Worcester, PA (November 5, 2012) – Learn about the colonial method of making mincemeat pie during a visit to the Peter Wentz Farmstead on Saturday, November 10 from 10:00am-3:00pm. Meat combined with apples, spices, and spirits, baked in a pie crust is a traditional dish that has been enjoyed during this time of year for centuries.

Historic foodways volunteer, Karen Dougherty, will demonstrate the preparation of mincemeat in the summer kitchen using recipes dating back to the 18th century. Dressed in period clothing, she will explain the various skills required of a colonial housewife, including preserving food for the long, cold winter ahead when mincemeat pies and other dishes helped keep the family well-nourished.

For more information about this program and others, please call the Peter Wentz Farmstead at 610-584-5104 or visit www.historicsites.montcopa.org. The restored 18th century Pennsylvania German historic site is owned and operated by the County of Montgomery and receives support from the Peter Wentz Farmstead Society. The site is regularly open Tuesday through Saturday from 10:00am to 4:00pm and Sunday from 1:00pm to 4:00pm with guided tours every forty-five minutes.