

Volume 6-6 JUNE, 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.


HAPPY
 
FATHER'S DAY




DEVOTIONAL BY KEITH FREEMAN

As Christians we have lived and believed many things, and over time what we've believed has changed through our eyes being opened by the Holy Spirit. Salvation for example, for ourselves and for others. There have been times where we may not have believed we could be saved because our transgressions were too great, but then we reach a place of believing that we as an individual are saved but we see the world and think it is unsavable because of the acts

we see or because the world does not believe as we do.

Paul said in **Romans 11:11** **Again I ask: Did they stumble to fall beyond recovery? Not at all!**

Rather, because of their transgression, salvation has come to the Gentiles to make Israel envious.

We have this fight going on inside us at times when we look at the world and wonder how God could possibly save this one or that one to the point of being envious because we wrongly believe we had to do so much to earn our salvation. This is normal but there is something greater. Salvation for ALL.

Titus 2:11 says **for the grace of God has appeared that offers salvation to all people** and according to Pastor Phil All is, yes All. So how does this salvation appear to all people? It appears through the Christ that's in us. **Hebrews 1:14** **Are not all angels ministering spirits sent to serve those who will inherit**

salvation? Yes, that is us, ministering spirits sent to serve not condemn those who will inherit salvation.

As Pastor Michael spoke on a Sunday recently "we are to risk our lives to save one more" until when? Until All are saved. But how we ask? By the preaching of the gospel, by delivering the good news, for we are the light.

Act 13:47 **For this is what the Lord has commanded us: I have made you a light for the Gentiles, that you may bring salvation to the ends of the earth.**

We should be the hope in the world not the hopeless. We are the voice that cries out into the darkness to proclaim God's mercy, God's forgiveness, and

His salvation for All to break the chains and set the captives free. This is the Good News and we are ministering spirits sent to deliver the message that Christ was sent to reconcile to Himself ALL things, whether things on earth or things in heaven, by making peace through His blood, shed on the cross as is says in Colossians 1:20 until when? Until the end.....

but when is the end we ask? Pastor Michael showed us in **Matthew 24:13-14** "**But he who endures to the end shall be saved. 14** "**And this gospel of the kingdom will be preached in all the world as a witness to all the nations, and then the**

end will come. Truth is, All are saved but just don't know it yet. They are waiting for someone to tell them. Who will that someone be? Everyday we have that opportunity to run into the fire and save someone, one at a time, until all are saved.

1Chronicles 16:23 Sing to the LORD, all the earth; proclaim his salvation day after day.

Proclaim it! Keep running back for one more!



Hello From Helen

Hello again family,

Well I have to talk about Mother's Day and Mother's Day service. First of all when you walked into the church there were different colored carnations for all the women. Next Pastor Michael was so eloquent with his words about

how important mothers are to this world. He had so many great things to say and it made us all feel so wonderful. I strongly encourage you to do on our web-site and listen to this sermon. I would like to point out that you can do this with any sermon at anytime, what a blessing. Beverly and Ron Balint brought flowers and they were beautiful; we thank you very much for that. It was a wonderful Mother's Day here at New Image Ministries.

Picture this if you will; Sunday morning, May 15, 2022 and you walk into our beautiful sanctuary and you see a sight you haven't seen in 2 years – "The Praise and Worship Team" is back together!

Yes it's true, all four members of our Praise and Worship team there on stage. Tric Pliley, Carlos Machado, Randy Terenna and Tiger Lou Ruiz. Oh my goodness, not only was it wonderful to welcome Tiger Lou and Randy back but the sound and the worship music with everyone back together was such a blessing and I don't think there was a person in the whole church who wasn't affected. What a blessing and I hope and pray that from this day forward we will be able to enjoy them each and every week. Thank you "Praise Team", we love you all!

Don't forget that we have Communion Dinner the first Sunday of every month, looking forward to seeing you there.

Until Next time may The Good Lord continue to bless you.

With all my love,
Deacon Helen J. Caliendo



WHO AM I?

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"



WHO AM I?

Meet Donna Cipriano

I was born in Chicago Illinois
Beside Florida, I also lived in The Carolina's
My favorite thing to do is to hang out with friend
I have been a cook and have worked in retail
I enjoy cooking
My favorite food is spaghetti
My favorite author is Stephen King
My favorite singer is Randy Travis
My favorite actress is Whoopi Goldberg
I love to watch Dancing with the Stars
Do I like to travel? That would be Yes and No
My favorite holiday is Thanksgiving
The best part of waking up is waking up with The
Lord
I would love to lose weight
I collect Porcelain Figurines
If I came with a warning label it would say "Don't
cross me."
The song that best sums me up is "Material Girl"
by Madonna
An autobiography of my life would be called
"Many Faces Have I"
My favorite cologne is Tabu

*If you think you know who I am, contact Helen in the
church office with your guess. All correct guesses will be
published in next months issue of 'Getting to Know You'.*

ONE OF MY FAVORITE RECIPES



CHICKEN FRICASSEE

- 4 Chicken Drumsticks
- 4 Chicken Thighs (skin on in bone)
- 1 ¼ teaspoons salt (cooking/kosher salt)
- ¾ teaspoon Black Pepper
- 4 tablespoons Unsalted Butter
- 11 ounces White Mushrooms (halved if small, or cut in
4 to 6 if large)
- 2 Medium Brown Onions (Sliced ½ in, wide)
- 2 Garlic Cloves (finely minced)
- 1 Bay Leaf (fresh, sub dried)
- 3 Thyme Springs (or ½ dried thyme)
- 3 tablespoons Flour (plain/all-purpose)
- ½ cup White Wine (preferably Chardonnay)
- 3 cups Chicken Stock (low sodium, preferably
homemade)

2 tablespoons Parsley (chopped)
2/3 cup Heavy Cream (thickened)

1. **Add stock and wine** – Then add the wine and chicken stock. Stir well, scraping the base of the pot to dissolve all the golden bits stuck on the base of the pot into the sauce. This stuff is called “fond” and it’s concentrated flavours that makes the sauce even tastier!
2. **Return chicken to pan** – Return the chicken to the pot, skin side up. It will mostly be submerged, and that’s exactly what we want. The braising liquid will keep the chicken nice and juicy, while the chicken will absorb the tasty sauce flavour!
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4. **Return chicken to pan** – Return the chicken to the pot, skin side up. It will mostly be submerged, and that’s exactly what we want. The braising liquid will keep the chicken nice and juicy, while the chicken will absorb the tasty sauce flavour!
5. **Simmer covered 10 minutes** – Once the chicken is in the sauce, bring the liquid back up to a simmer. Then adjust the heat so it’s bubbling constantly but not boiling rapidly – see video to see what this looks like. On my stove, it’s medium heat. Cover with a lid and cook for 10 minutes.
6. **Uncovered 20 minutes** – Remove the lid then simmer for a further 20 minutes. In this step, the sauce will reduce and thicken into a thin gravy consistency. *“When is the chicken cooked?”* – By this time, the chicken will be cooked. 30 minutes mightn’t sound like long for a stew, but that’s all you need because the chicken is cooked submerged in a very hot liquid. It will be completely cooked and quite tender, though not at

the “fall-apart-at-a-touch” stage which is intentional.

7. **Now make the sauce creamy ...** – Remove chicken from the sauce to a plate. Add the cream, stir, then bring the sauce back up to a simmer.

8. **Garnish and serve!** Once the sauce comes back up to a simmer, return the chicken to the sauce. There’s no need to simmer the sauce after the cream is added. Garnish with a good amount of parsley, and it’s ready to serve!

PINEAPPLE UPSIDE DOWN CAKE



¼ cup butter

1 cup brown sugar (packed)
20 ounces Pineapple (slices in juice, drained, reserve the juice)
6 ounces Maraschino Cherries (without stems, drained)
1 box Betty Crocker Super Moist Yellow Cake Mix
Add Vegetable oil and eggs as called for on the cake mix box

Heat oven to 350°F (325°F for dark or nonstick pan). In 13x9-inch pan, melt butter in oven. Sprinkle brown sugar evenly over butter. Arrange pineapple slices on brown sugar. Place cherry in center of each pineapple slice, and arrange remaining cherries around slices; press gently into brown sugar.

Add enough water to reserved pineapple juice to measure 1 cup. Make cake batter as directed on box, substituting pineapple juice mixture for the water. Pour batter over pineapple and cherries.

Bake 42 to 48 minutes (44 to 53 minutes for dark or nonstick pan) or until toothpick inserted in center comes out clean. Immediately run knife around side of pan to loosen cake. Place heatproof serving plate upside down onto pan; turn plate and pan over. Leave pan over cake 5 minutes so brown sugar topping can drizzle over cake; remove pan. Cool 30 minutes. Serve warm or cool. Store covered in refrigerator.



COOL WATERMELLON DRINK

Ingredients

- 6 cups chopped seedless watermelon
- 2 tbs maple syrup optional

- Juice of one lime
- 1 ½ cups of ice cubes

Instructions

1. Place the ingredients in a high-powered blender or food processor. Process until well combined. If you're using frozen watermelon, you may need to scrape down the sides a few times.
 2. Divide the slushies into 4 glasses and serve immediately. Enjoy!
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BETWEEN TWO WORLDS

By Fran

The lights snap on, glaring rays that stare from hooded fixtures in two rows on the ceiling, their starkness creating, unreality to the figures that step about quickly. In spite of the continuous motion in the room the steps are quiet, hushed by paper boots encasing the feet. The gloved hands move almost constantly, carrying, placing, at times causing sharp clanking sounds, metal on metal. Bits of conversation intrude the otherwise mute atmosphere...and so I said," honey, you have enough stones to start your own rock garden." Double doors fly open and two men swiftly push a stretcher through bringing it to a stop in the oblong area of brightness. I feel my heart beat violently as I realize there is something familiar about the figure on the stretcher. Suddenly, I feel cold, a battery of noises assails my ears getting louder, louder - what is it that's splintering, smashing; it's glass, glass is breaking and breaking and someone is screaming, the roar in my ears now like the day I got caught up in a gigantic wave in Coney Island. I must get closer to that stretcher down there. I have to know, to see the face before the white-gowned figure brings the mask down – it's me!

I remember now, the slick of ice, I can't control the

car, it's spinning on two wheels – I'm going over, over, over. I don't hurt. I look down again at the figure I know is me. Voices murmur through their masks, "Think she'll make it?" Shrugging, "I'm not taking any bets." I move further up and away from the busy figures below me. I don't seem to have a will of my own but it doesn't matter. I feel calm and happy.

The scene below is moving further and further away, the figures becoming mere outlines. There is a soft, warm darkness now which envelops and comforts me. I am moving swiftly now through a tunnel shaped area and far ahead I can see a small break of light. I am at once overcome by a feeling of euphoria which no chemical drug could equal.

The tunnel widens now and color appears in swirls, some blue hue entwined in gray-black. There is a sense of timelessness as if I had never experienced a past, there is only now. I am realizing new aromas, the lightest of perfumes drifting through the cleanest air that I have ever breathed. Although I am moving swiftly I become impatient to reach the wonders I know are ahead. The circle of light is widening and new colors greet me, shades of pink and then gold now lavender and pale yellow, I reach out to hug the beauty close to me.

I am close to the end of the tunnel and I can see outlines of figures standing near the opening waiting to welcome me into the beauty. I cannot recognize them yet but their hands are beckoning to me and I have never felt so loved, so wanted. I begin to hear the sounds of their voices and I tremble as one voice begins to sound familiar; it's my brother. After so very many years I will see him again, be with him – but what is he saying? ("It isn't time, go back, go back") I try to call out to him, to ask him "Why?" but I have no voice, only tears that blur my vision and fall warmly down my cheeks. Through the tears I can see that the circle of light is getting smaller and I stretch my

arms forward in a begging motion as the tunnel darkens once more.

I am hurting. My body feels so heavy and someone is calling my name. "Wake up sleepy-head." I open my eyes and tears gush from them, wetting my face and trailing onto my neck. The doctor looks down at me with concerned eyes and informs me that I am one lucky lady; but, he says, something happened that amazed and confused the entire operating staff.

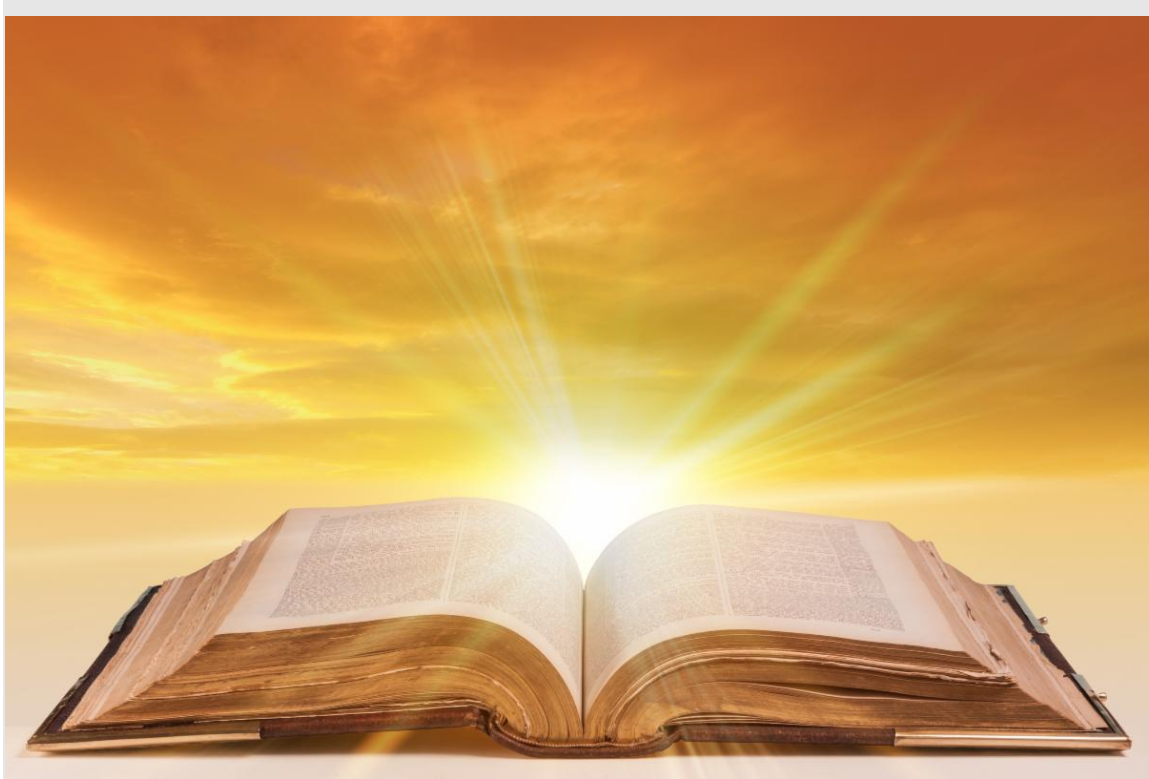
During the operation when my pressure dropped to zero and I had no pulse, making me physically dead, at this very moment I stretched out my arms and then my heart began to beat.


FATHER

A rock of strength to lean upon in time of joy or stress;
An understanding, loyal soul,
A heart of tenderness,
A mind all wisdom,
knowing how justice and love to blend;
A teacher, loving, patient, kind.
My FATHER and my friend.

Let's go build
that birdhouse, son.







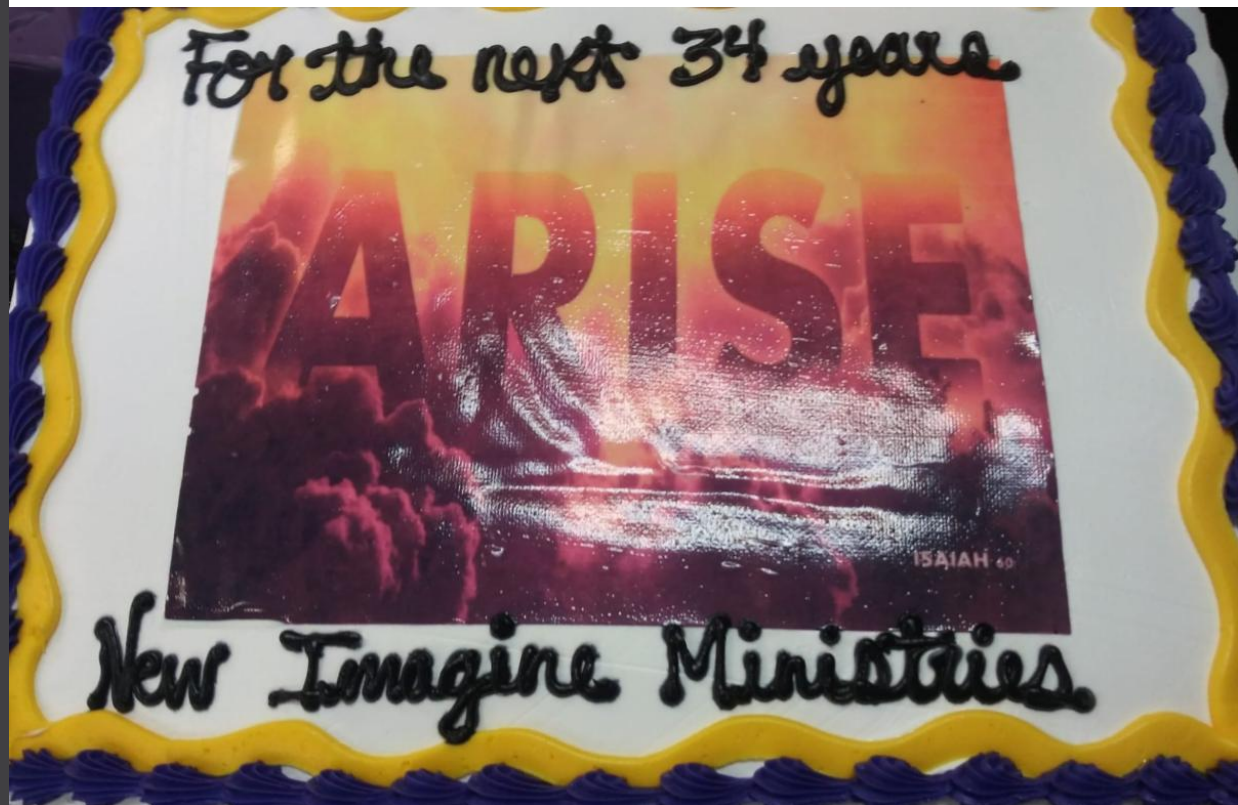
"There is no one holy like
the LORD; there is no one
besides you; there is no
Rock like our GOD."

~1 Samuel 2:2

Dear children, let
us not love with
words or speech but
with actions and in
truth.

1 John 3:18





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STAY CONNECTED