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**FOLGER'S DRIVE-IN**

In Ada, the restaurant named for brothers Jim and Jerry Folger has been making burgers since 1935, and in the spirit of the era in which Folger's was founded, there are no unnecessary frills.

"They don't do bacon—they don't have to," says Jim Folger's son, Tony. "Their name is on the door."

**Folger's Drive-In** customers pay cash for what they see on the plastic menu board: burgers, drinks, and little else. It's those burgers that keep people waiting on the doorstep at lunchtime for a to-go order or a spot in the twenty-seat café: A thin beef patty, crisp edges overhanging the toasted bun, fried on a well-seasoned griddle, then modestly adorned with mustard, lettuce, tomato, and onion atop a bed of thin-sliced french fries.

"I keep coming back because the burgers are great—best refined grease anywhere," says second-generation customer Jim Bryan.

—Susan and Bill Drago



**WHEN, WHERE, HOW MUCH:** Monday through Friday, 10:30 a.m. to 3 p.m. 406 East Main Street, (580) 332-9808. 🍴

**DID YOU KNOW:** Folger's is a cash-only eatery, but they take checks from long-time customers and friends.

B A R T L E S V I L L E

**MURPHY'S STEAK HOUSE**

"Who's ready for pie?" the waiter asks. "Oh no, we're too full," the diners at the table groan.

It's a scene that has repeated itself often since **Murphy's Steak House** opened in Bartlesville seventy years ago. The diner's specialty? The filling Hot Hamburger, a half- or third-pound burger patty topped with a quarter-pound of fresh-cut French

fries and smothered with Murphy's peppery brown gravy.

Diners also rave about the tangy garlic dressing served alongside crisp iceberg salads. The secret recipe is made daily by Frances Birdsong, Murphy's assistant manager, who has worked at the restaurant for forty-one years.

"We've made a touch in this town, and we're not going to go anywhere for a very long time," says Birdsong.

—Brooke Adcox



**WHEN, WHERE, HOW MUCH:** Daily, 11 a.m. to 10 p.m. 1625 Southwest Frank Phillips Boulevard, (918) 336-4789. 🍴

**DID YOU KNOW:** The "educated hamburger"—mustard and mayonnaise on the bottom bun with the works and ketchup on top of the hamburger meat—was named by late-night customers.

D U R A N T

**SHERRER'S**

For sixty-six years, Leon Sherrer's eighteen-hour days began with making pies: chopping fresh strawberries to top with whipped cream, toasting coconut, slathering on stiff peaks of meringue, and mixing rich chocolate filling.

Sherrer built the restaurant and made the pies until his death in 2014 at age ninety-four. Today, Leon's grandson, Aaron, makes them.

"He never wrote anything down, never measured anything," Aaron says.

Danny, Leon's son, makes **Sherrer's** chili and salsa, and Aaron does the rest of the cooking, including the house dressing—a top-secret recipe.

—Kimberly Mauck



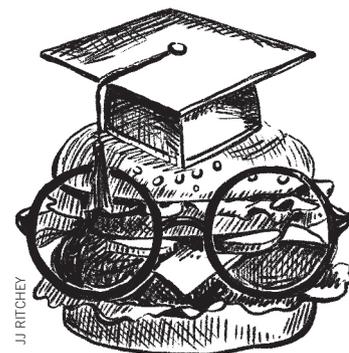
**WHEN, WHERE, HOW MUCH:** Monday through Saturday, 11 a.m. to 2 p.m. and 5 p.m. to 9 p.m. 514 South Ninth Street, (580) 924-4004. 🍴

**KEY**

The number of forks equates to the average cost of an entrée and beverage.

🍴 = \$10 and under

🍴🍴 = \$11 to \$20



JJ RITCHEY

**Murphy's**  
STEAK HOUSE

The "educated hamburger" was named by Murphy's late-night customers in the 1970s.

