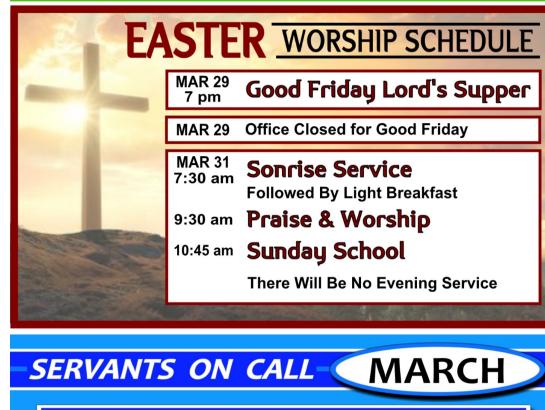


— a note from Pastor Brian —

I am so glad that "once and for all" Jesus came for us to have life more abundantly! That is our theme for Easter this year at Marietta First Baptist Church! We have seen God work in mighty ways this year. I am praying daily Hebrews 12:1-2 for our church. I am praying that we would continue to "endure" and run the race that God has for us as individuals, families, and as a church family. We are looking forward to Holy Week. Please pray and continue to pray for the lost people not only that we know, but for those we do not know. I am convinced that God is moving in a mighty way in our midst. I am also praying Ephesians 6:10-18 for our church family. We must be fully armored every day and remember that we are not fighting against flesh and blood. We will continue in the book of Hebrews on Sunday mornings. Please know that you are loved and I truly mean that. May we be the light that the world needs to see!

Pastor Brian



DEACONS

- Robbie King 735-6241 Robbie Edwards 509-8587
- Alan Harris 979-3081 = David Welborn 316-1788

F.A.S.T. TEAM MEETING Mar 17 / 4:30 pm / Adult 5



ANNIE ARMSTRONG Easter Offering





THANK YOU! for giving to our Free Bibles Ministry



WORSHIP CHOIR SCHEDULE FOR FEBRUARY

- 03...... 9:30am Worship
- 06.... Rehearsal 7:30pm
 - 10.....9:30am Worship
- 13.....Rehearsal 7:30pm
 - 17...... 9:30am Worship
 - 20..... Rehearsal 7:30pm
 - 24..... 9:30am Worship
- Given, Buried, Risen... 6:00pm
 - 27..... Rehearsal 7:30pm
 - 31...... 9:30am Worship

But thanks be to God, who gives us the victory through our Lord Jesus Christ! -1 Cor. 15:57



Meeting - Mar 28 / 7 pm / Conf. Room



STOREHOUSE WORKERS

EVERY WEEK Nancy Welborn / Dorothy Thompson / Gary Glenn WORKERS Ronnie Hipp / Johnny Foster

- MAR 7 Edwina Ervin
- MAR 14 Zeb & Jo Singleton / Bobby Harbert / Teresa Dyer
- MAR 21 Doris Albright / Beverly Ford / Woody McJunkin
- MAR 28 Judy Chambers / Gwen Chambers / Olivia Chambers Jeanne-Marie Tipton
- **03:** 9:30 am, Worship Service 10:45 am, Sunday School 6:00 pm, Evening Worship 04: 10:00 am, 6:00 pm, Pickleball 05: 9:00 am, SALT Game Day 6:30 pm, Set Free 06: Love Thy Neighbor 6:30 pm, Organizational Night (RAs, GAs, Mission Friends, Youth, Adults) 7:30 pm, Choir Rehearsal **07:** 6:30 pm, Storehouse **08:** Ladies Banquet 10: 9:30 am, Worship Service 10:45 am, Sunday School 6:00 pm, Evening Worship 11: 10:00 am, 6:00 pm, Pickleball 6:00 pm, Art Therapy 12: 10:00 am-1:00 pm, Lighthouse 6:30 pm, Set Free 13: 6:30 pm, Mid Week Service (RAs, GAs, Mission Friends, Youth, Adults, CARE) 14: 6:30 pm, Storehouse 17: 9:30 am, Worship Service 10:45 am, Sunday School 6:30 pm, Evening Worship 18: 10:00 am, 6:00 pm, Pickleball 19: 9:00 am, SALT Game Day 6:30 pm, Set Free **20:** Love Thy Neighbor 6:30 pm, Mid Week Service 21: 6:30 pm, Storehouse 24: 9:30 am, Worship Service 10:45 am, Sunday School 6:00 pm, Evening Worship 25: 10:00 am, 6:00 pm, Pickleball 26: 10:00 am-1:00 pm, Lighthouse 6:30 pm, Set Free 27: 6:30 pm, Mid Week Service (RAs, GAs, Mission Friends, Youth, Adults, CARE) 28: 6:30 pm, Storehouse 29: 7:00 pm, 31: 7:30 am, Sunrise Service 9:30 am, Worship 10:45 am, Sunday School No Evening Service
- March Calendar





Sunday, March 3

Karen & Brian Burton

Sunday, March 10

Larissa Blythe

Sunday, March 17

Brenda Ervin

Sunday, March 24

Edwina Ervin

Sunday, March 31

Anna Storay

Sunday, March 3

Kayla & Corbin Cannon

Sunday, March 10

Beverly Ford & Elizabeth Cashion

Sunday, March 17

Ali & Ema Crum

Sunday, March 24

Amy Logan & Evy Craig

Sunday, March 31

Lynn & Ronnie Albright

Sunday, March 3

Matthew & Emily Wilkey

Sunday, March 10

Kim & Walker Craig

Sunday, March 17

Emily Moats & Kendra Cox

Sunday, March 24

Pam Logan & Karen Burton

Sunday, March 31

<u>N/A</u>

LEMON POUND CAKE

ingredients

directions

1 and 1/2 cups (188g) all-purpose flour (spooned & leveled)

1 and 1/2 teaspoons baking powder 1/2 teaspoon salt

 1 cup (16 Tbsp; 226g) unsalted butter softened to room temperature
1 cup (200g) granulated sugar
3 large eggs, at room temperature
1/4 cup (60g) sour cream, at room

- temperature
- 1 teaspoon lemon zest
- 3 Tablespoons (45ml) freshly squeezed lemon juice (about 1 lemon) 1 teaspoon pure vanilla extract
- Lemon Icing 1 cup (120g) confectioners' sugar,

sifted 1 and 1/2 Tablespoons (22ml) lemon

juice 1 Tablespoon (15ml) heavy cream or milk (heavy cream produces a thick icing as pictured) Lower the oven rack to the lower-third position and preheat the oven to 350° F (177° C). Grease an 8×4-inch loaf pan (like this one or this one) with nonstick spray. Or you can use a 9×5-inch loaf pan for a shorter loaf.

Make the cake: Whisk the flour, baking powder, and salt together in a large bowl. Set aside. With a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter on high speed in a large bowl until smooth and creamy, about 1 minute. Add the granulated sugar and beat on high speed for 2 minutes until creamed. Scrape down the sides and up the bottom of the bowl as needed. With the mixer running on low speed, add the eggs one at a time. Once the last egg is completely mixed in, stop the mixer. Add the sour cream, lemon juice, lemon zest, and vanilla extract, then beat on medium speed until combined. Scrape down the sides and up the bottom of the bowl as needed. The mixture may look curdled as a result of the varying textures combining. This is normal and the batter will come together when you add the dry ingredients in the next step. With the mixer running on low speed, slowly add the dry ingredients just until combined. If needed, run a whisk through the batter a few times to rid any large lumps. Avoid over-mixing. Batter is very thick.

Spoon/spread the batter into prepared loaf pan and bake for 55-65 minutes if you used an 8×4-inch pan and 45-60 minutes if you used a 9×5-inch loaf pan. Tent the cake with aluminum foil halfway through baking to prevent the top from over-browning. Pound cakes are dense and take awhile to bake in the oven. Baking times vary, so keep an eye on yours and don't be alarmed if yours is taking longer. The cake is done when a toothpick inserted in the center comes out *mostly* clean. A couple moist crumbs are OK.

Remove the cake from the oven and place on a wire rack. Allow cake to cool in the pan on the wire rack for 1 hour, then carefully remove the slightly warm cake from the pan. Let it continue cooling on a wire rack or on a serving plate/platter. You can add the icing while the cake is still warm or wait for it to cool.

Make the icing: Whisk all of the icing ingredients together and pour over cake. Serve immediately or wait until the cake cools completely, which promises neater slices. Cover and store leftover cake for up to 3 days at room temperature or up to 1 week in the refrigerator.

For The Record February 2024

Morning Worship, 9:30 A.M.

04: 231 **11:** 238 **18:** 234 **25:** 236

Evening Worship, 6:00 P.M.

04: N/A 11: 139 18: 109 25: 107

Tithes and Offerings:

<u>Reg. Budget</u>	<u>Bldg. Fund</u>
04: \$9,999.10	\$971.00
11: \$13,271.58	\$682.00
18: \$21,340	\$604.63
25: \$9,323.00	\$687.00

*Some dates or financial info may not be available at the time of printing. Your

Church Staff

We're here to Serve!

staff@mfbc-sc.org

Dr. Brian L. Spearman, Senior Pastor

Scott Holtzclaw, Worship & Administrative Pastor

Stephanie Epps, Interim Worship Leader

Chandler Moats, Associate Pastor of Families & Discipleship

Tedd Barnette, Building & Special Projects Coordinator

Melissa Crum, Administrative Ministry Assistant

Carol Ellis, Financial Ministry Assistant

Rachael Snow, Nursery Coordinator

Jessica Newman, Christ's Kidz Junior Assistant

Office Hours 8:30 am–1:30 pm M-F Church......836-3518 Child Development Center......836-7027





FIRST BAPTIST CHURCH 2936 Geer Hwy, POBox 337, Marietta, SC 29661 864-836-3518 www.mfbc-sc.org

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