

Food Forum

Dorothy Johnson

JULY IS NATIONAL HOT DOG MONTH

Sausage making is one of the oldest and most palatable ways of preparing and processing meat. The ancient Chinese and Babylonians doted on sausage. The Romans spread their taste to the countries they conquered. In 1852, an Austrian sausage maker named Wein created the weiner. Also, in Frankfurt Germany, a sausage maker invented a similar sausage, so from these sausage makers the two names were derived, Weiner and Frankfurter.

GLOSSARY OF SAUSAGE

Andouillette--A fine French sausage, difficult to find in America. Made from intestines and brains, this fresh sausage is usually cooked slowly in white wine or Champagne.

Andouille--A sausage similar to Andouillette, but cured and smoked.

Blood Sausage (Bludworst Boudin)--Sausages made of pork heart and other meat for which blood is used for thickening and seasonings are added. Some blood sausages are cooked and cured and ready to eat. Black puddings are a larger version of blood sausage and usually contain oatmeal, groats or rice.

Bologna--In America, a rather blandly-seasoned mixture of pork and beef. The original version from Italy, available in some parts of the country, includes veal, pistachio nuts, wine and spices and, some times, sheep's tongue and even anchovies for added flavor. Bologna is par-boiled and dried.

Braunschweiger or Liver Sausage--One of the most popular sausages for snack food. It comes cooked, plain or smoked. (the smoked version is called Braunschweiger). Some liver sausage is larded with pork fat; another type has raisins added. Liver Sausage ranges in seasonings from extremely bland to highly seasoned and pungent.

Cappicola--Classified as a dried Italian sausage, but actually a sausage of boneless pork shoulder butt, seasoned, mildly cured and dried.

Cervelat--There are many varieties of this sausage. Some are cured and dried and can be eaten "as is". Others should be cooked.

Chipolata--A small fresh pork sausage often used as a garnish or for stuffings. In England, garlands of delicately browned Chipolatas may be looped around the Christmas turkey.

Chorizo--A pork sausage of coarsely ground meat, important in Spanish and Mexican cooking. It is piquant, highly colored with paprika, may contain larding pork. It is bought in Spanish-American markets, some super markets. Also imported (canned in lard) from Spain. Fresh or dried and uncooked.

Cotechino--A large, dried uncooked Italian sausage that should be poached before being used.

Crepinette--a small, flat fresh sausage, encased in Caul, usually broiled or sauteed.

Flask Korv--A fresh pork and potato sausage.

Frankfurter or Hot Dog--The Frank or hot dog we know is a mixture of the original frankfurter (saucisse de Francfort), the Weiner (saucisse de Vienne) and the saucisse de Strasbourg. Frankfurters used to be larger than they are now; Weiners or Vienna sausage were smaller and came linked together in chain-like fashion. The modern hot dog ranges in quality from wretched, tasteless and dry to rich and juicy. Many are skinless--they lack the seasonings, the firmness and the snap the frankfurter once had. Some even come, strangely enough, encased in plastic. There are still a few in the old fashioned casings, well seasoned and delicious, as are many of the Kosher frankfurters.

Kielbasa or Kolbasi (Polish Sausage)--A highly seasoned garlicky sausage readily available in many parts of the country. It comes fresh, smoked, uncooked and cooked, but usually must be poached before it is eaten.

Knockwurst, Kackwurts--A sausage similar to (but larger) than the frankfurter and more highly seasoned.

Mortadella--A parboiled, dried Italian Sausage similar to bologna.

Pepperoni--A hot, dried Italian sausage, popular with those who like the bite of red pepper; it is firm and hard. It is delicious as an hors d'oeuvre with drinks.

Pork Sausage--Regular pork sausage meat may be finely or coarsely chopped. The ratio of

PABST MEN OF THE WEEK



WHAT'LL YOU HAVE?

John Harris (left), local bartender, and Henry Bass, Deputy Registrar and Captain of Precinct 83, suggest a toast to the success of the Las Vegas "Freedom Through Voter Registration March" with PABST BLUE RIBBON BEER. Carl Wilson, bartender at Ruben's Supper Club smilingly agrees "It's alright with me".



ORIGINAL PABST

One of the fastest-growing beers in Las Vegas

Klan Plans Suicide As Membership Rises

WASHINGTON - (NPI)--One of the best ways to stop the Klan may come Aug. 1, when the hooded organization plans a march through Harlem. The Klan has asked for police protection, but so far has received none. Two outcomes of the march are possible: Either the nation is going to have a lot fewer live Klansmen after the march, or so many policemen are going to have to be brought into Harlem to guard the Klan that there'll be more policemen there than Harlemites.

CHICAGO - (NPI)--The Ku Klux Klan's membership has risen to more than 14,000, FBI Director J. Edgar Hoover reported. In addition to these 14,000 hard-core members, the Klan has "tens of thousands of inactive members." The FBI director said the passage of the Civil Rights Act has helped revive the Klan, but indicated that Klan strength is nothing compared to what it was in the 1920s, when the KKK reached a peak membership of 4 million.

fat as well as the seasonings varies enormously.

Salami--There are dozens of varieties of this sausage. Italian, Hungarian, German and American. The textures vary and the meat spices differ. Some are dried so thoroughly they almost last a lifetime. Others are delicately parboiled and will last only a few days.

Summer Sausage or Thuringer--These terms are interchangeable with dried Cervelat. In fact, all dried sausage of this type are called summer sausage. They are best with beer or drinks.

Teawurst--A veal sausage, uncooked and

slightly smoked.

Tongue and Blood Sausage--A ready to eat richly-flavored sausage of pork tongues and blood, with a heavy lacing of fat.

Weissurst--An uncooked sausage made with pork and veal.

Yachtwurst--A coarsely textured ready to eat sausage made of pork and beef, mixed with pistachio nuts.

Zampone, Zampino--A coarse Italian sausage which is forced into a boned pig-foot and hock then cured and dried.

SEAFOOD

INN

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3 for \$3.35 5 for \$5.75		3 for \$3.35 5 for \$5.75	
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SCALLOP LOAF -----	\$1.35	CODFISH LOAF -----	\$1.35
OYSTER COCKTAIL -----	\$1.00	FISH CAKES LOAF -----	\$1.35
CLAM LOAF -----	\$1.35	SHRIMP LOAF -----	\$1.35
CLAM GUMBO -----	\$1.35	STUFF SHRIMP -----	\$1.35
CLAM COCKTAIL -----	\$1.00	SHRIMP COCKTAIL -----	\$1.35
OYSTER SAND -----	.75	CRAB LOAF -----	\$1.35
SHRIMP SAND -----	.75	STUFF CRAB -----	\$1.35
COD FISH SAND -----	.75	CRAB CAKES -----	\$1.35
FISH STICKS -----	.50	CRAB COCKTAIL -----	\$1.00

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