



Herr Hermann carrying Pretzel Village pretzels.

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Pretzel Village now offering online ordering

Sharon-based Pretzel Village was opened in 2015 and has been selling its product primarily through farmers markets, festivals, craft fairs, special events and occasional private parties. It also takes phone orders and the pretzels are distributed through certain drop-off points in the Upper Valley area. Due to COVID business downturns the company is now offering online orders to ship to northeast destinations.

J. Kaspar Sanchez is the founder of Pretzel Village and should be called the King of Pretzels. He is passionate about the knotted pastry and offers a selection of flavors far beyond the traditional salted pretzel. He has German roots and traveled through Germany and Austria extensively to sample pretzels and to learn various methods of creating them.

The Pretzel Village

pretzels are a soft pretzel that is moist and fluffy inside and has a crisp crust. All ingredients are sourced locally as possible. In addition to the Bavarian classic salt toppings, other toppings include "everything seasonal," cheddar and smoked paprika, blue cheese and wild chive, maple, vanilla strawberry and during the Christmas holidays a ginger pretzel.

Pretzel Village is housed in a commercial bakery near the Sanchez home in Sharon. Kaspar is the

Bäckermeister (German for master baker) and his wife Deanna keeps him and the business organized. They bake every Thursday for local drop-off delivery. Customers order and pay online before Tuesdays at 11 p.m. for Thursday pickup at various locations. Pickup times are assigned, so to avoid crowds. Currently pickup locations are at the bakery in

Sharon, The Dairy Twirl in Lebanon and Mac's Market in Woodstock. These pickup sites are sometimes variable — it's best to check the Pretzel Village website.

The company is sustainability conscious. The ovens are powered by solar energy panels, backed up by electricity if needed, it uses recyclable poly bags for packaging and the water used for baking is from Sanchez's mountain stream-fed artesian well.

The Sanchez's are a hard-working, talented couple who enjoy what they do and have a unique product offering.

Did you know? According to historians, pretzels have been around since the seventh century. At that time Lent had stricter fasting rules than those of today. Pretzels made of water, flour and salt were allowed by the Catholic Church during Lent.

The pretzel shape depicts folded arms and were originally called "bracellae," the Latin term for "little arms." Germans later changed the word to "bretzel." In later centuries the interlocking loops of the pretzel came to symbolize undying love and were often used in wedding ceremonies. That led to the phrase "tying the knot."

Supposedly, pretzels arrived in America on the Mayflower and were used as trade with Native Americans.

Pennsylvania's Lancaster County was settled by German immigrants which led to the first commercial pretzel bakery. Today 80 percent of U.S. made pretzels come from Pennsylvania.



Deanna and J. Kaspar Sanchez, owners of Pretzel Village.

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