



WM Barbara Spencer  
WP Joe Spencer



**July Birthdays**  
28 Rowena DeLano



Grab a pencil and piece of paper. How many words can you make using the letters in "Coney Island" We found **91!**



**TMRC Daylight Chapter #1145**  
July 24 – Stated Meeting 1:30 pm

A **hot dog** (commonly spelled hotdog) is a food consisting of a grilled or steamed sausage served in the slit of a partially sliced bun. The term hot dog can refer to the sausage itself. The sausage used is a wiener (Vienna sausage) or a frankfurter. Some consider a hot dog to technically be a sandwich. Hot dog preparation and condiments vary worldwide. Typical condiments include mustard, ketchup, relish, onions in tomato sauce, and cheese sauce. Other toppings include sauerkraut, diced onions, jalapeños, chili, grated cheese, coleslaw, bacon, and olives. These types of sausages were culturally imported from Germany and became popular in the United States. It became a working-class street food in the U.S., sold at stands and carts. The hot dog became closely associated with baseball and American culture. **Common hot dog sausage ingredients include:** Meat trimmings and fat Flavorings, such as salt, garlic, and paprika. Pork and beef are the traditional meats used in hot dogs. Less expensive hot dogs are often made from chicken or turkey, using low-cost mechanically separated poultry. (CONT'D PG 2...)

**July:**  
flower: Larkspur  
Birthstone: ruby  
**Zodiac Signs:** Cancer = June 21 - July 22 Leo = July 23 - August 22 TO July 22)



**JUMBLE**

Unscramble these four Jumbles, one letter to each square, to form four ordinary words.

SELBS  
 WODDY  
 PHOONG  
 WEFURC



Now arrange the circled letters to form the surprise answer, as suggested by the above cartoon.

Print answer here HIS

**HOTDOGS**

F	S	M	D	A	B	F	B	A	C	O	N	D	X
K	O	Q	B	S	U	E	C	V	O	H	Y	V	B
D	S	O	E	A	N	F	W	D	L	C	V	N	O
X	N	T	T	I	Q	A	A	K	E	H	D	A	L
B	L	P	E	L	G	R	N	E	S	E	L	Q	G
B	U	A	X	A	O	O	R	I	L	E	T	R	R
Q	U	C	T	R	M	N	L	K	A	S	D	E	I
A	W	P	H	V	K	E	G	O	W	E	J	L	L
T	T	F	N	I	X	H	D	F	N	X	L	I	L
F	R	A	N	K	L	W	F	F	T	I	Z	S	E
S	I	A	H	D	R	I	T	E	R	J	O	H	D
W	S	A	U	E	R	K	R	A	U	T	G	N	B
V	O	T	M	U	S	T	A	R	D	U	X	F	S
S	H	I	H	K	E	T	C	H	U	P	E	E	A

- FRANK
- STEAMED
- CHEESE
- COLESLAW
- ONIONS
- GRILLED
- SAUERKRAUT
- RELISH
- KETCHUP
- CHILI
- MUSTARD
- FOOTLONG
- BUN
- BBQ
- BACON

(CONT'D)

Changes in meat technology and dietary preferences have led manufacturers to lower the salt content and use turkey, chicken, and vegetarian meat substitutes.

### Restaurants

Stands and trucks sell hot dogs at street and highway locations. Wandering hot dog vendors sell their product in baseball parks. At convenience stores, hot dogs are kept heated on rotating grills. 7-Eleven sells the most grilled hot dogs in North America — 100 million annually.

### Condiments

Hot dogs are commonly served with one or more condiments. In 2005, the US-based National Hot Dog & Sausage found mustard to be the most popular, preferred by 32% of respondents; 23% favored ketchup; 17% chili; 9% pickle relish, and 7% onions.



Hot dogs are prepared commercially by mixing the ingredients (meats, spices, binders and fillers) in vats where rapidly moving blades grind and mix the ingredients in the same operation. This mixture is forced through tubes into casings for cooking. Most hot dogs sold in the US are "skinless" rather than "natural casing" sausages.

### Natural casing

As with most sausages, hot dogs must be in a casing to be cooked. Traditional casing is made from the small intestines of sheep. The products are known as "natural casing" hot dogs or frankfurters. These hot dogs have firmer texture and a "snap" that releases juices and flavor when the product is bitten.

**Kosher casings** are expensive in commercial quantities in the US, so kosher hot dogs are usually skinless or made with reconstituted collagen casings.

### Skinless

"Skinless" hot dogs use a casing for cooking, but the casing may be a long tube of thin cellulose that is removed between cooking and packaging, a process invented in Chicago in 1925.

Skinless hot dogs vary in surface texture, but have a softer "bite" than with natural casing. Skinless hot dogs are more uniform in shape and size and cheaper to make than natural casing hot dogs.



FIND 10 DIFFERENCES



Jumble answers: BLESS, DOWDY, PONCHO, CURFEW  
OWN WORDS

