

Volume 7-3 MARCH 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 JANET PETRUZZIELLO

The Secret Place

Psalms 91:1 He that dwelleth in the secret place of the Most High shall abide under the shadow of the Almighty.

God wants to meet with us in this secret place inside of us.

We are the temple of God! It's a place where we are one with God and each other.

We enter through the mercy seat made of pure gold. Where His light is the light of all men (unity). A place within that we ponder spiritual truths. His presence is within and all around us to make Himself known to us. As we find God we'll find ourselves.

We experienced this last Friday at Bible study when talking about the temple, God said, "we destroy our temple (in our thoughts carnal thinking) He'll keep building us up ". We felt His inseparable love and His protection. The spirit within knew this was true. We discovered a truth about God and ourselves. Always building each other up in Christ.

As we engage in this great mystery of God, He alone can change our hearts. We don't have to work at it. He's the anointed one within us. We live our life with mercy. His house is a house of prayer (meditation) that will cause transformation of our thoughts.

A renewed mind will cause us to live as Christ. We must have our thoughts to include love and unity.

Our minds at times can divide all day long, but God lives in our thoughts and our everyday lives creating Union.

What a Blessing



Hello From Helen

Hello Family,

We had an amazing 35th Anniversary of New Image Ministries; dinner was delicious of course and a great big “Thank You” to everyone for all the preparation, everyone who showed up, our amazing band and to our Pastors

who are always there for us. I have to mention the Pictorial that Elder Keith Freeman put together; 35 years of history from the beginning to now. You can see the transformation of the church building that we are in today as well as the buildings that New Image Ministries was in leading up to now. You can see our pastors and our members, past and present. I loved seeing the familiar faces that we know and love today only you can see how they matured and grew through the years.

After dinner we went into the sanctuary and learned about what goes on in the background. Our own praise team opened with a beautiful song, "El Shaddai" and Tric, Randy and Tiger Lou did the song so beautifully that it went right through me. The meeting was not only informative but it was fun because everything that goes on in New Image Ministries is done with nothing but love and positivity. Our founding father, Pastor Phil Sr. closed us in prayer and he said to "Hear with your heart and to do everything in Godly love." I will take this to heart.

After the business meeting we went back to the Fellowship Hall for cake and other desserts. Of course we all enjoyed each other's company. We are "ALL" so blessed to be a part of history in the making. Like Pastor Phil always says "ALL means ALL" and we are "ALL" always there for each other. It was a truly magnificent day!

Speaking of our wonderful band, it is great to have Tiger Lou Ruiz back with us. We all know that I am a big fan of our band and now it is once again complete. We are so blessed be able to enjoy our own praise team every week.

**May God bless you,
Deacon Helen J. Caliendo**

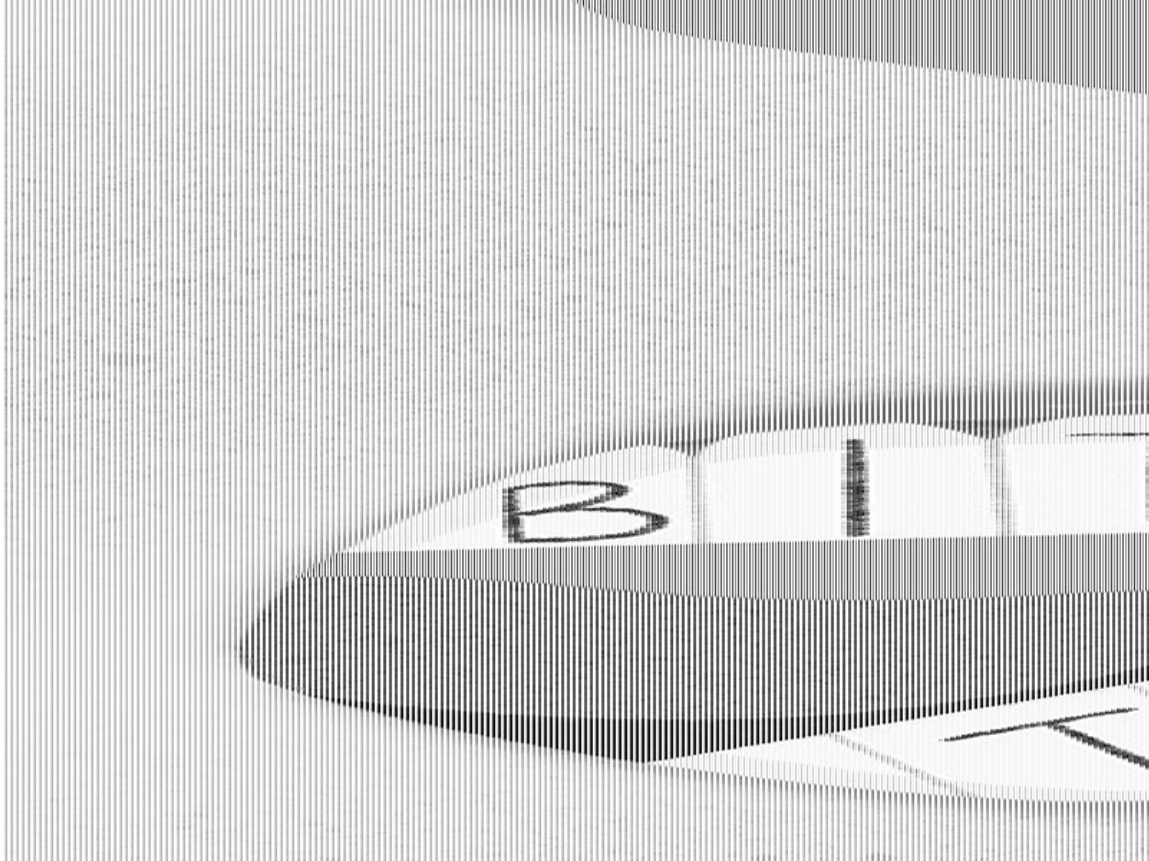


Did You Know?



Don't throw away lemon halves after the juice has been extracted. They may be dipped in salt and rubbed on the bottom of your copper-bottom pots for a few minutes and they will gleam like new."

WHERE DID THIS PRASE COME FROM?



THE PHRASE - "BITE THE BULLET"

Meaning: Accepting something difficult or unpleasant

History: There was no time to administer anesthesia before emergency surgery during battle. The surgeon made patients bite down on a bullet in an attempt to distract them from the pain.



WHO AM I?

I was born in Pennsylvania

My favorite color is Turquoise

My favorite activity is getting together with my family

My typical day consists of cooking and cleaning etc.

The craziest thing I have ever done is went snowmobiling at Lake Tahoe and the tour guide said “by the way, you are standing on a frozen lake”

My most treasured memory is “growing up as a little girl”

I owned a nail salon and I worked at the service department at a BMW

I would rather cook than eat out

My favorite food is a Caprese salad

My favorite music Jazz and Blues

My favorite singer is “Andrea Bocelli”

My favorite author is “God”

My favorite movie is “The God Father”

My favorite actor is Liam Nissan and Daniel Graig

My favorite actress is Marilyn Monroe

My favorite T.V. show is 90 Day Fiancé

Making other people happy is the thing that really makes me happy

Knowing that my family is healthy and content gives me
peace

I have traveled to Niagara Falls & Gatlinburg, Tennessee

My favorite holiday is Thanksgiving & Christmas

I love the smell of Roses

My autobiography would be titled

“I would rather have loved than not to have loved at all”

The best gift I have ever received was my parents

The best part of waking up is that I get to be a better
person than I was the day before.

If I could have one superpower I would choose to make
everyone happy

One thing I dream about doing one day is saving all the
animals

The one thing I am most proud of is the woman that I
have become

My philosophy in life is don't do to others what you
wouldn't want done to you

The thing that makes me laugh the most is looking back
at funny videos and pictures that I've taken through the
years

I collect rosary beads from other country

The most important law I would enforce if I were a ruler is
“World Peace”

My warning label would say my warning label would say
“If you're out here betting against me, I'd go ask for a
refund. God has my back”

WHO AM I?
MEET MIKE ROMEU



I was born in New Port Richey, Florida

Blue is my favorite color

I am a gamer

I spend a lot of time during each day doing research

Once I climbed to the top of a crane

I treasure my memory of when my parents attended my
college graduation

I have worked in Customer Service Billing

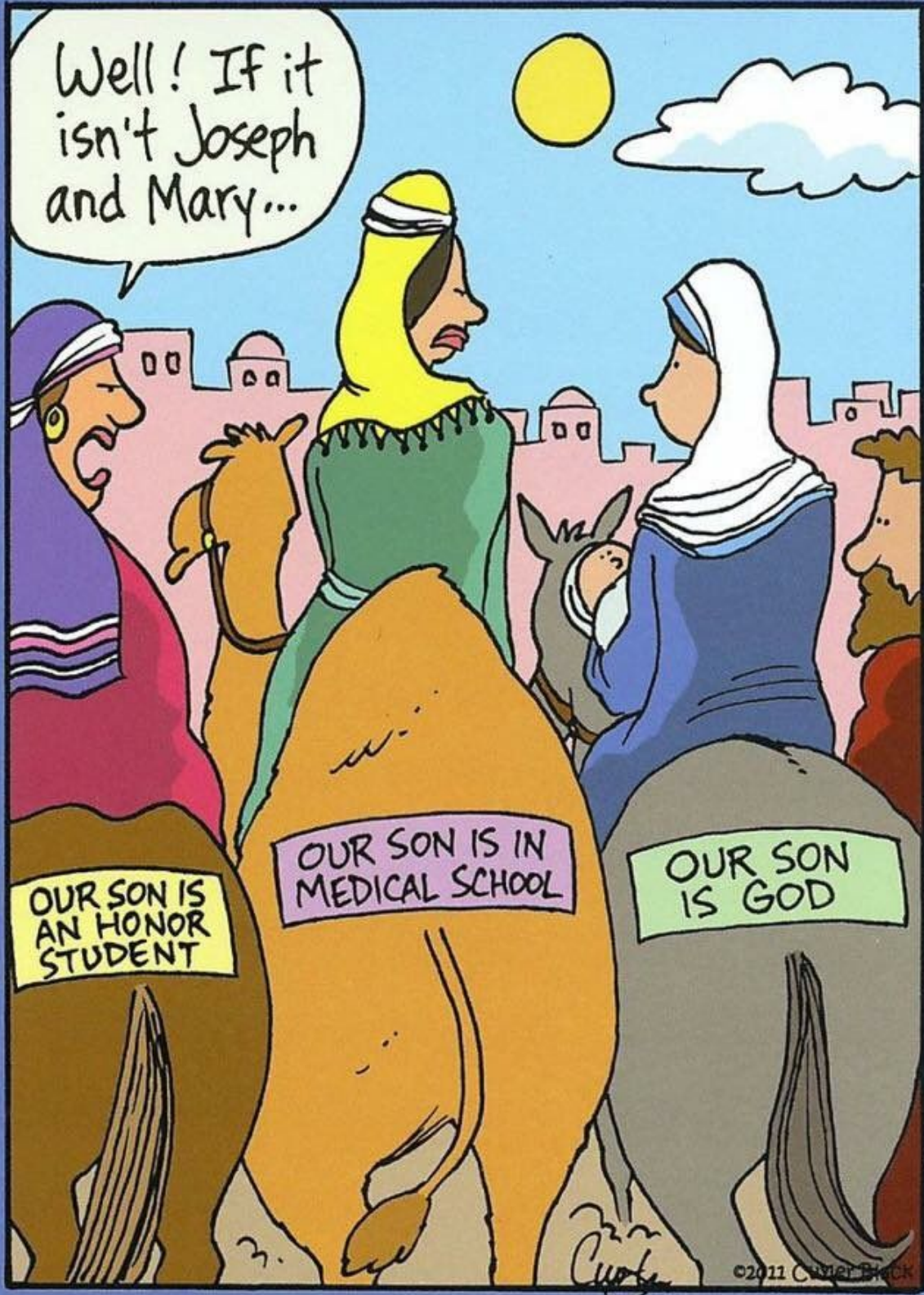
I would rather dine out then eat at home

My favorite food is pizza

I listen to Christian Pop music
My favorite band is Crowder
My favorite author is Stephen King
My favorite movie is Lost Boys
My favorite actor is Keanu Reeves
My favorite actress is Sandra Bullock
My favorite T.V. show Battlestar Galactica from the 80's
Helping others is the thing that truly makes me happy
Prayer is the thing that makes me feel the most at peace
I have traveled to Spain
My favorite vacation was Lloret de Mar, Spain
My favorite holiday is Veterans Day
I love the smell of Cinnamon Rolls
My autobiography would be titled "Do on others"
The best gift I have ever received is "Salavation"
The best part of waking up is a new day
If I could have one superpower I would choose "Flight"
One thing I dream about doing one day is to go on a
cruise
The most important law I would enforce if I were ruler is
"You Shall Not Kill"
My warning label would say "Don't mistake my kindness
for weakness
I would like to add that I live by the golden rule.

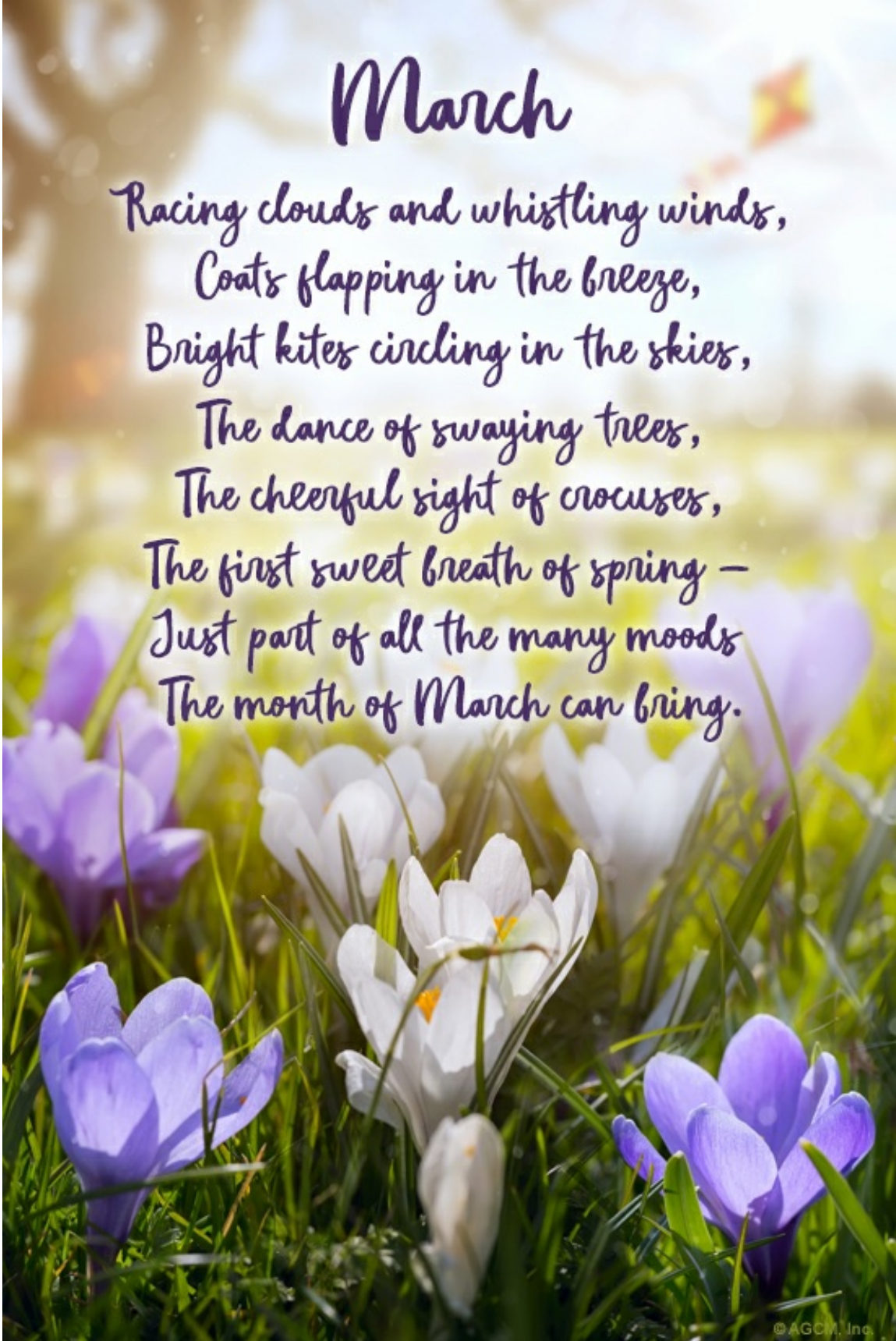
No, Billy, your sins
can't be erased using
Photoshop.





March

Racing clouds and whistling winds,
Coats flapping in the breeze,
Bright kites circling in the skies,
The dance of swaying trees,
The cheerful sight of crocuses,
The first sweet breath of spring –
Just part of all the many moods
The month of March can bring.





INGREDIENTS

- 16 ounces Navy Beans – Soaked overnight
- 1 to 2 lbs Ham steak – cubed (you may use bigger cuts if desired)
- 2 tablespoons Olive Oil
- 1 medium Onion, finely diced
- 2 Carrots, diced
- 2 Celery Ribs, diced
- 3-4 Garlic Cloves, minced
- 1 tablespoon Tomato Paste
- 1 teaspoon Dried Oregano
- 1 teaspoon Spanish Paprika
- ¼ teaspoon Black Pepper
- 4 cups Chicken Broth
- 4 cups Water
- 1 Bay Leaf
- Salt, to taste

Directions

Once beans are soaked overnight, place all ingredients in a large pot and cook until vegetables are soft. Approx 1 to 2 hours. The slower and longer you cook it, the more tender everything will be.



1 pound Baby Potatoes (scrubbed and clean)
1 tablespoon Vegetable Oil
1 tablespoon Rosemary (freshly chopped)
1 teaspoon Garlic Powder
½ teaspoon Chili Powder
Kosher Salt to taste
Black Pepper to taste

Directions

Step 1 Slice potatoes into coins about ¼” thick. In a large skillet over medium-high heat, heat oils. Add potatoes and season with rosemary, salt and

pepper. Cook, undisturbed, until potatoes are golden and crusty underneath, 4 to 5 minutes. Flip potatoes and cook until golden on other sides, 4 to 5 minutes more.

Step 2 Sprinkle with garlic powder and chili powder, and continue to cook, stirring occasionally, until potatoes are tender, about 2 minutes more. Serve warm



MAPLE BACON CORN MUFFINS

Ingredients:

10 slices bacon, cut into 1/4 - 1/2 inch pieces

1 cup yellow cornmeal

3/4 cup all-purpose flour

1 tablespoon baking powder

3/4 teaspoon salt

2 egg

3/4 cup maple syrup, plus more for topping

3/4 cup milk

1/4 cup plain low-fat yogurt
3 tablespoon vegetable oil

INSTRUCTIONS

In a large skillet over medium-high heat, cook chopped bacon until very crispy, about 7-10 minutes. Place crumbled bacon on a paper towel covered plate to dry and cool.

Preheat oven to 350 degrees. Line a muffin tin standard baking cup liners and lightly coat with cooking spray.

In a large bowl, whisk together yellow cornmeal, flour, baking powder, and salt. Once mixed, create a well in the center of the cornmeal mixture. Set bowl aside. In a medium bowl, add eggs and gently whisk to break up yolk and whites. Add maple syrup, milk, yogurt, and vegetable oil to bowl, then whisk until combined.

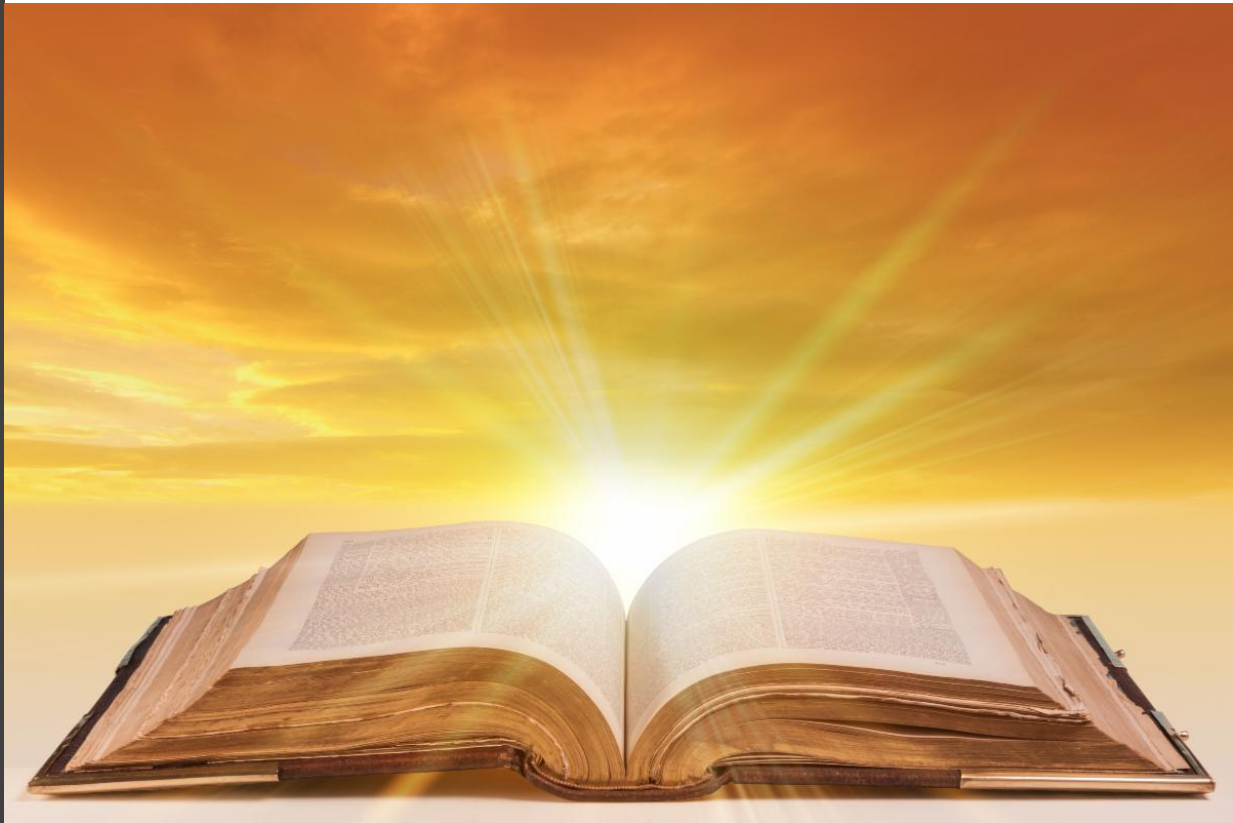
Pour wet ingredients into the well of the dry ingredients. Using a spatula, mix batter until moistened and most the large clumps are gone (a few small clumps are okay).

Add about 3/4 of the prepared bacon to the batter and gently fold it in until mixed.

Pour maple bacon muffin mix into the prepared muffin tin, filling each cup up about 2/3 full. Note: This recipe is designed to make exactly 15 muffins. If you have excess muffin mix, resist making more muffins - instead, try to find room for the batter in the existing 15 muffins.

Bake cornbread muffins for about 20-25 minutes or until a toothpick tester comes out clean. Let muffins cool in the pan for 5 minutes, then transfer to a wire

cooling rack to cool completely.
When serving, sprinkle remaining crumbled bacon on
top of the muffins and drizzle maple syrup on top.





For God

so loved the world,
that he gave his
only
begotten
Son,
that whosoever
believeth
in him should not perish,
but have everlasting life.



John 3:16



and you shall love the
Lord your God with all
your heart, and with all
your soul, and with all
your mind, and with all
your strength.'

MARK 12:30

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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