



BABE'S FRISCO RESTAURANT FACTS





No Dancin' on the Tables

No Spittin' on

the Floors!

♣ In the pole barn out front you'll find a 1940 Simms Ford Fire Truck – it's a Ford 1-1/2 chassis converted by Simms Fire Equipment Company in San Antonio. The truck spent

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

its entire life in Coleman Texas, and fought its last fire around 1998. The center mounted "Akro" light is very rare – it turns back and forth as it lights up. The large amount of "Gold Leaf" design reflects an era when the beauty and quality of the town's fire engine was a point of pride.

♣ Out in front out our building you'll find a Hart Parr Tractor. This 1920's era tractor is a 18-36 model, which means 18 horsepower at the drawbar and 36 horsepower at the flywheel. It weighs 6,100 lbs. The

engine is a two cylinder mounted horizontally, and is capable of running on gasoline, kerosene or distillate. The tractor doesn't have the "lugs" mounted to the wheels for traction, because it was used for custom threshing and traveled over public roads, and those lugs would have torn the road into pieces.

- ★ The 1920's Hart Parr Thresher is designed to separate the grain from the stalks when harvesting grains such as wheat. It is powered by running large belts from a tractor's power take-off, while it's facing the thresher. Often a family owning a thresher would perform "Custom Harvesting" for many farms.
- ♣ Just inside the courtyard gate is an unusual looking little tractor (is that an Alien face?) called the David Bradley Tractor. Our garden tractor was built in 1946 or 1947. It came with a Briggs and Stratton 1.6 hp engine and could use several attachments including tree cutters, cultivators, snow plows, mowers and more.
- ◆ 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.



