

Have You Heard?

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Home Economist

Hot Dog Trivia

July is National Hot Dog Month according to the National Hog Dog and Sausage Council.

To help you in celebrating with this all-American favorite, here is a bit of hot dog trivia to add to your dinnertime conversation.

What is the single all-time

favorite hot dog topping? Why, mustard, of course.

Ketchup is not as popular as you might think — people save that for French Fries. In a recent survey ketchup ranked behind sauerkraut, relish and onions as a hot dog's most compatible garnish.

The "perfect hot dog size" is 6 to

7 inches long, while so-called "footlongs" are often misleading because most are not 12 inches in length.

What would you say is the most popular way to prepare hot dogs? Yes, grilled. Boiling a hot dog releases all the foods nutrients, so it is recommended that the boiling pot be removed from the heat source so the hot dogs can just steam.

Do you know by what name hot dogs were often called before 1901? Vendors at the ball parks called them "dachshund sausages." As the story goes, one day, sportswriter Tad Drogan dashed off a cartoon depicting a talking sausage. Hurrying to meet his newspaper deadline, Drogan realized he could not spell "dashshund" so he called his creation "hot dogs." The new name stuck.

Do you have any idea how many

hot dogs are eaten every day in the United States? 20 million? 35 or 50 million? Fifty million is the correct answer, and in a year's time, that enough hot dogs to reach to the moon and back again three times.

What other crazy condiments do people like to eat on hot dogs? Peanut butter and maple syrup are two unusual items. Gourmet garnishes are now in vogue. Shredded léttuce, sweet and sour sauces, and spicy barbecue and chill mixtures are growing favorites. The Chicago style hot dog sports sliced tomatoes and cucumbers, dark green relish and a dash of celery salt while the New York Dog is covered with steamed onions

A hot dog in a bun still ranks number one at the ballpark, but Americans do not always eat them on a bun at home any more. Bagels, muffins and pita bread now are popular alternate choices for a tasty foundation.

Oily Stains: A Laundering Problem

Oily greasy stains on clothes are a common laundering problem. They can be caused by a number of factors including the use of an insufficient amount of detergent to hold the soil in solution until the end of the wash cycle. To resolve the problem, treat the stains with a prewash stain remover or liquid laundry detergent. Then, launder with an increased amount of detergent.

A wash water temperature that is too low is another cause. The problem can be remedied by increasing the temperature and can be prevented by using the hottest water safe for the fabric being laundered.

Another major cause of oily stains is the incorrect use of a fabric softener. When undiluted fabric softener is poured directly on fabrics, stain can occur. Remove the stains by rubbing with bar soap before laundering. To prevent the problem, dilute a liquid fabric softener before adding to the washer.

Problems arising with the use of a dryer-added fabric softener can be caused by drying too small a load, selecting an improper dryer cycle or using too high a drying temperature. In each instance, remove the stains by rubbing the fabric softener stains with bar soap and launder. Prevent a reoccurrence caused by too small a load by adding a few clean bath towels to the dryer load for proper tumbling. Select the appropriate dryer cycle to avoid staining caused by an improper cycle selection. If a dryer is too hot, reduce the dryer temperature.



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