

GETTING TO KNOW YOU



May God's love light your way
and lead you into a new year
that shines with His special joy.

Happy New Year!

Blue Mountain

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DEVOTIONAL BY ELDER NICOLE FREEMAN

Arise

**Isaiah 60:1 Arise, Shine;
For your light has come! And the glory of the lord is
risen upon you.**

In this New Year, God himself woke us up, to what is true about us.

The word alone is causing us to think differently by the spirit of God inside us. What we think, determines how we live.

This year we were told to rise because the Spirit of God is already risen in our hearts. It's just us living and believing what is already true of us, not based on what we do but what Christ has already completed.

Let us remember the just shall live by faith. What is faith? Faith is the substance of things hoped for the evidence of things unseen. We don't live according to what we see, feel and touch, but we live knowing the invisible realm is more real.

**Let us continue to acknowledge Christ so the unseen becomes more visible to the world
(our world first).**

The grass withers, the flowers fade, but the word of the Lord stands forever.



Hello From Helen

Hello family and welcome to 2022,

I am so sad to tell you this but we lost a loved one last month. Quin Calum Radhe, the grandson of Tric Pliley. Many of us watched this wonderful young man grow up. Quin gave his life to protect others. Quin

your smile was infectious and your love will live on forever in our hearts. “Rest in Peace”. We love you always.

Christmas Eve Service was surely glowing. It was a “Candle Light” service and it was beautiful. One hour and it was great! It was absolutely brilliant to see all the candles lit from one candle. Unity, we are one!

In case you didn’t know, our wonderful sister Donna Cipriano makes these beautiful needlepoint pictures of all of our church conferences. Every year almost as soon as the conference has ended Donna has one ready for us. They were all displayed on the front counter recently for all to see. We thank you Donna because these “One of a Kind” pictures are an amazing and treasured gift not just for New Image Ministries but for all of us to enjoy.

With God's
blessings,

Deacon Helen J. Caliendo





Who Am I?

I was born in Ohio
My favorite color is Purple
I love to walk on the beach and look for sea shells
I have one dog
My favorite animal is a giraffe
I held an alligator once
I once won first place in a dog show
I have worked at Hospitality amongst other things
I enjoy cooking
I love lasagna
I listen to Classic Rock
My favorite author is “Randy Wayne White”
My favorite singer is “Phil Collins”
I enjoy watching Sitcoms
My favorite actor is “Kevin Costner”
When I was a child my favorite show was “Lassie”
I have been to the “Virgin Islands”
I enjoy dinning out
I love to walk
I am more of a night person than a morning person
My favorite holiday is “Christmas”

I love the smell of Gardenias
My autobiography would be titled “Full Force”
The best gift I have ever been given is “Faith”
I love when my Dog wakes me up
If I could have one superpower it would be to enforce
“World Peace”
Videos about Animal Antics make me laugh, I love
them
I collect “Pencil Santa’s”
If I were ruler of my own country, the first law I would
introduce would be “No Guns”
If I had a warning label, it would say “Warning May
Breakout in Laughter at Any Moment”

If you think you know who I am, contact Helen in the church office with your guess. All correct guesses will be published in next months issue of ‘Getting to Know You’.



WHO AM I? MEET DIANA WORRELL

I have lived in Texas, Virginia, Florida and Maryland
My favorite color is Yellow

Music

I have one pet

I love birds

Once I bought a house online

My favorite memory is singing with my mom

I have two grown children
I have always worked for a non-profit origination in
Human Resources and as a Chief Financial Officer

My favorite food is Lobster

I like all genres of music

My favorite author is Patricia Cornwell

Eric Clapton is my favorite singer

I enjoy Love stories

I like to watch the singing completion shows

My favorite T.V. show as a child was Lassie

I like to travel and I have traveled mostly in the

United States and Mexico

I would rather dine out than eat in

I love to dance as exercise

I am a night person

My favorite holiday is Thanksgiving

I love the smell of flowers

I spend a lot of time listening to music

My autobiography would be titled: "An Interesting

Life"

My children are my greatest gift

The best part of waking up is having another day

I want everyone to have peace and love

I want to go to Paris one day and see the Louvre

Museum

One of my proudest accomplishments is being able
to forgive

My grandchildren make me laugh more than anything

If I had to eat only one thing for the rest of my life it
would be soft shell crabs

If I ruled my own country I would make it a law that
you have to speak the truth

My warning label would say "Don't Get Personal"

The song that sums me up is "Will the Circle be
Unbroken"

People don't realize that I am an introvert

ONE OF MY FAVORITE RECIPES



LINGUINE WITH SHRIMP AND LEMON- PASTACHIO BREAD CRUMBS

Ingredients For the Pasta:

- Kosher salt
- 1 pound linguine
- 1 pound large shrimp, peeled and deveined
- Freshly ground black pepper
- $\frac{1}{4}$ cup olive oil, plus more for drizzling
- 3 garlic cloves, thinly sliced
- $\frac{1}{2}$ teaspoon red-pepper flakes
- 1 cup chicken stock
- 4 tablespoons unsalted butter
- $\frac{1}{2}$ cup roughly chopped Italian parsley
- $\frac{1}{2}$ lemon, for serving
- Flaky salt, for serving (optional)

Ingredients For the Bread Crumbs:

- 1 tablespoon olive oil

1/3 cup Panko bread crumbs
2 tablespoons raw pastachios, finely chopped
1 teaspoon lemon zest, from 1 lemon
3 tablespoons finely chopped mint or Italian parsley
Flaky salt

Step 1 – Bring a large pot of well-salted water (2 heaping tablespoons kosher salt to about 7 quarts water) to a boil. Add pasta, and cook until it is just sort of al dente, according to package directions. Reserve 1 cup of the pasta cooking water and drain.

Step 2 – Meanwhile, prepare the bread crumbs; Heat 1 tablespoon oil in a 12 inch skillet with sides over medium-low heat, add the Panko bread and toast stirring frequently, until golden, about 2 to 4 minutes.

Transfer the crumbs to a small bowl and toss together with the pastachios, lemon zest and mint and season with flaky salt. Set aside. Wipe out the skillet with a paper towel.

Step 3 – Season the shrimp well with salt and pepper. In the skillet, heat $\frac{1}{4}$ cup olive oil over medium heat, add the shrimp and sauté until just cooked through, about 1 to 2 minutes a side. Remove with a slotted spoon and set aside. Stir in the garlic and red-pepper flakes and cook for 1 more minute, making sure the garlic doesn't burn.

Step 4- Add the chicken stock, raise the heat to medium-high and bring to a simmer. Scrape up any brown bits that have formed at the bottom of the pan and cook until reduced by half, about 3 to 4 minutes. Stir in the butter and cook until it's melted and the sauce becomes emulsified.

Step 5 –Turn the heat to low, add the pasta, shrimp, and parsley to the skillet and toss until glossy with sauce. Add some of the reserved pasta water if needed to loosen up the sauce. Top with half the bread crumbs and a good squeeze of lemon. Serve in bowls and pass the remaining bread crumbs at the

table. Drizzle with additional olive oil and season with flaky salt if desired



CHOCOLATE ECLAIR DESSERT

Ingredients

2 individual packages graham crackers

2 (3 ounce) packages instant vanilla pudding mix

3 cups milk

1 (8 ounce) container frozen whipped topping, thawed

1 (16 ounce) prepared chocolate frosting

Directions

Line the bottom of a 9x13-inch pan with

graham crackers.

In a large bowl, combine pudding mix and milk; stir well. Mix whipped topping into pudding mixture. Spread half of mixture over graham cracker layer. Top with another layer of graham crackers and the remaining pudding.

Top all with a final layer of graham crackers and frost with chocolate frosting. Refrigerate at least two hours before serving to allow the graham crackers to soften.

NEW YEAR PRAYER:

Thank You Lord for giving me
The brand new year ahead.

Help me live the way I should
As each new day I tread.

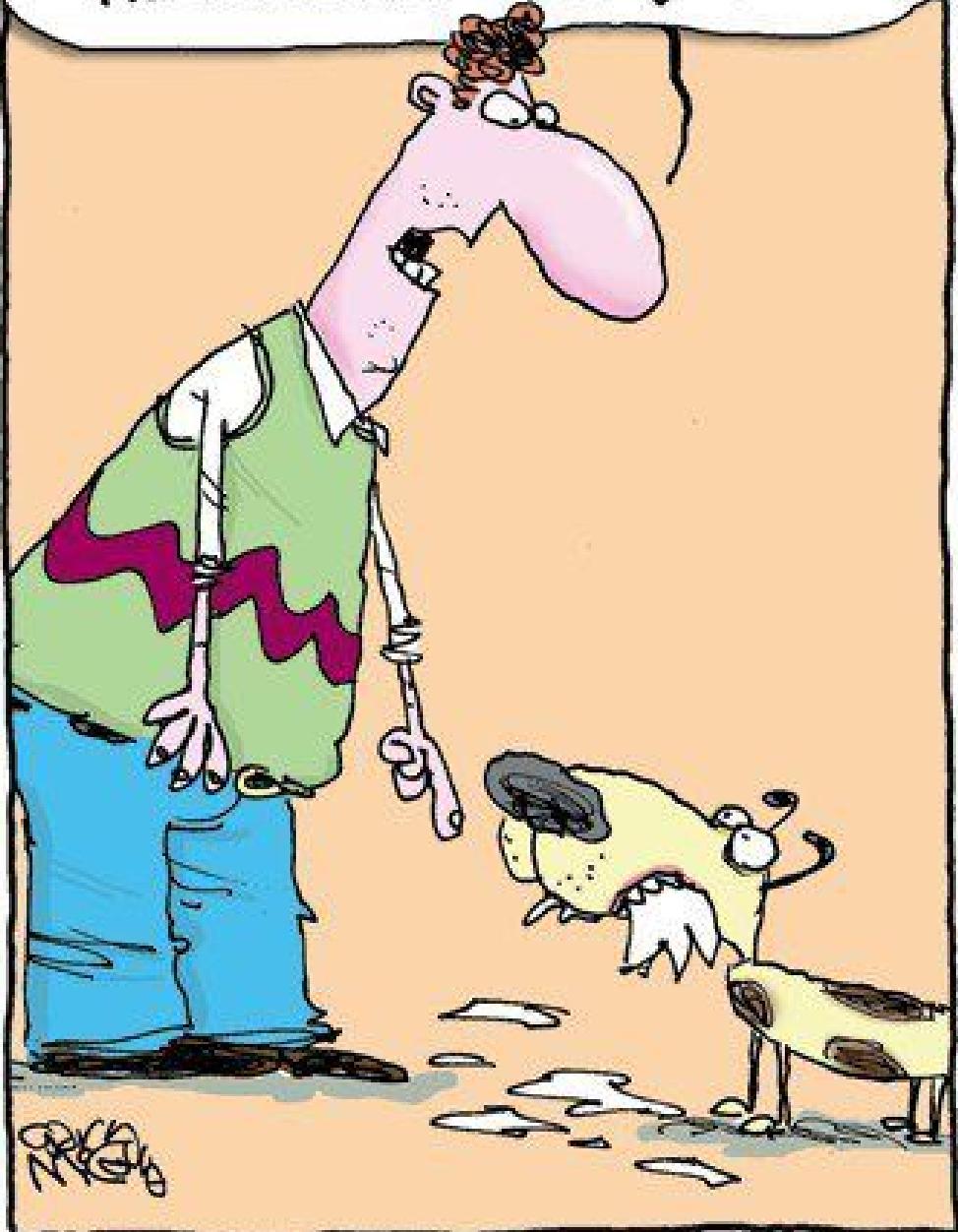
Give me gentle wisdom
That I might help a friend,
Give me strength and courage
So a shoulder I might lend.

The year ahead is empty,
Help me fill it with good things
Each new day filled with joy
And happiness it brings.

Amen.

Jesus believes in you!

YOU CHEWED UP MY LIST OF NEW YEAR'S
RESOLUTIONS! GOOD BOY!



This year is gonna be **ZERO** fun.



ONE OF MY FAVOIRTE BIBLE VERSES

FOR THE NEW YEAR

2 Corinthians 5:17

Therefore if anyone is in Christ, the new creation has come: the old is gone, the new is here

Psalms 98:1

Sing to the Lord a new song, for He has done marvelous things; His right hand and His holy arm have worked salvation for Him.

Isaiah 43:19

See I am doing a new thing! Now spring up; do not perceive it?

Ephesians 4:22 – 24

You were taught, with regard to your former way of life, to put off your old self, which is being corrupted by its deceitful desires; to be made new in the attitude of your minds and to put on the new self, created to be like God in true righteousness and holiness.

Jeremiah 29:11

“For I know the plans I have for you,” declares the Lord, “plans to prosper you and not to harm you, plans to give you hope and a future.”



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STAY CONNECTED

Your copy should address 3 key questions: Who am I writing for? (Audience) Why should they care? (Benefit) What do I want them to do here? (Call-to-Action)

Create a great offer by adding words like "free" "personalized" "complimentary" or "customized." A sense of urgency often helps readers take an action, so think about inserting phrases like "for a limited time only" or "only 7 remaining!"