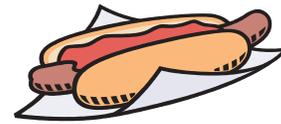


## The History of Hot Dogs



There are several different theories about the origin of the hot dog. Traditionally, Frankfurt-am-Main, Germany, is credited with originating the frankfurter. In 1987, the city celebrated the 500th birthday of the hot dog in that city. Others say the popular "little dog" was created in the 1600s by a butcher in Coburg, Germany. However, Vienna (Wien), Austria, points to the term "wiener" to prove their claim as the hot dog birthplace. Another story points to the Louisiana Purchase Exposition in 1904. A concessionaire sold wieners as plain sausages, and provided customers with white gloves for easier eating. After the gloves were not returned, he consulted a baker who designed the "hot dog bun" to protect eaters' fingers. Some say a cartoonist

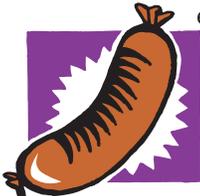


named Tad Dorgan gave the hot dog its name. He wanted to sketch New York vendors selling dachshund sausages and yelling "Get your dachshund sausages while they're red hot!" Yet, Dorgan was unsure how to spell "dachshund," so he simply wrote beneath it "Hot Dog!" and the name stuck. One of the more

credible stories comes from Barry Popick, a prominent hot dog historian at Roosevelt University. He claims the word began appearing in college magazines in the 1890s. Yale students kept referring to wagons selling hot sausages in buns outside their dorms as "dog wagons." One of the popular stands was even dubbed "The Kennel Club." It didn't take long for the use of the word "dog" to become "hot dog."

## How Hot Dogs Are Made

1. Specially selected meat trimmings of beef and/or pork are cut or ground into small pieces and placed in a mixer (when poultry hot dogs are made, poultry trimmings are used);
2. High-speed, stainless steel choppers blend the meat, spices, ice chips and curing ingredients into an emulsion or batter;



3. The mixture is pumped into an automatic stuffer/linker machine, where it is flowed into a casing or covering - the most popular brands of hot dogs use cellulose casings which are later removed. (Some hot dogs are made with "natural casings," made from cleaned and processed intestines. These remain on when eaten and give them the traditional "snap");

4. Once the casings are filled, they are linked into long strands of hot dogs and moved to the smokehouse, where they are fully cooked under controlled temperature and humidity conditions.

## Hot Dog Specialties



### Americans Love Their Hot Dogs

Americans eat approximately two billion pounds of hot dogs every year. During National Hot Dog Month in July, Americans usually eat two billion hot dogs. On the July 4th holiday weekend alone, there are typically 150 million hot dogs eaten. In Major League ballparks, fans will eat about 24.2 million hot dogs in 2004.



All across the country, Americans like to eat their hot dogs differently. For instance, in the South, people like their hot dogs "dragged through the garden" with cole-slaw type topping that includes cabbage, onions, carrots, mayo and spices. New Yorkers like their hot dogs served with steamed onions and pale yellow mustard. In Chicago, dogs come on a poppy seed bun, topped with yellow mustard, raw onion, pickle, relish, sliced tomato, and celery salt. Folks in Kansas City enjoy hot dogs with sauerkraut and Swiss cheese, while Iowa and Texas both lay claim to the corn dog,

Few foods hold the cultural significance of the great American hot dog. Songs have been written about them and cars made in their shape. From ball parks to airports to home kitchens to backyards, hot dogs are one of America's favorite foods. Look inside for everything hot dogs, and on the back for nutritional information.



### **Hog Dog Nutrition**

Hot dogs are made of 85% meat and 15% added ingredients like water, salt, spices and curing ingredients.

The USDA requires that meat used in hot dogs be "muscle meat," just like the fresh ground meat sold in supermarkets, or be labeled as byproduct or "variety meats".

Hot dogs are nutrient-dense sources of vitamins, minerals, and protein.

A traditional ten-to-the-pound hot dog contains about 150 calories, 13 grams of fat, and 5-7 grams of protein.

Manufacturers offer low-sodium, low-fat, and fat-free hot dogs.

To find more frank facts about hot dogs, visit [www.hot-dog.org](http://www.hot-dog.org)

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## **Frank Facts About Hot Dogs**

