

| ON THE BEAT |

Longtime hot dog 'king' launches revival

In the early 1940s, brothers William and Paul Hene ran **Hene Meat Co.** at the corner of 15th Street and Capitol Avenue. Their firm supplied meat to smaller butcher shops and local grocery stores.

They also developed a family recipe for a locally made hot dog dubbed the "King David Dog." Sold by local grocers and delis, such as Shapiro's, the dogs disappeared when Paul Hene finally called it quits in the early 1990s.

But the family recipe has been handed down, and William's grandson, Brent Joseph, plans to resurrect the all-beef, lean dog in a quarter-pound version. It will be the signature item for a new restaurant—named **King David Dogs**—that is scheduled to open in early fall at 15 N. Pennsylvania St.

"There are a lot of people who still recognize the name," Joseph said. "It's a signature Indianapolis food item."

Joseph signed with a Milwaukee company that will produce the dogs to the family's specifications under a strict secrecy agreement. Apart from the behemoth grilled dogs, the menu will include a chicken hot dog, tater tots, chili and a smorgasbord of toppings with a combo meal running about \$6.50.

Joseph also plans to import other signature items, such as Carol's Cookies out of Chicago and Zapp's Potato Chips out of Gramercy, La. Another goal is to get the hot dogs back on shelves at local grocery stores.



Indianapolis' own "King David Dog" is making a comeback, as the featured item at a restaurant opening this fall downtown.

[B] Photo/Robin Jerstad