

Bob's Big Boy

Gilbert & Garden Grove Blvd Garden Grove, Ca
1957 The first designed by Armet & Davis



Armet & Davis

The postwar Coffee Shop Modern Style was a style called Googie, extended to bowling alleys, offices and supermarkets as well. Armet & Davis designed Norm's, Denny's.



Garden Grove Bob's, GG Blvd and Gilbert

History



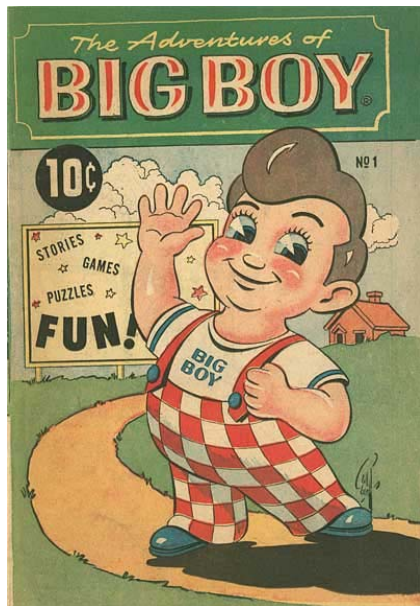
Bob's Big Boy Restaurant opened in Burbank 1940 and was located at 624 S. San Fernando Boulevard.
From left to right: Arnold Peterson, car hops, and Bob Wian. Dad was fond of telling the story of this restaurant and Bob Wian's success Story.



Every couple weeks, Dad would pick up dinner from Bob's to bring home for us Wyatts, *always* the same order:

4 Big Boys, 4 @ .50= 2.00
Two Patties and Buns for the little kids, .50
One Order each of French Fries and Onion Rings, .25 +.35= .55
and always a chocolate shake for each of us. 6 @ .30 = 1.80 Total= \$4.85!





Big Boy comic books.

<p>THE BIG BOY HAMBURGER</p>	<p>BOB'S NATIONALLY FAMOUS THE BIG BOY HAMBURGER</p> <p>Two patties of the finest, freshly-ground beef on our specially baked Sesame Seed toasted bun with extra lettuce, a slice of fine American cheese and the special dressing we make ourselves. .50</p>	<p>THE BIG BOY COMBINATION PLATE</p>
	<p>BOB'S SPECIAL STEAK</p> <p>One-half Pound top quality Sirloin Beef, grilled to 6 tend, topped with Onion Rings and served with French Fries, Heat of Lettuce with 1000 Isle or Blue Cheese Dressing and Toasted Ruffled Potatoes. 1.65</p>	
<p>Sandwiches</p> <p>SHRIMP SANDWICH</p> <p>Swine Southern Fried Shrimp Served Open Face, Heat of Lettuce with 1000 Isle or Blue Cheese Dressing and Toasted Ruffled Potatoes. .85</p> <p>STEAK SANDWICH</p> <p>Thin, Tender and Topping Tender Steak Served American Sandwich Style with Lettuce, Tomato, Mayonnaise, French Fries. .85</p> <p>Served on toasted bread with French fried potatoes.</p> <p>TUNA SANDWICH .45</p> <p>LETTUCE and TOMATO .40</p> <p>HAM .55 MELTED CHEESE .40</p> <p>HAM or BACON and MELTED CHEESE .55</p> <p>BACON with TOMATO or AVOCADO .50</p> <p>BACON or HAM and EGG .60</p>	<p>BOB'S SPECIAL STEAK</p> <p>One-half Pound top quality Sirloin Beef, grilled to 6 tend, topped with Onion Rings and served with French Fries, Heat of Lettuce with 1000 Isle or Blue Cheese Dressing and Toasted Ruffled Potatoes. 1.65</p> <p>HALF-POUND O'GROUND ROUND</p> <p>One-half pound quality ground, lean meat quality Sirloin Beef, grilled to 6 tend, topped with Onion Rings, served with French Fries, Heat of Lettuce, 1000 Isle or Blue Cheese Dressing and Toasted Ruffled Potatoes. 1.20</p> <p>HAM STEAK DINNER</p> <p>Generous center cut, Sliced Corn-Fed Pork with Grilled Potatoes, served with French Fries, Heat of Lettuce with 1000 Isle or Blue Cheese Dressing and Toasted Ruffled Potatoes. 1.30</p> <p>SHRIMP DINNER</p> <p>Swine Shrimp from the blue waters of the Gulf of California, deep fried to a golden brown served with French Fries, Heat of Lettuce, 1000 Isle or Blue Cheese Dressing and Toasted Ruffled Potatoes. 1.35</p> <p>FISH AND FRIES</p> <p>Golden brown Halibut Fillets, Heat of Lettuce with 1000 Isle or Blue Cheese Dressing, Tender Potatoes and Toasted Ruffled Potatoes. 85</p> <p>HAM, BACON or SAUSAGE and EGGS</p> <p>Two fresh-baked Eggs, served in butter with a generous portion of Ham, Bacon or Sausage with Wash Brown Potatoes, Ruffled Potatoes and Lettuce. 90</p>	<p>CHEF'S SALAD BOWL</p>
<p>Salads</p> <p>PINEAPPLE or PEAR and COTTAGE CHEESE</p> <p>A cup of Swiss-Style Cottage Cheese on crisp lettuce with Chilled Pineapple or Pear and a Toasted Ruffled Pot. .75</p> <p>CHEF'S SPECIAL SALAD BOWL</p> <p>Hearts of Lettuce, Tomato, Avocado, Fresh Baby Alaska Shrimp, with Bob's Garlic 'n' Oil Dressing, served in a Chilled Bowl with a Toasted Ruffled Pot. .80</p> <p>DICED HAM and CHEESE SALAD</p> <p>Large Bowl of Crisp Chilled Lettuce with Tomato, Diced Ham, Cheese, Tomato 'n' Lettuce Dressing and served in a Chilled Bowl with Toasted Ruffled Pot. .75</p>	<p>Chili Dishes</p> <p>CHILI and BEANS .35 CHILI, straight .40 (Always Served with Crisp Cookies)</p> <p>SPAGHETTI and CHILI (Spanish Style) .55</p> <p>CHILI SIZE (Beans or Spaghetti) .70</p> <p>TAMALE and CHILI .70 (Always Served with Toasted Ruffled Pot)</p>	
<p>Pancakes</p> <p>Old-fashioned GOLDEN BROWN PANCAKES</p> <p>Served with Plenty of Butter and Hot Maple Syrup. .35</p> <p>Served with Ham, Bacon or Two Fried Eggs. .65</p>	<p>Fountain Treats</p> <p>Bob's "Silver Goblet" MILK SHAKE .30 as thick you eat it with a spoon. Topped with Whipped Cream and a Cherry. (Includes 10¢ Vanilla & Strawberry)</p> <p>Bob's Special HOT FUDGE SUNDAE Two scoops of Ice Cream, Creamy Hot Chocolate Fudge, topped with Crisp Fried Toasted Almonds, Whipped Cream and a Marshmallow Cherry. .35</p>	<p>HOT FUDGE SUNDAE</p>
<p>Desserts</p> <p>Crispy-crust FRUIT PIES .30 CREAM PIES .25 (Is to made or with whipped cream. 10 extra)</p> <p>CHEESE CAKE .25 FUDGE BROWNIES .20</p> <p>SUNDAES (Chocolate & Strawberry) Two Scoops of Vanilla Ice Cream, topped with Hot Chocolate or Strawberry, pure Whipped Cream and Marshmallow Cherry. .30</p>	<p>Beverages</p> <p>BOB'S famous "Macho Boy" COFFEE .10</p> <p>COCA COLA .10 ORANGE DRINK .10</p> <p>ROOT BEER .10 LEMONADE .10</p> <p>MILK .10 BUTTERMILK .10</p> <p>WOT TEA .10 ICED TEA .10</p> <p>TOMATO JUICE .15 ORANGE JUICE .15</p> <p>WOT CHOCOLATE (Made with MILK) .15</p> <p>SOFT DRINKS TO GO .15</p>	
<p><i>We carry a complete line of BABY FOODS</i></p>	<p><i>At the request of many of our patrons, we now provide home packing for any of the dishes listed.</i></p>	<p>HOT FUDGE SUNDAE</p>
<p><i>with your food - enjoy your drink.</i></p>	<p><i>In addition you may enjoy these specialties made from Bob's own recipes:</i></p> <p>Bob's Fried Shrimp, best in town. Dressings and Relishes. Guide .39</p> <p>Bob's Yummy Red Doughnuts (1 Doz.) 79</p> <p>Tomato & Spice .25</p> <p>Shrimp & .40</p>	

1970 Menu



Bob's Interior



Later I worked there (in 1972-3) and wore the uniform, white blouse with a brown skirt and bow tie to match. Orange vinyl apron and... the requisite wiglet pinned on the top of my head!

Dad brought the whole family down on my first day of work, like he did with all of us kids.

See the old men at the counter? They were always there in the early morning to tease all the girls.

The hot fudge cake was introduced while I was working there.

I was a cashier for a year, then a waitress for 3 months, but was voluntarily returned to my cashier post. Too slow! I worked 6:30 to 2pm.



This is not me, but this was our uniform, along with a brown skirt.



A Wiglet, required hair adornment... Mom had one made from my own hair, after I had a short haircut.

Good news as of 2010...5 new Bob's Big Boy restaurants are opening in Orange County this year. Guess they'll need these:



Remembrances by Sue Wyatt Langley 2010

RICHARD ROCKET
(executive)

*The Home of the BIG BOY
in the considered opinion
of Mr. Rocket, is the finest
engineered facility in America
for producing wonderful food
and service. (Mr. Rocket
was in The Home
of the BIG BOY last night
with his lovely wife
and children.)*



**EVERYBODY
GOES TO Bob's**

GLENDALE
BURBANK
PASADENA
VAN NUYS
GARDEN GROVE
WHITTIER
TOLUCA LAKE
SAN FERNANDO
NORTH HOLLYWOOD
BALBOA ISLAND
PHOENIX, ARIZ.



THE HOME OF THE ORIGINAL BIG BOY® HAMBURGER

Was this Dad?