



KNIGHTS OF COLUMBUS

IN SERVICE TO ONE. IN SERVICE TO ALL.

George S Kurtz Council 12961
307 Black Oak Ridge
Seymour, Tennessee 37865

Holy Family's Council 12961 is pleased to invite Msgr. Grady Assembly and their families to an outdoor picnic (weather permitting) on Sunday, the 14th of October. A unique, non-traditional dinner will follow an abbreviated Assembly meeting. To appreciate the uniqueness of this dinner, a short history lesson is required.

1. The picnic dinner is not a true ethnic event; but, does have very strong ethnic ties to the New York, New Jersey area.

2. The Number One New York area hot dog is Sabrett. It was introduced in 1920's. Cofounders were Sam Ogus [Russia], Julius Frankel [Germany] and Chris Papalexis [Greece] using the original name *Sabre Meat Company*. The company established a market niche by selling Sabrett from Pushcarts bearing the Blue and Yellow Sabrett Umbrellas. Carts were found on almost every corner in N.Y.C., ballparks and other land marks. Sabrett is still the Official Hot Dog of Madison Square Garden (NY) and the Prudential Center (NJ). Originally, most pushcart vendors were of Italian descent.

3. "TEXAS WEINERS" were not created in Texas. The Hot Texas Weiner was created in Paterson, New Jersey around 1924 by an old Greek gentleman. This unnamed chef topped his hot dogs with a spicy chili which resembled spicy, Greek pasta sauce. Why did he call his creation "Hot Texas Wieners? Speculation is that he wanted to give his Paterson Street location an exotic name for his somewhat spicy food. Texas = image.

4. Some street vendors abandoned their push carts and opened small road side stands. Now the competition really begins! Expanded menus appeared with the addition of sides and burgers. The real competition was the creation of different Chili sauces to top the Texas Weiner, use different brand hot dogs and preparation methods.

5. In 1961, Carmen La Menddola and Domenick Sportelli opened the *Hot Grill* in Clifton, N.J. It is their chili sauce recipe that makes them so popular. Word of mouth, free publicity from the Travel Channel and a unique food product keeps them at the top of the sales charts. Preparation is also a key to success. Sabrett hot dogs are blanched for 3 minutes before being boiled in oil and then topped with mustard, onions and their secret sauce. Established customers don't order Texas Wieners or a hot dog. If you are a local, you will order one or two all the way.

6. Hamburgers! It is almost impossible to count the number of establishments that have hamburgers on their menu as well as the vast variety of toppings. Throughout this entire area as well as in neighboring states, have you even seen or tried a *PIZZA BURGER*?

Enough of a history lesson. What will Holy Family's Council serve at the October 14th Family Picnic? For starters – a simple salad. Next, the main menu, consisting of a two meat platter with One All The Way, a Pizza Burger and a side of French Fries. Desert – Soda – Beer –Wine? YES! Can't attend the meeting? You could easily create your own version of a pizza burger; but, you will have to drive 700+ miles to THE HOT GRILL, 669 Lexington Avenue, Clifton, N.J. for One All The Way.