

Volume 7- 11 November, 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.

Give thanks to the LORD,
for he is good
- Psalm 107:1 NIV

THANK YOU, LORD!





Devotional by Elder JANET PETRUZZIELLO

Colossians 3:15 “And let the peace of Christ rule in your hearts, to which indeed you were called in one body. And be thankful.

Let us begin with the reminder that Christ is the source of all our blessings, both spiritual and physical.

In this verse it speaks about letting the “peace of Christ” rule our hearts. Another way to put it is let

the peace of Christ control our thoughts. We have so many thoughts all day long. The peace that comes from Christ is unifying. We can all identify with that! In Matthew 5:9 Jesus said, "Blessed are the peacemakers, for they shall be called the sons of God." Therefore it's an attribute of our Heavenly Father. Christ peace is complete well being. With that being said, we have come to realize that only Christ can enable us to live in right relationship with each other. It can only be accomplished by His power by the working of Christ in and through us. We all have experienced change in our thoughts and actions and let it be.

I remember a Sunday morning where Pastor Michael spoke about being born again. Renewed in our minds and realizing we are spiritual beings as well as natural. Having that understanding it causes us to seek the peace of Christ from within; softening our hearts through His love and mercy. Causing the peace of Christ to change our hearts and minds, to which indeed you were called in one body, and be thankful.

As the spirit of Christ continues His work let us diligently look for Him.

Let our hearts be joined together as one in thankfulness.

In His Peace



Hello From Helen

**Hello family,
*with so much sadness in my heart that I let you know that Diana Worrell was called home to be with the Lord on October 16, 2023. She had a battle with cancer and it finally got her. She was in Virginia with her sons Ronnie and Travis. Diana Worrell, Eddie***

McIntosh and I all started coming to New Image Ministries together in the early part of 2016. Diana, you will be missed by all who know you, you lit up the room.

Rest In Peace my friend.

Well I believe that the “Holiday Season” is hot on our trails; I don’t know about you but I can’t wait for Thanksgiving and don’t forget that we celebrate Thanksgiving here at the church also. This year we will celebrate as the family that we are on Wednesday November 15th. We always have plenty of great food and lots of fun and gratitude to be shared. Bring your favorite dish if you like or just bring yourself. Everyone is invited so please come if you can.

**New Image Ministries Presents
“Angel Wings Celebration”
Gifts for the children.**

Please see flyers on the welcome desk or, call me in the office and I will be happy to tell you more about it.

Spread the love of Jesus this Christmas!

Chosen Generation is meeting every Sunday during church service and the youth are looking forward to it every week. Elder Nicole Freeman and Sister Yvonne Shadrach are doing an amazing job and we thank them.

If you are reading and enjoying this newsletter I am always looking for people to interview for “Who Am I?” This is a column where I interview someone and everyone can guess to see if they know who this person is. The following month I fill you in on who it was and there is another person to guess. If you would like to be interviewed please call me in the church office and I would love to sit down with you. Just so you know, there is no pressure; this is just a

fun way of learning about each other.

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

Did You Know?

WHERE DID THE PHRASE
"LET YOUR HAIR DOWN"
COME FROM



Where Did This Phrase Come From?
The Phrase "*Let Your Hair Down*"

Meaning: To relax or be at ease

History: Parisian nobles risked condemnation from their peers if they appeared in public without an elaborate hairdo. Some of the more intricate styles required hours of work, so of course it was a relaxing ritual for these aristocrats to come home at the end of a long day and let their hair down.



WHO AM I?

I found New Image Ministries through family

I was born in Virginia Beach, Virginia

My favorite color is blue

I love gardening

The craziest thing you've ever done Held a beating heart

My marriage is my most treasured memory

I once worked as a sandwich maker at Subway

I enjoy eating at home and I love Fried Chicken
I listen to Christian music
My favorite singer is Mark Hall from Casting Crowns
My favorite author is Jesus
My favorite movie is The Goonies
My favorite actor is Sean Connery
My favorite T.V. show Americas Got Talent
My family is what makes me happy
I feel at peace being with God
I once traveled to Afghanistan
My favorite vacation was to Northern Arizona
My favorite holiday is Thanksgiving
I love the smell of wet dirt
My autobiography would be titled “The Stenographer”
The best gift I have ever received was my children
The best part of waking up is Coffee
If I could have one superpower I would choose
Invisibility
One thing I dream about doing one day is being a pirate
The one thing I am most proud of is my recovery
My philosophy is “sing loud and be proud”
The things that makes laugh the most are “Silly dad jokes”
I collect memories
The most important law I would enforce if I ruled my own country is “Love thy neighbor”

WHO AM I?
MEET Michael (BEAR) Finicum



I found New Image Ministries through family

I was born in Las Vegas NV

My favorite color is red

I have eight children

**My favorite thing to do is to hang out with my
spouse**

**My most treasured memory is the birth of my
children**

**I have worked as an Audio Video technician, a painter
and a Draftsman**

I would rather eating at home

Favorite food is beef

I listen to Christian radio

My favorite singer is Brandon Lake

My favorite author is Terry Goodkind

My favorite movies are fantasy and science fiction

My favorite actor is Benicio Del Toro

**My favorite T.V. shows are The curse of Oak Island
and Skin walker Ranch**

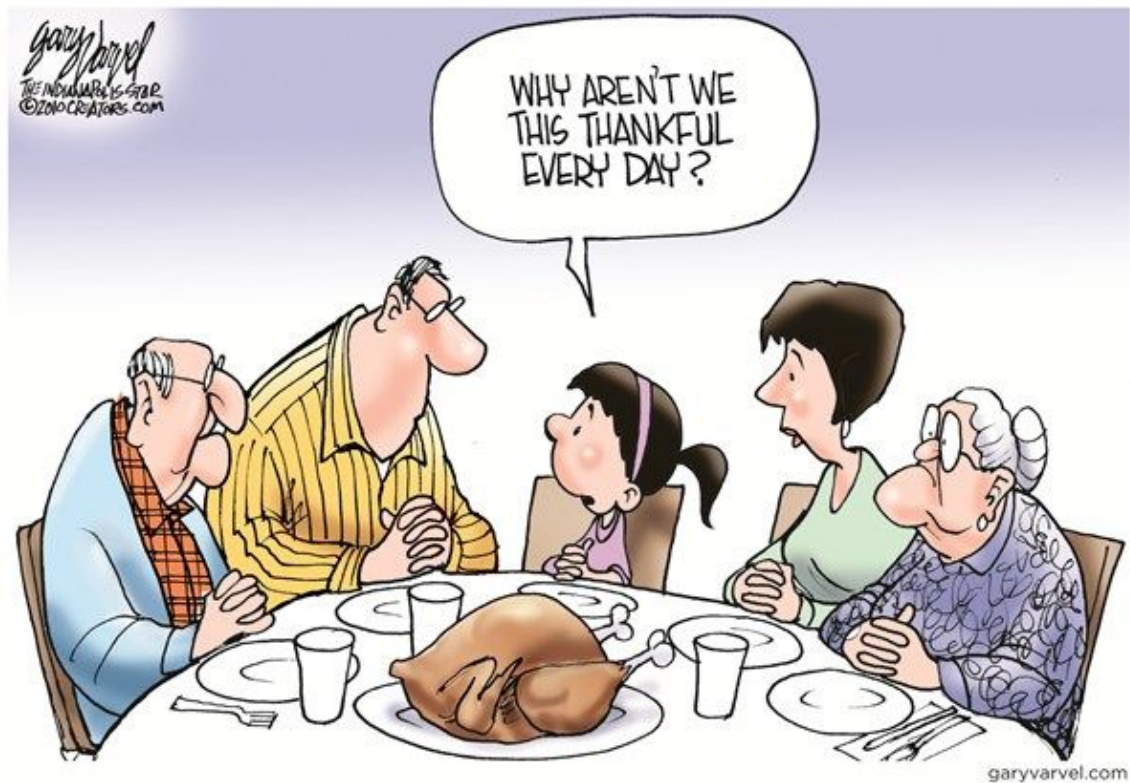
Life itself makes me happy

God makes me feel good

I have traveled Coast to coast

My favorite vacation was to Lehigh Acres, fl

My favorite holiday is the 4th of July
I love the smell of lavender
My autobiography would be titled "I'm On My Way"
The best gift I have ever received is my car
The best part of waking up is waking up next to my spouse
If I could have one superpower I would choose fly
One thing I dream about doing one day is to get a pilot license
The one thing I am most proud of is "Letting God lead me in life"
My philosophy is "Love"
Everything makes me laugh and smile
The most important law I would enforce if I were ruler is "Just be cool"
My warning label would say "No medium button"





**“On Thanksgiving the Four Basic Food Groups are
‘more’, ‘a little more’, ‘a lot more’ and ‘too much’.”**



Thanksgiving Prayer

by Ralph Waldo Emerson

For each new morning with its light,
For rest and shelter of the night,
For health and food,
For love and friends,
For everything Thy goodness sends.

For flowers that bloom about our feet;
For tender grass, so fresh, so sweet;
For song of bird, and hum of bee;
For all things fair we hear or see,
Father in heaven, we thank Thee!



Four Days Before Thanksgiving: Grocery Shopping and Mise en Place

Mise en place, or having everything in place, is a chef's method to have all the prep work set ahead of time (oftentimes done by a separate cook in a restaurant kitchen) so they can get ahead to the actual cooking without peeling, chopping, or grating. You're your own prep chef – or invite some helping hands for a mise en place party.

"Take all your recipes and see what you can consolidate for a prep list, so you know what you have to cut up. Once you have that prep list, hit the store and start prepping at home. Likely, many of your recipes will call for diced onions, garlic, celery, and carrots, so you can do this all at once, or buy them pre-chopped to save time and energy.

By breaking everything down at once, you'll have fewer knives to wash, fewer cutting boards to wipe down, and the ingredients will be ready to go. Plus, you can prep some extra if you're cooking any other meals this week.

In a sealed food storage container, ingredients like bell peppers, onions, and garlic are fine for a couple of days cut up in the fridge. Cut or peeled root vegetables or drier vegetables—such as carrots, sweet potatoes, and turnips—can be stored in water to stay fresh and to prevent drying out. "You can also slightly cook them to prevent them from turning brown. "Just pour boiling water over them to kill an enzyme that turns them gray."

Three Days Before Thanksgiving: Side Dish Prep

Cook one to two hours a day on the weekdays leading up to Thanksgiving. You can cook pretty much every side dish, but keep the

finishing touches, like broiled marshmallows on top of yams or crispy onions on green bean casserole, for the day of—when you reheat the dishes and add that final touch.

Maintain your sanity by not veering from the plan. “If you deviate from the plan, that’s when problems happen. Sure, that Instagram recipe looks great, but you don’t need it. Your menu is amazing! You’re prepped and ready! Seeing a neighbor equally panicked at the grocery store will do nothing for you. Add one extra side, a loaf of bread, or an extra appetizer to your menu when you initially prep, so you can feel comfortable knowing there’s more than enough food for everyone.

Thanksgiving Day: Turkey Time

It’s Turkey Day! Literally. Remove your turkey from the fridge, let it rest at room temperature for about 30 minutes, and then put it in the preheated oven to roast. You’ll want to work backwards from what time you want your guests to eat dinner—the turkey will need to rest for up to 45 minutes before carving, so ideally should come out of the oven as guests arrive, and they can smell that meaty scent as they mingle and get ready for the main event. Set a timer on your phone for any basting, rotating, or other needs in your turkey recipe, should you lose track of time. Once your turkey is in, make the last-minute dishes, like a fresh Thanksgiving salad or mashed potatoes.

When there’s 60 minutes left on the turkey timer, take your casseroles out of the fridge, and add any last elements. Wrap them in foil, if needed. Once the turkey comes out of the oven, you can reheat your casseroles in the hot oven (adjust the temperature, if needed) and throw anything under the broiler that needs it just before serving.

And don’t forget to ask for help! “When you’re inviting guests over, they often enjoy bringing something or helping. Feel free to rely on your favorite cousin for their signature cheese ball, or whatever they’re known for, and leave a few tasks for guests to get involved. Perhaps that means dressing and tossing the salad, adding a crisp topping to a casserole, or stirring a soup reheating on the stove or in a slow cooker. If the kitchen gets too crowded, ask some of your guests to do small tasks in another room like arranging cheese and crackers on a tray or other tasks. That way, everyone’s involved, everyone’s helpful and happy, and about to be fed an excellent meal.



TURKEY TIPS

Select a turkey that is plump and meaty with smooth, moist-looking skin. The skin should be creamy colored. The cut ends of the bones should be pink to red in color.

If the turkey is frozen, thaw it either slowly in the refrigerator or in cold water or quickly in the microwave, following the manufacturer's directions. A turkey weighing 8 to 12 pounds will thaw in about 2 days in the refrigerator. A turkey weighing 20 to 24 pounds will thaw in about 5 days in the refrigerator. A whole turkey can be safely thawed in cold water. Leave the turkey in its original wrap, free from tears or holes. Place in cold water, allowing 30 minutes per pound for thawing, and change the water often.

Remove the package of giblets (gizzard, heart and neck), if present, from the neck cavity of the turkey, and discard. Rinse the cavity, or inside of the turkey, with cool water; pat dry with paper towels. Rub the cavity of turkey lightly with salt if desired, but do not salt the cavity if you will be stuffing the turkey.

Stuff the turkey just before roasting--not ahead of time. Fill the wishbone area (the neck) with stuffing first.

Fasten the neck skin to the back of the turkey with a skewer. Fold the wings across the back so the tips are touching. Fill the body cavity lightly with stuffing; do not pack the stuffing because it will expand during roasting. Tuck the drumsticks under the band of skin at the tail, or tie or skewer the drumsticks to the tail.

Place the turkey, breast side up, on a rack in a shallow roasting pan. Brush with melted butter or margarine. It is not necessary to add water or to cover the turkey. Insert ovenproof meat thermometer so tip is in thickest part of thigh and does not touch bone. Follow Timetable for approximate roasting time. Place a tent of aluminum foil loosely over the turkey when it begins to turn golden.

When two-thirds done, cut the band or remove the skewer holding the drumsticks; this will allow the interior part of the thighs to cook through.

Roast until the thermometer reads 165°F (for a whole turkey) and drumsticks move easily when lifted or twisted. Thermometer inserted in center of stuffing should read 165°F. When the turkey is done, remove it from the oven and let it stand for 15 minutes for easiest carving.

Keep turkey covered with aluminum foil so it will stay warm.



HAM WITH PINEAPPLES AND CHERIES

Ingredients

- 1 (12 pound) bone-in ham
- ½ cup whole cloves
- 1 (20 ounce) can pineapple rings in heavy syrup
- 1 (12 fluid ounce) can or bottle lemon-lime flavored carbonated beverage
- ½ cup packed brown sugar
- 1 (4 ounce) jar chopped maraschino cherries

Directions

1. Preheat the oven to 325 degrees F (160 degrees C).
2. Place ham in a roasting pan. Use a sharp knife to score ham rind with a diamond pattern. Press a clove into the center of each diamond.
3. Drain juice from pineapple rings into a medium bowl; stir in lemon-lime soda and brown sugar. Coat ham with juice mixture and arrange pineapple rings on ham. Place a maraschino cherry in the center of each pineapple ring and secure with a toothpick.
4. Bake uncovered, basting frequently with pan juices, in the preheated oven until the internal temperature of the ham is 160 degrees F (72 degrees C), 4 to 5 hours. Be sure the meat thermometer does not touch the bone.
5. Remove toothpicks before serving.



GLAZED CARROTTS INGREDIENTS

2 pounds fresh carrots, washed and scrubbed, ends

trimmed (you can cut the carrots long wise for faster cooking)

1/3 cup pure maple syrup, (you can also use sugar-free Maple Syrup)

¼ cup light brown sugar

5 tablespoons unsalted butter, cut into about 10 pieces

Salt and fresh ground pepper to taste

Chopped fresh parsley or other fresh herbs, for garnish

INSTRUCTIONS

Preheat oven to 400°F.

Line a rimmed baking sheet with foil.

Transfer prepared carrots to baking sheet and spread out in one single layer. Set aside.

In a small bowl whisk to combine maple syrup and brown sugar.

Dot butter pieces over the carrots in several different places.

Pour the maple mixture over the carrots.

Season with salt and pepper; toss around to combine.

Bake for 30 to 40 minutes, tossing at least once during cooking, until tender. To test for doneness, start checking at the 25 minute mark by piercing the thickest part of the carrot with a fork. If it goes through easily, the carrots are done.

Remove from oven.

Taste for seasonings, mostly salt, and adjust accordingly.

1. Garnish with fresh herbs and serve



Carrot and Sweet Potato Soup

INGREDIENTS

- 4 tablespoons unsalted butter
- 2 medium yellow onions, chopped
- 1 tablespoon curry powder, plus a bit more for serving
- 1 pound carrots, peeled and chopped into 1-inch pieces
- 1½ pounds sweet potatoes (about 2 small), peeled and chopped into 1-inch pieces
- 8 cups chicken broth, best quality such as Swanson
 - 1¾ teaspoons salt

- **1 tart yet sweet apple (such as Honeycrisp or Fuji),**
 - **peeled and chopped**
 - **2 tablespoons honey**
- **Freshly ground black pepper**

INSTRUCTIONS

- 1. In a large pot, melt the butter over medium heat. Add the onions and cook, stirring frequently, until soft and translucent, about 10 minutes. Do not brown. Add the curry powder and cook a minute more.**
 - 2. Add the carrots, sweet potatoes, chicken broth and salt and bring to a boil. Cover and simmer over low**
 - 1. heat until vegetables are very tender, about 25 minutes. Stir in the apples and honey. Using a stick blender, puree the soup until smooth and creamy. (Alternatively, cool the soup slightly, then puree in a blender in batches. Be sure to leave the hole in the lid open, and cover with a kitchen towel, to allow the steam to escape.) Season to taste with salt, pepper and more honey if necessary. Ladle soup into bowls and sprinkle with more curry powder if desired. (Note: As the soup sits, it will thicken up so you may need to add a bit of water to thin it out.)**
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ROCOTTA PIE

Ingredients

Pie Filling:

12 large eggs

2 cups white sugar

2 teaspoons vanilla extract

3 pounds ricotta cheese

¼ cup miniature semisweet chocolate chips, or to taste

Fresh fruit for topping (optional)

Sweet Crust:

4 cups all-purpose flour

1 cup white sugar

5 teaspoons baking powder

½ cup shortening, chilled

1 tablespoon shortening, chilled

1 teaspoon vanilla extract

4 large eggs, lightly beaten

1 tablespoon milk

Directions

1. Make the filling: Beat eggs, sugar, and vanilla together in a large bowl. Stir in ricotta cheese and

chocolate chips; set aside.

2. Make the crust: Combine flour, sugar, and baking powder together in a large bowl; cut in shortening until mixture resembles coarse crumbs. Mix in beaten eggs and vanilla. Divide dough into 4 balls, wrap in plastic, and chill for at least 30 minutes.

3. Preheat the oven to 325 degrees F (165 degrees C). Grease two 9-inch, deep-dish pie plates.

4. Roll out two dough balls and line the bottom and sides of each prepared pie plate. Try not to make the crust too thick, as it will expand during cooking. Roll the remaining two dough balls out into 10-inch circles. Cut into 1/2-inch strips with a sharp paring knife or pastry wheel.

5. Pour ricotta filling evenly into pie crusts. Start with the longest strips of dough and lay the first 2 in an X in the center of the pie. Alternate horizontal and vertical strips, weaving them in an over-and-under pattern. Use the shortest strips for the edges of the lattice. Fold the ends of the lattice strips under the edge of the bottom crust and flute the crust; brush lattice top with milk. Arrange foil on edges of crust.

6. Bake in the preheated oven for 20 to 30 minutes; remove foil. Rotate pies on the rack so they will bake evenly. Continue to bake until a knife inserted in the center of each pie comes out clean, 25 to 30 minutes more. Cool completely on wire racks. Refrigerate until serving.

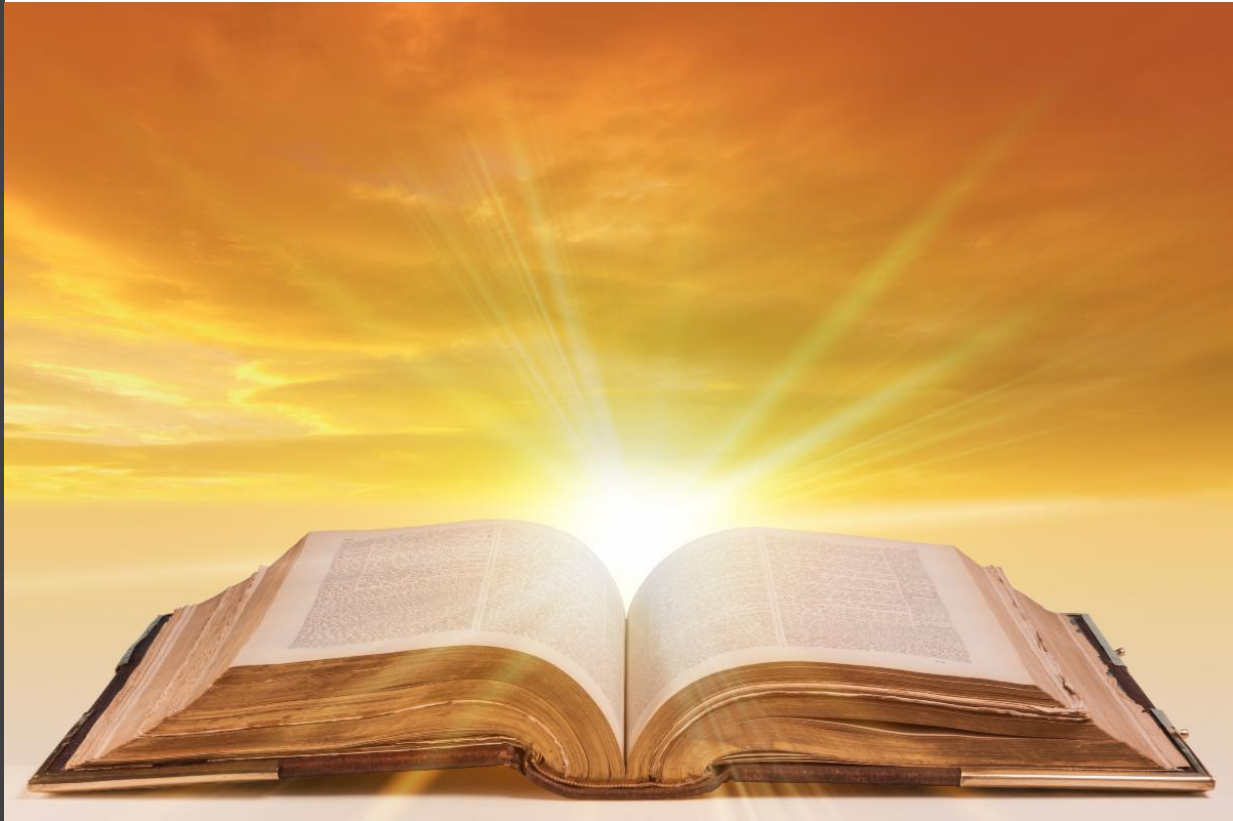
Tips

Instead of chocolate chips, you can use 1 tablespoon of fresh lemon zest.


Instead of a lattice top, you can use cookie cutters and

place the cutouts on the top of the pies.

Top with fresh fruit (optional



Come Before His Presence with Thanksgiving



O come, let us sing unto the LORD;
let us shout for joy to the Rock of our salvation.
Let us come before His presence with thanksgiving,
let us shout for joy unto Him with psalms.
For the LORD is a great God,
and a great King above all gods;
In whose hand are the depths of the earth;
the heights of the mountains are His also.
The sea is His, and He made it;
and His hands formed the dry land.
O come, let us bow down and bend the knee;
let us kneel before the LORD our Maker;
For He is our God,
and we are the people of His pasture,
and the flock of His hand.

Psalm 95

*I will praise
the name
of God
with a song,
and will
magnify him with*

THANKSGIVING

Psalms 69:30



**“QUEEN EMMA” PLANT FROM OUR
“VICTORY GARDEN”**



New Image Ministries

Hosts

LIVE

1 Peter 2:16

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

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



A direct and compelling headline

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