

# GATEWAY

Winter 2020/2021

Webster  
TEXAS

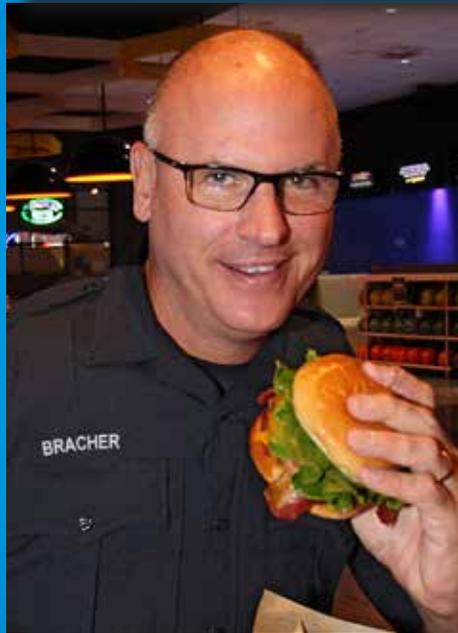


*THE HAMBURGER STORY*  
*GROUND IN WEBSTER*

# GATEWAY

(Front cover) Sergeant Jamie Sherrill at Pappas Delta Blues Smokehouse; Captain Ray Graham at Topgolf; Assistant Chief Jeremy Edge at Stomp's; Captain John Vaughn at BB's Tex-Orleans; Corporal Michael Foran at Pluckers Wing Bar; Sergeant JC Rincones at Hopdoddy Burger Bar.

(Inside cover) Chief Pete Bacon at Carlos Beer Garden; Officer James Latham at Over/Under Sports Bar & Grill; Detective Alan Bracher at Main Event Entertainment; Detective Mike Palermo at Fuddruggers; Corporal Selwyn Thomas at Cheddar's Scratch Kitchen; Detective David Nettles at Buffalo Wild Wings; and Sergeant James "Rusty" Lovel at BJ's Restaurant and Brewhouse.



# *The Hamburger Story*

## *Ground in Webster*

Among Webster's 150 restaurants and entertainment venues, more than 50 offer what might be considered America's favorite food—the beloved hamburger. A look into the huge variety of hamburgers served up at these establishments reveals that burgers, like people, have distinct DNA—no two are exactly alike. With so many components, ingredients, flavors, and factors working together, like the beef, bun, creative or traditional toppings, and condiments—burger hopping in Webster is a full-time vocation or tasty pastime.

### *Origin of the Burger*

The hamburger's lore, history, and evolution is distinctive and fascinating, just as the hamburger, itself, is an intriguing, legendary type of cuisine with seemingly infinite variations. While the hamburger derives its name from Hamburg, Germany—similar to the frankfurter from Frankfurt, Germany—hamburg steak was prevalent several hundred years ago—perhaps from the combination of Russian ships that conveyed raw, minced beef to the German port city of Hamburg and cattle raised in Hamburg. The “hamburg,” then, “voyaged” to the US via The Hamburg America Line, Germany's largest transatlantic shipping company established in 1847 that conveyed German and Eastern European immigrants predominantly to New York.

Despite many invention claims between 1885 and 1904 for the modern-day hamburger—minced or ground beef sandwiched between two slices of bread—the terms “hamburger” and “burger” became a big part of the American lexicon and diet in the 1900s. While the hamburger was born in Hamburg and, more than likely, morphed in the United States from a festival's, street vendor's, or restaurant's fare to the mass commercialization, consistency, and uniformity initiated first by White Castle and then McDonald's—Americans today consume more than 50 billion burgers annually, according to *Burger Statistics*, and burgers are big, big business—worldwide.

### *Big Burger Business*

There are hamburgers to suit any palette, as the range of burger types is simply incredible. Even though burgers might be considered “fast food” or “fast casual,” they appear on menus in upscale, fine-dining establishments and rustic “joints” alike, as they are iconic, satisfying, hearty comfort food characterized by simplicity or sophistication with a lot of choices or variables in between. Celebrated chefs and restaurateurs are completely invested in the noble hamburger, as many devote their entire career to beef patties and buns. Certainly, as the US burger business surpasses \$99B annually—that equates to a lot of hamburgers fried, grilled, broiled, ordered—and enjoyed.

An in-depth look at hamburgers served up in Webster illustrates that the burger business is taken very seriously by chefs, restaurateurs, owners, franchisees, management, and their entire staff. Burger aficionados can rejoice in the abundant number of terrific eateries, restaurants, joints, bars, sports entertainment venues, attractions, and clubs in Webster that serve up America's favorite food.

### *Webster's Finest*

As a complement to the iconic burger in Webster, some of the City's police officers offered their assistance with *The Hamburger Story: Ground in Webster*. Webster's Police Department, led by Chief Pete Bacon, is exceptional. The 52 sworn officers and 21 civilians who are dedicated to providing a safe environment for those who reside, visit, and work in Webster are courageous, caring, intelligent, friendly, and helpful and endowed with very special qualities. Webster's Police Department personnel are defenders of the Constitution and held to highest standards. Adherence to those lofty standards and ideals is realized by the Police Department's unsurpassed leadership and laser focus on training. A view of the officers who are paired with some of the City's top burgers reveals the longevity, dedication, and perseverance that characterize Webster's Police

Department, as many officers have been with the force for more than a decade.

It's insightful that the City's police officers highlighted for *The Hamburger Story* attest to the outstanding work environment, leadership, support, best practices, continuous training, and growth opportunities afforded by the Webster Police Department. Unlike some very large public safety agencies, where officers and staff are, oftentimes, relegated to a number or compartmentalized with minimal camaraderie, negligible access to supervisors and chiefs, and varying degrees of support from those in charge of the budget, the Webster Police Department provides a welcoming climate where officers truly care about one another, share fellowship, enjoy an open-door policy, receive continuous training, utilize top-notch equipment, vehicles, and computers, and receive wholehearted support from City Council, City Hall, and all departments. It's evident that the Webster Police Department is a great place to have a long, rewarding, fulfilling career with excellent growth potential. The Webster Police Department grows leaders.

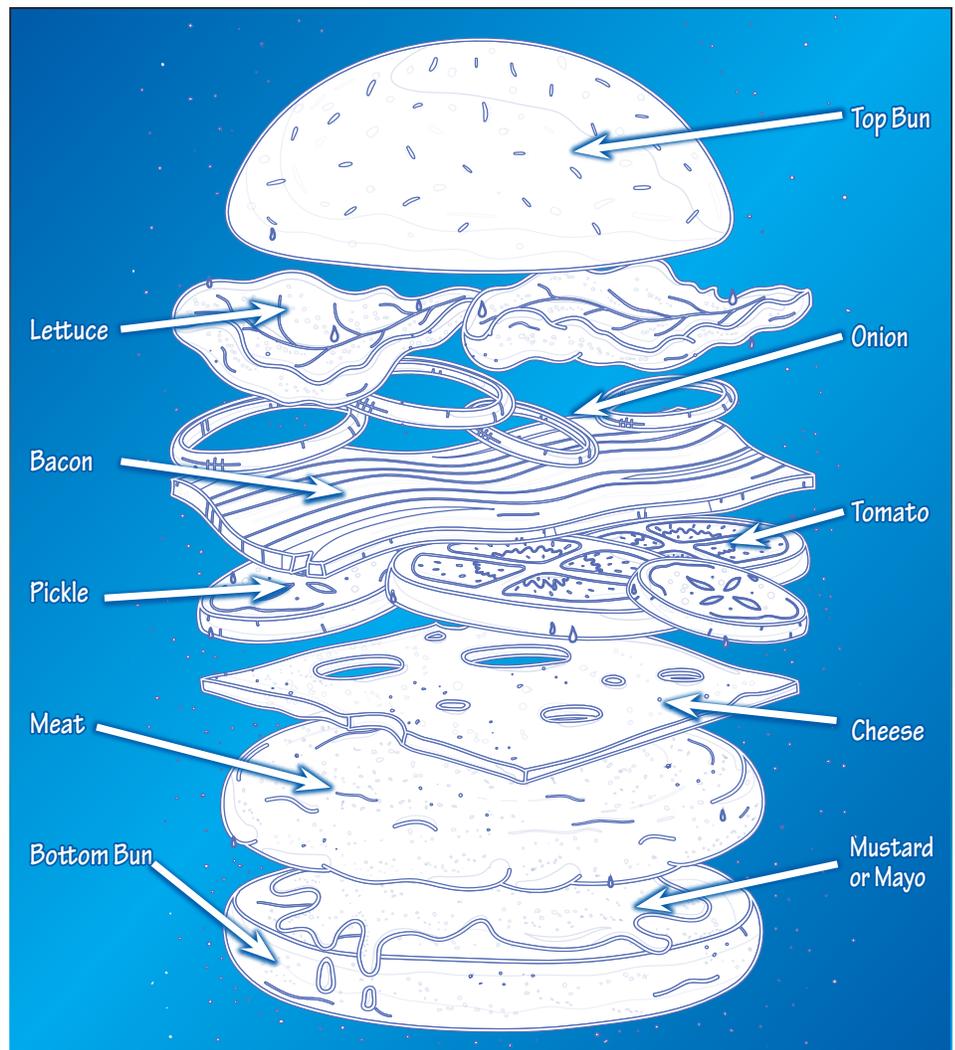
### *Best Practices*

Webster's Police Department is both people-driven and data-driven. An emphasis on community policing means establishing partnerships with the business community—and, certainly, Webster's 2,200 businesses that include over 150 restaurants and entertainment venues are of great importance to the Webster Police Department. During the "burger rounds," owners, general managers, and operations staff members representing a number of Webster establishments readily recognized and praised the excellent work and unsurpassed responsiveness of the Webster Police Department. The invaluable rapport between Webster police and Webster

businesses is genuine, remarkable, and gratifying and results from a concerted effort on the part of Webster police to know the City's footprint—Webster police officers are the City's experts.

In similar manner, Webster's Police Department is data-driven or intelligence-driven, as officers utilize crime and social data to identify criminals and crime trends and establish relationships with a multitude of public safety agencies, like the FBI, Department of Homeland Security, Harris County, and neighboring cities, as well as nonprofit organizations, companies, and groups, to collaborate, provide information, and render aid—all of which contribute to protecting and serving the region's constituents.

A tribute to some of Webster's remarkable, venerated "top cops" paired with remarkable, venerated hamburgers served up in the City's establishments contains special ingredients for *The Hamburger Story: Ground in Webster*.



*Burger Blueprint*

# *Stomp's Burger Joint*

## *Assistant Chief Burger*

*Assistant Chief of Police Jeremy Edge chooses Stomp's Burger Joint, located at 300 West Bay Area Boulevard, for the Texas Original Burger and combination thick and thin onion rings.*

Stomp's Burger Joint, located at 300 West Bay Area Boulevard, is hamburger heaven, as owner Joel Sanchez offers over 20 opulent specialty burgers. Stomp's burgers are fresh, delicious half-pound Angus beef with signature house-blend seasoning and an unbelievable, seemingly infinite array of top-quality ingredients. In fact, one could eat a different burger every day for months by adding a fried egg, avocado, bacon, or jalapeños or modifying anything on the extensive, highly creative menu.

Assistant Chief Jeremy Edge's Texas Original Burger features a delectable, lightly buttered and toasted bun filled with crisp bacon, cheddar/jack cheese, BBQ sauce, pickles, and onions amid a fresh, never frozen half-pound Angus beef patty, cooked on a sizzling flat top grill in the open kitchen. Burgers are cooked to perfection and diners' preference. The Texas Original Burger is big, tall, and tasty—and hard to handle with just one hand. This best seller, the Texas Original, joins forces with fabulous, tantalizing onion rings—thick and thin—hand-cut, fresh-battered, and seasoned just right. An order of sweet potato fries, waffle fries, tater tots, skinny fries, curly fries, or potato wedges illustrates some of the “tuber” magic happening inside Stomp's.

Some other best-selling burgers at Stomp's include Texas Tumble Weed and Wild West. Grilled mushrooms, grilled onions, Swiss cheese, lettuce, tomato, and mayo adorn the 8 oz. Angus beef patty for the Texas Tumble Weed, and the Wild West results in Swiss cheese, avocado, chipotle ranch, lettuce, and tomato atop that fresh half-pound Angus beef patty.

Stomp's burgers are extremely satisfying, delicious, and filling—especially with one of the many appetizers or sides—like Texas Rattlesnake Eggs (culinary sensation of cream cheese, bacon, jalapeños, cheddar/jack cheese fried to perfection with ranch sauce)



*Jeremy Edge, Assistant Chief of Police, enjoys the fabulous Texas Original Burger and onion rings at Stomp's Burger Joint.*

or those thick and thin-cut onion rings. For those who have extra-large appetites, the Stomperado Challenge awaits. This burger features four patties (or two pounds of Angus beef), Philly meat, four slices of American cheese, four strips of bacon, and four slices of sausage layered with thin onion rings, grilled mushrooms, lettuce, tomato, onion, and pickle, and served with chili cheese fries. Those who finish receive a claim to fame with their photo on the wall and a Stomp's t-shirt.

While Assistant Chief Edge declined the Stomperado Challenge and went for the tamer Texas Original Burger instead—predominantly because Edge isn't a fan of cheese—and substitutions or modifications are prohibited in the Stomperado

Challenge, this was a sound decision, as the Stomperado is over-the-top big—truly supersized in every sense of the word, and Edge needed to return to work after lunch!

### *Assistant Chief Of Police Jeremy Edge*

The Webster Police Department is honored to have Assistant Chief Jeremy Edge who has been with the City since 2009. Jeremy Edge is a testament to the outstanding growth opportunities that the Webster Police Department affords, as Edge's training, experience, education, and work ethic have resulted in several promotions. Prior to his assignment as Assistant Chief of Police in December of 2020, Edge had been Support Services Captain in charge of the daily operations for the Communications, Public Safety Information Technology, Records, and Criminal Investigations Divisions. And, before his assignment as Division Commander in August 2018, Edge was a Sergeant in the Patrol Division and served as Field Training Coordinator for the Department.

Assistant Chief Edge holds a Master Peace

Officer License and has earned a Master of Science in Criminal Justice – Public Administration from Liberty University and a Bachelor of Science in Environmental Studies from Texas A&M University. Edge attended the FBI National Academy in 2016 and is a graduate of the 263<sup>rd</sup> session where he served as a section representative. During his time in the Patrol Division, Assistant Chief Edge was an instructor, drug recognition expert, advanced collision reconstructionist, hostage/crisis negotiator, Field Training Officer, and intoxilyzer operator.

As Assistant Chief of Police, Edge is responsible for the general oversight of the Operations and Support Services Divisions, as well as the Program Manager for the Texas Police Chiefs Association Best Practices curriculum for the Department. Edge's role is to provide support to the Chief of Police wherever needed through working alongside internal and external stakeholders to provide efficient operations for the Department.



*Assistant Chief of Police Jeremy Edge and Stomp's Owner Joel Sanchez are burger aficionados. Stomp's offers over 20 specialty burgers, along with the Stomperado Challenge.*



*Stomp's Burger Joint – Big State Burger*

# *Delta Blues Smokehouse*

## *Sergeant Burger*

*Sergeant Jamie Sherrill chooses Pappas Delta Blues Smokehouse, located at 19901 Gulf Freeway, for The Pit Boss and hand-cut french fries.*

Delta Blues, located at 19901 Gulf Freeway, elevates the hamburger to new heights, literally and figuratively. The Pit Boss is hands-down a culinary work of art and guest favorite. Webster features the original Pappas Delta Blues, where multiple pit masters undergo an intensive six-month training program because this restaurant takes its extraordinary food, drinks, hospitality, and service very seriously.

The Pit Boss reflects Delta Blues' dedication to the perfect burger, as the 12 oz. patty made from a combination of in-house ground ribeye and chuck—seared to perfection—and topped with loose brisket that's been slow-smoked for 16-18 hours, along with cheddar cheese, American cheese, mustard, pickles, onions, and sweet original sauce—all inside a fresh 5½ inch challah bun—delivers tantalizing flavors.



*Sergeant Jamie Sherrill relishes the phenomenal Pit Boss burger, along with some tasty fries, at Delta Blues.*

It's easy to see why The Pit Boss is a guest favorite, as approximately one in four guests orders this magnificent, perfect burger.

Delta Blues fuses burger and BBQ science with love and care—and the results are over-the-top delicious. From the exceptional cuts of meat that are ground daily to the mouth-watering brisket that is smoked overnight to homemade sauce to the challah buns delivered every morning from the bread bakery to the phenomenal hospitality of General Manager Kelly Sullivan, Delta Blues takes the iconic burger to new levels.

Additionally, Delta Blues serves up generous portions of hand-cut fries to accompany its peerless, big burgers—like The Prime Burger, which features



*Delta Blues General Manager Kelly Sullivan presents the Pit Boss masterpiece to Sergeant Jamie Sherrill. The Pit Boss is a culinary work of art and guest favorite that reflects Delta Blues' homage to the perfect burger.*



*Pappas Delta Blues Smokehouse – The Pit Boss*

that perfectly prepared 12 oz. patty with signature Delta sauce, along with American cheese, onions, and pickles, enclosed in the ultra-fresh, perfectly proportioned, tasty challah bun.

Superb ambiance and hospitality, a great lineup of libations and inviting bar, and incredible, inventive, extraordinary cuisine characterize Delta Blues where the venerable hamburger makes burger history—even as those burgers compete on the menu alongside revered “Blues Favorites,” like Delta Fried Catfish, Aged Beef Ribeye, Roy’s Nashville “Hot” Fried Chicken, Pepper Crusted Filet, St. Louis Ribs, and Prime Brisket.

### *Sergeant Jamie Sherrill*

The Webster Police Department is fortunate to have Sergeant Jamie Sherrill who has been with the City for the past 15 years. Sherrill is in charge of the Office of Professional Standards, which includes recruitment, hiring, training, policy management and compliance, internal affairs, investigation of citizen complaints, acknowledgement of citizen

commendations, and monitoring activities to ensure integrity and professionalism among the workforce.

As is oftentimes the case with policies and procedures, they evolve and must be updated and instituted in accordance with efficient and effective delivery of service, reduction of risk, protection of individual’s rights, and changing laws. Sherrill is working on transitioning 168 standards of conduct codified by the Texas Police Chiefs Best Practices to the Webster Police Department—in the Department’s mission to provide the best possible police service to the community.

Sergeant Sherrill, a licensed drone pilot, started the Drone Program for the Webster Police Department three years ago. He is a certified CRASE (Civilian Response Active Shooter Event) instructor and provides classes to businesses, civic groups, churches, and organizations. Sherrill is a Master Peace Officer, Field Training Officer, advanced collision reconstructionist, intoxilyzer operator, and serves as Vice President of the Webster Police Officers Association.

# *Carlos Beer Garden*

## *Chief Burger*



***Chief of Police Pete Bacon chooses Carlos Beer Garden, located at 18018 Highway 3, for the Cheeseburger and french fries.***

Carlos Beer Garden, located at 18018 Highway 3, has been serving up delicious burgers since 1978. While there are only three burgers on the menu—the Burger, Cheeseburger, and Double Hamburger—they are big, tasty, and extremely popular. These home-style burgers that measure five-inches wide are made with fresh half-pound patties cooked to

perfection on a flat top grill and served on a bun made fresh from the local bakery and adorned with local produce—lettuce, tomato, and onions, as well as pickles, mustard, and mayonnaise. Bacon and jalapeños can readily be added to this classic burger. And for those who choose the Double Hamburger—that’s a pound of deliciousness. French fries and tater tots are hot and crisp and seasoned just right with a dash of pepper to complement burgers.

As Carlos Beer Garden features a big menu with wings, chicken fingers, fish tacos, shrimp po’boys,

and much more, it's compelling that this Webster institution sells 500 burgers a week. Burgers at Carlos Beer Garden are guest favorites. And, when parties or special events transpire at this legendary venue that touts a great ambience and outdoor, "backyard" seating, burgers are in high demand.

The "Carlos" in Carlos Beer Garden is Carlos Villagomez who, along with his son Adolph, built the venue 42 years ago on what has become one of the region's busiest corridors—Highway 3. Villagomez, affectionately called "Mr. Webster," has been a pillar of the community for so long, enjoys people, and is a terrific historian. He has hosted some remarkable celebrities—from the first Mercury astronauts to movie stars—and witnessed, first-hand, the transformation of fields and farms into a vibrant, bustling city. Carlos and his wife Rachel, along with their son Adolph, are the architects and entrepreneurs for delivering and serving up an iconic, marvelously appealing burger amid an iconic venue—Carlos Beer Garden.

### *Police Chief Pete Bacon*

Chief Pete Bacon, with over 27 years of law enforcement experience, including 21 of those years with the City of Webster, exemplifies the tenet that the Webster Police Department is the very best place for a public safety career. Growth opportunities, outstanding governmental and community support, open communication, excellent work environment, camaraderie, top-notch equipment and technology, continuous training and education opportunities, and important healthcare and retirement benefits are attributes or components of the Webster Police Department.

Chief Bacon brings a wealth of experience,



*Father and son duo Carlos and Adolph Villagomez serve up an iconic burger and fries to Chief of Police Pete Bacon at the iconic Carlos Beer Garden.*

operational excellence, leadership, and dedication to the Webster Police Department with a tenure that began in 1999—after serving in the United States Marine Corps. In 2004, he was promoted to Sergeant and supervised both day shift and night shift Patrol, Office of Professional Standards, Traffic and Crash Investigations Unit, and Special Operations Unit. In 2015, Bacon was promoted to Lieutenant in charge of Support Services Division where he guided the Department through an intensive and comprehensive re-recognition of the Texas Police Chiefs Association Best Practices Program. In 2018, Bacon was promoted to Assistant Chief and was named Chief of Police in 2020.

Chief Bacon is completing his Master's Degree in Public Administration and has earned a Bachelor of Science Degree in Criminal Justice Administration and Associate Degree in Criminal Justice. Also, Bacon is a certified Public Manager, licensed TCOLE (Texas Commission on Law Enforcement) Master Peace Officer, and certified instructor for the University of Houston-Downtown Criminal Justice Training Academy. Chief Bacon is preparing the next generation of leaders for the Webster Police Department while directing a remarkable department powered by talented, highly skilled, courageous, and dedicated professionals.

# *BB's Tex-Orleans*

## *Captain Burger*

*Captain John Vaughn chooses BB's Tex-Orleans, located at 1039 West Bay Area Boulevard, for Da' Cheeseburger and fries.*

BB's Tex-Orleans, located at 1039 West Bay Area Boulevard, is legendary for its variety of unique recipes and delicious Tex-Orleans cuisine that produce a noteworthy burger—aptly called “Da' Cheeseburger.” This burger stands out independently amid an expansive menu that includes Maw Maw's Gumbo, Lloyd's Crawfish Étouffée, Mama B's Shrimp N' Grits, Fish Tacos, Boudin Flautas, French Quarter Plate, salads, fried chicken and fish favorites, boiled seafood dishes, and lots of po'boys—because it can. Da' Cheeseburger, highlighted on the menu as the “best burger ever,” is simply splendid.

Da' Cheeseburger's wow factor is a result of some terrific architecture that includes top grade, highest quality, freshly ground beef grilled on a flat top and topped with some staples—onion, lettuce, tomato, and pickles—but endowed with a Texas twist and a Louisiana shout—melted jalapeño cheese, signature BB's sauce—which is a blend of chipotle, mayonnaise, and magic—and enveloped within an incredible jalapeño cheese bun that's lightly buttered and gently



*Captain John Vaughn enjoys BB's Tex-Orleans for Da' Cheeseburger and fries.*



*BB's Tex Orleans Manager Lydia Jackson serves up the award-winning Da' Cheeseburger to Captain John Vaughn.*

toasted. Da' Cheeseburger is simple and delicious.

BB's Tex-Orleans Manager Lydia Jackson, whose warm, welcoming hospitality matches the comfortable, inviting dining experience, imparts that Da' Cheeseburger is a guest favorite and “deliriously delicious.” And, when combined with the fries, this is one satisfyingly awesome meal. Da' Cheeseburger and fries taste and look amazing, as presentation is masterful at BB's.

There are some “sweet endings,” like Maw Maw’s Bread Pudding, Butter Cake with Rum Sauce, or Brooks Brownie Sundae for those who saved a little room or might be delirious from Da’ Cheeseburger’s deliciousness. And, the Voodoo Bar (“where spells are cast daily”) offers a wide range of inspired drinks. From the eclectic décor and positive vibe to indoor and outdoor dining, superb hospitality, and impressive Da’ Cheeseburger, BB’s Tex-Orleans celebrates the iconic burger.

### *Captain John Vaughn*

The Webster Police Department is fortunate to have Captain John Vaughn’s dedication and service for nearly 15 years. Captain Vaughn is responsible for the oversight of the Support Services Division, which includes Criminal Investigations, Communications, Records, and Public Safety Information Technology. Prior to being promoted to Captain, Vaughn supervised detectives—assigning cases, investigating crime scenes, and overseeing the evidence room. For 11 years, Vaughn worked night patrol, including nine years as a K-9 Officer. Captain Vaughn is one of the rare, highly specialized K-9 Master Trainers. As a K-9 trainer, officer, and handler, Vaughn’s commitment to the 24/7 program, whereby his “partner” was adept at finding illegal drugs and contraband, patrolling areas, performing search and rescue, and apprehending criminals, was just one big piece of the equation. Another major component included caring for one’s K-9, around-the-clock, as the police dog’s health, safety, and welfare, along with continuous training and positive reinforcement, constitutes a monumental duty.

Vaughn’s credentials are impressive and invaluable to the

Webster Police Department. He is a 2019 graduate of the prestigious, highly competitive, rigorous FBI Academy—Class 277. Also, Captain Vaughn is a certified Field Training Officer, Fire Arms Instructor, and Impact Munitions Instructor, which is the “less lethal” approach that utilizes a variety of weapons and munitions to engage threatening suspects from a distance, as well as responding to hostage situations, rescue/barricaded-subject situations, and crowd control. There are many technical, operational, and tactical applications and considerations in the use of impact munitions that Captain Vaughn covers in periodic training classes. With the Webster’s Police Department’s continuous, unrelenting focus on training, Captain John Vaughn’s credentials and ability to provide in-house instruction are very important.

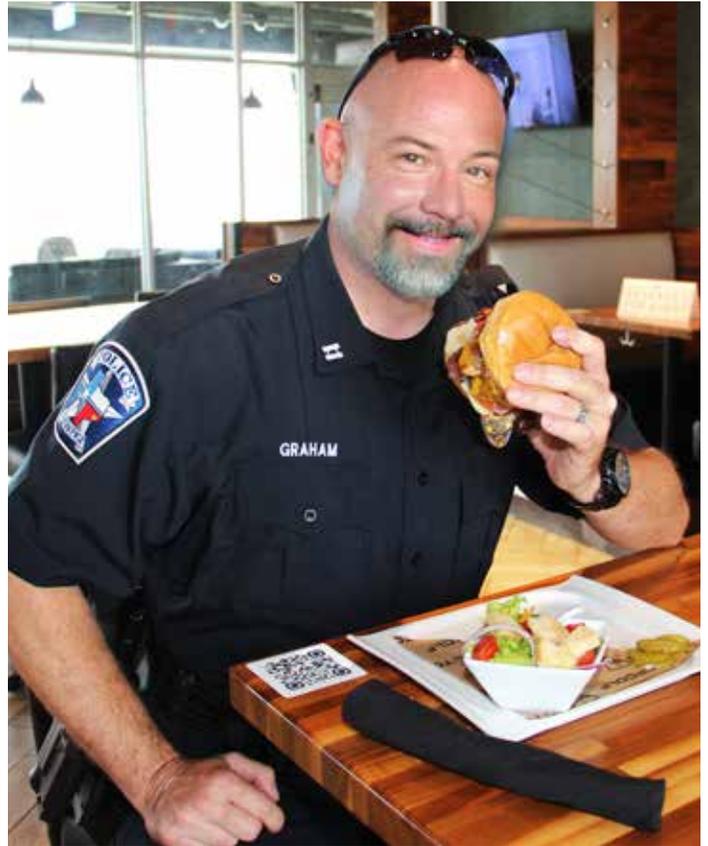


*BB’s Tex Orleans - Da’ Cheeseburger*

# Topgolf Captain Burger

**Captain Ray Graham chooses Topgolf, located at 21401 Gulf Freeway, for the Smokehouse Burger and side salad.**

Inside the 65,000 square-foot sports entertainment venue where 102 climate-controlled hitting bays on three levels attract professional and novice golfers alike, there are some seriously delicious burgers served up in Topgolf's bays, bars, and restaurant. A guest favorite, the Smokehouse Burger, like the Classic Burger, features a half-pound, freshly ground, hand-formed patty made from a tantalizing mix of Angus chuck and short rib, grilled to perfection on a flat top grill and placed on a homemade, lightly buttered, toasted brioche bun. The Smokehouse Burger touts crisp bacon, homemade BBQ sauce, cheddar cheese, lettuce, tomato, and onion and is a work of art. Simply put, this burger is flavorful, juicy, and delicious and needs no upgrades, although many are available, like a variety of different cheeses, avocado, or fried egg.



*Topgolf General Manager Jeff Namkin presents Captain Ray Graham with the meticulously crafted, chef-inspired Smokehouse Burger served up in a distinctive sports-entertainment venue.*

While the entire Topgolf experience is exhilarating, upbeat, special, and fun, the burgers augment that distinctive vibe. Topgolf's burgers, like everything on its expansive menu, are chef-inspired and chef-prepared—fresh, delicious, and presented meticulously. The Classic Burger, as its name connotes, is classically flavorful and wonderful and served with a choice of french fries, tater tots, or side salad. Topgolf's burgers exude high quality and great taste. As General Manager Jeff Namkin states, Topgolf's burgers, like the entire food and beverage menu, are fueled by a culinary



*Topgolf - The Smokehouse Burger*

team—chef-driven to deliver perfection. Topgolf’s burgers are fan favorites: fresh, juicy, delectable, and satisfying; the french fries are prepared and seasoned just right; and the side salads are fresh and deluxe.

Topgolf’s extensive drink menu complements its burger offerings. In addition to a very large number of draft beer, imported beer, domestic beer, and craft beer—over 40 varieties, Topgolf offers local beers, like Fluffy Nuts from Saloon Door Brewing. Signature mixed drinks, such as Topgolf Tea, Frozen C’old Fashioned, Spiked Strawberry Lemonade, and Orange Dream join classic mixed drinks and a variety of wines at the upscale lounge. Topgolf is a great venue to enjoy a great burger—and a whole lot more.

### *Captain Ray Graham*

For 27 years, Captain Ray Graham has served the City of Webster. The Webster Police Department and the City are most fortunate to have Captain Graham who is responsible for the daily operations of the Patrol, Traffic, Street Crimes, and Code

Enforcement Divisions. Since Graham joined the Webster Police Department in 1994, he has served in many capacities, such as Patrol Officer, Corporal, Sergeant, and Supervisor of the Office of Professional Standards.

Captain Graham’s extensive accomplishments, education, and training are a testament to his work ethic and profession. Graham is a licensed Master Peace Officer and TCOLE (Texas Commission on Law Enforcement) Instructor, as well as Field Training Officer. He is in charge of the Police Department’s firearms and taser programs and has over 3,000 hours of training in numerous fields, including special weapons and tactics, bike patrol, emergency operations, and crime prevention. Graham has taken criminal justice courses at Sam Houston State University and University of Houston and is a graduate of the Texas Certified Public Manager Program through the University of Houston. Additionally, Captain Graham is a graduate of the 22<sup>nd</sup> session of the FBI National Academy.

# *Main Event*

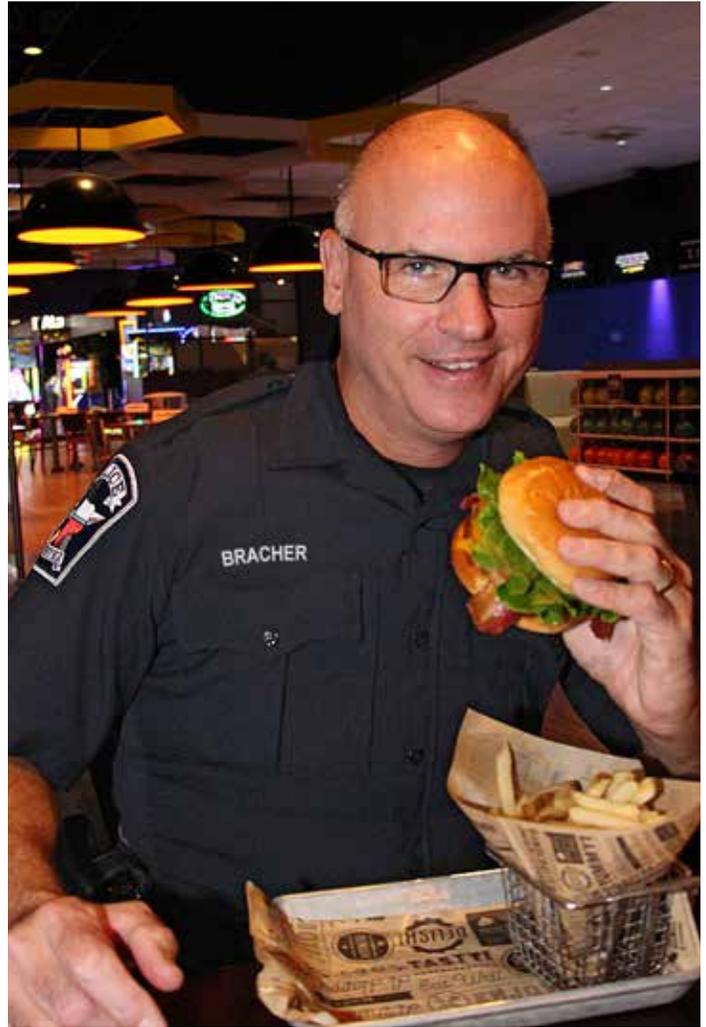
## *Detective Burger*

*Detective Alan Bracher chooses Main Event Entertainment, located at 1125 Magnolia Avenue, for the Wild West Burger and fries.*

Main Event, located at 1125 Magnolia Avenue, serves up a variety of wondrous hamburgers that are depicted on the menu as “handhelds.” In reality, two hands are needed to hold these big, delicious, juicy, chef-inspired burgers that are perfectly prepared and presented. Main Event’s burgers are 8 oz. Angus patties that are seasoned just right and cooked to order on a flat top grill paired with a delicious, lightly-buttered, warm bun and some fantastic toppings, like pepper jack cheese, Applewood smoked bacon, onion rings, Pit Boss BBQ sauce, pickles, lettuce, and tomato. While those tantalizing ingredients comprise the Wild West Burger, another guest favorite includes the Bacon & Cheddar Burger with Applewood smoked bacon, melted sharp cheddar cheese, signature burger sauce, leaf lettuce, tomato, pickles, and red onion.

While Main Event’s menu is extensive—invitingly full of pizza, wings, salads, and chicken, as well as appetizers, sides, and desserts—burgers are a fan favorite. In fact, General Manager James White states that on a busy evening, there’s a burger on every table! Certainly, the delicious burgers complement the awesome vibe at Main Event, where bowling, billiards, shuffleboard, virtual reality games, classic arcade games, big screen sports, expansive bar, mini golf, laser tag, and air hockey exude fun and excitement.

The burgers prepared in Main Event’s full-service restaurant are perfection. And, for those who crave double deliciousness, there is the Main Event Burger with two grilled Angus steakburger patties (totaling one pound) with four slices of American cheese, four slices of Applewood smoked bacon, and all the fixings. Burgers are served with fries that are seasoned just right. Other complementary sides for iconic burgers include gourmet onion rings with ranch and secret sauce and loaded cheese fries with a blend of three cheeses, signature queso, and ranch mayo. Burgers



*Detective Alan Bracher enjoys the wildly popular Wild West Burger and fries at Main Event Entertainment.*

at Main Event are a cause for celebration, just like the terrific, high-energy, exciting ambiance inside the 65,000 square-foot family entertainment venue.

### *Detective Alan Bracher*

The Webster Police Department is fortunate that Alan Bracher joined the force 16 years ago. While Bracher earned his Bachelor’s Degree in Criminal Justice in 1986, as he had always intended to be a police officer and have a career in law enforcement, several management positions in the restaurant sector that arose when he was in college stretched out for over a decade until he applied to the Webster



*Main Event Entertainment – Bacon & Cheddar Burger*

large departments and agencies, Bracher commends the Webster Police Department as operating like one big family. Camaraderie, fellowship, loyalty, open communication, transparency, and support are important attributes of any work environment but are especially relevant in law enforcement where officers work long shifts, deal with a wide spectrum of people and events, and respond to dangerous, high-risk,

Police Department in 2004.

Detective Bracher’s tenure began as Patrol-night shift before he moved to Patrol-day shift, and then he was promoted to Detective in Criminal Investigation Division or CID. Bracher explains that while Patrol responds very rapidly to calls for accidents, incidents, emergencies, car burglaries, auto thefts, hit and run, and other auto crimes, when more information is needed from victims or there are unsolved cases, CID detectives are involved. Detective Bracher connects with victims, uses a range of technology and data-driven platforms, video cameras, and GPS to uncover and glean information, conducts surveillance and stake outs, obtains search warrants, and testifies in court.

Detective Alan Bracher touts the Webster Police Department as the very best agency for a career in law enforcement due to many factors, including a continuous focus on top-tier, comprehensive training, modern equipment, advanced computers, and vehicles—all of which make a huge difference in officers’ daily work and outcomes. Unlike

life-threatening situations.

Bracher, a Texas Commission on Law Enforcement (TCOLE) licensed Master Peace Officer, is also a certified TCOLE Defensive Tactics Instructor. For the past 12 years, he has provided officers with a three-day defensive tactics course that includes hand-to-hand combat, use of baton, taser, and deadly force. As part of this instruction, there is a major focus on de-escalation tactics, hostage situations, dealing with the mentally ill, and relating to people during emergencies and crises.



*Main Event General Manager James White presents the Wild West Burger with french fries to Detective Alan Bracher.*

# *Pluckers Wing Bar*

## *Corporal Burger*

*Corporal Michael Foran chooses Pluckers Wing Bar, located at 20821 Gulf Freeway, for The Bypass Burger and tater tots.*

Pluckers Wing Bar, located at 20801 Gulf Freeway, might be ultra-famous for its large, delicious wings and array of glazes and sauces, but the six burgers on the menu deserve recognition in the burger hall of fame, too. While the entire Pluckers' menu is inventive and charged with excitement, the burger lineup is no exception. Burgers are  $\frac{1}{3}$  pound marvels with a variety of tasty toppings. One of the most popular burgers, aptly named "The Bypass Burger," is topped with bacon, choice of American cheese or queso, grilled onions, jalapeños, and Pluckers signature sauce—enveloped inside what Pluckers calls a "sweet white bun." A guest favorite, the Honey BBQ Burger, gives the burger a honey BBQ tang covered with cheddar and grilled onions. The Boring Burger and Dirty Patty Melt are classic burgers with a twist—rendered unique by the signature sauce or Texas Toast bun. One of the most famous or infamous burgers, aptly named "The Gut Grenade," comes with a dare to finish, along with double meat,



*Corporal Michael Foran enjoys Pluckers' famous Bypass Burger.*



*Pluckers Wing Bar - Boring Burger*

topped with queso, Pluckers sauce, grilled onions, bacon, and jalapeños, served with a side of Waffles n' Cheese, and a 34 oz. domestic beer.

The tasty burgers at Pluckers are served with waffle fries, tater tots, or chips—all of which are homemade, fresh cooked, and delicious. Sideline substitutions are available, like sweet potato fries, macaroni and cheese, and a variety of salads. Celebrated desserts include Fried Twinkies and Fried Cookies and Cream. Certainly, Pluckers' menu is impressive for its array of appetizers, boneless wings and jumbo wings, along with 25 inventive sauces with names to



*Pluckers Wing Bar - The Bypass Burger*

match—like “Hallelujah,” “Vampire Killer,” and “Fire in the Hole.” The drink menu is equally expansive and complements the informal, lively, sports-viewing vibe inside the restaurant and outside on the large patio.

While Pluckers is renowned for being one of the top sports bars in North America by ESPN and one of the top wing bars in the nation by *USA Today*, “wing-dom” and “burger-dom” co-exist harmoniously at this great restaurant that exudes “sports-dom.”

### *Corporal Michael Foran*

Corporal Michael Foran has been serving the City of Webster for the past 4½ years in a number of exceptional ways. As Patrol Officer during the day shift, he responds to all kinds of emergencies—quickly and expertly. Foran, a certified Field Training Officer, is a licensed SWAT School TCOLE (Texas Commission on Law Enforcement) Instructor—Intermediate Level, so he can readily assist fellow officers with comprehensive, continuous training that the Webster Police Department values, prioritizes, and employs. While SWAT (special weapons and

tactics) represents highly valued, specialized, rigorous, elite training for officers, it’s invaluable that Foran can utilize his special skill set in this arena. Remarkably, Foran is also certified as a “Less Lethal” instructor. The “Less Lethal” approach uses bean bag rounds, stun grenades, tear gas, rubber bullets, tasers, pepper spray, and other devices that are intended to inflict pain without penetrating assailants’ skin and have proven helpful in managing non-lethal or less-threatening situations before they escalate into violence, death, and destruction of property.

Corporal Foran is in charge of the Police Department’s Drone Program. The highly beneficial Drone Program, which touts four licensed operators and four drones or unmanned aircraft systems, constitutes a state of the art, highly advanced, technological platform for surveillance, search and rescue missions, disaster response, crowd monitoring, traffic collision reconstruction, crime scene reconstruction, and investigating and searching for armed and dangerous suspects—all from 400 feet in the air.

# Hopdoddy Burger Bar

## Sergeant Burger

*Sergeant JC Rincones chooses Hopdoddy Burger Bar, located at 820 West Bay Area Boulevard, for the Magic Shroom Burger, Parmesan Truffle Fries, and Green Chile Queso Fries.*

Hopdoddy Burger Bar, located at 820 West Bay Area Boulevard, delivers on its mission to set ultra-high standards for a burger bar through its craft beer offerings, unique burger concoctions, serious love for the burger, and dedication to highest quality ingredients. Hopdoddy's name reflects this focus, as hops are a flower used to make beer tasty, and doddy is a nickname for Scottish Angus cattle. Burgers at Hopdoddy are works of art—truly beautifully built—and made from hand-formed 6 oz. Angus beef.

High on the Hopdoddy popularity list is Magic Shroom, which features Texas goat cheese, field mushrooms, homemade mayo, basil pesto, lettuce, tomato, and onions with a perfectly prepared Angus burger enveloped in a warm, lightly toasted, deliciously fresh bun. Burgers are cooked on a flat top grill to medium-well—the “sweet spot,” or to guests' preference. Some of the cast of characters or the burgers' inventive names match the chef-driven, high-quality, unique ingredients. Llano Poblano, for example, touts an Angus patty with steakhouse bacon, pepper jack, poblano, chipotle aioli, lettuce, tomato, and onion. El Diablo is a nod to the unusual, spicy, and exotic, as it features a delicious Angus burger with pepper jack cheese, habanero and serrano peppers, caramelized onions, Salsa Roja, chipotle aioli, lettuce, and tomato. All of those sauces and salsas are homemade—and quite complementary to the excellent burgers.

Burgers at Hopdoddy have inventive titles with ingredients to match. About once a month, a different specialty burger appears on the menu that is guaranteed to attract attention and taste buds. Bidi Bidi Bun Bun, for example, is a Tejano burger, inspired by Selena, that is taco-seasoned, layered with tostado, pico de gallo, guacamole, and pepper jack cheese. A popular regular on the menu is entitled “Good



*Sergeant JC Rincones enjoys Hopdoddy's magical Magic Shroom Burger, Parmesan Truffle Fries, and Green Chile Queso Fries.*

Night/Good Cause” because when guests order this marvelous burger topped with cheddar, jalapeños, caramelized onions, caffeinated BBQ sauce, Doddy mayo, lettuce, and tomato, they not only experience the “wow” in “burgerdom” but also they experience the positive karma that accompanies the purchase, as \$1.00 is donated to a local charity. Bacon Jam Double Cheese is another guest favorite for its inspirational mix of American cheese, tomato bacon jam, mustard, grilled onions, and pickled mayonnaise.

General Manager Andrew Regan serves up between 1,500 and 2,000 burgers a week. That's not only a lot of burgers but also carries seriously delicious and amazing consequences for fries and drinks. The array of fries called “shareables” are intense, huge, and unique. Hopdoddy, which has celebrated ten

years as a company that originated in Austin, has achieved fame for its Parmesan Truffle Fries and Green Chile Queso Fries. That's not to say that the Hot Honey & Sage Fries, Classic Fries, and Sweet Potato Fries aren't scrumptious, because they are—it's just that the others are over-the-top extraordinary and exceptional.

Hopdoddy's cool, comfortable vibe is perfect for enjoying delicious burgers, fries, and shakes, as well as craft beer and boozy drinks, like Big Larry, Skinny Dip, and Big House Rita.



*Hopdoddy General Manager Andrew Regan serves between 1,500 and 2,000 fantastic burgers each week to burger fans like Sergeant JC Rincones.*

### *Sergeant JC Rincones*

For the past 26 years, Sergeant JC Rincones has served the City of Webster. While he began his tenure with the Webster Police Department as Patrol Officer in 1994, he was promoted to Detective in 1999 to investigate crime scenes and manage evidence rooms. As a crime scene investigator, Rincones gathered forensic, photographic, and finger print evidence—and analyzed all the details in an effort to solve crimes. Also, much time was spent on research, contacting witnesses or accomplices, reviewing surveillance footage, and connecting the dots.

In 2008, Rincones was promoted to Sergeant—Patrol Division. Sergeant Rincones and his team of six

officers whom he supervises respond to a variety of emergency calls—domestic violence, criminal activity, vehicle crashes, burglaries, and other crises.

Rincones encapsulates a mix of sterling traits with outstanding leadership and experience. He is an extrovert—a people person—engaging, honest, respectful, helpful, and approachable—traits that he attests truly help him in his profession. Sergeant Rincones is bilingual, which is a big asset.

Rincones, a graduate of Northwestern University's School of Police Staff and Command, is a certified Field Training Officer who leads the Field Training Officer Program for the Department.

Under Rincones' watch, Webster has grown immensely, and the Police Department has continually focused on not only keeping up with that growth through training, outreach, technology, and relationship-building but also through a commitment to excellence. Sergeant Rincones recognizes that Webster is an invaluable resource to other agencies just as those agencies are a great resource to Webster in this data-driven, technology-directed, yet, people-centric, era.



*Hopdoddy Burger Bar- Good Night/Good Cause*

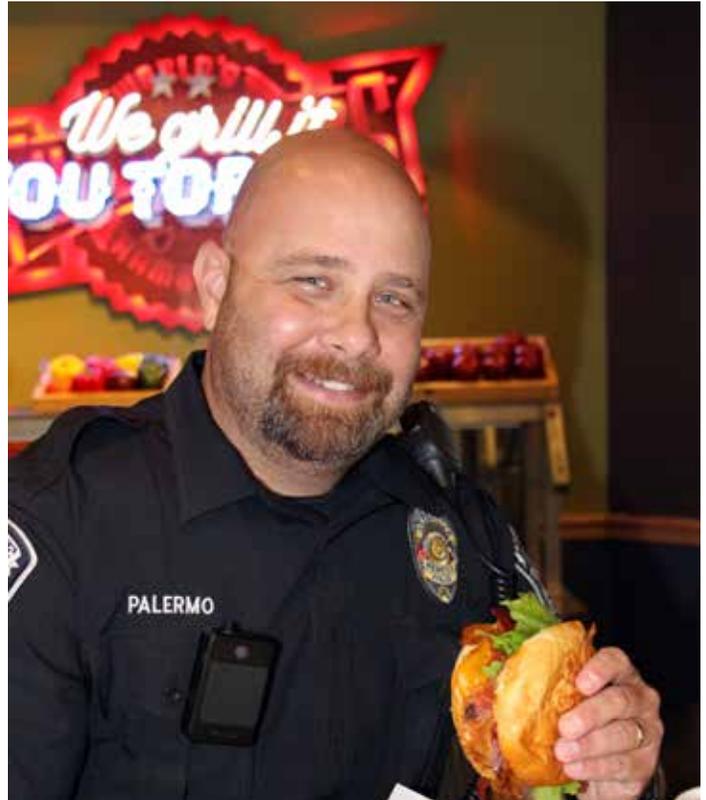
# *Fuddruckers*

## *Detective Burger*

***Detective Michael Palermo chooses Fuddruckers, located at 20001 Gulf Freeway, for the Bacon Cheddar Burger and Wedge-Cut Fries.***

Fuddruckers, located at 20001 Gulf Freeway, is synonymous with the beloved burger in global restaurant lore. In fact, Fuddruckers, which originated in Texas in 1979 and is headquartered today in Houston, is famous for elevating hamburgers to super-star status with its tag line, “World’s Greatest Hamburgers.” Fuddruckers built its brand on serving up large, consistently delicious hamburgers, made from top quality meat, freshly ground daily on site, and cooked to order in an open kitchen concept with fresh, homemade artisan buns (white, wheat, or gluten-free), premium toppings, all-you-want, self-serve fresh vegetable and condiment fixings bar, special handmade fries, onion rings, and Fudd Tots, and homemade shakes—all with the option of selecting a combo meal or a la carte. Fuddruckers, like its name connotes, is fun, upbeat, and casual—yet very serious about quality, freshness, consistency, value, and guest experience.

Fuddruckers is burger paradise where 700 burgers are served up each week, according to General



*Detective Michael Palermo enjoys Fuddruckers’ world-famous Bacon Cheddar Burger.*

Manager Charles Keith. Burgers are glorious, always delicious, and very customizable. The Bacon Cheddar, as ordered by Detective Michael Palermo, is a guest favorite that features smokehouse bacon, two slices of cheddar cheese, and available in  $\frac{1}{3}$  lb,  $\frac{1}{2}$  lb,  $\frac{2}{3}$  lb, or 1 lb patties, cooked to perfection. All of Fudds Famous Burgers are available in these weights—so guests can truly customize their burger. The Mushroom Swiss, another fan favorite, touts grilled mushrooms, grilled onions, and Swiss cheese. The Bourbon Burger features sweet bourbon sauce, smokehouse bacon, bourbon caramelized onions, and bleu cheese. The festive Tex-Mex Burger



*Fuddruckers - Bacon Cheddar Burger*



*Fuddrucker's General Manager Charles Keith presents Detective Michael Palermo with the popular Bacon Cheddar Burger.*

offers fresh avocado, smokehouse bacon, and pepper jack cheese.

Burgers at Fuddrucker's can readily approach high altitude when guests load up on all the delicious, fresh vegetables and fixings at the produce bar, like two varieties of lettuce—leafy green lettuce or shredded iceberg lettuce—tomatoes, red onions, white onions, pickles, jalapeños, crinkle-cut pickles, pickled relish, banana peppers, homemade pico de gallo—along with a noteworthy melted cheddar cheese sauce, various hot sauces, and Mother Fuddrucker's Mustard.

The perfect accompaniment to Fuddrucker's burgers is the spud in its glorious versions or onion rings. Guests can choose among original wedge fries, sweet potato fries, Fudds Fries, Fudds Tots, or onion rings—and all are hands-down wonderful. Fuddrucker's is a tribute to the noble hamburger and delivers on its mission.

### *Detective Michael Palermo*

For the past two decades, Detective Michael Palermo has served the Webster Police Department. Palermo began his tenure as Patrol Officer and

Field Training Officer and was assigned to Criminal Investigation Division (CID), where he deals with a wide variety of crimes against persons, such as assault, child abuse, domestic violence, burglary, and robbery.

Officer Palermo is a licensed Master Peace Officer, which reflects his education, training hours, and years of service—as he has attained the fourth and highest level of accreditation from the Texas Commission on Law Enforcement. As a focus on continuous training is an integral component of the Webster Police Department, a view of some of the courses Palermo has completed to achieve the Master Peace Officer License is impressive, such as Crisis Intervention and Crisis Communication, De-escalation Techniques, Sexual Assault/Family Violence, Arrest, Search, and Seizure, Child Abuse Prevention and Education, Legislative Updates: State and Federal Laws, Eyewitness Identification, Identity Theft, Cybercrimes, Ethics, Cultural Diversity, Racial Profiling, Crime Scene Investigation, Mental Health Training, Active Shooter, Special Investigation Topics, and much more.

# *Cheddar's Scratch Kitchen*

## *Sergeant Burger*

*Sergeant Selwyn Thomas chooses Cheddar's Scratch Kitchen, located at 21001 Gulf Freeway, for the Bacon Cheeseburger and fries.*

Cheddar's Scratch Kitchen, located at 21001 Gulf Freeway, has been serving up delicious comfort food—and the burger certainly fits that category—for quite some time. In fact, Cheddar's is renowned for its meticulous, made-daily-from-scratch good food and good value since 1979 when the concept originated in Texas. This is a restaurant built on the reputation for taking the time to make each dish daily rather than defrosting it.

Burgers at Cheddar's are rightfully called "Scratch Burgers," as they are half-pound marvels with perfect toppings surrounded by a fresh baked brioche bun. The Bacon Cheeseburger features four slices of perfectly cooked crispy smokehouse bacon and nicely melted cheddar cheese, along with the right amount of lettuce, tomato, pickles, white onions, and red onions. The Bacon Cheeseburger, like the very popular Smokehouse Burger that comes with crispy smokehouse bacon, cheddar cheese, homemade BBQ sauce, tomato, pickles, and sautéed onions, has excellent presentation, as well as taste. Scratch burgers at Cheddar's are magnificent—as all the top-quality, fresh components coalesce into perfection.

While Cheddar's offers a huge menu—chock full



*Sergeant Selwyn Thomas enjoys Cheddar's famous Bacon Cheeseburger.*



*Cheddar's Scratch Kitchen - Smokehouse Burger*

of great signature appetizers, salads and soups, chicken, seafood, steaks, and ribs, burgers are guest favorites, according to Managing Partner John Cates. And, there's a good reason for this fanfare, as half-pound burgers that exude quality and perfect taste are grilled medium-well, set on a perfectly toasted fresh brioche bun, combined with distinctively fresh salad fixings, and other custom, top-quality ingredients—depending on the burger selection—and served with a generous portion of hand-cut fries. All of the burgers are fantastic



*Cheddar's Scratch Kitchen Managing Partner John Cates presents Sergeant Selwyn Thomas with a fabulous Bacon Cheeseburger and fries.*

treasures, including the Original.

Cheddar's presents amazing hand-crafted cocktails, along with a big selection of beer and wine to complement the noble hamburger offerings. Signature cocktails and margaritas, like Cheddar's Painkiller, Cheddar's Long Island Iced Tea, Texas Sweet Tea (which imposes an order limit of two, as the drink is potent), and Grand Top Shelf Margarita are masterfully concocted. Desserts, such as Cheddar's Legendary Monster Cookie, put the finishing touch on a great dining experience. The venerable burger triumphs at Cheddar's Scratch Kitchen.

### *Sergeant Selwyn Thomas*

For the past 12 years, Sergeant Selwyn Thomas has served the Webster Police Department. Thomas recognizes the City of Webster and the Webster Police Department for their excellence in many areas, such as continual training, workplace support, retirement and employee benefits, technology, equipment, and communication.

Sergeant Thomas is an integral part of the Webster Police Department's focus on best-practices training, as he is one of the in-house, licensed instructors. In fact, Thomas is the lead Defensive Tactics Instructor who conducts monthly training for officers in use of force, continuum of force, hands-on approaches to dealing with uncooperative persons, communication techniques, and awareness of hazards and the environment. One excellent tool utilized by Sergeant Selwyn Thomas is a state-of-the-art simulator in which he can program scenarios and effect outcomes that focus on a training topic—like building searches, mental health situations, and disorderly protests.

Sergeant Thomas holds many credentials, as he is a Master Peace Officer, certified Field Training Officer, certified Mental Health Officer, and certified Use of Force Instructor. In 2018, he was promoted to Corporal, and, in 2020, he was promoted to Sergeant where he supervises Patrol-day shift. Sergeant Selwyn Thomas and his team respond to a wide variety of emergencies.

# *Buffalo Wild Wings*

## *Detective Burger*

*Detective David Nettles chooses Buffalo Wild Wings, located at 528 West Bay Area Boulevard, for the Smoked Brisket Burger and fries.*

While burgers might take second fiddle to traditional and boneless wings, chicken tenders, salads, and wraps at Buffalo Wild Wings, the array of burgers served up at this very popular restaurant, wing bar, and sports bar is intriguing, creative, and tasty. Burgers at Buffalo Wild Wings are fresh, never frozen, high-quality beef—hand-smashed and “double-deckered” and served on a delicious challah bun with natural-cut fries. As General Manager Colleen Holte imparts, burgers at Buffalo Wild Wings are very popular due to the variety offered and the fact that they are super juicy.

From traditional to the more exotic, Buffalo Wild Wings presents an inviting selection of burgers. The All-American Cheeseburger, like all the burgers, features a nicely seasoned double patty that is hand-smashed and topped with American cheese, shredded lettuce, tomato, pickles, onions, mustard, and mayonnaise—and popular options like crisp, thick-cut bacon and avocado. The Smoked Brisket Burger features smoked pulled brisket, smoky adobo, honey BBQ sauce, grilled onions, bacon, and pickles, and the more exotic Cheese Curd Bacon Burger touts Wisconsin white cheddar cheese curds, American cheese, and bacon. The Avocado Bacon Burger includes pico de gallo, along with avocado, bacon, and pepper jack cheese, and the Buffalo Bleu Burger offers bleu cheese crumbles, bleu cheese dressing, and buffalo sauce. As those delectable burgers are decked out in many variations, the burger story at Buffalo Wild Wings contains multiple chapters and sequels—especially as the restaurant is famous for its large number of signature sauces and seasonings—some of which infiltrate the burger realm.

Buffalo Wild Wings’ welcoming atmosphere, sports-infused vibe, full-bar, expansive menu, and friendly staff make burger hopping a great avocation.

### *Detective David Nettles*

The Webster Police Department is fortunate to



*Detective David Nettles is presented with the Smoked Brisket Burger and fries by Buffalo Wild Wings General Manager Colleen Holte.*

have Detective David Nettles as part of the force for the past two decades. Since 2008, when Nettles moved from Patrol Officer to Criminal Investigation Division Detective, he has been involved with crimes against persons and in charge of internet crimes against children. During a six-year interval, Detective Nettles was awarded a grant-funded position on the Houston Metro Internet Crimes Against Children Task Force—run by the Houston Police Department and dedicated to combatting online child sexual exploitation. Detective Nettles works with local, state, and federal agencies and organizations, like the FBI and Department of Homeland Security, to investigate criminal activity, gather evidence, share information, and solve crimes.

Officer Nettles is a licensed Master Peace Officer and certified as Bicycle Officer, Motorcycle Officer, Crash Reconstructionist, Child Forensic Interviewer, and Internet Crimes Investigator. Throughout his tenure, Nettles has mentored a number of officers from other agencies who have sought to join the Houston Metro Internet Crimes Against Children Task Force, as Detective Nettles has years of experience and expertise in this highly specialized, ultra-challenging field.

# Over/Under Sports Bar & Grill

## Patrol Burger

*Officer James Latham chooses Over/Under Sports Bar & Grill, located at 1416 West NASA Parkway, for the Texas Burger and onion rings.*

Over/Under Sports Bar & Grill, named by Owners Christina and Alex Foos for the Las Vegas theme of sports betting enhanced by 23 TVs powered by every sports package, could be subtitled “burger paradise,” as the burgers served up at this inviting, comfortable, friendly sports bar/restaurant are home runs, touchdowns, and slam dunks. The Texas Burger, as ordered by Officer Latham, is a half-pound, juicy, delicious, high-quality burger marvel topped with tangy BBQ sauce, melted cheddar cheese, jalapeños, lettuce, tomato, and sautéed onions—packed in a fresh brioche bun.

The large variety of burgers at Over/Under Sports Bar & Grill are seriously delicious with a strong fan following. All the burgers weigh in at a half-pound and are grilled to guests’ preferences. One of the best sellers is the Mushroom Swiss Burger, which features that scrumptious half-pound patty, grilled to perfection, and topped with grilled mushrooms, grilled onions, Swiss cheese, lettuce, tomato, and mayo—enclosed within that fresh, warm brioche bun. House Rules is another guest



*Patrol Officer James Latham enjoys the Texas Burger at Over/Under Sports Bar & Grill.*



*Over/Under Sports Bar and Grill - Texas Burger*

favorite that represents a classic-style burger. When House Rules combines with crisp bacon and a fried egg, it becomes “Sunrise Burger,” which is quite popular.

Over/Under Sports Bar & Grill believes in the power of great burgers and presents a lot of variety. The Chico Burger, for example, is a newer addition to the menu and features that half-pound burger with melted pepper jack cheese, homemade guacamole, zesty sour cream, spicy pico de gallo, and crispy bacon—served on an artisan brioche bun. Burgers are accompanied by delicious french fries or crispy onion rings.



*Over/Under Sports Bar & Grill General Manager Stephanie Sedunov presents Officer James Latham with the magnificent Texas Burger and onion rings.*

General Manager Stephanie Sedunov ensures a great guest experience at Over/Under, including serving up burgers of distinction. The terrific atmosphere inside Over/Under complements the great burger and menu offerings, which include over 40 beer options, full bar, and many intriguing entrees and appetizers that are creative and scrumptious.

### *Officer James Latham*

Since 2000, the Webster Police Department has been fortunate to have Officer James Latham on its roster serving the City and assisting other agencies. Officer Latham has extensive experience in Patrol—responding to a huge variety of emergency calls, as well as CID (Criminal Investigation Division)—responding to and investigating auto theft and vehicle burglaries. In 2005, Latham moved to Detective in

CID, and, then, in 2015, he moved to Patrol.

Officer Latham is a licensed Master Peace Officer and holds a Bachelor of Science Degree in Criminal Justice from Sam Houston State University. He is a certified TCOLE (Texas Commission on Law Enforcement) Instructor and President of the Webster Police Officers Association.

Officer James Latham values the focus on continuous training and education, up-to-date equipment, vehicles, and technology, seamless communication, and fellowship that the Webster Police Department supports. Certainly, all of these components are important attributes of any great work environment but are especially vital in law enforcement where officers respond to perilous, high-risk, life-threatening scenarios.

# *BJ's Restaurant & Brewhouse*

## *Sergeant Burger*

*Sergeant Rusty Lovel chooses BJ's Restaurant & Brewhouse, located at 515 West Bay Area Boulevard, for the Hickory Brisket and Bacon Burger and fries.*

BJ's Restaurant & Brewhouse, located at 515 West Bay Area Boulevard, has been famous for its array of seriously delicious burgers for a long, long time. While BJ's originated in the late 1970s as a pizzeria and brewhouse, menu offerings evolved and expanded to include America's favorite food—the iconic hamburger. BJ's features eight different tantalizing burgers, served with fries, to satisfy burger aficionados. Burgers are always fresh, hand formed, and broiled to customers' taste. And, given the fact that BJ's menu encompasses several legal-sized pages—quite extensive—and contains nearly 100 items (not including drinks and desserts), it's compelling that burgers remain one of guests' top



*Sergeant Rusty Lovel enjoys the superb Hickory Brisket and Bacon Burger and fries at BJ's Restaurant & Brewhouse.*



*BJ's General Manager Chris Velie presents Sergeant Rusty Lovel with the spectacular Hickory Brisket and Bacon Burger.*

picks. In fact, General Manager Chris Velie who has been with BJ's for 13 years, orders about 600 pounds of prime hamburger meat every week to meet demand.

The notable burgers prepared at BJ's are inventive with their tantalizing mix of flavors and textures. The popular Hickory Brisket and Bacon Burger is rendered very delicious with fresh, homemade, sweet, tangy BJ's peppered BBQ sauce, smoked brisket, Applewood smoked bacon, jack and cheddar cheese, red onions, and mayonnaise. When those ingredients are combined with a prime 5 oz. hand-formed patty and a fresh, delicious bun—burger bliss ensues.

Other inventive burger offerings include the sensational Bacon Guacamole Deluxe Burger with its homemade guacamole and Applewood bacon, pepper



*BJ's Restaurant & Brewhouse - Bistro Burger*

jack cheese, and chipotle mayonnaise; the thrilling Crispy Jalapeño Burger with fried jalapeños, cilantro, and more; the very popular Mushroom Swiss Burger; the Bistro Burger; the Enlightened Barbeque Bison Burger; and the Bacon Cheeseburger.

As BJ's Restaurant & Brewhouse is renowned for its award-winning handcrafted beers and trademarked, world-famous Pizookies, burger lovers can save a little room for brews and dessert. The atmosphere at BJ's is very appealing, comfortable, and inviting, as this venue serves up excellent cuisine with superb customer service and hospitality.

### *Sergeant Rusty Lovel*

Sergeant Rusty Lovel provides operational excellence and invaluable expertise to the Webster Police Department where he has served for the past 24½ years. Sergeant Lovel is the supervisor for

Patrol-day shift—as he and his team respond to a wide range of calls that include emergencies, traffic enforcement and incidents, burglaries, car theft, assaults, and criminal investigations. A data-driven approach to identify times and places of likely criminal activity is utilized by Lovel and the Patrol Division to deter and reduce crime.

Sergeant Lovel is a graduate of the National FBI Academy and has earned a Master's Degree in Criminal Justice Leadership and Management and a Bachelor's Degree in Criminology. He has presided as Supervisor of the Communications Division and Evidence Technician. Lovel credits the Webster Police Department as an excellent place to grow, evolve, and serve the community with a fulfilling career and acknowledges important traits of his colleagues—dedicated, courageous, serious, helpful, and ready to assist one another.

# The Hamburger Story: Ground in Webster

*Antonini's*, located at 17314 Highway 3, serves up iconic, delicious, classic burgers.



Founded by Mike Antonini in 1983, Antonini's presents a fantastic cheeseburger and hamburger—the 7 to 8 oz. patty is grilled on a flat top—cooked to customers' taste, served with all the fixings, and positioned on a fresh Colosseum Italian Bakery bun.

*Bonez Draught House & Sports Grill*, located at 18301 Egret Bay Boulevard, features a solid cheeseburger, made from Angus beef, choice of cheddar or pepper jack cheese, and all the fixings. Order the House of the Rising Sun for the burger topped with fried egg. Inside the sports pub with game room and great selection of craft beer, burgers are guest favorites.



*Bowlero*, located at 318 West Bay Area Boulevard, presents some riveting burgers, including the Signature 6 lb. Behemoth Burger—a six pound, 14-inch party burger with bacon, American cheese, pickles, lettuce, and special sauce. Other burgers include double-deckers, like The Super Cheesy Burger, The Monster, and The Smokehouse. These fabulous burgers pair well with 40 lanes of bowling, interactive games, billiards, and full bar.



*Buck Wild*, located at 1025 West NASA Parkway, home to the longest bar in Texas—stretching 120 feet, is an iconic country-western nightclub serving up fabulous burgers in the Buck Stop. There's a lot of excitement and activity with fantastic drinks, food, music, dancing, and ambiance, including mechanical bull rides, giant screens with live mix, pool tables, air hockey, arcades, corn hole, and foosball. Certainly, the burgers complement all that action. The Buck Wild Cheeseburger is a classic burger that comes with all the fixings and french fries. The Chili Cheese Burger adds zesty chili and cheese to the majestic burger and is quite enjoyable.



*Chalupas Taqueria*, located at 17926 Highway 3, presents the Hamburguesa Mexicana—a tribute to the noble hamburger with Mexican flare, as the flavorful ground beef patty is grilled on a flat top and joined by ham, white cheese, jalapeños, onions, lettuce, tomato, and avocado and placed within a bakery-style bun.



*Checkers*, located at 601 NASA Parkway, is synonymous with flavorful, big, delicious burgers. The Big Buford is the boss of all burgers made with two large hand-seasoned all-beef patties, topped with two slices of melted American cheese, iceberg lettuce, tomato, red onion, dill pickles, ketchup, mustard, and mayonnaise—all on a toasted bakery-style bun. Another guest favorite is the Baconzilla that includes four slices of crispy bacon, two slices of American cheese, melted cheddar cheese, and two hamburger patties. Try the Cheese Champ and the Smoky BBQ Bacon Buford Burger for daily burger deliciousness.



*Chili's*, located at 1150 West NASA Parkway, is a fitting contender for the burger hall of fame, as the Boss Burger, Mushroom Swiss Burger, Oldtimer, Just Bacon Burger, Southern Smokehouse Burger, Alex's Santa Fe Burger, Queso Burger, and Chili's Chili Burger are hands-down exceptional. Chili's has been making tasty burger history for decades with its 1/2 pound, hand-smashed beef patties and inspired, classy toppings. In fact, Chili's pioneered the casual dining concept with gourmet burgers—grilled, delicious, powerful, mouth-watering marvels. The tradition continues—the Boss Burger features that 1/2 pound, hand-smashed patty topped with smoked brisket, tender rib meat, jalapeño-cheddar smoked sausage, bacon, and cheddar, with lettuce, tomato, house BBQ sauce, and homemade ranch—wow. The Mushroom Swiss Burger tops that great, grilled patty with sautéed mushrooms, onions, Swiss cheese, lettuce, tomato, and garlic aioli. The "Big Mouth Burgers" at Chili's are exquisite.



**Cinemark**, located at 20915 Gulf Freeway, features a very respectable bacon cheeseburger to complement the full entertainment, big screen movie experience that includes beer, wine, and cocktails, along with stadium seating and luxury loungers.



**Cock-eyed Seagull**, located at 1010 East NASA Parkway, is an iconic bar that features several unique burgers.



The Texas Two-Step is a  $\frac{3}{4}$  pound burger, along with a country fried chicken breast, covered with provolone and cheddar cheese and topped with a crispy onion ring, grilled jalapeños, BBQ sauce, and ranch dressing on Texas Toast. The Londoner is a seriously big burger topped with roast beef, cheddar, provolone, bacon, fried egg, jalapeños, pickles, lettuce, tomato, and horseradish sauce on a brioche bun.

**La Colombiana**, located at 20801 Gulf Freeway, presents the noble burger with a Central American twist. The Hamburguesa Colombiana touts a grilled beef patty topped with cheddar cheese, bacon, lettuce, tomato, BBQ sauce, two varieties of salsa, and chips all nestled in a sweet sourdough bun.



**Delicias Latinas**, located at 18119 Egret Bay Boulevard, presents a menu of Guatemalan, Mexican, and Salvadoran cuisine that includes the Cheeseburger and Double Cheeseburger.



**District Theatre**, located at 1020 West NASA Parkway, features District Sliders or mini-cheese burgers that are quite tasty and adorned with house sauce and lettuce. District Theatre's burgers go well with the entire theatre-dining experience, including craft cocktails, huge selection of draft beer, plush reclining seats, and state of the art acoustics and big screens.



**Eggcellence**, located at 20971 Gulf Freeway, features the Classic Cheeseburger and Spicy Jalapeño Burger. These flavorful, hearty burgers tout  $\frac{1}{2}$  pound patties cooked on a flat top grill with



traditional fixings and add-on options, like avocado and bacon. The Spicy Jalapeño Burger is a guest favorite with that freshly ground  $\frac{1}{2}$  lb. beef patty, grilled to perfection, and topped with spicy house sauce, pepper jack cheese, jalapeño, onions, lettuce, and tomato.

**First Watch**, located at 557 West Bay Area Boulevard, offers two non-traditional burgers, the Baja Turkey Burger and Veggie Burger.



**Floyd's Cajun Seafood**, located at 20760 Gulf Freeway, presents a notable burger lineup with the Homemade Texas-Size Hamburger—a big, tasty, delectable classic burger—and the Dawg-Gon Burger, with signature Da Dawg sauce, bacon, cheddar cheese, lettuce, and tomato.



**FunCity Sk8 & Play**, located at 1500 North Texas Avenue, is the region's iconic roller skating rink and features iconic burgers to complement that time-tested, beloved sports entertainment institution. While roller skating has been reinvigorated and reenergized, America's love for burgers has never waned. FunCity Sk8 & Play features several varieties of tantalizing burgers—all Angus  $\frac{1}{3}$  pounders. The BBQ Bacon Burger touts that delicious Angus beef patty with BBQ sauce, bacon, and all the fixings. The Frito Burger combines the Angus patty with Fritos, chili, and the fixings. For traditional or classic burgers, the Hamburger, Cheeseburger, or Bacon Cheeseburger with tasty french fries is a winner. This venue, which opened in 1974, has a full bar, big screen TVs, and video arcades—lots of new technology, attractions, and menu offerings that augment the roller rink phenomenon where skating, fun, exercise, fellowship, and burger fare go together.



**Garden Grille & Bar**, located at 750 West Texas Avenue, inside Hilton Garden Inn, serves up a tasty burger.



**Las Haciendas Mexican Bar & Grill**, located at 1020 West NASA Parkway, pays tribute to the beloved hamburger, Mexican-style, with Hacienda's



Burger that features two nicely seasoned beef patties topped with cheese, mushrooms, bell peppers, and onions for festive burger fare.

**Hooters**, located at 20796 Gulf Freeway, is famous for “BYOB,” which stands for “build your own burger.” Burgers at Hooters are hearty, delicious, creative, big, and ultra-satisfying. The Home Run Burger features four 1/4 pound, fresh, high-quality beef patties topped with lettuce, tomato, and choice of cheese on a toasted brioche bun. The Western BBQ Burger offers two 1/4 pound patties with signature BBQ sauce, cheddar cheese, bacon, and onion rings. The Bacon Mac N’ Cheese Burger is comprised of two 1/4 pound beef patties, crispy bacon, creamy mac & cheese, and shredded cheddar on a toasted brioche bun. There’s a lot of burger love brewing at Hooters where the burger lineup is extensive.



**The Hop**, located at 17886 Highway 3, has served up the noble hamburger for decades. The iconic dance club and diner that plays the best of the 50s, 60s, 70s, and 80s makes delectable burgers and fries that complement the full bar, lively dance floor, and terrific music.



**Hyde Park**, located at 247 East NASA Parkway, presents the Double Double Burger, a true culinary delight that features a double-meat patty made from a succulent blend of brisket, short rib, and chuck, topped with double cheese, caramelized onions, lettuce, secret sauce #2 and served on a tasty potato bun. The Double Double Burger is worthy of entry into the burger hall of fame.



**IHOP**, located at 803 East NASA Parkway, offers a nice array of delicious, distinctive burgers. Try the Mega Monster Cheeseburger with two 1/4 pound Angus steakburger patties, American and cheddar cheese, lettuce, tomato, red onion, pickles, and IHOP sauce. The Cowboy Burger, a nod to the West, touts two 1/4 pound patties, topped with cheddar cheese, crispy bacon, onion rings, and BBQ sauce on a toasted brioche bun. For extremely



hearty appetites, the Home Run Burger is a classic cheeseburger made with four 1/4 pound patties, and the Big Brunch weighs in as a heavy-weight with the burger topped with hickory-smoked bacon, fried egg, crispy potato pancake, American cheese, and IHOP sauce.

**James Coney Island**, located at 20700 Gulf Freeway, features several powerfully delicious 1/3 pound burgers made from Nolan Ryan Texas beef. The James Burger or James Cheeseburger is a classic or traditional-style burger made with prime, fresh ingredients, like that Nolan Ryan beef. The BBQ Bacon Cheddar Burger features crisp Applewood bacon, cheddar cheese, BBQ sauce, caramelized onions, and lettuce. The Jucy Lucy is a creative wonder that touts melted cheese in the middle of the patty and is topped with mustard, mayonnaise, pickles, onions, and choice of cheddar, American, Swiss, or pepper jack cheese.



**King Chicken**, located at 548 West NASA Parkway, serves up a variety of handsome, huge hamburgers—all of which emanate from a pure beef 9 oz. patty cooked on a flat top grill. The exception is the super-sized King Burger, which features two of those tantalizing beef patties, bacon, cheddar cheese, jalapeños, lettuce, tomato, pickles, and mayonnaise. The Original King Burger is topped with bacon, cheddar cheese, tangy barbeque sauce and the fixings—atop the 9 oz. patty that’s grilled to perfection. The burger lineup includes the Texas Burger, Cheeseburger, Bacon Cheeseburger, Avocado Cheeseburger, and Mushroom Swiss Burger. While King Chicken is renowned for its Peruvian-style signature chicken, this fast-casual restaurant serves up distinctive burgers, as well.



**Mamacitas**, located at 515 East NASA Parkway, offers the Mamaburger, a 1/2 pound craft patty stuffed with a mix of cheese and pico de gallo and topped with ham, lettuce, tomato, guacamole, and chipotle remoulade sauce. Mamacitas fuses the lofty hamburger with Tex-Mex style and flair at the family-owned restaurant that has been dishing up great cuisine since 1986.



**Mom Alone Mexican Grill**, located at 1111 East NASA Parkway, touts the Mexican Hamburger—a burger topped with Monterrey Jack cheese, avocado, grilled onions, tomatoes, lettuce, and beans. Additionally, the Jorgito (which can be translated as “little George”) is a child’s hamburger or cheeseburger plate with fries.



**The Play Space**, located at 1020 West NASA Parkway, not only promotes itself as the largest indoor playground in Texas but also serves up the traditional cheeseburger. The burger goes well with the 16,000 square-foot indoor entertainment venue that hosts a lot of birthday parties and features arcades, massive jungle gym, party rooms, and full-service cafe.



**Preamble Lounge and Craft House**, located at 20801 Gulf Freeway, presents the Ross Burger, named in honor of Betsy Ross for this revolutionary, extraordinary recipe that includes a handmade char-crusted beef patty topped with caramelized apples, candied bacon, and smoked Gouda served on a brioche bun.



**Rocco’s Bar & Grill**, located at 302 West Bay Area Boulevard, inside Holiday Inn, serves up several varieties of burgers—all made with an 8 oz. char-broiled patty—including the Classic Burger, the BBQ Bacon Cheddar Burger, and the Build-Your-Own-Burger.



**Saltgrass Steak House**, located at 20241 Gulf Freeway, chargrills to perfection the consummate cheeseburger. The burger is made from top-quality Certified Angus beef—a 7 oz. patty that is grilled just right and topped with American or cheddar cheese, lettuce, tomato, pickles, and red onion served on a homemade bun. Delicious, mouth-watering burgers are served with tasty fries. Saltgrass is famous for recapturing the open campfire flavor with its extensive menu offerings—and the cheeseburger validates this claim.



**Sonic Drive-In**, located at 310 West Bay Area Boulevard, is synonymous with delicious, celebrated burgers. There’s a big variety of burgers to cherish, including the SuperSonic Double Cheeseburger with two 100% all-beef patties, two slices of melted American cheese, ketchup, mustard, and pickles inside a big, fresh traditional bun. The SuperSonic readily transforms into the SuperSonic Bacon Double Cheeseburger with the addition of crisp bacon. The Quarter Pound Double Cheeseburger, as its title suggests, features two patties and two thick slices of melted American cheese with ketchup, mustard, and pickles. The Queso Burger is topped with shredded cheddar cheese, grilled onions, hatch green chiles, and zesty cheese sauce. For the ode to the simple, classic, consistently tasty burger, Sonic features a Hamburger, Cheeseburger, and Jr. Burger.



**Texas Huddle Grille & Sports Bar**, located at 803 East NASA Parkway, presents some elite, inventive, and classic burgers. The Cowboy Burger touts a hand-smashed all-beef patty cooked to perfection on a griddle top and adorned with bacon, fried onion ring, shredded ghost pepper jack cheese, sautéed fresh jalapeños, sliced pickles, green leaf lettuce, tomato, and drizzled with signature chipotle BBQ sauce, enclosed in a buttery brioche bun. The distinctive PB & J Burger features a double stack of smashed patties topped with pepper jack cheese and bacon, as well as creamy peanut butter and raspberry jelly sandwiched between that tasty brioche bun that’s crowned with a famous Tater Barrel. The Texas Chorizo Burger, Pizzaburger, Bacon Curd Burger, and Mushroom Swiss Burger add to the extensive burger lineup at this sports bar that buzzes with 50 TVs, 40 beers on tap, full bar, and arcade games. For more traditional burger fans, Texas Huddle Grille & Sports Bar features the Huddle Up Burger and the Grilled Cheese Stacker Burger, too, as this family-friendly venue takes America’s love for burgers and sports very seriously.



**Texas Pit Stop BBQ**, located at 20794 Gulf Freeway, is burger magic kingdom. While Texas Pit Stop BBQ is famous for its legendary BBQ, the restaurant’s burgers are nothing short



of spectacular and share the pit's world-class smoked art and flavor. Eight-ounce Angus patties are ground in-house and smoked until they are medium-rare. Then, the burgers are finished on an open-flame grill. The Pit Stop Monster Burger is an Olympic burger champion that tops the perfect burger with tantalizing brisket, along with all the fixings and cheese. The restaurant makes its own BBQ sauces—both spicy and mild—and knows how to prepare fries, as well. French fries, cheese fries, and fries topped with chopped brisket and cheese are burgers' perfect accompaniment. Burger lovers find happiness at Texas Pit Stop BBQ where the Cheeseburger, Hamburger, and Pit Stop Monster Burger reign.

*Tree House Restaurant & Bar*, located at 901 East NASA Parkway, has been offering up the venerable hamburger for 38 years. Burgers are half-pound wonders that deliver “tree-mendous” taste. While traditional offerings include the Cheeseburger and Hamburger, the more adventurous burger is entitled “Hurricane Burger” with its tantalizing mix of melted cheese, sautéed onion, bacon, and jalapeños.



*Twin Peaks*, located at 20931 Gulf Freeway, is famous for its delicious, hearty, made from scratch burgers and 29-degree draft beer amid a mountain lodge “mantality.” This sports bar serves up a big variety of perfect burgers made from high-quality, fresh ingredients—from the Angus beef to the artisan brioche bun. Burgers are serious business at Twin Peaks where the Cheeseburger, Avocado Smash Burger, The Smokestack, Billionaire’s Burger, and the Hangover rule. A fan favorite, the Billionaire’s Bacon Burger, features that delicious Angus beef patty with Billionaire’s crispy bacon, sriracha pimento cheese, lettuce, tomato, signature bacon beer mustard, and bacon mayo. Twin Peaks’ in-house smokers make The Smokestack a hands-down winner, as this burger is topped with in-house smoked pulled pork, smoked mozzarella, pickled red onions, pickled jalapeños, smoky sweet BBQ sauce, black pepper aioli, lettuce, tomato, and cilantro. All those ingredients work together for a seriously “wow” burger. Twin Peaks, renowned for its entire menu



prepared in-house and generous portions, delivers burger paradise. The Avocado Smash Burger with Swiss cheese, house-made avocado mash, red onions, arugula, sun-dried tomato mayonnaise, and tomato is fantastic, as is The Hangover, which adds a fried egg, bacon, and American cheese to the distinctive burger.

*Waffle House*, located at 959 West NASA Parkway, serves up tasty burgers 24/7. The Original



Hamburger offers an Angus beef patty with grilled onions on a grilled bun, and the Deluxe Quarter Pound Angus Burger is topped with lettuce, tomato, and grilled onions on a grilled bun. Burgers have always been a guest favorite at Waffle House—where the speed of fast food meets table service in a comfortable setting.

*Whataburger*, located at 100 West NASA Parkway, has achieved global fame for its burgers. This highly successful fast food restaurant that was founded in Texas in 1950 has grown to over 800 locations—



from Florida to Arizona with nearly 700 restaurants in the Lone Star State. Whataburger’s name says it all—and fans are fiercely brand-loyal. Burgers are big and delicious—100% pure beef, grilled on a flat top. The signature Whataburger is easily customized with a single, double, or triple-meat patty, as well as toppings, like bacon, cheese, or jalapeños—along with lettuce, tomato, and onions—and served on a big, toasted 5-inch bun. It’s noteworthy to add that since Whataburger’s ketchup and mustard are so popular, the condiments are sold by select grocery stores and online retailers. Whataburger’s extensive burger lineup includes the wildly popular Hatch Green Chile Burger with double patties, American cheese, Monterrey jack cheese, green chiles, three slices of bacon, and mayonnaise or the Avocado Bacon Burger that’s fixed with a large, single patty, American cheese, bacon, avocado, tomato, diced onions, and creamy pepper amid Texas Toast. The Sweet and Spicy Bacon Burger, Mushroom Swiss Burger, and Jalapeño Cheese Burger are iconic, just like the orange and white branded logo for which Whataburger is famous. Hamburger happiness is available 24/7 at Whataburger.

# HAMBURGER QUIZ

Identify the Burger and Venue. See answers below.



1. Wild West Burger - Main Event Entertainment 2. Big State Burger - Stomp's Burger Joint 3. Good Night/ Good Cause Burger - Hopdoddy Burger Bar 4. Garlic Butter Burger - IHOP 5. Smokehouse Burger - Cheddar's Scratch Kitchen 6. Behemoth - Bowlero 7. Crispy Jalapeño Burger - BJ's Restaurant & Brewhouse 8. Baconzilla - Checkers 9. Pit Boss - Pappas Delta Blues Smokehouse 10. Billionaire's Bacon Burger - Twin Peaks 11. Queso Burger - Chili's 12. Smokehouse Burger - Whataburger 13. Bacon Mac & Cheese Burger - Hooters 14. Build Your Own Burger - Fuddruggers 15. Sweet and Spicy Burger - Whataburger



City of Webster  
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**City Offices & Services**

<b>EMERGENCY Ambulance-Fire-Police</b> .....	9-1-1
<b>City Hall</b>	
101 Pennsylvania Ave .....	281.332.1826
<b>City Council</b> .....	281.332.1826
<b>City Manager</b> .....	281.332.1826
<b>Assistant City Manager</b> .....	281.332.1826
<b>City Secretary</b> .....	281.316.4144
<b>Deputy City Secretary</b> .....	281.316.4101
<b>Animal Control</b> .....	281.316.3700
<b>Building Department</b> .....	281.338.2925
<b>City Planner</b> .....	281.316.4122
<b>Chief Building Official</b> .....	281.316.4131
<b>Deputy Building Official</b> .....	281.316.4142
<b>Civic Center Rental</b> .....	281.316.4108
<b>Code Enforcement</b> .....	281.316.4106
<b>Community Development Director</b> .....	281.316.4129
<b>Community Relations</b> .....	281.316.3764
<b>Economic Development Director</b> .....	281.316.4116
<b>Economic Development Specialist</b> .....	281.316.4135
<b>Environmental Health Inspector</b> .....	281.316.4133
<b>Finance Director</b> .....	281.316.4102

<b>Fire Department (Non-Emergency)</b> .....	281.316.3730
<b>GIS Manager</b> .....	281.316.4132
<b>Human Resources (Personnel)</b> .....	281.316.4143
<b>Marketing &amp; Tourism and Webmaster</b> .....	281.316.4121
<b>Municipal Court</b> .....	281.338.6702
<b>Police Department (Non-Emergency)</b>	
217 Pennsylvania Ave. ....	281.332.2426
<b>Public Works Director</b> .....	281.316.3711
<b>Public Works Service Center</b> .....	281.316.3700
<b>Recreation</b> .....	281.316.4137
<b>Records Manager</b> .....	281.316.4136
<b>Republic Services (residential)</b> .....	281.446.2030
<b>Republic Services (commercial)</b> .....	713.849.0400
<b>Tickets - To Pay By Credit Card</b> .....	281.338.6702
<b>Utility Billing</b> .....	281.316.4120
<b>Water/Sewer Line Breaks</b> .....	281.316.3700

**Other Government Services**

<b>Clear Lake Courthouse Annex</b> .....	281.486.7250
<b>Harris County Tax Office</b> .....	713.224.1919
<b>Harris County Public Health</b> .....	713.439.6000
<b>Texas Dept. of Public Safety (Drivers License)</b> .....	281.929.5300
<b>U.S. Post Office, 17077 Texas Avenue</b> .....	281.316.0379

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