



Journey of Inspiration

with Allen Johnston

The First Baptist Church
Opp, AL

When your Bible or New Testament is hand, and you are so inclined, open the scriptures to 2 Cor. chapter 5 and read, beginning at verse 17 through the remainder of the chapter. Then, “We are His workmanship, created in Christ Jesus, unto good works, which GOD hath before ordained that we should walk in them.” Eph. 2:10. So here again, we find who we are as well as our purpose in existance. The Psalmist tells us, “Know ye that the Lord He is GOD: it is He that hath made us and not we ourselves”... Psalm 100:3a Also, “Ye are not our own, ye are bought with a price” 1 Cor. 6:20a. So the lifestyle or walk, of the follower of Christ, will not be that of the world, it is one set apart.” Let us walk in them for what He has done in us, and continues to do.

The First Baptist Church was built in April 1926 in Renaissance Revival style Architecture, which means it has features that were copied from buildings built in Europe between the 14th and 17th centuries. Exterior features showing the Renaissance Revival style are the heavy molding around the eaves, the arched stained-glass windows, the pilasters between the windows, and the Doric columns at the front.

Interior features showing this style are the heavily molded ceiling, which was originally hand-painted in the colors of rose and blue, and edged with ivory and silver; the pediment over the baptismal pool; the pilasters at the front; and the organ grills.

The stained-glass windows which are outstanding, were made by Bach and Ions in New York City. The value of each of the large windows would be about \$ 8000.00 to \$10, 000 each.

The pipe organ was built by the Rudolph Wurlitzer Company in New York. It is built of the very finest materials and has ivory keys, stop tablets, and pre-set buttons. If the organ could be replaced it would cost about \$80,000.00.

Birthdays



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|--|--------------------------------|
| 03/02/19-Sandra Prior | 03/24/19-Carolyn Foley |
| 03/03/19-Joe Prior, Jean Bradley | 03/25/19-Ramona Kelley |
| 03/06/19-Merle Rhodes | Marvin McCullough, Jan Hornsby |
| 03/08/19-Wynene Youmans | 03/28/19-Earl Jones |
| 03/09/19-Yvonne Gooden | 03/31/19-Maru Murphy |
| 03/10/19-Rodney Gibson | Milton Woodard |
| 03/12/19-Elaine Johnson | |
| 03/17/19-Robert Johnson | |
| 03/18/19-Patsy Davis | |
| 03/19/19-Terry Kelley | |
| 03/22/19-Janice Merrill, Peggy Stinson | |

Chicken Tortilla Soup

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|--|--|
| 1 cup chopped onion | Fresh chopped cilantro |
| One 4.5-ounce can chopped chilies | 1 cup fresh or frozen corn |
| 3 cups reduced-sodium chicken stock | 1-1/2 teaspoons ground cumin |
| 3 cups cooked boneless, skinless chicken breast meat, shredded | 1 teaspoon garlic powder |
| 1 cup (8 ounces) Vanilla Ensure Enlive | 1 cup chopped zucchini |
| 1-1/2 cups crushed baked tortilla chips | 1/2 cup chopped red pepper |
| | One 10-ounce can green enchilada sauce (1-1/2 cups) |
| | One 4.5-ounce can chopped chilies |
| | 3 cups reduced-sodium chickenstock |
| | 3 cups cooked boneless, skinless chicken breast meat, shredded |
| | 1 cup (8 ounces) Vanilla Ensure® Enlive®* |
| | 1-1/2 cups crushed baked tortilla chips |

Directions:

Heat a large pot over medium heat, add 2 tablespoons water, onion, corn, cumin, and garlic powder, and cook until the vegetables are soft. Spoon the mixture into the bowl of a food processor and carefully blend the mixture. Return the puree to the pot; add the zucchini, red pepper, enchilada sauce, chilies, chicken stock, and chicken, and simmer for 10 to 15 minutes. Add the Ensure and continue to heat soup until it is very hot. Do not allow the soup to boil. Serve each portion of soup with a sprinkle of crushed tortilla chips and a sprinkling of cilantro.

JOYFUL News

March 2019

Enter into the rock, and hide thee in the dust, for fear of the Lord, and for the glory of his majesty.

Isaiah 2:10

You're Invited

JOY! GROUP

**March 19th
at 10:00 am
Speaker Wayne Sharpe
Revelation Chapter 4
Bring a Side Dish**