

Volume 6-7 JULY, 2022

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.





Devotional by Elder Janet Petruzziello

Freedom in Christ

Galatians 5:13 "For you have been called to live in freedom"
- not freedom to satisfy your selfish nature, but freedom to
serve one another.

We spoke about this verse at a Friday night Bible study. I'm in awe of God, how He continuously giving us new understanding on the scriptures. I don't believe I ever took to heart what this verse was saying. We have freedom to serve one another, speaking of an obtainable life we have right now in Christ. A freedom different then what we might of thought it was or even desired. Until God said the heavens were open and he wanted to release something new from within us . This selfless life God is preparing and teaching us is not a religious act as in exercising our wills as in conformity. Rather a work only accomplished from His Presence within. The spirit is in our hearts teaching us and guiding our daily lives. It takes time to change our ideas of what we thought were our responsibilities in life. It sounded simple "follow your heart". It's greater than any law.

Pastor Michael mentioned two things God said," love God and each other". Then Pastor gave an example: Jesus truly loved the people. He didn't put up with them, or do things because it was the right thing to do, He loved them.

In His Love



Hello From Helen

Hello again family,

June was a time for us all to band together as a family and to be a support for each other.

We had a memorial service for Rev. Peter and Geraldine Patterson's son Lionel E. Mickens. The Patterson family was here

and the service was so insightful into Lionel's life. I feel like we all had a chance to get to know the wonderful man that Lionel was. We love you Geraldine and Rev. Pete and thank you for sharing your beautiful family with us.

We also had to say good-bye to Carlos Machado. Carlos was a friend to all of us. He used his Sunday's to play the Conga drums with the New Image Ministries Praise and Worship team along with Tric Pliley, Tiger Lou Ruiz and Randy Terenna. Carlos was around the church quit often and he was a very big part of our lives. Carlos, you will be missed in a great way.

We've added a new feature this month in the news letter. It is called "***DID YOU KNOW?***" If you have a "Life Hack"/"Helpful Hint that you would like to share with us, please call me in the church office and I will be glad to print it. If you have a recipe that you particularly love please share that with me for the newsletter. Maybe you would like to be interviewed in "Who Are You" please call and I would love to sit down with you and that's how we all get to know each other on a deeper level. It's fun, I promise. Don't forget to call me with any guesses on who the current "Who Am I" might be. All responses will be printed in the newsletter.

Please Note: The church will be closed from July 4th through July 8th for VACATION. ***We are always open for Sunday Service*** and we hope to see you there.

Until Next time may The Good Lord continue to bless you.
With all my love,
Deacon Helen J. Caliendo



Did You Know?

USE TOOTHPASTE TO CLEAR UP HAZY CAR HEADLIGHTS



**USE A RUBBER BAND TO
UNSCREW STRIPPED SCREWS.**







WHO AM I?

Pink is my favorite color

I love the beach

I have pets

Dogs are my favorite

Once I jumped off of a bridge

I love to travel with my family

I do not have any children

I work helping people

I enjoy cooking

I love pasta

My favorite music is Country Music

Two of my favorite singers are Kari Joe and Morgan
Wallen

Action movies are my favorite

Jennifer Aniston is my favorite actress and I love the
show "Friends"

When I was younger I loved "Dora"

I would rather have a home cooked meal than eat
out

I walk a lot but I really like going to the gym

My favorite holiday is Thanksgiving

I love the smell of "Idole" (cologne)

I love to hang out with my friends in my spare time
My autobiography would be called "I Don't Want To
Talk About It"

My family is the best gift ever

My favorite part of waking up is drinking coffee
If I could have one super power I would choose to fly

I would love to travel all over the world one day

I am so proud of graduating

My friends really make me laugh

I would sing Karaoke

If I had to choose one thing to eat for the rest of my
life I would eat "Fettuccini Alfredo"

I own a ton of shoes

If I ruled my own country my first law would be to
"Have respect for others"

My warning label would say "Warning, I am very
Sarcastic"



WHO AM I?
Meet Peg Lynch

**I don't have a favorite color, I like them all
I love going for a Walk
I do have pets
I love Horses
One time I ran into a burning building to save
someone
I love seeing people open gifts that I've given**

them
I have 4 children
I have worked as a Factory Worker, a Welder and
a pharmacy technician to name some
I do like to cook
I love Chinese food
I listen to Christian music
My favorite author is Janet Evanovich
My favorite music is by Casting Crowns
I love Christmas movies
and any “feel good” shows
I watched “Dark Shadows” as a kid
I would like to travel if I get the chance
I like to cook and to dine out
I enjoy swimming
I love my mornings
I love all holidays and anytime I can spend time
with my family
I love the smell of Lavender
I go wherever God leads me
My autobiography would be titled, “It’s All True”
The best gift I’ve ever received is Salvation
The best part of waking up is Coffee
If I could have a superpower it would be to
Distribute Peace
I often keep notes about all my thoughts
My proudest accomplishment is rising above my
past
Life in general makes me laugh the most
I would be willing to try and sing Karaoke
I would choose to eat Spinach for the rest of my
life if I could only have one thing
If I ruled my own country the first law I would
enforce is to love one another
My warning label would say “Don’t hold your
breath”

1 incorrect guess from Pastor Michael Porzio

*If you think you know who I am, contact Helen in the
church office with your guess. All correct guesses will be*

ONE OF MY FAVORITE RECIPES



Garlic Overload Burgers with Creamy Garlic Burger Sauce

Ingredients

Cream Cheese Mixture

- 4 oz. cream cheese, softened
- 1 Tablespoon garlic, minced
- 1 teaspoon Italian herbs

Burgers

- 2 pounds ground beef
- 8 teaspoons garlic powder
- salt and pepper, to taste

Creamy Garlic Burger Sauce

- 1/4 cup water
- 2 tablespoons garlic, minced
- 1 teaspoon garlic powder
- 2 cups heavy cream
- 1 tablespoon chopped fresh parsley
- salt and pepper to taste
- 2 tablespoons cornstarch
- 1/4 cup water

Instructions

Making Cream Cheese Mixture

1. In a small bowl, combine the cream cheese, minced garlic and Italian herbs and blend well. Divide into 4 equal portions.

Seasoning and Making the Burgers

1. In a large bowl, mix the ground beef with the garlic powder and salt and pepper.
2. Divide the hamburgers into 8 equal portions. Form the meat into balls and then flatten into a patty about 1/4" thick. Remember to make the burgers a bit over sized to account for shrinkage when cooking. In the middle of 4 patties, spoon some of the cream cheese mixture.
3. Top each of the four patties with the cream cheese mixture with the patties without. Gently press the burgers together to form a large burger.
4. Grill burgers as desired.
5. When almost ready to remove burgers, add a slice of provolone cheese to the top of each burger. Allow cheese to melt by closing grill (or placing lid over burgers if using something other than a grill).

Creamy Garlic Burger Sauce

1. In a saucepan, boil 1/4 cup of water over medium heat.
2. Stir in the minced garlic and garlic powder. Boil

until the water is nearly evaporated, about 5 minutes. It's okay for some water to remain, but you want very little.

3. Stir in the heavy cream, Parsley, salt, and pepper.
4. In a small bowl, mix the cornstarch and 1/4 cup of water and stir until dissolved. Add to the cream mixture.
5. Continue boiling, stirring constantly, until thickened. About 3 minutes.
6. Remove from heat. It will continue to thicken upon cooling.

Bringing it all together

1. Place burgers on bottoms of brioche buns.
2. Spoon Creamy Garlic Burger Sauce over burger.
3. Top with the top of the brioche bun.



New York-Style Hot Dog Onions

- 1 -tablespoon - Canola Oil
- 1 large - Yellow Onion
- 2 ½ tablespoon - Ketchup
- 1/2 teaspoon - Brown Sugar, light

1/8 teaspoon - Chili Powder
1 dash - Red Hot Pepper Sauce
1 pinch - Cinnamon
1/2 Cup – Water

Heat oil in a large skillet over medium heat. Add onions; cook and stir occasionally until the onions are slightly browned and somewhat soft, about 10 minutes. Stir in the ketchup, brown sugar, chili powder, hot sauce and cinnamon; mix well. Add the water and bring mixture to a boil. Simmer, uncovered, until onions are completely tender and the liquid is mostly evaporated, an additional 10 minutes.

RED WHITE AND BLUE SALAD



3 Cups of Blueberry Gelatin
2 Cups Boiling Water (divided)

2 ½ Cups Cold Water (divided)
1 Cup Fresh Blueberries
1 Envelope Unflavored Gelatin
1 Cup Heavy Whipping Cream
6 Tablespoons Sugar
2 Cups Sour Cream
1 Teaspoon vanilla Extract
3 Ounces Raspberry Gelatin
1 Cup Fresh Raspberries
For top: Whipped Topping and Additional Berries



RED, WHITE AND BLUE FUDGE

Ingredients

- 2 1/2 cups sugar
- 1/2 cup unsalted butter
- 5 oz evaporated milk
- 2 cups marshmallow creme
- 8 oz white chocolate chips
- Red and blue food coloring*

Instructions

1. Line a 9×5-inch loaf pan with foil. Spray with nonstick cooking spray. Set aside.

2. *Have everything ready to go before continuing, as the fudge will set up quickly. You will need 3 bowls, 3 spatulas, the food coloring and a knife.
 3. In a large pot or saucepan, combine the sugar, butter, and evaporated milk. Cook over medium heat, stirring frequently. When the mixture comes to a boil, stir constantly for 5 minutes. Add in the marshmallow creme and the white chocolate chips and stir until smooth.
 4. Divide the mixture into 3 bowls. Add red food coloring to one, blue food coloring to one, and leave the third bowl white. Stir each color.
 5. Pour the red fudge into the prepared loaf pan, smoothing the top as best as possible. Pour the white fudge on top of the red, then pour the blue on the top. (Stir each bowl before pouring, just in case the fudge started to set up.) Take a knife and drag it through all three layers, making the marbled effect.
 6. Let the fudge cool completely before cutting, at least 2 hours.
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Summer Berry Jello

LASAGNA

*Strawberry Jello
Layer*



*Golden Oreo
Crust*

*Blueberry
Cheesecake
Layer*

**Summer Berry Jello Lasagna is easy, no-bake recipe
for a light and refreshing summer treat.**

Ingredients

Golden Oreo Crust:

- 36 Golden Oreo cookies
- 1/2 cup unsalted melted butter
- 2 Tablespoons red sprinkles-optional
- 2 Tablespoons white sprinkles-optional
- 2 Tablespoons blue sprinkles-optional

Blueberry Cheesecake Layer:

- 6 oz. sweetened berry blue gelatin
- 2/3 cup boiling water
- 1/2 cup Greek yogurt-cold
- 1 1/2 cup fresh blueberries
- 8 oz. cream cheese-softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 1 3/4 cups whipped cream (Cool Whip or homemade whipped cream)

Strawberry Jell-o Layer:

- 6 oz. Strawberry Jell-o
- 1 1/4 cup boiling water+3/4 cup iced water
- 4 cups sliced strawberries

Topping:

- 2 cups whipped cream(Cool Whip or homemade whipped cream)
- Red, white and blue sprinkles, stars confetti

Instructions

Oreo Crust:

1. To make the crust ground whole Oreo cookies with the filling in a food processor to make fine crumbs. Add sprinkles and stir with the fork.
2. Add melted butter and stir with the fork until evenly moistened, then press the mixture into the bottom of the 9 x 13 -inch dish, and set in the freezer to firm while making the next layer.

Blueberry Cheesecake Layer:

1. In a heat-proof bowl place berry blue Jello, add 2/3 cup boiling water, and stir to dissolve completely, set aside to cool.
2. In another bowl, beat softened cream cheese, 1/2 cup powdered sugar, and vanilla until smooth. Add 1 1/2 cups Cool Whip and mix to combine.
3. In a food processor pulse Greek yogurt and fresh blueberries. Then, pour the mixture into the Jell-o and whisk to combine. Add in cream cheese mixture and stir to combine. Spread over chilled crust, then place in the fridge or freezer to set.

Strawberry Jell-o Layer:

1. In a heat-proof bowl combine strawberry Jell-O and boiling water until jello is dissolved. Add the iced water and stir well. Allow mixture to sit at room temperature until completely cooled.
2. Place sliced strawberries over the cream cheese mixture. Pour cooled Jell-O over strawberries.
3. Refrigerate until firmly set, at least 4-6 hours or overnight.
4. Top with whipped cream and garnish with sprinkles or fresh fruits.

FRIENDLY ENEMY

By Fran

Stop leaning to the right you fool

Move the other way

**Can't I scare you with my anger
Nor shame you when I pray**

**And when I step up close to you
And tell my lies so sweet**

**Must you shout out the truth of it
And give away each cheat**

**I must confess that when I'm good
And have a perfect week**

**Then you play the perfect gentleman
And admit it, so to speak**

**So, though your heart is iron
And you have a real stiff spine**

**I thank you, of most noble scale
You've kept me right in line**



AN INDEPENDENCE DAY PEOM

By Margaret Cagle

**Lord, on July fourth we'll celebrate
Independence Day in our nation.
You gave us the truth to set us free.
You sent Jesus to die for our salvation.**

We thank you for the precious freedom
That we have in our nation today.
We know this country's not perfect,
But we honor our nation, the USA.
We thank you for the Founding Fathers,
Who for freedom took a brave stand.
Many placed their very lives in peril
To start a free country in a new land.
I thank you for the brave soldiers,
Who gave their lives to keep us free.
They gave their ultimate sacrifice
For freedom for Americans like me.
As we shoot fireworks and celebrate
With patriotic concerts and parades,
We thank you for all your blessings
And your great love that never fades.
As we gather with our loved ones
For picnics and barbecues and fun,
We want to thank you for everything,
Especially for sending your only Son!







JUDGE NOT,
AND YE SHALL NOT BE JUDGED:

CONDEMN NOT,
AND YE SHALL NOT BE CONDEMNED:

FORGIVE,
AND YE SHALL BE FORGIVEN:

LUKE 6:37



A dramatic sunset over a rocky coastline. The sky is filled with vibrant orange, red, and purple clouds. The sun is low on the horizon, casting a warm glow over the scene. In the foreground, a concrete pier with a metal railing extends from a rocky shore into the ocean. Waves are crashing against the pier, creating white foam. The overall mood is serene and powerful.

Psalms 107:9

For the LORD satisfies the thirsty
and fills the hungry
with good things

LIONEL E. MICKENS
July 18, 1960 – May, 2022



"REST IN PEACE MY FRIENDS"

CARLOS MACHADO
March 16, 1959 – May 23, 2022





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

239-369-9673

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



STAY CONNECTED