

# Parish Tidings



Our Lord's Ascension Parish

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#### Saint Casimir



Born the third of 13 children in the royal palace in Krakow, Poland in 1461, Casimir was committed to God from childhood. The name Casimir is from a

Polish word meaning "Proclamation of Peace." He grew up in a world where his life was not always his own. As a prince it was his job to help his father, King Casimir IV to increase Poland's power. Because of his tutor, John Dlugosz, whose holiness encouraged Casimir, he set out on his own journey.

Rejecting even ordinary comforts, he slept little, spending his nights in prayer. And when he did sleep, he lay on the floor not on a royal bed. For him the riches around him were temptations to forget his true loyalties to God. Although his father must have wondered about him, he had seen and admired Casimir's strength. His father showed that he misunderstood this strength when he sent Casimir as head of an army to take over the throne of Hungary. Casimir felt the whole expedition was wrong but did it out of obedience to his father, but disobedience to his other Father. So when soldiers started deserting, he was only too glad to listen to the advice of his officers and turn back home. His father, however, was furious and banished Casimir to a castle in Dobzki, hoping that imprisonment would change his mind. His commitment only grew stronger in He even rejected a marriage exile. alliance his father tried to form. He participated in his true King's plans by praying, studying and helping the poor.

He died March 4, 1484 at the age of 23 from lung disease while visiting Grodno, Lithuania. He was buried with his favorite song, a Latin hymn to Mary which we know as "Daily, Daily Sing to Mary." Because of his love for the song, it is known as the Hymn of St. Casimir though he didn't write it. Buried in Vinius Cathedral, Vinius, Lithuania, his tomb became famous for miracles. Casimir is the patron saint of Poland, Lithuania and young people. His Feast Day is March 4.

#### Do You Want to FAST this Lent?

by Pope Francis

Fast from hurting words and say kind words.

Fast from sadness and be filled with gratitude.

Fast from anger and be filled with patience.

Fast from pessimism and be filled with hope.

Fast from worries and trust in God. Fast from complaints and contemplate simplicity.

Fast from pressures and be prayerful. Fast from bitterness and fill you heart with joy.

Fast from selfishness and be compassionate to others

Fast from grudges and be reconciled.
Fast from words and be silent so you can listen.

Contributed by Mia Fernandes

# Birthdays





On January 7, 2018, Hank Kudzik provided two birthday cakes honoring the many

parishioners celebrating their January, February and March birthdays. Congratulations to Hank Kudzik. Tara Broczkowski, Jenna DeVito, Jo Ann Schaffer, Kira Mohr, Evan Weller, Frank Matla, Sarge Brugger, Jackie Bayak, Marilyn Kovacs and Barbara Frisch. Nancy Poposki and Cindy Weller celebrated February birthdays. Dan Broczkowski, Anna Yurchishin and Gerry Matla will celebrate March birthdays.

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# **Blessing of the Wine**



One of the Polish customs of the Christmas season is the blessing of wine on the Feast of Saint John during the Christmas Octave. The wine is blessed in honor of Saint John, who without harm,

drank the poisoned wine offered by his enemies.

### **Renewal of Baptismal Vows**



During Mass on Sunday, January 14, 2018, the Solemnity of the Baptism of the Lord, all in attendance renewed their baptismal vows. On this day, we not only remember Jesus' baptism, but we celebrate our own.

#### **Blessing of Throats**



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

#### March 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

March 4 – Annual Parish Meeting

March 11 - Anniversary Brunch

March 17 – Meeting for Spring Bazaar

March 24 – Annual Spring Bazaar

March 29 - Holy Thursday -

Holy Mass of the Lord's Supper at 6:30 PM

**Agape Supper after Mass** 

March 30 - Good Friday

The Passion of the Lord at 6:30 PM

March 31 - Holy Saturday

Blessing of Easter food at 11 AM Easter Vigil at 6 PM

# April at a Glance

Sunday Mass at 9 AM

Coffee Social after Mass
Bingo every Wednesday at 7 PM

April 1 – Easter Sunday Holy Mass at 9 AM April 8 – ANS Meeting

## 2017 Lottery



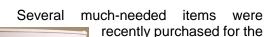
On December 31, 2017, the second chance drawing from the 2017 lottery calendars was held. Congratulations to Karen Amate, the lucky \$100 winner and the \$100 seller. During 2017, 213 lottery calendars were sold and there were 69 winners. Total donations were \$225 which included

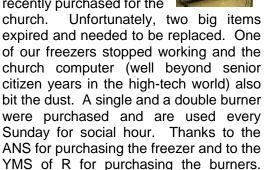
\$200 donated by the James Funeral Home. The cost of printing the calendars, and purchasing the envelopes and stamps were also donated increasing our profit. Starting with a balance of \$64.90 plus \$5,325 in calendar sales and \$225.00 in donations minus a payout of \$1,910 and expenses (checks) \$29.20 resulted in a profit of \$3,600 donated to the church and a starting balance of \$75.70 in the account for 2018.

Thanks to all who purchased and sold calendars and to Andrea Gritman and Jackie Bayak for running this fund raiser.

#### **Around the Parish**

- Many parishioners are commenting on the wonderful sounds of the church choir. We are enjoying the instrumental accompaniments on the guitar, trumpet and clarinet, thanks to Tara, Dan and David Broczkowski. Although few in number the dedicated members under the direction of Tara Broczkowski are producing an inspiring musical experience for us all.
- Rising to New Heights Ranee Anthony needs the assistance of a stepstool to use the mixer in order to grind 12 pounds of walnuts needed for roll and kiffle baking.





Both the ANS and the YMS of R contributed to the purchase of the new computer.







For the sixth year, the ladies of the parish gathered on Saturday, February 3, 2018 at Jo Ann Schaffer's home. This Winter Gathering replaced the Holiday Covered Dish Luncheon which is usually held in December. Sponsored



by the members of the ANS, all the women of the church were invited. The ladies enjoyed good food, fun, games and everyone went home with a prize.

## **Preparation Schedule for the Spring Bazaar**

Many members of our church have been busy the past few months preparing for the Spring Bazaar

Below is the schedule for the final week of preparation. Please see if you can find time to help out.

- Thursday, March 15 White Elephant setup
- Friday, March 16 White Elephant setup
- Sunday, March 18 Meeting for Bazaar
- Tuesday, March 20 at 9 AM -table setup
- Wednesday, March 21 at 9 AM remove rolls and cabbage from freezers, setup
- Thursday, March 22 at 9 AM Kiffle baking & setup
- Friday, March 23 at 9 AM Halupki making & final preparations
- Saturday, March 24 Spring Bazaar doors open for workers at 8 AM

## **Sunday Mass**



During a Sunday service, the pastor asked the congregation for their intentions. We heard the usual requests to pray for sick people and the acknowledgments for those

who helped when a parishioner died. The somber mood was broken when the last intention was heard.

A woman stood up and said, "My granddaughter turned 16 this week and received her driver's license. Let us pray for us all."

#### Coconut Macaroons

3 cups shredded coconut 1 ½ tablespoons cornstarch

3/4 cup sugar

3 egg whites

4 ounces semisweet chocolate, broken up

1/2 teaspoon vanilla extract

- 1. Heat oven to 350 degrees.
- 2. Mix coconut, cornstarch, sugar, egg whites and vanilla in heat-proof bowl.
- 3. Set bowl over a pot of boiling water or use a double boiler. Heat, stirring until the mixture thickens, about 4 minutes. Remove from heat and set aside.
- 4. Spoon out macaroons, about a scant tablespoon each, and place on ungreased baking sheet.
- 5. Bake at 350 for 10 to 15 minutes or until lightly golden, but still soft and chewy. Remove to rack to cool.
- Place chocolate in a small microwave-safe bowl and heat on HIGH for 1 minute. Stir until smooth, heating more if needed. Dip bottoms of cookies in chocolate, allowing excess to drip back into bowl. Place on a waxed-paper-lined baking sheet in refrigerator to set.

Makes about 21/2 dozen.

