

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.



Her children arise
and call her blessed.

PROVERBS 31:28



Devotional by Nicole Freeman

Faith That Rises Above the Storm

Matthew 14:22–33

In Matthew 14, the disciples found themselves in a boat battling strong winds and rough waves. They were exhausted, overwhelmed, and afraid. Everything they could see with their natural eyes told them they were in danger. Yet in the middle of that storm, Jesus came to them walking on the very waves that frightened them.

When Peter stepped out of the boat, he did something impossible. He walked on water because his eyes were fixed on Christ. But the moment he shifted his focus to the wind and the waves, fear took over, and he began to sink. Jesus immediately reached out His hand and lifted him up.

This story shows us something powerful: the storms outside of us are rarely as strong as the storms inside of us. Many of the waves we face in life are not physical they are the circumstances, fears, and “what-ifs” we create in our own minds. We imagine worst-case scenarios. We replay conversations. We worry about things that haven’t happened. Our natural understanding tells us the storm is too big, the water is too deep, and we are not strong enough. Well, at least that’s what my mind does when I entertain thoughts that don’t line up with truth.

But Christ teaches us a different truth. Faith in Christ is the answer to the storms we create within ourselves. Faith doesn’t deny the waves it simply refuses to let them decide our direction.

When we look at the waves, we sink. When we look at Jesus, we rise.

Peter didn’t walk on water because he had great faith. He walked because he trusted the One who called him. The miracle wasn’t in Peter’s ability it was in Jesus’ presence. And that same presence is with us today.

Every time we choose to trust Christ more than our thoughts, more than our fears, and more than our circumstances, we experience His spiritual work in us. He calms our minds. He steadies our hearts. He lifts us above the things that once overwhelmed us.

Christ still speaks the same words to us today: “Take courage. It is I. Do not be afraid.”

Too God be the Glory!



Hello Family,

Happy Mother's Day! Happy Memorial Day! Happy and blessed month of May to everyone,

I have to say that we had the most amazing month of April. It was action packed and I loved every minute of it. First of all there was Easter with all the Lilies and the dedications to our loved ones weather they were honoring our loved or whether they we were remembering them, it was beautiful.

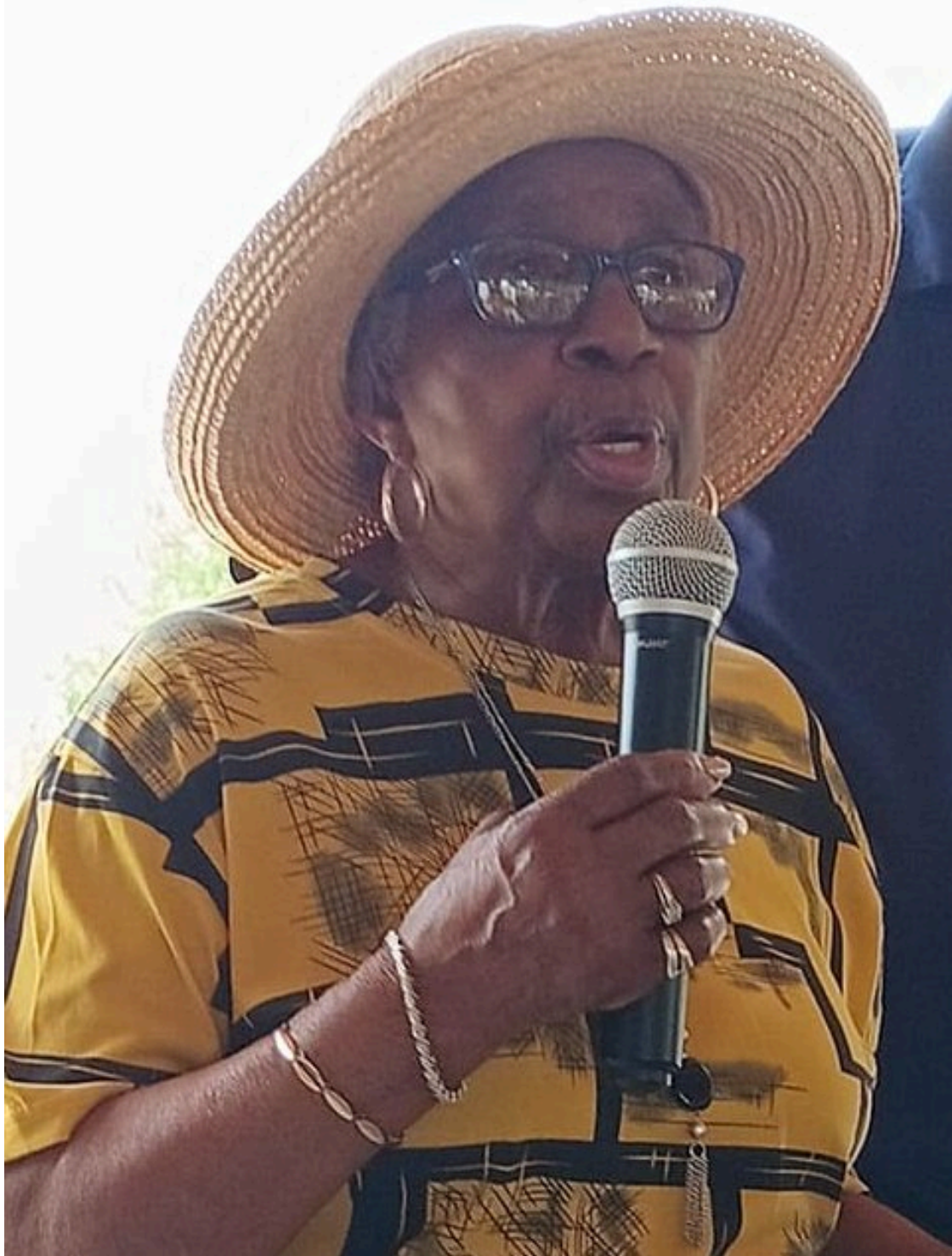
The week after Easter we went to Veterans Park and had Church in the Park. I love that anyone who walks past gets to hear the message, this is so special. Afterward we had a barbeque and lots of side dishes. We had an extra special bonus this year "*Spark in the Park*" Led by Tric Pliley and our band of Tiger Lou Ruiz and Randy Terenna. Everyone that wanted to got up and sang with our band. It was so amazing!

Now it's April, and we will celebrate Memorial Day and Mother's Day. We are so blessed to be celebrating these exceptional days together as a family.

We have had some guests lately and we love to welcome everyone into our doors including our online members. We are so glad that you choose to worship with us. It is important to come every Sunday because Pastor Phil Porzio and Pastor Michael Porzio take turns preaching every Sunday and we get the best of both worlds.

If you are reading this Newsletter the purpose of it is to get to know our church family on a deeper level. If you would like to be interviewed for this feature "Who Am I?" please contact me in the church office Monday through Thursday and we can set up a time to sit and talk. I would love to spend time with you.

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



YOU ATE WHAAAAAT?

By Geraldine Patterson

Some folks may say, no way! Some of us may say, “I can’t wait, of save me some.” Love that stuff.

Some may ask why I ask this question; well when you hear folks talking about “Pig feet and Hoppin’ John for Thanksgiving, Chitterlings or as many call them, chitlins.

Raw fish, Horse meat, Deer meet, Rabbit, Chicken feet, Cow Tongue; the list could go on and on but I won't bore you with some of the food customs many cultures enjoy. I'll only mention a few favorites the African American culture look forward to dinning on during the holiday season.

Pigs feet, ears and tail was just about all that slaves could have of the pig, and now we eat the feet barbecued. Yes, slaves could have the ears, the tall and maybe the head.

Have you ever heard the saying?

"Man, you're eating high on the hog" well that meant you were eating the ham of the pork chops; the feet, ears, tails and head were parts the slave owner threw away.

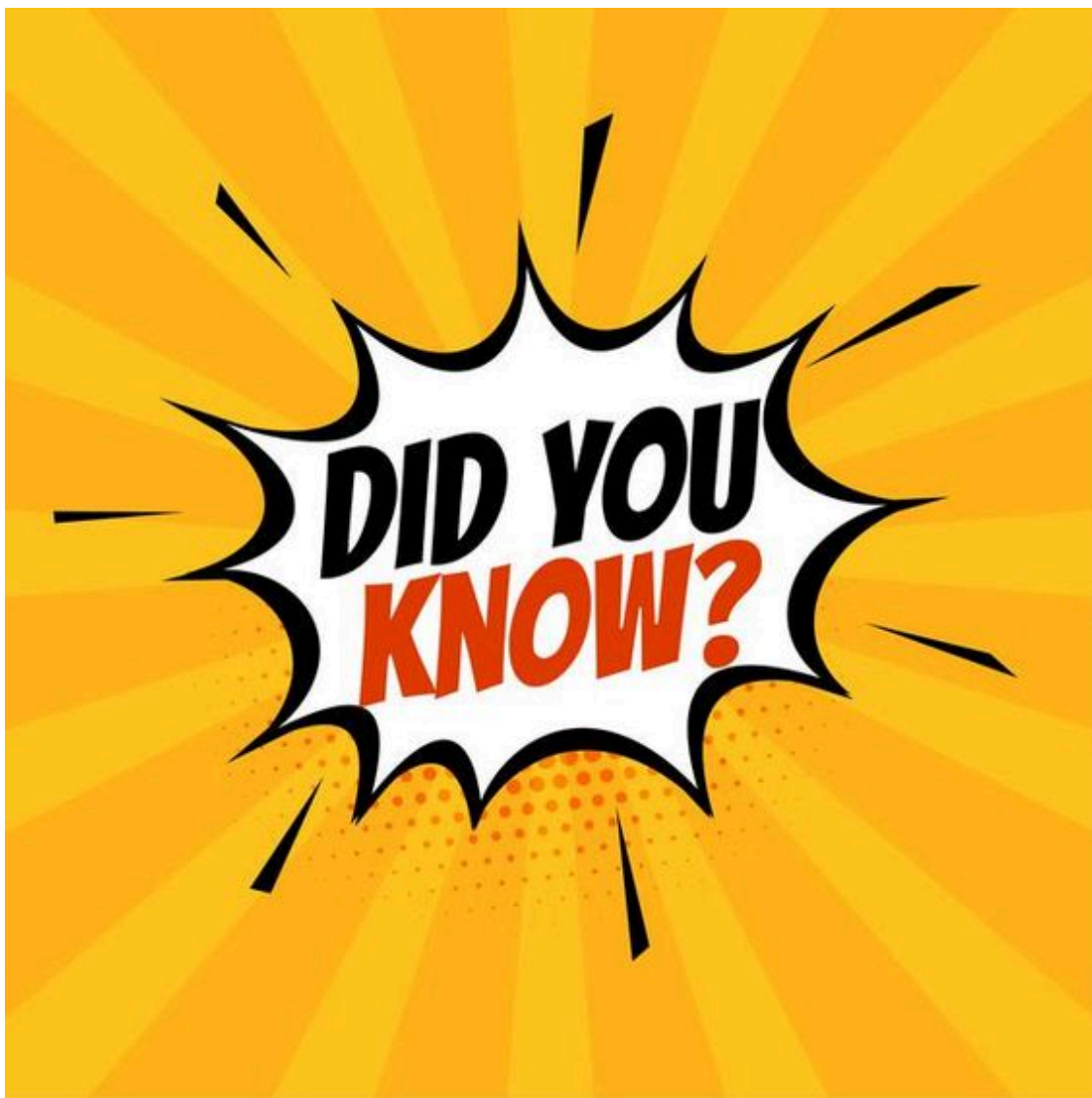
Black-eyed peas and Rice respectfully know as (Hoppin' John), is another food many serve on New Year's Day. The theory was that, the more Black eyed peas and rice you ate on New Year's Day, the better your luck would be the rest of the year. Some say the (Hoppin John) originated from a waiter who walked with a limp.

All you need to go with the meal is some Greens, Corn Bread, Crackling Bread or Hoecake. There are a variety of greens some may be unfamiliar some common; Collared, Kale, Turnip, Spinach or how about Dandelion and Pokeweed.

Now we all know what Corn Bread is but any wonder about Hoecake. It is said these cakes were so named because they were cooked by slave's, in the fields, on open fires, atop the flat side of a field hoe.

In conclusion, many cultures and ethnic groups dine according to family traditions, climate, availability, health religion and race but most important, whether our ethnic background was originated north, south west or east it all boils down to this:

Genesis 1:25"God made the wild animals according to their kind, the livestock according to their kind, all the creatures that move along the ground according to their kind. And
God said GOOOOOOOOOD.



When heating leftovers, space out a circle in the middle, it will heat up much more evenly

WHERE DID THE PHRASE "NEVER LOOK A GIFT HORSE IN THE MOUTH" COME FROM?



Meaning: Find fault with something that has been received as a gift or favor.

Origin: While buying a horse, people would determine the horse's age and condition based on its teeth, and then decide whether they want to buy it or not. This is the reason why people use this idiom to say it is rude to look for flaws in a thing that was given to you as a gift.



WHO AM I?

I was born in "Fort Myers, Florida"

My favorite color is "Blue"

My favorite activity is "Going on walks with my Baby"

My typical day consists of "Taking Care of My Baby"

My most treasured memory is having "Giving Birth"

I have worked as a "Baby Sitter and did some
"Cleaning"

I would rather "eat out" than cook

Favorite food is "Sushi"

I listen to "Country Music"

My favorite singer is "Carrie Underwood"

My favorite movie is "Sweet Home Alabama"

My favorite actor is "Chris Evans"

My favorite actress is "Scarlett Johansson"

My favorite T.V. show is "Super Natural"

What truly makes me happy is "Hanging with my
kids"

What makes me feel peaceful is "Relaxing and
Fresh Air"

I have traveled to "Bahamas" which was my favorite vacation

My favorite holiday is "Christmas"

I love the "Smell of Cookies"

My autobiography would be titled "My Adventures in Babysitting"

If I could have one superpower I would choose "Telekinesis"

One thing I dream about doing one day is getting to "Travel the World"

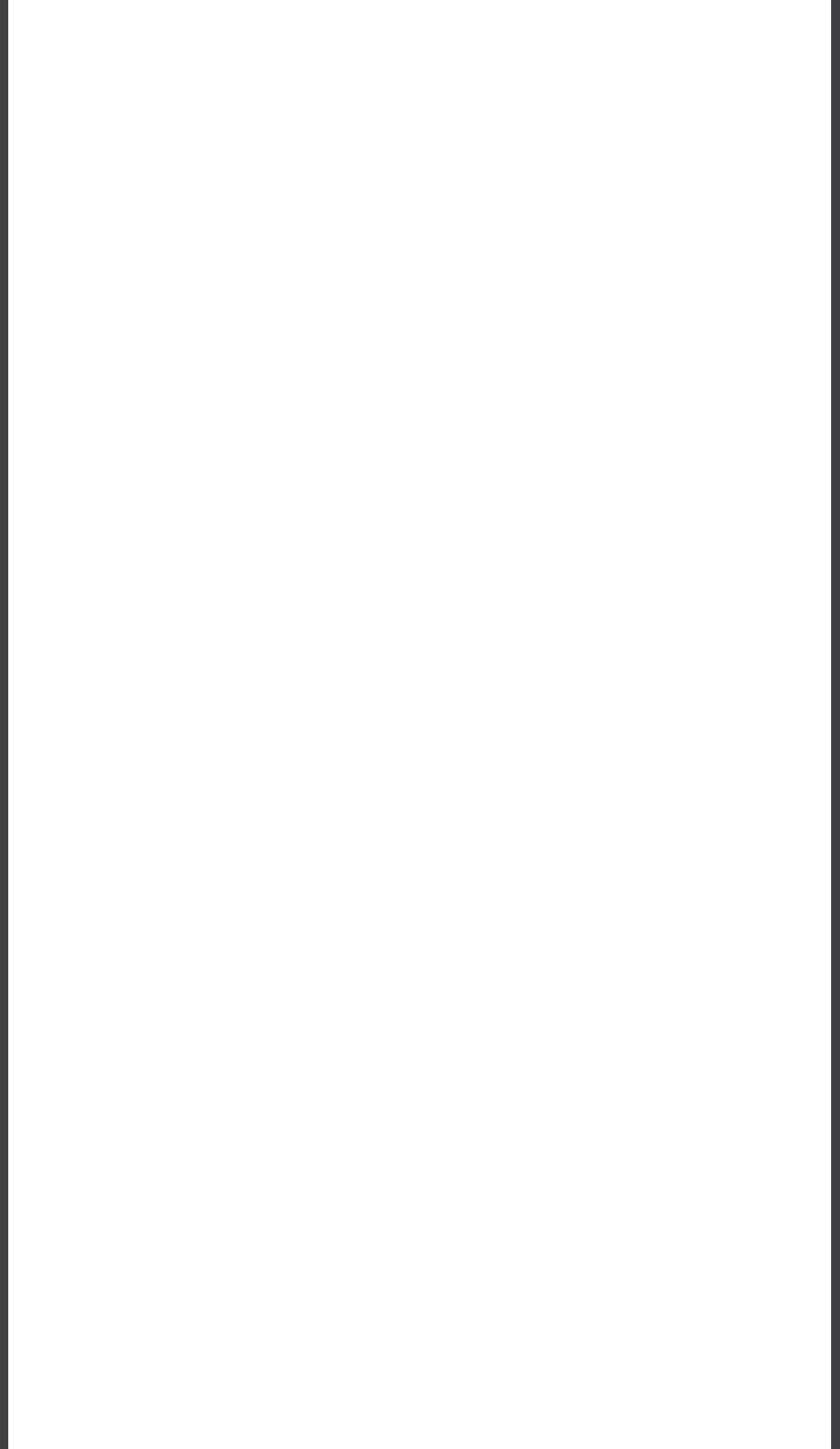
The one thing I am most proud of is that I am almost finished with school; I want to be a nurse

The thing that makes me laugh the most is kids

The most important law I would enforce if I were ruler is

"Free Baby Products"

My warning label would say "Stop Do Not Enter"







MEET NINA BARNEY

I was born in Naples, Florida
My favorite color is Gray
I enjoy watching video clips on my phone
My typical day consists of working and life
My most treasured memory is having my 2 children
I have worked as a Paralegal for the Dept of Children
and Families
My favorite food is T-bone steak
I listen to smooth Jazz music
My favorite singer is Anita Baker
My favorite author is Brenda Jackson
My favorite movie is Trading Places
My favorite actor is Eddie Murphy
My favorite actress is Halle Berry
My favorite T.V. show Perry Mason
When I'm at church on Sunday with my church family I
am truly happy
It's great to accomplish things I want to do
I have traveled to Mexico
My favorite holiday was Thanksgiving
I love the smell of Gardenias
My autobiography would be titled "My Adventures"
I'm grateful to have Re-Dedicated my life To the Lord
The best part of waking up is being able to start a new
day
If I could have one superpower I would choose Read
people's minds
I would love to travel to different places
The one thing I am most proud of is being independent
My philosophy is live each day to the fullest

I love to watch a good comedy movie
If I were the ruler I would "get rid of taxes"
My warning label would say "Please, No Smoking"
Even though I talk to everyone, I'm kind of shy



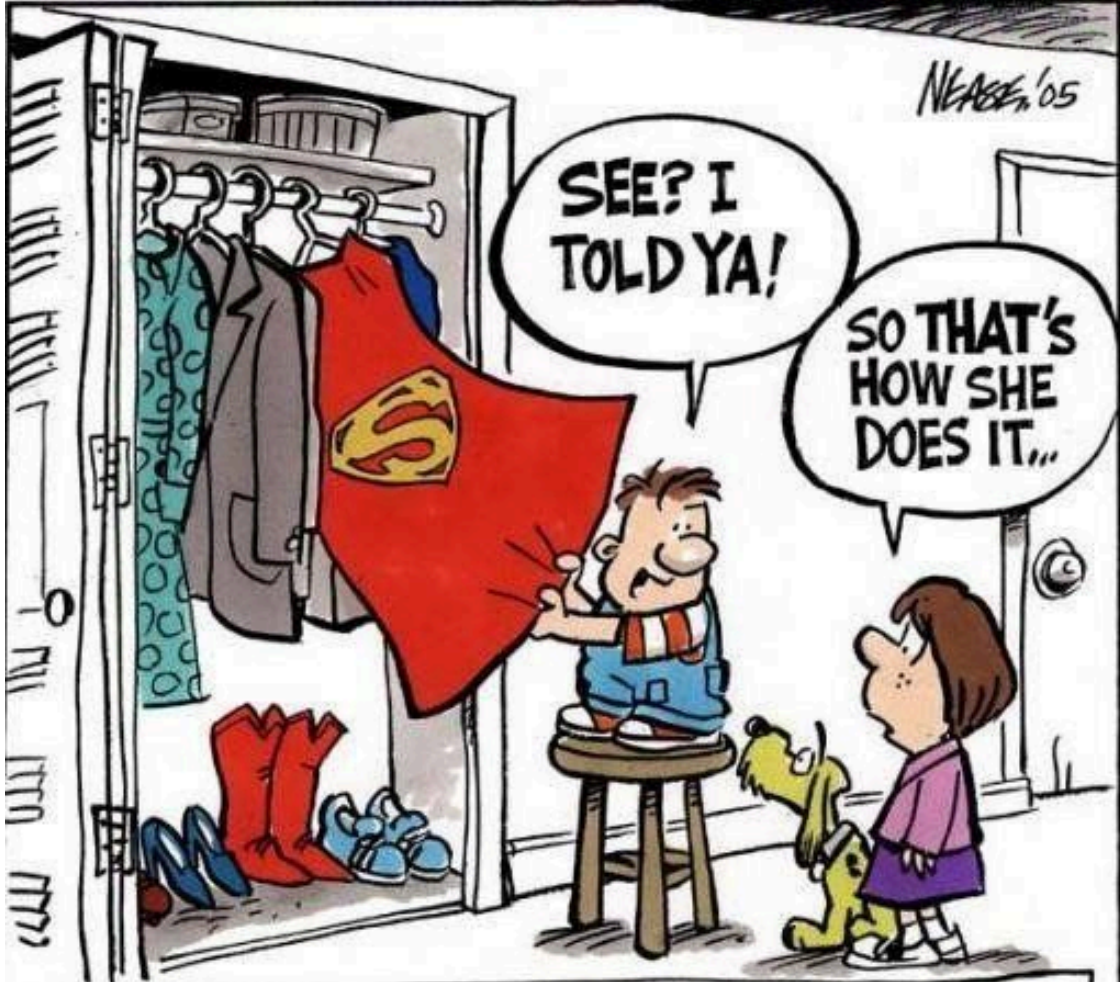
Why God Created Mothers

*When God created Mothers, He made two loving arms
To cradle us and shelter us from the worldly harm.
When God created Mothers, He made a pair of hands
To care for us and guide us through our choices and our plans.
When God created Mothers, He made the warmest heart
To understand and give our lives a happy, loving start.
Why God created Mothers, is not a mystery. . .
He meant to share His love with us and did it perfectly.*

NEASE '05

SEE? I
TOLD YA!

SO THAT'S
HOW SHE
DOES IT...



HAPPY MOTHER'S DAY TO SUPERMOMS EVERYWHERE



BEEF STEW



Ingredients

- 1 1/2 pounds chuck roast, cut into bite-sized pieces
 - sea salt and freshly-cracked black pepper
 - 1 tablespoon butter or olive oil
 - 2 1/2 cups beef stock
- 1 pound Yukon gold potatoes, cut into bite-sized pieces
- 8 ounces baby bella mushrooms, halved or quartered
 - 1 medium white onion, diced
 - 2 celery stalks, diced
 - 2 large carrots, diced
 - 2 tablespoons tomato paste
 - 2 tablespoons Worcestershire sauce
 - 2 bay leaves
- 2–3 tablespoons cornstarch (*plus 2–3 tablespoons cold water*)

Cook Mode Prevent your screen from going dark

Instructions

Slow Cooker (**Crock-Pot**) Beef Stew:

- 1. Sear the steak (optional).** Season the steak evenly with salt and pepper. Heat the butter in a large sauté pan over medium-high heat. Add the steak in a single even layer — working in batches if needed — and cook the steak briefly on all sides until seared. *(This step is optional if you would like to save time.)*
 - 2. Stir together ingredients.** Add the steak, beef stock, potatoes, mushrooms, onion, celery, carrots, tomato paste, Worcestershire and bay leaves to the bowl of a large slow cooker. Toss briefly to combine.
 - 3. Cook.** Cover and cook on high for 4 hours or on low for 7-8 hours, until the steak and veggies are tender. Remove and discard the bay leaves.
 - 4. Add thickener (optional).** In a separate bowl, whisk together the cornstarch and cold water until combined. Add the mixture to the still-simmering gravy a few tablespoons at a time, until it reaches your desired level of thickness.
 - 5. Taste, season and serve.** Add salt and pepper to taste. Serve warm.
- 1. Cook.** Press “Cancel”. Cover the Instant Pot and set the lid to “Sealing.” Then cook on high pressure for 40 minutes, followed by a quick release. Remove and discard the bay leaves.
 - 2. Add thickener (optional).** In a separate bowl, whisk together the cornstarch and cold water until combined. Add the mixture to the still-simmering gravy a few tablespoons at a time, until it reaches your desired level of thickness.
 - 3. Taste, season and serve.** Add salt and pepper to taste. Serve warm.
-



EASY BISCUITS

Ingredients

- 2 cups – all purpose flour
- 1 ½ tablespoon baking powder (aluminum free)
- 1 teaspoon granulated sugar
- ¾ teaspoon salt

½ cup unsalted butter, cold (8 teaspoons = ½ cup)
1 cup half and half (minus 2 tablespoons)
½ tablespoons melted butter, to brush the baked biscuits

Instructions

Make the Biscuit Dough:

Dice butter into 1/2" cubes and refrigerate until needed.

In a large mixing bowl, combine flour, baking powder, sugar and salt.

Whisk thoroughly.

Add diced cold butter and cut it into the flour using a pastry blender (or two knives or a fork), until the largest butter pieces are pea-sized.

Add 1 cup – minus 2 Tbsp of Half and Half all at once and stir until mixture comes together and is mostly moistened. Do not over-mix.

Fold Dough and Cut Biscuits:

Turn dough out onto a floured surface. If dough is very sticky, lightly sprinkle the top with flour.

Pat dough into a rectangle then fold it in half and pat into another rectangle. Fold a second time and pat into a 5"x10" rectangle or 3/4" thickness. Dip a 2 1/2" round biscuit cutter into flour and cut out 8 biscuits. Pull together scraps and form into a rectangle to cut an extra 2 biscuits.

Bake Biscuits:

Place biscuits on a parchment-lined baking sheet 1-inch apart and bake at 450°F for 12-15 minutes or until tops are golden brown and biscuits are baked through. While biscuits are hot, brush tops with 1/2 Tbsp melted butter. Transfer to a wire rack to cool 10 minutes then serve.

I long to see you so that I may impart to you
some spiritual gift to make you strong—
that is, that you and I may be mutually
encouraged by each other's faith.

Romans 1:11-12



I have told you this
so that my joy may be in you
and that your joy may be complete.
John 15:11



Yesterday I was clever, so I wanted to change the world.
Today I am wise, so I'm change myself

THE DIVINE SPARK

Eternity in the heart of humanity!

ECCLESIASTES 3:11

**29 Homestead Road South
Lehigh Acres, Florida
33936**

239-369-WORD (9673)

**Pastor Phil Porzio
Pastor Michael Porzio**



A direct and compelling headline

New Image Ministries | 29 Homestead Rd. S. | Lehigh Acres, FL 33936 US

[Unsubscribe](#) | [Update Profile](#) | [Constant Contact Data Notice](#)



Try email marketing for free today!