



# Monthly Newsletter

## Euro Deli – by Soldrive

October 2024

Issue #6



Dear Customers,

We hope everyone made it through last week's hurricane with little or no damage! It's been quite a busy storm season this year, but it looks like fall has finally arrived with some nicer weather.

Please note that on October 26, we'll be participating in the Halloween Spooktacular at the Melbourne Auditorium. The store will be closed for the day, but come see us there and grab some candy!

And yes, it's that time of year again! Be sure to place your holiday pre-orders in advance. With a little planning, you can save both time and money. Many items, like pickled vegetables, jams, and pierogi, can be purchased well before the actual day they'll be used, helping you avoid the holiday crowds.



## New Event Alert

We are very excited to announce our first Hungarian Day! After receiving countless requests, we're thrilled to offer chicken paprikas on the menu for this special occasion. While it won't be a permanent menu item, this is your chance to enjoy this Hungarian delicacy.

The menu (details to come) will be available from 11 AM to 3 PM, 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 everything is ready for you. You can place your pre-orders up until November 8th.



# Products in Spotlight

Let's talk about smoked sausages this month!

We carry both Polish and Hungarian smoked sausages in our deli. One of the most common questions we get is whether you need to cook them before eating. The answer is no—they are ready to eat as they are. However, if you'd like to cook them, they make a delicious addition to any meal.

All of our Polish sausages, except for the cherry-smoked variety, come from Pulaski. The cherry-smoked sausage is sourced from NorthStar in Chicago.

But what do the names mean?

- Gdańsk: This is the most common smoked Polish sausage, perfect for grilling.

- Weselna: The name comes from the Polish word wesele, meaning "wedding." Traditionally, kiełbasa weselna was served at weddings in Poland, symbolizing celebration and feasting. Its rich, savory flavor, often spiced with garlic and marjoram, made it a popular choice for special occasions. Over time, it became associated with festive gatherings in general, but its name reflects its original connection to wedding celebrations.

- Wjieska: In Polish, "wiejska" translates to "rural" or "village-style." Kiełbasa wiejska (village sausage) refers to a traditional sausage that originated in the countryside, featuring simple, hearty, and rustic recipes. It's typically made from pork and seasoned with garlic, marjoram, and other spices, embodying the authentic flavors of Poland.



The **cherry sausage** is smoked on cherry wood, there are no cherry pieces in them.

## Next Polish Day

We're excited to continue hosting Polish Day every month! Starting in 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 November 20th. 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 are deeply committed to giving back to our community and we believe it is important to support those in need. This year, we are proud to have contributed to the following organizations:

- Roy Allen Elementary
- Daily Bread
- Brevard Public Schools
- Space Coast Youth Hockey Booster Inc.
- West Shore Junior/Senior High School



## Monthly Quiz

Do we all remember these two? What are their names and where are they originally from?



Answer: Bolek and Lolek and they are from Poland

## Fun Facts

### Did you know?

Marina Abramović was born in Belgrade, Yugoslavia, November 30th in 1946. Known as the 'grandmother of performance art,' Abramović has pushed the boundaries of art and endurance for decades. Her fearless approach to self-expression and human connection continues to inspire.

