

BALTIMORE ORIOLES

Oriole Park at Camden Yards opened in 1992. It was built at the beginning of the “retro” major league ballpark trend that occurred during the 1990s and early 2000s in which the ballparks were built for baseball only and each park has a unique character. It is believed that Babe Ruth’s father once owned a saloon on a plot of land that is now center field of Oriole Park.



Birdland Hot Dog

Featured Hot Dog/Sausage

Baltimore Magazine refers to Stuggy’s as a “Baltimore institution.” Stuggy’s restaurants are located in the Fell’s Point and Federal Hill neighborhoods of Baltimore. In a mission to create the most delicious and nutritious hot dog for their hometown of Baltimore, a father and son traveled to many countries researching hot dogs. They came up with an all-beef, gluten-free, kosher-style hot dog that has become an area favorite. At the Stuggy’s stand at Oriole Park, fans can try some unique creations. The Birdland Hot Dog has smoked brisket, pepperoni hash, tomato jam, and frizzled onions on top of the hot dog.

More Hot Dogs and Sausages

Two other hot dogs of note are available at the Stuggy’s stand. The Crab Mac ‘N Cheese Hot Dog, as its name suggests, is covered with crab and macaroni and cheese. The Early Bird Hot Dog comes with a fried egg, cheddar cheese and crispy bacon.

The Sausage Haus serves Natty Boh bratwurst. Natty Boh is short for National Bohemian (a local beer that was first brewed in Baltimore in 1885) which is added to the German-style handmade bratwurst.

Pollock Johnny’s has been serving Polish sausages in Baltimore since the early part of the twentieth century. Since 1921 its motto has been “Pollock Johnny is my name; Polish sausage is my game.” “Pollock” is an alternate spelling of “polack” which the *American Heritage Dictionary* refers to as “offensive.” Pollock Johnny’s Polish sausage comes with “the works”: green peppers, onions, cucumbers, celery, and relish.

The traditional hot dogs at Oriole Park are made by Esskay. Esskay was founded in 1858 by German immigrant William Schluderberg. Esskay has been a leader in marketing innovation, being the first company to feature the Muppets puppets in its advertisements. Esskay remained an independent company for 127 years, until it was sold in 1985 to Smithfield Foods.

CULINARY TOUR OF THE MAJOR LEAGUE BALLPARKS

Gino's Hamburgers

Gino's Hamburgers was a fast food restaurant chain founded in Baltimore by Baltimore Colts' defensive end Gino Marchetti and running back Alan Ameche. The chain had grown to 359 restaurants when it was purchased by the Marriott Corporation in 1982. Marriott discontinued the brand and converted the locations to Roy Rogers Restaurants. A new version known as Gino's Burgers and Chicken was opened in 2010 by Tom Romano, who was chief operating officer of Gino's Hamburgers in 1982 when the chain was sold. At Oriole Park, Gino's serves hamburgers and chicken tenders. The Camden Giant Burger has a crab cake on top of the hamburger. The Bang Bang Chipotle Burger comes with fried onions and jalapeños.

Soft-Shell Crab Sandwich and Maryland Crab Soup

The Old Bay Seafood stand features products made with Old Bay seasoning. For over 70 years, the Old Bay seasoning's blend of 18 spices and herbs has brought the flavor of the Chesapeake Bay area to the rest of the country. At Oriole Park, along with traditional crab cakes, fans can sample a soft-shell crab sandwich and Maryland crab soup. For marine biologists, a soft-shell crab is a crab which has recently molted its exoskeleton; for the rest of us, this means almost the entire crab can be eaten rather than having to shell the crab first in order to reach the meat. The soft-shell crab sandwich is served with a choice of cocktail or tartar sauce.



Soft-Shell Crab Sandwich

Maryland crab soup is made from blue crabs found along the mouth of Chesapeake Bay in Virginia and North Carolina. It was first made by Native Americans who lived along these shores. They would combine the crab meat with vegetables and steam them together in large pots.

Flying Dog

In 1983 George Stranahan climbed the dangerous K2 peak in Pakistan, the second highest mountain in the world. Later while out having a drink and celebrating his success, he happened to notice a large oil painting of a dog that appeared to be flying. At this point, you are probably asking what this has to do with ballpark food in Baltimore. The answer is: in 1990 Stranahan founded a brewpub in Aspen, Colorado, and named it the Flying Dog. Later he opened a full-fledged brewery in Denver. (We're still not to the Baltimore ballpark, but we're getting there.) In 1994 the brewery moved to Frederick, Maryland. Finally, back at Oriole Park, the Flying Dog Brewery stand offers Chesapeake Waffle Fries. Its fries are topped with a crab dip made with Old Bay seasoning.

THE JOY OF BALLPARK FOOD: FROM HOT DOGS TO HAUTE CUISINE

Boog Powell's BBQ

Boog Powell was a first baseman with the Baltimore Orioles from 1961-74. He won the American League Most Valuable Player Award in 1970. He later appeared in television commercials for Miller Lite Beer. Boog is now the owner of Boog's BBQ serving beef, pork and turkey sandwiches. The beef sandwich is Maryland pit beef (charcoal-grilled top roast, sliced thinly), a regional specialty.



Boog's Pit Beef Sandwich

Jack Daniels

The Jack Daniels stand, in addition to selling whiskey drinks, offers pulled pork sandwiches, hot dogs, and bacon on a stick. For fans who can't make up their minds, the Triple Crown Sandwich is available featuring pulled pork, a grilled hot dog and bacon on a stick combined into a pork lover's delight.

Tako Korean BBQ

According to the 2010 Census, Baltimore has the third largest Korean-American population in the United States. Tako Korean BBQ at Oriole Park serves Kogi beef and Kogi chicken takos. The shell in which the tako is served is similar to that of the Mexican soft taco, reflecting the fusion of Korean and Mexican food found in the taco food trucks of the Los Angeles area. The takos come with a choice of sweet Asian slaw or kimchi. Kimchi is a traditional fermented Korean side dish usually made from cabbage. Also available are steamed Asian buns filled with either barbequed pork or edamame, and Pad Thai Cold Noodle Salad.



Kogi Chicken Takos

Reuben Sandwich

The Baseline Chop House stand serves a traditional Reuben sandwich. A Reuben sandwich contains corned beef, Swiss cheese, Russian dressing and sauerkraut, all grilled and served on rye bread. Two stories exist as to the origin of the Reuben name. One holds that Reuben Kulakofsky was the inventor as part of a group effort by members of his weekly poker game held in the Blackstone Hotel in Omaha, Nebraska, during the 1920s. Another account says that the sandwich was created in 1914 by Arnold Reuben, a New York City delicatessen owner. As is the case with the origin of the hot dog, we may never know for sure.