



# Parish Tidings



Our Lord's Ascension Parish

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## Saint Walter

According to a national survey, "65% of workers said that workplace stress had caused difficulties" and more than 10% described these difficulties as "major."



If you find that you are suffering from work stress in both mind and spirit, the saint to call on is Walter of Pontoise.

Born in France during the 11th century, Walter was an intelligent and devout man, becoming a professor of philosophy and rhetoric. He then felt called to the religious life and became a Benedictine monk at Rebais-en-Brie.

King Philip noticed his natural abilities and appointed him abbot of a monastery in Pontoise against his will, but he obediently accepted his new position.

However, the appointment wasn't easy and the discipline at the monastery before he arrived was horrid. Walter fled several times because he couldn't deal with the stress of the situation. He even fled as far as Rome delivering a written letter of resignation to Pope Gregory. The Holy Father turned him back and said he was forbidden to run away ever again.

When he returned to Pontoise Walter worked hard to combat corruption and the lack of discipline among the monks and the clergy of the region. This angered the priests and had him imprisoned. He prayed his simple prayer which became the popular "Serenity Prayer," asking God to help find the best course of action in a stressful situation:

God, grant me the grace to accept the things I cannot change,  
Courage to change the things I can,  
And wisdom to know the difference.

Saint Walter is the Patron of prisoners, prisoners of war and vintners (people who make wine.) His Feast Day is April 8.

## Parish Yearly Meeting

The Parish Yearly Meeting was held after Mass on March 4, 2018. Father Bogdan opened the meeting with a prayer. A copy of the Annual Report and the minutes from last year's meeting were given to each member along with the financial reports of each society. Father gave an overview of all the responsibilities and activities he was involved with during the year. There were 20 members in attendance out of the 44 total members. All church council members agreed to keep their positions for the following year. Walter Poposki gave a report on the status of our financial concerns. He stated that we are making progress paying the dues to Scranton. Records show that if we do well in our fund raising, we hold our own financially. The large expense this past year was \$10,000 for the new gender-neutral handicap accessible restroom. President Dan Broczkowski discussed possible future concerns including the status of the parking lot and the fact that we need to hire a new grass cutter. Father believes that the statues of Mary and Joseph should be replaced due to deterioration.

Before the meeting, sandwiches, pasta salad, and dessert were provided by Walter and Nancy Poposki.



60th birthday.

Photo by Fran Anthony

## Birthdays



On April 8, 2018, the ANS provided a

birthday cake honoring the many parishioners celebrating their April, May and June birthdays. Congratulations to Ranee Anthony, Mia Fernandes, Father Bogdan and John Sydorak who celebrate May birthdays and to Joe Jurnock, Ron and Catherine Trawinski, Joe Novak, Walter Poposki, Barbara and Magda Yurchisin, John Wunderler, and David Broczkowski, who celebrate June birthdays

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## Easter



## May at a Glance

Sunday Mass at 9 AM

**Coffee Social after Mass**

Bingo every Wednesday at 7 PM

**Litany to the Blessed Virgin Mary every Sunday after Mass**

**May 6 – ANS Meeting**

May 10 – Ascension Day

**May 13 – Mother's Day Breakfast**

May 18 & 19 – Tentative Pierogi Making

**May 28 – Memorial Day**

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## June at a Glance

Sunday Mass at 9 AM

**Coffee Social after Mass**

Bingo every Wednesday at 7 PM

**Litany to the Sacred Heart of Jesus every Sunday after Mass**

**June 3 – ANS Meeting**

June 17 – Father's Day Breakfast

**June 22 & 23 – Tentative Pierogi Making**

June 26 – Father Bogdan's 20<sup>th</sup> Anniversary of his Ordination

## Helen Trexler



With deepest sorrow, we announce the passing of Helen Trexler on March 21, 2018. A longtime parishioner, Helen will always be remembered for her pleasing personality and smile. Always joining in parish activities, Helen loved to clean and referred to herself as "Mrs. Clean".

Helen will be greatly missed by all her family and many friends. Our thoughts and prayers are with her son Don and daughter Lynn Wunderler and their families

## Spring Bazaar



Our annual Spring Bazaar was held on Saturday, March 24, 2018. 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 and the YMS of R who donated the kielbasa and the ground meat for the stuffed cabbage. We can't forget the those who helped set up the tables and hall and the clean up afterwards. The total income for the day was \$7,411.16.

The breakdown is as follows:

Rolls	\$1,270.00
White Elephant	\$ 346.61
Kielbasa	\$ 537.00
Crafts	\$ 330.75
Eat-In	\$ 500.75
Take-Out	\$ 829.55
Basket Auction	\$ 817.00
Baked Goods	\$ 954.50
Pierogies	\$ 980.00
Donations	\$ 845.00

Additional sales made the following days netted \$1,080.75 for a grand total of \$8,491.91.

## Around the Parish

- To celebrate the anniversary of the formation of the Polish National Catholic Church, the ANS sponsored a brunch after mass on Sunday, March 11, 2018. After a blessing by Father, all were treated to fruit salad, quiche, tossed salad, rolls, Danish and nut torte. Thanks to Renee Anthony, Jo Ann Schaffer, Sonia Kotch, Jackie Bayak, and Nancy Poposki for setting up, preparing the food and cleanup.

A 50/50 raffle was held and the lucky winners were:

Fran Anthony - \$25.00  
Eric Trawanski - \$20.00

Jerry Gritman - \$10.00

Gene Wrona - 2 dozen pierogies

David Broczkowski – nut roll

- Barbara Yurchishin, a member of The Liberty High School Science Club won 1st place in the Behavior & Social Sciences division of the 2018 Lehigh Valley Science Fair. Her project was *The Influence of Temporary Physical Traits on Attraction*.
- On April 5 Hank Kudzik shared his World War II experiences as a U.S. Navy Chief Petty Officer with the Advanced Placement History classes at Liberty High School.
- Thanks to Rane Anthony for steam cleaning the kitchen floor and cleaning the refrigerator.
- Currently there are nut, apricot, lekvar and poppy seed rolls (\$13.00) and stuffed cabbages (\$4.00) for sale.

## Sunday Mass

A group of guys I know took a trip to France and decided to attend Mass in a small town, even though none of them understood French. They managed to stand, kneel and sit when the rest of the congregation did, so it wouldn't be obvious they were tourists. At one point, the priest spoke, and the man sitting next to them stood up, so they stood up too. The entire congregation broke into hearty laughter.

After the service they approached the priest, who spoke English, and asked him what was so funny. The priest said he had announced a birth in the parish and asked the father to stand up.

## Sweet and Sour Cabbage-Vegetable Soup

4 tablespoons olive oil  
1 large head green cabbage, shredded  
2 medium onions, finely chopped  
8 cups chicken or vegetable stock  
2 medium carrots, coarsely chopped  
1/4 to 1/2 cup apple cider vinegar  
2 ribs celery, finely chopped  
1/4 to 1/2 cup brown sugar plus 1 Tbsp.  
2 turnips, peeled, cut into 1 1/2-inch pieces  
1 to 2 cans (6 ounces) tomato paste  
2 cloves garlic, minced  
salt and pepper to taste

Heat 3 tablespoons oil in a large pot over medium-high heat. Add the onions, carrots and celery; cook, stirring occasionally, until softened, 7 to 10 minutes. Add the turnips; cook 3 minutes. Add the garlic; cook 1 minute.

Stir in the remaining oil and the tomato paste to coat the vegetables. Cook until tomato paste is reduced a bit, 2 to 3 minutes. Add the cabbage; toss until the cabbage is slightly wilted. (Tongs work well.) Season with salt and pepper.

Add the stock; bring to a simmer over high heat, partially covered. Reduce to medium heat; cook until the vegetables are very tender, 1 hour, 15 minutes.

Add vinegar, brown sugar, and salt and pepper to taste; simmer, 5 minutes. Taste. You may need to adjust the sweet and sour flavoring to your taste.

Optional: Serve garnished with dollop of sour cream and a sprig of dill.

*Submitted by Gerry Matla who used the higher amounts to perfection.*