



# Parish Tidings

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## First Holy Communion



With their proud parents, family and parishioners in attendance Sara Heath and David Broczkowski received their First Holy Communion on Sunday, June 1, 2014. In addition to receiving the holy sacrament Sara and David also participated in the mass by offering the gifts for communion and delivering the readings. Father Bogdan presented them with a blessed prayer book, rosary and a certificate of accomplishment.

After mass the Heath and Broczkowski families held a luncheon reception for all in the lower hall. The tables were brightly adorned with flowers and First Holy Communion articles. A special home-made cake that resembled an open prayer book and cookies in the shape of a cross highlighted the desserts. It was a joyful day that Sara and David will always remember.

## A Father's Day Celebration



On Sunday, June 15, 2014 Father's Day was celebrated with a breakfast buffet sponsored by the ANS. After a prayer by Father Bogdan the fathers and all in attendance were treated to fruit salad, pancakes, bacon, and an egg, potato, and sausage casserole. Dunkin Donuts gift certificates were the door prizes for five lucky winners. The winners were John Sydorak, Joe Bartone, Ernie Stavrovsky, Gerry Matla, and Henry Kudzik, the oldest active father of the parish.



Hank Kudzik

## Iron Pigs Baseball



The group outing to attend an Iron Pigs baseball game will be on Friday, August 1, 2014, at 7:05 PM. We will be seated in the PPL Picnic Patio for this game against the Rochester Red Wings.

Remember to wear your 'pierogie' t-shirt to the game.

## Ladies Fun Night Social



Winners showing prizes won during the annual summer social

## June Graduations

Jena De Vivo, daughter of Dan and Tara Broczkowski, recently graduated from Liberty High School in Bethlehem, PA. Her future plans are to attend the University of Pittsburgh and major in Chemistry.



In other graduation news Sonia Kotch attended the graduations of four of her grandchildren. Her son John's son, John M. Kotch graduated from Emmaus High School and will continue his education at De Sales University. Her son Gregory's son, Austin J. Kotch graduated from the University of Delaware with honors. His degrees are in Chemical Engineering and Business. His twin daughters, Christine R. Kotch and Jennifer B. Kotch graduated from Salisbury High School. Christine will attend Lehigh Community College and Jennifer will pursue a career in the bio medical field at Pennsylvania State University.

## Pierogies and Rolls

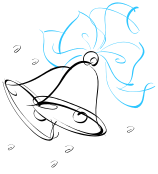
Currently we have pierogies and nut, poppy seed and apricot rolls for sale.

Please see Nancy Poposki or Andrea Gritman if you are interested in purchasing rolls (\$12.00) or Pierogies (\$6.00).

## July at a Glance

- Mass at 9 AM
- Coffee Social after Mass**
- Bingo every Wednesday at 7 PM
- July 4 – Independence Day**
- July 18 & 19 – Pierogie making**  
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- August 1 – Iron Pigs baseball game

## Wedding Bells



Catherine Rapose, and Ron Trawinski were married on Saturday, June 14, 2014 in a lovely afternoon ceremony at Emmaus Moravian Church, Emmaus, PA. Father Bogdan assisted in the ceremony and provided the homily. Best wishes for a long and happy life together.

## Boscov's Friends Helping Friends

The ladies of the ANS are again participating in Boscov's Friends Helping Friends day on Tuesday, October 21, 2014. For a \$5.00 donation (the entire donation benefits our church) you will receive a 25% OFF SHOPPING PASS and a chance to win a \$500 or \$100 Shopping Spree. Our church also has the opportunity to win additional money so remember to fill out the stub and deposit it in the Boscov's ballot box on October 21.

The Shopping Pass may be purchased from any member of the ANS. Support your church and save money – a winning combination.

## Around the Parish

The concrete at the top of the steps and the basement entrance has been replaced and the church gutters have been cleaned and guards installed. The drain outside the basement entrance has been cleaned correcting the water problem at this entrance.

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Thanks to Anna Yurchishin for planting the petunias and to Cindy Weller and Kira Mohr for planting the geraniums along the entrance to the church.

What a colorful and welcoming sight!!

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A special thanks to Terry Fitzpatrick for assisting Father Bogdan in operating the new dough roller. Terry, the brother-in-law of Madeline Getsko, volunteers at St Peter and Paul Byzantine Catholic Church and has experience working with the dough roller.

Our next schedule pierogie making dates are July 18 and 19. Hope to see you there.

## Condolences

Members of Our Lord's Ascension Parish wish to offer our sympathies to Beverly Wunderlich and her family on the passing of her mother, Phyllis Rush. Our thoughts and prayers are with Deacon Donald, Beverly, Danielle and their family.

## Pray For Me



One Sunday in a Midwest City, a young child was "acting up" during the morning worship hour. The parents did their best to maintain some sense of order in the pew but were losing the battle. Finally,

the father picked the little fellow up and walked sternly up the aisle on his way out. Just before reaching the safety of the foyer, the little one called loudly to the congregation, "Pray for me! Pray for me!"

## Anna's Russian Potato Salad

Usually people outside of former-USSR call it **Russian Salad**, however its original name is **Salad Olivier**.

This salad was and maybe still is the most traditional dish for the home New Year celebration for Russian people. Hope you will like it too.

Ingredients:

- 1lb of bologna
- 1 can (15 oz.) of sweet peas
- 3 middle size potatoes
- 4-5 middle size carrots
- 5-6 eggs
- 1 bunch of green onions
- 5-6 middle size cucumbers (pickled)
- Ground black pepper
- Salt by taste
- Mayonnaise by taste



How to make, step by step:

Boil carrots and potatoes in advance and make sure they cool until room temperature when you start making the salad.

Prepare hard boiled eggs in advance; let them to cool down to room temperature as well.

Wash green onions.

Skin boiled potatoes and dice them into small cubes.

Skin boiled carrots and dice them into cubes of the same size as the potatoes.

Put diced carrots and potatoes into big bowl.

Open can with peas and remove liquid, add to the bowl. Peel eggs and dice them into the same size pieces as carrots and potatoes, add them to the bowl.

Dice bologna, pickled cucumbers and chop green onions, add to the bowl.

Mix everything, season with ground black pepper and add salt if you feel it is needed. Add mayonnaise and mix everything again. Put salad into the bowl you want to serve it in. Your Russian Salad Olivier is ready to be served!

Enjoy!!!

*This delicious salad was prepared and served by Anna Yurchishin at Father Bogdan's birthday celebration.*

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.