

GETTING TO KNOW YOU





Devotional by Elder Keith Freeman

Living with Knowledge and Wisdom

Scripture: James 1:2-8

James 1:2-8 - 2 Consider it pure joy, my brothers and sisters, whenever you face trials of many kinds, 3 because you know that the testing of your faith produces perseverance. 4 Let perseverance finish its work so that you may be mature and complete, not lacking anything. 5 If any of you lacks wisdom, you should ask God, who gives generously to all without finding fault, and it will be given to you. 6 But when you ask, you must believe and not doubt, because the one who doubts is like a wave of the sea, blown and tossed by the wind. 7 That person should not expect to receive anything from the Lord. 8 Such a person is double-minded and unstable in all they do.

James 1:5 says, "If any of you lacks wisdom, let him ask of God, who gives to all generously and without finding fault, and it will be given to them." This passage reminds us that wisdom is not something we simply acquire like facts

in a textbook—it is something God gives us when we sincerely seek it, especially in times of testing and decision-making.

There is a profound difference between knowledge and wisdom, and in these verses the Holy Spirit opens it up to us so we can grasp it. Knowledge is knowing the truth. Wisdom is living it out.

Think about this:

Knowledge is knowing electricity can shock you.
Wisdom is not sticking your finger in the outlet.
It's one thing to be aware of something; it's another thing to avoid it.

Knowledge is knowing the Bible's words.
Wisdom is living them out in grace and obedience.

Knowledge understands that anger can destroy relationships.
Wisdom chooses to swallow pride, extend grace, and offer forgiveness.

James challenges believers to not only ask for wisdom but to believe when we ask. Verses 6–8 warn us against being double-minded—those who waver between knowing and doing, believing and doubting. Knowledge without faith produces instability. But wisdom, birthed from faith, produces endurance, peace, and maturity.

It is easy to get facts, especially today with the internet and all the apps on our phones. We can memorize verses, quote doctrine, and debate others like some of the best Theologians of the time. But if we don't let that knowledge shape our responses, our attitudes, and our choices, through the eyes of wisdom we are like a man who sees his reflection and walks away forgetting what he saw (James 1:23-24).

23 Anyone who listens to the word but does not do what it says is like someone who looks at his face in a mirror 24 and, after looking at himself, goes away and immediately forgets what he looks like.

And as Pastor's Phil and Michael always point out, there is a "but", God's saving grace.

25 But whoever looks intently into the perfect law that gives freedom, and continues in it--not forgetting what they have heard, but doing it--they will be blessed in what they do.

So today, let's do more than seek knowledge. Let's ask God for wisdom. Let's pray for the strength to live out what we know. Let's become believers who don't just know the Word—we live it.

Lord, I don't just want to know what is right—I want to do what is right. Give me wisdom. Shape my actions, my thoughts, and my words. Help me live what I believe. Amen.



Hello From Helen

Hello Family,

Let me begin by telling you that Aniyah Marie Hall's baby dedication was just beautiful and so touching. This baby is slowly turning into a little girl and so beautiful at that. I want to thank you her family for sharing this wonderful

celebration with us. May God bless you and your family always!

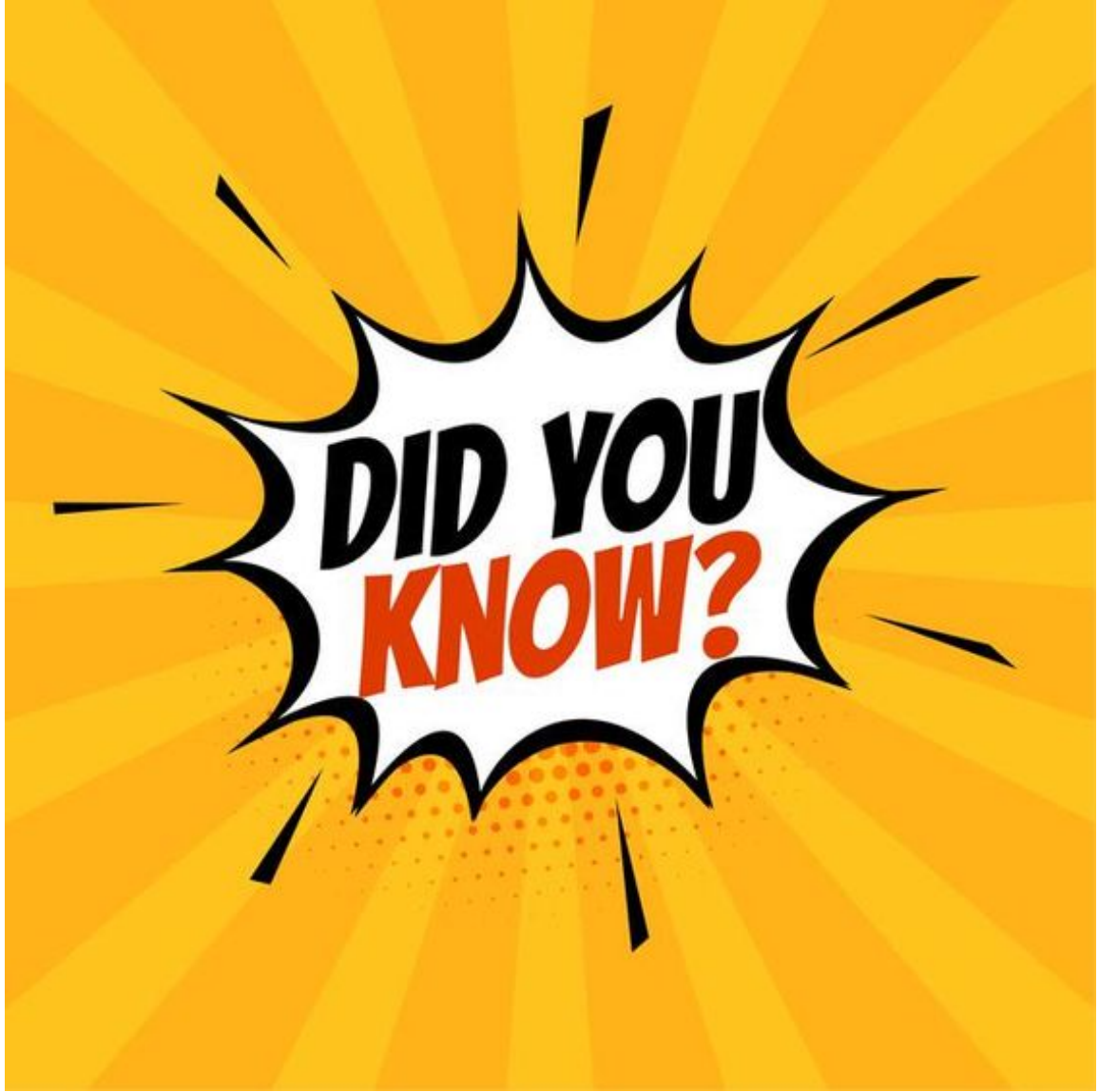
Mother's Day was just beautiful. All the mothers were gifted a beautiful pen and either a red or a white carnation. It goes without saying that Pastor Phil gave us a wonderful sermon and everything was so beautiful here at New Image Ministries as always.

I can't help it but I just have to talk about Bible Study; it is amazing and we are learning so much from Pastor Michael and Pastor Phi. We really are learning to read the bible the way it was intended for us to see it. We also have a great time. We are family and it always feels so good and right when we are all together. There is always a snack, coffee and fellowship. If you haven't come, please check it out for yourself and I know you will love it.

Needless to say; Tric Pliley, Tiger Lou Ruiz and Randy Terenna, otherwise known as the New Image Ministries Praise Team are getting us up on our feet and feeling the love of God every Sunday. Somehow they never tire or slow down and the worship is out of this world. I know that I say this all the time but I am their biggest fan. We are so blessed to have them.

Happy Father's Day to all fathers and to our amazing Pastor's for being there for all of us. What can I say but Thank You and we truly love you!

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





Polish Away Smudges on Stainless Steel Appliances

Sick of smudges on your stainless steel appliances? Skip the store-bought products and use distilled white vinegar as a homemade stainless steel cleaner. It's all you need to keep your stainless steel appliances, countertops, and sink looking great.

Just spray the surfaces with undiluted distilled white vinegar and rub gently with a microfiber cloth following the grain of the metal. Rinse with a damp cloth and buff to a shine.

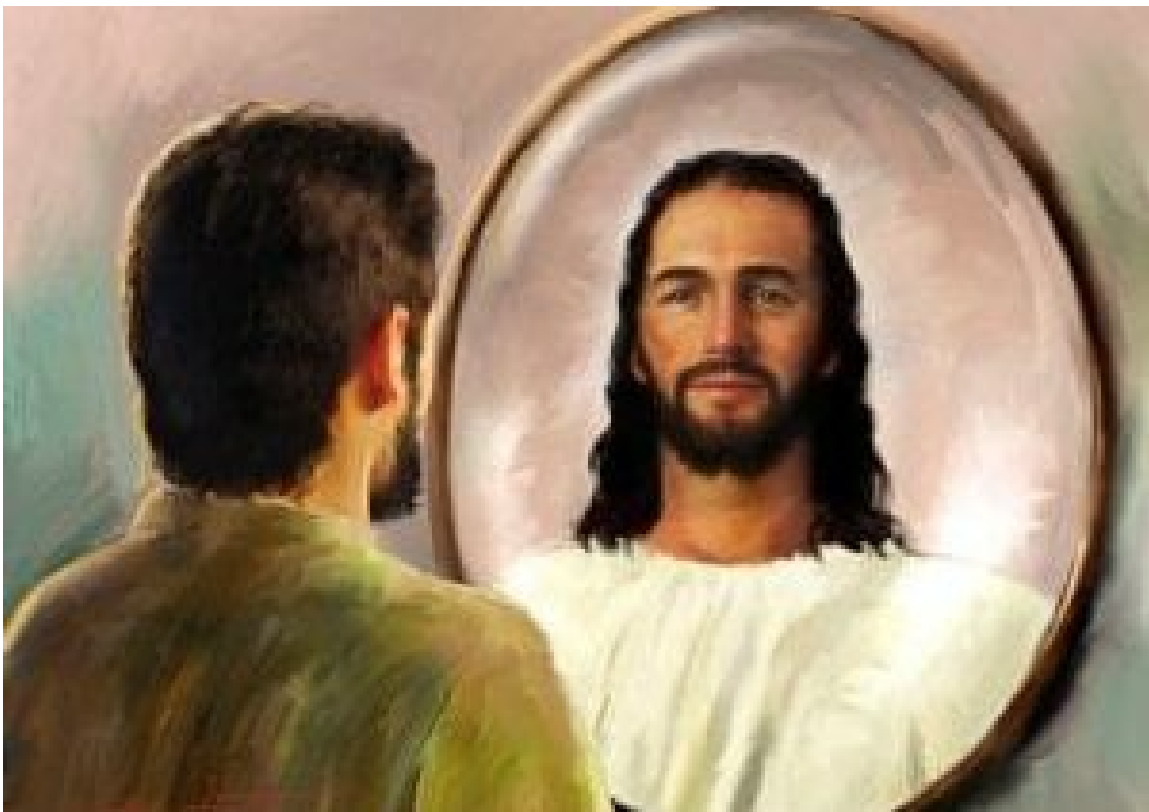
WHERE DID THE PHRASE

"A BAKERS DOZEN"

COME FROM?:



In medieval England, bakers were notoriously wary of being fined for selling underweight bread. To avoid punishment, they would include an extra loaf when selling a dozen, ensuring they wouldn't be accused of shortchanging their customers. And so, the baker's dozen—thirteen instead of twelve—was born.



The essence of the FATHER'S role
Is to mirror God's own heart
And to value instruction in God's ways
With the grace that God imparts

Every father needs God's wisdom
To carry out his role
As the tower of strength and support,
For each fragile heart he holds

And there's no greater reward in life
For a father to take his place
And uphold the values of the Lord
With integrity and grace.



WHO AM I?

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,

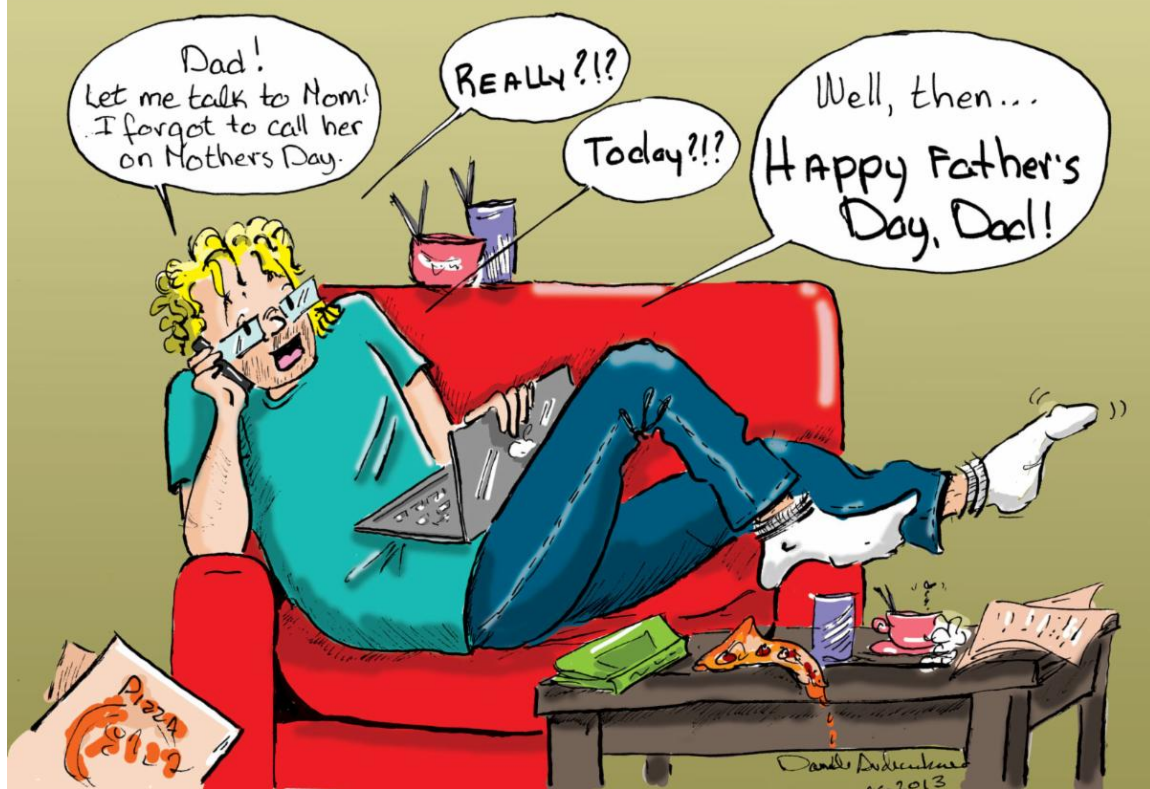
workout and go to the beach
I own a lot of shoes
If I were ruler of your own country I would make 4 day work weeks
My warning label would read "Woah"
The bible character I admire is Samson
One thing that most people don't know about me is that I have a photographic
memory
My favorite quote is "Leave the Gun take the Cannoli"

MEET: DEACON HEATHER AMENT



I was born in Camden NJ
My favorite color is blue
I love painting pictures

Right now my day is learning Quick Books
It was crazy when I stayed Florida without help as a young person
My most treasured memory is the birth of my first born
I have worked as a nurse and a Book Keeper
I would rather eat out than cook out
I love Spanish rice
I listen to Christian music
My favorite singer is Lauren Daigle
My favorite author is Jesus
My favorite movie is "God is Not Dead"
My favorite T.V. show – "The Chosen"
My husband is what truly makes me happy
I feel most at peace when I'm praying
I have been to the Bahamas
My favorite vacation was going to the cabin in Georgia
My favorite holiday is Christmas
I love the smell of Orange blossoms
My autobiography would be titled "The Girl Outside of Church"
The best gift I have ever received is my marriage
The best part of waking up is having another day to be better
If I could have one superpower I would choose to have consistent love
One thing I dream about doing one day is helping others learn of God
The one thing I am most proud of is my children
My philosophy is Psalms 46:5 – God is within her she will not fall
The thing that makes me laugh the most is – my grand-daughter
I collect Bibles
The most important law I would enforce if I were ruler is "Love and forgiving"
My warning label would say "Handle with Caution"
I would like people to know that I recently bought 30 bibles so that I can plant
them in unknown locations for people to find.



Your life as a Christian should make non-believers question their disbelief in God





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.



GRILLED CORN ON THE COB

Heat a grill pan or outdoor grill over high heat (about 450° to 500°). For the grilled corn: Pull off all of the layers of the green husk, except for the two layers closest to the kernels. Pull those two layers back without detaching them. Remove all of the thin threads of silk from around the kernels of the corn. Fold the reserved pieces of husk back over the corn kernels, leaving a couple of gaps of open space.

Place the corn on the grill over direct heat, cover and cook for 5 minutes. Rotate each ear with a ¼ turn, cover and continue to cook 5 more

minutes. Repeat 1 to 2 more times to cook all sides of the corn, 15 to 20 minutes total. Corn will become bright yellow and caramelized in spots when cooked through. Remove from the heat.

For the garlic-chive butter: In a small bowl, combine the butter, garlic, chives, paprika, and black pepper. Mash and stir with a fork to combine.

Remove the charred husks from the corn. Spread all over with garlic-chive butter, sprinkle with salt, and serve immediately.

Happy Father's Day

Blessed is the man who
trusts in the LORD.

~ Jeremiah 17:7



BLESSED IS THE FATHER
WHO SHARES HIS HEART,
LIVES HIS FAITH, GIVES HIS TIME,
AND LOVES HIS FAMILY.

PROVERBS 20:7 ESV





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