

Volume 7- 12 December, 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 Sandra Roman

Gifts Wrapped In Love

On the first Sunday of Advent, two gifts were given to us by Pastor Michael during the message titled, “Christmas – A Divine Presence.”

The first gift we are to keep for ourselves. This was a gift I called comfort because the Father of all comfort comforts me. One of the meaning of comfort in the Greek is to encourage and strengthen which God gives to us through people, the reading and preaching of His word, worshipping, and/or praying.

God knows how to reach the dark places in our life and bring healing.

In 2 Corinthians 1:3-4, “Blessed be the God and Father of our Lord Jesus Christ, the Father of mercies and God of all comfort, who comforts us in all our tribulation.

In life we have troubles, we do suffer, but we never have to face life’s problems alone or without help. Our heart’s cry is, “Look upon me and be merciful to me, as Your custom is toward those who love Your name. Psalm 119-132. The Lord hears us and comforts us because He is merciful. Read Psalm 139 again.

We are to give the second gift we received to others.

This gift I call compassion because compassion means to have mercy for others, to help them in their affliction or when they are seeking aid.

How do we do this? 2 Corinthians 1: 4, “(God) who comforts us in all our troubles, so that we can comfort those in any trouble with the comfort we ourselves receive from God”.

The comfort we receive is the comfort/compassion we are to give. God continually shows us compassion and tells us to be compassionate because He is compassionate. The Lord does not turn anyone away but responds to the cries of everyone. Moses was sent by God to deliver the Israelites from Egypt because God heard the cries of the people who needed a Savior. People today still need a Savior. Let us be the one who says, “Here I am, Lord. Send me”, Isa. 6.

Two gifts; One to keep and one to give away. Gifts wrapped in the love of Christ.



Hello From Helen

Ho, Ho, Ho and a VERY MERY CHRISTMAS SEASON!

We have the church decorated, the tree is beautifully lit and presents under the tree. "Angel Wings Celebration" is proving to be a big success. Many of

us have grabbed an angel from the tree with the name of a child and we will be making wishes come true this Christmas.

New Image "Thanksgiving Dinner" was amazing as always. The food was plentiful and delicious; thank you Chef Peg Lynch, Elder Sandra Roman and everyone who participated in anyway. We had an opportunity to share our gratitude and we learned that we are all grateful for such a wonderful place to call our church home and we have the most wonderful and devoted Pastors anyone could ever ask for. Thank you Pastor Phil Sr. (Pastor Dad), Pastor Phil and Pastor Michael; you never cease to amaze me for all that you do.

We acknowledged "*Pastor Appreciation*" at Thanksgiving Dinner and appropriately so.
It was a great night!

Of course we will be having our annual "Tree Lighting Ceremony" and a brand new tree outside in front of the church. The tree lighting will take place on Saturday, December 9th at 7:00 p.m. right in front of the church. We will be entertained by our own "*New Image Ministries Praise Team*" and we will also sing along! There will be all kinds of Christmas goodies and we will give out the gifts to our children from the "*Angel Wings Celebration*" tree. Come, enjoy and bring a friend. It promises to be a fun filled evening.

Speaking of our Praise Team, wow, they totally amazing; we are so blessed to have these amazing musicians who are so talented and dedicated. Thank you to Tric Pliley, Randy Terenna and Tiger Lou Ruiz; for all the wonderful worship.
We love you.

Until next month/year,

With all my love,
Deacon Helen J. Caliendo

Did You Know?



COZY SWEATER STOCKINGS

If you have a charming Christmas sweater or two around that you don't wear anymore, consider turning it into a stocking. For this project, you'll need one sweater for each stocking you're making, along with some sharp scissors, fuzzy yarn and an upholstery needle. Start by cutting out your stocking template on a piece of cardstock or other strong paper. Pin this to the sweater and cut out

through both the front and back of the sweater. Repeat this process for each sweater. Then, pin the two pieces of stocking together, right sides in. Stitch these together, leaving the top of the stocking open. Turn right side in and you have your basic stocking. Decorate and embellish the outside of the stocking with tinsel, felt or any decorations you like.

**WHERE DID THE PHRASE
"Give the Cold Shoulder"
COME FROM**

COLD SHOULDER



Meaning: A rude way of telling someone he isn't welcome or to ignore someone

History: Although giving someone the cold shoulder is considered rude today, it was actually regarded as a polite gesture in medieval England. After a feast, the host would let his guests know it was time to leave by giving them a cold piece of meat from the shoulder of beef, mutton, or pork.



WHO AM I?

Blue is my favorite color

I love to make music

I have 1 dog

Tigers are my favorite animals

We used to go skiing off of the rail road tracks

I have 5 children

I was a school bus driver and many other things

I do like to cook

My favorite meal is rice and beans and also meat loaf

I like to listen to country music

Two of my favorite singers are Alan Jackson Zac Brown

The movies and T.V. shows I like best are usually
comedies

As a child, my favorite T.V. show was Bugs Bunny

I love to travel

I like eating at home best

I like to work out lifting light weights

I am a true day person

Christmas is my favorite holiday

"Black Ice" air freshener for the car is my favorite

I love to work in the yard

My autobiography would be titled "Never Stop Trying"
The best part of waking up is looking forward to a new
day

If I could have one superpower I would like to fly
I would love to go horseback riding
Not too many people know that I didn't join the Marines
or the High School football team when I was younger
because I didn't want to cut my hair

I am so proud of my Baptism
I laugh the hardest at "The Three Stooges"
If I had to eat only 1 thing for the rest of my life it would
be Water melon

I collect soda can tabs
If I ruled my own country the first law I would enforce is
"No Smoking of Any Kind"

My warning label would say "Don't mess with me"
I would like to live to be at least 100 years old

WHO AM I?

Meet Andi Finicum



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"**



"Thank goodness I remembered to
bring those spares!"



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**

MANGO HAM STEAK



ingredients:

- 1 cup chopped peeled Mango**
- ½ cup chopped Sweet Red Pepper**
- ¼ cup chopped seeded tomato**
- 3 green onions, sliced**
- 2 tablespoons minced fresh cilantro**
- 1/8 teaspoon salt**
- 2 tablespoons lime juice**
- 1 teaspoon chili powder**
- ½ teaspoon ground cumin**
- ¼ teaspoon ground coriander**
- 1/8 teaspoon cayenne pepper**
- 1 bone-in fully cooked ham steak (1 pond and ½ inch thick)**

Directions:

For salsa, in a large bowl, combine the mango, red pepper, tomato, onions, cilantro and salt. Sprinkle with lime juice and toss to coat; set aside.

In a small bowl, combine the chili powder, cumin, coriander and cayenne and sprinkle half over one side of ham steak. Cut into four pieces.

In a large skillet coated with cooking spray, cook the ham, seasoned side down, over medium heat for 1-2 minutes (or) until browned; Sprinkle with remaining seasoning. Turn and cook 1-2 minutes longer or until browned. Serve with salsa.

ROASTED BROCCOLI



Ingredients:

4 pounds Broccoli
4 Garlic Cloves (peeled and sliced)
Good Olive Oil (for keto, Butter flavor coconut oil)
1/1/2 teaspoons Kosher Salt
½ teaspoon Black Pepper
2 teaspoons Lemon Zest (grated)
2 tablespoons Lemon Juice (freshly squeezed)
1/3 cup Parmesan Cheese (freshly grated)

Direction:

Preheat the oven to 400 degrees
Cut broccoli florets from the stalks leaving an inch or two of stalk attached to the florets. Discard the rest of the stalks. Roast about 20 minutes, until crisp-tender and the tips of some of the florets are browned.

Remove the broccoli from the oven and immediately toss with a bit more olive oil, the lemon zest, lemon juice, and Parmesan cheese.

CHEESY MASHED POTATOES



Ingredients

- 2 ½ lbs potatoes (such as russets or Yukon Gold**
- 8 slices bacon**
- 4 oz cream cheese, room temperature**
- 1.4 cup butter, unsalted, melted**
- ½ cup sour cream**
- ½ cup milk**
- 1 cup cheddar cheese, shredded**
- 1 cup mozzarella cheese, shredded**

Chives, minced
Salt and pepper to taste

Peel the potatoes, and cut them into cubes. Then, add the potatoes to a large saucepan and add enough cold water to cover them by a couple inches. Cook the potatoes on medium heat for about 15 minutes or until you can easily pierce them with a fork. Transfer to a colander to drain.

While the potatoes are cooking, chop the bacon slices into small pieces. Transfer it to a skillet and cook it until crispy and browned. Alternatively, you can cook the bacon slices first, then chop them up into small pieces. Place the bacon on a paper towel lined plate to soak up some of the fat.

Using a potato masher or fork, mash the potatoes in a big bowl until fluffy. Add the cream cheese, butter, sour cream, milk, half the cheddar cheese, half the mozzarella cheese and mix until well combined. To make them even fluffier you could use a hand mixer and mix until light and fluffy. Add the chives, half the bacon and salt and pepper. You might also want to reserve some chives for the topping.

Stir everything together until well combined then transfer it to a buttered baking dish. Finally, you'll want to top with remaining cheddar, mozzarella cheese and bacon.

Bake

Transfer the casserole dish to the oven and bake it for 30 minutes or until the top is golden brown and bubbly.



Ingredients:

Divinity is made out of egg whites and sugar for the most part. I like to add chopped pecans to mine but I know some people prefer walnuts. Here is what you will need to make this divinity candy recipe:

- 2 tsp. butter**
- 2 egg whites – room temperature**
- ½ cup granulated sugar**
- ½ cup water**
- ½ cup light corn syrup**
- Pinch of salt**
- ½ cup pecans – finely chopped (optional)**
- ½ teaspoon vanilla extract**


How To Make Divinity Candy

- 1. Prep. Line a large baking sheet with parchment paper, butter two teaspoons and set aside**
- 2. Let egg whites come to room temperature for about 30 minutes.**
- 3. In a large microwave safe glass measuring cup, combine sugar, water, corn syrup and salt.**
- 4. Heat until syrup has reached the hard ball stage of 260°F.**
- 5. When the syrup is nearly done, start beating the egg whites on medium speed until they are at stiff**

peaks.

6. Gradually pour in the hot syrup being extremely careful.
 7. Continue beating the candy mixture for 15 to 20 minutes or until the candy loses it's gloss and holds it's shape.
 8. Once your candy has reached this point, quickly stir in the pecans and vanilla extract.
 9. Use the buttered teaspoons to scoop out rounded teaspoons of the candy and drop onto the parchment paper.
 10. Let the divinity sit at room temperature until dry to the touch.
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"And the angel answered her, The Holy Spirit will come upon you, and the power of the Most High will overshadow you; therefore the child to be born will be called holy the Son of God"

Luke 1:35



"A MERRY HEART DOES
GOOD LIKE MEDICINE."

— PROVERBS 17:22

New Image Ministries

Hosts

LIVE

1 Peter 2:16

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**Pastor Phil Porzio
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A direct and compelling headline

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