# The Fair ©alks News 

Where your family becomes part of our family.

Skilled Nursing • Respite Care • Rehabilitation Services

## Bite-Sized Hot Dog Facts

It's probably no surprise that July is Hot Dog Month, but the third Wednesday of the month is also National Hot Dog Day!
The hot dog is one of the most iconic American foods with Americans consuming more than a billion of them each year during the summer!

- New York City and St. Louis street vendors sold hot dogs in buns in the 1860s.
- In 1893 Chris Von de Ahe brought baseball and hot dogs together selling them at St. Louis Browns games


Health Care Center
471 W. Terra Cotta Avenue Crystal Lake, IL 60014 815.455 .0550

Norreen Zaio, Administrator Lori Tapanien, Business Office Mgr. Amanda Lacher, Activities
f Like Us On Facebook
As a non-profit 501c3 community, we thank you for supporting our mission of service to seniors through tax-deductible donations of cash or useful items.

Please call our office.
Wisconsin Illinois SENIOR HOUSING INC.

FairOaksHealthCare.org
WE ACCEPT CREDIT CARDS
(now the St.
Louis Cardinals.)
The Colombian
Exposition in
Chicago also
began selling hot dogs. In both locations they became an instant hit.

- The name "hot dog" was said to be created by a cartoonist. At a baseball game in 1901, he saw vendors selling sausages in rolls and drew a cartoon. Not knowing how to spell "dachshund," he wrote "hot dog" instead.
- Mustard is the \#1 condiment of choice. Other popular toppings include: ketchup, onions, chili sauce, pickles, relish, sauerkraut, cheese and coleslaw.


## Mix Up Your Mac \& Cheese

It's no surprise hot dogs are a summertime favorite, but macaroni and cheese is a commonly served summer side at picnics, gatherings, and reunions. Between the sauce, seasonings, cheese selection, and the way it's cooked, there's a chance for you to try something new with each variation. Here are a few tasty options you can try this summer:
Veggie Delight: Vegetables are an excellent way to add nutrients to your mac \& cheese, and creates a healthy spin on a classic dish. Veggies also add a splash of color with peas and carrots.
Spice it Up: Add a splash or two of your favorite hot sauce or spicy seasonings like smoked paprika, red paper flakes, or Cajun powder.
Protein Power: Add bacon bits, pulled pork, brisket, ham, or sausage for some added flavor and a boost of protein.

Say Cheese: One of the best parts of a mac and cheese meal is the cheese itself! Enjoy adding some out-of-the-box cheeses you might like feta, colby jack, or gouda.
BBQ: BBQ sauce enriches mac and cheese with a unique flavor pairing of sweet and savory. Grab your favorite BBQ sauce and drizzle it over top of the dish to enjoy a delicious combo!
Oodles of Noodles: Add more variety to your mac and cheese dish by trying out three or four different types of pasta! A few varieties to try are rigatoni, penne, cavatappi, shells, and elbow macaroni. Don't be shy to mix and match the pasta, and experiment with a few different combinations to create your perfect dish.


2.




