

Additions & Errata, “The Flint Coney: A Savory History”

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<http://flintconey.com>

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Research for “The Flint Coney: A Savory History” didn’t stop when the page proofs were completed for publication. I continued searching for more complete information, especially in some areas where I specifically stated within the book that some information was still missing. Other information, such as discovering Flint Coney Island served New York-style coney its first few years, were surprising additions to what’s in the book. The information below also contains any errata within the book’s content, which I’ll also update as those errata are identified. Updates to this document will be posted to <http://flintconey.com>.

Name Updates

- All references to “Victoria Lynch” of Lynch Shipping Services, KoegelsOnTheRoad.com, and BuyKoegels.com should be “Veronica Lynch”
- All references to “Connor Coyle” or “Conner Coyne” of Gothic Funk Press should be “Connor Coyne”

Page 19, 1st Sentence, New Reference and Articles

PUTTING ON THE DOG
Fearing people might think
wieners were actually made of
dog meat, the Coney Island Cham-
ber of Commerce, in 1913, forbade
the words “hot dog” to be put on
any sign.

Image Caption, “The article in the Canton Repository on October 20, 1943, describing the 1913 ban on the term ‘hot dogs’ on signage at Coney Island.”

In 1913, the Coney Island Chamber of Commerce in New York banned the use of the term hot dog on restaurant signs on Coney Island. (Canton Repository, October 20, 1943) The same piece describing this legislation ran in multiple newspapers across the country from October until December, 1943.

Can't Advertise Weiner is 'Dog' Rules Ellifson

A hot dog is a hot dog and a wiener is a wiener, according to a ruling made by Arnt Ellifson, former mayor and deputy state dairy and drug inspector. For years a good many people have been laboring under the impression that the hot dog was simply the night owl name for a wiener, thrown carelessly between a couple of slices of bun. But Mr. Ellifson, in his official position, has ruled otherwise.

The result is that the "hot dog" sign displayed by a Western avenue place of business that recently opened, specializing in these animals, has been forced to remove its sign from the window, and today it advertises a Coney Island Wiener.

The inspector recently entered the place and ordered a hot dog. The waiter speared a wiener from the dish and recklessly threw it between the slices of bun, asking, "Onion, sir?"

The inspector opened the bun, examined it and remarked: "Just as I expected. It is not a hot dog at all. It's nothing more than a plain wiener. You will have to take the sign down from your place and advertise what you sell," the inspector informed the proprietor. "There is a law in this state regarding deceptive advertising."

Mr. Ellifson explains that a hot dog is dog meat and a wiener is a wiener, and that the placing of a hot dog sign on the place, when only a wiener is sold, is deceptive advertising.

"They cannot place such signs on the main street of the town," says Mr. Ellifson, "and under the pure food law governing advertising, I had the authority to have the sign removed."

Image caption, "The article in the Muskegon Chronicle on April 21, 1921, describing the 'hot dog' naming incident in that Michigan city."

But this wasn't an isolated incident. On April 21, 1921, the Muskegon Chronicle in Michigan reported that a deputy state dairy and drug inspector insisted a local restaurant remove the term "hot dog" from its signage.

*"Can't Advertise Weiner is 'Dog' Rules Ellifson
Muskegon Chronicle, April 21, 1921*

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Page 34, new section, "The History of 202 S. Saginaw St."

Many recall the address of Flint Coney Island being 208 S. Saginaw St. However, the original address was 202 S. Saginaw St, with 208 being the result of a renumbering in 1936. The building Flint Coney Island resided in was apparently built in the 1890s.

Opening Today.

The Flint Ice Cream & Candy Co. open their new store today, 202 S. Saginaw street with a full stock of fine candy, ice cream and fruit ices. We are in position to give you the best of service and will give prompt attention to all orders.

H. T. BLODGETT & WM. FINLEY.

Image caption, "The ad for the Flint Ice Cream & Candy Co. at 202 S. Saginaw St. in the Flint Journal on May 10, 1899."

The first business to open in the space numbered 202 was Flint Ice Cream & Candy Co., owned by an H.T. Blodgett and William Finley. With an opening date of May 10, 1899, the store offered "fine candy, ice cream, and fruit ices."



Image caption, "An advertisement in the Flint Journal for McCabe's Place on August 31, 1909."

The next business to rent the space was McCabe's Place. This shop appears to have been a Retail Liquor Store, as listed in a "Statement Of Liquor Taxes Collected", published in the Flint Journal on December 23, 1911. Matthew McCabe is listed in that statement as having paid a tax of \$500.00 on May 13, 1911. An earlier advertisement on August 13, 1909, listed "Tommy's Messenger Service and Shoe Shining Parlors" also being part of McCabe's Place.

\$9.50

**Isn't It Worth Your While
to Trade It for One of
Hart, Schaffner & Marx
Finest Suits That Retail
Everywhere at \$18 to
\$27.50?**

Including the most beautiful, smoothest, softest, finest fabrics you have ever seen in men's clothing.
\$7.50 for men's and young men's suits worth \$12.50 and \$15.00.
\$3.50 boys' long pant school suits worth \$10.00 to \$12.50.
\$1.98 young men's and boys' suits, sizes 33 and 34 clean up about 25 suits in lot. Your choice while they last at the price.
Boys' short pant school suits 75c to \$2.50 a suit.
Men's 25c hose 17c pair.
Mercerized Halo thread hose full-fashioned and seamless, 1 1/4-spliced heels with double soles and toes, as good 25c hose we have ever seen for 17c.
Men's soft collar work shirts in light and dark shades, made strong and full size 35c each.
Men's 10c cotton hose 7c pair, black and colors, seamless double heel and toe, very strong and durable.
Men's 15c hose 11c a pair, elastic rib tops, double heel and toe, they are dandies even at 15c.
Men's \$2 and \$2.50 hats \$1.89; full hats, high and low crowns, soft and stiff models, gray, tan, blue and black, all sizes from 6 1/2-8 to 7 1/2-8.



Copyright Hart Schaffner & Marx

TRADE AT

E. BISHOP'S

202 S. SAGINAW ST.

YOU WILL SAVE MONEY BUYING YOUR CLOTHING, SHOES
AND FURNISHINGS AT THIS STORE.

Image caption, "An advertisement for E. Bishop's mens' wear, published in the Flint Journal on August 22, 1913."

By 1913, 202 S. Saginaw St. was home to E. Bishop's, a mens' clothier. The shop offered Hart, Shaffner, and Marx suits for \$9.50, as well as suits for young men, boys "school suits" in both long and short pant versions, mens' work pants, hose, hats, and shoes.

Popular New Belter Suits

Arrive for
Saturday
at

\$ 15

Conn's Convincing Clothes

The best fashion minds of the east have concentrated in producing these new Belted Suits for dress and business wear, in flannels of plain blue and green, homespun and other fancy mixtures, as well as all sorts of neat effects that are beyond the average for smartness. Here they are at our one and only price, \$15.00.

New Trench Top Coats
\$15.00

\$15 SEE our Oswego Blue Serge Suits. Models belted or plain, to suit all men. They are a fine, all wool quality and the colors are guaranteed fast. The linings are of mohair—the buttonholes hand finished—the collars hand felled. The best value in Flint.

Style and Quality find their best mode of expression in Conn's **\$2** HATS OF CLASS

The Conn Clothes Shop
Ivan Conn. 202 S. Saginaw St., "Between the Tracks" L. W. McIntosh

Image caption, "The Flint Journal advertisement for Ivan Conn's mens' clothes shop, on April 20, 1917."

By 1917, an Ivan Conn had opened The Conn Clothes Shop in the space. In an advertisement on April 20, 1917, Conn offered "belter suits", which were mens' suits with an outer belt around the jacket at the waist. He also listed trench top coats and "Oswego Blue Serge Suits", both for \$15 each, and "Hats of class" for \$2.

Page 34, rename section as "The 1920 Opening of Flint Coney Island" and add the following introductory information



Men! It Is Our Move!

From 202 So. Saginaw St.
to
407 Detroit Street

Our present lease expires May 1st. The new lease calls for a tremendous high rent with expensive repairs and alterations to the building, an expense which no legitimate business can carry without charging excessive profits on their merchandise. In the future as in the past we aim to give our patrons the same high grade merchandise at the very lowest margin of profit, as we can possibly operate under, or in other words, we refuse to profiteer to pay high rents. Hence it's our move. Fortunately for the men of Flint we bought the lease at 407 Detroit St., which has been occupied by the United Army Store for the past six months, which will enable us to continue selling merchandise at our usual small profits.

TWO WEEKS ONLY--- Saturday, April 17th to Saturday, May 1st---TWO WEEKS ONLY

REMOVAL SALE

OF MEN'S NEW SPRING AND SUMMER SUITS, TOPCOATS, RAINCOATS, HATS, CAPS, TROUSERS, OVERALLS AND NECKWEAR AT GREATLY REDUCED PRICES.

If you have priced clothing, hats, caps, etc., elsewhere you will appreciate our values and prices all the more. We advise every economic man of Flint to take advantage of this sale, as it will be several seasons before he will again have the opportunity of buying merchandise of the Conn quality at such astonishingly low prices.

MEN'S SUITS AND TOPCOATS MUST GO

\$30, \$35 Values, moving at	\$24.50
\$40, \$45 Values, moving at	\$34.50
\$50 Values, moving at	\$44.50
\$55 Values, moving at	\$49.50
\$60 Values, moving at	\$54.50
\$25 Raincoats, at	\$19.50
\$12 Raincoats, at	\$9.50

Snaps Like These Won't Last Long. Men, So Get Busy!

HATS AND CAPS ARE ON THEIR WAY

\$3.50 Cloth Hats	\$2.85
\$4.50 Cloth Hats	\$3.85
\$4.00 Felt Hats, moving at	\$3.65
\$5.00 Felt Hats, moving at	\$4.45
\$6.00 Felt Hats, moving at	\$5.45
\$7.00 Felt Hats, moving at	\$6.45
\$8.00 Felt Hats, moving at	\$7.45
Caps up to \$2.50, at sale	\$1.50
\$3.00 Values, at sale	\$2.50
\$4.00 Values, at sale	\$3.50
\$4.50 Values, at sale	\$4.00

Entire Stock on Sale—Nothing Held in Reserve.



A deposit of \$10 will hold a garment 10 days.

Conn's Clothes Shop

Between the Trax. In Our New Location After May 1st—
407 DETROIT STREET



202 So. Saginaw St.

Image Caption, "The last advertisement for Conn's Clothes Shop at their 202 S. Saginaw St. location, printed in the Flint Journal on April 16, 1920."

Many references such as "Two To Go" published by the *Genesee County Historical Society* state that Flint Coney Island opened at 202 S. Saginaw St. in 1919. However, an advertisement for a "Removal Sale" from Conn's Clothes Shop at that address printed in the *Flint Journal* on April 16, 1920, indicate that 1919 opening date is incorrect. Interestingly, the moving advertisement for Conn's indicated the store was not moving under the best circumstances:

"Our present lease expires May 1st. The new lease calls for a tremendous high rent with expensive repairs and alterations to the building, an expense which no legitimate business can carry without charging excessive profits on their merchandise. In the future as in the past we aim to give our patrons the same high grade merchandise at the very

lowest margin of profit, as we can possibly operate under, or in other words, we refuse to profiteer to pay high rents. Hence it's our move. Fortunately for the men of Flint we bought the lease at 407 Detroit St., which has been occupied by the United Army Store for the past six months, which will enable us to continue selling merchandise at our usual small profits."

It's unclear what the "tremendous high rent" may have been, nor what the "expensive repairs and alterations to the building" were, a building which Ivan Conn didn't even own.



Image Caption, "An advertisement for the Flint Coney Island published in the Flint Journal on July 3, 1920."

The first advertisement for Flint Coney Island at 202 S. Saginaw St. was printed in the Flint Journal on July 3, 1920. This advertisement included the phrase "Coney Island Restaurant now open for business." With the earlier advertisement for Conn's Clothes Shop being printed that April regarding their lease which ended May 1st, this latter advertisement then shows a more accurate opening date for Flint Coney Island as June or even July of 1920.

This July 1920 advertisement contains some interesting information. It turns out coney in Flint weren't always what Coney Island restaurant patrons are used to getting today. In fact, for a few years at the very beginning of the phenomenon, the only coney available in Flint were New York style.

George N. Brown had immigrated to Flint from Boufi, Macedonia, alone in 1908 at the age of 12, by way of Canada, Ohio, and Detroit. ("Original Flint Coney Island Owner Dies", Flint Journal, July 24, 1967) Steve G. George had also been born in Boufi on December 15, 1892, and immigrated to Flint in 1919. (Flint Journal obituary, October 11, 1965) The two had founded

Flint Coney Island shortly after Steve George arrived in Flint, with the latter also owning the Ritz Drive In. While George Brown's obituary disproves previous reports of him being from Montana, what's even more interesting is that his immigration path parallels Simion Brayan's own path of Toronto, Canada, and Youngstown, Ohio, giving credence to the possibility the two men were related.

The advertisement for the recently-opened Flint Coney Island in the Flint Journal on July 30, 1920 seems to bring confusion to the timeline of the Flint Coney itself in view of Simion Brayan's 1921 immigration record at Buffalo, New York, from Toronto, Ontario, Canada. In reality though, this advertisement clears up a number of questions about not only the timeline, but also answers questions about the restauranteurs' concept of the 'Coney Island' restaurant phenomenon itself in Flint, and what likely finally drove Brayan to the development of the Flint Coney.

First is the phrase that's most prominent in the advertisement, 'Coney Island ... Brought to Flint'. This verifies that, in fact, Flint Coney Island was originally a direct attempt to bring the flavors of Coney Island, New York, to the city. This can also be seen in the offering of Charles Feltman's Red Hots with a 'snappy chilli [sic] sauce', which is exactly what Feltman's and Nathan's were serving at the time.

But even more telling for the timeline is the lack of a mention of Koegel products within the advertisement. Brayan wouldn't arrive in Flint until after 1921, so the Flint Coney as we know it was yet to be offered at Flint Coney Island. This is then the restaurant as George N. Brown and Steve George operated it, prior to Brayan's development of the Flint Coney we know today.

What becomes apparent here is that, when Brayan arrived in Flint, Flint Coney Island would have been serving a dish very similar to what he had tried and disliked near Rochester, New York. That may have been the very impetus he needed to develop the Flint Coney as we know it today.

Page 34, Add Image:

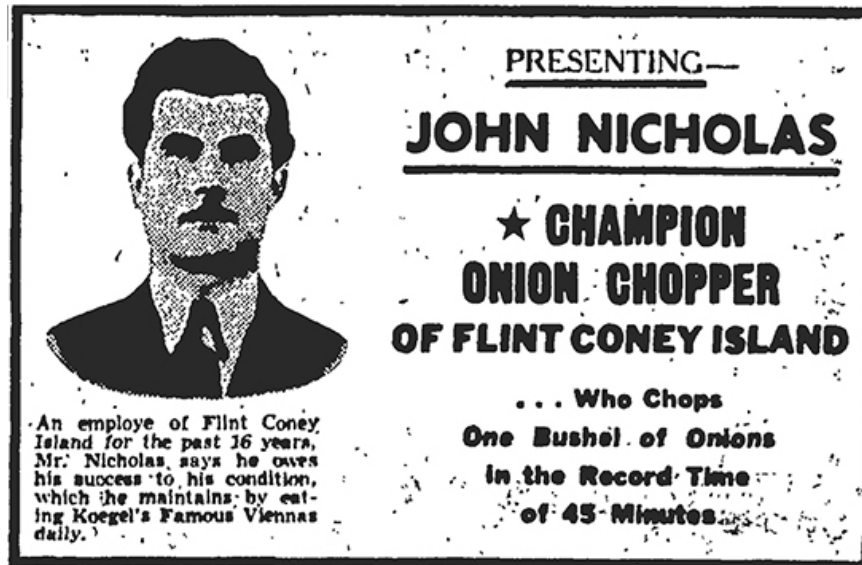


Image Caption, "On April 29, 1942, Flint Coney Island touted their Champion Onion Chopper in an ad in the Flint Journal."

Page 42, Change Last Paragraph

Correct to "There is one other noteworthy individual in all of this. George N. Brown had immigrated alone from Boufi in 1908 at the age of 12, opening Flint Coney Island at 202 Saginaw Street in 1919 with fellow Boufi immigrant Steve G. George. ("Original Flint Coney Island Owner Dies", Flint Journal, July 24, 1967) (Flint Journal obituary for Steve G. George, October 11, 1965) In 1925, newer partners in the restaurant were Brown, George, Simion Brayan and his cousin Paul Branoff, and George Branoff."

Page 42, Image Caption

Correct to "The address for Flint Coney Island was originally 202 South Saginaw. In 1936, the address number was changed to 208. *Courtesy of the Sloan Museum Archives.*"

Page 44, New Section, "Spelling Anomalies"

While researching this material, it became apparent that some of the challenges in locating information were due to inconsistencies in the spellings of common terms. Some terms have shortened versions of themselves, such as referring to a "frankfurter" as a "frank." This can be seen in the naming of Koegel's own Coney Frank, the derivative of their Vienna that's traditionally served in Flint Coney shops.

The correct spelling of "wiener" has a lesser-known spelling of "weiner." It was interesting to find this latter spelling in-use not only in many of the recipes I'd located, but also as the names of Texas Weiner shops dating back to the 1920s, as well as the "weiners" listed on their menus.

“Chili” can refer to either a chili con carne with meat, or a chili pepper. *Ray’s Chilli Man* chili uses the double “L” spelling for the “chilli” itself. The company was founded in 1914 by Port DeFrates who named his product after his brother Ray, who took over the company from Port in 1922. The spelling of “chilli” can be found in numerous recipes for “Chilli con Carne”, and was also used in the advertising for Flint Coney Island on July 3, 1920, where they mentioned their “snappy chilli sauce.” Other instances have also used the spelling for the name of the country of the Republic of Chile, i.e., “Chile con Carne.” Not of these appear to be technically incorrect, being throwbacks to earlier British spellings of the word.

While the naming of Coney Island in New York has various claims depending on the author and their time period, spellings of the Dutch words “konijn”, meaning a rabbit, and the surname “Conyn”, certainly gave way to some early shops and recipes using the phrase “Cony Island.” Although this spelling has faded away, many references still exist.

Cumin seeds, the dried fruit of the *Cuminum cyminum* plant, are generally ground for use as a spice, while being used whole in some dishes. Ground cumin is a well-known aspect of the flavor profile of the topping for Flint Coney Island. “Comino entaro” is the Spanish spelling, which has apparently given way to the alternate spellings of “comin”, “cumino”, and the odd “1/4 tsp. Comins seed” as seen in the *1974 Frankenmuth Historical Society Cook Book*, even though the intent of the writer was obviously ground cumin seed.

Page 47, Modify section, “Which Was the First Coney Island Shop?”

There is constant debate about when and where the Coney Island hot dog was first served. The commonly-accepted year is 1914, with Ft. Wayne’s Famous Coney Island Wiener Stand in Fort Wayne, Indiana, and both Todoroff’s Original Coney Island and Virginia Coney Island in Jackson, Michigan, opening that year. Specific opening dates for those three locations are not known.

Earlier discussions in this work have laid out what defines either a “hot dog” or a “coney”, i.e., that it’s the sausage itself, not defined by any added buns, sauces, or other toppings. It’s also now known that Flint Coney Island initially described itself in 1920 as “Coney Island brought to Flint”, while offering New York-style Red Hots.

Considering these definitions, and in researching older newspapers, it’s now apparent the first Coney Islands weren’t where they might have been expected. The first decade of the twentieth century saw numerous Coney Island stands and shops opening across the country, “bringing Coney Island” to those communities. An example of this occurring in Michigan were a pair of Coney Island Red Hot stands operated by one individual, a John L. Hay, at waterside parks in Saginaw and Bay City.

CASINO	WENONA BEACH PARK
OPENS SUNDAY MATINEE, JUNE 2nd.	
Playing Best of Everything in Vaudeville.	
HARRY VOKES, Late of Ward and Vokes, and MARGARET DALY VOKES, in a One Act Comedy, "THE HALF BACK TAVERN."	
3—BOUNTING GORDONS—3, Sensational European Athletes.	
THE ESTABROOKS, Musical Hussars.	
EDWARD H. AND KATHRYN DEAGON, the Dutch Girl and Hall Room Boy.	
CORA LANDIS, Songs and Character Changes.	
THE CASINOSCOPE, Latest Pictures.	
Everything going—Roller Coaster, Ye Olde Mill, Circle Swing, Launch Restaurant, Ice Cream Parlor, Japanese Ball Games, Shooting Gallery, Penny Arcade, Popcorn, Peanuts, Coney Island Red Hots, Cigars and Tobacco, Tintype Gallery, Dance Hall, Boating and Bathing. Follow the Merry Crowds.	

Image caption, "The ad in the Bay City Times on May 31, 1907, for the opening of Wenona Beach Park that June 2nd."

Wenona Beach Park in Bay City, Michigan, which had first opened in 1900 and was expanded in 1903, opened for the 1907 season on June 2nd. An ad in the Bay City Times on May 31st described a casino, a one-act play and other entertainment, rides, restaurant, ice cream, and "Coney Island Red Hots." How those were to be provided wasn't quite clear in the ad.

Red Hot	Red Hot
The Original John Hay Coney Island	
RED HOTS	
Everything Fresh Daily at the	
Red Hot Stand	
W.W. HODGKINS, Prop.	

Image caption, "The ad in the Bay City Times on July 4, 1908."

For the ad for Wenona Beach Park the following year on July 4, 1908, the Red Hot Stand was described as “The Original John Hay Coney Island”, with a W.W. Hodgkins being named as “Prop.” (Proprietor) This is apparently the first naming of a stand or restaurant outside the state of New York as a “Coney Island.”



Image caption, “The ad in the Saginaw News on July 3, 1911, for John Hay’s second location.”

By 1911, Hay’s Original Cony [sic] Island Red Hots had apparently become so popular, he opened a second location at Riverside Park slightly south of Bay City in Saginaw, Michigan. The ad for that opening also included a photo of Mr. Hay, with the caption “You All Know Him.”



Image caption, “The ad for the baker of the buns for John Hay’s Red Hots on June 17, 1916.”

By 1916, Hay’s “sugar bun” supplier Westphal’s Home Bakery advertised their cakes, breads, cookies, and other items in the Saginaw News, piggybacking their ad on his stand’s increasing popularity.

Ads for John Hay's stands at Riverside Park in Saginaw and Wenona Beach Park in Bay City ceased after 1919 and 1920 respectively, indicating Mr. Hay had likely closed those stands.

A timeline of openings of the first two decades of the earliest Greek and Macedonian Coney Island restaurants in widespread areas of the United States is rather telling. The first two, Mr. Hay's stands, are included merely as examples of earlier Coney Islands, not as definitive "firsts." It's possible, albeit likely, that any claim of a "first" stand outside of New York City may never be proven.

- 1907 Original John Hay Red Hot Coney Island Stand, Wenona Beach Park, Bay City, Michigan (closed 1920)
- 1911 Hay's Original Cony [sic] Island Red Hot Stand, Riverside Park, Saginaw, Michigan (closed 1919)
- 1914 Ft. Wayne Coney Island, Fort Wayne, Indiana
- 1914 Todoroff's Original Coney Island, Jackson, Michigan (closed 2008)
- 1914 Virginia Coney Island, Jackson, Michigan
- 1915 Coney Island Kalamazoo, Kalamazoo, Michigan
- 1916 Coney Island Lunch, McKeesport, Pennsylvania (closed 2017)
- 1917 American Coney Island, Detroit, Michigan
- 1917 The Coney Island Lunch Restaurant & Tavern, Pottsville, Pennsylvania
- 1918 Lafayette Coney Island, Detroit, Michigan
- 1920 Nick's Coney Island, Fall Church, Massachusetts
- 1921 Red Hot's Coney Island, Highland Park, Michigan (closed 2021)
- 1921 Original Coney Island, Duluth, Minnesota (closed 2017)
- 1922 Empress Chili, Cincinnati, Ohio (While not specifically termed a "Coney Island," the Macedonian roots and culture are uniquely similar to other coney shops of the time.)
- 1923 Coney Island Lunch, Scranton, Pennsylvania
- 1923 Coney Island Texas Lunch, Scranton, Pennsylvania
- 1923 James Coney Island, Houston, Texas
- 1925 Flint's Original Coney Island, Flint, Michigan (closed 1979)
- 1926 Coney Island Hot Wieners, Tulsa, Oklahoma (Founder and Greek immigrant Christ Economou opened Coney Island Lunch in McKeesport, Pennsylvania, ten years earlier, which closed in 2017. Coney Island Hot Wieners in Tulsa was his twenty-seventh coney shop and his first in Oklahoma.)
- 1928 Coney Island Deluxe, Duluth, Minnesota

Except for Lafayette and American Coney Islands in Detroit, Todoroff's and Virginia Coney Island in Jackson, Michigan, and Coney Island Lunch and Coney Island Texas Lunch, both in Scranton, Pennsylvania, each of the owners would likely not have known what the others were doing, as communication between immigrants in those days was sparse. It's also clear that the owners immigrated from various parts of Greece and Macedonia at various times. That the Coney Island phenomenon occurred at all is an interesting matter.

Some may question the inclusion of “Texas Weiner” shops in New Jersey and Pennsylvania in the above list of openings. Most were founded by Greeks, with their additions to the local culture being described in an opinion piece in the Trenton Evening Times on June 17, 1923:

The Trenton Art Alliance has been formed and since its organization there has been a vast improvement in the aesthetic layout of the town. The Alliance had been functioning only several weeks when new coats of whitewash on the fences of Wilbur and Chambersburg became visible to the naked eye, and the work was almost as artistic as the white-washing done by some of our Grand Juries.

If you don't believe the town has profited artistically by the Alliance, cast your eye upon the scenery contiguous and adjacent to State and Broad Streets on your next eight-cent car ride to town. On all sides you will observe that the culture of the Athenians has been imparted to our main streets and the hot dog and Texas weiner stands blow an Ambrosial breath of old Spanish onions upon the town. The hot dog hangouts indicate clearly that, under the influence of the ancient Greeks, and Frankfurters almost as ancient, Trenton is rapidly approaching the scenic level of Cripple Creek, Shelby, Mont., and the Inter-State Fair midway.

There's no getting away from it, true art and Grecian culture have left their imprint definitely upon the town, and the hot dogs have improved immeasurably, both as to tone and color, to say nothing of dimensions, since the city went in for higher art and taxes.

The most interesting part of this opinion piece is this excerpt:

“On all sides you will observe that the culture of the Athenians has been imparted to our main streets and the hot dog and Texas weiner stands blow an Ambrosial breath of old Spanish onions upon the town. The hot dog hangouts indicate clearly that, under the influence of the ancient Greeks, and Frankfurters almost as ancient, Trenton is rapidly approaching the scenic level of Cripple Creek [Colorado], Shelby, Mont., and the Inter-State Fair Midway.”

Page 49, Image Caption:

Correct to “This image was published in the Flint Journal August 30, 1979, depicting the line of prospective buyers at the auction for the contents of almost the entire building after the businesses had either closed or had been relocated. The Mad Hatter bootblack and hat shop, at 200 S. Saginaw next to Brayan's Flint Original Coney Island, had opened in 1920. The Mad Hatter is still open today at 424 Saginaw St. *Courtesy The Sloan Museum Archives*”

Page 55, Add “S. Saginaw St. Renumbering”

During a meeting of Flint City Council on February 18, 1929, the City Engineer submitted a report recommending the renumbering of stores on the east side of S. Saginaw St. between

Kearsley and First Streets. (City Commission Report, Flint Journal, February 23, 1929) Recommendations became more broad as time went on, and a second reading of a completed ordinance was given on August 24, 1931. ("Two Alleys Vacated by Commission Vote", Flint Journal, August 25, 1931) However, the renumbering ordinance wasn't enforced until early 1936 as "City Attorney Wilson explained that the ordinance had never been enforced as amended, because merchants had stationery and contracts bearing their old numbers." ("A Debate Over Mackinac Bridge", Flint Journal, March 17, 1936) The result of this ordinance was that the address for Flint Coney Island was changed from 202 S. Saginaw St. to 208 S. Saginaw St.

Page 55, Add "Anna Brayan's Attempted Kidnapping"

Girl Gets Kidnaping Threat, Police Guard Is Given Her

Search for two men who threatened to kidnap Miss Anna Brayan, 17-year-old schoolgirl of 410 Lyon-st, a week ago, and told her they planned to "steal" her this week, is under way today by police.

Attempts to abduct the girl, who is a student of South Junior High school, were reported to the police last night by Simeon Brayan, her father.

Miss Brayan today told a reporter of The Journal that she knew the men and that one of them wanted to marry her, and said he would carry her off to Europe.

Discounting any theories the men were extortionists who might attempt to kidnap her for ransom, Miss Brayan said they had followed her all over town.

Miss Brayan, who is a member of the staff of the "Broadcaster," weekly paper published by the students of the school, declared the men continually forced their attentions upon her.

"They would wait until I left school, in the afternoon, and then try to catch me. When I evaded them, they would drive slowly alongside me down the street and coax me to come with them. Finally they said they would steal me this week."

Detectives have descriptions of the would-be abductors. A watch has been posted at the school, in an effort to apprehend the men if they come there to carry out their threat to "steal" Miss Brayan.



MISS ANNA BRAYAN

Image Caption, "The Flint Journal article on May 24, 1929, describing the attempted kidnapping incident."

In mid-May of 1929, Simion Brayan reported to police that two men had threatened to “steal” his then-17-year-old daughter Anna, Then a student at South Junior High. They had waited outside her school for her and stalked her throughout Flint. One of them had stated to Anna that he planned to marry her and take her back to Europe. As Anna indicated she knew the men, the police had a good description of them and had posted a watch at the school. A follow-up article on May 25th said the investigation was ongoing, but there were apparently no further public reports of any outcome or capture of the men.

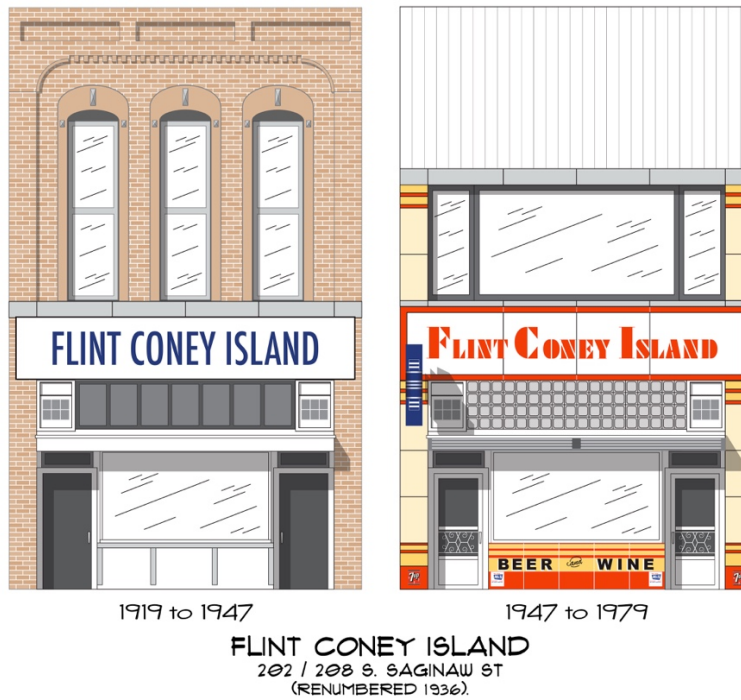
Page 56, 1947 Flood

Change the first sentence to “Flint Original Coney Island sustained considerable damage during the flood of 1947, causing the restaurant to be remodeled.”



Image Caption, “The ad in the Flint Journal on July 3, 1947, announcing Flint Original Coney Island’s reopening after the remodel.”

Page 57: Replacement Image



Page 69: The History of Mr. Bread



Image caption, "A package of Flint's Original Coney Buns, a custom 7" soft roll made by Mr. Bread specifically for use at Coney Island restaurants serving the Koegel Coney Frank. Author Collection"

On January 28, 2022, in a discussion on Facebook, Mr. Bread owner and CEO Darrin Hartley gave me some of the history of the company:

"The gentlemen that my father bought Mr. Bread from met with Brown's Bun Baking in Detroit in the late 70's and created a special 7" pan to go along with the Koegel's 7" coney Vienna to differentiate Flint from Detroit, which use a 6" bun, thus creating the original Flint coney bun ... The two original owners of Mr. Bread actually worked for Tastee [a fact I had guessed, which is in 'The Flint Coney: A Savory History'] and that is why they wanted their own private labeled option of the 7" bun when they started their own company."

Page 74: Change heading to "Early Versions of the Ground Hot Dog Coney Sauce Recipe", and include following additions and changes

Before the Flint Journal Publication

There's evidence the recipe for Coney Island Sauce containing ground hot dogs and ground beef was neither secret, nor was it from one of the coney shops in the Flint area.

CONEY ISLAND SAUCE	Mrs. Fred(Carolyn)Althaus
1 Tbsp. shortening	1 Tbsp. butter
Melt in frying pan and add:	
1 1/2 lb. ground chuck	2 med. onions, ground fine
Brown, then add:	
1/2 tsp. garlic powder	salt and pepper to taste
2 Tbsp. chile powder	1 Tbsp. prepared mustard
6 oz. can tomato sauce	6 oz. can water
4 or 5 weiners, ground	1/4 tsp. Comins seed
Simmer for 1 hour or until thick.	

Image Caption: "Carolyn Althaus's contribution to the 1974 Frankenmuth Historical Association Cook Book."

There was, in fact, at least one publication prior to the printings much of the folklore refers to. Joy Gallagher initially published the ground hot dog recipe for Coney Island Hot Dog Sauce in the Flint Journal on November 25, 1975. However, the recipe had been published previously in 1974 in the *Frankenmuth Historical Association Cook Book*. Submitted by a Mrs. Fred (Carolyn) Althaus, the recipe has minor modifications (i.e. garlic powder instead of 1 crushed clove, and the addition of "1/4 tsp. Comins [sic] seed" (cumin)), but it's otherwise the same recipe.

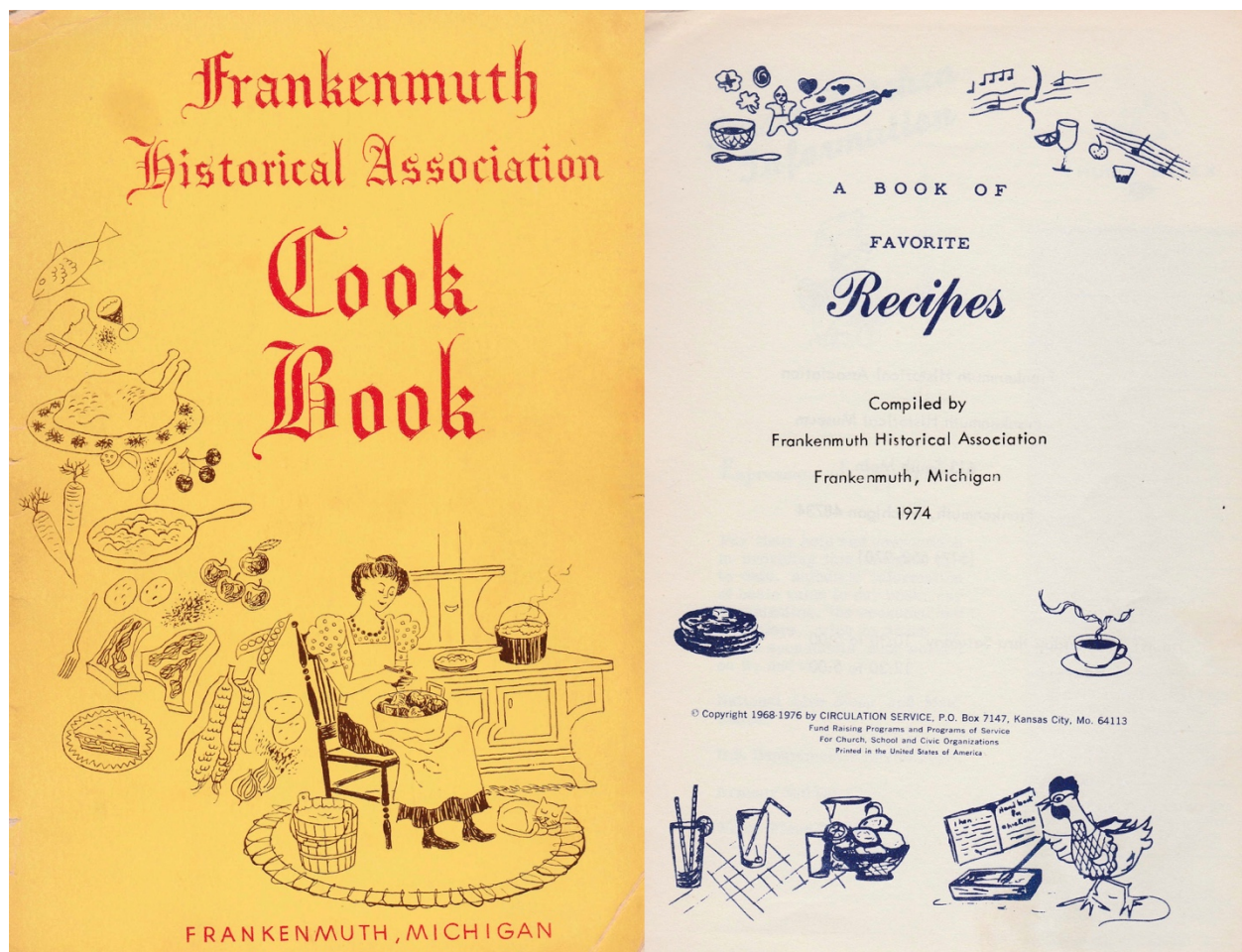


Image caption, "The cover and copyright page for the 1974 Frankenmuth Historical Association Cook Book containing the Coney Island Sauce recipe contributed by Carolyn Althaus. Below the illustrations of pancakes and coffee it reads 'Copyright 1968 – 1976 CIRCULATION SERVICES, P.O. Box 7147, Kansas City, Mo, 64113.' This '1968 – 1976' copyright is misleading, as this was a 'boilerplate' title page intended for use during those years, and does not reflect the actual date of the publication."

When Joy Gallagher first published the recipe in the Flint Journal the following year on November 25, 1975, she included the sentence "My sincere thanks to all the others who sent in recipes similar to this one." Those readers would have gotten the recipe from this copy of the *Frankenmuth Historical Association Cook Book* or, as these types of recipes tend to gravitate between these publications, possibly other fund raising cookbooks similar to it.

Early Versions of the Ground Hot Dog Coney Sauce Recipe

Coney Island sauce recipes containing ground hot dogs appeared in newspapers across the country for decades prior to the earliest publication of the now-well-known recipe in the Flint Journal. It appears the earliest version was almost five decades earlier, in Indianapolis.

Prize Recipes by Readers

NOTE—The Times will give \$1 for each recipe submitted by a reader adjudged of sufficient merit to be printed in this column. One recipe is printed daily except Friday, when twelve are given. Address Recipe Editor of The Times. Prizes will be mailed to winners.

Coney Island Dressing

Run through food chopper 6 pickles and 3 onions, season with a little salt and set aside. Then grind 4 large frankfurters, add 1 cup chili sauce, set on fire and bring to boiling point. When ready to serve, cut open buns, lay in a hot frankfurter, put on 1 tablespoon of the hot dressing, then 1 tablespoon of the pickle and onion. This will make a dozen sandwiches.

MRS. ORA RUNYON.

R. R. Box 339H, city.

Image caption, "Mrs. Ora Runyon's prize-winning recipe for Coney Island Dressing in the Indianapolis Star on December 28, 1928."

In 1928 readers of the Indianapolis Star were awarded \$1 if their submitted recipe was printed. On December 28th a recipe was published from a Mrs. Ora Runyon. In a modern format the recipe, which apparently used a bottled or canned chili sauce, reads as follows:

Coney Island Dressing

6 pickles
3 onions
4 large frankfurters
1 cup chili sauce
12 frankfurters and buns (for serving)

Grind the pickles and onions, add salt, and set aside. Grind the 4 frankfurters and add to a pot. Stir in the chili sauce, and bring to a boil, stirring occasionally. Grill the other frankfurters, then cut lengthwise and place in buns. Top with the chili mixture, then the relish, and serve.

This rather simple recipe's combination of a commercially-prepared chili sauce with a few ground hot dogs would have been rather thick and spicy meat topping. But both the concept of the recipe and its result would be reminiscent in future similar recipes.

A few years later across the country in Portland, Oregon, *Mary Cullen's Department* debuted in the Oregon Journal on August 4, 1933. A fictional food writer and home and living expert, Cullen was ghost-written by more than a few journalists between 1933 and 1981. *Mary Cullen's Cottage* was also a storefront location, test kitchen, and the source of mailings in the Journal's building in Portland from 1934 until the *Cottage's* closure in 1961, although articles and mailings continued until December 8, 1981. ("Mary Cullen Has Been Many Persons", Elizabeth Gillenwater, March 15, 1978, Oregon Journal)

On August 26, 1938, Cullen writer Mary Goodall Ramsay published a particularly interesting recipe for *Cony [sic] Island Hot Dog Sauce*:

<p style="text-align: center;">* * *</p> <p>Cony Island Hot Dog Sauce— Really a hamburger and hot dog sandwich combination. Use 1 pound hamburger, 4 tablespoons fat, 1 large</p>	<p>onion, chopped; 1 teaspoon salt, 1 teaspoon cumin powder (optional), 1 teaspoon chili powder, 1 clove chopped garlic (optional), 1 cup strained but thick tomato puree. Brown meat in fat, stirring and mashing during the cooking. This meat should not be in lumps. Add onion when meat is about half</p>	<p>browned and continue cooking. Add remaining ingredients, cover and simmer for about 30 minutes. Serve hot in hot dog sandwiches.</p>
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Image caption, "'Mary Cullen's' recipe for 'Cony Island Hot Dog Sauce' in the Oregon Journal on August 26, 1938."

In a modern format the recipe reads as follows:

Cony [sic] Island Hot Dog Sauce

Really a hamburger and hot dog combination.

1 pound hamburger
4 tablespoons fat
1 large onion, chopped
1 teaspoon salt
1 teaspoon cumin powder (optional)
1 teaspoon chili powder
1 clove chopped garlic (optional)
1 cup strained but thick tomato puree

Brown meat in fat, stirring and mashing during the cooking. This meat should not be in lumps. Add onion when meat is about

half browned and continue cooking. Add remaining ingredients, cover and simmer for about 30 minutes. Serve hot in hot dog sandwiches.

This appears to be the earliest version of what would become the recipe that was published in the Flint Journal almost four decades later. While not containing ground hot dogs of any kind, the combination of undrained hamburger, shortening, onion, garlic, and chili powder echo the later recipe as published in the Flint Journal, while the addition of cumin would have given a familiar flavor. The “strained but thick tomato puree” would have also given a consistency similar to the tomato paste and water of the Flint Journal recipe.

A couple of years later on June 16, 1941, the same recipe was printed via *Mary Cullen’s Cottage* as part of a clippable file card:

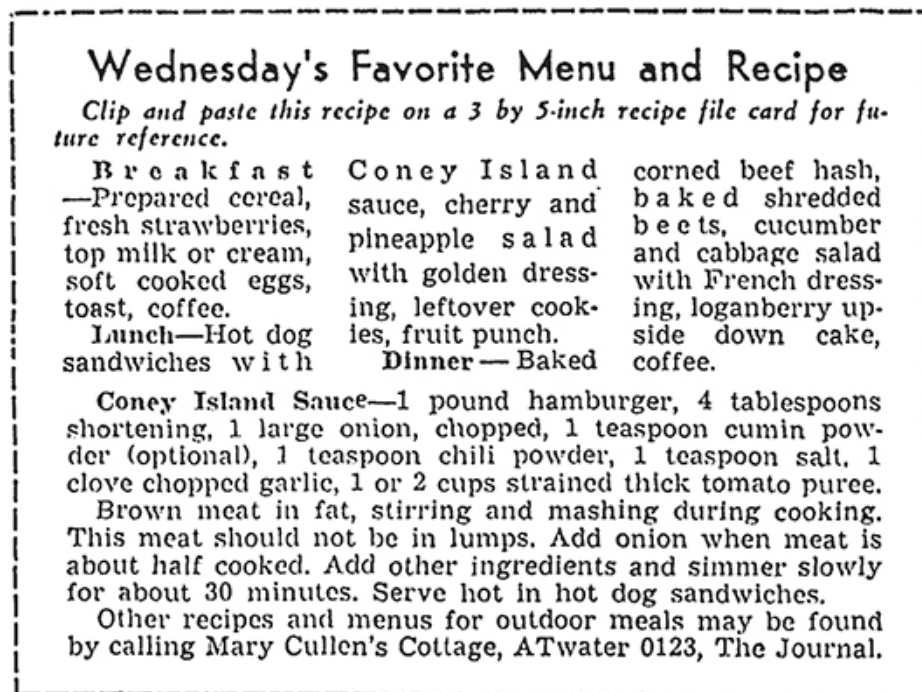


Image caption, “The clippable file card containing ‘Mary Cullen’s’ recipe for Coney Island Sauce in the Oregon Journal on June 16, 1941.”

The only differences between the 1938 and the 1941 printings was that, in the latter, the chopped garlic was no longer “(optional)” and the “strained thick tomato puree” was optionally “1 or 2 cups.”

On July 3, 1955, “Mary Cullen” printed another evolution of the recipe on the Oregon Journal.

Summer's Hot Dog Time

Spicy sauce's secret of tasty coney island

By MARY CULLEN

Journal Food Editor

Summertime accents the frankfurter or "hot dog" and hamburger in many roles. Chiefly though they appear in the nationally famous round or long buns and with an assortment of toppings as endless as tastes.

If you were to visit Coney Island, that long stretch of beach rimmed with amusement and eating concessions off the southwestern tip of Long Island, New York, you'd have to have a "Coney Island."

This is a hot dog in a bun, with or without mustard, but liberally smeared with Coney Island sauce. The sauce is in reality just chili con carne without beans; also a fine foil for macaroni, cooked red beans or kidney beans with rice. For a superb hamburger, spread either the Coney Island sauce over the hamburger or frankly call it chili con carne with beans and serve over a hamburger.

CONEY ISLAND SAUCE

1 pound ground beef
4 tablespoons shortening or drippings
½ cup chopped onion
2 cups thick tomato puree or tomato juice
1 teaspoon cumin powder
1 to 2 teaspoons chili powder
1 clove garlic (chopped)
1 teaspoon salt

Brown beef in fat, mashing during cooking to break up meat into fine pieces. Add onion when meat is about half cooked. Add other ingredients and simmer slowly for about 30 minutes. Serve hot with hot dog sandwiches. Enough sauce for 16 to 20 hot dogs. Freeze any extra.

OTHER SUGGESTIONS

are to use with 3 cups cooked beans for chili con carne. Or combine with 3 cups cooked rice for casserole. Or use as a spaghetti sauce adding a can of tomato paste to the mixture and use over 8 to 12 ounces of cooked spaghetti. A fine casserole of full-meal proportions can be made with this sauce, 2 cups cooked red or pinto or kidney beans and 1½ to 2 cups whole kernel corn. Put in greased two-quart casserole and heat through. Sprinkle top with cheese if you like. Serves 8 to 10.

Potato or macaroni salad is a natural with hot dogs and hamburgers. If you'd like our favorite recipe, we have it on a free Salad bulletin at Mary Cullen's Cottage. Just ask for it by phone, CApitol 5511, or come to the cottage, 780 SW Front avenue in the big Journal building, or write for this and other free recipe bulletins. Our address is Mary Cullen's Cottage, Oregon Journal, Portland 7, Or.



Adding the mustard and ground hot dogs to this recipe gives a rather strong starting point for the recipe published in the Frankenmuth cookbook in 1974. While the "Other Suggestions" in the third column of the piece don't mention adding ground hot dogs, doing so wouldn't be much of a leap.

Mary Cullen's Cottage continued to send out a bulletin for many years. The recipe for "Coney Island Sauce" was included in many of those bulletins, even as recently as one announced in the paper on February 3, 1970. The recipe was published one last time in the *Oregon Journal* on June 11, 1980.

An interesting recipe for Frankfurter Chili appeared in the Seattle Daily Times on November 26, 1951. The same recipe was printed in syndicated columns nationwide in the months of October and November that year.

FRANKFURTER CHILI

$\frac{3}{8}$ cup chopped onion.
 $\frac{1}{2}$ garlic clove, finely chopped.
2 tablespoons shortening.
 $\frac{1}{2}$ cup chopped green pepper.
1 12-ounce can frankfurters,
drained and sliced.
2 No. 2 cans red kidney beans.
1 No. 2 can tomatoes.
 $1\frac{1}{2}$ teaspoons chili powder.
 $\frac{1}{2}$ teaspoon salt.
 $\frac{1}{8}$ teaspoon pepper.
Saute onion and garlic in short-
ening. Add remaining ingredients
and simmer, covered, for 30 min-
utes. Yield: About 6 servings.

While this chili isn't intended as a sauce for frankfurters, its ingredients include slices of what we know today as canned Vienna sausages. Chopping or grinding the sausages, removing the green peppers, and replacing the "2 No. 2 cans red kidney beans" with browned ground beef would turn this chili into a hot dog topping. Using the canned Vienna sausages in the later recipe instead of ground hot dogs would give the sauce an savory flavor and texture.

On August 9, 1956, a recipe printed by an unnamed Food Editor in the Columbus Dispatch was specifically titled "Coney Island Hot Dog Sauce", the same title as in the Joy Gallagher version twenty years later. The ingredient list appears to be an evolution of the 1941 Oregon Journal recipe.

GOOD 'N' TANGY

Hot Dogs Take To Coney Island Sauce

How many hot dogs have you eaten since Memorial Day? The average American, according to statistics, will eat 17 hot dogs between May 30 and Labor Day which is certainly good reason to serve them in a variety of ways.

Here's a Coney Island hot dog sauce, for example, that's a wonderful partner with your wieners and rolls. It will bring a bit of the beach right into your own backyard. It's hot, tangy sauce, but you'll find that even the wee folk will ask for more.

CONEY ISLAND HOT DOG SAUCE

2 tablespoons salad oil,
shortening, or meat
drippings
¼ lb. ground beef
1 onion, finely chopped
1 can (6 ounces) tomato
paste
2 tomato paste cans water
(1½ cups)
3 tablespoons vinegar

¼ cup pickle relish
1 teaspoon salt
1 tablespoon chili powder
1 tablespoon prepared
mustard

¼ teaspoon pepper

Dash of cayenne pepper

Heat oil in saucepan. Brown meat and onions, breaking up meat in fine pieces. Stir in tomato paste, water, vinegar, pickle relish, and salt. Simmer 25 minutes.

Blend in chili powder, mustard, and pepper. Simmer 5 minutes longer. Makes 1½-2 cups or enough for about 1 dozen hot dogs and rolls.

The 6 ounce can of tomato paste makes its first appearance here, along with two can measures of water, as well as the tablespoon of prepared mustard. The small amount of ground beef combined with the amount of liquids would seem to create a rather juicy sauce. Increasing the amount of ground beef and adding 4 or 5 ground hot dogs seems a rather straightforward evolution toward the popular Flint recipe.

Another unique recipe appeared in the San Angelo Standard-Times in Texas on February 4, 1960. In this version, from another unnamed Food Editor, a tomato-based chili sauce having chopped frankfurters as its only included meat is served over sauerkraut.

Sauerkraut is going modern these days.

In keeping with the country's stepped-up pace, even its name is often shortened to kraut and the food is becoming more and more popular with smart hostesses who know a fine convenience food when they see and taste it.

This delicious canned vegetable is the basic ingredient for so many main dishes. Fixed plain or fancy, kraut will please your family.

Typical of the many ways this food may be prepared are the recipes listed below. Why not try this flavor treat during National Kraut and Frankfurter Week, today through Feb. 13.

Frankfurter Sauce

2 tbsps. olive or salad oil
1 cup chopped onions
1 clove garlic, crushed
1 tsp. salt
½ tsp. crushed red pepper
½ tsp. oregano
¼ tsp. pepper
1 lb. frankfurters, chopped
1-lb. can tomatoes
6-oz. can tomato paste
3½ cups sauerkraut

Heat oil. Add onions, garlic, salt, red pepper, oregano and pepper. Cook over low heat until onions are tender.

Add frankfurters, undrained tomatoes and tomato paste; mix well. Cook over low heat, stirring occasionally, one hour.

Heat undrained kraut to serving temperature; drain. Serve frankfurter sauce over kraut. Yield: 6 servings.

A few of the ingredients of the later recipe are used here, including the 6 ounce can of tomato paste. This would again be a rather juicy sauce, especially since the tomatoes are undrained. But the spirit of the recipe Joy Gallagher printed is intact.

Jean Crain's Request for the Coney Sauce Recipe

Joy Gallagher (whose full name was Peggy Joyce Hawley Gallagher) was appointed Editor of the Family Section of the Flint Journal on January 1, 1973, after coming from the Newport News Times Tribune where she'd been the Women's Editor for the previous six years. ("Joy Gallagher Appointed Editor of Family Section", Flint Journal, January 1, 1973) She had been added to the Family Section of the Journal as a writer, as announced in a piece titled "A Bit of Joy from Virginia" on December 30, 1971. This was while she was still living in Newport News because "I recently bought a lovely mobile home and parked it so close to the Chesapeake Bay that I can be out my door and throwing out crab nets in two minutes flat." The 1973 article then indicated she had become a member of the Journal staff on September 5, 1972, meaning she had relocated to Flint by then.

In a "Kitchen Clinic" column responding to readers' letters, published on November 4, 1975, Gallagher included a couple of requests from a Jean Crain:

Dear Joy,
Would it be possible to get the
"Chicken Bones" recipe that Paris
Candy Store used to sell? And how about
the Coney Island hot dog recipe?

Jean Crain
Flint

I assume you want the recipe for the
sauce for the Coney Island hot dog, and
I've had no success in getting that. If
any reader has the "Chicken Bones"
recipe, we would appreciate a copy for
Mrs. Crain.

Image caption, "Jean Crain's initial request for the Flint Coney Island sauce recipe. (Flint Journal, November 4, 1975)"

The Flint Recipe's First Printing

Over the following few weeks there was apparently more than one response to Jean Craig's request. The response Gallagher chose to publish, though, contained quite a few holes in its backstory.

Dear Readers,

I think we've got it, we've really got it -- the authentic recipe for Coney Island hot dog sauce.

Quite a few people responded to a recent plea from Jean Crain of Flint for the recipe, but of them all, I am only sure about one. It comes straight from the horse's mouth (or the horse's wife's mouth, to be exact)

A reader whom I promised not to identify is the wife of a former chef at the original Coney Island. She copied the recipe from his "little black book" many years ago. "I don't see any reason it should be such a secret," she said. "Just don't use my name or I will be in a lot of hot water!" Here is the recipe:

CONEY ISLAND HOT DOG SAUCE

1 T. butter
1 T. margarine
1 1/2 lbs. ground beef, lean
2 med. onions, chopped
1 clove garlic, crushed
Salt, pepper to taste
2 T. chili powder
1 l. prepared regular mustard
1 six-ounce can tomato sauce
6-oz. can water
4 or 5 weiners

Combine everything except weiners and simmer until thick. Grind the weiners and add to sauce, stir. Cook 15 minutes longer. (Do not brown ground beef first.)

Now, some chefs, if the sauce was a little thin, added a few crumbled soda crackers to the sauce. Apparently, though, it was not part of the original recipe.

My sincere thanks to all the others who sent in recipes similar to this one.

Image caption, "Joy Gallagher's reply to Jean Crain. This is the first public printing of the recipe. (Flint Journal, November 25, 1975)"

There is an interesting fact about this first publication of the recipe. Gallagher wrote that the responder was “the wife of a former chef at the original Coney Island”, meaning Flint Original Coney Island. But the folklore has always stated the recipe was from Angelo’s. Angelo’s didn’t open until 1949, 24 years after Flint Original Coney Island opened at 202 S. Saginaw (later 208 S. Saginaw after a renumbering.) That part of the folklore, about which restaurant the recipe came from, then becomes incorrect from the very beginning.

Another issue is the recipe’s quantity. If this was indeed the recipe for the original sauce, the resulting quantity would be at least twenty times the quantity given in this recipe, enough for an average day of restaurant service. The Chef would not have already broken it down into a quantity succinct enough to be able to specify “1 six-ounce can tomato sauce” as available at grocery stores of the time.

The real issue though is that anonymous sources can rarely be trusted. So, the Chef’s wife dug through his personal recipe book to see if she could find the sauce recipe from Flint Original Coney Island because “I don’t see any reason why it should be such a secret”? The problem with that statement is, even if the sequence of events were true, she wouldn’t have known whether or not the recipe she was looking at was indeed the restaurant’s coney sauce recipe without checking with the Chef.

One other point is Gallagher’s last sentence: “My sincere thanks to all the others who sent in recipes similar to this one.” Firstly, this indicates the recipe was no “secret” whatsoever. And secondly, it hearkens back to the earlier recipes dating back to Carolyn Althaus’s contribution of the recipe to the 1974 *Frankenmuth Historical Association Cook Book*, and the first one in the Indianapolis Star in 1928.

Readers Refute the Recipe

It took less than a couple of weeks, though, for the first letters refuting the recipe to show up on Gallagher’s desk. In another column of readers’ responses to other requests, published on December 9, 1975, a Sylvia DeFrain of Flint provided a requested recipe for “Past Perfect Fruitcake.” Besides that recipe, she also included comments on the recipe for coney sauce:

Mrs. DeFrain takes issue with the recipe we published for Coney Island hot dog sauce, saying it is not the original, which, she says, has no hamburger, mustard, tomato sauce or ground weiners in it. She didn’t send her recipe, saying she respected the confidence of the person who gave it to her and that there are probably quite a few recipes.

You are probably right, Mrs. DeFrain — but until I find something better, the one I published is the best I’ve ever tried. Thank you for helping Mrs. Schnepf.

Image caption, "The first refuting of the recipe, from a Mrs. Sylvia DeFrain of Flint. (Flint Journal, December 9, 1975)"

Note Gallagher's comment of "You are probably right, Mrs. DeFrain" ... but in the end she still did not back down regarding the recipe's possible authenticity.

Restaurant Operators Refute the Recipe

It would appear that, over the next year, Gallagher heard from more than one of the Coney Island restaurant operators in Flint:

The recipe we printed for Coney Island hotdog sauce caused a lot of flack, especially from operators of restaurants specializing in this "delicacy."

"Not the right recipe!" they cried
But the woman who gave it to me says it is, and if it isn't, it will do until something better comes along. The contributor, whom I promised not to identify, is the widow of a former chef at Flint's original Coney Island. She copied the recipe from his "little black book" lo, these many years ago

However, I am convinced that each chef adds his or her own little touch which shall forever remain a deep, dark secret So be it But try this

CONEY ISLAND' HOT DOG SAUCE

1 T. butter
1 T. margarine
1-½ lbs. lean ground beef
2 med. onions, chopped
1 clove garlic, crushed
Salt, pepper to taste
2 T. chili powder
1 T. prepared regular mustard
1 6-oz. can tomato paste
1 6-oz. can water
4 or 5 weiners

Combine everything except weiners and simmer until thick. Grind the weiners and add to sauce. Stir Cook 15 minutes longer. (Do not brown ground beef before using.)

Now, some chefs, if the sauce was a little thin, added a few crumbled soda crackers to the sauce But apparently this was not part of the original recipe.

Image caption, "The second printing of the recipe, which included restaurant operators refuting its accuracy to no avail. (Flint Journal, April 12, 1977)"

In this second printing of the recipe, Gallagher puts more trust in her anonymous source than she does the restaurant operators themselves, and would continue to do so "until something better comes along." It was as though she was taunting those operators to give her their own recipes for their version of the sauce. But at this point, the source is identified as the former Chef's widow. Apparently, he had passed away since the recipe's first printing. Why not then identify herself since she'll no longer be in "hot water"? This causes the source to be even more suspicious and unreliable than before.

The Recipe's Third Printing

It would seem Gallagher had gotten her wish for "something better" over the following year. In her column published on May 23, 1978, she published two recipes for "Flint-Style Coney Sauce." At this point though, her backing of the ground hot dog recipe's authenticity began to wane.



I hesitate to bring up the subject of Coney Island hot dog sauce, because I know I will get the calls and letters telling me I don't have the REAL one.

Maybe so. In fact, I have two — the one that is supposed to be the "original" Coney Island sauce, which I ran some time ago and everyone raves about, and another that came to me recently from a reader who swears it is the sauce served at Angelo's.

I'm not making any claims. I am only saying that if either of these is not the real thing, they will do darn well until something better comes along.

It is reasonable to assume that there are differences in the sauces served at the various hot dog establishments

around town. Every chef adds his own touch, and recipes can change over the years as new chefs come and go.

The "original" sauce recipe came to me from a woman who said she was the wife of a chef at the original Coney Island, and that she copied the recipe from his personal recipe book. I believe her. This is the recipe she sent:

"ORIGINAL" CONEY ISLAND SAUCE

1 T. butter
1 T. margarine
1-½ lbs. lean ground beef
2 med. onions, chopped
1 clove garlic, crushed
Salt, pepper to taste
2 T. chili powder
1 T. prepared mustard
1 6-oz. can tomato paste
1 6-oz. can water
4 or 5 weiners

Combine everything but weiners and simmer over low heat until thick. Grind the weiners and add to sauce. Cook 15 minutes longer. Do not brown ground beef before using.

It seems that some chefs, if the sauce was a little thin, added a few crumbled soda crackers to the sauce, but apparently it was not part of the original recipe.

The second recipe uses beef heart, which is an admitted part of the sauce if you talk to some chefs. As I said, it is supposed to be Angelo's recipe, and it came from a trusted source, but you will have to decide for yourself if it tastes just the same.

CONEY ISLAND SAUCE

1 beef heart
1 lb. hamburger
2-½ t. cumin (Mexican spice)
1 t. sugar
2 small onions, chopped fine
2 t. chili powder
1 t. pepper
1 small bottle catsup
4 t. vinegar
2 t. salt

Simmer beef heart in water to cover until tender. Cool, then grind fine. Cook hamburger and onion in heavy skillet or saucepan until hamburger loses its red color and starts to brown. Add remaining ingredients, cover and simmer for one hour, stirring occasionally. If needed, add a small amount of water.



Image caption, "The recipe's third printing. This includes a second version which begins with beef heart while also including 'catsup' and vinegar. (Flint Journal, May 23, 1978)"

Both of the recipes in this column have claims of being the "original" recipe for a Flint-style coney sauce. The first comes with the same supposed Flint Original Coney Island history from its previous two printings, but for some reason was renamed the "'Original' Coney Island Sauce" here. The second recipe is for a recent submission supposedly for the sauce at Angelo's.

It's interesting to note that the Angelo's statement by Gallagher was for the beef heart recipe in this column. However, in the myth the Angelo's origin has always been attributed to the former "original Coney Island" ground hot dog recipe, which Gallagher had never said herself.

Unlike in previous columns, in this particular column Gallagher used phrases such as “calls and letters telling me I don’t have the REAL one,” “the one that is supposed to be the ‘original’ coney island sauce” and more importantly, “I’m not making any claims.”

In considering these particular phrases, it is easy to conclude that Gallagher herself ended up not believing a word of any of the rumors regarding the ground hot dog recipe. In his book *Scoops: Ron Krueger’s Inside Dish on the Flint Journal’s Favorite Recipes*, the longtime food writer and one of Gallagher’s successors from May 1989 until June 2011 included the ground hot dog recipe, without any credit given. I asked Krueger about this on November 6, 2014, and he replied, “That recipe appeared in the Journal several times over the years. Don’t think I ever saw it in the context of a story or ever saw any attribution. It always included the word ‘original’ in the title [which was incorrect], but anybody who knows anything knows otherwise.”

Finally, Gallagher’s column of May 23, 1978, is apparently the direct source of the two “Flint-style Coney Sauce” recipes included on the last page of *Two to Go: A Short History of Flint’s Coney Island Restaurants* published by the Genesee County Historical Society in 2007. While the authors of *Two to Go* didn’t quote Gallagher’s column directly and included the two recipes themselves without a reference, they are indeed identical to the recipes in that column.

Gallagher herself never printed any coney sauce recipes in the Journal again. On April 24, 1979, she published a Goodbye Note, stating she had resigned effective April 27. Her final column was published May 1, with Gallagher being the speaker at the Goodwill Industries Annual Meeting at Sarvis Center that evening. In her Goodbye Note, she invited her readers to attend the public meeting. (“Joy Says Goodbye”, Flint Journal, April 24, 1979)

Page 77: Cost Analysis of the Ground Hot Dog Recipe



Image caption, "The two items purchased on the above receipt. Author Collection"

In breaking down the wholesale cost of making the ground hot dog recipe in the same batch size, it immediately becomes more expensive. The recipe calls for 1 lb ground beef, and 4 – 5 ground Koegel Viennas, which is another 1/2 lb of meat. We'll extrapolate that to 16 lb ground beef and 8 lb of ground Viennas, which is 64 individual Viennas, to make 24 lb total, leaving another lb for the other ingredients in the recipe.

Just the cost of the meat makes the cost of the recipe jump. According to the *Cattlemen's Beef Board and National Cattlemen's Beef Association Wholesale Price Update* for the week ending August 20, 2021, the least-expensive blended ground beef 73% was \$1.73/lb, with 16 lb then costing \$27.68. Unblended ground beef 73% was \$2.08/lb, or \$33.28 for 16 lb. The kicker though is back on the above receipt, where you'll find the 10 lb wholesale box of Coney Franks was \$33.70. Restaurants don't use the Viennas: The Coney Frank is a variation of Koegel's Vienna that lasts longer on the grill. The implication then is that it's the Coney Franks that would have been used in the ground hot dog recipe, if the folklore were true. 8 lb of Coney Franks is currently \$26.96. The meats alone for the ground hot dog recipe are then above the total cost of using the Coney Topping Mix. Add the butter, tomato sauce, mustard, and the rest of the ingredients, along with the additional labor for the prep, grinding the hot dogs, etc., and the cost of the 25 lb batch then goes above \$70.

It's not practical, it takes a lot more time, and it's certainly not how the frugal Macedonians would have done it.

Page 88: Flint-Style Coney Dog Facebook Page

Unfortunately, after Angelo's Davison Road location closed in December 2018, postings to the *Flint-Style Coney Dog* Facebook page abruptly stopped. There were two more brief posts in 2020, one on April 10th regarding free Coneys in Linden, and another September 20th about National Cheeseburger Day and how it related to Halo Burger. Jenn Barber hasn't posted anything to the page since.

Page 101: B-Dogs to Create Brick-and-Mortar Location

On January 17, 2022, Tim Bishop announced the development of a brick-and-mortar location for his B-Dogs business in Davison. "Coming this summer, B-Dogs will be opening our VERY OWN RESTAURANT with all of your favorites located at 415 N State in Davison. Make sure to LIKE AND SHARE this post to have a chance at a \$50 gift card to B-Dogs. Thanks to everyone for the support as we keep growing!"

Page 101: The Passing of Albert John Koegel

Second-generation Patriarch of Koegel Meats, Albert J. Koegel, died on August 24, 2022, at the age of 96. Born on August 14, 1926, his obituary was both suitably touching and glowing:

"At age two he toddled across the street to meet a newborn baby, Barbara Lee Gerholz, who would later become his wife. He said the infant girl met with his approval ... Upon returning to Flint from the Merchant Marines, he decided that he more than 'approved' of the girl from across the street because in 1950 they married. Last year they celebrated 71 years of marriage ... At his 90th birthday luncheon, he said to the employees, 'I was told when I turned 90, I wouldn't need to work a full day any longer. So, I think I am going to go home this afternoon for a nap' ... He was very active in the community. His public involvements included serving as treasurer of the Flint Children's Museum, the Flint Institute of Music, the Board of Trustees of Mott Community College, Flint Community Players, and First Presbyterian Church of Flint. He was the treasurer and president of Flint Planned Parenthood. He was also a member of the Finance Committee for Mott Children's Health Center, the Flint Rotary Club, and the Genesee Regional Chamber of Commerce. For many years he donated blood every eight weeks and was proud to have donated 198 pints of blood. At age 81 he walked 10 miles in the Crim. It was his dream to walk the Crim at age 90, a goal he accomplished while singing."
(Obituary, Albert John Koegel, Mlive.com,
<https://obits.mlive.com/us/obituaries/flint/name/albert-koegel-obituary?id=36346928>,
August 27, 2022)

