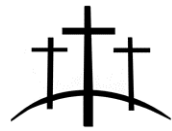


THE FIRST WORD for January 4, 2026



First Baptist Church Eden

Fellowship at the Crossroads

101 Burleson Street (325) 869-3681

Office Hours: Tuesday and Thursday 9:00 am - 5:00 pm

Sunday Small Groups 9:30 am

Sunday Worship 10:45 am

Pastor: John Curry (432) 923-2163 edenpastor@frontier.com

Worship Ministry Leader: Mike Turner conchospringsgolf@yahoo.com

Youth Ministry Leader: Loren Briggs (325) 656-3234 loren3484@hotmail.com

Ministry Assistant: Teresa Escue (325) 450-7279 edenfbcsec@frontier.com

**FBC Eden exists to bring glory to God by becoming a "3E community":
Embracing God in worship, Encouraging one another in love to become
fully-devoted disciples, and Engaging the world with the Good News of Jesus Christ.**

Church Calendar

January 7: Youth and Truth Seekers Resume

January 11: MOC Meeting following worship

5:00 pm Church Leadership Council Meeting

January 18: "Winter Wonderland" Potluck

Members Meeting following lunch

January 25: 3:00 pm Nursing Home Ministry

*Happy
New Year*

Deacon of the Month
Fred Escue

FOR THE RECORD ...

Worship 79
Small Groups..... 57
Nursing Home..... 26

DECEMBER 2025

Budget REQUIRED:

\$20,832.00

Budget GIVING:

\$24,834.79

Lottie Moon Giving: \$2,040.00

Today's Message
Wisdom and Understanding
Colossians 1:9-10

As Promised! Recipes from Lynn Curry

Black-Eyed Pea Chili

1 lb. bulk pork sausage
1 medium onion, chopped
½ c. chopped celery
4 (15-oz.) cans black-eyed peas, undrained
1 (14-oz.) can diced unsalted tomatoes, undrained
1 (10-oz.) can diced tomatoes with green chilies, undrained
2T. chili powder

Heat a Dutch oven over medium-high heat. Add sausage; cook until no longer pink, stirring constantly. Drain sausage on paper towels; discard all but 1 tablespoon pan drippings. Add onion and celery to pan; cook until onion is translucent, stirring constantly. Add black-eyed peas, tomatoes, tomatoes with green chilies, and chili powder. Stir in sausage. Bring to a boil, reduce heat and simmer, covered, 30 minutes. Ladle into soup bowls. Serves 10.

Tip from Test Kitchen: Freeze leftover chili in Ziploc freezer sandwich bags for individual servings.



White Chili Chicken Soup

2 large cans white meat chicken (shred with a fork)
2 cans Bush's Great Northern Beans
1 can chicken broth
1 can Rotel tomatoes
1 8pz. Pkg. cream cheese, cubed
1pkg. McCormick's White Chili Mix (found at Walmart in packaged spices)

Mix all ingredients, except cream cheese, together and heat on medium heat until mixture is bubbly. Add cream cheese and lower heat. Stir often to melt cheese. To serve, sprinkle queso blanco (white) shredded cheese on top. Can use a dollop of sour cream. Serve with tortilla chips. This can be frozen and tastes great.

Women's Bible Study Wednesdays Beginning
January 14th from 5:45-7:00 pm. See Barbara
Stansbery for more info.

WINNING THE WAR IN YOUR MIND

Are your thoughts out of control - just like your life? Do you long to break free from the spiral of destructive thinking? Let God's truth become your battle plan to win the war in your mind!

