


Volume 9 - 4 April 2025

## GETTING TO KNOW YOU

**New Image Ministries**  
Come & Be **CHANGED**  
*May we all be changed into His Image by His Spirit that lives within us.*  
2 Cor. 3:18  
239-369-WORD 29 Homestead Rd. S.

*He is Risen*  
DEATH COULD NOT HOLD HIM.  
Rejoice in the resurrection of  
*Jesus Christ.*   
WISHING YOU A BLESSED AND JOY FILLED EASTER!



## **Devotional by Elder Sandra Roman**

### **An Undivided Heart**

The elementary school teacher's assignment to her students was to write about something they wished for. One essay read, "My wish is to become a smartphone. When asked why, the student replied, "It's my wish



because my mom and dad really love their smartphones”.

This post caused me to look inward and to question the things in my life that I appear to love more than God and those around me. What I am giving my time, attention, and affection and I question the things that separate me from spending time with the Lord and spending time with other people. If we are not insightful of what we are doing, we will go astray.

Romans 8:5, “Those who live according to the flesh have their minds set on what the flesh desires; but those who live according to the Spirit have their minds set on what the Spirit desires. We will live according to what we have set our minds on: the things of the world or the things of God.

I am thankful for our bible study titled, “Solitude and Silence”. We learned that our heavenly Father, who knows our weaknesses and temptations, invites us to be alone with Him and sit silently in His presence. It is in this sacred place where we find rest for our souls, and we are overwhelmed with His presence and His love.

Habakkuk 2:20, “But the Lord is in his holy temple: let all the earth keep silence before him”. The scripture speaks of us (His holy temple) communing with the Lord, spirit to Spirit and our earth (the carnal mind) is silence. From this place, love for God and for one another triumph over distractions and misplaced affection because we have an undivided heart.



## **Hello From Helen**

Hello and Happy April,

Wow, we have so much to look forward to this month.

April 20<sup>th</sup> is Easter Sunday. It is always such a beautiful church service as we celebrate the resurrection of our

Lord and Savior Jesus Christ. How better to honor Him then here at church, then, of course, we get to go and celebrate with our families. Lots of food and loved ones but first and foremost, let us always remember the real meaning of Easter.

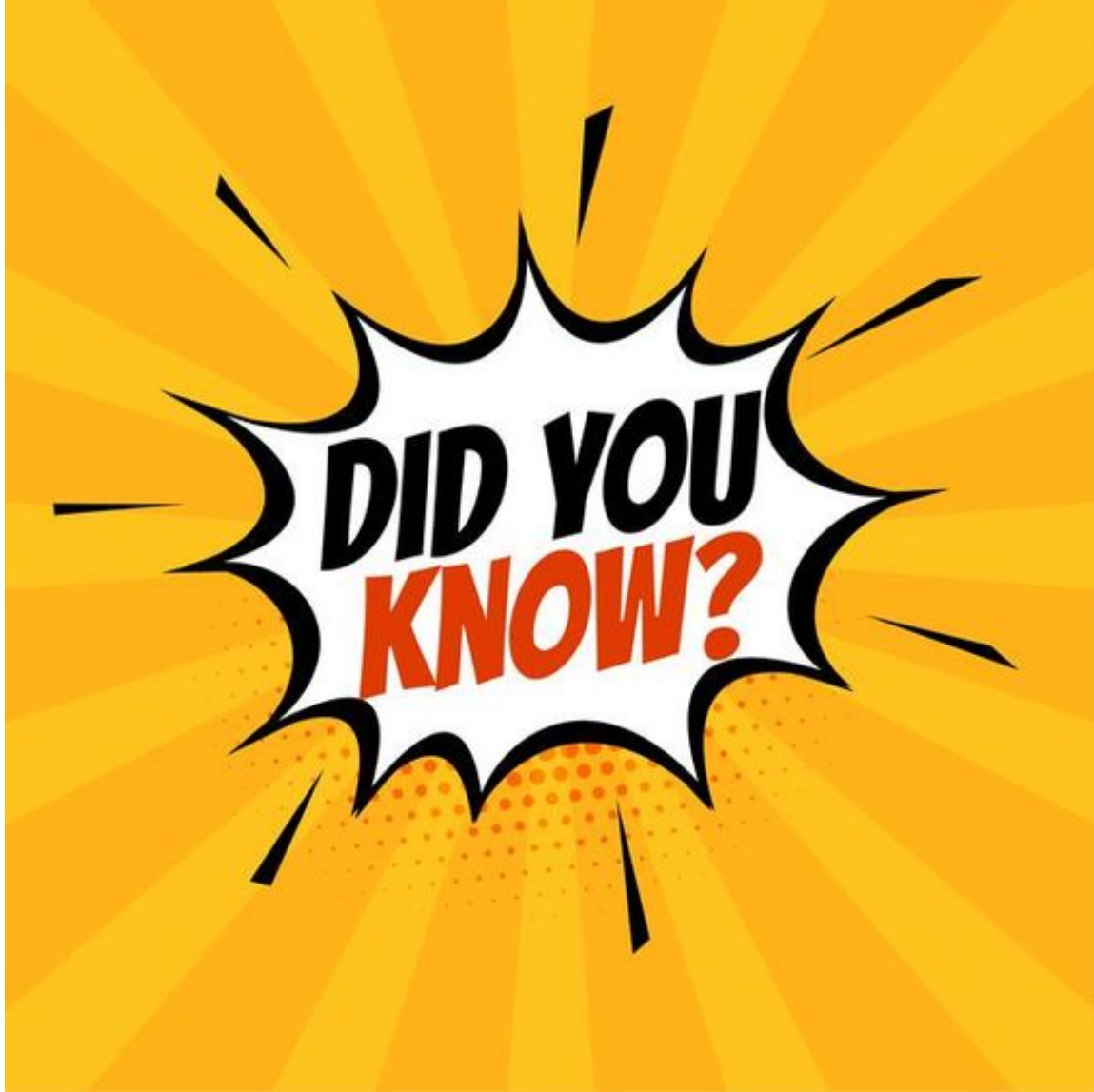
On Sunday April 27<sup>th</sup> we are going to have Church Service in Veterans Park under the Pavilion. Oh my goodness, if you have never been here for this before than you really want to attend. This is such a fun event. Pastor Michael and Pastor Phil are always at the top of their game preaching out in the open for all to hear. There is always someone walking by and stopping in to see what's happening, It is amazing. Bring a chair and then of course, we have a barbeque. Lots of food, drinks and you never know what treats we all bring. Tric, Randy and Tiger Lou; A/K/A "The New Image Praise Team" will be there doing what they do best; There will be worship music! What an awesome day this will be. I personally can't wait.

Friday Night Bible Study is so fantastic; it is so well attended. Pastor Phil has been coming and that is big because he comes such a long way on Sunday mornings to be here for us and now he is there on Friday nights also. The only thing that could've possibly made Friday night any better is having two amazing pastors. Please come and find out what all the excitement is about.

Until next month and always with love and blessings,  
Deacon Helen J. Caliendo

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### **Identify Your Keys at a Glance**

"It seems the older I get, the more keys I carry around. Between the car, house, shed and garage, I have a

whole pocket full of keys. To make it easier to quickly find my most used keys, I paint both sides of the key head with brightly colored nail polish. I use a different color for each key. The nail polish is extremely durable and you'll be surprised how much longer it lasts than spray paint."

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## WHERE DID THE PHRASE

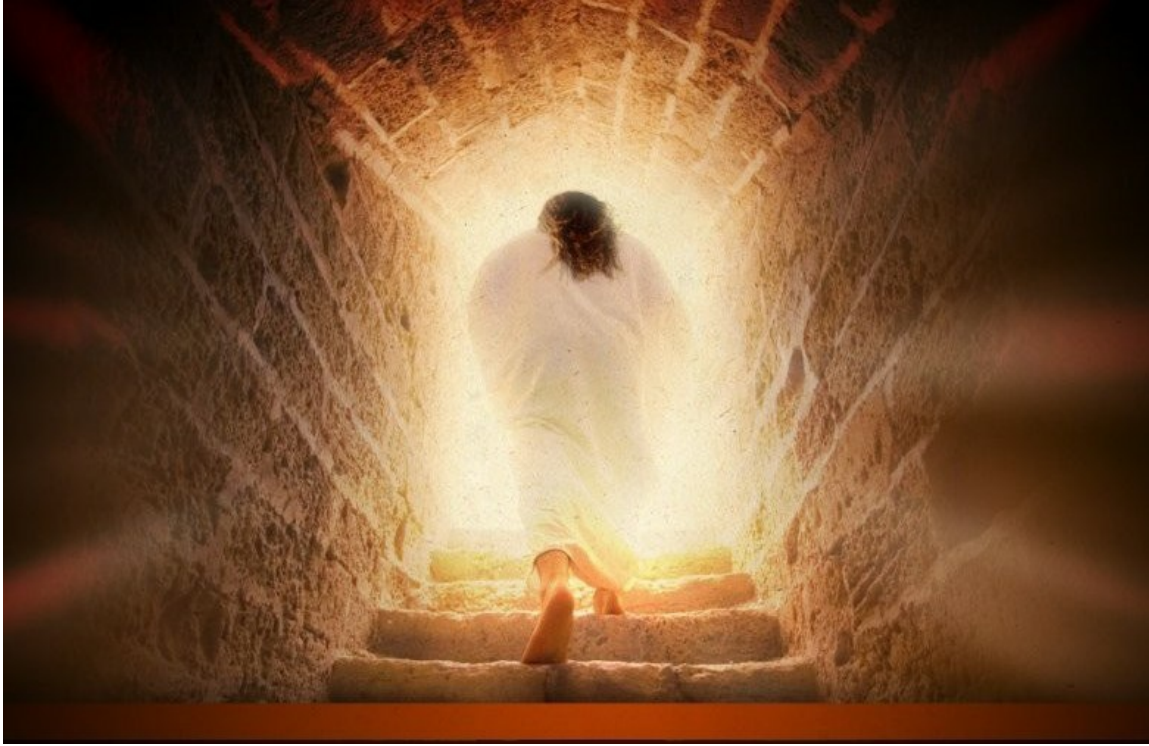
### ***"Under The Weather"*** **COME FROM?:**



When someone's feeling sick or down, they often say they're "under the weather." It might seem like an odd choice of words, but it actually comes from a nautical origin.

In the old days, sailors on long sea voyages often got sick from the unpredictable and rough seas. When this happened, they'd head below deck to rest, **literally taking refuge "under the weather"** to avoid the effects of the stormy sky and seas above.

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## **The Resurrection**

We hold so close to our hearts  
The cross where Jesus died  
But so much more than the blood-stained cross  
Is that Jesus came back to life

The stones been rolled away;  
The tomb lay open and bare  
They looked for Him and then the angel said  
that He is no longer here

Of what joy they must have felt  
To see Him just once more  
To eat with Him, to drink with Him  
To receive Him back as Lord

So much did He accomplish  
Through His death upon the cross  
And in His rising from the dead  
He reconciled us back to God

Nothing else could bridge the gap  
That sin had wrenched apart



Now we can freely go to God  
And receive Christ in our hearts

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### **WHO AM I?**

I was born in Las Vegas  
My favorite color is Red  
My favorite activity is Playing Guitar  
My typical day consists of "Loving the world and  
everything around it"  
The craziest thing I've ever done is that I prayed for and  
planted a seed in people who didn't believe  
My most treasured memory is meeting my wife  
I have worked as a painter and as an Audio visual Tech  
among other jobs  
I enjoy eating dinner at home  
Favorite food is spaghetti  
I listen to listen to Christian music  
My favorite singer is Jeremy Lake  
My favorite author is Terry Goodkind  
My favorite actor is Robin Williams  
My favorite actress is Meryl Streep  
My favorite T.V. show is The Curse of Oak Island and

## Skin Walker Ranch

What truly makes me happy is watching someone else  
be happy

Seeing other people happy is what makes me feel at  
peace

I have traveled to Mexico and Canada

My favorite vacation was when I visited Florida to  
propose to my wife  
and to ask her families permission to do so

My favorite holiday is the 4<sup>th</sup> of July

I love the smell of Drakkar men's cologne

My autobiography would be titled "I'm On My Way"

The best gift I have ever received is "My children"

The best part of waking up is "Seeing my wife's face"

If I could have one superpower "I would choose to feed  
the world"

One thing I dream about doing one day is to "own my  
own homeless shelter"

The one thing I am most proud of is

My philosophy is "It is Not Hard to Love"

The thing that makes me laugh the most is "everything"

The most important law I would enforce if I were the ruler  
is

"You have to make sure everyone is fed"

My warning label would say "**Don't Poke the Bear!**"

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## MEET: DEACON SHAWN AMENT



I was born in "Fort Myers, FL"

My favorite color is "Grey"

I love to "Fish"

My day consists of "Working"

The craziest thing I've ever done is to go "Skydiving"

My most treasured memory is the "Last Christmas with  
my mother"

I have worked as a "Concrete Finisher"

I enjoy "Eating Out"

My favorite food is "Steak"

I listen to "Country Music"

My favorite singer is "George Strait"

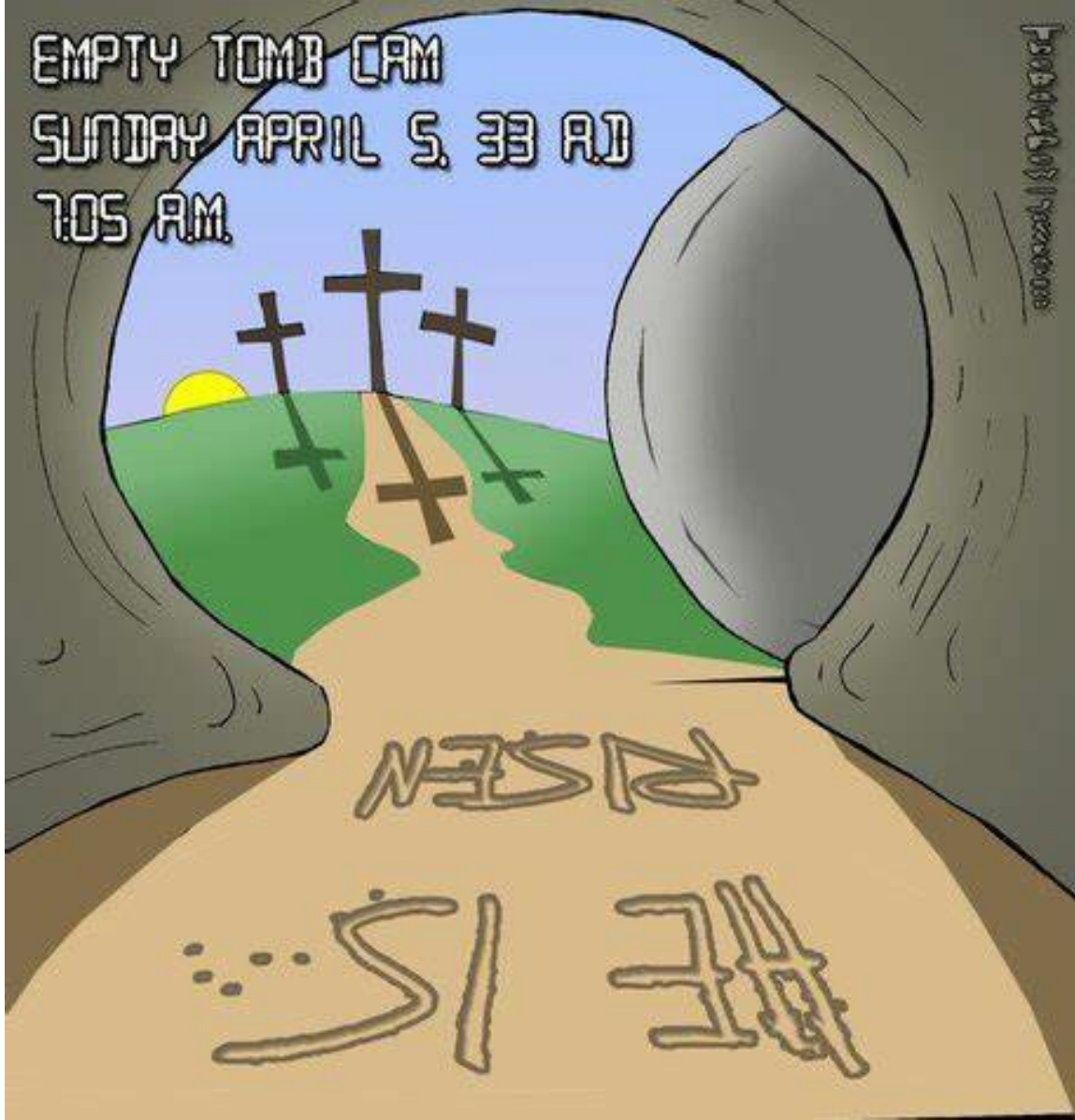


My favorite author is "Mark Twain"  
My favorite movie is "Stand by Me"  
My favorite actor is "Kevin Costner"  
My favorite T.V. show is "Mash"  
"My Family" is what truly makes me happy  
I feel peaceful when it's "Quiet"  
My favorite vacation was at a "Cabin in Georgia"  
"Christmas" is my favorite holiday  
I love the smell of "Orange Blossoms"  
My autobiography would be titled "What?"  
The best gift I've ever received was a "Surprise Birthday  
Party" for my 50<sup>th</sup> birthday  
The best part of waking up is "Coffee"  
If I could have one superpower I would "Fly"  
I dream of "Flying a Helicopter" one day  
I am most proud of "My Family"  
My philosophy is "Live and Let Live"  
"My Grandkids" make me laugh the most  
*1 Correct guess from Pastor Michael Porzio*

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# THE DAILY TOON

BY MARK LYNCH



**That "Love Thy Neighbor" thing?  
I really meant that!**





**I want to be so full of Christ that if a mosquito bites me, they will fly away singing “There’s Power in the Blood”**

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## **Leg of Lamb With Garlic and Rosemary**

A good roast leg of lamb recipe should be simple and impressive—something you can serve to guests on Easter or Passover that’s equally easy for a special Sunday dinner. This version, flavored modestly with garlic, rosemary, salt, and pepper and finished with an easy red wine pan sauce, is just that. (It also has hundreds of reviews from cooks who say it works well, even if you’re new to cooking lamb.) You don’t have to sear it or worry over a fussy marinade—and the hands-on time is just about 15 minutes.

The recipe calls for a semi-boneless leg, which means the shank and blade bones have been removed, but the leg bone, which adds rich flavor, is still in the roast. This helps hold the roast together while making the meat easier to carve than a fully bone-in leg of lamb. It also

cuts down on cooking time. The cut has a relatively uniform shape, so it's easy to roast to your desired doneness; if you insert a meat thermometer into the thickest part, the rest of the leg will be fairly close to that same temperature. To serve, transfer the lamb to a platter and tuck some fresh, fragrant oregano or rosemary

## Ingredients

1 (7-lb.) semi-boneless leg of lamb, aitchbone removed, fat trimmed to ¼" thick, and lamb tied

4 garlic cloves

1 Tbsp. fine sea salt

2 Tbsp. chopped fresh rosemary

½ tsp. freshly ground black pepper, plus more

Neutral or extra-virgin olive oil, for pan

¼ cup dry red wine (such as Zinfandel, Sangiovese, or Cabernet Sauvignon) or broth

Kosher salt

## Preparation

### 1. Step 1

Pat **one (7-lb.) semi-boneless leg of lamb, aitchbone removed, fat trimmed to ¼" thick, and lamb tied**, dry and score fat by making shallow cuts all over with the tip of a sharp small knife.

### Step 2

Pound **4 garlic cloves** to a paste with **1 Tbsp. fine sea salt** using a mortar and pestle (or finely chop and mash with a heavy knife) and stir together with **2 Tbsp.**

**chopped fresh rosemary** and **½ tsp. freshly ground black pepper**. Put lamb in a lightly oiled roasting pan, then rub paste all over lamb. Let stand at room temperature 30 minutes.

### Step 3

Place a rack in center of oven; preheat oven to 350°.

Roast lamb until an instant-read thermometer inserted 2" into thickest part of meat (do not touch bone) registers 130°, 1½–1¾ hours. Transfer to a cutting board and let

stand 15–25 minutes (internal temperature will rise to about 140° for medium-rare).

#### Step 4

Add  $\frac{1}{4}$  cup **broth** to pan and deglaze by boiling over medium-high heat, stirring and scraping up brown bits, 1 minute. Season pan juices with **kosher salt** and pepper and serve with lamb.

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## EASTER BREAD



### Ingredients

Cooking spray

**1 cup** whole milk, heated to 110°

**$\frac{1}{2}$  cup**, plus 1 tsp. granulated sugar, divided



**2 1/2 teaspoons** active dry yeast (1 [1/4-oz.] packet)  
**4 1/2 cups** all-purpose flour, plus more for dusting  
**1 teaspoon** kosher salt  
**6** large eggs  
**1/2 cup** (1 stick) butter, softened, cut into cubes  
**1 cup** boiling water  
**2 tsp.** distilled white vinegar  
Food coloring  
Egg wash, for brushing  
Sprinkles, for topping

### **Directions**

Grease a large bowl with cooking spray. In a small bowl or liquid measuring cup, combine milk and 1 tsp. Sugar; sprinkle yeast on top. Let sit until frothy, about 8 minutes.

In the large bowl of a stand mixer fitted with the dough hook, beat flour, salt, and remaining 1/2 cup sugar. Add yeast mixture and 2 eggs. Beat until a very soft dough forms, about 5 minutes. Increase to medium-high speed and add butter, 1 Tbsp. at a time, beating well after each addition, until dough pulls away from sides of bowl, about 15 minutes.

Transfer dough to greased bowl, cover, and let rise in a warm spot until doubled in size 1 to 1 1/2 hours.

Meanwhile, divide 1 cup boiling water between 2 bowls. Add 1 tsp. vinegar and desired food coloring to each bowl.

Add 4 remaining eggs, one at a time, and let sit 5 to 10 minutes, depending on preferred color. Using a slotted spoon, transfer to a wire rack set in a baking sheet.

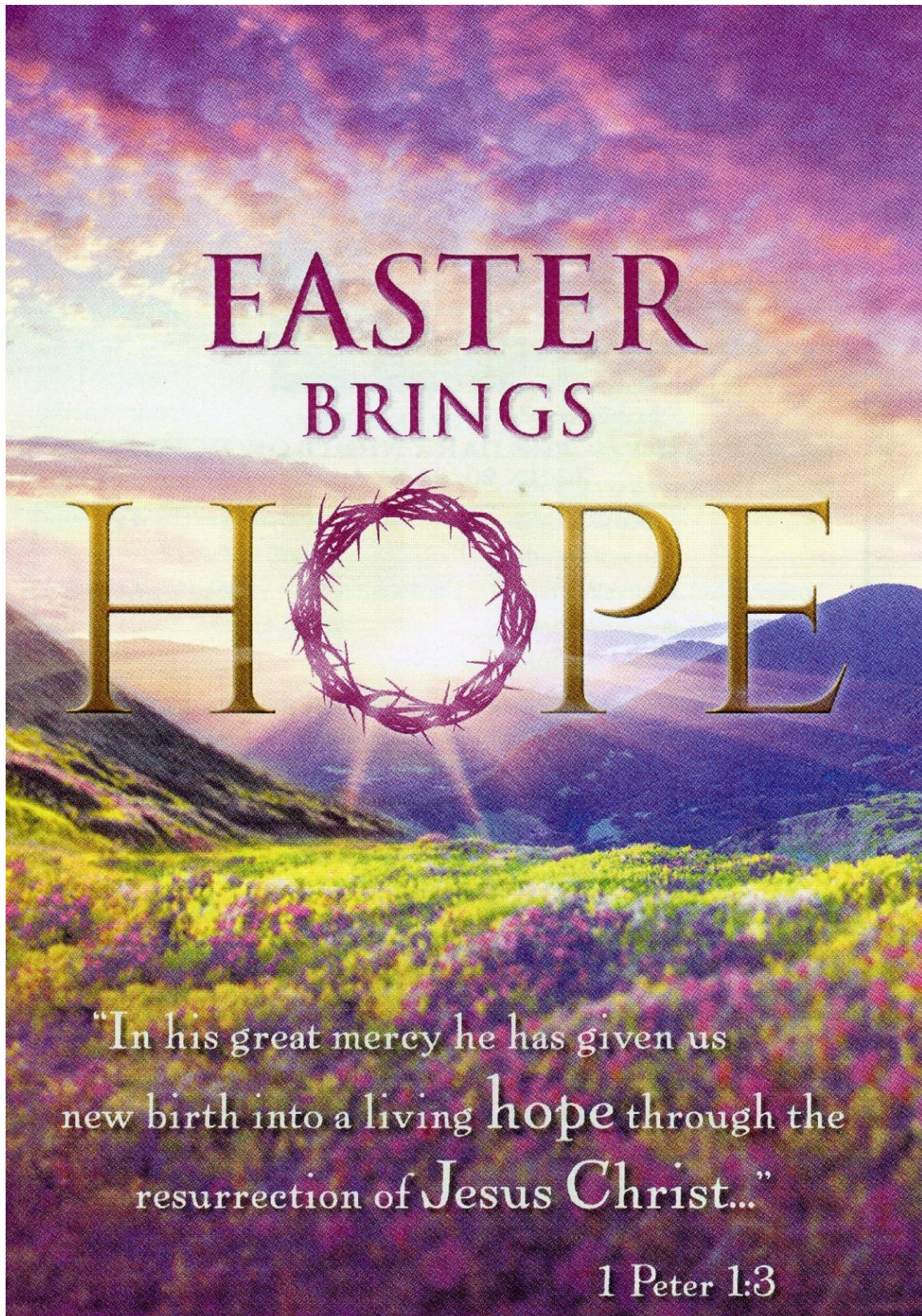
Arrange a rack in center of oven; preheat to 375°. Line a large baking sheet with parchment. On a lightly floured surface, divide dough into 3 pieces. Roll each piece into a 16"-long rope. Place ropes side by side lengthwise on prepared sheet. Pinch top ends together, then tightly braid ropes together. Bring ends together to form a circle and pinch together.

Press dyed eggs into braid, then cover dough and let rise until doubled in size, about 30 minutes.

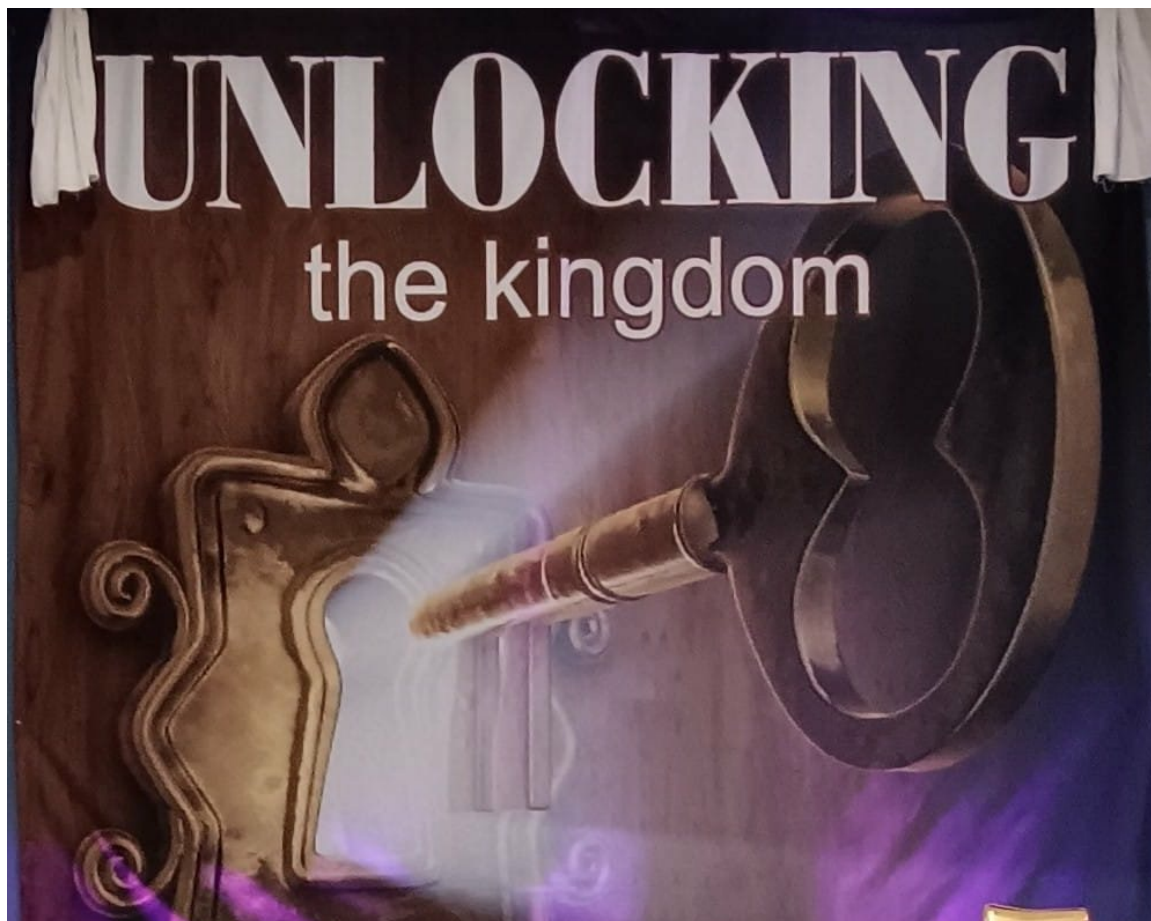


Brush with egg wash and top with sprinkles.  
Bake bread until golden brown, about 30 minutes. Let  
cool slightly.

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**33936**  
**239-369-WORD (9673)**  
**Pastor Phil Porzio**  
**Pastor Michael Porzio**



**A direct and compelling headline**

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