

Parish Tidings



Our Lord's Ascension Parish

Rev. Bogdan T. Yurchishin ascensionpncc@verizon.net **Rectory**: 610-865-1514

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2105 Jennings Street Bethlehem, PA 18017 Office: 610-694-0164

www.ourlordsascension.org

The Polish American Credo

I am a Polish-American

In my veins flows the blood of patriots, kings, scholars, scientists and courageous peasants. I am the descendant of Nicholas Copernicus reaching for the stars, Madame Marie Sklodowska Curie unraveling the mysteries of nature and Ignacy Jan Paderewski uplifting the soul of man.

Yes, I am a Polish-American.

I was with Jan III Sobieski lifting the siege of Vienna, Kazimierz Pulaski in Savannah, Takeusz Kosciuszko at West Point and the RAF over channel skies in Britain. I am a poet like Adam Mickiewicz, an artist like Jan Matejko, an author like Joseph Conrad and a musician like Fryderyk Chopin.

In the Polish tradition of friendship, freedom, and fidelity, I stand in solidarity with all who pursue the paths of peace, justice and human dignity.

Flea Market





Twenty tables were rented for our first indoor Flea Market on Saturday, May 4. Both vendors and visitors said it was a great success and hope to repeat this function again next year. Thanks to Jackie Bayak and her daughters Paulette Ruch and Tonya Bayak for organizing, setting up and cleaning up and to those who baked, and volunteered their time in the kitchen, at Baked Goods and White Elephant. The total profit was \$647.60 and the breakdown follows:

Table Rentals	\$200.00
Baked Goods	\$197.00
Kitchen	\$173.25
White Elephant Table	\$ 77.35

Mother's Day Breakfast

A delicious

breakfast buffet sponsored by the YMS of R was served after mass on Mother's Day, May 12, 2019. The menu included eggs, bacon, hash browns.

orange juice and coffee. A Mother's Day cake was served for dessert. The ladies of the parish each received a red rose. Winners of the floral centerpieces were Nancy Poposki, Faye Reed, Marilyn Kovacs, Jackie Bayak, Andrea Gritman, Anna Yurchishin, Ranee Anthony, Tara Broczkowski, Mary Ann Bartone and Barb Jurnock. A special thanks to all the men who did a great job preparing this annual breakfast honoring the mothers of the parish

Father's Day Breakfast



In keeping with the current (DIY) do it yourself hype, it became the theme of the Father's Day Breakfast. Fathers and all in attendance were treated to a meal that they had to prepare themselves. First, they assembled a breakfast sandwich with a scrambled egg square, Canadian bacon and cheese on an English muffin served with orange juice and a hash brown potato. Next, they had to make their own dessert using pound cake, ice cream, strawberries, peaches and whipped cream. Finally, as a Father's Day gift from the ANS, the men had to make a choice of a wine and cheese selection and pack them in a bag that had a wine saying attached. All enjoyed the festivities.

Baptism

On a Sunday, May 5, 2019, Conner



Thomas Frye received the Holy Sacrament of Baptism.

Congratulations to the proud

parents Mallory and Ryan Frye, big brother Chase and greatgrandparents Ron and Jackie Bayak.

The Feast of Corpus Christi



The Feast of Corpus Christi is a Christian liturgical solemnity celebrating the Real Presence of the Body and Blood, Soul and Divinity of Jesus Christ in the elements of the Eucharist

July at a Glance

Sunday Mass at 9 AM

Coffee Social after Mass
Bingo every Wednesday at 7 PM

July 4 – **Independence Day** July 13 – Annual Picnic at the Rectory

July 19 & 20 - Tentative pierogi making

July 21 - Blessing of Cars

August at a Glance

Sunday Mass at 9 AM

Coffee Social after Mass

Bingo every Wednesday at 7 PM

August 4 – Deacon Joseph Kielbasa will celebrate mass August 7– No Bingo – Musikfest August 11 – Coopersburg organizational meeting August 16 & 17 Tentative Pierogi Making

Condolences

Members of Our Lord's Ascension Parish wish to offer our sympathies to Father Bogdan and his family on the passing of his brother, Janusz Jurczyszyn. Our thoughts and prayers are with Father Bogdan, Anna, Magda, Barbara and his brothers and sisters.

Around the Parish

 Members of the ANS gathered for lunch and the play, "Second Chances, The Thrift Shop Musical," at the Pines Dinner



Theatre on May 9, 2019. It was a humorous production, concerning the closing of a church's second hand store.

The ANS Appreciation Luncheon was held Thursday, June 27, 2019 at the Prime Steak Restaurant. Those in attendance enjoyed an afternoon of good food, fun and sisterhood.



- After 20 years of employment at Home Depot (the last five years were part-time), Marilyn Kovacs has officially retired. Traveling, knitting for charity along with making new costumes for the Christmas City Pageant will keep her busy.
- For the past several years members of the ANS have joined the YMS of R Bingo staff on Wednesday evenings helping out in the kitchen. This mutual cooperation has benefited both groups, freeing the men from the kitchen work thus allowing them to use their time helping the bingo players and allowing the women to earn some additional funds for their organization. Recently Faye Reed has joined the group and starting in July Leslie Zavar will help out. Although Beverly Wunderlich was no longer a member of our parish, she has helped out for the past three years. Since Father Don and Beverly will be moving to Reading, she unfortunately is no longer able to volunteer. We thank her for her past help. Others who work in the kitchen are Barbara Frisch, Jackie Bayak, Lynn Wunderler, Nancy Poposki, Ranee Anthony, Sarge Brugger, Mia Fernandes and Andrea Gritman. Working in pairs each twosome volunteers once every five weeks. Working the order station are Marilyn Kovacs, Jo Ann Schaffer and Joan Torkos. Remember you do not have to be a member of either group to help out. Contact any member of either society in you are interested in helping out.
- This issue marks the seventh anniversary of our "Parish Tidings." We thank those who have taken the time to share their stories with us. We would like to encourage more members to contribute in some way to continue with the success of the last seven years.
- Golfers of the parish are invited to participate in the Second Annual Golf Tournament. Date and details to be announced.

Fundraisers

- Again, this year Our Lord's Ascension PNCC will have a booth selling pierogi, haluski, kielbasa sandwiches, hot dogs, baked goods and crafts at Coopersburg Community Day on Saturday, September 21, 2019. Our organization must supply one or more volunteers to help Coopersburg Community Day, or the cost of our exhibit space will increase. Jerry Matla and Ron Trawinski have again volunteered time but more help is needed.
 - Prior to the event
 - · Day of event,
 - · Immediately following event.

Anyone wishing to give two hours of their time to help, saving our church \$105 in registration fees notify Andrea Gritman or Walter Poposki.

An organizational meeting will be held on Sunday, August 11 and a sign-up sheet for those who can donation their time or supplies will be posted on the easel in the narthex of the church by mid-August.

 The ANS is again participating in Boscov's FRIENDS HELPING FRIENDS on Wednesday, October 16, 2019. A 25% discount shopping pass may be purchased from any member of the ANS for \$5.00 (the entire donation benefits our church).

Mark 17



A minister told his congregation, "Next week I plan to preach about the sin of lying. To help you understand my sermon, I want you all to read Mark 17". The following Sunday as he prepared to deliver his sermon, the minister asked for a show of hands. "How

many have read Mark 17?" Every hand went up and the minister smiled and said, "Mark only has 16 chapters. I will now proceed with my sermon on the sin of lying."

Cheese Cake Squares

- 2 cans (8 oz. each) refrigerated crescent dinner rolls, divided
- 2 pkg. (8 oz. each) cream cheese, softened
- 1 tsp. vanilla
- 1 egg, slightly beaten
- 3/4 cup sugar, divided
- 2 Tbsp. ground cinnamon



- Preheat oven to 350 degrees. Unroll 1 of the cans of crescent dough. Press into bottom of greased 13x9 inch baking pan to form crust, firmly pressing seams together to seal.
- Beat cream cheese, vanilla, egg and 1/2 cup of the sugar with electric mixer until well blended. Spread onto crust.
- Unroll remaining can of dough onto a large sheet of wax paper. Pat out dough to form a 13x9 rectangle, pressing seams together to seal. Invert over cream cheese mixture to form top crust; discard wax paper.
- Bake 30 to 35 min. or until golden brown. Cool. Combine remaining 1/4 cup sugar and cinnamon in small bowl; sprinkle over squares before cutting.