

Roving Pantry

*Shopping and Delivery
From Our Hearts
to Your Home*



November 2020

8 Fun Facts About Thanksgiving

Here are eight fun facts about Thanksgiving to share around the dinner table.



- The first Thanksgiving was celebrated in 1621 over a three day harvest festival. It included 50 Pilgrims, 90 Wampanoag Indians, and lasted three days. It is believed by historians that only five women were present.
- Turkey wasn't on the menu at the first Thanksgiving. Venison, duck, goose, oysters, lobster, eel, and fish were likely served, alongside pumpkins and cranberries (but not pumpkin pie or cranberry sauce!).
- Abraham Lincoln proclaimed Thanksgiving a national holiday on October 3, 1863. Sarah Josepha Hale, the woman who wrote "Mary Had A Little Lamb," convinced Lincoln to make Thanksgiving a national holiday after writing letters for 17 years.
- The history of U.S. presidents pardoning turkeys is patchy. Harry Truman is often credited with being the first president to pardon a turkey, but that's not quite true. He was the first to receive a ceremonial turkey from the National Turkey Federation - and he had it for dinner. John F. Kennedy was the first to let a Thanksgiving turkey go, followed by Richard Nixon who sent his turkey to a petting zoo. George H.W. Bush is the president who formalized the turkey pardoning tradition in 1989.
- There are four towns in the United States named "Turkey." They can be found in Arizona, Texas, Louisiana, and North Carolina.
- The average number of calories consumed on Thanksgiving is 4,500.
- Butterball answers more than 100,000 turkey-cooking questions via their Butterball Turkey Hotline each November and December.
- The tradition of football on Thanksgiving began in 1876 with a game between Yale and Princeton. The first NFL games were played on Thanksgiving in 1920.

Source: <https://worldstrides.com/blog/2016/11/9-fun-facts-about-thanksgiving/>



Recipe of the Month:

30-Minute Turkey Stew

- Peel & cut into ½ inch chunks: 3 celery stalks, 3 potatoes, 2 large carrots
- 1 small onion, chopped
- 1 tablespoon vegetable oil
- 4 cups chicken or turkey broth
- ½ teaspoon dried sage
- ½ teaspoon black pepper
- ¾ cup water
- 2 tablespoons all-purpose flour
- 3 cups leftover cooked turkey, pulled apart into 1-inch pieces

In a soup pot, heat oil over high heat. Add celery and onion, and cook 4 to 5 minutes. Add potatoes, carrots, chicken broth, sage, and pepper. Bring to a boil, reduce heat, and cook 15 to 18 minutes.

In a bowl, combine water and flour; mix well. Pour into soup pot and stir until thickened. Add turkey and cook 6 to 8 minutes.



Pantry Protocol

To speed up our service to you, **please have your grocery orders ready on your assigned day before 10am.** Our goal is to deliver quality service to all of our clients. If you ever have a problem with your order, such as receiving wrong items, being overcharged, any questions or any suggestions to improve our service, please **call us at 267-4378.** Please note: All returned checks will be charged a \$15 service charge. Please send your coupons to us with your driver. We will use them to help all of our clients save money on their orders.

If an emergency arises **AFTER** you have placed your order and you know you will not be home to receive your order, please call Dillions at 681-6830 and leave me a message the day or night **BEFORE** your scheduled delivery day. Thank you for your cooperation.

- *Ashlee Calaoagan*

Seasonal Fruits and Vegetables

Here is a list of fruits & vegetables that should be plentiful during November. May we suggest you consider these items when placing your grocery order?

Apples	Grapefruit	Peppers	Spinach
Avocados	Grapes	Pineapples	Squash
Beans	Green Beans	Plums	Sweet Potatoes
Berries	Green Onions	Pomegranates	Tangerines
Broccoli	Kale	Potatoes	Tangelos
Brussel Sprouts	Kiwi	Radishes	Tomatoes
Cabbage	Lemons	Rhubarb	Turnips
Carrots	Lettuce	Salad (pre-bagged)	
Cauliflower	Limes		
Celery	Mushrooms		
Corn on the Cob	Okra		
Cranberries	Onions		
Cucumbers	Oranges		
Dried Onions	Parsley		
Eggplant	Parsnips		
Garlic	Pears		

