





The Beacon
A Publication of
First Baptist Church
Hooks, TX.

July 2015

FBC ANNUAL INDEPENDENCE DAY CELEBRATION
Friday, July 3rd
 Activities beginning at 6 pm and ending with
 Fantastic Fireworks at dark.



JULY 1
INTERNATIONAL JOKE DAY

One Sunday in a Midwest City, a young child was "acting up" during the morning worship hour. The parents did their best to maintain some sense of order in the pew, but were losing the battle.

Finally, the father picked the little fellow up and walked sternly up the aisle on his way out.

Just before reaching the safety of the foyer, the little one called loudly to the congregation, "Pray for me! Pray for me!"

ADULT CHOIR
No practice on Sun. nights
during the summer.
Stay tuned for more details.



First Baptist Church
Building Fund

MONTHLY UPDATE

Given in June 2015
\$ 2495.00



Wednesday Nights
6:30 p.m.





What to do with this freedom...

“You, my brothers and sisters, were called to be free. But do not use your freedom to indulge the flesh; rather, serve one another humbly in love.” – Galatians 5:13 (NIV 2011)

Few months during the year have as many different activities going on at the same time as July. From the beginning to the end of the month, activities abound. Depending on our scheduling ability, we could probably participate in something every day. The question is, are we participating in right kind of activity? Are we spending our time appropriately?

I find it appropriate that we celebrate our independence this month, as this is a celebration of our freedom. As citizens, we are given freedom to participate in daily activities as we wish because of those who struggled so many years ago and those who continue to defend our freedoms even today. We are given the freedom to say what is on our mind and stand for what we choose. We are given the freedom to participate in all those summer activities that we look forward to every year. Freedoms truly abound.

However, a word of caution should be used in the same thought with these “abounding freedom.” That is the caution that Paul gives his audience. Paul writes that we are called to be free. No doubt that believers are meant to be free. Free from the slavery of the law, free from Satan, free from the bondage of sin...but, freedom with limitations. This is not to squash our spirit. It is to cause us to think of others; to remind us that our freedom is in Christ. We are free, but we are to be responsible with our freedom. We are to use our freedom for good, to expand to kingdom of God, not to waste it!

As you celebrate your freedom this month, serve one another. Think of ways that you can serve others in your neighborhood, your church, your home, and your job. Check on a friend or take them out to lunch. Visit someone new in the neighborhood and invite them to church. Come be a part of the “Mission Trip to Hooks”, serving the Hooks community!

In Christ,
Bro. Grant



July 17 is National Peach Ice Cream Day

Easy Homemade Southern Peach Ice Cream

©From the Kitchen of [Deep South Dish](#)

Prep time: 2 hours 30 minutes | Yield: About 2 quarts

- 4 cups of chopped, fresh peaches (about 8 large)
- 1 cup of granulated sugar
- 1 (12 ounce) can of evaporated milk
- 1 (3.75 ounce) package of instant vanilla pudding
- 1 (14 ounce) can of sweetened condensed milk
- 4 cups of half and half
- Electric ice cream freezer machine
- 5 pound or larger bag of ice
- Rock salt



Peel, pit and cut the peaches into chunks. Place into a bowl, sprinkle with the sugar, stir; allow to rest for about 1 hour, stirring occasionally. Hand mash, or place peaches and juice into a food processor and pulse about 3 to 4 times, until mostly pureed. Set aside.

Whisk together the evaporated milk and pudding mix until well blended. Add the peaches, sweetened condensed milk and half and half and whisk well. Pour mixture into the container of an ice cream freezer and process according to the directions for your freezer. Once the process is complete, transfer to a container and place into the freezer until firm.

Note: To peel peaches, bring a small pot of water to a rolling boil and using a slotted spoon, drop 2 to 3 peaches in the boiling water at a time, return to a boil and allow peaches to sit in the boiling water for about 30 seconds. Remove and peel off skin. When fresh peaches are not in season, substitute canned, drained or thawed frozen peaches. One pound of frozen or canned peaches is equal to about three medium peaches.



QUARTERLY BUSINESS MEETING

Sunday, July 12

6:00 pm