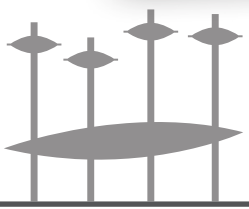


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The Community Page



AN IDAHO FALLS ICON

SCOTTY'S DRIVE-IN

Scotty's Drive-In stands not only as a reminder of Idaho Falls history, but of American history. Its bright neon lights, its long angular awning, its sleek stainless steel counter all beckon you back to a simpler, more-innocent era. But Scotty's is more than just a nostalgic holdout of Americana. The restaurant continues to maintain its relevance with quality, locally sourced food, a beyond-friendly serving staff, and a family-oriented atmosphere dedicated to its community.

History of Drive-Ins

No sooner were cars invented and highways built than hungry drivers required food stops that were fast and easy on the pocket. A Texan, J.G. Kirby, recognizing an opportunity, opened the first drive-in restaurant on the Dallas-Fort Worth Highway in 1921. The years following saw a national explosion of similar eateries, reaching its apex in the 1950s.

The popularity of drive-in restaurants waned in the decades following, but some have survived, although most no longer use carhops to wait on customers.

In 1964, Jack Magnuson opened Scotty's Drive-In at 560 Northgate Mile in Idaho Falls. At that time, Scotty's was part of a chain with many others around the country. Today, only three remain. The locally owned Idaho Falls business passed to Matt and LaDean Worton in 1978, to their son Scott in 1991, and then to a former and loyal employee, Scott Lynch, in 2004. Lynch's love of the business is evident in his desire to maintain the early high standards of food service, thus developing a loyal following of customers who return even from distant places whenever they travel to or through Idaho Falls.

Scotty's Unique Quality

In a day when the quality of restaurant food is so hotly discussed and expensively advertised, Scotty's stands alone. From the beginning and now continuing today, Scotty's proudly serves only the highest quality of locally obtained foods. Burgers are produced from locally butchered, extra-lean ground chuck, only genuine cheddar cheese is used, raw potatoes are peeled and cut on site—employing the original machinery—and only authentic ice cream is used in their ever-popular milkshakes. During the growing season, Lynch visits local markets to purchase freshly harvested produce—lettuce, tomatoes and onions—for those quality burgers.

The large menu board still stands above and behind the counter, having grown over the years. Many offerings have been added to the original sandwich offerings, including nearly 35 flavors of milkshake. One specially offered drink that draws faithful customers back is Ironport.

The original 1960s design and construction of the building and signage is well-maintained, even down to the original waste containers, again setting Scotty's apart from other drive-ins around town. Each visit is a nostalgic step back in time, and Scotty's now has generations of clientele who return regularly from wherever they live.

Scotty's Contribution to the Community

Scotty's quality of service is not its only attraction to loyal supporters. Scotty's is a family member of the local community.

During the summer months each year, Scotty's hosts a monthly Family Day event with bands, face painting, a visiting camel, balloons and free ice cream cones. In addition, police and fire fighters are on hand to teach children about safety.

Every May, Scotty's also hosts the annual Jerry Danks Memorial Hot Rod Show and participates in the Memorial Cruise. Their parking lot is packed with nearly 60 beautifully maintained vintage autos and their admirers.

Scotty's contribution to its neighbors, both in supporting local businesses for its supplies and in joining in the celebration of local community events, has established its place in the hearts of a loyal clientele, and has set an example of growing success in a locally owned venture. Scotty's is a great community family member.



Scotty's Restaurant 1966