Volume 9 - JULY 2025

GETTING TO KNOW YOU




Blessings for the 4th of July
For the law of the Spirit of life in Christ Jesus hath made me free from the law of sin and death.
Romans 8:2
KJV
Enjoy your day



Devotional by Elder Janet Petruzziello

The Perfect Gardener

By Elder Janet Petruzziello

Isaiah 6:3 Holy, holy, holy is the Lord of hosts; the whole earth is filled with His glory.

I think all of us have admired the beauty of a well cared for garden. With that in mind we are God's garden and the recipients of "The Perfect Gardener."

At a bible study we were asked of God “Have you seen my garden?” Immediately our hearts were flooded with the delight of the Lord for us.

Those of us who are gardeners or recently have planted a garden have experienced a certain degree of delight in the anticipation of watching the seeds we planted grow. With the anticipated growth of your seeds, came the desire to care tenderly to our gardens. The beauty of the flowers that came out of the earth was precious and quite delightful to see.

This experience for me has helped me to understand how God delights in us. How it’s His joy to nurture and provide for His precious people. Like on a Friday night bible study to feel the presence of His love fill the atmosphere in a moment; so that we may grasp the depth of His unchanging love for us. All of us experience together the warmth of His grace towards us.

In His garden (us) the magistrate nature of our Perfect Gardener cultivates with the power and holiness of His love. Not for judgment, but rather for purification. The holy pure love of God prunes, removes, and transforms. Only God knows how to mature our humanity not to condemn it, but to restore its beauty and bear fruit.; causing our lives by the spirit of the Lord to be transformed from glory to glory by His unchanging tender loving care for us. His glory, which fills the entire earth, begins to shine through us.

The Word of the Lord endures forever; just like the principles by which a garden grows. It is the same with my word. I send it out, and it always produces fruit. It will accomplish all I want it to, and it will prosper everywhere I send it.

Faith in God



Hello From Helen

Hello from Helen

Hello Family,

I can’t believe it but half of 2025 is over and we are now approaching July. July 4th is here and for us here at New Image Ministries it means VACATION! That’s right, the church will be closed from June 30th until July 8th when we meet for Sunday Service because no matter what happens, we are always

here for Sunday Service and the band plays on. Our Pastors and our Praise Team are so dedicated and amazing.

There is always so much going on here whether we are actually having an event of just another day but we all keep in touch with each other and we are always here is you need us or just what to say “HI”.

We are truly a family and we are truly blessed!

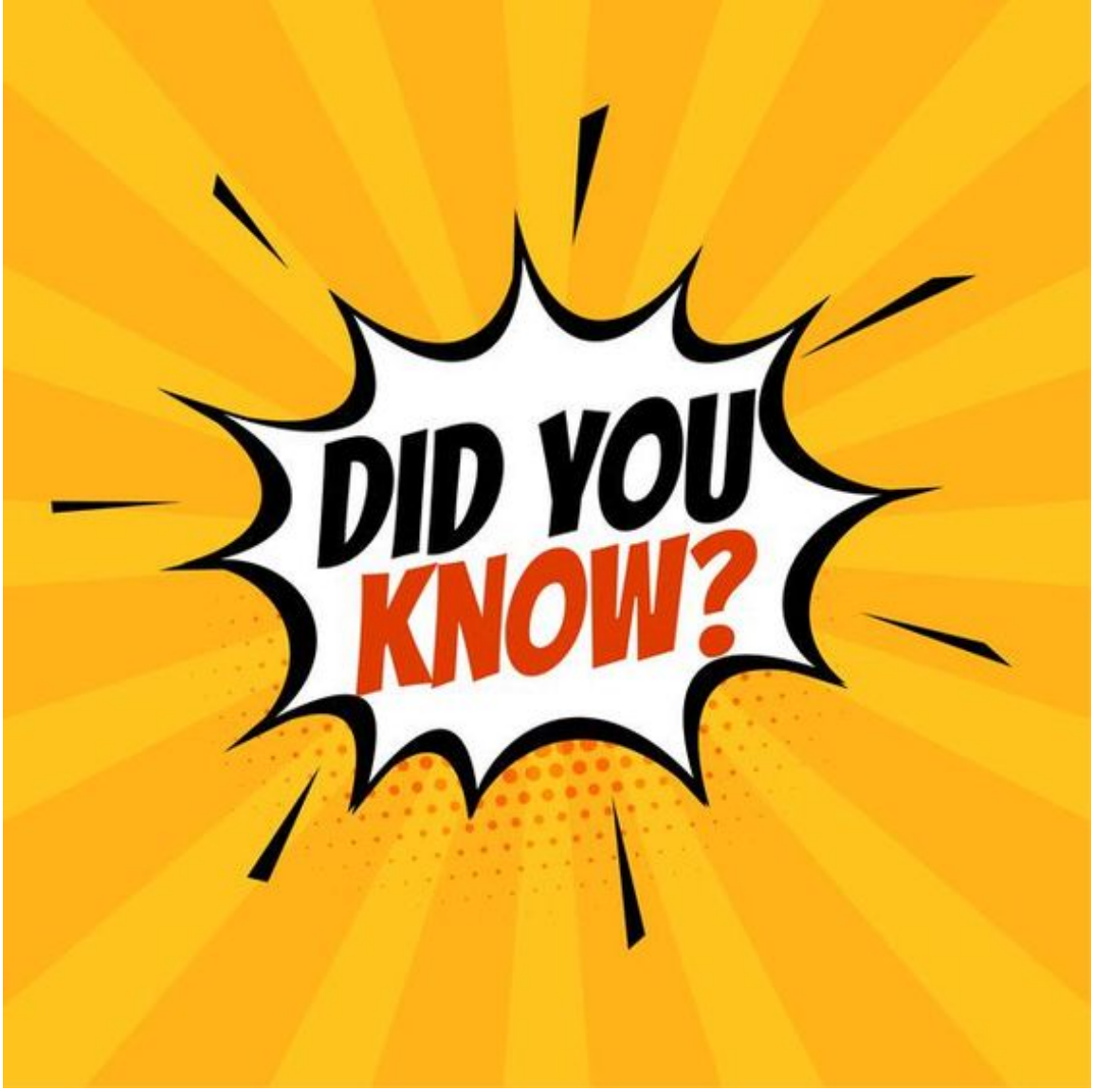
I want to talk a little bit about this newsletter; there is a column called ‘Who Am I’ and this is where I sit down with a family member and ask some questions and then we all get to guess who it is. You can submit your guesses to me in the church office. The following month I let you know who that was and there will be a new family member to guess who they are. If you would like to be interviewed for this column, please let me know and I would love to sit down with you. This is all intended to get to know each other better. It’s fun and you only tell what you want to. Also, if you have any recipes or anything else you would like to see, please let me know and we can talk about it.

If you haven’t been in the bookstore in a while you should come and see what Elder Sandra Roman has been up to. She is always finding new and awesome things to put in there. It is wonderful and beautiful. The bookstore is open for a few minutes after church on Sunday or you can call me and I will take you through it Monday through Thursday.

I just want to remind everyone that Bible Study is on hiatus for the summer. We will inform you when it will start back up again and we will see you every Sunday at church!

I hope everyone is ready for some good food and a Happy, Healthy and Blessed 4th of July!

Until next month and always with love and blessings,
Deacon Helen J. Caliendo



POUR SALT DOWN THE DRAIN TO UNCLOG CLOGS OVERNIGHT



Salt serves as an effective anti-clogging solution for your kitchen sink. To enhance its efficacy, blend half a cup of salt with one cup of baking soda. Allow it to sit for 4-6 hours, making it convenient to pour the mixture down the sink before bedtime.
After letting it sit for several hours, or overnight, flush the sink with hot water to remove the mixture. Repeat as necessary.

WHERE DID THE PHRASE

Where Did the Phrase “TURN A BLIND EYE” Come From?



Meaning: Pretend not to notice.
Origin: It is believed that this phrase originates with naval hero Horatio Nelson, who used his blind eye to look through his telescope. This way he was able to avoid signals from his superior, who wanted him to withdraw from battle. He attacked, nevertheless, and was victorious.



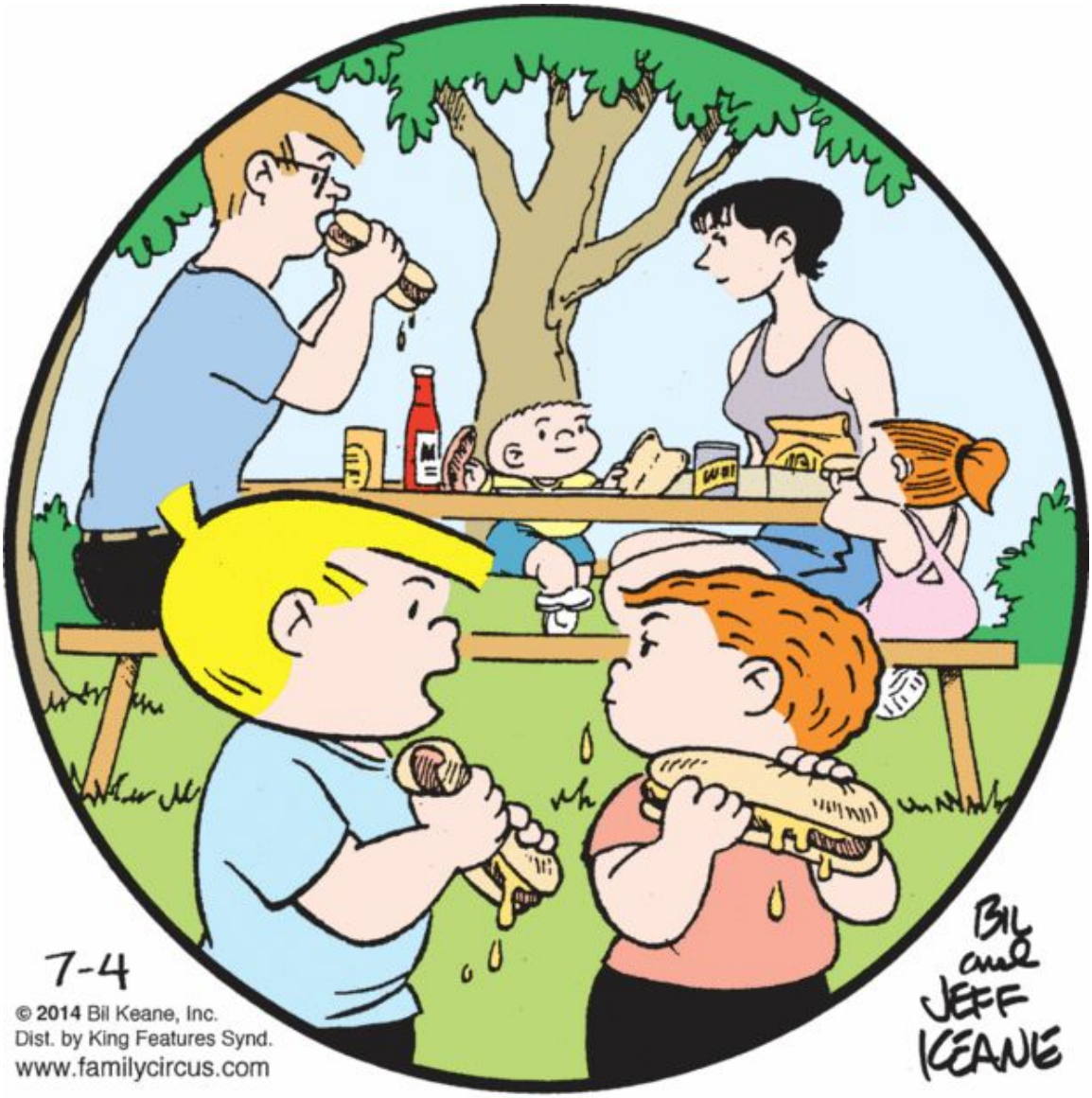
I have lived in California, Las Vegas Nevada, and Phoenix Arizona
Red is my favorite color
I am a big Bird Watcher
One of the craziest things I've ever done is step over an electric fence, I did get shocked
Once I saw a ball of Ladybugs
I have worked as a Mason, a cook and a herdsman
I like to cook
My favorite food is T-Bone Steak
I listen to Rock and Roll and Country music
My favorite author is Stephen King
My favorite singer is Dean Martin
I watch a lot of Science Fiction movies
I love Humphrey Bogart movies
I enjoy watching Si-Fi on T.V.
As a child I loved Lassie
I like to travel and I have traveled quite a bit. I would like to go to Washing State one day
I am a coffee drinker
I like to eat at home more than I like to go out to eat
I work out with Power Bands
I am a morning person
My favorite holiday is Thanksgiving
I love the small of Jasmine
I love my garden and I enjoy working in it
My autobiography would be titled "Don't Do This"
I got a Telescope as a gift once and I really loved it
The best part of waking up is a cup of coffee
If I could have one super power I would have X-Ray vision
Not everyone knows that I know the Bible inside and out
I am proud of the fact that I quit smoking for 18 years ago and still counting
I love watching a good Comedy
Oh yes I would sing karaoke
If I had to pick only one thing to eat for the rest of my life it would be Salad
If I ruled the world I would eliminate Greed
My warning label would say "Do not aggravate"
The song that sums me up is "Garden Party"

MEET: DEACON FELICIA SAUERWINE

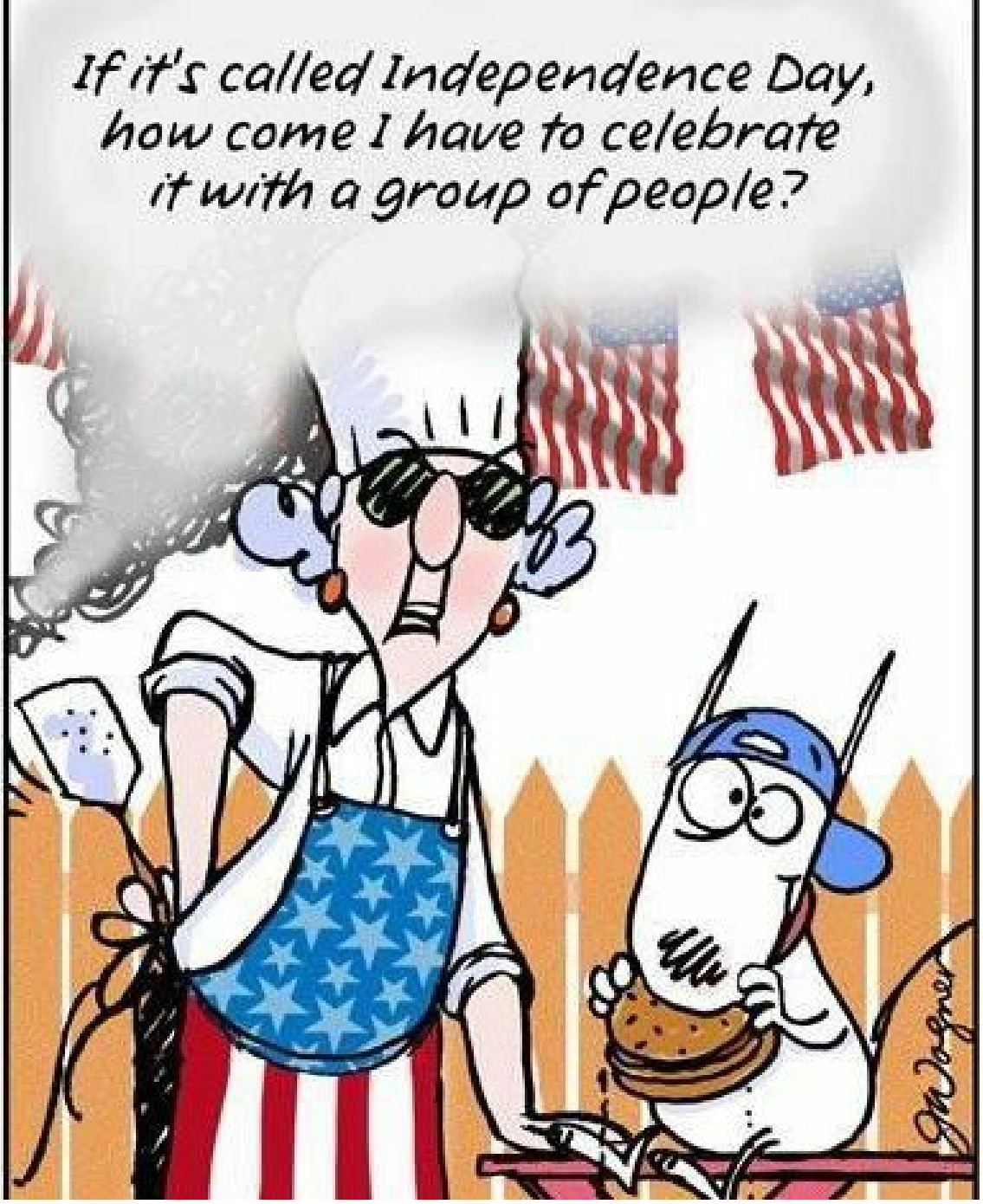


My favorite color is purple
I love doing Cross Fit
I have found memories of playing in the snow
The best memory I have is giving birth to my daughter
I have worked as a waitress, a meat wrapper and a medical office manager
I do enjoy cooking
When I was a child I loved eating spaghetti
I would rather cook and eat at home than to eat out
I like Country, Hip Hop and Rock music
My favorite singers are Alicia Keys and Adele
I like action movies the best
My favorite actor is Denzel Washington
My favorite actress is Julia Roberts
I don't watch a lot of T.V. but my favorite show is Law and Order
When I was younger I loved Roper Room
I do like to shop
I have not traveled a lot but I would like to
A chore I hate is putting away my clothes
My favorite exercise is Strength Training
I prefer mornings to evenings
My favorite holiday is Thanksgiving
I love my Peace and quiet
I love the smell of the outdoors, a woodsy smell
I love spending time with my other half
My autobiography would be titled "One Day at a Time"
My daughter was the best gift I've ever received
My superpower would be to be invisible

I wish for health and happiness
My better half is what makes me laugh the most
If I could only eat one meal for the rest of my life I would eat vegetables
If I could do anything I wanted to do for the rest of my life I would volunteer, workout and go to the beach
I own a lot of shoes
If I were ruler of your own country I would make 4 day work weeks
My warning label would read “Woah”
The bible character I admire is Samson
One thing that most people don’t know about me is that I have a photographic memory
My favorite quote is “Leave the Gun take the Cannoli”



“Today’s a good day to eat hot dogs, ’cause that’s what our fourth fathers always ate.”


If it's called Independence Day,
how come I have to celebrate
it with a group of people?



GRILLED RIB EYE STEAK

Ingredients
1 1/2-inch thick Ribeye, bone in or out (about 1 1/2 pounds without the bone)
3/4 teaspoon coarse sea salt or kosher salt
1 teaspoon freshly ground pepper

For the herb butter sauce
4 tablespoons butter
Leaves from 4 sprigs of thyme
1 tablespoon minced fresh rosemary
1 clove garlic, minced
1 shallot, about half the size of a golf ball, minced

In a small saucepan, add butter, herbs, garlic, and shallots. Melt over low heat. Do this at least 10 minutes before you are ready to put the steak on the grill. The longer the herbs sit in the butter, the longer the flavors will infuse.
Pat the steak dry with a paper towel. This removes surface moisture and will help you achieve a good sear.

Season each side with salt and pepper and rub them in a bit. Put the steak in the fridge, *uncovered*, for at least an hour and up to 48 hours.
You can also make this butter up to 2 hours beforehand; if so, cover and refrigerate. Gently reheat the butter to melt it again before you put the steaks on the grill.

Preheat the grill:
Prepare a charcoal grill for two-zone grilling, so half is hot and one half is warm. The grill is hot when you can only hold your hand over the hot zone for a second or two.

On a gas grill, heat the grill to 450°F with two burners going, which should only take about 10 minutes, then turn one of the burners down to medium to create two cooking zones.
Add the steak to the hottest side of the grill. Close the lid and sear for 2 minutes. Open the lid, flip the steak, and baste it with the melted herb butter and herbs. Close the lid. Cook for 2 additional minutes.
Flip the steak again and move it to a lower heat side. Baste it again with butter. Continue flipping and basting every two minutes for the next 6 minutes, closing the lid between each flip.

After the steak has been on the grill for a total of 10 minutes (for medium-rare steak), transfer it to a clean platter; it should read 137°F to 140°F internally. Baste it again with butter. (Continue cooking for longer if you prefer your steak more well-done.)

Let it rest for 5 minutes; it will climb another few degrees as it sits and the juices will redistribute.

Slice the steak against the grain. Pour any remaining herb butter sauce over top and serve.



New York-Style Hot Dog Onions

1 -tablespoon - Canola Oil
2 1 large - Yellow Onion
3 ½ tablespoon - Ketchup
1/2 teaspoon - Brown Sugar, light
1/8 teaspoon - Chili Powder
1 dash - Red Hot Pepper Sauce
1 pinch - Cinnamon
½ Cup – Water

Heat oil in a large skillet over medium heat. Add onions; cook and stir occasionally until the onions are slightly browned and somewhat soft, about 10 minutes. Stir in the ketchup, brown sugar, chili powder, hot sauce and cinnamon; mix well. Add the water and bring mixture to a boil. Simmer, uncovered, until inions are completely tender and the liquid is mostly evaporated, an additional 10 minutes.



Blessed is the nation whose God is the LORD.

Psalm 33:12



When we work, we work. When we pray, God works



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