A Little History Fact or Lore About the Hot Dog

The history of the "Hot Dog," – the long sausage served in a bun that is popular at American baseball games, picnics, carnivals, and barbecues – is filled with twists & turns. What we do know, however, is that the American hot dog had its origins among the many European immigrants who arrived on our shores in the 19th century.

Sausage is one of the earliest processed foods. Ancient Greek poet, Homer, writes about sausage in his epic poem, the Odyssey written at the end of the 8th century B.C. Fast forward to 15th century Frankfurt, Germany where some claim the "frankfurter" was invented. How about the "wiener," well it just may have come from Vienna or "Wien," Austria and a master sausage maker in the early 1800's.

Frankfurters, weiners, and Dachshund Sausage became "hot dogs" in the United States when they were served in a roll or bun.

Immigrants often sold sausages from pushcarts in American cities.

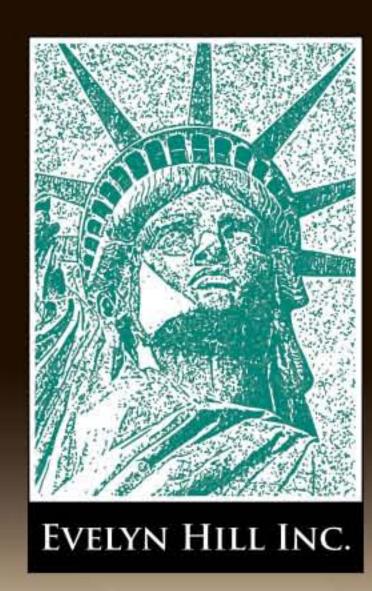
There are many stories of the first "hot dog" in a bun in America.

Some say it was Charles Feltman, a German immigrant selling hot dogs in a bun at Coney Island in the 1860s. Or Antoine Ludwig Geuchtwanger, a Bavarian immigrant in 1880s St. Louis who served his hot dogs with gloves to keep his customers from burning their hands on the hot sausages before switching to buns to save money. Or perhaps the hot dog in a bun debuted in 1893 in Chicago at the World's Fair. People began to call these sausages in a bun, "hot dogs" sometime in the late 1800s. The German frankfurter was sometimes called the "Dachshund Sausage," after the German dog breed. People would joke about how the Dachshund was a small, long, and thin dog, just like the sausage they were eating and of course the sausage was served hot, "Hot Dog", get it? Others say that the name "hot dog" was used by a concessionaire during a baseball game at New York's Polo Grounds ... or maybe the credit should go to a cartoonist at a NYC newspaper 🧃 who is said to have drawn a picture of a Dachshund Dog in a bun and dubbed it "hot dog"!

However it came to be, the hot dog has become truly a beloved food in America. In 2016, consumers spent upwards of \$2.5 billion on hot dogs in US supermarkets. Los Angeles, New York City and Philadelphia are the top three cities across America for hot dog consumption during this same time period.

The following panels of this exhibit will introduce you to five top hot dog companies in America, the stories of their immigrant founders, the recipes they brought with them and important dates in their assimilation into American culture.

We welcome you to our exhibit and the stories we tell. We **relish** the thought that you are visiting us and to be quite **frank**, we hope you enjoy our exhibit.

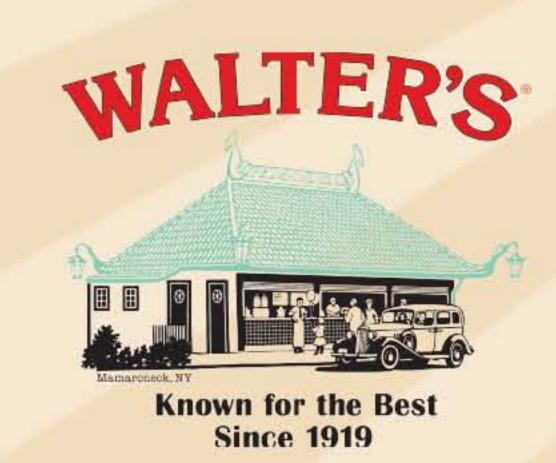












#HotDogSummit

History of the

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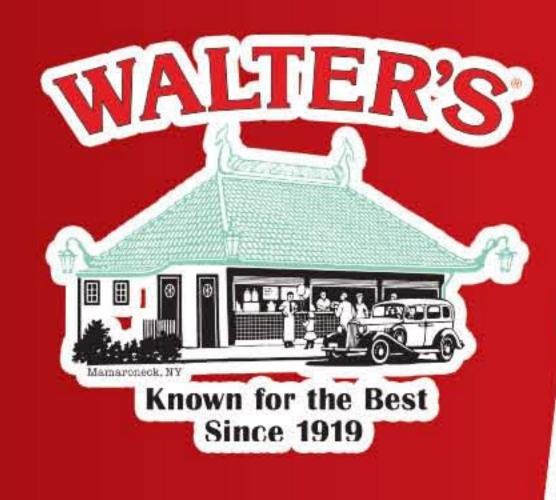




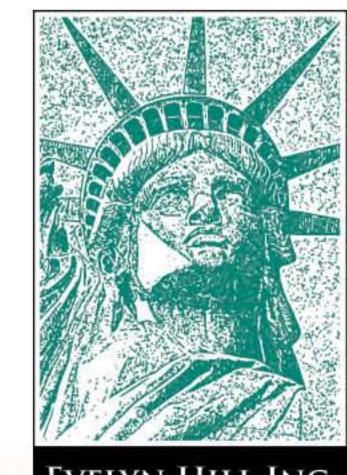
Developed by Evelyn Hill Inc., the concessionaire at the Statue of Liberty since 1931 and Ellis Island since 2009, in conjunction with the following Hot Dog companies: Hebrew National, Nathan's Famous, Sabrett, Vienna Beef & Walter's.

The exhibit explores the immigrant experiences of the founders of these respected businesses and the growth of their companies as the "Hot Dog" became part of American culture.









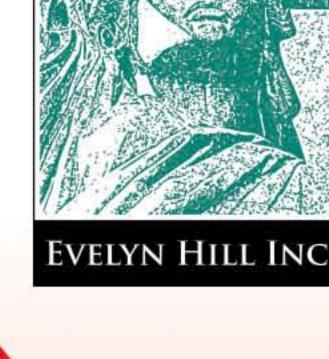
Vincenzo Vicario emigrates with his mother from Italy to New York through Ellis Island in 1897. He establishes his first roadside stand in Mamaroneck, NY, with his wife, Rose Warrington. They sell his specialty recipe of hot dogs, cider, and oriental beverages.

In 2017, Walter's wins Westfair Communications "Family--Owned Business Award," 914INC.'s "Small Business Award," Best of Westchester "Best Food Truck" ('16 and '17), WCBS-FM's "Best Hot Dog in the Tri-state," and is featured on Travel Channel's hit show "Food Paradise."









Evelyn Hill Inc., named after a Polish woman who immigrated to the USA in 1916 is a third generation family business. Since 1931, we have been providing visitor services at the Statue of Liberty and Ellis Island including running the café's, gift shops & organizing special events.

Evelyn Hill is recognized as a leader within the National Park Service for our recycling efforts which include diverting over 96% of the solid waste from landfills as well as our Gift Pavilion being LEED Platinum certified.



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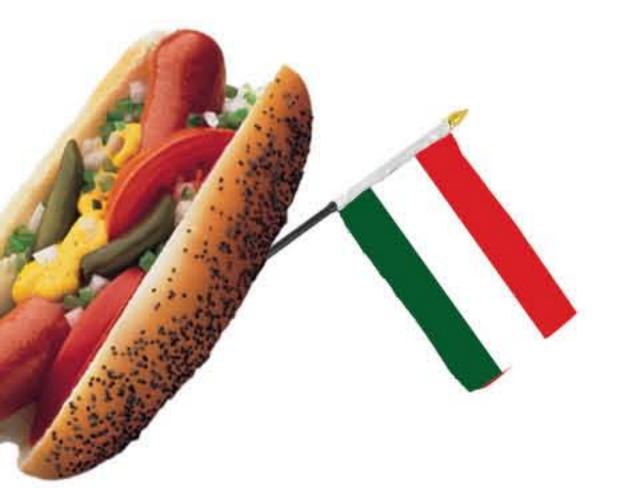
Theodore Krainin, a Russian who immigrated to America in the 1880's, begins The Hebrew National Kosher Sausage Factory, Inc. in 1905. The first factory is in a six-story walk up on the Lower East Side of Manhattan.

Hebrew National dogs are made with the highest quality standards just like they were over 100 years ago. The finest ingredients, no artificial flavors, no artificial colors, no fillers or by-products.



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In 1912, Nathan Handwerker immigrates from Galicia in Poland to America, and passes through Ellis Island. His trip on the "Neckar" ship takes about 22 days. The Original Nathan's Famous hot dog stand opens in 1916 in Coney Island.

In more than 100 years that have passed since opening day, Nathan's has gained a reputation for being among the highest quality hot dogs in the world.











In 1893, Emil Reichel and Samuel Ladany, from Budapest, Hungary, begin their immigration. Their first stop in Vienna, Austria, to learn the art of sausage making. Their journey continues through Ellis Island. The founders then take a train from New York to Chicago, just in time for the World's Columbian Exposition where they introduce the Vienna® Beef Hot Dog.

More than 123 years later, we're still making our sausages the old-fashioned way, with premium beef & our original recipe.











Stainless steel pushcarts bearing the Sabrett blue and yellow umbrellas occupy almost every corner in NYC. Stadiums, arenas, ballparks & countless other landmarks now serve a plethora of Sabrett products.

