



# Pierogi Times

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Your weekly dose of Polish language and culture.

## Language Bite

### Polish table culture: Leave hungry at your own risk!

In Poland, food is not just food. It is hospitality, love and a slightly aggressive form of caring. If you visit a Polish home, the table may quickly fill with: *zupa* (soup), *drugie danie* (second course), *ciasto* (cake), *salatka* (salad), three mysterious dishes and at least one relative saying: “*Nie spróbowałeś jeszcze tego!*” (You haven’t tried this one yet!), even if you are already completely full.

Polish hosts often encourage guests to finish everything on the table, especially the last piece of *ciasto*. In fact, eating the final bite is considered a good thing, and there is even a saying: “*Kto zjada ostatki, ten piękny i gładki*”, which means: “Whoever eats the last bits becomes beautiful and smooth”.

Scientifically unproven. Emotionally respected.

## False Friends

**Ewentualnie**  
nieodmienna partykuła



So if a Polish person says: “*Możemy ewentualnie zamówić pizzę.*” They do not mean “We will order pizza in the distant future.” They mean: “Pizza is an option.”



Co to jest?  
Posłuchaj piosenki :-)

Polish piosenka  
of the week!

[Song - link](#)



## Say it!

Try and don't cry ;)

## Stół z powyłamywanymi nogami.

Meaning: “A table with broken-off legs.” Ah, beautiful Polish consonant clusters. Good luck saying it before dessert!

## Polska Kuchnia

### Kopytka



Little potato dumplings with a very horse-related name.

Did you know *kopytka* comes from the word “*kopyto*” which means “a hoof”? Because the dumplings look a little like tiny horse hooves!

#### Ingredients:

2 cups mashed *ziemniaki* (potatoes)

1 cup *mąka* (flour)

1 *jajko* (egg)

*szczypta soli* (pinch of salt)

butter for serving

Mniam,  
mniam!

#### Optional:

fried onion, bacon, fresh parsley, *śmietana* (sour cream)

#### Instructions

Cook and mash the *ziemniaki*. Let them cool. Add egg, salt and *mąka*. Mix into soft dough. Roll the dough into long ropes. Cut small diamond-shaped pieces.

Boil in salted water for 2–3 *minuty* until the *kopytka* float to the top. Serve with butter or fried onions!

Polish grandmothers may also serve enough *kopytka* to feed an entire village. **Smacznego!**

