“Twisted” History at the Peter Wentz Farmstead

Saturday, September 29 from 10:00am-3:00pm

Worcester, PA (September 26, 2012) – Visit the Peter Wentz Farmstead to learn about the centuries old process of making pretzels. Participants will see if they have the magic touch to make one of their own!

Historians believe that the pretzel was developed around 610 A.D. by a monk baking some left over bread dough. It is now one of the most popular treats available. Visitors will enjoy the day learning more about the history of pretzels as they try their hand at twisting some dough for themselves. Experienced open-hearth cook, Karen Dougherty, will have dough ready for guests to twist, a recipe for them to take home, and samples of locally-made soft pretzels to taste. Also included in the day’s activities are tours of the restored 18th century house and farm.