

It's Pączki Time!!



PolishYoungstown is excited to invite you to celebrate the Carnival season in a festive POLISH fashion! Translated as Donuts, Dancing, and Draught, this LAST-CHANCE-BEFORE-LENT celebration offers delicious pączki and Polish-inspired food specialties! Add to that **Pączki Royalty** + a party atmosphere ...we even brought back the **LIVE music all day!** PLUS

don't forget to try our signature **Pączki Slider** - a grilled pączki, grilled kielbasa, brown mustard, red onion & a pickle slice! Wash it all down with some nice, cold Polish beer, and you've got the makings for a happy, toe-tapping, game-playing, and giveaway-filled day!



PAĆZKI PARTY Details!

Pączki, Polkas & Piwo

Tuesday, March 4, 2025

8 AM – 6:30 PM

Kravitz Delicatessen 3135 Belmont Avenue, Liberty

Carnival wouldn't be the same without our signature treat! Join us and participate in PYTown's **15th Pączki Sale** – a portion of each dozen sold goes to benefit PolishYoungstown's youth, education, and travel grant programs!

LIMITED AVAILABILITY! NO PREORDERS AVAILABLE

It almost didn't happen – bakery staffing challenges and escalating ingredient prices nearly killed this event. But we know this tradition is as important to you as it is to us. So we are ready to satisfy even the most indulgent sweet tooth with scratch-made donuts from **Grandma's recipe** with these delicious flavors:

- **Rose Hip Jam**, the original and most authentic;
- **Apricot**, a taste of spring;
- **Homemade Custard**, the Valley favorite;
- and, of course, - the famous **PYTown Pączek™** (half rose+half custard)

\$3.50 pączek

\$19 half dozen pączki

BACK BY POPULAR DEMAND:

- The delicious creation **the PAČKZI SLIDER!!** It is a plain, sugared pačzki donut, grilled on the flat top joined by grilled kielbasa and dressed in red onions, brown mustard, and, of course, because it is Kravitz, a pickle slice!



- **The PYTown Pačzek.** Made with an extra dose of Polish pride, this pačzek is filled with both **RED** (rosehip jam) and **WHITE** (Bavarian cream)!! It's your two favorites melded together!!



What are Pączki?

They are very rich donuts, deep fried, filled with fruit or cream filling, and covered with powdered sugar or icing. Eating **pączki** is the traditional Polish way to indulge before fasting in observance of Lent begins on Ash Wednesday. Although they look like jelly doughnuts, pączki are made from especially rich dough containing eggs, fats, sugar, and sometimes milk. Traditionally, a small amount of [Spiritus grain alcohol](#) is added to the dough before cooking; as it evaporates, it prevents oil absorption deep into the dough. More info is available [here](#).

In the Catholic faith, Lent calls for 40 days of fasting, meaning one meal daily and full fasting on Friday. Any rich foods are not allowed. The week before Lent begins on Ash Wednesday, families use up food so that it will not be spoiled or wasted. What better way to use eggs, butter, sugar, and fruit than by treating themselves to these rich donuts one last time.



According to *The Polish American Journal*, this tradition was started in the medieval age during the reign of [August III](#). The *zapusty* or “carnival season” reached its height during this period. Elegant balls were held in well-to-do manor houses, attended by young men, women, and their parents. On the other hand, country folk would make merry, drink, dance, and flirt at the village inn. The rich would feast on fancy hors d’oeuvres, roast game, and fine wines. Peasants enjoyed their *zimne noge* (jellied pig’s knuckles), *kiszka* (blood and groat sausage), and *kielbasa z kapusta* (sausage and cabbage), which they washed down with beer and *gorzalka*, the least

expensive vodka available. Common to both groups, however, were *pączki*, which were consumed in huge quantities.

In Poland, *Pączki* sales are the highest on *Źusty Czwartek*, or “Fat Thursday,” marking the start of the final week of the pre-Lenten celebrations.

In the United States, *Pączki* Day is observed the day before Ash Wednesday. It became popular in the Polish communities at the beginning of the 20th century. Polish immigrants settled in different parts of the U.S., such as Detroit, Baltimore, Chicago, Buffalo, and especially [Hamtramck](#), Michigan -- considered the pączki capital of the world. Each year, they add music and dancing to their pączki process. In the wee hours the Polish bakeries will have lines around the block where people wait to buy treats!

Recently, *Pączki* Day has expanded as more people have heard about this Polish tradition and want to join this tasty holiday. Wannabe *pączki* can be found up to a month before Fat Tuesday in almost every food store: deli, grocery, and bakery. People just cannot pass up a delicious food holiday, and *Pączki* Day can be considered one of the best.