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Erik R. Bishoff Online & Photo Editor

Hot dog vendor Tim Nally prepares sausages and hot dogs for students at the corner of East 13th Avenue and Kincaid Street Wednesday afternoon.

## Local hot dog vendor offers taste, service to loyal customers

*Tim Nally and his hot dogs have been a campus staple for seven years*

OMIE DRAWHORN  
NEWS REPORTER

While Tim Nally kicked back at Taylor's Bar and Grill on a Tuesday afternoon, he seemed quite the man on campus. Passersby waved a hello or said, "Hey, Tim."

"You're popular," said a woman sitting at his table, laughing.

Everyone seems to know Nally. But, he isn't a student or a professor, or even the widely known "Frog"; he is commonly known as the campus' "Hot Dog Man."

Nally has sold hot dogs on the corner of East 13th Avenue and Kincaid Street for seven years. His frankfurter-vending predecessor, Cookie Szakacs, died in 1994. Nally said he enjoys the personal interactions of his job more than actually making the hot dogs.

"I don't think about making hot dogs," he said. "I just talk to people all day."

Nally meets many individuals at his job and said he gets postcards from people around the world, including Europe, China and South America.

"It's all addressed to Tim the Hot Dog Man, Corner of 13th and Kincaid," he said.

Nally previously managed the restaurant Sam's on Campus, which was located at 804 East 12th Avenue, before it closed. Nally had traveled and lived around the world since the age of 18. He attended 10 colleges around the world, including in California, Paris, Madrid and Mexico, graduating after 10 years. He was also drafted in the Vietnam War for two years during college.

Some might consider it a challenge to work in an open-air stand in temperatures that have recently reached 102 degrees, but it doesn't really bother Nally.

"I never complain about the heat; I complain about the cold. I hate winter," he said. "You can't be a fair-weather vendor if you are going to do this job. So I'm out here rain or snow."

The only thing that keeps Nally away is the wind, and even in windy conditions, he is usually absent only a couple weeks of the year.

Nally said business is down by around 30 percent during the summer. During the summer, he sells between 50 and 125 hot dogs daily, he said.

"If I break 100, I consider it a good day," he said.

The most he's sold in a single day is 170, which he said is almost impossible to do.

He said the Junior Olympics has

picked up business some, bringing new faces and a few younger people. And taste and convenience keep regulars coming back for more.

"It's fast, it's not good for me, but it's tasty," said Brett Wartchow, a graduate student studying music composition. "I like the guy, too; I think he's awesome. I like to support his business."

Business major Becky Kinney recently ate at the hot dog stand for the first time and has heard good things about it.

"My boyfriend eats here. He says it's one of the best hot-dog places," she said.

Nally's customers have a variety of toppings to choose from for their hot dogs. In fact, he has "too many toppings," he said, laughing.

*"I decided if I was going to do it, I was going to sell a real quality product and make it affordable."*

— Tim Nally  
Hot dog vendor

Choices include ketchup, two kinds of mustard, cheese, hot sauce, tomatoes, onions, dill relish, jalapenos and sauerkraut.

But even with this variety, the occasional customers isn't satisfied.

"This guy wouldn't buy a hot dog until I brought peanut butter," Nally said. "I couldn't do it; it's too weird."

Nally said he had a customer who would buy a hot dog and bring his own anchovies from home to put on it.

Nally said he is usually "good for about 2 hot dogs a week." He said being around food all day makes him lose his appetite, but when he does eat lunch, it's usually a hot dog.

Nally likes the basics on his hot dogs: Dijon mustard, onions, tomatoes and jalapenos.

Nally prides himself in selling only all-beef, kosher hot dogs. He said one of his college roommates worked for Oscar Mayer and told him he should never eat hot dogs unless they are kosher.

"I decided if I was going to do it, I was going to sell a real quality product and make it affordable," he said.

Nally has plans to expand his menu a little bit for fall by adding chili dogs and homemade chili and beans in a bowl.

Even with new items on the menu, people will keep coming back for the taste of Nally's original hot dog, he said.

"Sometimes you just crave a hot dog," Kinney said.

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