



# Pierogi Times

Your weekly dose of Polish language and culture.

Nr 6

24 Lipca  
2026

## Language Bite

### **Działka:** the mysterious Polish summer kingdom

A **działka** (summer garden plot) is a small garden plot where many Polish families spend their weekends. It is a place to relax, grow plants, have a **grill** (barbecue) and pretend that gardening is not actually a lot of work. On a Polish **działka**, you can find fresh **ogórki** (cucumbers) straight from the garden, colorful **kwiaty** (flowers), fruit bushes full of **porzeczki** (currant), and someone proudly saying: „**Spróbuj, to moje!**”, which means: “Try it, I grew it myself!”.

For many Poles, a **działka** is connected with good memories: summer afternoons, homemade lemonade and eating fruit directly from the **krzak** (bush). It is a place where children run **na bosą** (barefoot), adults talk for hours and argue whose tomatoes are **najlepsze** (the best).

The funny thing? People go to the **działka** to rest... and come back tired after watering plants, cutting grass and carrying vegetables home. But everyone wants to return next weekend anyway. Because a Polish **działka** is not only a garden. It is a little piece of summer, a place where someone will always offer you more food: „**Jeszcze trochę ogórków? Weź do domu!**”

It's the same! Oh, wait!



## Say it!

Try and don't cry ;)

### **W Szczepieszynie chrząszcz brzmi w trzcinie.**

“In Szczepieszyn, a beetle buzzes in the reeds.” Classic Polish tongue twister! It shows off our famous sz / cz / rz / szcz sounds. Difficult and iconic.

## Polska Kuchnia

### Ogórki małosolne

Lightly fermented cucumbers

Chrup!  
Chrup!

Fresh, **chrupiące** (crunchy) and slightly **kwaśne** (sour), **ogórki małosolne** are one of the true tastes of a Polish summer.

#### Ingredients

- 1 kg small **ogórki** (cucumbers)
- 1 liter water
- 1 tbsp salt
- 2–3 **zębki czosnku** (cloves garlic)
- a few sprigs of fresh **koperek** (dill)
- a small piece of horseradish (optional)
- a few black peppercorns (optional)



#### Instructions

Wash the **ogórki** and place them in a clean **słoik** (jar). Add the garlic, dill and horseradish. Dissolve the salt in the water and pour it over the cucumbers until they are completely covered. Leave the jar at room temperature for 2–3 days.

Enjoy when the **ogórki** are still crunchy and lightly sour!



Główka Czosnku



Ząbek Czosnku

Polish piosenka  
of the week!



[Song - link](#)