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## BABE'S BURLESON RESTAURANT FACTS





The unique style of architecture inside Babe's Burleson is known as Storybook Style.

Described as Fairy Tale, Disneyesque, and even Hansel and Gretel architecture, it first appeared in the 1920's and was almost forgotten by the late 1930's. it was created by

Don't try and teach a pig to sing.
It wastes your time and annoys the pig.

architects and builders inspired by foreign locations brought to life on Hollywood movie sets. The love of fine craftsmanship and good sense of humor in the design are still endearing today.

- ★ The chairs affixed to the floor are old jury chairs from a San Angelo courthouse, made to swivel so that jurors could get in and out without making noises in the courtroom by scooting chairs across the floor.
- Burleson began when the Katy Railroad developed from Fort Worth to Hillsboro in 1880 and established a depot on the town site. As part of the agreement for the purchase of his land, Rev. Henry C. Renfro was allowed to name the depot and called it Burleson in honor of Dr. Rufus C. Burleson, his teacher and later president of Baylor University.
- ◆ Our building opened in 1905 as the "Wilson Brothers Company" and sold hardware, carriages, household furnishings and even caskets manufactured on the top floor where there was a funeral parlor.

  No Dancin' on
- The large refrigerator is a 1940's Friedrich Refrigerator, built in San
  Antonio. Originally installed in a grocery store in Covington, Texas, the side walk-through door was used to hang sides of beef on hooks from its ceiling. The green covering isn't just paint, but actually a baked on porcelain coating.
- ★ The "Library" dining room was decorated to reflect the library, sitting room of a wealthy gentleman and avid sportsman in the 1930's.
- ◆ Our Honey is TEXAS BRUSH HONEY made from bees visiting Catclaw, Mesquite, White Brush, Huajillo and Persimmon. This should be good for local folk's allergies.
- A dessert of homemade biscuits with butter, honey and sorghum comes with your meal.

  This is a typical country dessert we grew up eating. SORGHUM (the jar on the table that isn't honey). Sorghum does not have the strong bitter taste of Molasses.