



Parish Tidings



Our Lord's Ascension Parish

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Lesser Know Saints Saint Katharine Drexel

Saint Katharine Drexel was born in 1858 into a prominent and philanthropic Philadelphia family. As a young heiress, she was educated at home developing a love for God and neighbors. However, having traveled throughout the country, she was aware of the difficult circumstances of many people. She took an avid interest in the material and spiritual well-being of black and native Americans. She began by donating money, but soon concluded that more than money was needed. Katharine founded the Sisters of the Blessed Sacrament for Black and Native American peoples, whose members would work for the betterment of those they were called to serve. From the age of 33 until her death in 1955, she dedicated her life and a fortune of 20 million dollars to this work. In 1894, Mother Drexel took part in opening the first mission school for Indians in Santa Fe, New Mexico. Other schools quickly followed for native Americans west of the Mississippi River and for the blacks in the southern part of the United States. In 1915 she also founded Xavier University in New Orleans. At the time of her death there were more than 500 Sisters teaching in 63 schools throughout the country. It was her uncle, Anthony J. Drexel, who endowed the Drexel Institute, which later became Drexel University in Philadelphia.

Because of her lifelong dedication to her faith and her selfish service to the oppressed, Pope John Paul II canonized her in the year 2000 to become only the second recognized American-born saint.

She died at the age of 96 on March 3 which became her feast day.

ANS to Host Anniversary Brunch

After Mass on Sunday, March 12, the ANS invites all to our Anniversary Brunch. The menu will include Fruit, Egg Casserole, Polka Dot Pancakes,

Rolls, Cake, Coffee or Tea and Wine for a toast. The \$7.00 cost includes brunch and seven raffle tickets. Additional raffle tickets will be available for six for \$5.00. Join our parish family and help celebrate this anniversary of the founding of the church.

Blessing of Throats



Blessing of throats on Candlemas Day by Father Bogdan.

The annual blessing of throats is a traditional sign of the struggle against illness in life.

Coming in September



When the maternity wing of Lehigh Valley Hospital, Muhlenberg opens this Fall, there will 150 baby hats, knitted by Marilyn Kovacs, to welcome the newborns. A prolific knitter, Marilyn has also provided mittens for her daughter Darla's second-grade class every Christmas for the last twelve years and crocheted cupcake ornaments for each student's birthday.

Crises Averted

To the dismay of the ANS it was discovered that the Apricot Butter used in baking kiffles and rolls is no longer being made. Our source sold the last of their supply and could not get any more. Thanks to Andrea Gritman for searching the internet for another supplier and to Marilyn Kovacs for graciously driving to New York to purchase enough for the immediate future.

Spring Bazaar

Due to the success of the past several bazaars, it has been difficult to meet the demands of both our parishioners and our visitors. To help determine the quantity of rolls, kiffles, pierogies and stuffed cabbage needed, the Fund-Raising Committee has decided to post a sign-up sheet. Any requests placed before March 19 will be guaranteed and should to be picked up before the bazaar. Any requests after March 19 will have to wait until the day of the bazaar.

February Birthdays



On February 12, 2017, the ANS provided a birthday cake honoring the parishioners celebrating their birthdays. Congratulations to Nancy Poposki and Cindy Weller who celebrated February birthdays.

Pictured above are Nancy and Sarge Brugger who celebrated a January birthday.

Sto Lat!

March at a Glance

- Sunday Mass at 9 AM
- Coffee Social after Mass**
- Bingo every Wednesday at 7 PM
- Fish Fry Dinner – 5:30 PM – Fridays during Lent**
- Stations of the Cross – 6:30 PM - Fridays during Lent
- March 2 – Roll Baking
- March 5 – ANS Meeting**
- March 9 – Roll Baking
- March 12 – Daylight Savings Time**
- March 12 – Anniversary Brunch
- March 17&18 - Pierogi Making**
- March 30 & 31 – 9 AM - White Elephant setup
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- April 2 – Meeting for Spring Bazaar**
- April 8 – Spring Bazaar

Pastor's Corner

My Dear Friends,



Entering the month of March, we begin a new liturgical season - the Lenten season. We all know that is a special time during the year in which we look closer and deeper into our spiritual life. We follow the suggestions of the Church to be more sensitive to the people's needs by doing deeds of mercy, to spend more time on individual prayer and to fast. Jesus suggests in the Gospel according to St. Matthew to keep all of that secret, and Father who sees in secret will repay you.

What was your resolution for the New Year? Did somebody ask you about that during past new year's celebrations? I'm sure someone did. Why am I mentioning this? Well, we all think that we have all year long to fulfill our resolution and "I promise I will start it tomorrow, ... next week, ... month... Oh, OK, I still have time left - 365 days".

The perspective of Lent is different - we only have six weeks to accomplish something in our spirituality. I'm sure we will lose some pounds or do something else to make us feel 'good' about ourselves. The call of God has a deeper meaning for us this time. The Prophet Joel wrote: *Even now, says the Lord, return to me with your whole heart, with fasting, and weeping, and mourning; Rend your hearts, not your garments, and return to the Lord, your God.*

The time of lent is the time for all of us to return to the Lord! We have to find the way back to our Savior, to whom we all belong. He is ready to forgive us and to accept us as His beloved children. He doesn't care how far we strayed from Him in our sins, He is standing there with His loving heart.

In the Gospel of St. Mathew, Jesus offered us suggestions of what can help us find our way back to God. Talking about 'secrecy' of our actions, Jesus is pointing to our individual relationships with God. Change of heart begins with an interpersonal relationship with God. I have to stand in front of my God in truth about myself. I hope that you and I can do it during this 40 days of Lent.

Father Bogdan

Parish Yearly Meeting

On Sunday, February 26, 2017 our parish held its annual meeting. Father Bogdan opened the meeting with a prayer. A copy of the Annual Report and the minutes from last year's meeting were given to each member along with the financial reports of each society. Father gave an overview of all the responsibilities and activities he was involved with during the year. The following items were discussed:

- Various improvements during the past year included repainting of all of the outside church doors, replacement of the church roof, improvement to the church and parking lot lighting, painting of the railing at the social hall entrance and additional heaters for the social hall.
- Projects for this year include painting of the remaining railings, and updating the bathrooms in narthex.
- Although our church owes the Central Diocese for back dues from 2009 to 2014, dues have been paid for 2015 and 2016.
- The ladies helping in the kitchen during bingo is a great help, but more volunteers are need to lend a hand at bingo.
- Father Bogdan stated that red vestments should to be replaced. Cindy and Bob Weller offered to cover the cost.
- Anyone interested in joining the Bell Choir contact Karen Amate.
- The Youth group will sponsor a Friday Fish Dinner from 5:30 PM to 6:30 PM during Lent from March 3 to April 14 for \$5.00.

- Joe and Mary Ann Bartone and Joe Jurnock have resigned from the Parish Committee. All wish to thank them for their many years of service. Anyone in interested in assuming the Recording Secretary and Treasurer positions contact Dan Broczkowski.

Condolences

Members of Our Lord's Ascension Parish wish to offer our sympathies to Hank Kudzik and his family on the passing of his daughter, Renae Behrens. Renae has attended services with her father and volunteered at parish fund raisers and will be missed by all. Our thoughts and prayers are with Hank, Renae's husband, Dr. Peter Behrens, her daughters Jesse and Hillary Mead and her sister, Wanda Frecks and their families.

Painting the Church



There was an Irish painter named Sean Murphy who was very interested in making a penny where he could, so he often thinned down his paint to make it go a bit further. As it happened, he got away with this for some time, but eventually the local church decided to do a big restoration job on the outside of one of their biggest buildings.

Sean put in a bid and, because his price was so low, he got the job. So, he set about erecting the scaffolding and setting up the planks, and buying the paint and yes, I am sorry to say, thinning it down with water. Well, Sean was up on the scaffolding, painting away, the job nearly completed, when suddenly there was a horrendous clap of thunder, the sky opened and the rain poured down washing the thinned paint from all over the church and knocking Sean clear off the scaffold to land on the lawn among the gravestones, surrounded by telltale puddles of the thinned and useless paint.

Sean was no fool. He knew this was a judgment from the Almighty, so he got down on his knees and cried: "Oh God, Oh God, forgive me; what should I do?" And from the thunder, a mighty voice spoke. (You're going to love this.)

"Repaint! Repaint! And thin no more!"

Slow Cooker Irish Beef Stew

Ingredients

beef stew meat - 1 lb.
flour (opt.) - 2 Tbsp.
beef stock / broth - 2 to 3 cups, depending on other liquids used
Guinness (opt) - 1/4 cup
tomato paste - 2 Tbsp.
potatoes, 2 russet, peeled and chopped
onions - 1, chopped
bay leaves -2
garlic - 3 cloves, minced
peas (opt) - 1 cup

cooking oil (opt) 1 Tbsp
red wine (opt)
soy sauce - 1 Tbsp.
carrots - 2, chopped 1/4 cup
black pepper -1/4 tsp.



Directions

1. Optional step: Toss meat with flour and sear in oil in a skillet until browned on the outside. (preferred)
2. While meat is browning, mix together tomato paste, soy sauce, beef broth and Guinness and red wine in slow cooker.
3. Transfer meat (browned or not) to slow cooker.
4. Add garlic, onions, carrots, potatoes, bay leaves and black pepper.
5. Cook on low for 6 to 7 hours or high for 3 to 4 hours until meat is tender.
6. If using peas, microwave for 1 minute and then fold them into stew.
7. Remove bay leaves. Season with salt and pepper. Enjoy and have a happy St. Paddy's Day!

Filled with heartiness to warm you on cold nights whether you add the Guinness and / or wine or not.