

Volume 6-12 DECEMBER, 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.

BEHOLD,

the Lamp of God.

WHO TAKES AWAY THE SIN OF THE WORLD!



JOHN 1:29





Devotional by Elder SANDRA ROMAN

John 6:12, “When they were filled, he said unto his disciples, gather up the fragments that remain, that nothing be lost”.

The fragments or broken pieces scattered on the ground after five thousand plus people had eaten were not forgotten by Jesus. It was His broken body that remained after everyone had eaten all they

wanted. 1 Cor. 11:24, “And when he had given thanks, he brake it, and said, Take, eat: this is my body, which is broken for you”.

Jesus told the disciples to gather up the fragments (The broken pieces). Each piece was (is) unique, filled with destiny, and purpose. Individually they would never reach their full potential. The disciples had to “gather up” all. The phrase, “gather up” in Strong’s Concordance: ‘to bring together, assemble, collect’. This is the ministry of the body of Christ, the church. See Ephesians 4:11-12. We are to bring the body of Christ together in love so that nothing (no broken piece) is lost.

John 6:13, “Therefore they gathered them together, and filled twelve baskets with the fragments of the five barley loaves, which remained over and above unto them that had eaten.” The number twelve is God’s power and authority, and it is inside of us His body. It is life and godliness (2 Peter 1:3).

1 Cor. 12:12, “For as the body is one, and hath many members, and all the members of that one body, being many, are one body: so also, is Christ.”

We are Gathers.



Hello Family

Hello Family,
Ho, Ho, Ho, and a very merry Christmas Season,

I have to start by telling you about our New Image Ministries Thanksgiving Dinner. On Wednesday, November 16th, we celebrated Thanksgiving with our church family. We had a meal that was so rich with delicious turkey and all the trimmings. So

many people brought amazing foods and desserts. We has a time for fellowship, which is truly one of the things that we are known for; I say it all the time and that is because I mean it and that is that we really and truly are a family. A big thank you to everyone who worked so hard to make this happen.

This is also a time to give thanks because we have so much to be grateful for here at our church. We honor our pastors with “Pastor Appreciation” at our Thanksgiving dinner each year and this year was no exception. We have the most wonderful pastors I have ever known. Pastor Phil Sr., as we affectionately call him “Pastor Dad” was at the dinner, he is one of the warmest and most caring people I have ever met. He will always take time to talk and listen to what you have to say and he always has a bible verse to accompany and situation.

Pastor Michael was there also. He is one of the most humble people I ever met in my life. One of the things I remember him saying is that we (the church family) make him want to be a better man and a better pastor. He is always here for us with great advice and lots of love.

Pastor Phil, is so dedicated that he drives here a couple of hours here and back each and every week, to give us an amazing message every other week and to be here on the weeks when Pastor Michael preaches.; unbelievable is your dedication to us all Pastor Phil.

Of course we honor our pastors because we are so blessed and we thank you for being the loving and loyal men that you all are.

We are going to have our “Tree Lighting Ceremony” on Friday December 9th right in front of the church. I hope you can make it. We have homemade cookies and goodies, Christmas Carols lead by our band and a ton of fun. We light the Christmas tree in front of the church which is so exciting.

Merry Christmas!

Peace, Love, Joy and lots of Jesus,
Deacon Helen J. Caliendo

Did You Know?

Use
toothpaste
to get rid of
water marks



**PUT PASTA IN A
PRINGLES CAN TO
KEEP IT FRESH.**





WHO AM I?

I was born in Dayton, Ohio
My favorite color is Lavender
I love being outside
My typical day consists of reading a lot of history
and autobiographies
The craziest thing you've ever done- at 15 we
took my friends parents car at a slumber party
and drove to Miami and back.
My most treasured memory is My mother
I have worked the medical field
I would rather eat at home because I like to cook
I love junk food
I love all types of music
My favorite singer is "Kem" (blues)
My favorite author is "Max Lucado"
My favorite movie is "Fried Green Tomatoes"
My favorite actor is "Ryan Reynolds"
My favorite actress is "Jennifer Garner"
My favorite T.V. show "I love Lucy"
What truly makes me happy the presence of God
What makes me feel at peace is The Holy spirit
My favorite vacation was to Georgia
My favorite holiday is Passover
I love the smell of Lavender
My autobiography would be titled "I met a man
named Jesus"
The best gift I have ever received was The Holy
Spirit and that changed my life
God's mercy is the best part of waking up
If I could have one superpower I would choose to
bring the Holy spirit upon this planet for
everyone
One thing I dream about doing one day is to go to
where Jesus lived
The one thing I am most proud of is that I hit
bottom and Jesus saved me
My philosophy is to be a power of example and
show Gods love to the world
The thing that makes me laugh the most is my

sister; she has the best sense of humor
The most important law I would enforce if I were
ruler is for everybody eat chocolate
My warning label would say "Don't cross that
line"
I would like to add that I wish people would show
more kindness toward each other.



WHO AM I?

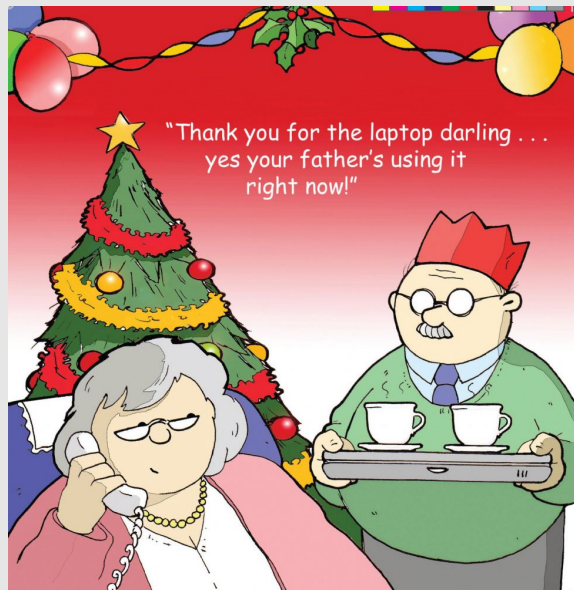
Meet Carol Anne Szel (Online Member)

I was born Lenox Hill Hospital in Queens, NY
My favorite color is Rose-Pink
My favorite activity is journaling
My typical day consists of Praying, making coffee,
Showering and Check Facebook
The craziest thing I've ever done is making a snap
decision to move to California
My most treasured memory is going to Disney Land
with my mom and dad
I have worked as Journalist, and as a teacher
I would rather eat out or bring food home from
a restaurant
I love Italian food and Mexican food.
I listen to all kinds of music

My favorite singer is Bruce Springsteen
My favorite author is Maya Angelou
My favorite movie is The Holiday
My favorite actor is Keanu Reeves
My favorite actress is Sandra Bullock
My favorite T.V. shows are, Big Brother, Shark Tank
and a lot more
What truly makes me happy the most is to have
serenity
What makes me feel at peace is being loved by
family and friends
I have traveled to Stockholm Sweden, Puerto Rico,
Canada, and Mexico to name a few
My favorite vacation was going to the Catskill
Mountains as a kid
My favorite holiday is Christmas
I love the smell of Vanilla
My autobiography would be titled "The Long and
Winding Journey"
The best gift I have ever received is life
The best part of waking up is coffee
If I could have one superpower I would choose
strength
One thing I dream about doing one day is to write a
book
The one thing I am most proud of is the person I am
today
My philosophy is "Live and Let Live"
The thing that makes me laugh the most is good
clean comedy
I collect coffee mugs
The most important law I would enforce if I were
ruler is "No Drunk Driving"
My warning label would say "Handle With Care"
I would like to add that I just like to be happy and
health and love my family and friends.

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'.





YOU LOOK FOR ME AT CHRISTMAS

**You look for Me at Christmas,
You won't need a special star;
I'm no longer just in Bethlehem,
I'm right there where you are.**

**You may not be aware of Me
amid the celebrations;
You'll have to look beyond the stores
and all the decorations.
But if you take a moment
From your list of things to do
And listen to your heart, you'll find**

**I'm waiting there for you.
You're the one I want to be with,
You're the reason that I came,
And you'll find Me in the stillness
As I'm whispering your name.**

**Love,
Jesus**



CHRISTMAS LASAGNA

Ingredients

- 2 tablespoons Olive Oil
- 1 pound Ground Beef
- 1 24-ounce jar Marinara Sauce
- 1 cups Water
- Salt and pepper to taste
- 4 Cups Spinach (chopped)
- 1 Garlic Clove (minced)
- 3 cups Mozzarella (shredded, divided)
- 1 16 – ounce container Ricotta Cheese
- ½ cup Pacorino Romano Cheese
- 1 egg beaten
- ¼ cup chopped parsley
- 1 cup Cottage cheese
- 3 Hard Boiled eggs sliced
- 1 cup Genoa Salami chopped
- 8 ounces fresh Mozzarella sliced
- 12 oven ready Lasagna Noodles

Instructions

Meat Sauce

In a large [cast-iron](#) or non-stick skillet, heat 1 tablespoon of olive oil over medium-high heat. Add 1 pound ground meat and brown, breaking down pieces with a wooden spoon, until meat is no longer pink.

Drain the fat and stir in 24 oz. of [marinara](#) sauce. Add 1 cup water to the empty sauce jar; cover with a lid and shake well. Toss the liquid with the meat mixture; season with salt

and pepper to taste. Simmer on low heat for 10 minutes.

Spinach Layer

In a skillet, heat 1 tablespoon olive oil over medium heat. Add 1 minced garlic clove and cook until fragrant, about 30 seconds. Add 4 cups of chopped spinach and heat through until just wilted. Set aside.

Cheese Mixture

Meanwhile, mix 1 ½ cups of shredded mozzarella, 16 oz. Ricotta, ¼ cup of Parmigiano Reggiano, 1 beaten egg, and ¼ chopped fresh parsley until blended. Set aside.

Heat the oven to 350 degrees Fahrenheit.

Assemble Lasagna

Spread 1 cup of the meat sauce onto the bottom of the 13x9-inch [baking pan](#). Top with a layer of 3 oven-ready [lasagna noodles](#) (don't worry if they don't cover the entire pan).

Top the noodles with ⅓ of the cheese mixture and about 1 cup meat sauce. Repeat the same layer once again (3 noodles, ½ of the remaining cheese mixture, and 1 cup meat).

For the third layer, top the noodles with 1 cup cottage cheese and spread with the wilted spinach, 1 cup chopped salami, 3 sliced hard-boiled eggs, and 8 oz. sliced fresh mozzarella. Add 1 cup of the meat sauce.

Place another layer of noodles and cover with the remaining cheese mixture and remaining meat sauce. Sprinkle with remaining 1 ½ cup shredded mozzarella and ¼ cup Parmigiano Reggiano).

Cover the pan with [foil](#) greased with cooking spray (so that cheese doesn't stick to it). Bake 1 hour or until heated through, removing foil after 45 minutes. Before cutting, let stand 15 minutes.



RED CABBAGE FOR CHRISTMAS

INGREDIENTS

1 small red cabbage, finely sliced, about 1.5 lbs
1 apple, peeled, cored and grated
3 tbsp butter
1/4 cup sugar
1/3 cup blackcurrant cordial or redcurrant jelly
diluted in water
1/3 cup water
3 tbsp wine vinegar
A few whole cinnamon sticks, star anise, allspice
berries, or other warm spices
Salt
pepper



Ingredients

8 ounces (2 cups) pecans
2 cups all-purpose flour
1/4 teaspoon salt
1 cup Land O Lakes® Butter, softened
1/4 cup granulated sugar

1 teaspoon vanilla extract
1/2 cup powdered sugar

STEP 1

Heat oven to 325°F

STEP 2

**Process pecans in food processor until finely chopped.
Transfer chopped pecans to bowl; stir in flour and salt.
Set aside**

STEP 3

**Cream butter and granulated sugar in medium bowl 2
minutes or until fluffy. Beat in vanilla. Reduce speed to
low; add nut mixture. Beat just until dough is
combined**

STEP 4

**Working with 1 tablespoon dough, shape dough into 1-
inch balls. Place, 1 inch apart, onto ungreased cookie
sheets. Bake 16-18 minutes or until very lightly
browned. Let cookies cool on cookie sheet 5 minutes;
transfer to cooling rack to cool completely**

STEP 5

**Place powdered sugar into shallow bowl; roll cooled
cookies in sugar to coat.**

Store in airtight container

**If necessary, re-roll cookies in powdered sugar before
serving**



Ingredients

1 cup semi-sweet chocolate chips (I like to use the holiday variety around Christmas to add some red and green color to the cookies)

1¼ cups butter softened

1 cup granulated sugar

$\frac{2}{3}$ cup packed brown sugar

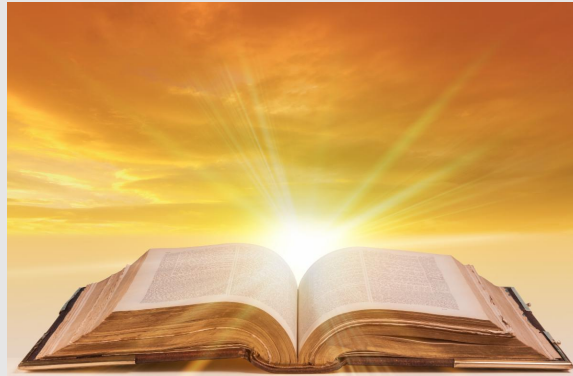
2 eggs

1 tsp. vanilla

3¼ cups flour

4 packets instant hot cocoa
1¼ tsp. baking soda
1 tsp. baking powder
1 cup Jet-Puffed Vanilla Mallow Bits
1 cup crushed candy canes

Bake 350 9-11 minutes



New Image Ministries

Hosts

LIVE

1 Peter 2:16

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



STAY CONNECTED

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