

# Holiday Sękacz Sale

Nov. 12-30, 2018

## What is Sękacz?

Sękacz (seng-kach) cake is a popular event cake from eastern Poland that is incredible in taste and shape. Its thick, rich batter contains 40 or 50 eggs and it is baked by pouring ladles full of batter onto a rotary spit in open oven or over a very hot wood-burning fire. As the batter bakes, it forms what look like branches. It is rotated over and over again for 10 hours. When it's done, you stand it up vertically so that all the "branches" stick out and slice it horizontally to see the "tree rings." In the old days, sękacz was only baked for holidays and weddings because of the time and expense to make.



Name		Phone	Qty. 1 lb \$15	Qty. 2 lb \$30	Qty. 4 lb \$60	Total Amount	Payment
1	EX. Jane Doe	330- 647- 4862	2		1	\$90	Ck #3456
2							
3							
4							
5							
6							
7							
8							
9							
10							

**Costs:** \$15 for the 1 lb cake.  
\$30 for the 2 lb cake.  
\$60 for the 4 lb cake.

**Preordered and prepaid orders only.**

**Make checks payable to "PolishYoungstown".**

Give order form to PYTown team member or mail to:

**PolishYoungstown Inc. P.O. Box 684 Youngstown OH, 44501-0684**

**Delivery to Youngstown on or about December 15**

**For more information, call 330-333-9724 or email [info@polishyoungstown.com](mailto:info@polishyoungstown.com)**