

Parish Tidings



Our Lord's Ascension Parish

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Lesser Know Saints Saint Ewald and Ewald



Ewald and his brother of the same name, natives of Northubria, England, were both priests. They came to be distinguished from one

another by the color of their hair and complexions, "Ewald the Dark" and "Ewald the Fair." Sharing the love of God and religious zeal, the two brothers journeyed to Germany with the intent of preaching the Gospel When they reached the German region of Westphalia, the two brothers lodged for several days with a magistrate who served a lord they were hoping to meet. As they waited, the Ewalds spent each day in prayer together, reciting psalms celebrating Mass consecrated altar they had brought with them, along with the sacred vessels. The Ewalds' piety aroused fear among the pagans that the two brothers would succeed converting their master to the Christian faith. Determined to sabotage the Christianization of their land, the pagans seized both brothers and slaughtered them. Their bodies were cast into the Rhine River. This is understood to have happened on October 3, 695 at a place called Aplerbeck. Today a chapel and a monument of the Dortmund-Ewalds stand in Aplerbeck, Germany,

Christian sources describe various miracles after their deaths, including martyred bodies being their miraculously carried against the stream for the space of forty miles to the place in which the companions of the Ewalds were residing. As they floated along, "a heavenly light, like a column of fire, was seen to shine above them." Even the murderers are said to have witnessed the miracle.

Coopersburg **Community Day**







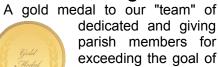
For the sixth consecutive year our booth at Coopersburg Community Day was a huge success. Sunny skies and the warm temperature brought out many customers. We sold out of 120 dozen pierogis, four roasting pans of cabbage and noodles and 22 dozen kiffles. Kielbasa sandwiches, hot dogs and pickled cabbage were also available. In addition, baked goods, our church Polish Cookbook, and craft articles were popular items. Many customers indicated they previously purchased food and crafts from our booth and attend our bazaar. Several inquiries about our church and mass schedule were made.

Thanks to everyone who made monetary contributions or donated their time, food, crafts and supplies making this fun-filled day a profitable one. As always teamwork is the key to success.

Income

Cash Donations	\$	140.00
Food Sales	\$ 2	2,386.25
Crafts and Cookbook	:s <u>\$</u>	465.00
Total Income	\$ 2	2,991.25
Expenses	\$	75.25
Total Profit	\$ 2	2,916.00

Winning the Gold Medal Challenge



dedicated and giving parish members for exceeding the goal of 200 pounds donated Gold Medal

Flour set by the Fund Raising Committee. Thanks to those who donate items throughout the year such as eggs, onions, salt, Crisco, sour cream, butter/margarine and paper products. Team work is essential for success and we thank all who joined the team and participated in our successful challenge. Although this challenge officially over, donations throughout the year are needed and appreciated.

October at a Glance

Sunday Mass at 9 AM **Coffee Social after Mass** Religious Classes after Mass – 2nd and 4th Sunday of each Month Bingo every Wednesday at 7 PM

October 1 - Blessing of Animals October 2 -ANS Meeting October 4 - Roll Baking October 6, 7, 8 - Diocesan Synod October 8 - Kiffle Baking October 11 -Roll Baking October 18 - Boscov's Friends **Helping Friends** October 21 & 22 – Pierogi Making October 29 to November 4 -**Preparations for the Fall Bazaar** October 30 – Meeting for Fall Bazaar

November 5 - Fall Bazaar November 6 – Daylight Savings Time Ends – set you clocks back November 13 – Charity Bingo **Fund Raiser**

Tony Getsko



With deepest sorrow we announce the passing of Anthony (Tony) Getsko on September 13, 2016. A lifelong parishioner, Tony will always be remembered for supplying the church with roses in the summer.

Tony will be greatly missed by all his family and many friends. Our thoughts and prayers are with his wife of 51 years Madeline, son, Tony, daughters, Kristen Roumeliotis, Kara Josar and their families.

Annual Fall Bazaar

Once again it is time for the Annual Fall Bazaar which will be held on Saturday, November 5, 2016. Volunteers are need for baking, pierogi making, setup, working the day of the bazaar and cleanup. Please remember to pick up your donation form, fill it out and return this form as soon as possible to Nancy Poposki, Andrea Gritman, or place in the Bazaar Box in the Narthex.

Baskets, bows and cellophane paper are available for anyone wishing to contribute a basket for the Chinese Auction. White Elephant items may be brought to the church any time before October 30.

Tentative preparation dates for 2016 Fall Bazaar

Tuesday, October 4 at 7:30 AM – Roll Baking Saturday, October 8 at 9 AM – Kiffle Baking

Tuesday, October 11 at 7:30 AM – Roll Baking

Friday & Saturday, October 21 & 22 – Pierogi Making

Friday & Saturday, October 27 & 28 at 9 AM – White Elephant setup

Tuesday, November 1 at 9 AM – Table & white elephant setup

Wednesday, November 2 at 9 AM – Setup (if necessary) Thursday, November 3 at 7:30 AM– Baking of Apple Squares

Friday, November 4 at 9 AM – Halupki making & final preparations

Saturday, November 5 – Fall Bazaar – doors open for workers at 8 AM

Around the Parish

- Are you interested in visiting the home of your ancestors? Father Bogdan is organizing a trip to Poland to celebrate the 90th anniversary of the establishment of Our Lord's Ascension PNCC. Tentative dates are June 11 to June 20, 2017. Contact Father Bogdan for more information – cell phone 484-264-7627.
- Interest in learning more about your faith. Father Bogdan will hold religious classes after Mass on the 2nd and 4th Sundays of each month starting October 9.
- Congratulations to Sonia and John Kotch who celebrated their 60th wedding anniversary on September 29
- Volunteers are needed to lend a hand at bingo on Wednesday nights.
- The 2017 Lottery Calendars are now available. Please see Jackie Bayak or Andrea Gritman for your 2017 calendar.

- Do you have a favorite hymn? A signup sheet is posted on the easel for anyone wishing to hear their desired hymns at a future date.
- Remember to purchase you 25% discount shopping pass for Boscov's FRIENDS HELPING FRIENDS day (Tuesday, October 18, 2016) from any member of the ANS for \$5.00'
- Thanks to Ron Trawinski and Gerry Matla for sanding and painting the railing at the basement entrance of the church

Baptism



On a Sunday, September 11, 2016, Chase Anthony Frye received the Holy Sacrament of Baptism. We welcome Chase and his mother Mallory to our parish family.

Congratulations to the proud parents Ryan and Mallory Frye and great-grandparents Ron and Jackie Bayak.

An Email from God



One-day God was looking down at Earth and saw all of the evil that was going on. He decided to send an angel down to Earth to check it out. So he called one of His best angels and sent the angel to Earth for a time.

When she returned she told God, yes, it is bad on Earth, 95% is bad and 5% is good.

Well, he thought for a moment and said, maybe I had better send down a second angel to get another point of view. So God called another angel and sent her to Earth for a time too.

When the angel returned she went to God and told him yes, the Earth was in decline, 95% was bad and 5% was good.

God said this was not good. So He decided to E-mail the 5% that were good and He wanted to encourage them, give them a little something to help them keep going.

Do you know what that E-mail said????

You didn't get one either.....huh?

Caramel Apple Crisp

2 cups unsifted flour

2 cups quick-cooking oats

11/2 cups firmly-packed light brown sugar

1 tsp. baking soda

1 tsp. ground cinnamon

3/4 cup butter or margarine, melted 4 cups pared and cored, thinly sliced apples



1 (18 oz.) container old-fashioned caramel apple dip or 1 jar of caramel ice cream topping

Preheat oven to 350 degrees. In large bowl, combine flour, oats, sugar, baking soda and cinnamon; mix well. Stir in butter until crumbly. Press half the mixture firmly on the bottom of a 13 by 9-inch baking pan. Top with apple slices, then apple dip. Sprinkle evenly with remaining crumb mixture. Bake 30 minutes or until lightly browned and bubbly. Serve warm with ice cream if desired. The perfect fall treat