

Volume 8-11, November 2024

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 JANET PETRUZZIELLO

God's Love

1 John 4:19 / We love because He first loved us.

As of late our Pastors have been speaking of first the spark of life within mankind, (which is founded in love); then how this spark through truth and understanding is being fanned into a flame. I read this

and would like to share it.

Fire is a symbol of God's involvement; of His gifts to us; of His acceptance of us; of His qualifying us for His work; of His purification of us. We also learned that the anointing is a mark of approval and our guarantee of our identity in Christ (2 Cor. 1:21-22). Finally, last week the message of the very breath of God that gives life to all living things.

I would like to share briefly something I have been experiencing lately. It started with a thought that I must not love God enough. I felt indifferent about life or just didn't care. That same week while having dinner in conversation I was told "you love God ". I was told, not asked, I immediately knew God was speaking directly to me. Those words began to fan a spark in me deep into my struggle in my inner thoughts. Without going into further details the reality was God's heart of passion that saw a kind of death inside me began to breathe new life by a word. God so intimately knows all things about us. I know this is true for you as well!

As soon as these messages were spoken God was already intertwining our daily lives with His word. What I mean to say we are already experiencing individually what God is telling us; each of us different yet somehow the same.

I believe God is breathing a flame anointed with passion for His life. God has given gifts to mankind. Whatever God has called you to do He's given us His heart of passion. First passion for God, everything else falls in place.

Because He First
Loved Us



Hello From Helen

Hello Family,

Oh my goodness, the holiday season came so quickly; it seems like I hardly had a chance to recover from the 2023 holiday season and here we are doing it all again in 2024. All the excitement will begin shortly.

Whether it's your first year here at New Image Ministries or you've been here already, we all certainly have a lot to look forward to and having said that, here is the holiday schedule for 2024

DECORATING THE CHURCH

Friday November 8th at 6:00 pm

THANKSGIVING DINNER

Friday November 22nd at 6:30 pm

Tree Lighting Service

Friday November 29th at 7:00 pm

Christmas Eve Service

Tuesday December 24th at 5:00 pm

New Year's Eve

Tuesday December 31st at 9:00 pm

Please keep coming and you will hear and see it all as it unfolds into a holiday season full of love, cheer and joy!

Forever with love and gratitude
Deacon Helen Jill Caliendo



Featured New Image Ministries Member's Business

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Family Handyman

Remember Your Keys!

You'll always know where your keys are with this handy hint!

To make Lego keychains:

1. Start by drilling a hole into the base of a Lego that is slightly smaller than the screw portion of an eyelet screw.
2. Next, wind the eyelet screw into the lego. Thread a split ring through the hole and use it to attach keys.
3. Mount the Lego board to a surface using your preferred method. In this case, we mounted our Lego plate to the wall in our mudroom.
4. Attach the Lego board to the wall by first marking the desired location for the board and making sure that it is level.
5. Drill pilot holes in the four corners of the Lego board and into the wall.
6. To finish, drill screws with small enough heads to fit

in between the Lego pegs into the board.
You'll be so excited to put the Lego on the Lego board
that you won't lose your keys (hopefully) ever again!



WHERE DID THE PHRASE COME FROM? “BIG WIG”

**Meaning: An important person, especially in a
particular sphere**

**Origin: Back in the 18th century, the most important
political figures would wear the biggest wigs, hence
today influential people are called big wigs.**

My warning label would say “Dirt Beware”



WHO AM I?

I was born in "Kingston, Jamaica"

My favorite color is "red"

My favorite activity is praying

My typical day consists of "5:00 am prayer time, taking my grandchildren to school, then I go about my flexible day"

The craziest thing you've ever done was "while having dinner with clergy and I accidentally I said a bad word; I thought I would die"

My most treasured memory is "my encounter with the Lord when I was around 9 or 10 years old"

I have worked as "Nurse and other things"

I would rather eat "at home than to eat out"

Favorite food is "Italian"

What is your favorite music "old gospel"

My favorite movie is "anything about Moses"

My favorite T.V. shows are Miami Vice and Fantasy Island

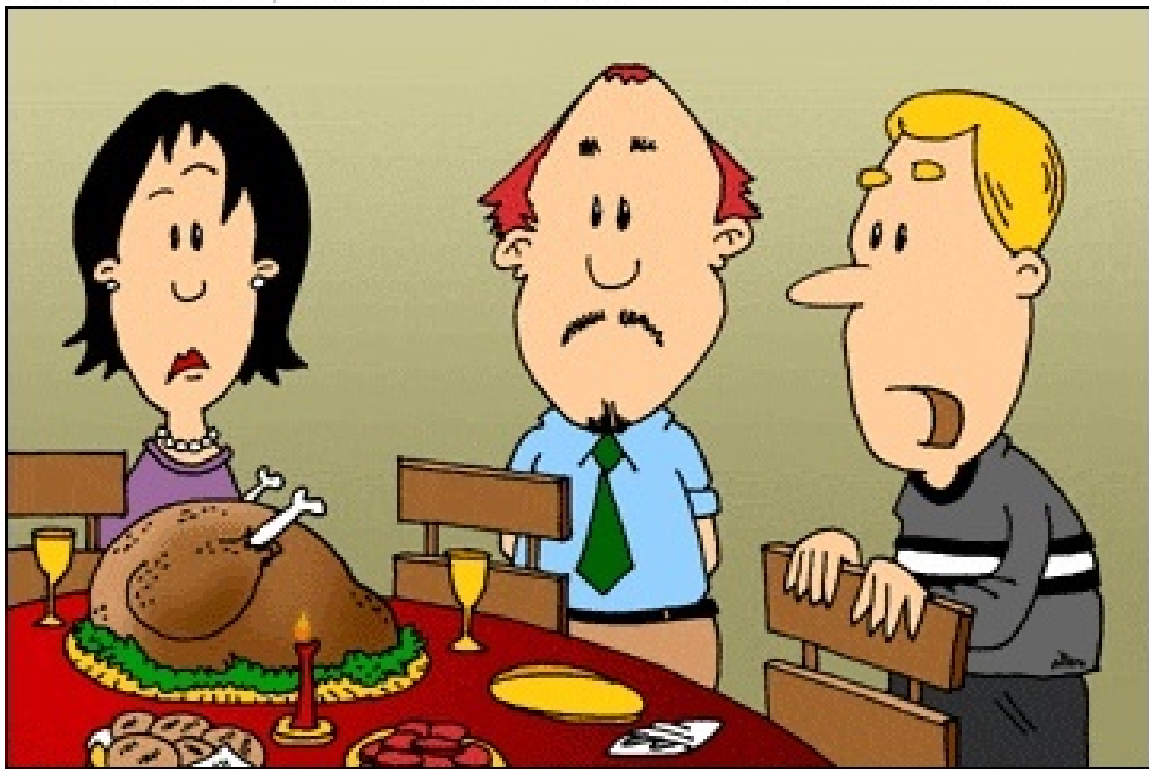
What truly makes me happy is to "see the gathering of God's people"

What makes me feel peaceful is "when I'm in the presence of the Lord"

I have traveled to "Alaska, Greece and Israel"

My favorite vacation was "Israel"
I love the smell of "Roses"
My autobiography would be titled "The Glory of the Lord
Has Been Revealed"
The best gift I have ever received is "the Holy Spirit"
The best part of waking up is "waking up to life"
If I could have one superpower I would choose to be able
to "Go back and forth to heaven"
One thing I dream about doing one day is "going to
Egypt"
The one thing I am most proud of is "my children"
My philosophy is "I will serve the Lord for the rest of my
life"
The thing that makes me laugh the most is "my Great
Grand-children"
The most important law I would enforce if I were ruler is
"Respect one another"

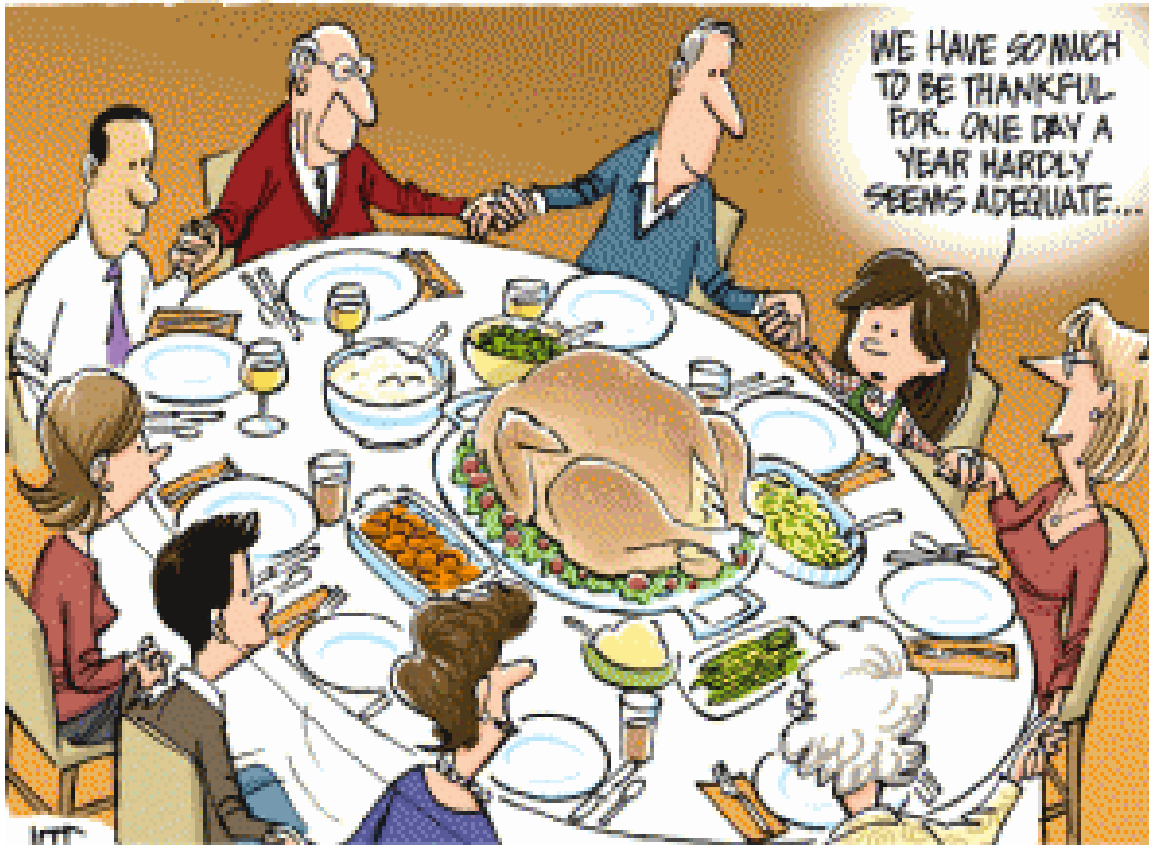
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(See Psalm 100)

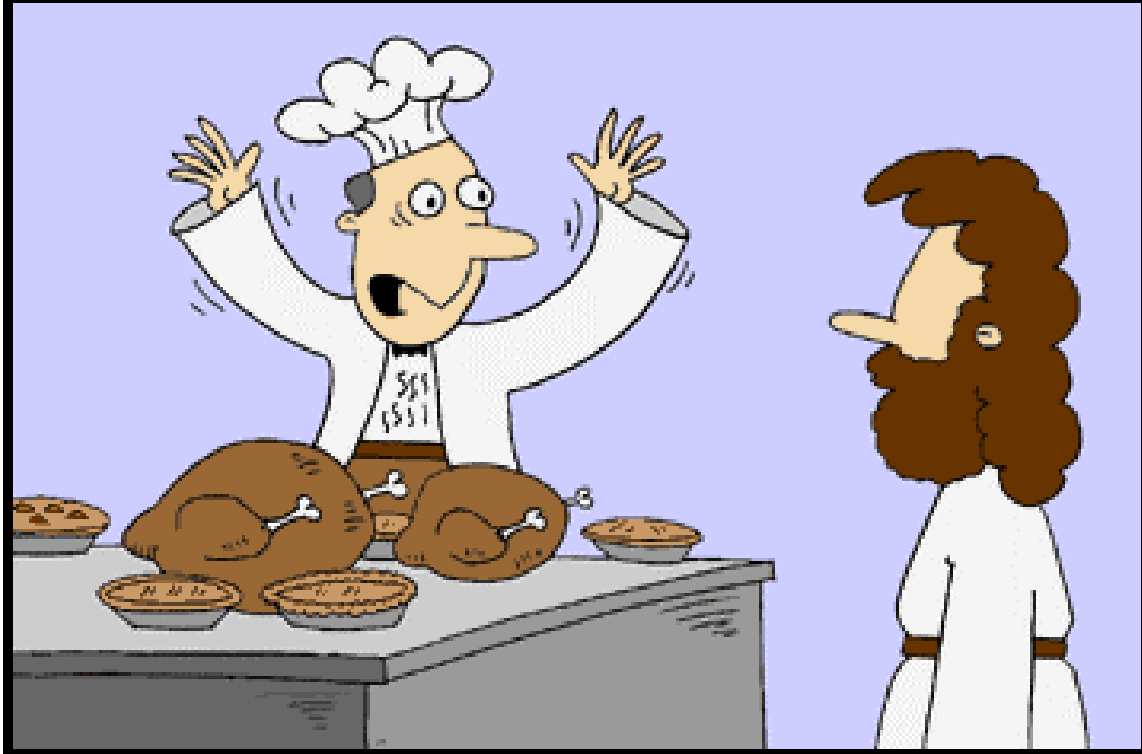
11-28-2002

**HAS IT ALREADY BEEN A YEAR SINCE WE WERE
THANKFUL?**



Blessed be the God and Father of our Lord Jesus Christ, who hath blessed us with all spiritual blessings in heavenly places in Christ" (Eph. 1:3).





(See Matthew 14:14-21)

11-24-1999

HONESTLY JESUS, YOU GIVE ME 5 PIES
AND 2 TURKEYS AND EXPECT ME TO COOK
FOR THE 5,000 GUESTS YOU'VE
INVITED?!?



MY THANKSGIVING PRAYER

T = The God of our Fathers, sole author of all life
H = He, by decree placed man above the rest
A = And all other creations in his charge for keeping
N = Now and forever, let your truths be written in our hearts
K = Keeping man forever mindful of this high place
S = So with gratitude this special day is planned
G = Giving thanks and praise to the one true King
I = In you alone our faith and trust will lie
V = Validate our hearts we do implore
I = Inundate our lives with grace of light
N = Never turn away from our humble plea
G = Give us eyes to see and the ears to hear
D = Dying, freely, you gave us life; by rising you gave us hope
A = All your words and actions teach the ultimate truth
Y = Your love alone holds our world in stead



TURKEY CASSEROLE

INGREDIENTS

- 3 cups leftover prepared stuffing, divided
- 4 cups coarsely chopped leftover cooked turkey (about 1 lb.)
- 3/4 cup mayonnaise, divided
- 1/4 cup whole berry cranberry sauce
- 2 cups leftover mashed potatoes
- 1 cup shredded part-skim mozzarella cheese

DIRECTIONS

Preheat oven to 375 degrees
Spray 8 inch baking dish with no stick cooking spray
Spoon in 1 ½ cups of stuffing
Top with turkey.
Combine: ¼ cup mayonnaise with cranberry sauce, spread evenly
over turkey

Combine: Remaining ½ cup mayonnaise, potatoes and cheese in
large bowl. Spread evenly on top.
Top again with remaining 1 2/2 cups of stuffing

Bake 40 minutes or until heated through. Let stand 10 minutes
before serving.
Garnish, if desired, with dried cranberries

ROADTED VEGGIES



Ingredients You'll Need

For these delicious oven roasted veggies, we're using basic ingredients that pack a punch of flavor. This Italian seasoned recipe combines the perfect blend of fresh vegetables and simple seasonings.

- **Broccoli florets & cauliflower florets:** Broccoli and cauliflower are the perfect oven roasted veggies when you're looking for a satisfying, tender crunch.
- **Baby portobello mushrooms:** Brings an umami flavor that deepens the overall taste of the dish. Substitute with cremini mushrooms.
- **Baby carrots:** Add a natural sweetness and vibrant color. You can use sliced regular carrots.
- **Red bell pepper:** Contributes a sweet flavor and a crisp tender texture. You can also use yellow, orange, or green bell pepper.
- **Yellow onion:** Red or white onion are good alternatives.
- **Italian Seasoning:** Provides a blend of herbs that adds flavor, but you can use any of your favorite dried seasonings. Herbs de Provence is a good one here.
- **Garlic powder:** I mostly use fresh garlic in my cooking, but in this roasted vegetables recipe, I think it's best to go with garlic powder.
- **Grated parmesan cheese:** Optional garnish that adds a salty, nutty flavor and enhances the dish's overall taste.
- **Chopped fresh parsley:** I use parsley for a simple garnish to add freshness and a touch of color. Fresh basil or cilantro would also work.

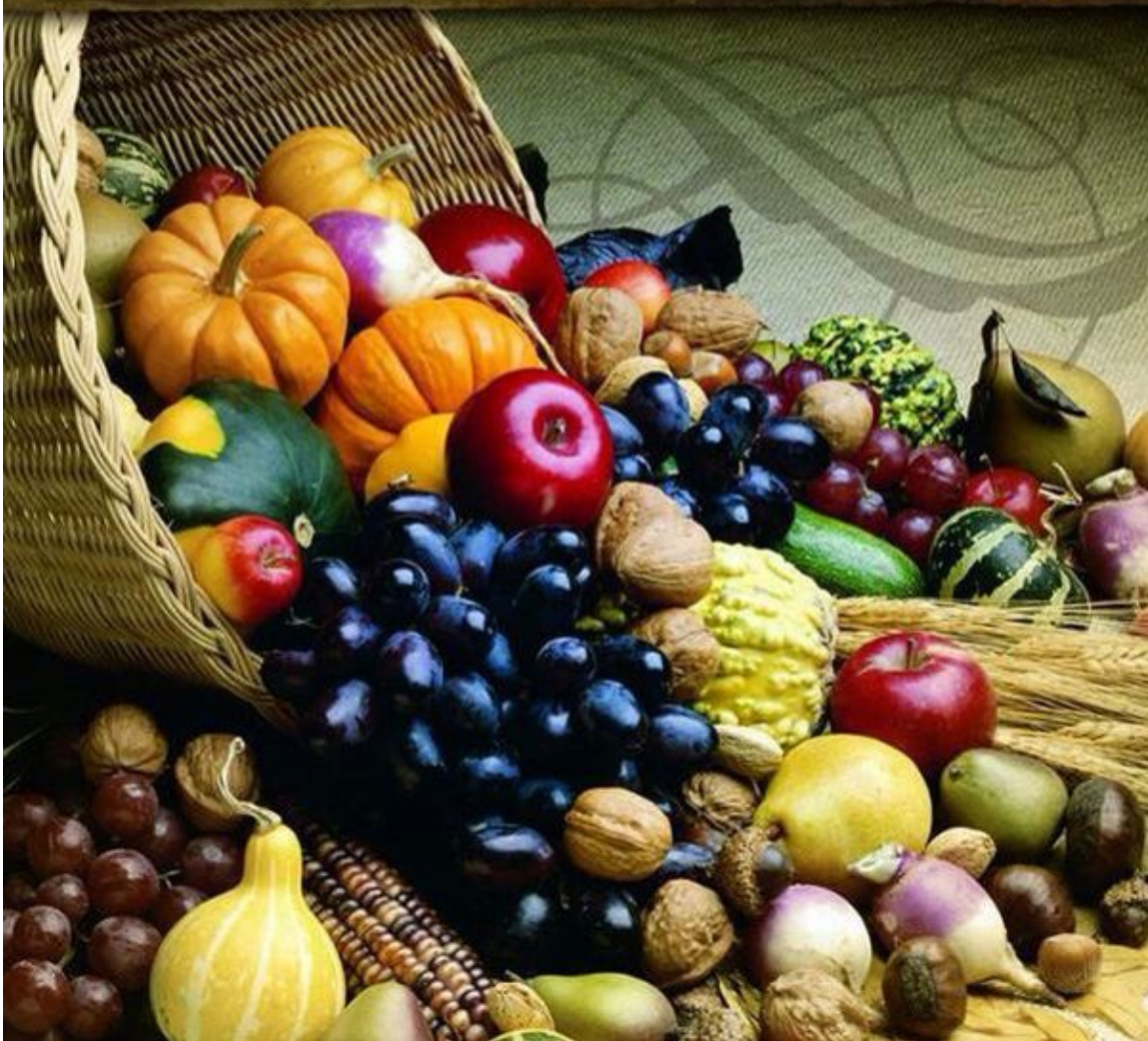
Prepare the Vegetables: In this recipe, I used broccoli, cauliflower, **thin** baby carrots, red bell pepper, onions, and mushrooms. When roasting vegetables, I usually don't bother with measuring; I just layer every veggie I can find on top of a sheet pan lined with parchment paper.

1. **Season the Vegetables:** Drizzle a little olive oil over the veggies, then add salt, black pepper, garlic powder, and Italian seasoning.
2. **Mix and Coat:** Using my hands, I mix everything together until all the veggies are coated with oil and seasonings.

3. **Roast in the Oven:** Transfer the vegetables to the oven and roast at 425°F for about 17 to 20 minutes, or until they are crisp-tender and lightly browned. That's pretty much it! This roasted veggies in oven recipe is healthy and tasty, and requires only a handful of simple ingredients to create the perfect side dish. Add your favorite protein, and you've got an easy and delicious full course meal!



Give thanks
unto the LORD,
for he is good: for his mercy
endureth for ever. PSALM 107:1





HEAVENS

drop down

ISAIAH 45:8

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Pastor Phil Porzio
Pastor Michael Porzio



A direct and compelling headline



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