

Parish Tidings



Our Lord's Ascension Parish

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Lesser Know Saints Saint Rose



Blessed Rose was born in Viterbo, Italy in 1656, the daughter of Godfrey Venerini, a physician and his wife. After the sudden death of her fiancé, she entered a convent, but after a few

she entered a convent, but after a few months she returned home to care for her widowed mother. Rose would gather the women and girls of the neighborhood to say the rosary together in the evenings, and when she found how ignorant many of them were of their religion, she began to instruct them. She was directed by a Jesuit who convinced her that her vocation was as a teacher "in the world" rather than as her life in a convent. Along with two helpers, Rose opened a pre-school for girls which soon became a success. Blessed Rose had the gift of persuasive speech and a real ability to teach. She was not daunted by any difficulty when the service of God was in question. Her reputation spread and she was invited by Cardinal Barbarigo to advise and help in the training of teachers and organizing of schools in his diocese. Rose organized a number of schools in various places, sometimes in the face of opposition that resorted to force. The teachers were shot at with bows and their houses were set on fire. Her patience and trust overcame all obstacles and in 1713 she received the praise of Pope Clement XI himself. It was in Rome that she died on May 7, 1728. Her reputation of holiness was confirmed by miracles. After her death, the Blessed Rose's lay school teachers were organized. They are found in America as well as in Italy. The Venerini Sisters have worked among Italian immigrants since the early twentieth century. Her feast day is May 7.

Easter



Pictured above is the traditional procession with the Blessed Sacrament, the crucifix and a statue of the Resurrected Christ before Mass on Easter Sunday.

The journey is made to symbolize the trip of the women to the tomb to anoint the Body of Christ on that first Easter morning.

90th Parish Anniversary

Four score and ten years ago (May 22, 1927) our forefathers brought forth on this city a new church conceived in religious freedom and dedicated to the proposition that all parishioners would have a voice in their new church. The new parish became known as Our Lord's Ascension Polish National Catholic Church probably because the parish was dedicated near the Feast of the Ascension of Our Lord and Savior Jesus Christ.

Ascension Day is one of the earliest Christian festivals dating back to the year 68. According to the New Testament in the Bible, Jesus Christ met several times with his disciples during the 40 days after his resurrection to instruct them on how to carry out his teachings. It is believed that on the 40th day he took them to the Mount of Olives, where they watched as he ascended to heaven.

Ascension Day occurs ten days before Pentecost and it always falls on a Thursday. Some churches, particularly in the United States, celebrate it on the following Sunday. Celebrations throughout the world include processions symbolizing Christ's entry into heaven. In some countries, chasing a "devil" in the streets and dunking it in a pond or burning it in effigy is symbolic of the Messiah's triumph over the devil when he opened the kingdom of heaven to all believers.

The liturgical color in many churches is white. Symbols include the ascending Christ, birds flying homeward, open gates, a lion conquering a dragon, a broken chain and Elijah's fiery chariot.

On May 23, 2017, our Parish will celebrate the 90th anniversary of the establishment of the Bethlehem parish. God blessed our Parish throughout all 90 years, giving us His light and wisdom through the ministry of our clergy and through the sacrifices of its members. We would like to celebrate this event with joy in our hearts by inviting all of you who will read this edition of the "Parish Tidings". The main celebration will take place on Sunday, June 4th when the Bishop of our Diocese, Rt. Rev. Bernard Nowicki will celebrate the Holy Mass at 10:30 am. The preacher during the service will be our Prime Bishop, the Most Rev. Anthony Mikovsky. During the High Mass, two teenage girls will receive the Sacrament of Confirmation, Barbara and Magda Yurchishin. After the celebration in the church, we will continue our festivities in the church hall with dinner. If you would like to support our preparation for this event, you can do it by prayer and by donation. I hope to see you all on June 4th.

Father. Bogdan Y.

Spring Bazaar

On a sunny but windy day, our annual Spring Bazaar was held on Saturday, April 8, 2017. Since we had a steady stream of customers, a substantial amount was raised to contribute to the parish treasury. Every area had an increase in sales, with pierogies, rolls and baked goods leading the way. The fund-raising committee wants to thank the men and women who gave of their time to make kiffles, rolls, and stuffed cabbages; and everyone who prepared pierogies several times. Also noted are the women who donated a large amount of home-made Easter candies and baked goods to be sold. We can't forget the those who helped set up the tables and hall and then clean up afterwards. The total income for the day was \$8,765.55.

The breakdown is as follows:

Rolls	\$1,401.00
White Elephant	\$ 240.30
Kielbasa	\$ 857.50
Crafts	\$ 443.00
Eat-In	\$ 535.50
Take-Out	\$1,136.50
Basket Auction	\$ 835.00
Baked Goods	\$1,035.75
Pierogies	\$1,530.00
Donations	\$ 751.00
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Additional sales made the following days netted \$362.00 for a grand total of \$9,127.55. The total profit after expenses of \$291.00 is \$8,836.55.

May at a Glance

Sunday Mass at 9 AM

Coffee Social after Mass Bingo every Wednesday at 7 PM

May 7 - ANS Meeting

May14 – Mother's Day – Breakfast Sponsored by the YMS of R

May 19&20 - Tentative Pierogi Making

May 25 - Ascension Day

May 29 - Memorial Day

June 4 - 10:30 AM - Confirmation Mass

Why God Made Moms

Second-graders answer questions about the women in their lives. Why did God make mothers?

- 1. She's the only one who knows where the scotch tape is.
- 2. Mostly to clean the house.
- 3. To help us out of there when we were getting born.

How did God make mothers?

- 1. He used dirt, just like for the rest of us.
- 2. Magic plus super powers and a lot of stirring.
- 3. God made my Mom just the same like he made me. He just used bigger parts

What ingredients are mothers made of?

- 1. God makes mothers out of clouds and angel hair and everything nice in the world and one dab of mean.
- 2. They had to get their start from men's bones. Then they mostly use string, I think.

What kind of little girl was your mom?

- 1. My mom has always been my mom and none of that other stuff.
- 2. I don't know because I wasn't there, but my guess would be pretty bossy.
- 3. They say she used to be nice.

What's the difference between moms and dads?

- 1. Moms work at work and work at home, & dads just go to work at work.
- 2. Moms know how to talk to teachers without scaring them.
- 3. Dads are taller & stronger, but moms have all the real power because that's who you got to ask if you want to sleep over at your friend's.
- 4. Moms have magic, they make you feel better without medicine.

What does your Mom do in her spare time?

- 1. Mothers don't do spare time.
- 2. To hear her tell it, she pays bills all day long.

What would it take to make your Mom perfect?

- 1. On the inside she's already perfect. Outside, I think some kind of plastic surgery.
- 2. Diet. You know, her hair. I'd diet, maybe blue.

If you could change one thing about your Mom, what would it be?

- 1. She has this weird thing about me keeping my room clean. I'd get rid of that.
- 2. I'd make my Mom smarter. Then she would know it was my sister who did it and not me.
- 3. I would like for her to get rid of those invisible eyes on her back of her head

Rolls Across America

Have you seen our Facebook page? Bren Wrona Norris of Canonsburg, PA (southwest of Pittsburgh) saw our Spring Bazaar announcement on Facebook and ordered 4 rolls. She is the daughter of the late Marion and Mary Ann Wrona and sister of Gene Wrona. After receiving the rolls her response was "they are delicious. The church made my day and Easter Holiday." Other rolls have been sent to relatives in Arkansas, Texas and North Carolina.

Iron Pigs Baseball

Seats are still available for the Friday, September 1, 7:05 PM game against the Scranton/Wilkes-Barre RailRiders. The \$28.00 cost includes tickets to the game, an "all you can eat" buffet, unlimited soft drinks and a firework display. Payments for the fun outing should be made to Joe Jurnock before July 30.

Surprise Visit



Kira Mohr, our past organist, daughter of Robert and Cindy Weller, surprised our parishioners with an unexpected

visit on Sunday April 23. Kira now resides in the Houston, Texas area. In addition to visiting her family, she plans to run in a marathon on April 30 in New Jersey for the Leukemia and Lymphoma Society. Her job in Houston involves leukemia research. Everyone was delighted to see, speak with her and hear her at the organ again. We all wished her well with her very busy and exciting life.

New Vestments



New Red Vestments donated, by Bob and Cindy Weller were blessed and worn for the first time on Palm Sunday by Father Bogdan.

Red symbolizes the shedding of blood and is therefore used on Palm Sunday (when Christ entered Jerusalem to prepare for His death), Good Friday, and any other commemoration of the Lord's passion.

On the other hand, red also signifies the burning fire of God's love. For this reason, red vestments are won on Pentecost when the Holy Spirit descended on the apostles and for the celebration of the Sacrament of Confirmation

French Toast Casserole

PREP TIME: 40 Minutes COOK TIME: 45 Minutes SERVING SIZE: 8 INGREDIENTS:

1 loaf of challah or brioche bread, cut into ½-inch thick slices

6 large eggs

2 cups half and half

½ cup maple syrup

½ tsp ground cinnamon

6 slices Extra Thick Cut Maple Brown Sugar Bacon DIRECTIONS:

Preheat oven to 375°F.

- 1. Cook bacon in a large skillet over medium heat until crisp. Remove and place on a paper towel to drain.
- 2. Leave sliced bread on rack or baking sheet at room temperature at least 2 hours until slightly stale. Grease 9 x 13 baking dish with baking spray.
- 3. Arrange bread in the baking dish, slightly overlapping.
- 4. In a large bowl, whisk eggs, half and half, maple syrup, cinnamon, and a sprinkle of salt until combined.
- Pour mixture over the bread in the baking dish. With clean hands, press down on bread to submerge. Cover baking dish with plastic wrap. Refrigerate for 4 hours or overnight.
- Remove plastic wrap. Sprinkle crisp bacon over top of bread mixture.
- 7. Bake for 45-55 minutes or until golden brown and set.

 This casserole can be made, cooled, cut into portions,

frozen, and reheated in the microwave for 2 minutes or until heated through.

Surprise Mom on Mother's Day with this easy and delicious breakfast treat.