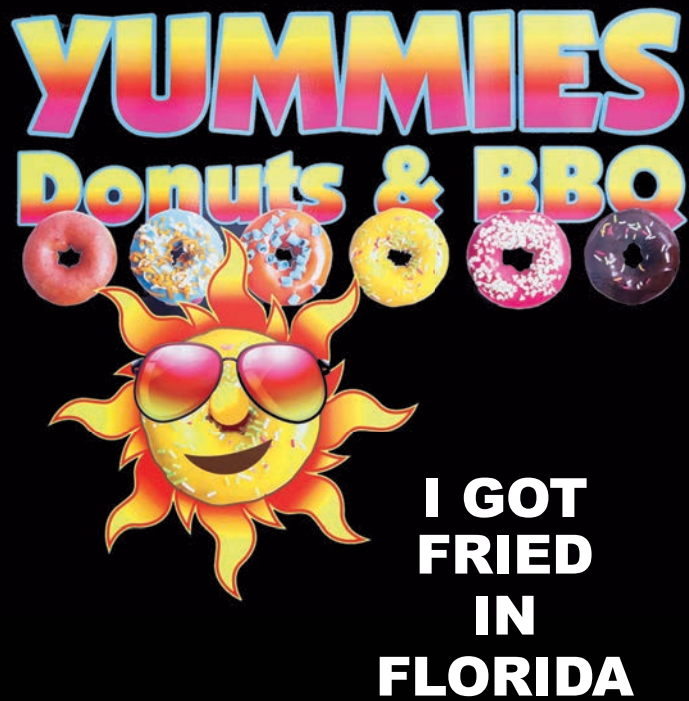


An Authentic Taste Sensation: The PACZKI

WRITTEN BY SAM SCHUNK
VENICE GULF COAST LIVING MAGAZINE



This year, Yummies Donuts & BBQ invites you to celebrate a tasty tradition, National Paczki Day, which will be held on February 21 this year.

Not just another jelly-filled donut, a paczki (pronounced "Poonch-key") is a Polish delicacy made using a dense, rich dough prepared from a batter that includes more eggs and spices than you'll find with an old-fashioned, ordinary donut that's then stuffed with fillings. Allen Tines, who owns Yummies along with his wife, Karen, grew up in Detroit eating Paczkis. A small Polish city within Detroit, Hamtramck is where the authentic Polish bakeries are located and where he first became acquainted with the holiday, Paczki Day. In that Midwestern city, Fat Tuesday is so named for the oil and shortening found in paczkis that Christian Poles so often give up for Lent. Thanks to media coverage in the 1980s, when the news outlets first started covering this day and showcasing the yummy Polish treats, it has become a Detroit tradition, regardless of ethnic origin, for thousands of metro residents to travel to Hamtramck every year on Fat Tuesday to indulge in paczkis. Since the Tines became the owners of Yummies, they have proudly introduced authentic paczkis and the holiday centering around these fantastically flavored delights to the Venice community and beyond.

Allen's secret recipe, which has been passed down through the Yummies' generations, comes from a Hamtramck bakery and, as Karen notes, "We are not aware of any other bakery in town that makes true paczkis from scratch," so the ones offered at Yummies are a special treat. Though these decadent delights are traditionally filled with either raspberry or prune filling, this inventive eatery creates them in a veritable bounty of flavors such as Angel Cream, Apple, Apricot,



Blueberry, Cheese, Chocolate, Custard, Key Lime, Lemon, and Strawberry. "Last year," Karen shares, "we added a cocktail Paczki that is infused with Raspberry Paczki Vodka from Detroit City Distillery."

Once you try these delicious donuts, you'll want to make a yearly tradition of visiting Yummies to pick up a dozen for yourself, your family and friends, and perhaps even your coworkers. If you do, though, advance orders are recommended, so don't forget to place your Paczki orders before February 21. "While we make thousands each year," Allen advises, "it's best to place your orders now. Our devoted followers start placing orders around Thanksgiving. People come from Fort Myers, Sebring, and Lakeland on that

special Tuesday. Others plan their vacations around Paczki Day at Yummies. If you wait until Paczki Day to pick up your donuts, be prepared for a possible line!"

Aside from the unforgettable flavor, you won't want to miss the fun of sharing this experience with the team at Yummies. "Paczki time is a party for us," shares Karen. "We see old friends and make new ones. Some of these folks just want to be there to help us by making boxes or directing traffic. Everyone is a little Polish on Fat Tuesday. Come celebrate with us!"



Owner Allen Tines

Photo by Kelli Tindall

For more information about this advertorial, call 941.493.7170 or log on to YummiesDonuts.com. Located at 2001 S. Tamiami Trail in Venice, Yummies Donuts & BBQ is open 6:30 a.m. to 2:30 p.m. Thurs.-Fri., 6:30 a.m. to 4 p.m. Sat., and 6:30 a.m. to 2 p.m. Sun.

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