

APPENDIX C

Newspaper Articles



08 March 1949_Palm Beach Post

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d_zeno

Thu, Oct 1, 2020

Shop Still Appeasing Delray's Sweet Tooth

By Joseph Schwerdt
staff writer

DELRAY BEACH — There wasn't much to do here on a hot, summer day in 1951 except hop in the Chevy or take a walk to Doc's Soft Serve for a tall, frosty ice cream cone.

It cost 6 cents then. Delray Beach wasn't much more than a farming town. Atlantic and Swinton avenues were two-lane roads.

"Lots of people during the summer would take an evening walk to get some ice cream," said Buster Musgrave, a Delray Beach resident since the 1920s. "All the drugstores sold the regular ice cream, but Doc had the soft serve. He did a pretty good business."

A lot has changed. Delray Beach is the county's third-largest city and Atlantic and Swinton avenues, Doc's location for 34 years, are bustling thoroughfares.

But in all those years, at least one thing has remained constant: Doc's Soft Serve is there on a hot, summer day for a tall, frosty cone. Now it will cost 60 cents.

"We still have people come buy and tell us how they bought cones for 6 cents," said current owner Bob Redman. "We certainly have a regular following."

Doc's is the way it used to be. Except for the prices and an expanded menu, Doc's Soft Serve hasn't changed a lick since Paul Krall built it as a Dairy Queen in 1951. Krall was a dentist who apparently got tired of digging in people's teeth. So he moved to Delray Beach from Tipton, Pa., in 1950 and opened his ice cream shop a year later.

Five years ago, Krall sold it to his niece Pat Redman and her husband Bob.

Since then, the Redmans have branched out from the ice cream business, once Doc's only offering. Now you can get everything from hot dogs to veal sandwiches at Doc's.

But even Doc's Soft Serve will begin to change with the times. Redman plans to renovate the building in the next year in keeping with Atlantic Avenue renovation plans. The faded blue sign with the burned-out neon bulbs soon will be dismantled.

"Who knows — maybe it'll be a big mistake," Redman said.



Willis Lane of Delray
... takes a lick from a cone



Richard, Bob and Pat Redman run Doc's now



Doc's Soft Serve ice cream has appeased Delray's sweet tooth since 1951

12 June 1985_Palm Beach Post

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d_zeno

Thu, Oct 1, 2020

OUT TO LUNCH

Doc's Soft Serve drive-in offers antidote to the heat

By ELLYN FERGUSON
Herald Staff Writer

Doc's Soft Serve is the kind of place that, if you call in an order for a well-done hamburger, the voice on the other end will suggest you have it medium.

"If you don't like it that way, then talk to me about it," owner Robert Redman says. "The meat is lean and if you have it well-done you cook the life out of it."

Doc's is the sort of place that, if your crisp onion rings crumble into a pile of tasty chips, you pay half-price.

It is also a refuge when Florida's sun parches your throat. You can whip into Doc's parking lot at Swinton and Atlantic avenues and order a 75-cent cone topped with soft, cold undulating swirls of vanilla, chocolate or vanilla-chocolate ice cream.

The Delray drive-in restaurant has been a landmark for 36 years. Paul Kraal, a retired Philadelphia dentist, opened the drive-in as a Dairy Queen in 1951. Several years later, he changed the name to Doc's Soft Serve and kept selling ice cream cones, shakes, sundaes and floats.

In 1980, Robert Redman and his family bought the place, which still retains that air of 1950s architecture. Since 1982, Richard Redman, Robert's son, has managed the drive-in. The family kept the old name, but added a menu: hot dogs, chicken wings, sandwiches, salads, fries, onion rings, crab cakes and so on. At \$7.10, the 32-piece family order of chicken wings is the most expensive item.

Everything is served in generous tasty portions. Yes, it does get greasy sometimes but it's that old-fashioned flavorful

oiliness that has a zing and zest that avocado and whole wheat lack.

Doc's also delivers orders of \$10 or more. Customers are primarily local people.

"I get to know a few of them by name," Richard Redman said. "We get the plumber, the electrician, people who don't have the time to wait."

Customers place their orders at one of two windows, then sit down at picnic tables shaded by yellow and white beach umbrellas. Sometimes a breeze from the Intracoastal Waterway, which is seven blocks east of Doc's, helps cool things down.

From the picnic table, a customer can see Delray's past and future — historic Delray Beach Elementary School on Swinton Avenue and the gleaming new pink police department on West Atlantic Avenue.

It is the future that Richard Redman is counting on. Food prices at Doc's are about as high as Redman dares to set them. His customers are working people who aren't about to pay \$4 or \$5 for a burger.

"I've gone as far as I can with prices. Now I have to go for volume [sales]," Richard Redman said.

He and his family are betting their future on the construction of a new South County courthouse on Atlantic Avenue and several proposed downtown office buildings.

"As far as the future of Doc's, we're hanging with the city of Delray," Redman said.

Hours: 10 a.m. to 7 p.m., Monday through Sunday. Closed Christmas, New Year's and Easter. Accepts cash only. Address: 10 N. Swinton Ave., Delray Beach. Phone: 276-5487. Herald writers dine unannounced and at The Herald's expense.

13 July 1987_Miami Herald

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d_zeno

Thu, Oct 1, 2020

Ice cream drive-in's owner dies

'Doc' continued work in retirement

By JOSEPH SCHWERDT
Staff Writer

DELRAY BEACH — The creamy soft ice cream still flowed at Doc's Soft Serve drive-in on Thursday. But the tall, frosty cones were sprinkled with sadness.

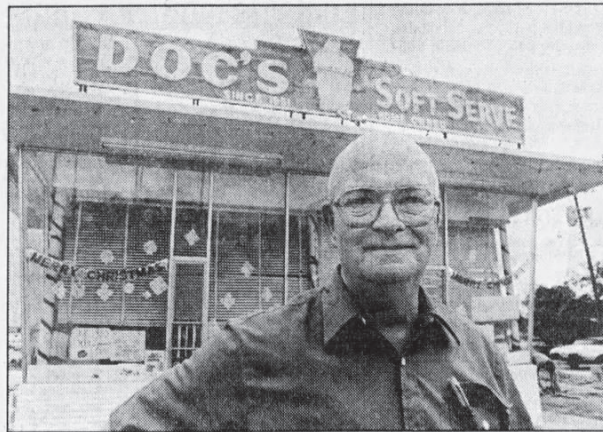
Bob Redman, who became better known as Doc since he took over Doc's Soft Serve restaurant downtown, died on Wednesday of liver cancer. He was 63.

"I really don't think the full effect has kicked in yet," said Redman's son, Richard. "But we're all hanging in there. Bob would have wanted it that way."

Redman and his wife, Pat, bought the classic drive-in soda fountain seven years ago from Paul Krall, a dentist and the original Doc, who founded the business in 1951. For the last few years, Redman had been in semiretirement at his son's urging. But he still kept a hand in the business.

He often made deliveries or would greet the dozens of regular customers who stopped for a cone or a sandwich on the corner of Swinton and Atlantic avenues.

"I've been running the business for the last few years," Richard Redman



File photo

Bob Redman in front of Doc's Soft Serve drive-in in Delray Beach.

said. "I've been here, hoping he could take some retirement. It was retirement he never got."

Redman's daughter, Robina Wisniewski, said doctors found a spot on her father's lung three weeks ago. Further tests revealed that he had liver cancer. The disease could not be treated, she said.

Redman spent his last days at home. He died on Wednesday in his sleep with his family by his side.

Redman also is survived by his sons Robert Jr. of Richmond, Va., and Geoffrey of Concord, Calif.; his brother, Laurel Redman of Chicago; and his sister, Carol Pickman of Sacramento, Calif.

Services will be at 1 p.m. Sunday at Kraeer Funeral Home on Federal Highway in Boca Raton. Contributions can

be made to the American Cancer Society.

The Redmans, of Lancaster, Pa., moved to Delray Beach eight years ago and took over the drive-in restaurant in 1982. Redman adopted the name Doc, expanded the menu and spruced up the 36-year-old building.

"I just stopped by there a few weeks ago and he seemed healthier than I am," said Krall, 73. "I was astonished when I heard the news."

Richard Redman said he would probably keep the business for a while until he and his mother could decide what to do.

"We're going to go on with business as usual," he said. "We don't have any immediate plans, right now. It's just too early to tell."

30 October 1987_South Florida Sun

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d_zeno

Thu, Oct 1, 2020

Investor buys Doc's ice cream

Says he has no plans for Delray landmark

By CAROL LEWIS-BOHANNON
Staff Writer

DELRAY BEACH — Doc's Soft Serve ice cream shop, a downtown landmark for more than 40 years, has been bought by a Boca Raton real estate investor.

The buyer, Philip Vultaggio, also bought the boarded-up Church's Fried Chicken restaurant adjacent to the vintage ice cream shop on West Atlantic Avenue, between Northwest First and Swinton avenues.

Vultaggio already owns two chains — Carvel ice cream and All American Hamburger — in Massapequa, Long Island, N.Y., as well as businesses in Delray Beach. He does not have plans for the new properties.

"I'm in no hurry. I just want to do the right thing for all of us," Vultaggio said. "I'm waiting for something that's going to be beneficial to Delray Beach and to myself."

The block, sandwiched between the fire department and Old School Square, the four-acre cultural center, is a key to downtown redevelopment.

Several people have already lobbied Vultaggio to keep an ice cream shop at the location. He has also received suggestions for a bank, offices, a restaurant or some kind of national franchise.

"I like Doc's the way it was, or something keeping with an ice cream theme," said Christine Bull, a member of the Historic Preservation Board. "I think it would be great at that location."

Doc's was opened in 1951 by Paul Krall, a Boynton Beach dentist.

Bob Redman, a Delray Beach resident, bought it in 1980 and operated it until he died in 1987. Redman's family ran Doc's until 1990, when they sold the shop to Lisa M. and Michael Webb. The government seized the properties under court order of forfeiture.

Although Doc's changed hands several times, it is most remembered for its burgers and creamy ice cream and the crowds it drew.

Vultaggio is known in Delray Beach for developing the Atlantic Avenue Promenade in 1977 and the Second Avenue Promenade in 1981. Prior to Vultaggio's investments, run-down gas stations sat on the properties.

"I'm enhancing the city of Delray Beach," Vultaggio said. "I want to do the same at this particular location."

16 March 1992_South Florida Sun

Clipped By:



d_zeno

Thu, Oct 1, 2020

Doc's landmark sign, grill to be repainted, revived

By JOE NEWMAN

Palm Beach Post Staff Writer

DELRAY BEACH — The man in the blue Chevy stopped traffic to check out a city landmark, in particular, he wanted to know where they were taking the weather-beaten Doc's Soft Serve sign.

He wasn't the only one who wanted to know what was going on at the closed-down ice cream shop and short order grill. At least a dozen others pulled over Thursday morning with the same question.

After three years, there's talk about re-opening Doc's. The location at the corner of Atlantic and Swinton avenues is prime — smack in between Old School Square, the courthouse and the new tennis center.

"I think everybody in town saw that sign coming down," architect Elizabeth Debs said.

Debs met with a city planner in the morning to discuss plans to revive Doc's, which originally opened in 1951.

Debs won't say who hired her, just that it's a city resident who will lease the building from the property owner, Philip Vultaggio.

"It's going to be a hamburger joint, with no modifications to the building except for awnings," Debs said.

Depending on how long it takes to get city approval, Doc's could open by early next year.

As for the sign, it's being repainted and refitted with neon lettering and should be back up in about a month, said Mark Little, of Bright Image Signs.

Attorney Michael Weiner, whose law office is a few doors down, said it's about time something opened on that corner.

"What ever it is it's better than empty windows," said Weiner, who is refurbishing several properties in the surrounding historic district.

"I've loved that sign ever since the first day I moved to Delray," Weiner said. "That's going to be a great day when that sign comes back in neon."

15 October 1993_Palm Beach Post

Clipped By:



d_zeno

Thu, Oct 1, 2020



SHERMAN ZENT/Staff Photographer

Jim Cassidy strings lights for the Thursday opening of Doc's All-American in downtown Delray Beach. His wife, Cory, is the restaurant's proprietor.

Burger joint makes comeback

By ANGELA HORNSBY
Palm Beach Post Staff Writer

DELRAY BEACH — Its familiar neon sign glowed a little brighter as grilled sandwich meat sizzled and soft ice cream flowed from machines.

Welcome to the '50s, Doc's-style.

The nostalgic, curious and hungry filled a small food stand Thursday evening to celebrate the revival of the city's neighborly hamburger place — now billed as Doc's All-American.

A handful of attendants dressed in blue and white worked quickly to fill orders from a central menu advertising 89-cent hamburgers, hot dogs and soft ice cream.

Most of the customers lined up under the shop's blue and burgundy canopy were happy gobbling ice cream, despite the chilly weather. Mayor Tom Lynch

munched on a hot dog.

"It never looked so pretty as this," said Elsie Dukofsky, a Doc's regular for 20 years. "They had the best custard and ice cream."

Doc's Soft Serve opened in 1951, owned by Paul Krall, a local doctor. After several ownership changes, it closed in 1990. Community redevelopment officials have been pushing to reopen the lot on Atlantic and Swinton avenues, considered an anchor to downtown shops.

Resident Cory Cassidy, who is leasing the shop from owner Philip Vultaggio, is relying on the location's proximity to Old School Square, the South County Courthouse and the municipal tennis center to keep the eight-person staff busy. The restaurant will operate from 10 a.m. to 8 p.m. daily, she said.

17 December 1993

Clipped By:



d_zeno

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60 THE PALM BEACH POST MONDAY, JANUARY 10, 2000



STUART TRUCKVILL/STAFF PHOTOGRAPHER

There really is no such thing as bad advice because even if you make a huge mistake... it's a learning experience you don't repeat," says Michael Kourkis, co-owner of Doc's All American.

Age: 28
Occupation: co-owner, along with his wife, Ara, of Doc's All American on Swinton Avenue in Delray Beach.
Residence: Delray Beach

Known for: Owning the landmark outdoor eatery known for its homemade ice cream and yummy food. It's also the ultimate people-watching venue and a great place to go after hanging out on the Avenue.

And yes, there really was a "Doc." He was Paul Krall, a dentist who bought the hot spot in 1951 and ran it as a Dairy Queen for almost a decade before going independent and renaming it Doc's.

In season, Doc's serves 200 gallons of ice cream a week (vanilla is the most popular flavor) and 2 tons of award-winning french fries. They also serve Greek salads, burgers and lots more. Just what the doctor ordered.

What did you want to be when you were little?
"I still don't know what I want to be."

What was your first job?
As a dishwasher and waiter in a restaurant. "My family has always been in the restaurant business. I always swore I would never be in the restaurant business, but here I am."

A FEW MOMENTS WITH...

Michael Kourkis

What is your favorite kind of ice cream?
Chocolate chocolate chip. His wife's favorite is peppermint stick.

What is your favorite TV show?
Anything on the Discovery Channel.

What is your favorite hobby?
Computers. "I like programming them and using them for business applications. We make our own menus."

What is the worst business advice you ever received?
"There really is no such thing as bad advice because even if you make a huge mistake... it's a learning experience you don't repeat."

What is the best business advice you ever received?
"I go by my own heart." For example, Doc's used to close at 4 p.m. But once Atlantic Avenue started thriving, he and his wife decided to stay open later. They are now open until 11 p.m. weekdays and 1 a.m. on weekends.

What is your favorite quote?
"Work keeps us from three great evils: Boredom, vice and poverty."

Who do you admire most?
Bill Gates: "He literally changed the world." Donald Trump: "He made so much in his time, lost it, gained it again and even through humiliation and people pointing fingers at him, he still kept going." But mostly, Ray Kroc: "He built a small empire from a few restaurants."

What's the best thing that ever happened to you?
"My sweetheart (Ara)." The two met shortly after Kourkis bought the restaurant. Ara came in one night (she ordered a milkshake) with her boyfriend. "I wanted to say something to her, but I didn't. I was so mad at myself that I was determined to talk to her the next time she came in." The next night she returned (with her boyfriend in tow). "I brought a chair over, put it in between them and introduced myself. The next night she came by herself. . . . We were married a year later."

— Linda Haase

10 January 2000

Clipped By:



d_zeno

Thu, Oct 1, 2020

48 THURSDAY, NOVEMBER 3, 2005 5 PM



LANDMARK: Greg Schneider, owner of Doc's All American restaurant in Delray Beach, says his staff is trying to clean up enough to reopen this weekend. Staff photo/Nicholas K. Van Nuden

Delray eatery Doc's slowly on the mend

BY ERIKA NURN

DELRAY BEACH • Hurricane Wilma ripped apart its front sign and charred its signature windows, but it didn't break the resolve of famed Doc's All American restaurant. The owner is hopeful the beat-up restaurant will be back in business this weekend.

A single at Atlantic and Fort-ton avenues in the city's business district, the diner has been serving up cheeseburgers, french fries and milkshakes to loyal customers since 1951. The storm nearly destroyed the restaurant and, with it, a part of the people's lives, owner Greg Schneider said.

"It's almost a daily ritual for some people to get their burgers here," Schneider said. "We have regulars who work in the area. They've kind of lost something they look forward to every day."

Just hours after Wilma roared through town, Schneider and his staff went to the restaurant to survey the damage. They were stunned to find only the skeletal remains of the building.

Half of the restaurant's 13 front windows were smashed, cooking equipment was destroyed and the diner's landmark neon rooftop sign was stripped away. A traffic sign was blown into the diner, landing on the counter.

Schneider won't put dollar figures on the damage because he's dealing with insurance companies.

"It's really a symbol of Delray," Mayor Jeff Perlman said. "When we did our downtown master plan in 2001, the central institution, if you do nothing else, make sure you preserve Doc's forever. That shows you how important it is."

Originally a Delray Queen, the eatery represents post-World War II commercial architecture and its culture, with its close-in parking lot and concrete patio dining area. The restaurant, later renamed Doc's, attracted families and young teens searching for ice cream or a place to socialize.

"It was a great tree hanging," said Randy Simon, a lifelong resident and local historian. "I think that's where we borrowed our french fries."

Ownership changed throughout the years, and the restaurant was closed briefly in the early 1980s. It reopened to its full glory in 1985, and business has been strong ever since.

Schneider said the staff is working long hours to prepare for a possible weekend opening. Plans are being grouped, broken windows boarded up, new equipment installed.

Doc's is an important component of the city's vibrant lifestyle, said Scott Schaefer, restaurant general manager.

"We really always are in the middle of it," he said. "It's like we're part of the whole downtown experience."

Erika Nurn can be reached at en@sun-sentinel.com.

03 November 2005

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The Palm Beach Post

NEWS

Zoning deal could preserve Delray's iconic ice cream/burger spot Doc's Place

Mike Diamond Special to The Post

Published 6:00 a.m. ET Aug. 21, 2020 | Updated 3:33 p.m. ET Aug. 24, 2020

DELRAY BEACH - A plan for a three-story, art-deco retail-office building at Atlantic and Swinton avenues gained support and would subsequently result in the preservation of Doc's All American, a landmark ice cream and burger joint that has been open since 1951.

The Planning and Zoning Board approved a zoning change Monday night to allow it.

The developer, Delray Beach-based Banyan Fund LLC, still needs approval from the city commission and then it must again return to seek city approval when it develops detailed plans next year. The approval was for the zoning change only.

"This is just the first step in a long process but we are pleased that the Planning and Zoning Board supported the project," said Neil Schiller of the law firm of Saul, Ewing, Arnstein and Lehr of West Palm Beach. "Other developers were looking to take out Doc's. We are going to save it for generations to come."

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Schiller's client is looking to build a 44,870 square-foot building on the site of a Dunkin and vacant lot that are just to the west of Doc's. The zoning change is being sought for those two lots only. Doc's will be gutted and renovated to include a new kitchen while its exterior look will be preserved. An extended awning will allow for more outside dining. There is no zoning change needed to renovate Doc's.

In exchange for preserving Doc's, the builder said he needs the zoning to be changed from the Old School Square Historic Arts District to the Central Business District to allow for a doubling of the project's size. It will feature retail on the first floor and offices on the second and third floors. A parking garage will also be built. Without the zoning change, the building would be limited to one floor.

Schiller told The Post the project is not viable as it would be too small. He said an application will be filed with the Old School Square Arts District to seek a historic designation for Doc's before the zoning change plans are submitted to city commissioners. He said an effort will also be made to place Doc's on the national historic register.

>> **Bruce Springsteen's longtime drummer Max Weinberg appointed to Delray Planning Board**

Several planning and zoning board members expressed concern that Schiller had not yet obtained or applied for historic designation before his client sought the zoning change. But Schiller assured board members they "won't be disappointed" and that he will apply for local historic designation prior to seeking commission approval.

Schiller said the project offers the city an opportunity to extend the business district west beyond Swinton Avenue. This will be a driver to get people to cross the street, he noted.

One of the reasons for the zoning change, he argued, is because the current use is "under-utilized" and that almost all of the value is in the land. That is an indication, he explained, of under-utilization. That will change if his client's project is approved as the city will obtain a multi-million dollar ratable. The 1,329 square-foot Dunkin building has an assessed value of \$175,660 and a land value of \$1.3 million. The Doc's building is assessed at just \$168,232 with the land value at \$770,609.

The Historic Preservation Board voted against the zoning change request on July 1. The Downtown Development Authority (DDA) supported it on July 13.

Email Mike Diamond at dimes706@gmail.com