

Parish Tidings



Our Lord's Ascension Parish

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Cornerstones

"The Original Cornerstone of the Polish National Catholic Church"



Most Rev Francis Hodur

On Easter Sunday, April 1, 1866, a son was born to Jan and Maria Hodur in the little village of Zarki, in the country of Chrzanow, about 35 miles from Krakow, Poland. He was given the name Franciszek (Francis). The Hodurs were simple, hardworking, religious people who,

with their seven children, eked out a living on their farm. Franciszek immediately showed scholarly promise and completed his high school education with honors. After a brief period in theatrical work, he enrolled as a seminary student in Krakow where he was able to take most of his course work at the renowned Jagiellonian University.

As a high school student and seminarian, Franciszek not only excelled in his academic work but also showed much concern for his people, especially down-trodden and exploited the peasants. In 1892, Franciszek Hodur, with minor clerical participated in a seminary "strike" for better living conditions. His role in this "insubordination," noted authorities, meant a very uncertain future for him. Leaving Europe on the last day of the year, he embarked for the United States with the hope of a new beginning as a pastor to Polish immigrants.

Upon landing in New York, Seminarian Hodur "advertised" himself in newspaper letter. He came to the attention of Father Benvenuto Gramplewicz of Nanticoke, PA, who brought him to the Scranton Diocese where there was a shortage of Polishspeaking clergy. After several months of additional studies, he received his major orders and was ordained to the priesthood on August 19, 1893.

Father Hodur's first assignment was the ethnically Polish Sacred Heart of Jesus and Mary Parish on Scranton's South Side. As assistant, he distinguished himself not only as a religiously zealous priest, but he also involved parishioners in such activities as Polish patriotic programs, plays, and a parish library. He even edited a newspaper.

In 1895, Father Hodur was assigned as pastor to Holy Trinity Parish in Nanticoke, PA and on March 14,1897, Father Hodur became pastor of St. Stanislaus Cathedral, Scranton, PA.

Father Francis Hodur, emerged as leader for the dissatisfied persecuted Polish immigrants Scranton, Pennsylvania. He brought his zeal, energy, commitment to God and His people to the coal miners of Scranton. After repeated attempts to intervene on behalf of his people, including attempts to meet with the Pope, fell on deaf ears, Father Hodur made a final break with the Roman Catholic Church. The ban excommunication, with its associated horrors, had no effect on Father Hodur who dared to stand up and denounce the gross discrimination present in the Roman Catholic Church in the United States.

The PNC Church still followed the Roman rite but adopted the vernacular as the language of worship. The church also adopted a charter that provided for the sharing in its management by the laity together with the clergy. Other major reforms included early advocacy of a married clergy, equality and the rights of women within the church. Soon other independent congregations joined the Scranton movement. By September 1904, twenty-four parishes claiming 20,000 adherents in five states formally united to form a new denomination. At the first synod, Father Hodur was elected Bishop in 1907. Bishop Hodur was consecrated Bishop by the Bishops of the Old Catholic Church in Holland assuring Apostolic Succession. Under Bishop Hodur's leadership, the Polish National Catholic Church became a for all those sanctuary spiritually neglected.

Bishop Hodur died on February 16, 1953, and was buried in St. Stanislaus Cathedral Cemetery, Scranton, PA, on

February 21, 1953. His religious work will always live in the hearts of men.

"Through Truth, Work, and Struggle ..."

This information was gathered from the following websites:

www.pncc.org www.ourlordsascension.org/home/history

Anniversary Breakfast

The members of the Society of Friends will sponsor an Anniversary Breakfast on March 10, 2013 to celebrate the founding of the PNCC 116 years ago. The menu includes fresh fruit cup, breakfast casserole, pancakes, sausages, coffee or tea. There will be a \$5.00 donation for adults and \$3.00 for children.

Women's Societies Elect New Officers

When the Society of Friends met for the first time this year, an election of officers was held. The results were as following:

President – Nancy Poposki
Vice President – Nicolette Stravansky
Secretary – Lynn Wunderler
Treasurer – Andrea Gritman

The members thanked Mae Skovronsky, past president, for her many, many devoted years of service to the society.

The ANS also held their election of officers. The results were as following:

President – Jackie Bayak Vice President – Janina Martucci Secretary – Jo Ann Schaffer Treasurer – Nancy Poposki

Both societies meet on the third Sunday of the month. Please join us if you are interested.

March at a Glance

Sunday Mass at 9 AM

Coffee Social after Mass

Bingo every Wednesday at 7 PM

March 10 – Anniversary Breakfast

March 17 - Bazaar Committee Meeting

March 19 – Committee meeting

March 23 – Spring Bazaar

March 31 - Easter Sunday

Pastor's Corner

My Dear Friends,

Although we are still observing Lent, the Solemnity of Easter will be celebrated on the last Sunday of March. I invite you to listen to the Easter Proclamation:



"Rejoice, heavenly powers! Sing, choirs of angels! Exult, all creation around God's throne! Jesus Christ, our king, is risen! Sound the trumpet of salvation! Rejoice, O earth, in shining splendor, radiant in the brightness of your King! Christ has conquered! Glory fills you! Darkness vanishes forever! Rejoice, O Mother Church! Exult in glory! The risen Savior shines upon you! Let this place resound with joy, echoing the mighty song of all God's people!"

This is a short fragment of this joyful proclamation. This is an invitation for all of us to enter this mystery of our faith with joy that Jesus, the true Lamb, broke the chains of sin and death, and rose triumphant from the grave. Alleluia!

Father Bogdan

Holy Week Services

Holy Thursday - Holy Mass of the Lord's Supper at 6:30 PM

Good Friday - The Passion of the Lord at 6:30 PM

Holy Saturday - Blessing of Easter food at 10 AM, & 11 AM

Easter Vigil at 6 PM

Easter Sunday- Holy Mass at 8 AM and 11 AM

Mass Schedule to Change

At the yearly meeting held Sunday, February 24, 2013, the congregation voted to change the Sunday Mass from 9:00 AM to 10:00 AM on a trial basis for the months of April and May. The time from 9:00 to 10:00 will be for meetings and Sunday school. Coffee social will continue to be held after mass. Although this was not a unanimous decision, the majority agreed to give it a try and then evaluate at the end of May. The summer months would continue to celebrate mass at 9:00 AM beginning in June.

Flocking To Warmer Climates

Several members of the church family have traveled to warmer destinations during our snowy winter weather.

Gerry Matla, a true snow bird, is spending four months on the eastern coast of Florida fishing, relaxing and calling Bingo.

Nicolette Stravrovsky headed to the Hawaiian Islands for a visit with her daughter, Janine Bohame and her family who live on the big island of Hawaii. She was happy to have the opportunity to spend quality time with her granddaughters, Emeline and Isla.

Fran and Ranee Anthony spent two weeks in North Carolina visiting with her brother, John Barry, and his family.

John and Lynn Wunderler flew to Florida to relax and visit with their son, Chris and daughter-in-law Mary Ann. A few weeks later, John accompanied his sister for another ten day visit.

Congratulations

Congratulations to Nicolette and Ernie Stavrovsky 's daughter, Nicolette Teles. She has been hired as the new assistant principal at Nazareth High School for students in grades 9 and 11. She has been a social studies and gifted education teacher at the high school for 10 years. Nicolette has served as an adviser to numerous clubs and organizations. She has also played a significant role in the development, implementation and management of the school's Eagle Block program.

Pisanki

The Coloring and Displaying of Easter Eggs



The pisanki began from an ancient tradition when eggs, the symbol of life, were endowed with magical properties and were thought to ensure both a plentiful harvest and good health. Pisanki were

absorbed by Christianity to become the traditional Easter egg. They symbolize the revival of nature and the hope that Christians gain from faith in the resurrection of Jesus Christ. The name Pisanki comes from the Polish word "pisac", which means to write or draw. Coloring Easter eggs is very much alive in Poland today as well as enjoyed by Polish people all over the world. There are several techniques for making pisanki. One way they are created is by drawing on an egg shell covered with a layer of molten wax, or alternating drawing designs with wax on a bare egg. The egg is then submerged into a dye. The geometric and floral patterns produced reveal a high level of craftsmanship and artistry. Sometimes these traditional designs are painted onto wooden eggs. Others are painted on eggs left raw which eventually dry out and can be kept for many years. These eggs are exchanged among friends and relatives with good wishes. Many Polish Americans design eggs with the names of their friends written on them. Today eggs and pisanki are included in the traditional Easter Basket. On Easter Sunday, before the ceremonial breakfast, these eggs are cut into wedges and shared among the family at the table. This is a symbol of friendship, similar to sharing of the Oplatek on Christmas Eve.

Babka, A Traditional Easter Bread

Babka, also known as Baba, literally means "grandmother" in Polish. It probably got the name because its shape reminds one of an old woman's wide, swirling skirts. The following recipe is a lighter more modern version of the more traditional recipe that called for 15 egg yolks and kneading the dough.

1 package active dry yeast

1/4 cup warm water

1 cup scalded milk

1 1/2 sticks of salted butter

3/4 cup sugar

1/2 teaspoon salt

1 teaspoon vanilla

3 large eggs

4 1/4 all purpose flour

2 tablespoons lemon zest

1/2 to 1 cup light raisins

- 1. In a small bowl, dissolve yeast in warm water. Place butter, sugar and salt in a large bowl, and pour the scalded milk over
- it. Using the paddle attachment, mix until butter has melted and milk has cooled to 110 degrees or below. Mix in the vanilla and eggs. Add yeast and mix well.
- 2. Add the flour, lemon zest and raisins and mix thoroughly. The dough will be of a thick batter consistency.
- 3. Heat oven to 350 degrees. Lightly coat a 10 inch babka pan, Bundt pan or tube pan with cooking spray. Pour batter into prepared pan and cover with greased plastic wrap. Let rise in a warm place until double in bulk or until dough reaches the top, but no higher.
- 4. Bake about 40-45 minutes or until toothpick inserted near center comes out clean.
- 5. Cool on a wire rack and dust with confectioner's sugar, or when cool, drizzle with a mixture of confectioner's sugar, lemon juice and boiling water to make a glaze.

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.

