

Volume 7-7JULY 2023

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 JANET PETRUZZIELLO

Precious Thoughts

Psalms 139:17&18 / How precious also are your thoughts to me, O God! How vast are the sum of them, they would out number the sand. When I

awake, I'm still with you.

After reading this passage about a month ago; I kept thinking about God's thoughts toward us. I realized that this was something our Pastors wanted us to be aware of. Then I saw it in these 2 verses, God takes delight in sharing His thoughts with us. His thoughts towards each of us are personal and many. No one has more knowledge of us than the Sovereign God who made us.

King David wrote this Psalm and he meditated on God's attributes. He responds to God's constant thoughts toward him by reflecting deeply about God. This past year especially on our Friday night Bible studies; we have been made aware of meditating about God and sitting in His presence. As we continue reflecting about our God we will have the understanding of how valuable, weighty, and innumerable are God's thoughts toward us.

**I would like to end with something I read:
It is a great privilege to be a human being and to be the recipient of the thoughts of God . May we treasure them higher than any worldly gain.**

Love in Christ



Hello From Helen

Hello family,

Happy Fourth of July!

As most of our more seasoned members know, the church office will be closed the first week in July for

vacation but we always have service on Sunday. So I look forward to seeing you on Sunday.

***BREAKING NEWS!* There will be a new youth program starting July 2023. The new children's ministry will be named: "THE CHOSEN GENERATION" Elder Janet Petruzzello, Elder Nicole Freeman & Yvonne Shadrach will be teaching the class and the age group will be for anyone from 5 to 12 years of age. This is very exciting and I can't wait to see how it all evolves.**

***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.**

Take a look at the Book Store. Elder Sandra Roman is always filling it with new and wonderful items. Recently she filled it with Key chains for men and other great Father's Day or any day presents. Of course there is plenty for us women also. The Book Store is open every Sunday after service for a few minutes.

I would like to welcome all of our new members and all of our members online. How great it is to know that we can all worship God together and be blessed with our wonderful pastors and their messages. We are blessed.

We had a fabulous dinner at the end of June; Chicken Alfredo and other dishes brought by all of us. Food was incredible but the highlight is always the fellowship and all of us spending time together as a family. I love these times.

I can't ever tell all of you just how blessed we are to have this amazing church and our amazing pastors and of course, each other. Thank you Lord for New Image Ministries!

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

Did You Know?



“Never throw away leftover coffee. When it’s cool out it in an ice tray and make coffee ice cubes out of it. When you have your afternoon snack, use these cubes instead of plain ice when making your iced coffee.”

**WHERE DID THIS PRAISE COME FROM?
"NO SPRING CHICKEN"**



SPRING CHICKEN

Meaning: Someone who is past his prime

History: New England chicken farmers generally sold chickens in the spring, so the chickens born in the springtime yielded better earnings than the chickens that survived the winter. Sometimes, farmers tried to sell old birds for the price of a new spring chicken. Clever buyers complained that the fowl was “no spring chicken,” and the term came to represent anyone past their prime.



WHO AM I?

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 Ricco, 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

**WHO AM I?
MEET ALICIA GARAY**



I found New Image Ministries through someone who my
son works with

I was born in the Panama Republic of Panama

My favorite color is Royal blue

I like to garden and cook

My typical day consists of waking up around 11 and
relaxing and going to gym

I once went up in a hot air balloon

I treasure the time I spent at Christmas with my family

I have worked as a Business Manager and as an

Accountant

I would rather eat at home than go out to eat

My favorite food is Arroz Con Pollo

I enjoy listening to jazz and instrumental music

My favorite singer is Celine Dion, Andrea Bocelli

I enjoy reading everything

My favorite movies are old black and white movies (AMC)

My favorite actor is John Wayne

My favorite actress is Sandra Bullock

I love the T.V. show Gun Smoke

When my surroundings are peaceful I feel peaceful

I have traveled to – all over the Caribbean, Costa Rica

and Hawaii, I have traveled a lot

Hawaii was my favorite vacation

My favorite holiday is Thanksgiving

I love the smell of - Lavender

My autobiography would be titled “God Can”

The best gift I have ever received is “breathing”

The best part of waking up is seeing a new day and

seeing the sun

I am most proud of my kids

My philosophy is “Life teaches you to do the right thing

and don't do what is wrong”

The thing that makes me laugh the most is conversing

and enjoying the moment with a friend

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

“No guns”

My warning label would say “Warning, be courteous”

Noah's Ark Complaints Department



YOU ONLY
BROUGHT
TWO ANTS?

CAN YOU
PLAY "STARS
AND STRIPES
FOREVER"?

WELL, WE'D
HAVE TO STOP
SOMETIME...





TIPS FOR THE PERFECT BURGERS

Like many other **grilling recipes**, people just need to slow down and pay attention to details and technique to achieve burger grilling deliciousness. Here are what I consider to be the key factors in hamburger perfection.

1. *Choose the right meat.* Here's a newsflash, fat tastes good! That may not be too PC, but it's true. You know that last burger you had at the restaurant, the one you said "man, my hamburgers never taste this good". I would bet my squirt bottle that the main reason theirs was better is that you feel guilty buying anything other than "lean" ground beef. Quit fighting it, fat is delicious! Need another reason, ok, we are in tough times and fatty meat is cheaper. There, doesn't the desire to save money seem to dull the desire to eat healthy? I recommend ground chuck or ground sirloin for a good fatty ground beef. Check the label and ask your butcher, you want about 20% fat or so. Most serious hamburger junkies swear that grounding your own meat is the way to go. Sounds hard, right? If you have a food processor, it really isn't. Start with some boneless (duh) chuck with the fat still intact, cut it into strips and ground in the food processor in small batches. If you want to get really serious, invest in a **meat grinder** and then tell me how you convinced your wife so I can follow your lead. Is it worth all of the effort? Personally, I don't think so if you have access to great beef. If you live in the wilderness, probably, but you probably don't have a food processor either. I'll do a taste test one day to finally prove whether or not people can tell the difference...

2. *Use high heat and cook them fast!* Like most thin meat products, it's best to apply high and direct heat to your hamburger and cook it as fast as possible. Leave the lid open, crank up the heat and don't cook them too long or they will dry out.

3. *Be gentle with that meat!* Most people really pack the patties tight and then flatten them down too much. A loosely packed patty makes for a juicy hamburger! Otherwise you run the risk of drying out the meat and making them tough. The only thing I am going

to recommend is to make an indentation in the patty. But we'll talk about that in a bit...

4. *Don't "squish"!* PLEASE, PLEASE, PLEASE don't EVER flatten or squish your burgers with a spatula while they are grilling. You might as well pick it up with your hands and squeeze out all of the juices. Why do people usually feel the need to do that? Because the burgers usually inflate or bloat in the middle during grilling, we'll talk about how to prevent that if you stick with me below...

5. *Flip only once!* As meat cooks, the heat pushes the juices away from the heat source. To achieve a juicy burger, you only want to flip the burgers once so that you don't disrupt those juices any more than necessary. Most people ask, how long do you cook hamburgers on a grill? The short answer is "not too long" :). The real answer varies, based on the grill and the thickness of the hamburger, but one thing that does hold true is only flip once! We'll answer the "how long" question in a bit, your meat will tell you when if you know what to look for. But for now, resist the temptation to keep flipping, please!

6. *Don't skimp on buns.* Why would you go through all of this trouble to learn how to make a better burger and then serve them between some bad buns? I like to go with fresh hamburger buns from my grocery store's bakery.

***LIPTON ONION SOUP BURGER**

1 PACKAGE OF LIPTON ONION SOUP MIX TO 1
POUND OF GROUND BEEF OR GROUND CHICKEN
MIX WELL AND COOK THE WAY YOU LIKE IT.

HAPPY 4TH OF JULY



FIRECRACKER RED WHITE AND BLUE CAKE

Ingredients

- **1 White Cake Mix**
- Water, vegetable oil and whole eggs called for on cake mix box
- **1 1/4** teaspoons red gel food color
- **1 1/4** teaspoons blue gel food color
- **1/2 cup Creamy vanilla frosting**
- **2** teaspoons red, white and blue candy sprinkles, if desired

Heat oven to 350°F. Generously spray 12-cup fluted tube cake pan with baking spray with flour.

In large bowl, beat cake mix, water, oil and whole eggs with electric mixer on medium speed 2 minutes, scraping bowl occasionally. In small bowl, place 1 cup of the batter; stir in 1 teaspoon of the red food color until blended. In another small bowl, place 1 cup of the batter; stir in 1 teaspoon of the blue food color until blended.

Pour red cake batter into bottom of pan. Carefully pour remaining white batter over red batter in pan. Carefully pour blue batter over white batter. (Blue batter does not need to cover white batter completely; it looks better if it

just forms a ring in the center of the white batter.)

Bake 40 to 45 minutes or until toothpick inserted in center comes out clean. Remove cake from oven. Let stand 10 minutes, remove from pan to cooling rack. Cool completely, about 1 hour.

Place cake on cooling rack over waxed paper or cooking parchment paper. In small microwavable bowl, place 1/4 cup of the frosting. Microwave uncovered on High 10 to 15 seconds or until thin enough to drizzle over cake. With spoon, drizzle warmed frosting back and forth over cake in striping pattern. Divide remaining frosting between 2 small microwavable bowls. To 1 bowl, stir in 1/4 teaspoon red food color until well blended. Microwave uncovered on High 5 to 10 seconds or until thin enough to drizzle. Drizzle over cake. Repeat with remaining bowl of frosting and 1/4 teaspoon blue food color. Sprinkle candy sprinkles on top. Let stand about 30 minutes or until frosting is set. Store loosely covered at room temperature.



STRAWBERRY/BLUEBERRY SMOOTHIE

Ingredients

3/4 cup unsweetened almond milk

1 cup frozen strawberries *about 10 medium/large berries*

1/2 cup frozen blueberries

1 5-ounce container nonfat vanilla Greek yogurt

1/4 teaspoon ground cinnamon

Optional additions: a scoop of protein powder *chia or flax seeds, honey, or pure maple syrup for extra sweetness*

Instructions

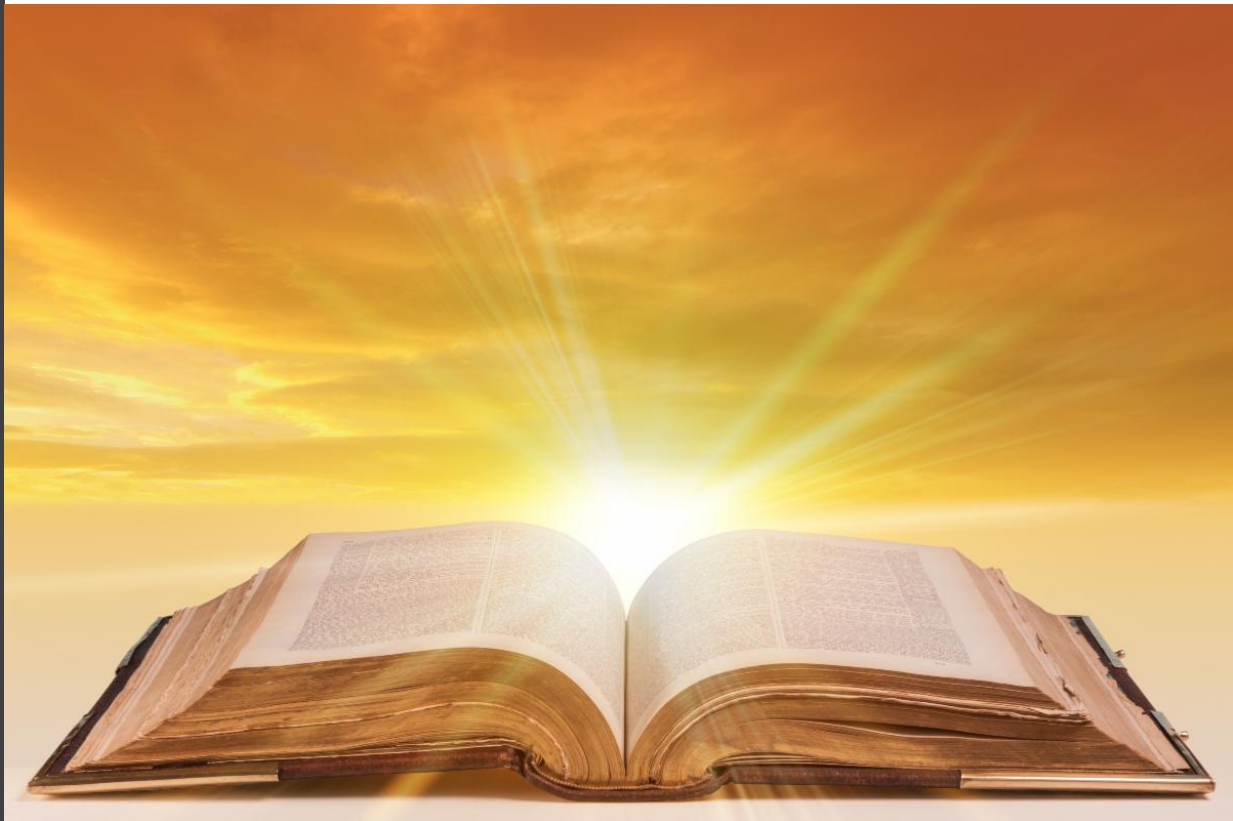
Place all of the ingredients in a high powered blender in the order listed: almond milk, strawberries, blueberries, yogurt, and cinnamon. Blend until smooth.

If you'd like a thinner smoothie, splash in a bit more milk. For a thicker smoothie, add a few handfuls of ice.

Enjoy immediately, or place in an airtight jar and refrigerate for a few hours.

Notes

TO MAKE AHEAD: If you make this smoothie ahead of time, store it in a glass container with airtight lid for 1 to 2 days.





Now the Lord is the Spirit,
and where the
Spirit of the Lord is,
there is freedom.

2 Corinthians 3:17

blessed

IS THE NATION WHOSE
GOD IS THE

lord

PSALM 33:12

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New Image Ministries

Hosts

LIVE

1 Peter 2:16

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A direct and compelling headline

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