

Volume 7- 10 October, 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 Elder Keith Freeman

SEEING GOD IN EVERYTHING

Where do we usually see God or feel his presence? Most of us, if we are being honest only look for God when we have a problem or some kind of calamity arises, when we are desperate and in need of something. Of course, there's nothing wrong with looking for God in these circumstances, in fact God uses these instances to give us a glimpse of something great, Him. However, typically we only feel like we have seen God or witnessed His goodness when something good happens. When we get a job, a

car, a raise, when we are healed, or just having a good day, and when someone does something nice for us.

But what about when we don't get what we want or get what we feel we deserve? Do we still see God? What happens when we are not healed of our sickness, when we don't get the job or car, when we are having a bad day and it feels like the world is coming to an end, when the people around us come against us? Is God still there? Paul gives the answer in Philippians 4:12-13 - *I know how to get along with little, and I also know how to live in prosperity; in any and every circumstance I have learned the secret of being filled and going hungry, both of having abundance and suffering need. I can do all things through Him who strengthens me.* I believe Paul understood that God was in it all and he never took his eyes off of God regardless of what he was going through. In Deuteronomy God says He is the one who kills and gives life; He is the one who wounds and heals.

And in Psalm 46:1-3 *God is our refuge and strength, an ever-present help in trouble. Therefore we will not fear, though the earth give way and the mountains fall into the heart of the sea, though its waters roar and foam and the mountains quake with their surging.* It is God that causes the earth to give way and the mountains to fall in the sea, He makes the waters roar and foam and the mountains quake. Do we see God in these times? I believe we will start to see Him more and more in these circumstances of our lives and we will stop blaming ourselves, our enemies, our bosses or our spouses and we will begin to look for Him and look for what God is doing. He is hiding in the everyday comings and goings of our lives but most of the time we don't know it is God.

Of course we will always ask: why God? However we

may never get the answer as it may come a day, a week, a month or year later or maybe not for generations to come. But we do know this. James 1:2-3- *My brethren, count it all joy when you fall into various trials, knowing that the testing of your faith produces patience.* This patience is not only for us but also for those who are going through similar things in their own lives that even though our lives might seem like they are crumbling we are able to help someone else get through whatever they are experiencing. I believe just as Job suffered a great deal and lost everything, he found God hiding in his midst and Job had a greater understanding of God's strength and mercy. 1 Peter 5:10 - *And the God of all grace, who called you to his eternal glory in Christ, after you have suffered a little while, will himself restore you and make you strong, firm and steadfast.*

Let's look for God, not just in the good times, but when things seem hopeless, when the world is crumbling around us. Be at peace and look around, we will find God and we will realize He is just restoring us, He is saving us, and He is equipping us to help others find Him and find their salvation.



Hello From Helen

Hello family,

I am saddened to let you know of the passing of our own Fran Bonaguro. Fran passed away peacefully on September 20, 2023. We had a beautiful service for Fran on Saturday September 30, 2023. Pastor

Michael and Pastor Phil were amazing in the way that they are so gifted with comforting words and compassion. Fran's lovely, loving family and friends were all here. Her family had the most amazing stories to tell. Fran was a go getter all her life; we were introduced to new insight about Fran. Afterward we had a wonderful luncheon and we celebrated the wonder woman that was Fran Bonaguro. Fran, you will be greatly missed and you will remain "Forever in Our Hearts".

Well we had another dinner at the end of September; Chef Peg made meat loaf, noodles and homemade biscuits; delicious. Please always feel free to bring a dish if you like and if not, please bring yourself. Like I always say it's not about the food (although the food is always delicious) but it's about the company; hence the purpose of this newsletter; It's always about our relationships with each other and of course with God our Savior. At these dinners we get to spend time talking, working together and just enjoying each other's company. I don't know if you're aware of this but our monthly Communion dinners are our way of taking communion. If you don't usually come to communion dinner I wish you would try it because it is wonderful! It is a chance to help out if you ever feel inclined to be involved. We are a family here at New Image Ministries and that's just one of the many things that are so special to me. I am so grateful for our church and our church family.

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

Did You Know?



In other ethylene gas-related news, channel its powers to

speed up the ripening of fruits—such as avocados for guacamole and kiwis for fruit salad—by storing them in a brown paper bag folded closed. This traps the gas inside the bag (while allowing a slight amount of breathing) so the fruit sugars mature and acids break down. That's because of the fast ethylene.

WHERE DID THE PHRASE "JAY WALKING" COME FROM



Meaning: One who crosses the street in a reckless or illegal manner

History: Jay birds that traveled outside of the forest into urban areas often became confused and unaware of the potential dangers in the city – like traffic. Amused by their erratic behavior, people began using the term “Jaywalker” to describe someone who crossed the street irresponsibly



WHO AM I?

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”

WHO AM I?
MEET Deacon JAMES SAMMONS



**I found this church one day when I was riding down
the street**

I was born in the North/East United States

Blue is my favorite color

**I truly enjoy listening to Charles Stanley and it gives me
peace**

**My typical day consists of a shower, dinner and
devotionals**

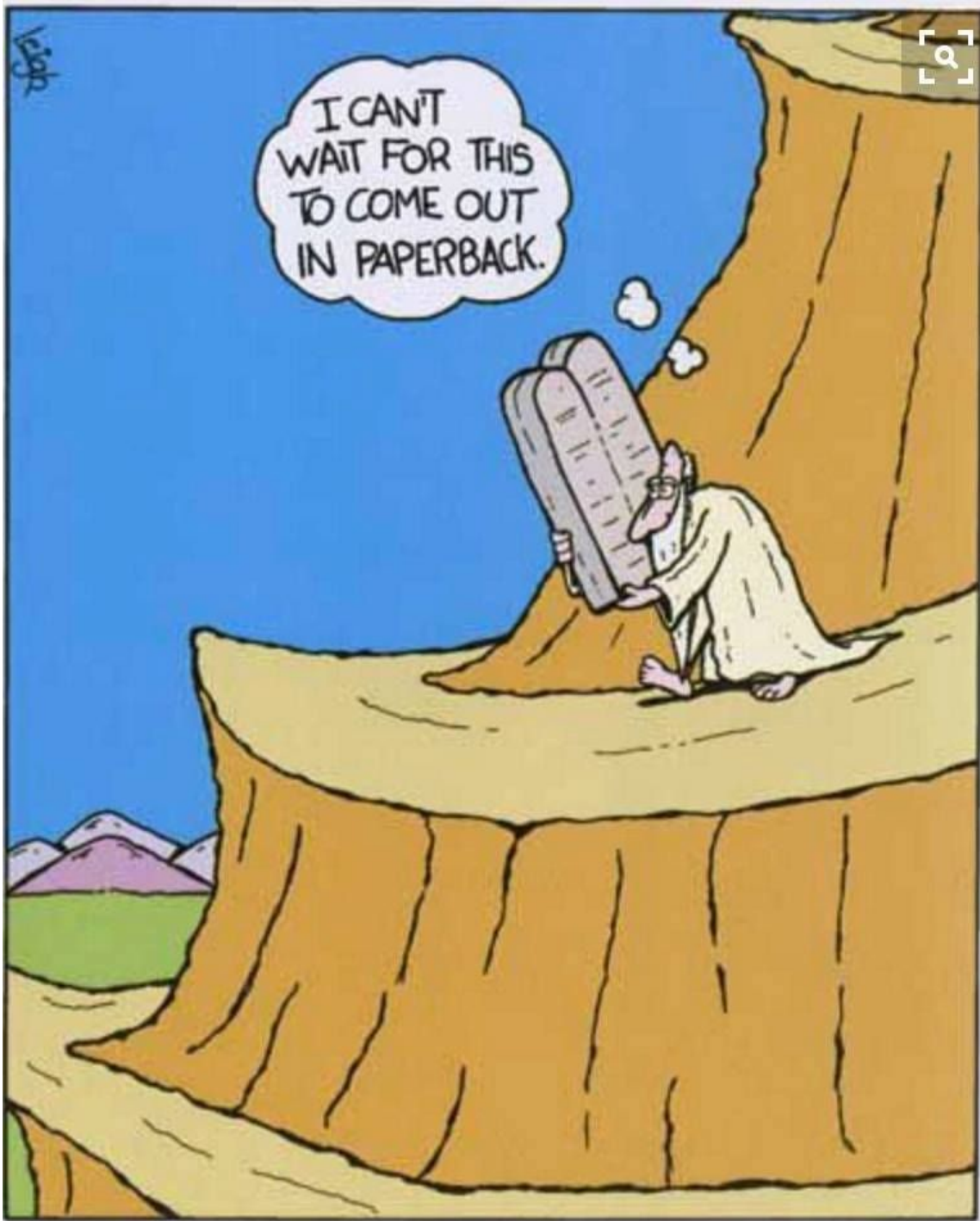
**My most treasured memory is the birth of my
children**

**I have worked as a factory worker, sales
representative and an installer**

I would rather eat at home than to go out

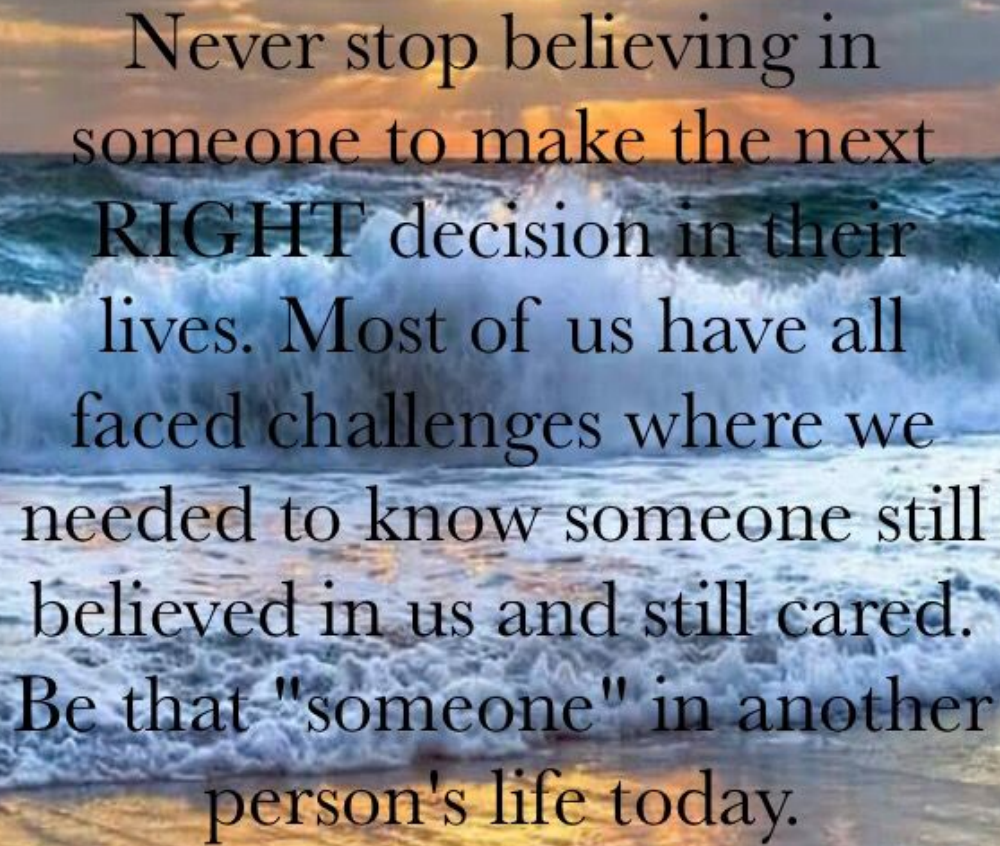
My favorite thing to eat is a Chef Salad

**The music I like is the oldies
My favorite singer is Elvis Presley
My favorite author is Paul
My favorite movie is Blue Hawaii
My favorite actor is Yul Brynner
My favorite actress is Maureen O'Hara
My favorite T.V. show Gun Smoke
What truly makes me happy the most is God's gift of
peace of mind
I have traveled to California
My favorite vacation was to Niagara Falls
My favorite holiday is Easter
I love the smell of Gardenias
My autobiography would be titled "Who Was This
Guy"
The best part of waking up is to know that I'm alive
and to know that God is looking out for me
If I could have one superpower I would choose to
know the bible by heart
One thing I dream about doing one day is "Going to
heaven"
The one thing I am most proud of is being able to do
whatever God puts on my heart
My philosophy is "Keep it simple"
The most important law I would enforce if I were ruler
is "Love it or leave it"
My warning label would say "Beware"**





If there were cellphones at the Red Sea



Never stop believing in
someone to make the next
RIGHT decision in their
lives. Most of us have all
faced challenges where we
needed to know someone still
believed in us and still cared.
Be that "someone" in another
person's life today.

We Are Never Beyond The Love Of Jesus



Stove Top Beef Stew

Beef stew Seasoning mix ingredients:

- 1 2/3 teaspoons sea salt
- 1 teaspoon dried crushed rosemary
- 1 teaspoon dried thyme
- 1 teaspoon dried marjoram
- 1 teaspoon paprika
- ½ teaspoon fresh ground black pepper

Beef Stew Ingredients:

- 2 tablespoons vegetable oil, plus additional as needed
- 2 pounds beef stew meat
- 1 cup diced white or yellow onion
- 2 stalks celery, chopped
- 1 teaspoon minced garlic
- 3 tablespoons tomato paste
- 1 cup medium to full bodied red wine, *like cabernet, zinfandel or merlot)

2 cups low sodium beef broth
1 tablespoon Worcestershire sauce
1 bay leaf
1 pound baby yellow or red potatoes or a combination of both,
halved or quartered
3 to 4 carrots, peeled and roughly chopped
1 cup frozen peas, no need to thaw
¼ cup fresh Italian parsley
¼ cup water
2 tablespoons cornstarch

Directions:

Combine the seasoning mix ingredients in a small bowl. Cut any large pieces of stew meat into smaller bite size pieces if necessary.

Heat the vegetable oil in a large Dutch oven over medium to high heat. Add about half of the meat to the pan or as much as you can without overcrowding the pan. Sprinkle 2 teaspoons of the spice mixture over the meat and sauté the beef until nicely browned. Use a slotted spoon to transfer the beef to a dish and set aside. Repeat with the remaining beef, adding additional oil if needed, and seasoning with 2 more tablespoons of the spice mixture.; reserve remaining spice mixture for later.

Add additional oil to pan if needed and add the onion, celery and garlic. Cook stirring occasionally until softened. Add the tomato paste and stir until well combined. Add the red wine and increase the heat under the pot to bring the mixture to a boil. Add the beef broth, Worcestershire sauce, remaining spice mixture and the bay leaf. Add the beef and all the juices that have accumulated back to pot and bring to a boil. Reduce heat to low, cover and simmer for 1 ½ hours or until the beef is fork tender.

Add the potatoes and carrots and raise the heat under the pot to bring the liquid to a boil. Reduce the heat to low, cover and simmer to another 30 to 40 minutes until the veggies are fork tender. Stir in the frozen peas and parsley. Combine the water and cornstarch in a measuring cup or small bowl and stir it into the beef stew.

Continue cooking, uncovered until thickened.

**Discard the bay leaf before serving.*

1.



Apple Cider Biscuits

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
2 teaspoons sugar
1/2 teaspoon salt
1/3 cup cold butter
3/4 cup apple cider
1/8 teaspoon ground cinnamon
Honey, optional

Directions

1. In a bowl, combine the flour, baking powder, sugar and salt. Cut in butter

- until mixture resembles coarse crumbs. Stir in cider just until moistened. Turn onto a lightly floured surface and knead 8-10 times.
2. Roll out to 1/2-in. thickness; cut with a 2-1/2-in. biscuit cutter. Place on ungreased baking sheets. Sprinkle with cinnamon; pierce tops of biscuits with a fork.
 3. Bake at 425° until golden brown, 12-14 minutes . If desired, serve with honey.



APPLE CIDER MAGIC CAKE

Ingredients

For the Apple Cider Reduction

6 cups apple cider

For the Magic Cake Batter

4 large eggs, yolks and whites separated

1 cup confectioners' sugar

1 teaspoon kosher salt

½ cup apple cider reduction

1 teaspoon vanilla extract

8 tablespoons unsalted butter, melted but cool

1 cup all-purpose flour

1¾ cups milk

For the Crème Fraîche Whipped Cream Topping

¼ cup crème fraîche

¼ cup heavy cream

¼ cup confectioners' sugar
¼ teaspoon kosher salt
¼ cup apple cider reduction

Directions

1. In a large saucepan, simmer the apple cider over medium heat until reduced to $\frac{3}{4}$ cup and the consistency of honey, 30 to 40 minutes. Set aside and let cool completely.

Make the batter: Preheat the oven to 325°. In the bowl of a stand mixer, whip the egg whites to stiff peaks using a whisk attachment, 5 to 8 minutes. Remove the whipped egg whites and set aside. In the same stand mixer bowl, add the egg yolks and the sugar, and mix on medium speed until a light yellow color, 3 to 5 minutes. Add the salt, $\frac{1}{2}$ cup of the cooled apple cider reduction and vanilla, and mix for 2 minutes at medium speed. Bring the mixer to a low speed and stream in the melted butter until fully incorporated. Add the flour to the mixture and whisk on medium speed until it comes together. While on low speed, stream in the milk and whisk until the milk has fully emulsified with the butter and other ingredients. Fold in the whipped egg whites with a rubber spatula and pour the cake batter into a buttered cake pan 9 inches in diameter. Bake the cake until it no longer jiggles when gently shaken, 45 to 50 minutes. Allow the cake to fully cool, 1 hour.

While the cake is cooling, make the crème fraîche whipped cream: In a clean bowl of a stand mixer, add all of the ingredients, except the apple cider reduction, and whip using a whisk attachment to medium-stiff peaks.

When the cake has fully cooled, spread the crème fraîche whip on top and drizzle with the remaining $\frac{1}{4}$ apple cider reduction. Slice and serve at room temperature.





Trust

IN THE LORD WITH ALL YOUR

Heart

AND LEAN NOT ON YOUR OWN

understanding

PROV 3:5

New Image Ministries

Hosts

LIVE

1 Peter 2:16

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Pastor Phil Porzio
Pastor Michael Porzio
Pastor Phil Porzio Sr.



A direct and compelling headline

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