



Parish Tidings



Our Lord's Ascension Parish

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Curious Easter Traditions



On Monday, April 6, 2015 the First Family will host the 137th Annual White House Easter Egg Roll. This year's

theme is "#Gimme Five," and more than 35,000 people will gather on the South Lawn to join in the celebration. Keeping history alive, the event will feature sports and fitness zones, cooking demonstrations, in addition to the classic egg roll and egg hunt.

In Louisiana, egg tapping is known as egg knocking. Marksville, Louisiana claims to host the oldest egg-knocking competition in the United States, dating



back to the 1950's. Competitors pair up on the steps of the courthouse on Easter Sunday and knock the tips of two eggs together. If the shell of your egg cracks you have to forfeit it, a process that continues until just one egg remains.

In Bermuda, historically famous for growing and exporting the Easter lily, the most notable feature of the Easter celebration is the flying of kites to symbolize Christ's



ascend. Traditional Bermuda kites are constructed by Bermudians of all ages as Easter approaches, and are normally only flown at Easter

April at a Glance

- Mass at 9 AM
- Coffee Social after Mass
- SOCL after Mass
- Bingo every Wednesday at 7 PM
- April 5 – Easter Sunday Mass – 9 AM
- Pierogie Making– to be announced

118th Anniversary Dinner



The annual parish dinner to celebrate the 118th anniversary of the establishment of the Polish National Catholic Church was held after the 10:30 mass on Sunday, March 8, 2015. After Father Bogdan offered the blessing and Dan Broczkowski gave the toast, everyone was treated to an enjoyable pasta dinner and delicious desserts.

The lucky 50/50 raffle winners were David Broczkowski, Andrea Gritman and Joe Bartone.

International Women's Day



Father Bogdan washing dishes on Women's Day

In Russia there is a special day for women, March 8 — International Women's Day. One might compare Women's Day in Russia with Mother's Day in the West, although the Russian holiday celebrates all women, including mothers, grandmothers, daughters, and girlfriends.

This beautiful spring holiday is an official public holiday and is most often celebrated in the family circle with a festive meal and champagne. Another popular choice to celebrate is by visiting friends. Men and women give flowers, postcards with poetry, chocolate, and other pleasant gifts to their mothers, wives, grandmothers, sisters and daughters. Some Russian men like

to undertake all household duties on this day—starting with washing dishes and ending with cooking dinner and looking after children, so that women can enjoy a full day of rest.

The Spring Bazaar



The Fall-like weather did not stop this year's Annual Spring Bazaar from becoming the most successful spring fund raising event ever. Almost every area had an increase in sales from last year but the happy faces of both the workers and guest was a greater reward. Since we sold out of many items last year, the amount of stuffed cabbages, pierogies and baked goods was increased this year so no one went home without their desired items. Again this year almost all parishioners participated in some way, from preparing the food and setting up the hall to cleaning up afterwards. The fund-raising committee want to thank all for their help.

The total income for the day was \$7,954.00.

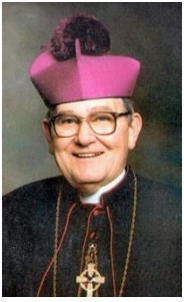
The breakdown is as follows:

Rolls	\$1,260.00
White Elephant	\$ 203.75
Kelbasi	\$ 966.00
Crafts/Polish Heritage	\$ 503.25
Eat-In	\$ 623.00
Take-Out	\$ 776.75
Chinese Auction	\$ 876.00
Baked Goods	\$ 836.25
Pierogies	\$ 929.00
Donations	\$ 980.00

Additional sales made the following days netted \$269.00 for a grand total of \$8,223.00.

The total profit after expenses of \$351.00 is \$7,872.00.

Bishop Anthony M. Rysz



It is with deep sorrow that we inform you of the passing of our retired Bishop, the Right Reverend Anthony M. Rysz. He died Friday morning, March 20, 2015, at the age of ninety. From 1968 until 1999, he served as a Bishop of the Central Diocese at Saint Stanislaus Cathedral in Scranton, PA, until the mandatory retirement age of seventy five.

Our thoughts and sincerest prayers go out to his wife Marie, his family and loved ones.

William Stankus

With deepest sorrow we announce the passing of William Stankus Sr on March 15, 2015. Our thoughts and prayers are with his wife Amelia (Millie) and son William Jr.

Winter Escape

By Frank Matla



On February 27th, Ron Trawinski and I traveled to West Palm Beach, Florida to visit my brother, Gerry, at his winter condo. The trip was

very short, however it was filled with fond memories.

We first visited the West Palm Kennel Club for an evening of food, fun and wagering. The next three days golfing was on the docket for the visitors. Although it rained, we played through the second day and survived the remainder of the trip in 85 degree weather.

Gerry took his guests to the Sunday Club House Social where we met many of his friends for an afternoon of social mixing. The evening culminated with a fabulous dinner with Ron's friends.

The last day was spent taking in the sites of the area, including the inter-costal waterway, the homes on the Atlantic Ocean, and the old Ritz Carlton Hotel.

As always, the trip ended too soon. Upon departing we thought two weeks would do well next year!!!

All I Need to Know About Life I Learned From the Easter Bunny



1. Don't put all your eggs in one basket.
2. Everyone needs a friend who is all ears.
3. There is no such thing as too much candy.
4. All work and no play can make you a basket case.
5. Everyone is entitled to a bad hare day.
6. Let happy thoughts multiply like rabbits.
7. Keep your paws off other people's jellybeans.
8. The grass isn't always greener in someone else's basket.
9. An Easter bonnet can tame even the wildest hare.
10. The best things in life are still sweet and gooey!

Impossible Ham and Cheese Pie

Ingredients:

Serves 8

- 1 tablespoon unsalted butter, softened, plus 2 tablespoons melted
- 3 tablespoons finely grated Parmesan cheese
- 8 ounces Gruyère cheese, shredded (2 cups)
- 4 ounces thickly sliced deli ham, chopped
- 4 scallions, minced
- ½ cup all-purpose flour
- ¾ teaspoon baking powder
- ½ teaspoon pepper
- ¼ teaspoon salt
- 1 cup half-and-half
- 4 large eggs, lightly beaten
- 2 teaspoons Dijon mustard
- 1/8 teaspoon ground nutmeg



Instructions:

1. Adjust oven rack to lowest position and heat oven to 350 degrees. Grease 9-inch pie plate with softened butter, then coat plate evenly with Parmesan.
2. Combine Gruyère, ham, and scallions in bowl. Sprinkle cheese-and-ham mixture evenly in bottom of prepared pie dish. Combine flour, baking powder, pepper, and salt in now-empty bowl. Whisk in half-and-half, eggs, melted butter, mustard, and nutmeg until smooth. Slowly pour batter over cheese-and-ham mixture in pie dish.
3. Bake until pie is light golden brown and filling is set, 30 to 35 minutes. Let cool on wire rack for 15 minutes. Slice into wedges. Serve warm.

Tasty use for leftover Easter Ham

If you have something to share, a story, anecdote, recipe, or up-coming event in your life, please submit it to Jo Ann Schaffer, Lynn Wunderler or Andrea Gritman.