

CONNECTNEWS

OCTOBER 2025

Volume 27, Number 10

801 W Ave D
Garland TX 75040
fbcgarland.org
972-276-7194

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DR. GREG AMMONS SENIOR PASTOR

Giving Our Thanks Sunday

October 26 is *Giving Our Thanks* Sunday. We invite you to bring food for Friendship House to distribute to clients for Thanksgiving. Please bring your food items to the drop-off areas in the McDonald Activity Center and Suter Building. Below are the items we are collecting.



HUGE SALE! GREAT PRICES!

Canned green beans

- Instant mashed potato flakes
- Cranberry sauce
- Boxed macaroni & cheese
- Chicken broth
- Stuffing mix
- Turkeys or money to purchase turkeys
- Jiffy cornbread mix

For questions, please contact Teresa Brown at 972-276-7194, x288, or teresab@fbcgarland.org

Friendship House Fall Sale

Thursday, October 23, 8 a.m.-4 p.m. Friday, October 24, 8 a.m.-6 p.m. Saturday, October 25, 8 a.m.-2 p.m.

Saturday, October 25, 8 a.m.–2 p.m.

This year's sale is at Friendship House (620 W Ave. B)

Jewelry, Purses, Collectibles, Gifts, Clothing, Toys, and Home & Holiday Décor Cash, checks, and PayPal are accepted for purchases.

FBCG Golf Tournament

Date: Monday, November 3 Time: 8:00 a.m. Shotgun Start

Location: Firewheel Golf Park, Lakes Course

600 W Campbell Rd., Garland, 75044

Cost: \$80

Details: Sign up as a team of four or register individually and we will place

vou on a team.

Register: fbcgarland.org/fall-golf-tournament
Contact: Brandon Wyatt, 972-276-7194, x319, or

brandonw@fbcgarland.org

Operation Christmas Child

Packing Party

Date: Saturday, November 22 Time: 9:00 a.m.-1:00 p.m.

Details: Mark your calendar. Details are coming soon!



The Prodigal Ministry

Date: Sundays

Time: 4:00 p.m.–6:00 p.m.

Location: Room 320

Details: \$20, A ministry to care for and support families of

loved ones who are far from the Lord and whose chaos is affecting their families. There is hope and even peace, despite the circumstances.

Contact: Sarah Wyatt, 469-429-2576, or

sarahw@fbcgarland.org

Pacesetters Luncheon

Date: Monday, October 20 Time: 11:30 a.m. (12:15 p.m. online)

Location: Fellowship Hall

Details: We are pleased to welcome

Pastor Elí Gutiérrez and his lovely wife, Mariana. Their

humor and talent are sure to be a blessing. Chef Greg will provide lunch, and you are

welcome to bring a dessert to share. Terri Carter, 469-429-2579, or

terric@fbcgarland.org

Men's Ministry Breakfast & Workday

Date: Saturday, October 11

Time: 8:00 a.m.

Location: Red Parking Lot by Friendship House

Details: We will meet under the shade trees to eat a

light breakfast before going out to complete

ongoing workday projects.

Register: <u>fbcgarland.org/mens-ministry</u> Contact: Cathy Gharis, 469-429-2371, or

cathyg@fbcgarland.org

Memory Support Group

Date: Monday, October 27

Time: 6:00 p.m. Location: MAC 283

Contact:

Details: Join us for a special support and education

group to assist those who care for individuals affected by memory loss. This month, we will discuss "Handling the Holidays: What's Your Plan?"

Register: fbcgarland.org/help-care
Contact: Terri Carter, 469-429-2579, or

terric@fbcgarland.org

Student Ministry Picnic in the Park

For Students in Grades 6–12
Date: Tuesday, October 14

Time: 12:00 p.m.–2:00 p.m.
Location: Breckinridge Park, Lot C

3555 Brand Rd., Richardson, 75082

OUT-TO-LUNCE

Details: Bring your lunch, hang out with friends, and

let's play some tag football.

Contact: Alyson Davidson, 972-276-7194, x284, or

alysond@fbcgarland.org

Celebrate 25 Years of Partnership With Weimar Church

Date: Sunday, October 12 Time: 12:15 p.m.–1:15 p.m.

Location: MAC 281

Contact:

Details: Join us for a reception and meet the visitors from

Weimar, Germany, who are here to celebrate

our 25-year partnership with them. Teresa Brown, 469-429-2388, or

teresab@fbcgarland.org



Intercessory Prayer Ministry



Lifting up the needs of our FBCG families is our passion, and we are ready to intercede for you!

Text "Pray4me" to 972-210-0058

If you are interested in joining our prayer team, please email: IPM@fbcgarland.org. Parents' Night Out

Friday, October 10 Date: Time: 6:00 p.m.-9:00 p.m.

Location: Preschool Ministry (first floor of Main Building)

Cost: \$5 per child/\$20 family maximum

Details: For children ages 3 months-Grade 5. A light snack will be provided. Please feed

your child(ren) before the event.

fbcgarland.org/children The deadline to register is Sunday, October 5. Register:

Contact: Denise Morris, 469-817-6629, or denisem@fbcgarland.org



New Members

New Members 8/31/25

Baptism Laurie Fralev **Bella Gharis**

Angel Gordon Alexi Grant **Lucy Martin**

Melinda Paschall Matthew Tatum

Letter Julie Alvizo

New Members

9/7/25

Baptism Alana Eldridge Addison Owens **Courtney Owens**

Zion Owens Statement Autumn Walker Sage Walker

New Members 9/14/25

No new members

New Members 9/21/25

Letter

Cassidy Jaynes **Christian Jaynes**

New Members

9/28/25

Sunday School

Vanessa Garcia Michael Zaragoza

Statement Bill Shamel







Sundays at 2:00 p.m. McDonald Activity Center, Room 285

> For more information or to register, visit fbcgarland.org/griefshare.

Brother Greg, Lisa, Camden, and First Baptist Church express sympathy to:

The family and friends of Irvin Daniel Jr.

Elizabeth and Sam Ngachu in the loss of Sam's brother, Titus Ngachu.

Susan Hamlin in the loss of her husband, Tom Hamlin.

Jo Ellen Blair in the loss of her husband, A C Blair.

Dan McCoy in the loss of his wife, Marilyn McCoy.

Sherry and Ron Freeman; and Rebecca Sliger in the loss of Ron's mother, Linda Freeman.

GARLAND	8/31/25 Week 48	9/7/25 Week 49	9/14/25 Week 50	9/21/25 Week 51	9/28/25 Week 52
Stewardship					
Annual Goal	\$6,752,000	\$6,752,000	\$6,752,000	\$6,752,000	\$6,752,000
Budget Required TD	\$6,232,615	\$6,362,462	\$6,492,308	\$6,622,154	\$6,752,000
Received This Year	\$6,038,965	\$6,191,556	\$6,342,589	\$6,436,522	\$6,631,868



Stuffed Pepper Casserole

Ingredients:

- 2 Tablespoons Olive Oil + more to grease baking dish
- 1 Pound Ground Beef
- 1 Cup Long-grain White Rice, uncooked
- 1 Medium Onion, chopped
- 1 Red Bell Pepper, cut into 1-inch pieces
- 1 Green Bell Pepper, cut into 1-inch pieces
- 4 Cloves Garlic, chopped finely
- 4 Vine-Ripened Tomatoes, chopped
- 1 Large Zucchini, quartered and sliced
- 2 Tablespoons Tomato Paste
- 1 Tablespoon Worcestershire Sauce
- 2 Cups Shredded Cheese (Pepper Jack or Cheddar)
- 2 Teaspoons Kosher Salt
- 1 Teaspoon Ground Cumin
- 1 Teaspoon Paprika
- 1/2 Teaspoon Black Pepper
- 2 Cups Chicken Broth
- 1/4 Cup Fresh Parsley, chopped for garnish

Directions:

- 1. Preheat oven to 350° F. Grease a 3-quart baking dish with oil
- 2. Heat oil on medium in a large skillet. Cook onion and peppers until softened (3–5 minutes).
- 3. Add the ground beef and cook thoroughly, breaking up.
- 4. Add the tomato paste, salt, pepper, cumin, paprika, and garlic. Cook until fragrant.
- 5. Add the chopped tomatoes and zucchini. Cook until soft (3–5 minutes).
- 6. Add in the chicken broth, uncooked rice, Worcestershire sauce, parsley, and one cup of the shredded cheese.
- 7. Spoon meat and vegetable mixture into prepared baking dish and cover with aluminum foil.
- 8. Bake until the rice is tender and the liquid has been absorbed (55 minutes or more). Remove the foil, stir, and sprinkle with remaining cup of shredded cheese.
- 9. Set oven to broil and cook for about 2 minutes until cheese is brown and bubbly.

No-Bake Caramel Apple Delight

Ingredients:

- 1 1/2 cups Graham Cracker Crumbs
- 6 Tablespoons Unsalted Butter, melted
- 8 oz. Cream Cheese block, softened
- 1/2–1 Cup Powdered Sugar
- 1 1/2 Cups + 2 Tablespoons Milk, divided
- 1 Teaspoon Vanilla Extract
- 8-ounce Container of Whipped Topping (Thawed)
- Butterscotch or Caramel Instant Pudding
- Apple Pie Filling (Chopped into bite-size pieces)
- Caramel Topping to drizzle over the top

Directions:

- 1. Combine graham cracker crumbs and melted butter.
- 2. Press the graham cracker mixture into the bottom of a 9 x 13 inch baking dish.
- 3. Refrigerate pan to set up crust.
- Mix the cream cheese with a mixer until fluffy, then add in milk, vanilla, and powdered sugar. Mix well.
- 5. Spread cream cheese mixture over the crust.
- 6. In a bowl, combine butterscotch instant pudding with 1 1/2 cups cold milk and whisk for 2 minutes.
- 7. Combine the pudding with the apple pie filling.
- 8. Spread the pudding/apple mixture over the cream cheese layer.
- 9. Top with the Whipped Topping.
- 10. Add a sprinkle of extra graham cracker crumbs and caramel sauce on top of dessert.

Refrigerate for about 4 hours before serving.

Other Topping Ideas

- Toasted Pecans or Peanuts
- Caramel Morsels

