Although the history of sausage goes back a long way, hot dogs are as American as apple pie. There's no sure etiology of the term hot dog, but two theories are the most prominent. The popularity of the term hot dog is generally attributed to sports cartoonist T. A. "Tad" Dorgan, who caricatured German figures as dachshund dogs just after the turn of the 19th century. His talking sausage cartoons generally denigrated the cheap wiener sold at Coney Island, crassly suggesting they contained dog meat. It was such bad publicity that in 1913, the Chamber of Commerce actually banned use of the term "hog dog" from signs on Coney Island. The term actually first appeared in print in the Oxford English Dictionary in 1900.

German Americans brought us wienerwurst, German for Vienna sausage, which eventually shortened to wiener. Other German immigrants referred to smoked sausages as bundewurst, German for dog sausage. By the late 1920's, weinie roasts became the rage, with guests bringing their own hot dogs to roast over an open fire.

Credit for putting the hot dog into a warm bun and topping it with various condiments goes to Harry Magely, catering director of New York City's Polo Grounds, who reportedly instructed his vendors to cry out, "Red hots! Get your red hots!" Also credited for the idea of warm buns is Charles Feltman, of Feltman's Gardens in Coney Island amusement park. Corn dogs were introduced in 1942 at the Texas State Fair, created by Texan Neil Fletcher.
HOT DOG STATISTICS

* Americans consumed more than 20 billion hot dogs in 2001, 9 billion of which were purchased in retail stores!!

* Americans consumed 7 billion hot dogs between Memorial Day and Labor Day.

* Americans will eat 26.3 million hot dogs in major league ballparks – that's enough to stretch from Dodgers' Stadium in Los Angeles to Pittsburgh Pirate's PNC Stadium!

* On the Fourth of July, Americans will enjoy 150 million hot dogs!

* More hot dogs will be eaten at Los Angeles' Dodgers' Stadium - 1.5 million in 2001 - than in any other major league ballpark in the country!

* The Council estimates Americans will consume more than 2 billion hot dogs during National Hot Dog Month this July!

How do you like YOUR Dogs?? Here are the regional traditions from New York to L.A.!

| New York       | Version 1 | Right off the cart with Steamed Onions and a Pale Yellow Mustard
|               | Version 2 | Sauerkraut, Grey Poupon Mustard, Chopped Onion, Red Sweet Pepper Relish and Celery Salt Optional |
| Down South     | Many Southerners like their Dogs with Numerous Condiments and “Dragged through the Garden” (Topped With Cole Slaw) |
| Kansas City    | Topped with Sauerkraut and Swiss Cheese in a Sesame Seed Dog Bun |
| Out West       | Westerners eat more Poultry Dogs than any other part of the country. |
| Chicago        | The Windy City likes their Dogs with yellow mustard, (some folks like Grey Poupon Dijon Mustard), dark green relish, (sometimes substituted with a dill pickle spear), chopped raw onion, tomato slices, and topped with a dash of celery salt on a poppy seed hot dog roll. Add-ons include shredded lettuce and sport peppers. WHEW!! |
| The Motor City | Back here at home, we Detroiter's are fond of both Pork and Beef Dogs and like our “Coney's” with a thin, bean less chili, chopped raw onion and a spicy salad mustard. |

July was designated National Hot Dog Month by the U.S. Chamber of Commerce in 1957.
The Hawaiian Dog Casserole

1/2 cup diced green pepper
1/2 cup diced onion
1 tablespoon margarine
1/8 ounce can pineapple chunks
1/4 cup cider vinegar
2 tablespoons brown sugar
2 tablespoons soy sauce
1 large can pork and beans
6 hot dogs, sliced and diced into quarters

1. In large skillet, sauté onion and green pepper in margarine until tender. Being careful not to burn them.
2. Add remaining ingredients and simmer for 15 minutes.

Bourbon Pups

1 pound Hot Dogs, Cut in quarters
2 cups ketchup
3/4 cup dark brown sugar
3/4 cup bourbon
2 tablespoons minced onion
1/2 cup spring water

1. Combine everything and simmer for approximately 30 minutes in saucepan.
2. Serve with toothpicks.
3. Makes 8 servings.

Coney Burrito

Serves 4 pp

4 ea. Hot Dogs (Cut 1/4" x 2" Sticks)
1 TBSP Vegetable Oil
1 Pint Nino’s Firehouse Chili
4 ea 10” Soft Flour Tortillas
1/3 cup Chopped Onion / Green Onion
1/2 Cup Shredded Monterey Jack Cheese
To Taste Yellow Mustard

1. Sauté sticks of hot dog in vegetable oil over medium heat until lightly browned.
2. Add chili to hot dogs and re-heat together.
3. Lay out 1 flour tortilla and place approximately one cup of hot dog mixture, 2 tsp of onions, 3 tsp of shredded cheese and a squirt of mustard and the bottom third of the tortilla.
4. Fold the bottom edge of the tortilla over the dog and chili garnish, and roll forward to make a roll approximately 1 to 1 1/2 inch in diameter.
5. Burrito can be eaten out of hand or placed in a casserole dish, side by side with others and dressed with additional chili and cheese. Bake at 350°F for 20 minutes and serve.

Creole Dog Casserole

Serves 4

1/2 cup Onions, Diced 1/2 inch
1/2 cup Green Peppers, Diced 1/2 inch
1 TBSP Cajun Seasoning
4 Slices Bacon, Cut in 1/2 inch slices
4 ea. Hot Dogs, Sliced as 1/4 inch slices
4 cups Cooked Rice
2 TBSP Diced, Canned Tomatoes, Drained
1/2 tsp Basil, Fresh, Chopped
1/2 tsp Dry Oregano, Crushed
To Taste Salt & Pepper

Method: Cook bacon in a medium size sauté pan until crisp. Add the onions and peppers to the pan and continue to cook until the onions and peppers are tender. Add remaining ingredients and cook 3 to 5 minutes over medium to medium low heat until all ingredients are heated through. Serve in a casserole dish.