

# BAPTIST BANNER



# 2023



**First Baptist Church**  
**320 E. Washington**  
**Marengo, IL 60152**  
Church: 815-568-8830  
[firstbaptistmarengo.org](http://firstbaptistmarengo.org)

## *A note from Pastor Craig*

*October is here and it brought the fall weather with it. So long summer! The pool cover is on and the leaves are falling. The kids sports programs are in full swing. Just, when their parents didn't think they could be any busier. Well, life is busy, and with the Holidays right around the corner, its just going to get busier. But we need make the effort to find some quiet time to spend with the Lord.*

*Jesus was quite busy, but we read in Luke 15:16 "But Jesus often withdrew to lonely places and prayed". In our efforts to be "a little more like Jesus, and a little less like me" try and find that lonely place and pray.*



## **Weekly Ministries**

**Sunday: 10AM Worship Service**

**6:30PM Prayer Meeting**

**Tuesday: 945AM Women's Bible Study**

**Wednesday: 7PM Men's Bible Study**

**Thursday: 7PM Thurs. Night Bible Study**

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# **Lydia**

**October 25th**

**6:30PM**

**Chris Botts**

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### **Pastor's Office Hours:**

**Tues 8:30-3:30**

**Thurs 8:30-3:30**

**Wed 4-8:30pm**

**Sat 9-noon**

**Please call as I may have to run out occasionally. I am planning on doing visitations on Thursdays so may be in and out on that day. I am always available by phone for any questions, concerns or just to chat.**





# Recipe Corner

## Pumpkin Bread

### INGREDIENTS

2 cups all-purpose flour, spooned into measuring cup and leveled-off  
½ teaspoon salt  
1 teaspoon baking soda  
½ teaspoon baking powder  
1 teaspoon ground cloves  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1½ sticks (¾ cup) unsalted butter, softened  
2 cups sugar  
2 large eggs  
1 (15-oz) can 100% pure pumpkin (I use Libby's)

***Freezer-Friendly Instructions:** The bread can be frozen for up to 3 months. After it is completely cooled, wrap it securely in aluminum foil, freezer wrap or place in a freezer bag. Thaw overnight in the refrigerator before serving.*

### INSTRUCTIONS

1. Preheat the oven to 325°F and set an oven rack in the middle position.
2. Generously grease two 8 x 4-inch loaf pans with butter and dust with flour (alternatively, use a baking spray with flour in it, such as Pam with Flour or Baker's Joy).
3. In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg. Whisk until well combined; set aside.
4. In a large bowl of an electric mixer, beat the butter and sugar on medium speed until just blended. Add the eggs one at a time, beating well after each addition. Continue beating until very light and fluffy, a few minutes. Beat in the pumpkin. The mixture might look grainy and curdled at this point -- that's okay.
5. Add the flour mixture and mix on low speed until combined.
6. Turn the batter into the prepared pans, dividing evenly, and bake for 65 – 75 minutes, or until a cake tester inserted into the center comes out clean. Let the loaves cool in the pans for about 10 minutes, then turn out onto a wire rack to cool completely.
7. Fresh out of the oven, the loaves have a deliciously crisp crust. If they last beyond a day, you can toast individual slices to get the same fresh-baked effect.



1 CORINTHIANS 1:18

"For the message of the **cross** is foolishness to those who are perishing, but to us who are being saved it is the power of God."





Valentine Damisch 1st  
Bowen Johnson 2nd  
Kait Kellenberger 4th  
Chris Botts 5th  
Maggie Spring 7th  
Lea Damisch 10th  
Christie Pleva 12th

Ryan Keeton 13th  
Marlene Grimes 19th  
Chase Keeton 19th  
Bob Botts 24th  
Dean Worrell 29th  
Reed Johnson 30th

## YOUTH GROUP SCOOP

Our Youth Group will be starting to collect items for the food pantry as part of their new community outreach program. A full list of items needed and more details to come.....Stay tuned or ask one of our amazing youth!!

## Coffee Hour



**October** - Amanda Damisch, Lea Damisch, Maggie Spring

**November** - Tessa Kodie & Tara Weidner

**December** - Gail Hayes, Polly Napoletano, Alicia Tippins

**January** - Bring your leftovers!

**February** - Stephanie Iott, Myra Pleva, Valerie Spangard

**March** - Peggy Eichmann, Melissa Rehberger, Debby Worrell

**April** - Beverly Bourke, Joan Bryan, Barbara Koplin

**May** - Bobbie Rose & Karen Weeks

# WHAT'S HAPPENING AT CHURCH



Pioneer Club resumes on October 4th at 4:30PM. All kids Pre-K to 7th grade are invited to attend.



Settler's Day Parade is October 8th this year and we are planning on entering afloat again. We will need volunteers to help with design ideas and assembly. If you are interested and willing to help please let Maggie or Pastor Craig know.



Family Night will be starting this month. October 14th 5pm. Pumpkin Carving Contest and Pizza dinner. Bring your own pumpkin and artistic ability! A sign up sheet will be hanging on the board. If you have any questions please see Stephanie.



The Chosen season 3 October 21st, 28th, November 4th, & November 18th. We start at 6pm and dinner will be provided. If you have any questions see Maggie or Amanda Jean.

## M.O.R.E News

DATE: October 2023

Contact: M.O.R.E. Center @ 815-568-7950

### Marengo Food Pantry seeks donations to provide Holiday Meal Boxes to families in need

**Marengo/Union – Marengo Food Pantry** is seeking donations to provide holiday meal boxes to local families in need. The meal boxes, made possible in partnership with Northern Illinois Food Bank, contain a turkey or ham, potatoes, stuffing, gravy, canned fruit and vegetables, beverage and dessert. They will be distributed in November and December.

**Marengo Food Pantry** provides food to over **100 families** each week. The pantry is a partner with Northern Illinois Food Bank, which provides food to food pantries and feeding programs across 13 Illinois counties.

A suggested **\$20.00** donation will allow **The Marengo Food Pantry** to provide a local family the opportunity to enjoy a traditional holiday meal with family. A check can be mailed to **M.O.R.E. Center** at 829 Greenlee Street Marengo, IL 60152. Please indicate **Holiday Meal Box** in the memo section. **THANK YOU!**