



Parish Tidings

Our Lord's Ascension Parish

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Confirmation



Photo by Jerry Gritman

Graced with the presence of our Diocesan Bishop, Rt. Rev. Bernard Nowicki, three members of our parish received the sacrament of Confirmation from the Bishop who was assisted by Father Bogdan Yurchishin and Deacon Donald Wunderlich on Sunday, November 15, 2015.

The confirmands were Madison Passaro with sponsor Lynn Wunderler; Daniellie Wunderlich with sponsor Dr. Barbara Nowicki and Sandra Collier with sponsor Nancy Poposki. They were asked to renew their Baptismal Promises before being confirmed. Father read the names chosen by the confirmands and why they selected the saints they did.

Sandy, our organist and choir director, chose Cecelia, as she was the patron saint of musicians and church music. Danielle's choice was Magdalena who was put to death and became a martyr for declaring herself a follower of Jesus Christ. Madison chose Gemma, "The Gem of Christ", the patron saint of students (said to be at the top of her class) and those seeking purity of heart. Madison tries to emulate these attributes in her own life.

After the ceremony members of the parish and guests were treated to lunch provided by the confirmands and their families.

A Remembrance Tree

On Sunday December 13, 2015, the day of our parish Christmas dinner, a remembrance tree will be placed on St. Joseph's side of the altar. Part of the tree will be adorned with vintage Christmas ornaments from Poland. We are encouraging each parishioner to contribute an ornament in remembrance of loved ones which you will place on the tree during mass that day. Remember to place your name on the back of your ornament.



Christmas in Poland



In Poland, Advent is the beginning of Christmas Time when people try to remember the real reason for Christmas.

Before Christmas, children in schools and preschools take part in "Jasełka" (Nativity Plays). They are very popular and often more secular than religious.

Poland is a largely catholic country and Christmas Eve is a very important and busy day. Christmas Eve is known as Wigilia (pronounced vee-GHEE-lee-uh). The main Christmas meal is eaten in the evening and is called "Kolacja wigilijna" (Christmas Eve supper). It's traditional that no food is eaten until the first star is seen in the sky! So children look at the night sky to spot the first star!

On the table there are twelve dishes symbolizing Jesus's twelve disciples and they are meant to give good luck for the next twelve months. The meal is traditionally meat free to remember the animals who took care of the baby Jesus in the manger. Everyone has to eat or at least try some of each dish. -

One of the most important dishes is "barszcz" (red beet soup) and it's obligatory to have it. If you really hate it, you can eat mushroom soup instead! The barszcz may be eaten with "uszka" (little dumplings with mushrooms) or "krokiety" (pancakes with mushrooms or/and cabbage).

Carp is the main dish of the meal. Herring is very popular and usually served in oil, in cream, or in jelly.

"Bigos" a dish which is made of cabbage, bacon, sometimes dried plums can be eaten either hot or cold. It's prepared about a week or so before Christmas Eve, because it gets better with each passing day.

In most houses there is also "kompot z suszu", is drink made by boiling dried fruits and fresh apples. The most popular desserts at Kolacja wigilijna are "makowiec", a poppy seed roll made of sweet yeast bread, "kutia" mixed dried fruits and nuts with wheat seeds, "piernik" a moist cake made with honey (that's like gingerbread) and gingerbreads (which are usually dry and very hard).

At the beginning of the meal, the 'Oplatek' is passed around the table and everyone breaks a piece off and eats it. A place is often left empty at the meal table, for an unexpected guest. Polish people say that no one should be alone or hungry, therefore if someone unexpectedly knocks on the door they are welcomed. In some houses, the empty place is to commemorate a dead relative or for a family member who couldn't come to the meal.

Sometimes straw is put on the floor of the room, or under the table cloth, to remind people that Jesus was born in a stable. Some people in central Poland say that at midnight the animals can talk.

The Christmas tree is also often bought in and decorated on Christmas Eve. It is decorated with a star on the top (to represent the Star of Bethlehem), gingerbreads, lights and "bombki" which are baubles and glass ornaments in different shapes. In some houses there is also a custom of breaking one of the Christmas Tree decorations to scare the evil out of the house for the whole next year!

Christmas Eve is finished by going to Church for a Midnight Mass service.

December at a Glance

Sunday Mass at 9 AM

SOCL after Mass

Coffee Social after Mass

Bingo every Wednesday at 7 PM

December 5 -- Ladies Covered Dish Social sponsored by the ANS at Jo Ann Schaffers's house 12 Noon

December 6 – ANS Meeting

December 10 – Men's Social sponsored by the YMS of R at Feasta Pizza (Schoenersville Rd) – arrive between 6:30 and 7 PM

December 13 – Holy Mass at 10:30 AM
Christmas Dinner to follow

December 24 – Christmas Eve 8:30 PM Christmas Program 9 PM Holy Mass

December 25 – 10 AM Holy Mass
Christmas Day

December 27 - Solemnity of the Holy Family/Humble Shepherds After Mass blessing of wine

Pastor's Corner

Yes, he is coming, says the LORD of hosts. But who will endure the day of his coming? And who can stand when he appears? (Book of Malachi 3, 2)

My Dear Friends!

The prophet Malachi was so anxious about how the coming of promised Messiah will happen. Nobody in human history was able to describe or predict exactly the way of appearance of the promised Messiah. Today, we know how it happened. God chose his unique way of bringing his son to this world using obedience, a young woman named Mary.

God sent His son, not to scare us or to make us afraid of him, but he sent Jesus with a message to show that he loves us. God's love was revealed to us in his son Jesus. When we look at the manger, we know how he loves us, you and me, your family and everybody's family with a tender love. God loves us with a tender love. And that's exactly what Jesus came to teach us, the tender love of God.

Let us pray in our hearts:

Dear Jesus, open our hearts to your tender message of love.

Shepherd Bogdan Y.

Successful Fall Bazaar



Photos by Madison Passaro

Our annual Fall Bazaar was held Saturday, November 7, 2015. The sunny day brought many of our devoted customers once again making this our biggest fund raiser. Record sales were achieved at the Chinese Auction and Craft areas. The fund-raising committee and other parishioners worked diligently for weeks preparing for this big event. We can certainly say that the bazaar was a great success due to the teamwork of our parish family.

The final breakdown is as follows:

Nut Rolls	\$1,459.00
White Elephant	\$ 347.72
Kielbasa	\$ 827.00
Crafts	\$ 748.75
Eat-In	\$ 616.85
Take-Out	\$1,063.21
Chinese Auction	\$ 934.00
Baked Goods	\$ 829.80
Pierogies	\$ 990.00
Donations	<u>\$ 865.00</u>
Total	\$8,681.33
Expenses	<u>\$ 434.77</u>
Total Profit	\$8,246.56

Additional donations and sales during the month of November netted another \$809.00 increasing the total profit to \$9,055.56.

If you have something to share, a story, anecdote, recipe, or up-coming event in your life, please submit it to Jo Ann Schaffer, or Andrea Gritman.

ANS Plans Annual Christmas Dinner

The annual Christmas Dinner sponsored by the ANS will be held on Sunday, December 13, 2015 at 12:00 noon. Mass that day will be celebrated at 10:30 AM. The cost of the dinner is \$8.00 for adults and \$5.00 for children 6 to 12. The menu is as following Ham, Ultimate Mashed Potatoes, Green Beans, Corn Casserole, Salad, Rolls, Dessert, Coffee or Tea, Wine for a toast and sharing of the Oplatek. We will also hold a raffle at the dinner. The cost of the raffle tickets is 6 for \$5.00. Join our parish family and help celebrate the beginning of the Joyous Christmas season.

Perfect



Once upon a time, a perfect man and a perfect woman met. After a perfect courtship, they had a perfect wedding. Their life was, of course, "perfect."

One snowy, stormy Christmas Eve, this perfect couple was driving their perfect car (a SUV) along a winding road, when they noticed someone at the side of the road in distress. Being the perfect couple they stopped to help.

There stood Santa Claus with a huge bundle of toys. Not wanting to disappoint any children on the eve of Christmas, the perfect couple loaded Santa and his toys into their vehicle. Soon they were driving along delivering the toys.

Unfortunately, the driving conditions deteriorated and the perfect couple and Santa Claus had an accident. Only one of them survived the accident.

Who was the survivor?

The perfect woman survived. She's the only one who really existed in the first place. Everyone knows there is no Santa Claus and there is no such thing as a perfect man.

So, if there is no perfect man and no Santa Claus, the perfect woman must have been driving. This explains why there was an accident. .

Candy Cane Cheese Danish!

Ingredients

- Two tubes of crescent rolls
- 1 package Philly cream cheese; (softened)
- 1/2 cup powdered sugar
- 1/2 tsp. pure vanilla extract
- 1 can cherry pie filling

Instructions

1. Preheat oven to 350F
2. Unroll each of the crescent rolls and set two sections aside to make the twist strips
3. Lay out the crescent roll sections in the shape of a candy cane
4. Use a pizza cutter or a knife to help shape it , if needed
5. In a medium mixing bowl, combine together the cream cheese, powdered sugar and pure vanilla extract, mix well.
6. Spread the cream cheese mixture on top of the crescent roll in the candy cane shape
7. Spoon the pie filling on top but don't let it get too close to the edges
8. Cut the pieces you set aside earlier into strips and twist each one then place them on top of your filling to create the stripes of the candy cane, slightly pinch the sides down so each twisted strip stays put
9. Bake for 12 - 13 minutes or until the crescent rolls are golden brown.



ENJOY!