

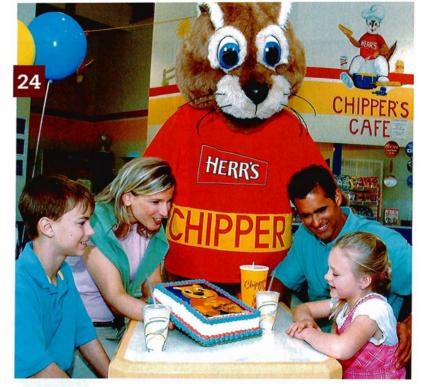
## Snack Attack

**Pennsylvania's Snack Food Corridor** l York, Lancaster and Chester counties, Pa.

To get a first-hand look at how potato chips and pretzels are made, take a trip to Pennsylvania's snack food corridor in neighboring York, Lancaster and Chester counties. Several companies, including Herr's, UTZ, Martin's and Snyder's of Hanover offer factory tours that combine education, entertainment, shopping and, of course, eating.

Whether you choose the guided tours at Snyder's of Hanover and Martin's, or the self-guided Chip Trip Audio Tour at UTZ, kids are especially fascinated with the behind-the-scenes look at how their favorite salty snacks are made. It's mesmerizing to peer over the production floors and watch the automated repetition of conveyor belts carrying sliced potatoes through the ovens, through the seasoning hoppers, into bags, then boxes, then to the warehouse.

A longer tour is offered at Herr's in Nottingham, which begins with a video greeting from "Chipper" the mascot. Guides explain how 50,000 pounds of potatoes are delivered by trucks every day, and how each inch of potato yields 20 sliced chips. Tasting samples of warm-from-the-oven chips is an added bonus. Check the gift shop for hard-to-find flavors at clearance prices.



Pretzel making has a long history in the United States. The country's oldest pretzel bakery, Julius Sturgis in Lititz, began production in 1861. The 20-minute tour begins with a hands-on lesson in pretzel twisting with a piece of raw dough. You'll learn about how hard pretzels were "accidentally" discovered when Sturgis left soft pretzels in the oven overnight.

Another long-time pretzel maker, Revonah's in Hanover, is a small bakery and a quick stop. Watch a baker feed a wood paddle covered in hand-rolled sourdough pretzels into the coal oven, then purchase a bag of the lightest pretzels you'll ever eat. —TRACI SUPPA

