FIRST BAPTIST CHURCH

JUNE 2019

IN THIS ISSUE

Worship Notes



Dear Church Family,

It is hard to believe a year has passed since I came for a trial weekend and preached a sermon in view of a call. The Lord was kind that weekend to affirm our calling to be the next pastor of First Baptist Church Taylorsville and we arrived for our first Sunday a little over a month later.

In the time since then, the Lord has been so good to Brittany and I through *you*. I am so thankful for the friendships that have been fostered and I am delighted to see how generously you love on Layli. I am encouraged to see how patient you have been with your young pastor. I am excited to see how willing and ready you all have been to not only continue First Baptist's outreach to Taylorsville but also begin new ways in which we can connect with the community and share the gospel with our friends, family, neighbors, and co-workers.

So, let me offer a thank you on behalf of our family, we are so thankful to be here in Taylorsville and I am so grateful to be *your* pastor. May the Lord continue to be gracious to us and be at work among the people of First Baptist Church.

Because He Lives,

Tastor Chance



PREACH + PRAY + LOVE + STAY



The other day I came across a hymn I had never heard before. To be honest, there are many that have never crossed my path. Yet, I am very surprised this hymn is not sung regularly. Perhaps it was at one time, but after reading the text I am convinced it needs to be revived in the hearts of God's people.

Lord, Lay Some Soul upon My Heart

Lord, lay some soul upon my heart, And love that soul through me; And may I bravely do my part To win that soul for Thee. Some soul for Thee, Some soul for Thee, This is my earnest plea; Help me each day, On life's highway, To win some soul for Thee.

This first verse was written anonymously while later verses were written, and the music composed by the prolific hymn writer B.B. McKinney.

Do you sense the urgency of the writer's plea to the Lord? There is a desperation to serve the Lord by bringing those who don't know Jesus to him. We have been given the greatest gift of all, the gift or salvation. Without Jesus work on the cross, without his resurrection from death we would be without hope. Our destination after this earthly life would be that of eternal destruction. Yet, through the love of Christ and his obedience to the will of his Father we are offered the gift of eternal life in the presence of God. Isn't that amazing?

So, if we are convinced of the beauty of the gift of God, then shouldn't we be sharing that gift? We don't have to be eloquent with our words. We don't have to have a ten-point plan to share the gospel with random people. All we have to have is a willingness to share. The Lord will then take that willingness and turn it into something great through the work of the Holy Spirit!

Now, will join with me and pray the words of this song. "Lord, lay some soul upon my heart, and love that soul through me; and may I bravely do my part to win that soul for Thee."



What Makes A Dai

God took the strength of a mountain,

The majesty of a tree,

The warmth of a summer sun,

The calm of a quiet sea,

The generous soul of nature,

The comforting arm of night,

The wisdom of the ages,

The power of the eagle's flight,

The joy of a morning in spring,

The faith of a mustard seed,

The patience of eternity,

The depth of a family need,

Then God combined these qualities,

When there was nothing more to add,

He knew His masterpiece was complete,

And so, He called it. . . D



--Author Unknown

Singing His Praises! *Bro. Carl*



WELCOME NURSERY DIRECTOR!

Welcome to Erica Stevens in her new role as the Nursery Director! A lifelong member of First Baptist, Erica is no stranger to working with the children in her family, in her career, and at church! Through this paid position, First Baptist will now be able to ensure families there will be Nursery Care during services each Sunday and Wednesday. Currently there are seven children who attend the Nursery each week!

Erica is excited about this opportunity! She has always loved and cared for children and families. She has a Master Degree in Social

Work. Erica shares, she "prayed about her interest in this position and feels this is a calling". This is also an answered prayer for First Baptist as they searched for a person! Hopefully, more families will be able to attend and participate in worship with the childcare.

Volunteers are still needed in the Nursery each week! If you would like to volunteer, contact Erica or Erin Crenshaw, Nursery Committee Chairperson for more information. Please pray for Erica, the Nursery Ministry, the volunteers, and most importantly the families with young children.





ATTENTION YOUTH VACATAION BIBLE SCHOOL WORKERS!

Join The Campbellsville University Mission Team For An Afternoon of Fun & Fellowship

Wednesday, June 5th, Immediately Following VBS

Details To Be Announced By Bro. Carl!



Campbellsville

JNIVERSITY

June 15th - 21st Russellville, Kentucky

Have you ever been involved in something that really challenged you? Maybe it was a project that stretched your

abilities or an event that took you out of your comfort zone. It's likely as these things went on you became more comfortable and even excelled! But one would be willing to guess if you really think about it you will recall you did not get through the situation without the help and influence of others.

In just a few weeks several of our teenagers will be stepping up to a challenge that will push them to their limits. These students will spend six days in Russellville Kentucky from June 15th-21st serving people who need their help. The mornings will come early as they get up before daylight and head out to work on projects such as roofing, painting, decking and siding repair. Many of these students will be learning how to use the tools of the trade while on the job. Then after a long workday each student will be challenged to strengthen their Christian walk during worship services and small group training times. The week will be difficult.

Wouldn't it be nice if these students had a little extra encouragement? Bro. Carl is requesting for you to consider adopting one of these students and encouraging them until they return home from their project.

How do you encourage? It's simple. First and foremost, pray for your student each day from now until they come home. Pray for their physical needs but also pray that they will grow in their relationship with Christ and in service to him. Second, write them a few notes that they can read throughout the week. Give these to Bro. Carl before they leave, and he will make sure they are given to students as the week goes on. Third, prepare them a small care package with snacks, gum, candy and other goodies. Lastly, come see them off the morning of June 15th as they leave on their adventure. It's that easy! Show the love of Christ to these students!

Below you will find a list of the students and adults participating. As you choose who you want to sponsor make sure to let Bro. Carl know so he can see that everyone is being encouraged through the week!

PRAY FOR THE MISSION TEAM

Ella Brown, Sarah McClain, Justin Curtsinger, Devon Rahrig, Anthony Conrad, Heaven Shelburne, Michelle Thomas Hannah Newman, Courtney Green, Kendra McClain, Jill Sharp, Tori Curtsinger, Bro. Carl Newman

Join The Mission Team in the parking lot for prayer on June 15^{h} as they depart for a week of service and ministry.





First Baptist recognized the staff of Signature Healthcare during National Nursing Home Week. Each employee received a bag of treats with a note of thanks from the church. In addition to celebrating with a bag of treats, everyone enjoyed a slice of cake. Thank you to everyone who contributed and the Coffee With Carl men for making the special delivery!

SIGNATURE HEALTHCARE NATIONAL NURSING HOME WEEK







FIRST BAPTIST HOSTS HIGH SCHOOL BANQUETS

First Baptist hosted the Spencer County High School Wrestling Team and Band Banquets. Approximately 60 students and family members celebrated the achievements of the Wrestling Team and more than 200 students and family members attended the Spencer County High School Band Banquet! Wrestling Team Coach Scotty Thompson and Band Director Tara Alcorn greatly appreciated all the support, organization, and work by First Baptist to recognize the students and make the events a success! Many thanks to everyone who helped in the events!

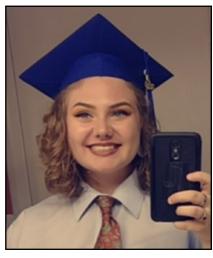




Congratulations to the Class of 2019 Graduates!

Kendra McClain, Courtney Green, Ethan Pollett, Ian Robinson Jillian Sharp, Leigh Ellen Thomas, Will Edwards

Please pray for these young adults as they begin new adventures in their lives.



Jill shares a "selfie" on Graduation Day!

JILLIAN SHARP

I Can Award Northern Kentucky University Academic Scholarship Brandi Leigh Barker Memorial Scholarship

Plans to Double Major In Music & Theater



Bro. Carl and Ian Robinson on Graduate Sunday.

IAN ROBINSON

Governors Scholar Award Murray State Presidential Award Mathematics, English, Science Educators Rising National Honor Society The Nation Beta Club National Honor Society Summa Cum Laude



Bro. Carl with Ethan and his sister Kylie.

ETHAN POLLETT

The National Beta Club Stole National Honor Society Stole Summa Cum Laude Cord Science Award Nucor Scholarship Award - \$14,000 United States Marine Corps Scholastics Excellence Award

Finished 4th in class of 227 students



Bro. Carl recognized the graduates during the May 19th morning worship service.



David's No Bake Chocolate Oatmeal Cookies

2 c. sugar 1/2 c. butter 1/2 c. milk 1/2 c. cocoa 1 c. peanut butter 1 t. vanilla 2 c. instant oatmeal

Pour sugar, mil, butter, and cocoa in pan. Boil for 1 minute. Add peanut butter, vanilla, and oatmeal. Mix together. Drop spoonful on wax paper. Cool.

> From the Kitchen of David Stevens

Truman's Buttermilk Biscuits

Truman shares he makes biscuits each week! Delicious served hot with butter, jellies, molasses, or Bob White Syrup.

bread flour, self-rising flour, and Bisquick Mix - equal parts (for 12 biscuits - use 1/2 c. of each)

3/4 c. buttermilk

(approximate amount - just need enough to work the dough or if you make drop biscuits - add a little more)

1 t. (heaping) baking powder

2 T. lard

Mix all ingredients together. Spray baking pan with cooking spray. Roll dough on a slightly floured surface and cut into desired size or can also drop mixture into pan. Bake in oven at 475 degrees for 10 - 12 minutes or until golden brown.

> From the Kitchen of Truman Monroe

Shaun's Grilled Hamburgers

3 lbs. hamburger 1 c. Al Sauce bread crumbs (couple T. of each)

1/2 c. chopped onion 2 eggs

Worcestershire Sauce seasoned salt, garlic, black pepper, paprika, chili powder

Mix hamburger, onion, eggs, A1 Sauce, and bread crumbs in large container. Form into balls or patties. Set aside. Mix the seasoned salt, garlic, black pepper, paprika, and chili powder. Sprinkle on top of the hamburgers. Place on the grill. While cooking, brush with Worcestershire Sauce. Can add cheese if desired. Makes approximately 12 - 14 hamburgers depending on the size.

> From the Kitchen Of Shaun McClain

In recognition of Father's Day, this month features recipes from the men of First Baptist!

Franklin's Peanut Brittle

3 c. sugar 3/4 c. water 3 T. baking soda (heaping) 1/2 stick butter

1 c. white corn syrup 2 c. peanuts (salted or unsalted) 1/4 t. salt

In heavy saucepan, pour sugar, white corn syrup, and water. Stir well. Turn stove on high. Do not stir. Place candy thermometer in pan. Cook mixture to 230 degrees.

While mixture is cooking, place peanuts (salted or unsalted) 10 x 16inch baking sheet. Place in 180-degree oven to warm. In a cup mix baking soda and salt. Mix together and set aside.

Prepare a baking sheet to pour the hot mixture. Rub with a small amount of butter to lightly grease the pan. Place hot pads under the pan to protect the surface under the pan.

When mixture in the pan reaches 165 degrees, pour in warm peanuts. Stir slowly and cook until the temperatures reaches 295 degrees. Remove from stove. Add butter and stir until melted. Add baking soda and salt. Stir well and pour onto prepared baking sheet. Let cool until hard and then lift from the pan and break into pieces. Makes 4-5 one-quart bags.

> From the Kitchen Of Franklin Barnett

Carl's Hot Wings

1 bag frozen wing sections pepper cumin onion powder brown sugar 1 c. Frank's Red-Hot Sauce

salt cayenne pepper garlic powder chili powder 1 stick butter

Thaw chicken wings completely. In a medium sized bowl mix all dry seasoning. (I have never measured them out, you just want a finished product that will coat the wings evenly and not be so spicy that you can't enjoy it. But make sure you use plenty of salt! The salt helps bring out the rest of the flavors.) Coat each wing section in the spice mixture. Melt one stick of butter. Once melted add a cup or so of Frank's Red Hot to the butter. Mix well. (Be aware the fumes of warm Frank's Red Hot will make your eyes water and could take your breath away. Proceed with caution) Prepare grill to a heat of 350 degrees. Cook all wings on the grill until done. (Outside should be golden and crispy) Once the wings are golden dip them individually into the butter/hot sauce mixture and place back on the grill. Cook until the sauce is no longer dripping. Serve with ranch dressing or Bleu Cheese.

Notes: The wings are great without the sauce if you want something a little less messy. Adjust the Cayenne Pepper and Chili Powder to your desired spice level. For hotter wings try adding crushed red pepper to the spice mixture. Don't be afraid to experiment with other sauces i.e. BBQ, Chipotle, Teriyaki... If using a charcoal grill add hickory or pecan chips to the fire to add a nice smoke flavor.

> From the Kitchen of Carl Newman



JUNE CALENDAR CHANGES!

June 4 - Coffee With Car - Cancelled Due To Vacation Bible School

June 5 - Faith & Family Night Cancelled Due to Vacation Bible School

June 16 - Father's Day - To provide families more time together, evening worship services are cancelled

June 19 - Faith & Family Night Cancelled

June 23 - Deacons Meeting at 4:30 p.m. follow by June Business Meeting at 6:00 p.m.





Please join First Baptist Family & Friends for food and fellowship

June 9 - 6:00 p.m.

Cedar Hill is a time to relax and fellowship with the body of believers under the outdoor picnic pavilion.

Bring Your Favorite Dish!

An announcement will be made on day of event if Cedar Hill is moved to "Cedar Hall" at the church due to inclement weather.

DIRECTIONS TO CEDAR HILL

Take Hwy 44 East –Hwy. 248 (four lane). Turn left onto Hickory Ridge Road just past Bethlehem Baptist. Cedar Hill is 1 mile on the left.

TANGLEWOOD

GOLF COURSE







Thursday, June 13th

10:00 a.m.

CHOICE OF PROJECT

TOTE BAG

SEWING MACHINE PAD ORGANIZER

or

A PROJECT OF YOUR OWN!

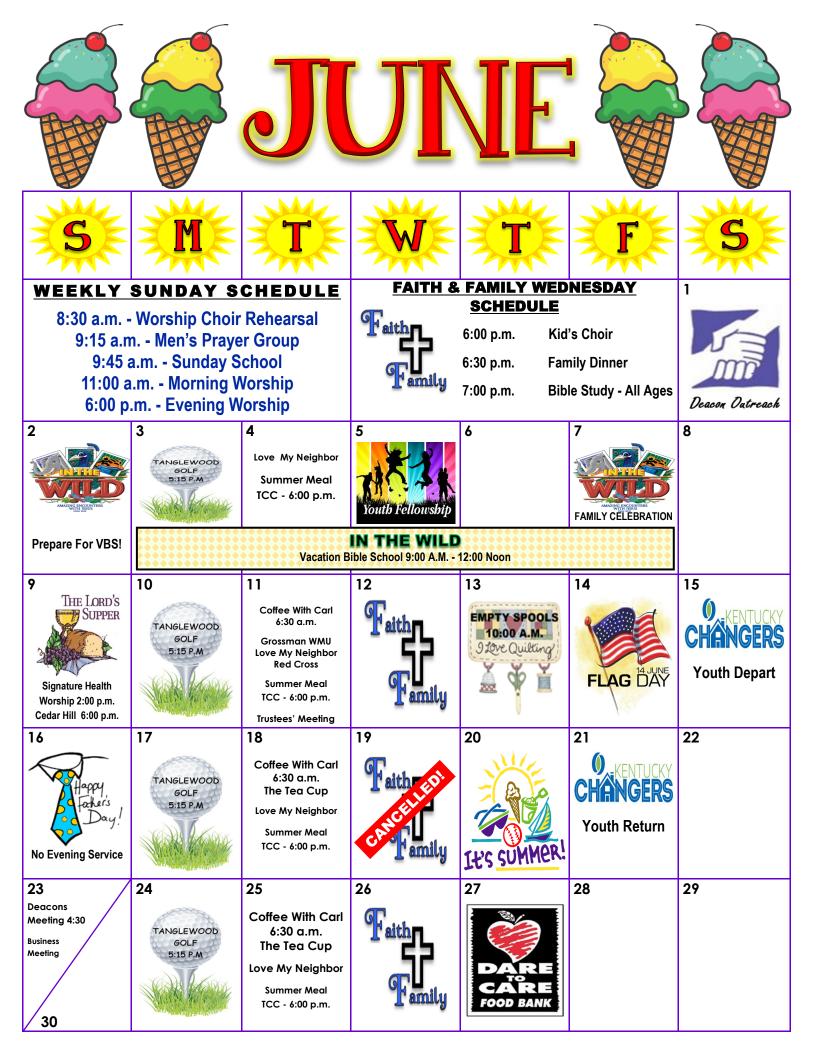
Bring your sewing machine, tools, fabric

Contact Lvonne Gilbert for a list of the project supplies and lunch information

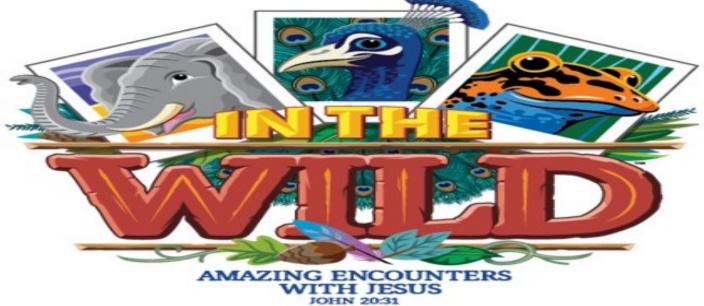
FIRST BAPTIST CHURCH GOLF LEAGUE

SCRAMBLE FORMAT Every Monday - April 8 - October 7 Pairing of Teams - 5:15 p.m. * Tee It Up - 5:30 p.m. Fee - \$12 Including Cart

All golfers welcome to join the fun, fellowship, and awesome golf!







FAMILY NIGHT CELEBRATION - JUNE 7th at 7:00 p.m.



115 West Main Street Taylorsville, KY 40071

Bro. Chance McConnell Pastor

Bro. Carl Newman

Minister of Music & Youth

Secretary: Margie Jones margiefbctaylor@aol.com information.fbct@gmail.com Telephone: 502.477.8197 ◆ Fax: 502.477.8117

> Follow us on Facebook for updates https://www.facebook.com/ FirstBaptistChurchTaylorsville/



BULK RATE U.S. Postage Permit No. 28 Non-Profit Taylorsville, KY 40071 CAR-RT Pre Sort ADDRESS SERVICE REQUESTED