

How Hot dogs Become an American Classic

Sausage links are associated with Germans and their Austrian neighbors contributed the name “wiener,” which is short for the word “wienerwurst.”

In fact, Charles Feltman, a German butcher, sold a hot dog type sandwich in 1860 on the streets of New York. In 1893, Samuel Ladany and Emil Reichl started selling all-beef spiced dogs from a stand and used the money they earned to open Vienna Beef, which was the selected meat of Chicago’s Hot Dog Fest.

However, the hot dog was really popularized at the 1904 Fair, when the split bun met the snappy textured sausages for the first time. People were so delighted to be able to carry around their food and munch on a walking lunch. The Chicago the original Chicago-style dog in 1929 was sold at the store called Fluky’s as a “Depression Sandwich,” that sold for only as nickel. It grew from this simple start in popularity as other hot dog shops opened, becoming Chicago’s own sandwich with a Vienna Beef hot dog, steamed, water simmered, or boiled; on a poppyseed bun, topped with yellow mustard, chopped raw white onions, neon green shades of pickle relish, a thin pale green dill pickle spear, soft red tomato diced or slices and a few sport peppers with a dash of celery salt. No ketchup was added. The Chicago hot dog, born in the Windy City’s World Fair was destined to become part of Chicago lore and history.