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Our River banks are among our most precious natural resource for over twelve years now the student of

Garfield H.S. has been learning first hand just how important the river is to their community. Recently a

group of 190 students from the schools Botany & environmental clubs along with Continued on page 6

## Piast Grand Opening

Passaic Street Location is a boost to the Community



started in 1992 in Maplewood New Jersey

when the Rybak family opened the first Piast Meats

and Provisions. Recently Continued on page 14

Photos by James Wood, Sr. Wallington, N.J. will once again host the Nation's Nighttime Largest Firefighter's Holiday Parade on Saturday Nov. 28, 2009 at 6:00 p.m. This will be the Fire Department's 8th Annual Holiday Parade.

The event will take place on Saturday the after Thanksgiving. According the Co-Chairman Rich Pelcher, "We suggest spectators get to the parade route early for a prime parking and viewing area. Two years ago we had so many fire vehicles that last year we had to limit the fire department invitations to keep the parade controllable".

The parade starts at Mt. Continued on page 8

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## Grand **Opening**

the Rybaks gathered with friends, loyal customers, and local officials to celebrate the opening of their fourth location, their third in Garfield, at the corner of Passaic Street and River Drive.

Piast's commitment to quality has earned them a following of customers who have come to expect the very best in products offered at the store. The new Piast location boasts two floors of products imported from Poland including a line of herbs, all natural teas, and cosmetics all made to Poland's high standards.

The pirogi while mass produced are all handmade. No short cuts are taken here, the dough is mixed and the fillings are prepared in Piast's kitchens every day. Rybaks have been approached to sell their pirogies to fine restaurants and quality food retailers, they have all to do to keep up with their customers own demands and will not be automating the pirogi making process anytime soon.

Their smoked meats are prepared in their six smokehouses, four of which are custom built using a design from Poland that incorporates hardwood smoke with gas heat, producing a campfire like end product. Besides your traditional Kielbasa and smoked hams, Piast produces Black Angus beef jerky which is one of their best sellers. The Black Angus Beef Jerky is shipped across the country to customers who place their orders, one customer placed an order for 300 pounds at one time.

While many businesses have made great attempts to take their businesses Green, Piast's purest approach to producing their homemade delicacies is a process that is naturally Green.

The Rybaks know that their customers put a great deal of trust in the Piast brand and the reputation the company has earned over the years.

Piast was a pioneer of hot food to go not your typical

burger and fries, instead they serve up homemade entrees just like Babchi used to make. Not only is the food good and good for you, it's economical too, for \$5.99 you receive an entree, two side dishes and potatoes, for an additional \$1 you get soup and a dessert. The portion is for one but can easily feed two. With quality like this at such reasonable prices why would anyone want to prepare their own meals?

Each Piast location has its own kitchen so the food is always prepared fresh. Polish glassware and gift items are on display on the second floor. There is a large selection of Polish pride shirts and wearables in Poland's red and white. Gift baskets of Polish products are available as are all of Piast's homemade offerings which are vacuum packed ready for shipment anywhere in the country.

Shown here are some of the scenes from Piast's grand opening.















