



Parish Tidings



Our Lord's Ascension Parish

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Saint John Neumann



This American saint was born in Bohemia in 1811. He was looking forward to being ordained when the bishop decided there would be no more ordinations because Bohemia was overstocked with priests. John wrote to bishops all over Europe but no one wanted any more priests.

But John didn't give up. He had learned English by working in a factory with English-speaking workers, so he wrote to bishops in America. Finally, the bishop in New York agreed to ordain him. He became one of 36 priests for 200,000 Catholics. His church had no steeple or functional floor, but that didn't matter because John spent most of his time traveling from village to village, climbing mountains to visit the sick. He stayed in garrets and taverns to teach and celebrate Mass.

Because of the work and the isolation of his parish, John longed for community and so joined the Redemptorists, a congregation of priests and brothers dedicated to helping the poor and most abandoned.

John was appointed bishop of Philadelphia in 1852. As bishop, he was the first to organize a diocesan Catholic school system. He increased the number of Catholic schools in his diocese from 2 to 100.

John never lost his love and concern for the people. On a visit to a rural parish, the parish priest picked him up in a manure wagon. John joked, "Have you ever seen such an entourage for a bishop!"

His Feast Day is January 5, the day he died at age 48 in Philadelphia. He is buried in the National Shrine of St. John Neumann in Philadelphia.

Annual Christmas Dinner

The traditional parish Christmas dinner sponsored by the ANS was held after the 10:00 AM mass on Sunday, December 10, 2017, the second Sunday in Advent. All



in attendance were treated to a delicious Kielbasa and Sauerkraut dinner and traditional desserts. Father Bogdan gave the blessing and shared the Oplatek with everyone present. Lucky raffle winners were Frank Matla, Hank Kudzik, Gerry Matla, Catherine Trawinski, Ron Trawinski, David Broczkowski and Andrea Gritman. Six non-winners received the poinsettia centerpieces.

A favor explaining the meaning of the candy cane was provided for all in attendance by Barbara and Madja Yurchishin.

Y.M.S. of R. Annual Holiday Gathering



The YMS of R's annual Christmas soiree was held Tuesday December 12, 2017 at 7PM at the Bull & Bear Restaurant, Allentown. All had a good time exchanging stories. (missing from photo Fr Bogdan & Barbara Yurchishin).

By Walter Poposki

Christmas Eve Service



This year's Christmas Eve service featured traditional songs in both English and Polish. Our former organist Kira Mohr, visiting from Texas, accompanied the choir and played the organ for the evening service. In addition to the great choir, the beautiful sounds of Christmas were performed Dan Broczkowski on the trumpet, David Broczkowski on the clarinet and a duet by father and son Dan and David Broczkowski. As a special treat a beautiful solo performance of "O Holy Night" was sung by David Broczkowski and the youth choir sang "One Small Child". Our newly formed Bell Choir performed "Still, Still, Still" under the direction of Tara Broczkowski.

January at a Glance

- Sunday Mass at 9 AM
- Coffee Social after Mass**
- Bingo every Wednesday at 7 PM
- January 6 - Epiphany
- January 7 – ANS Meeting – election of officers**
- January 14 - Renewal of Baptismal Vows
- January 19 & 20 - Tentative pierogi making**

February at a Glance

- Sunday Mass at 9 AM
- Coffee Social after Mass**
- Bingo every Wednesday at 7 PM
- Stations of the Cross – 6:30 PM - Fridays during Lent**
- February 3 – Ladies Winter Gathering**
- February 4 – ANS Meeting
- February 14 – Ash Wednesday - 6:30 PM**
- February 16 & 17 - Tentative pierogi making

Happy New Year

Remembrance Tree



Photos by Walter Poposki

During Mass on Sunday, December 10, 2017, parishioners placed ornaments in remembrance of loved ones on a tree located on St. Joseph's side of the altar. Part of the tree was adorned with vintage Christmas ornaments from Poland.

THE MAGIC BANK ACCOUNT

THE AUTHOR IS NOT KNOWN. IT WAS FOUND IN THE BILLFOLD OF COACH PAUL BEAR BRYANT, ALABAMA, AFTER HE DIED IN 1982

Imagine that you had won the Following *PRIZE* in a contest:

Each morning your bank would deposit \$86,400 in your private account for your use.

However, this prize has Rules:

1. Everything that you didn't spend each day would be taken away from you.
2. You may not simply transfer money into some other account.
3. You may only spend it.
4. Each morning upon awakening, the bank opens your account with another \$86,400 for that day.
5. The bank can end the game without warning, at any time, and say, "Game Over!" It can close the account.

What would you personally Do?

You would buy anything and everything you wanted right? Not only for yourself, but for people you love and even for people you don't know, because you couldn't possibly spend it all on yourself, right?

ACTUALLY, This GAME is REAL... Shocked ???

YES!

Each of us is already a winner of this *PRIZE*.

The PRIZE is *TIME*

1. Each morning we awaken to receive 86,400 seconds as GOD's gift of Life to us.
2. When we go to sleep at night any remaining time we haven't used for that day is lost. Yesterday is forever gone.
3. Each morning GOD fills your account and GOD can stop filling at any time WITHOUT WARNING... SO, what will YOU do with your 86,400 seconds? These seconds are worth more than dollars.

Ladies Winter Gathering

The Ladies Winter Gathering will be held on Saturday, February 3, 2018 at Jo Ann Schaffer's house at 12 noon. Sponsored by the members of the ANS, all the women of the church are invited to this covered dish luncheon. Anyone interest in attending, please indicate what you would like to share on the sign-up sheet in the narthex.

Parish Tidings

Starting January 2018, the newsletter will be published bi-monthly. Help is need to generate the newsletter and anyone interested in helping please contact Andrea Gritman or Jo Ann Schaffer.

A Twenty-Two Year Journey

Sarge is how I'm known at SLUHN, Fountain Hill. I have been volunteering for eight years at St. Luke's and have reached my personal goal of 5000 hours of service. It's been a challenge for me and the people with whom I work. You see, I can't talk. I have a trach and need a microphone to communicate. And trust me, I have a lot to say! People are nervous around me until they get to know me. I've met a lot of lovely people and know most of the doctors and nurses. I feel at home at St. Luke's. My personal story includes stage four cancer at the base of my tongue. I had one week to live. The medical staff at Sloan Kettering, New York, saved my life! So, I have a lot in common with many patients. I know how hard the battle is and how difficult the pain. That was 22 years ago. Today, at St. Luke's, I deliver mail, provide escort services, deliver meds to the floors, deliver flowers and gift baskets to patients and discharge patients. I'm in contact with and meet lots of interesting people. I find it very rewarding. Give some thought to my story. Get out of the house and add meaning to your life by helping others. SLUHN is a great place to volunteer and give of your many talents. There are always lots of projects to choose from.

Sincerely,

Sarge (Rose Marie Brugger)

Modern Day Miracle



A priest was driving and gets stopped for speeding on New Year's Eve. The state trooper smells alcohol on the priest's breath and then sees an empty wine bottle on the floor of the car.

He says, "Father, have you been drinking?"

"Just water," says the priest, fingers crossed.

The trooper says, "Then why do I smell wine?"

The priest looks at the bottle and says, "Praise be to God! He's done it again."

Pull-Apart Pork

pork loin (about 4 lbs.)

1 bottle barbeque sauce (suggested, Wegman's Memphis)

1 small can tomato sauce

1 tbsp. honey or 2 tbsp. brown sugar

1 tbsp. molasses

3 dashes tabasco sauce

3 dashes Worcestershire sauce

3 garlic cloves, minced

1 medium onion, diced

salt and pepper

Salt and pepper pork roast. Brown with the diced onion. Put in crockpot. Combine all the rest of the ingredients together and pour over the pork. Cook 8 hours on low.