





Our Lord's Ascension Parish Rev. Bogdan T. Yurchishin ascensionpncc@verizon.net **Rectory**: 610-865-1514 March/April 2019 Volume 7, No 6

Birthdays



On January 13, 2019, the ANS provided a birthday cake 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 who celebrated January birthdays. Nancy Poposki and Cindy Weller celebrated February birthdays. Dan Broczkowski, Anna Yurchishin and Gerry Matla will celebrate March birthdays. Sto Lat!

Renewal of Baptismal Vows



During Mass on Sunday, January 13, 2019, 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



On February 3, the feast day of Saint Blasé, the annual blessing of throats was held. Saint Blasé,

a bishop during the fourth century, was a physician before becoming a bishop. His religion spread throughout the entire Church in the Middle Ages because he was reputed to have miraculously cured a little boy who nearly died because of a fishbone in his throat. From the eighth century he has been invoked on behalf of the sick, especially those afflicted with illnesses of the throat.

Ladies Winter Gathering



For the seventh year, the ladies of the parish gathered on

Saturday, February 2, 2019 at Jo Ann Schaffer's home. This Winter Gathering replaced the Holidav Covered Dish Luncheon which was 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. ******

Pines Dinner Theater "Second Chances, The Thrift Shop

Musical"

Thursday, May 9, 2019 at 12:30 P.M.

Members of the ANS invite all women of the parish to attend the show. The theater is located at 448 N. 17th Street in Allentown. The cost is \$50.00 which includes the show and a meal. The menu is as follows: pan seared breaded honey Dijon pork loin, balsamic glazed chicken breast or striped pangasius, all with roasted potatoes and vegetables. Vegetarian options are fettuccine Alfredo with broccoli and butternut squash ravioli. Entrees include salad, bread and apple crisp for dessert.

If you would like to attend, please sign the sheet located in the narthex by Sunday, March 31, 2019.

" Go for the "Gold Medal"

Several years ago, the Fund-Raising Committee ran a successful "Go for the Gold Medal" campaign to provide flour used in making rolls, pierogi and kiffles. During the past two years Alice Aronson's family has provided us with flour, Crisco, parchment paper, aluminum foil and other items. Although parishioners continued to bring in flour it will be necessary to 2105 Jennings Street Bethlehem, PA 18017 Office: 610-694-0164 www.ourlordsascension.org

purchase flour for baking for the Spring Bazaar.

Again, our busy time is approaching and we are asking all parishioners to donate at least one bag of "Gold Medal" all-purpose flour to help defray the cost of these projects. When at the grocery store please remember our "Go for the Gold Medal" campaign.

Thanks to those who donated in the past and also those who donated items throughout the year such as coffee, eggs, onions, salt, Crisco, sour cream and butter/margarine. Team work is essential for success and we thank all who joined the team and participated.

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 1 & 2 - Pierogi Making March 3 – Yearly meeting March 6 – Ash Wednesday 6:30 PM March 10 – Daylight Savings Time begins – turn your clocks forward 1 hour

March 10 - Anniversary Brunch after Mass

March 15 & 16 - Tentative pierogi making

March 31 – Women's Bible Study

April at a Glance

April 7– Meeting for Spring Bazaar

April 13 – Annual Spring Bazaar

April 18 - Holy Thursday – 6:30 PM Holy Mass of the Lord's Supper, Agape Supper after Mass

April 19 - Good Fridav

The Passion of the Lord at 6:30 PM

April 20 - Holy Saturday Blessing of Easter food at 11 AM Easter Vigil at 6 PM

April 21 – Easter Sunday Holy Mass at 9 AM

April 28 - Women's Bible Study

Stella Fedorak



With deepest sorrow, we announce the passing of Stella Fedorak, on Friday, January 11, 2019. Stella was a longtime member of our church.

Stella will be greatly missed by all her family

and many friends. Our thoughts and prayers are with her daughters Patrice Fedorak, Linda Harrison and

their families

2018 Lottery

On January 6, 2019, the second chance drawing from the 2018 lottery calendars was held. Congratulations to Michael Kotch, the lucky \$100 winner and Sonia Kotch the \$100



seller. The winning number was drawn by Karen Amate, the 2017 winner. During 2018, 181 lottery calendars were sold and there were 74 winners. Out of state winners were from Colorado, New

York, New Jersey and Florida. The cost of printing the calendars, and purchasing the envelopes, stamps and checks were donated increasing our profit. Starting with a balance of \$75.70 plus \$4,525.00 in calendar sales and \$50.00 in donations minus a payout of \$2,050 resulted in a profit of \$2,550 donated to the church and a starting balance of \$50.70 in the account for 2019. Due to decrease in sales and increase in winners the profit was down \$1,050 from 2017.

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

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, April 4 at 9 AM White Elephant setup
- Friday, April 5 at 9 AM- White Elephant setup
- Sunday, April 7 after Mass- Meeting for Bazaar
- Tuesday, April 9 at 9 AM -table setup
- Wednesday, April 10 at 9 AM remove rolls and cabbage from freezers, setup
- Thursday, April 11 at 9 AM Kiffle baking & setup
- Friday, April 12 at 9 AM Halupki making & final preparations

• Saturday, April 13 – Spring Bazaar - doors open for workers at 8 AM

Around the Parish

Barbara Yurchishin, Maggie Yurchishin and Evelyn McPoyle

were selected as "PEEPles Choice" winner in the diorama competition with their "12 Days of PEEPSmas". More than 130 dioramas created by local school children were on display during PEEPFEST on December 30-31. They were also awarded the "Critics' Choice for Best PEEPSonality" by the official



PEEPSFEST judging panel at the 2018 PEEPS Scholastic Diorama Competition.

• After living in the Poconos for several years, Faye Reed has relocated once again to Bethlehem. We welcome her back to the parish.

• Volunteers are needed to lend a hand at bingo on Wednesday nights.

Congratulations Jackie and Ron Baya



Jackie and Ron Bayak are happy to announce the arrival of their fourth great grandchild, Conner Thomas Frye, on February 12, 2019, weighing 9 lbs. 2 oz. Proud parents Mallory and Ryan Frye and big brother Chase are happy to welcome

him into the world and their lives.

It's All in the Name

Late one night a burglar broke into a house and while he was sneaking around, he heard a voice say, "Jesús is watching you." He looked around and saw nothing. He kept on creeping and again

heard, "Jesús is watching you." In a dark corner, he saw a cage with a parrot inside. The burglar asked the parrot, "Was it you who said Jesús is watching me" The parrot replied, "Yes." Relieved, the burglar asked, "What is your name?" The parrot said, "Clarence." The burglar said, "That's a stupid name for a parrot. What idiot named you Clarence?" The parrot answered, "The same idiot that named the rottweiler Jesús."

Chocolate Chip Cream Cheese Squares

INGREDIENTS (FIRST BATTER)

8 ounces cream cheese, cubed and softened 1/2 cup sugar

- 1/20
- 1 egg

1/2 teaspoon salt 6 ounces chocolate chips

INGREDIENTS (SECOND BATTER)

- 1-1/2 cups flour
- 1/4 cup cocoa
- 1/2 teaspoon salt
- 1/2 cup vegetable oil
- 1 cup sugar
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1 cup water
- 1 tablespoon vinegar
- TO PREPARE (FIRST BATTER)
- 1. Place all ingredients in bowl except chocolate chips and beat with electric mixer until smooth.
- 2. Stir in chocolate chips and set bowl aside.
- TO PREPARE (SECOND BATTER)
- 1. Blend all ingredients together with spoon (batter will be thin)
- 2. Pour into 9x13 inch greased and floured pan.
- 3. Drop first batter by spoonful over the batter in pan. With butter knife swirl batter together slightly to create a marbled effect. Do not swirl all of top.
- 4. Bake at 350 degrees for 50 minutes.
- 5. Cool; cut into squares and refrigerate.

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.

