



Tradition, Skill and Great Food

The ***Piast Meats & Provisions*** enterprise was founded in 1992 by **Henry and Maria Rybak**. As his son and partner, **Martin Rybak** describes him; Henry is a “serial entrepreneur” who has run many successful businesses. Henry and his wife Maria, who both have degrees in Food Science from Poland, decided to go for it when a butcher shop in Maplewood came on the market. It began as a retail store and quickly established itself as a destination for homemade, authentic Polish sausages, cold cuts and pierogies. The Garfield store followed and is modeled after the traditional Polish markets that offer groceries, dairy, candies and prepared foods. Eventually Maplewood became a full time production facility to supply the growing demand in Garfield. “Little Piast”, the second production facility, opened in 2002.

With all of their enduring success, it is no surprise that Rybak's third store, "The Castle", was opened in November 2009. The new Piast Flagship store spans two floors of take-out meals, homemade meats, Polish and European groceries, cosmetics and remedies, baked goods, imported gourmet foods, chocolates, coffees and teas. The atmosphere is at once modern, sleek and Old World with the aromas of breaded pork chops and sauerkraut, smoked kielbasa (Polish sausage), pierogies (Polish dumplings), and golabki (stuffed cabbage).

Today Piast offers over **16 varieties of kielbasa, hams, bacons and Certified Angus Beef® beef jerky** produced in the Piast smokehouses. "Everything is made according to the traditional way," Martin Rybak, explained. "It really is a skill," explaining the process of smoking the meats that is both primitive and sophisticated. The meat itself is cooked over an open fire pit. Gas heat also makes a contribution, and calibrating the one with the other requires the expertise and instinct of a seasoned professional. "In the morning you have to start it up correctly to get a right balance between the smoke and the heat. Then you have to maintain it throughout the day. It's a very, very complicated process. It's very hard to find people who can do this. But we found them. And when the sausages come out, they're glistening as if you cooked them over a campfire".

Pierogies made the Piast way are also just as work-intensive, with results that are just as rewarding. "I have nine full-time people who just make pierogies," Mr. Rybak said. "We looked into ways to automate the process and decided that, you know what? It just isn't worth it. The dough, the filling, the rolling of the dough, the stuffing, the boiling are all entirely hand-made. We're very proud of what we sell."

"I think that the trend is that people are going back to their roots, away from mass-production and towards locally made foods," Mr. Rybak explained. "Not only does it stimulate the local economy, you know where your food is coming from. You know who made it. You can shake hands with the guys who made it."



Pierogies made the old fashioned way.



Nalesniki (Cheese Crepes)



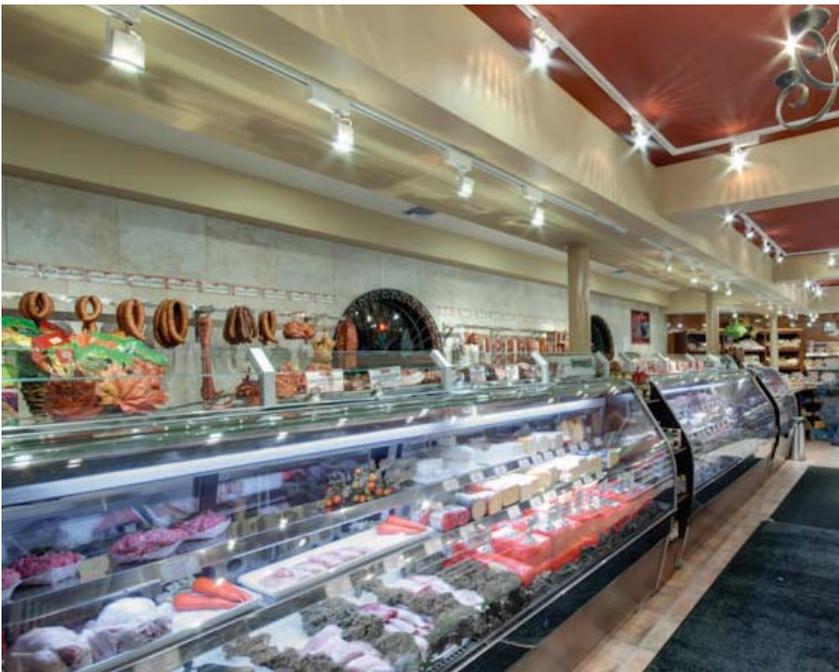
Golabki z Miesem (Stuffed Cabbage with Rice & Meat)



Pierogies (Dumplings) with Potato & Cheese



800 River Drive, Garfield, NJ



The Castle, 1 Passaic Street, Garfield, NJ



Piast Meats & Provisions

Traditional homemade Polish sausages, cold cuts, pierogies
 • Polish & European specialty foods • Hot dinners to go • Catering

The Castle
 1 Passaic Street
 Garfield, NJ
 973-614-1315

800 River Drive
 Garfield, NJ
 973-340-4722

1899 Springfield Avenue
 Maplewood, NJ 07040
 973-761-1413



www.piast.us

Founders & Owners: Henry and Maria Rybak
 Martin Rybak

PFG-AFI Jeff Frank, Sr. Area Manager



(l to r) Jeff Frank, owners Henry Rybak and Martin Rybak