

Steak 'n Shake

NOW OPEN

Completely Remodeled

New chrome and leather booths and new counters. Building redecorated and insulated for air conditioning.

Our kitchen, "in sight," has been completely rearranged and re-equipped for faster and more efficient service.

Just a Word About History of Steak 'n Shake

Starting four years ago with seven employes and a desire to produce a better and bigger milk shake and to serve the public a more healthful steak hamburger made only from government graded steak, properly prepared and served, today Steak 'n Shake employes number over 200 at its various locations.

We use over 1 1-2 million buns yearly
Over 200,000 lbs. of government graded steak
Over 72,000 gals. of pasteurized milk for shakes
Over 200 barrels of choice pickles
Over 75 tons of Idaho potatoes for French fries
Over 50 tons choice Mich. beans for baked beans
And like amounts in numerous other items

We are not mentioning these staggering figures to be boastful but with gratitude to the public for their liberal acceptance which has made this growth possible.

We are constantly striving to better our service and products to justify this continued patronage.

GUS BELT,
Steak 'n Shake.

"Where People Who Care Eat 'Steak' for Hamburger"

Main and Virginia, Normal

STEAK 'N SHAKE, Monroe Street
Bloomington

STEAK 'N SHAKE, 206 S. Main