

Volume 7-8 AUGUST 2023

# GETTING TO KNOW YOU

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## 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.

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## **The Light of Life**

**Devotional by Elder SANDRA ROMAN**

**What God has placed inside every person His life,  
His nature. We are divine and human.**

**John 1:1-4 In the beginning was the Word, and the  
Word was with God, and the Word was God. The  
same was in the beginning with God. All things were**

**made by him; and without him was not anything made that was made. In him was life; and the life was the light of men.**

**John 1:4, In him was life; and the life was the light of men. We know that God is the same yesterday, today, and forever. Therefore, I do not think we do injustice to the scripture when we say, In Jesus is life and the life in Jesus is the light of men.**

**The word life (Strong G2222- zōē) describes the life mentioned in John 1:4 as; life as a principle, life in the absolute sense, life as God has it, that which the Father has in Himself, and which He gave to the incarnate Son to have in Himself. Jesus is the source of life itself. This is the life that is the light that is the life of men.**

**The word Light (Strong's 5457- phōs) describes the light mentioned in John 1:4 as; a source of light, radiance. The manifestation of God's self-existent life; divine illumination to reveal and impart life, through Christ. The life of Christ radiates in us and through us.**

**John the Baptist said he was not that light, but was sent to bear witness of that light/life of God inside of us. John would further testify that Jesus was the true light that gives light/life to every man that comes into the world, John 1:8-9. Even when we do not know it, it does change the fact that we all have God's life inside of us.**

**John 1:5, 5 And the light shines in the darkness, and the darkness did not comprehend it. The natural man will never understand that even in our darkness, God is our light/life and is the one who opens our eyes to see truth. The promise: John 8:12 Then Jesus spoke to them again, saying, "I am the light of the world. He who follows Me shall not walk in darkness but have the light of life."**

**And we know that the Son of God is come, and hath given us an understanding, that we may know him that is true, and we are in him that is true, even in his Son Jesus Christ. This is the true God, and eternal life.**

**1 John 5:20.**

**Trust your heart for this truth in the Lord and walk as children of light. Ephesians 5:8.**

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## **Hello From Helen**

Hello Family,  
We are back and in full bloom after a week's vacation. I hope you all enjoyed a fun and safe July 4<sup>th</sup> of July. August is going to be a phenomenal month for us here at New Image Ministries and we have a couple of exciting things to tell you about.



First of all, Bible Study with Pastor Michael Porzio will resume on Friday August 4<sup>th</sup> after a summer break. I know that I will be there and I hope to see you there too. Pastor Michael breaks down so many facets of the bible in a way that we can all understand and we all get to participate in the conversation. I can't wait! Bible study is on Friday nights at 6:30 p.m. in the Fellowship Hall. Of course there will be coffee and a light snack.

I am happy announce that the new children's ministry :  
**"THE CHOSEN GENERATION"**  
is going to start on Sunday, August 6, 2023 during church service.

The teachers will be Elder Janet Petruzziello, Elder Nicole Freeman & Yvonne Shadrach. This new ministry is for children 5 through 12 years of age. I am excited to hear all about it and I will share everything with you in the next newsletter.

***1 Peter 2:9 – But you are chosen people, a royal priesthood, a holy nation, God's special possession, that you may declare the praise of Him who called you out of darkness into His wonderful light.***

We are always happy to welcome new visitors to our church. I have been told that people stay because of our wonderful pastors and sermons and a lot of people have mentioned recently that they also can't wait to come back because of all the love that we all have to offer. New Image Ministries is like no other place. We really are blessed.

**Until next month, with all my love,  
Deacon Helen J. Caliendo**

# New Image Ministries,

Children's Ministry Service

Called "CHOSEN GENERATION"

begins August 6, 2023 at 10:30 AM

for ages 5 to 12 years

New Image Ministries Church is located at:

29 Homestead Rd. S., Lehigh Acres, FL 33936

239-369-9673



## Chosen Generation

1 Peter 2:9

Did You Know?



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Tarnished silver is no match for this aluminum foil “recipe.” Bring one liter of water, one tablespoon of baking soda, and one piece of aluminum foil to a boil. Drop silverware in the pot for 10 seconds (longer if it’s very tarnished), then remove using kitchen tongs. Magic! Here’s how to polish silver if the built-up tarnish persists: make a thick paste with 1/4 cup baking soda and two tablespoons of water. Apply with a damp sponge, then rinse and dry.

*Finally! One of your most pressing cooking quandaries,  
answered.*

*Why is aluminum foil shiny on one side and dull on the other  
side?*

It’s a well-established question and one that we’ve been too afraid to ask our mothers: Should we use the shiny or the dull side of aluminum foil when we cook? And have we been doing it wrong this entire time?!



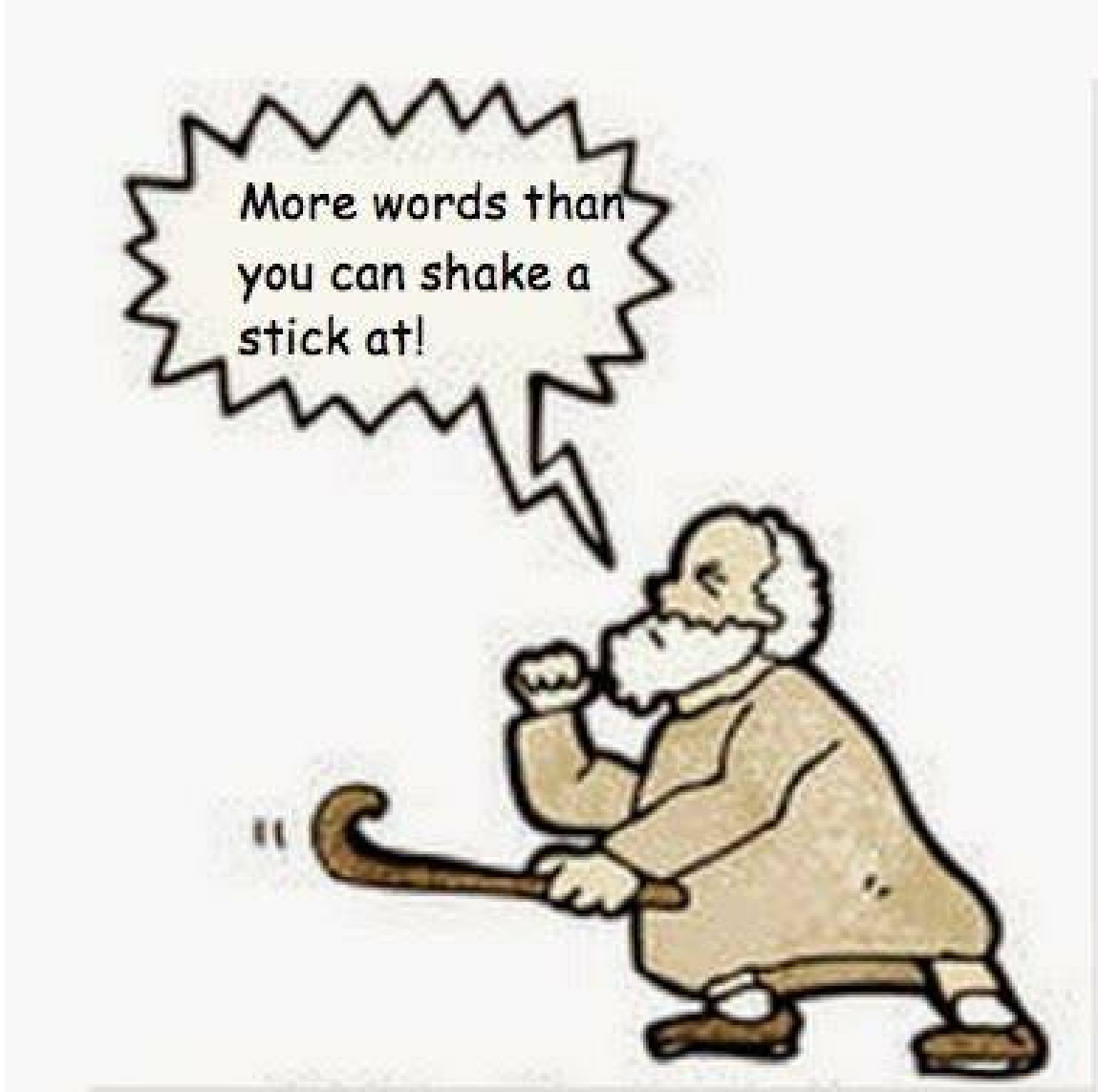
Concerned cooks, you can breathe a sigh of relief: As it turns out, there's no "correct" side of aluminum foil to use when cooking so using it on either side is not one of the [cooking mistakes that could ruin your food](#). According to the *Huffington Post*, they're both equally effective at heating your food—so just choose whatever side you prefer.

If there's no trick to it, then why, exactly, does aluminum foil have a shiny and a dull side in the first place? Experts at Reynold's Kitchen say that the difference between the two sides is due to a manufacturing process called milling, during which heat and tension is applied to stretch and shape the foil. Two layers of foil are pressed together and milled at the same time, because otherwise, it would break.

"Where the foil is in contact with another layer, that's the 'dull' side," Reynold's explains. "The 'shiny' side is the side milled without being in contact with another sheet of metal. The performance of the foil is the same, whichever side you use."

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**WHERE DID THIS PRAISE COME FROM?  
"MORE THAN YOU CAN SHAKE A STICK AT"**



Meaning: Having more of something than you need  
History: Farmers controlled their sheep by shaking their staffs to indicate where the animals should go. When farmers had more sheep than they could control, it was said they had "more than you can shake a stick at."

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## WHO AM I?

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I was born in Springfield, OH  
My favorite color is turquoise  
I love to play "Wii bowling"  
My typical day consists of getting, having breakfast, and  
doing things around the house  
My most treasured memories are of my family  
I have worked as – newspaper business  
I like to eat out and eat at home also  
I love Pizza  
I love 50's and 60's music  
My favorite singer is Elvis Presley  
My favorite movie is Top Gun  
My favorite actor is Tom Cruise  
I love The Price is Right  
Going to church is the thing that makes me happy  
All my friendships make me feel at peace  
I have been to Hawaii and my favorite vacation was Las  
Vegas  
My favorite holiday is Christmas

I love the smell of Roses  
My autobiography would be titled "A lot of Excitement"  
The best gift I ever got was a car  
The best part of waking up is that I do wake up everyday  
If I could have one superpower I would choose "Super  
Sonic Hearing"  
One thing I dream about doing one day is go out west on  
a dude ranch  
My philosophy is "Be happy"  
I have a stuffed animal collection  
The most important law I would enforce if I were ruler is  
"No guns in the world"  
My warning label would say "Be Cautious"

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**WHO AM I?  
MEET PAT CONNELL**





I was passing New Image Ministries one day and  
stopped in, and I've been here ever since  
My favorite color is purple  
I really enjoy watching movies  
My typical day consists of getting up early and going for a  
walk  
The craziest thing you've ever done go sky diving  
I have worked in retail  
My most treasured memory is my children when they  
were little

I enjoy dining out  
My favorite food is Lasagna  
I listen to all types of music  
My favorite singer is Frank Sinatra  
My favorite movies are Pretty Women and Dirty Dancing  
My favorite T.V. show General Hospital  
Being at church makes me feel at peace  
I have traveled to Puerto Rico, St. Martin and Haiti to  
name a few  
My favorite vacation was a 7 day cruise  
My favorite holiday is Christmas  
I love the smell of Baby Magic lotion  
My autobiography would be titled "Crazy Lady"  
I am grateful that I am adventurous because I have had  
some nice experiences in life  
The best part of waking up is to know that I'm still alive"  
If I could have one superpower I would choose fly  
One thing I dream about doing one day is going to Italy  
The one thing I am most proud of is the woman I am  
today  
The thing that makes me laugh the most is My  
Grandchildren  
I collect shells  
My warning label would say "Beware"  
I would like to add I am a friendly and outgoing person

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SORRY... WHAT HAPPENS  
ON EARTH.  
STAYS ON EARTH...



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Grandpa  
what is the  
meaning of life

Getting to know the  
Lord Jesus Christ







He Is!

When you are the *neediest*,  
He is the **most sufficient**.

When you are *completely helpless*,  
*He is most able*.

When you feel *totally dependent*,  
He is **absolutely dependable**.

When you are the *weakest*,  
He is the **most able**.

When you are the *most alone*,  
He is **intimately present**.

When you feel *you are the least*,  
**He is the greatest!**

When you feel the *most useless*,  
He is **preparing you**.

When it is *darkest*,  
He is the **only Light** you need.

When you feel the *least secure*,  
He is your **Rock and Fortress**. When you are the *most  
humble*, He is **most gracious**.

When you say that *you cannot*, remember that **He can!**  
*author unknown*

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## **CRISPY SHEET PAN LASAGNA**

### **INGREDIENTS**

4 tablespoons olive oil, divided

½ teaspoon kosher salt, plus more for pasta water  
1 pound dry lasagna noodles, broken into 2 inch pieces  
1 clove garlic, chopped  
½ teaspoon red pepper flakes  
5 ounces baby spinach  
1 cup part-skim ricotta cheese  
1 pound spicy Italian sausage, castings removed  
1 red onion, diced  
4 cups jarred marinara sauce  
2 ½ cups low moisture mozzarella, shredded, divided  
1 ½ cups freshly grated parmesan cheese, divided

### **DIRECTIONS (Crispy Sheep Pan Lasagna)**

Preheat the oven to 425° F. Oil a straight sided 12 x 17-inch baking sheet with 1 tablespoon olive oil. Set aside.

Heat a medium skillet over medium heat. Add 1 tablespoon oil, the garlic and pepper flakes to the hot pan. Cook, stirring often until fragrant, about 1 minute. Add the spinach and the salt and cook, stirring often, until the spinach is almost completely wilted, another minute.

Remove the spinach mixture to a strainer and press firmly to remove any excess liquid. Add the spinach to a medium bowl. Using a pair of kitchen scissors, slice up the spinach into chopped pieces. Add the ricotta cheese and stir to combine. Set aside.

Using a paper towel, wipe out the skillet and return it to medium heat. Add the remaining 2 tablespoons oil to the pan along with the sausage and cook, undisturbed until the sausage is beginning to brown on the first side, about 3 minutes. Using a wooden spoon, break apart the sausage into bite sized pieces. Continue to cook, stirring often and breaking apart as needed, until the sausage is lightly browned, another 5 minutes. Add the onion to the pan and cook until the onion is fragrant and beginning to soften, another 3 minutes. Remove from the heat.



Bring a large pot of water to a boil over high heat. Be sure it is a large enough pan to allow the pasta to swim freely. Season generously with salt. Cook the pasta for 4 minutes stirring often to avoid clumping. Drain well, reserving  $\frac{1}{2}$  cup of pasta water.

Meanwhile, add the marinara to the pan with the sausage and onion and mix well. Add the pasta water, pasta, 1 cup mozzarella cheese and  $\frac{1}{2}$  cup parmesan cheese to the bowl and stir to combine. Spread the mixture on the prepared baking sheet, leaving some tips and corners sticking up on the tray. Dollop the pasta with the ricotta mixture and sprinkle with remaining  $1\frac{1}{2}$  cups mozzarella and 1 cup parmesan cheeses. Bake until the pasta is tender, the sauce is bubbly, and the top is lightly browned, about 30 minutes. Remove from the oven and let rest for 5 minutes before cutting into squares and serving.

Serve with extra warm marinara, if desired.



## GARLIC BREAD

Ingredients:

½ cup/8 tablespoons unsalted butter (1 stick), melted  
4 fat garlic cloves, grated  
½ cup Parmesan, grated  
¼ cup firmly packed chopped flat-leaf parsley  
¼ teaspoon kosher salt  
Black pepper  
1 baguette or rustic crusty loaf  
½ pound fresh mozzarella, thinly sliced (optional)

Heat the oven to 400 degrees. In a small bowl, stir together the butter, garlic, Parmesan and parsley. Add the salt and generously season with pepper. Set aside while you cut the baguette.

Cut deep slits into the baguette, 1-inch apart — don't cut all the way through the loaf — and place the baguette on a large piece of foil. Using a teaspoon or an offset spatula, generously spread the seasoned butter inside each slit. Make sure to reach the bottom of the slit; don't be shy here.

Wrap the baguette in the foil, place on a baking sheet and bake for 15 minutes. Remove the baguette from the oven and unwrap the top (leave the bread on the foil). If you're adding mozzarella, use the offset spatula or spoon to gently open each slit and tuck a piece of mozzarella in (it's O.K. if the cheese pops out from the top a little). Return bread to the oven and bake until crisp and golden on top, another 5 minutes. Slice with a serrated knife (or tear with your hands) and serve at once.

### **TIP**

- *The butter can be made 2 days in advance; let come to room temperature before using*
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## Homemade Turtle Candy with Pecans and Caramel

Only 3 Ingredients  
Ingredients

12 ounces soft caramels (homemade or store-bought)

6 ounces pecans (halves, toasted)

8 ounces chocolate (semi-sweet, chips are fine)



## Directions

Prepare a cookie sheet by covering it with aluminum foil or parchment, and spraying the foil or parchment with nonstick cooking spray.

Arrange the pecans in clusters of 4 with each pecan pointing in a different direction (like turtle legs).

Alternately, you can just drop them in small clusters on the baking sheet.

Unwrap the caramels if wrapped and place them in a microwave-safe bowl. If they are very stiff, add a spoonful of water so the final product will be softer. Microwave them until melted, stirring after every 30 seconds.

Allow the caramel to cool slightly, so it's not piping-hot, then use a spoon or a small candy scoop to drop a spoonful of caramel each pecan cluster. They are meant to be a rustic candy, so don't worry about keeping the turtles round or about having some of the pecans poking through.

Melt chocolate chips in the microwave or over a double boiler.

Spoon the melted chocolate over the caramel layer, letting some drip down the sides, and nudging it around so it covers the top of the caramel completely.

Place the baking sheet of candies in the refrigerator to fully set the chocolate and caramel, for at least 30 minutes.

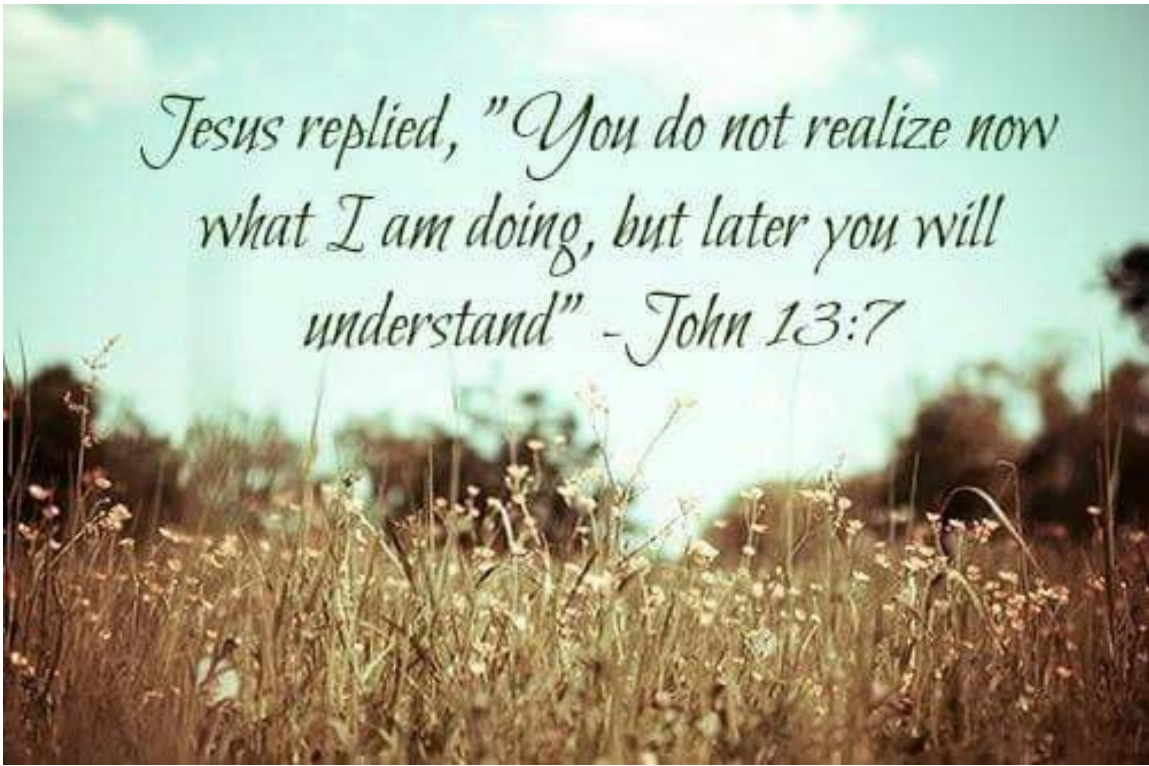
For the best taste and texture, serve the turtles at room temperature. Extras can be stored in an airtight container in the refrigerator or at cool room temperature for up to two weeks.

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*Jesus replied, "You do not realize now  
what I am doing, but later you will  
understand" - John 13:7*





# Encourage ONE ANOTHER & BUILD EACH OTHER UP

• 1 Thessalonians 5:11 •  
Joni









**BEAUTIFUL FLOWERS FROM OUR  
VERY OWN  
"VICTORY GARDEN"**

# New Image Ministries

*Hosts*

# LIVE

*1 Peter 2:16*

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**New Image Ministries  
29 Homestead Road South  
Lehigh Acres, Florida  
33936**

**239-369-9673**

**Pastor Phil Porzio  
Pastor Michael Porzio  
Pastor Phil Porzio Sr.**



A direct and compelling headline

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