



# THE VISION

April 2016

*“Go therefore and make disciples of all the nations, baptizing them and...teaching them to observe all things that I have commanded you...”*

*Amen. Matthew 28:19-20*

The Bible says in **I John 4:19**, “We love because [God] first loved us.” God is always first in everything. He takes the initiative. The only reason we can love God or anybody else is because God first loved us. He demonstrated His love by sending Jesus Christ to Earth to die for us. He showed His love by creating us. He showed love by giving us everything we have in life! We can love only because God first loved us!

If we want to learn how to love other people, we have got to first understand and feel how much God loves us. When we have God’s unconditional love (through believing by faith in Jesus Christ), we will demonstrate His love this way: We are not going to be as angry as we have been. We are going to be more patient. We are going to be more forgiving. We are going to be more merciful. We are going to show other people grace.

The reason why we see people who are judgmental, sarcastic, angry, self righteous, and always putting other people down is because they are putting themselves down. They do not feel good about themselves. They do not feel loved. They do not feel forgiven. They do not feel grace. They feel guilty. They feel bad about themselves. Therefore, if they feel bad about themselves, they certainly do not want us feeling good about ourselves.

Could we be one of those people? Maybe we

have been hurt by parents or peers or loved ones. Maybe we have been abused or misused or rejected or abandoned or betrayed. Do we have some scars on our heart?

We cannot give to others what we have not received ourselves. Unlovely people are unloved people. Hurt people hurt other people. If we are filled with anger and impatience and we do not feel loved, guess what? We are not going to be able to love anybody else!

What do we do to be loved and to give love? We have to learn how much God loves us and let His love heal our hearts so His love can flow through us. It is impossible to love others until we really feel loved ourselves.

The Bible says, “We know and rely on the love God has for us” **I John 4:16a**. Do we know the love of God? Do we rely on the love of God for us? We will have a hard time loving other people until we have God’s love coming through us!

Think about this: Would we say that we love others with the love of God? How do we show God’s love to others?

“For God so loved the world [you and me] that He gave [us] His only begotten Son,” **John 3:16a**. I invite us all to be Receivers and Givers of God’s Love!

Pastor Bud Goude

\*\*\*PLEASE CONTACT THE CHURCH OFFICE AT 804-642-2555 IF YOUR ADDRESS CHANGES OR BY EMAIL: secretary@glouptbaptist.org\*\*\*

GLUCESTER POINT BAPTIST CHURCH  
7741 TERRAPIN COVE RD, PO BOX 305  
GLUCESTER POINT, VA 23062

### Deacon of the Week

4/3—Jimmy Diggs  
4/10—Buddy Hogge  
4/17—Gary Mangrum  
4/24—Bill Breeden

### Nursery Workers

4/3—Nancy Bolton  
4/10—Pauline Littell  
4/17—Tracy Williams  
4/24—Rebecca Joyce

### April Tellers

Amy Jacobson  
Tommy Ashe

### April Ushers:

Jimmy Diggs  
Gus Saunders  
Dale Jacobson  
Amy Jacobson

### Sun. Sch. Nursery

Sharon/Howard Warren

### Older Children’s Church

4/3—Sarah Saunders  
4/10—Jennifer/Derick Hall  
4/17—Jennifer/Craig Cannon  
4/24—Charlene/John West

### Younger Children’s Church

4/3—Kristen Eifes/Tracy Williams  
4/10—Jennifer Podbesek/Sonya Anthony  
4/17—Denise/Mallory Gandee  
4/24—Laraine Sentz/Rachel Wells



**VOLUNTEERS**

## APRIL WORKERS

### **Soup & Chili Contest Results**

After storms postponed our Family Night Supper on February 24th, the dinner was rescheduled to February 25th since everyone had their soups and chilies ready for the contest. From the 12 delicious entries, everyone voted for their "People's Choice" and trophies were awarded to the Top 3.

First place went to Nancy Dyson for her "South Carolina She Crab Soup." Second place went to Chris Gibbons for his "Chili" and Third Place went to Lessie Ferber for her "Cheesy Potato Soup." By popular request, the winning recipes are included in this month's vision for everyone to enjoy! Thanks to everyone that participated and we look forward to the next contest!

#### **2016 Soup & Chili Entries**

1. Chili by Gloria Breeden
2. Tuscany Potato Soup by Gloria Breeden
3. Chicken Chili by Barbara Mangrum
4. Nana's Chili by Tracy Williams
5. White Chicken Chili by Ann Hogge
6. Chili by Alice Deal
7. Potato Soup by Lessie Ferber
8. South Carolina She Crab Soup by Nancy Dyson
9. Chili by Melissa Ashe
10. Chili by Chris Gibbons
11. 3 Bean Herb Soup by Angie Crummett
12. Chili J by Jodi Lane



### **3rd Place Winner—Cheesy Potato Soup by Lessie Ferber**

- |                                       |  |
|---------------------------------------|--|
| 1 lb bacon, fried crispy/chopped fine | 2 cups carrots, diced                    |
| 2 cups celery, diced                  | 2 T parsley flakes                       |
| 1 large onion, chopped                | 5-6 cups fresh chicken broth             |
| 3 cloves garlic, minced               | salt & pepper to taste                   |
| 5 lbs Russet potatoes, diced          | 1 lb Velveeta or Mexican Velveeta cheese |

In large Dutch oven, add 3T bacon grease. Add celery & onion. Cook about 5 min. Add garlic & continue to cook another 2 min. Add potatoes, carrots, parsley flakes & chopped bacon—mix well. Cover with chicken broth & cook about 45-50 min until tender. Can be thickened with corn starch. Remove from heat. Stir in cheese (sliced). Stir until cheese is melted.

Please make note of the following address change:

Dot Elder  
850 Denbigh Boulevard #107  
Newport News, VA 23608

Thanks to the effort of many volunteers, GPBC was able to provide a warm place to sleep and feed up to 19 people last month. We would like to express our gratitude to all who assisted with this ministry.

Ted Fisher & Pauline Littell  
G.U.E.S.T. Coordinators

### **Vacation Bible School**

The church has answered the call! Teaching positions for VBS have been filled. A brief teacher's meeting will be held April 17th following the morning service.

Plans are still underway and there are many ways help will still be needed. This year's theme is "Submerged—Finding the Truth Below the Surface". The children will learn about Zacchaeus, the woman at the well, Nicodemus, the blind man, and how the children came to Jesus.

Continue to look for VBS information in the bulletins or see Donna Phillips for more information.

**1st Place Winner - She Crab Soup by Nancy Dyson**

- |                              |                             |
|------------------------------|-----------------------------|
| 1 lb lump crab meat          | 2 quarts 1/2 and 1/2        |
| 8 tbs butter                 | 1 pint heavy whipping cream |
| 8 tbs flour                  | 3 tbs Worcestershire sauce  |
| 2 onions, diced              | 3/4 C cooking sherry        |
| 3 stalks celery, diced       | salt and pepper to taste    |
| 4 cloves garlic, minced      | Old Bay seasoning to taste  |
| 2 cups fish or chicken stock |                             |

Melt butter in large saucepan. Add onion, celery and garlic. Saute till tender. Put flour in separate bowl. Whisk in small amount of stock till creamy. Add to butter mixture. Slowly add 1/2 and 1/2, whisking constantly. Slowly add heavy cream and broth, whisking so no lumps form. Simmer for 5 minutes. Add sherry, salt and pepper, Worcestershire sauce, and bay seasoning to taste. Simmer for 30 minutes until reduced by 1/3. Add crab and simmer.

**2nd Place Winner—Chili by Chris Gibbons**

- |                                       |                        |
|---------------------------------------|------------------------|
| 1 lb ground beef                      | 1 onion chopped        |
| 1 can tomato soup                     | 1 green pepper chopped |
| 1 can Bush's chili beans              | Chili powder           |
| 1 large can of diced tomatoes—Italian |                        |

Brown ground beef, onions and green peppers. Add chili powder to taste. Drain grease from meat and add to crock pot. In crock pot, add tomato soup and 1 can of water, chili beans, diced tomato. Add chili powder to desired taste. Cook in crock pot for 2-3 hours on medium heat.

**From the W.M.U.**

Thank you for your soup can donations collected in February. A total of 348 were collected.

During April & May, underwear, socks, and shoes will be collected for Standing Rock. Sharon Warren will be travelling there this year.

Please visit the W.M.U. table for available mission projects.

**Beth Moore's "Living Proof Live"**

featuring worship leader Travis Cottrell, will be in Norfolk April 29—30. Tickets start at \$59.

For more information: [lifeway.com/livingproof](http://lifeway.com/livingproof) or 1-800-254-2022.

**Wow! Look what GOD has done!!**

The "Follow Me" Bible study will begin this month. Originally, the class was only being offered on Tuesday mornings. Some of the working ladies wanted to study also...so, GOD called another leader to offer a Thursday night class!! HE is always good and utterly amazing. At the time of this writing, we had almost 30 women looking forward to learning more about what being an authentic disciple of Jesus Christ is all about. Author, David Platt assures us, as does God's Word, that it will necessitate laying down our very lives to truly be a follower of Jesus. Trusting many will die to self and live through Christ as lives are transformed.

PRAISE GOD! GREAT THINGS HE HAS DONE!



**Upcoming Dates:**

- April 27th - Family Night Supper at 6pm followed by the prayer meeting.
- May 15th - Annual Church Picnic at GPBC. Activities start at 4pm with dinner at 5pm.