

ChicagoHistoryMuseum

Chicago Style vs My Style Hot Dog

READ:

Chicago style hot dogs are everywhere in the city! Hot dogs were first introduced at the 1893 World's Fair in Jackson Park. You could find the Vienna Sausages stand in the Vienna Village on the Midway Plaisance. The 7 toppings that have made a Chicago Style Hot Dog famous were added over the years. The combination of an all-beef hot dog with sport peppers, yellow mustard, pickle spear, green pickle relish, tomato wedges, and celery salt served on a poppy seed bun was established on Maxwell Street in an open air market during the 1920s and 1930s. Just one rule though, NO ketchup! Some people say it ruins the flavor of all the other ingredients.

For more about Hot Dogs, read or listen to "Hot Dog" <http://chicagohistoryresources.org/greatchicagostories/culture/index.html>

DO:

- **Circle** your favorite ingredients on the attached list!
- **Re-mix** the hot dog! On the other side, write toppings that give the hot dog a whole new taste. Give your new style hot dog a name.
Think about what could go on a spicy hot dog or a hot dog that represents your heritage?
- **Draw** a picture of your new hot dog creation.
- **Cook** it with help from adults if you have the ingredients!

Approx. Time: 30—45 minutes

Materials:

- ⇒ "Hot Dog" story
- ⇒ Thought Bubble Sheet
- ⇒ Markers, crayons, or colored pencils

SHARE:

- **Hang** the picture of your hot dog creation with your for all to see!
- **Post** your description and drawing of you new hot dog on Twitter or Instagram with the hashtag #CHMatHomeFamilies.



Assorted Hot Dogs from the Chicago Hot Dog Fest sponsored by the Chicago History Museum

Hot Dogs

Chicago Style

My Re-Mix Style

Pickle Spear

Sport Peppers

Neon Relish

Mustard

Onions

Tomato Wedge

Celery Salt

My New Hot Dog's Name: _____