

For Immediate Release

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Food Is Big Part of the Fun at the Kutztown Festival

The Pennsylvania Germans (“Pennsylvania Dutch”) are famous for their food and there probably is no other place in the nation where visitors can find as many original Pennsylvania Dutch delicacies or in such abundance than at the 2005 Kutztown Festival, July 2 to July 10, in Kutztown, PA.

It’s a Pennsylvania Dutch tradition that meals should be scrumptious and plentiful, and this fact is fully understood at the Festival. Tasty selections abound, with items ranging from snacks to lunches and dinners. There are full-course, all-you-can-eat Pennsylvania Dutch family-style ham and chicken dinners, as well as a variety of home-made soups, sandwiches, and favorites such as sausage, chicken pot pie, corn fritters, funnel cakes, shoo-fly pie, and apple dumplings.

In addition, the ox roast, familiar to generations of people who have attended the annual folklife festival, whets the appetites of hungry visitors.

Traditional old-fashioned cooking takes place at the Festival’s Summer Kitchen. There Alice Faust demonstrates how to make meals from recipes that have been handed down through generations in her family. She gladly shares tips and techniques with Festival visitors as she prepares distinctive Pennsylvania Dutch food on authentic century-old cooking appliances. And, visitors who are at the Summer Kitchen at the right time get to sample some of these tasty offerings.

Following a long-held tradition, bread is baked daily in a 19th century outdoor oven – one of the oldest in Pennsylvania. The aroma of bread draws visitors to the bake oven where they observe a baking process which dates back to the 19th century, and then buy some bread to bring home to their families.

Homemade Pennsylvania Dutch apple butter doesn’t go unnoticed either. Fresh batches of this delicacy are available daily, made from newly picked apples, cinnamon, and other seasonings.

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The farmers' market and butcher's shop offer distinctive take-home Pennsylvania Dutch foods such as hams, smoked sausages, homemade pies, fruit and nut breads, and unique relishes such as chow-chow. Even old favorites such as pickled pig's snout are available!

Something new and just for children will be at the Festival this year. *Kinner Eck* (children's corner) will provide more familiar favorites for kids, ranging from peanut butter and jelly sandwiches to hot dogs prepared the way they like them. Parents will appreciate the kids size portions and kids size prices, too

Now in its 55th year, the Kutztown Festival features a wide variety of good family fun. In addition to lots of Pennsylvania Dutch food, there are numerous folklife presentations; 200 nationally-recognized, juried folk artists and traditional American craftsmen; nearly 2,500 locally hand-made quilts on display and for sale; antiques and collectables, 6 stages of entertainment, music, dancing, and a wide range of children's activities.

Hours are 9 a.m. to 6 p.m. daily. Admission for adults is \$10, seniors \$9. Children 12 and under are admitted free. There is ample free parking and free shuttle service is offered from the Festival parking areas to the fairgrounds. For a free brochure, please call 1-888-674-6136 or 610-683-1597. Visit the Festival website at <http://www.kutztownfestival.com>

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