

The History of the Pretzel

[The History of the Bavarian Pretzel](#)

(As we are with a lot of foods, the exact origin of the pretzel is unknown)



As early as 610AD at a monastery somewhere in Southern France or Northern Italy, where monks used scraps of dough and formed them into strips to represent a child's arms folded in prayer. The three empty holes represented the Christian Trinity. The monks offered the warm, doughy bribe to children who had memorized their Bible verses and prayers. The

monks called it a Pretiola, Latin for little reward. From there, the pretzel transformed into the Italian word, Brachiola, which means little arms.

The Pretiola journeyed beyond the French and Italian wine regions, hiked the Alps, wandered through Austria, and crossed into Germany, where it became known as the Bretzel or Pretzel.

In medieval times merchants traveling to the Frankfurt Fair risked being robbed by bandits. In order to guard the tradesmen, the towns' people would ride out, greet the vendors and offer them pewter pitchers of wine and loads of crisp dough on their spears, called Geleit-pretzels.

The Whimsical Pretzel shape worked its way into the culture not only as a reward but as a symbol of Good Luck and prosperity. I suppose it had the same effect as a logo did appearing in festivals and celebrations, as well as a quick snack available from street corner vendors.

Probably two of the most fascinating things about the pretzel is it was served on Easter with 2 hard boiled eggs and hidden around the farms, for the kids to find. This very likely was the forerunner of the Easter egg hunt. Weddings in Europe for a time used the tradition of the bride and groom tugging at a pretzel like a wishbone, the larger piece assured the spouses fulfillment of their wishes.





Serve "Oven Fresh" Pretzels 4 hours after baking!

Here is a proven way to increase your pretzel sales. Defrost pretzels then salt and warm in your pretzel oven. Place in pretzel bag. Stand bagged pretzels upright in large plastic cooler. Close lid and repeat until enough pretzels are prepared for your rush periods. **Pretzels will stay soft and warm up to 4 hours.**

As pretzels are sold bake additional pretzels rotating fresh pretzels to one side of cooler, serving from the other side. Maintain a first in ... first out rotation.

This cooler method is ideal for football, basketball, and many other special events. Try it and watch sales grow!

