladies in attendance. We continued the day of worship with Saturday night service. Gabe brought the message. If you missed it check out our YouTube channel! Every year I walk away from the Women's Conference in awe of how the Lord moves, that did not change this year. What a blessing it is. A true privilege to put this on for local ladies! The past weekend I had the opportunity to attend the Missouri Baptist Worship Conference. Talk about a recharge! Did you know the Bible mentions singing 400 times, and commands us to sing 50 times! It never says those with skill, those with talent, those who sound well. We are commanded to sing from our hearts! I came away with a lot of ideas! Looking forward to our next worship night! We have so many great things coming up. Our biggest reason to celebrate!!! Resurrection Sunday!! Friday April 3rd we have Good Friday special. April 4th Saturday night Worship Service. On Sunday 8:00 am sunrise service, followed by breakfast, then Sunday School and Easter Sunday service! Next Ladies League meet up is April 25<sup>th</sup> at 11:00 am. We will share salads and make corsages for Mother's Day. I hope you are as excited as I am to celebrate that our savior lives! Looking forward to the new life spring brings!

A Whosoever,  
Maggi LaFollette  
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### CREIGHTON FIRST BAPTIST CHURCH 2026 VACATION BIBLE SCHOOL

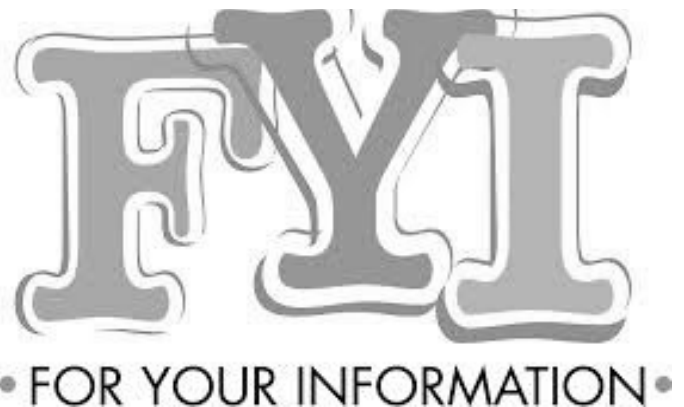
**July 6-10**  
**Youth and Adult**  
**6:00 p.m. to 9:00 p.m.**

**July 20-24**  
**Children's Bible School**  
**Preschool through the sixth grade**  
**9:00 a.m. to 12:00 noon**

## Creighton 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 meeting of March 23 was held at the Salmon Family shop/John Deere Museum. The by-laws as amended at the September 15, 2025 meeting were discussed and reviewed. The bake sale will be May 9. Our next meeting is scheduled for September 21. 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.



<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>

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

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





### Adult Bible Studies for Life: Seize the Day: Embracing a Mission with Purpose

- April 19: A Mission Full of Opportunities (Acts 3:1-10)  
 April 26: A Mission with a Message (Acts 3:12-20,24-26)  
 May 3: A Mission Met with Courage (Acts 4:1-2,8-12,19-20))  
 May 10: A Mission Soaked in Prayer (Acts 4:23-31)  
 May 17: A Mission Outside Your Comfort Zone (Acts 8:26-38)  
 May 24: A Mission Without Boundaries (Acts 13:1-3,44-52)  
 May 31: Don't Forget to Remember (Joshua 4:1-7,20-24)

### Youth Bible Studies for Life Elisha: Our Journey

- April 5: Hope and Faith (Matthew 27:22-25,45-55; 28:5-8)  
 April 12: Doubts and Faith (Matthew 28:17)  
 April 19: Grace and Faith (John 21:4-12,15-19)  
 April 26: Mission and Faith (Acts 1:1-11)

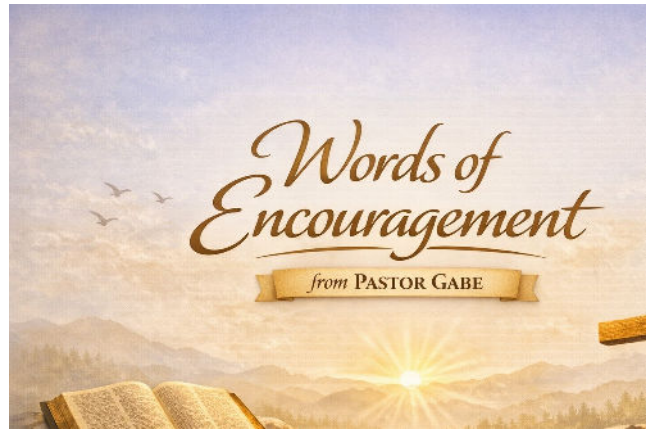
### Children Bible Studies for Life: Jesus, The Savior!

- April 5: Crucifixion and Resurrection (Matthew 26:36-28:10)  
 April 12: Thomas Believed (John 20:19-31)  
 April 19: Jesus Restored Peter (John 18:15-18,25-27; 21:1-19)  
 April 26: Jesus Returned to Heaven (Acts 1:4-11)

### Preschool Bible Studies for Life: Jesus Is Alive

- April 5: Jesus Is Alive! (John 20:1-18)  
 April 12: Thomas Saw Jesus (John 20:19-31)  
 April 19: Jesus Helped His Disciples (John 21:1-19)  
 April 26: Jesus Taught Two Men (Luke 24:13-35)

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It's hard to believe we are 3 months through 2026 already. I think something we can all agree on is time never slows down. Given this fact, do we recognize the urgency we must have sharing Jesus with others? As we focus on walking worthy, we have focused heavily on different aspects of our Christian walk. Have you thought how the great commission found in Matthew 28:19-20 is also part of walking worthy. Each and every Christian is called to share the gospel will all that we can. Pray for the Holy Spirit to give you opportunities to share the gospel, to give you discernment and wisdom in those situations so that we never miss an opportunity.

We are approaching Resurrection Sunday, this is the singular most important event in the history of the world, our hope hinges on the resurrected Lord. Don't get distracted by the world and its attempt to push a bunny in front of Jesus, keep your heart on reverence to the Lord.

We hope you will join us for Good Friday and Easter services. Invite your friends, people are more likely to attend church at Easter and Christmas than any other day of the year, this is a great opportunity to have gospel conversations.

I hope you all have had a blessed March and a blessed start to spring. Please let me know how I can pray for you.

God Bless,  
 Pastor Gabe

**Luke 24:5** "Why do you seek the living among the dead?"



### Classic Oyster Stew

- |   |                                 |
|---|---------------------------------|
| 2 dozen fresh oysters, shucked,<br>reserve some oyster liquid | 1 C. heavy cream                |
| 2 T. unsalted butter  | ½ tsp. salt or to taste         |
| 1 small onion, finely chopped                                 | ¼ tsp. black pepper or to taste |
| 2 cloves garlic, minced                                       | ¼ tsp. cayenne pepper           |
| 2 C. whole milk   | 1 T. fresh parsley, chopped     |
|   | 1 T. fresh chives, chopped      |
|   | ½ tsp. Old Bay seasoning        |

In a large saucepan or Dutch oven, melt butter over medium heat. Add the chopped onion and garlic, cooking until softened and fragrant about 3-4 minutes. Pour in the whole milk and heavy cream, stirring to combine. Bring the mixture to a gentle simmer over low heat. Be careful not to let it boil. Stir in salt, pepper, cayenne pepper, and Old Bay seasoning. Gently stir in the shucked oysters and their reserved liquid. Let the stew simmer for another 3-4 minutes, or until the oysters are just heated through. Be careful not to overcook them, as they can become tough. Remove from heat and stir in fresh parsley and chives for a burst of freshness.

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### Grandma's Irresistibly Soft Molasses Cookies

- |                        |                                       |
|------------------------|---------------------------------------|
| 2 C flour              | ¾ C. vegetable oil                    |
| 2 tsp. baking soda     | 1 C. sugar, plus extra<br>for rolling |
| 1 tsp. ground cinnamon | ¼ C. full-flavored<br>molasses        |
| ½ tsp. ground ginger   | 1 large egg                           |
| ½ tsp. ground cloves   |                                       |
| ½ tsp. salt            |                                       |

In a large bowl, whisk together the flour, baking soda, cinnamon ginger, cloves and salt. Set aside. In another bowl, mix the vegetable oil and sugar until well combined. Stir in the molasses and the egg until everything is nicely blended. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Cover the dough with plastic wrap and refrigerate for at least 2 hours. When ready to bake, preheat your oven to 375 degrees. Line 2 baking sheets with parchment paper or silicone mats. Scoop tablespoon-sized amounts of dough and roll them into 1-inch balls. Roll each ball in granulated sugar to give them a lovely sparkle. Place the dough balls about 2 inches apart on the prepared baking sheets. Bake for 8-10 minutes. Allow the cookies to cool on the baking sheets for 5 minutes before transferring them to a wire rack to cool completely.

