

2021 OMHS Animal House schedule

Animal House: open 10 a.m. to 2 p.m., for sandwiches made fresh by the friendly, smiling Team of volunteers! Find Animal House at the Community Center parking area 1056 N. Orange Street, Richland Center, WI.

June 24, 25

July 15, 16

August 19, 20

September 16, 17

October 7, 8

2021 is the 14th season for Animal House!

Animal House will be serving their signature sandwich, the Chicago Dog, with all the traditional condiments, including the neon green relish! Also on the menu are Wisconsin Brats with condiments of your choice including kraut, and the Maxwell Street Polish with grilled onions and condiments of your choice.

The Animal House volunteer workers voted unanimously to continue sandwiches at the 2018 price! No pandemic is going to cause Animal House to raise prices!

Customers will be asked to wear a mask if you are not vaccinated or if you just want to wear a mask to continue to be safe.

The Animal House Team volunteers will be wearing either a face mask or a face shield, and, of course, wearing food service gloves when working inside preparing sandwiches.

Be aware of the social distancing markers when in line to place your order, please.

If you cannot get out of your vehicle or prefer not to, just wave at the cashier or toot your horn and we will send a volunteer out to get your order.

Thank you so much for supporting the work of the Ocooch Mountain Humane Society by having lunch at Animal House! The food stand is a top fund raising source for pet care that continues 24/7 for 365 days per year. Thanks for being part of caring for companion animals with your patronage of Animal House. Best doggone street food in Richland County!

Please place the info below in a separate box to draw info for the Chicago Dog. Questions: email houck.ml2@gmail.com (there is a small case "L" between m and 2 in the address.)

What is special about the Chicago Dog?

The History of the Dog...

The all-beef **hot dog** expanded in Chicago thanks to a wave of Jewish immigrants, who quickly realized that America's craze for the little sausages made hot dog vending a great way to earn a living.

The particular combination of ingredients tells the story of early 20th century immigration to Chicago — especially to the Maxwell Street Market area, around Halsted Street and Roosevelt Road.

What about ketchup?

The canonical recipe for a Chicago dog does not include ketchup, and there is a widely shared, strong opinion among many Chicagoans and aficionados of these dogs that ketchup is unacceptable.
The Animal House Team respects and honors this historical fact and does not offer or allow ketchup as a condiment on a Chicago Dog.

The Red Hot Chicago Dog is not hot or spicy. The dog we serve gets its name from the company we purchase the dogs. It probably refers to the Great Chicago Fire of 1871.

The Flavors Blend Unforgettably

The sweet and sour flavors of the Chicago Dog blend as do those in Asian foods. This blend of flavors is what gives the dog the unmistakable and unique taste that you cannot forget. The craving for a Chicago dog in the winter in Richland County is real. It is quenched only by the opening of Animal House in spring.