Monthly Newsletter

September 2024

Issue #5

Euro Deli – by Soldrive



Dear Customers,

Have you realized there are only 96 days left in 2024? Fall is officially here—though in Florida, it feels like it's still summer! Since moving here, I can't help but miss the crisp air and the stunning autumn landscapes of Hungary. While I enjoy the warm climate, there are moments I long for the colder weather.

We're in full swing with holiday-season planning and have finalized our holiday store hours. Mark your calendars—on October 26, we'll be participating in the Halloween Spooktacular at the Melbourne Auditorium, so the store will be closed for the day, but come see us and get some candies!

Stay tuned for reminders and updates on other important holiday hours in the coming weeks.







New Event Alert

Join Us at the Euro Deli for Our Oktoberfest Celebration! We're excited to invite you to our special Oktoberfest event at the Euro Deli! From October 3-5, we'll be offering an authentic German menu featuring traditional favorites that capture the spirit of Oktoberfest. Whether you're craving bratwurst, sauerkraut, pretzels, or other classic dishes, we've got something for everyone to enjoy.

The menu will be available from 11 AM to 3 PM each day, so make plans to stop by for a festive lunch or pick up a delicious meal to enjoy at home. Pre-orders are highly recommended, especially for larger groups or catering, to ensure we have everything ready for you. You can place your pre-orders up until October 1st.



Products in Spotlight

At our store, we're excited to highlight a variety of pierogi this month. These delicious, versatile dumplings are a staple of Eastern European cuisine, and we offer several types to suit every palate. Let's explore the different kinds:

Pierogi: Originating from Eastern Europe, pierogi are dumplings made by wrapping dough around savory or sweet fillings, then boiled or fried to perfection. Popular fillings include potatoes, cheese, meat, sauerkraut, mushrooms, and fruit. Pierogi are typically served with toppings like sour cream, butter, or fried onions.

Kopytka vs. Pierogi: Both are types of dumplings, but they differ in shape. Kopytka are diamond-shaped, while pierogi have a signature crescent shape.

Uszka: Translated as "little ears" in Polish, uszka are small twisted dumplings typically filled with wild forest mushrooms or minced meat. Often served with barszcz (Polish beet soup), uszka are a traditional part of Christmas Eve celebrations in Poland and Ukraine.

Pyzy: A potato-based dumpling originating from Warsaw, pyzy can be either plain or filled with meat. They are often accompanied by fried onions and pork scratchings. Made from a combination of raw and cooked potatoes, pyzy can also include yeast to add a unique texture.





Next Polish Day

We're excited to continue hosting Polish Starting month! every September, we're offering a completely gluten-free experience. Our pickle soup and stuffed cabbage are now made exclusively with gluten-free ingredients, and we've added gluten-free Polish candy to the menu-truly the best treat around!

Mark your calendars: the next Polish Day is on October 16th. Don't forget, you can pre-order your favorite dishes in advance to ensure you don't miss out.



Giving Back

The latest updates

We'd like to remind everyone that all Brevard Public Schools employees are eligible for a 10% discount at our deli. It's our way of saying thank you for the hard work and dedication you bring to the community. Simply present your valid school ID at checkout to enjoy this special offer. We look forward to serving you! EURO DEL



Monthly Quiz Do we all remember

him? What was his and his wife's name in your country?



Fun Facts

Did you know?

September is the 125th anniversary of the birth of László Moholy-Nagy on September 20, 1899. He was a Hungarian painter, photographer, and teacher closely associated with the Bauhaus school in Germany, which had a profound influence on modern art and design. Moholy-Nagy is particularly experimental known for his approaches to photography, film, and industrial design, as well as for his work in constructivism and his innovations in the use of light and space in art.



A II (Construction A II) bu Laszlo Moholy-Nagy at Guggenheim Museum