

Roving Pantry

*Shopping and Delivery
From Our Hearts
to Your Home*



June 2021

Roving Pantry Changes and Protocols

Thank you for choosing Roving Pantry to assist you with your shopping needs. We appreciate you as clients, and look forward to many more months and years serving you.

This is a quick update of changes and a reminder of the process Roving Pantry follows.

First, we are excited to welcome Angela “Angie” Burnham to the Senior Services team as our new Roving Pantry Coordinator. Angie will start her new position on Tuesday, June 1st, 2021. Please welcome her and be patient as she learns all of you and the Roving Pantry process.

- Roving Pantry is in the office to take your orders from 7:30am to 11:30am/12:00pm, Monday through Thursday. The office is closed on Fridays and Holiday observances
- Please call the Roving Pantry number **(316) 267-4378** to place all orders. You may need to leave a message and receive a call back if they are on the line with another client. Calling other numbers within Senior Services does not expedite your call, and bogs down the phones for other programs.
- If you are a client that emails your order in, please note the email address has changed. Please email all orders to: **pantry@seniorservicesofwichita.org**.
- It is important that you call, or have your order ready when called, on your specified order day. Currently with input into the Dillons system for ordering we must place the orders two days in advance to guarantee our pick up times. Once orders are in they will lock at midnight that night and changes cannot be made. Additions to orders cannot be made and will have to wait until your next order day.
- When placing your order please ensure you are giving specifics of what you are wanting. In regards to brand, size,

quantity. If you do not specify a particular brand the least expensive, or available item will be processed. This means if you do not specify you will receive the Kroger brand.

- Please note that certain products are not available. We have seen more of this during the COVID pandemic with shortages of products. Dillons will attempt to find an alternative to a product when possible, if you do not want substitutions to your order please be sure to let your order taker know. When substitutions are allowed the staff will review the suggested items and accept them if they are a true close alternative. Most if not all substitutions will be price altered to match the cost of the product you were wanting to receive.
- We are currently ordering and picking up from four stores during the week, depending on the quadrant of town we are delivering. With this the deliveries are reaching you faster, so calls are being made from alternate phone numbers to give you the order totals. Rick is too fast for us to get back to the office! Beginning June 1st you should start receiving calls from the same number each time, if you are not called from the office. The number to watch for is (316) 928-9026. This number is not to place orders to, and only being used to call with delivery questions and order totals. If you call this number with an order you will be directed to call the main office line.
- If you find you have concerns once you receive your order, please call as soon as possible to address them. We try our best to meet your expectations and make sure everything is correct.

Thank you again for allowing us to help you with your shopping needs. Please call if you have any questions.

Recipe of the Month:

Peachy Pork Tenderloin

- 1 pound pork tenderloin, cut into 12 slices
- 1/2 teaspoon salt
- 1-1/2 teaspoons water
- 1/4 teaspoon pepper
- 2 teaspoons olive oil
- 4 medium peaches, peeled and sliced
- 1 tablespoon lemon juice
- 1/4 cup peach preserves



1. Flatten each tenderloin slice to 1/4-in. thickness. Sprinkle with salt and pepper. In a large nonstick skillet over medium heat, cook pork in oil until tender. Remove and keep warm.

2. Add peaches and lemon juice, stirring to loosen browned bits from pan. Cook and stir until peaches are tender, 3-4 minutes. Stir in the pork and preserves; heat through.



Source: <https://www.tasteofhome.com/recipes/just-peachy-pork-tenderloin/>

Pantry Protocol

Starting in February we have gone to a system of placing orders through the online Dillons portal for Dillons to shop for the orders. We will still take your order and deliver to you as usual. To help with the service, as always, please have your grocery order ready on your assigned day before 10:00am.

Orders must total a minimum of \$20.00 for them to be shopped. Orders under the Dillons threshold of \$35.00 will incur a fulfillment fee of \$4.95. Roving Pantry will pay for \$3.00 of this fee, leaving a \$1.95 charge to be covered by the client.

Returned checks will still incur a \$15.00 service fee.

If you have any questions, concerns or suggestions please contact Roving Pantry at **(316) 267-4378**.

Seasonal Fruits and Vegetables

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

Apples	Cherries	Onions	Rhubarb
Apricots	Corn on the Cob	Oranges	Salad (pre-bagged)
Artichokes	Cucumbers	Parsley	Spinach
Asparagus	Dried Onions	Parsnips	Squash
Avocados	Eggplant	Peaches	Strawberries
Beans	Garlic	Pears	Sweet Potatoes
Beets	Grapefruit	Peppers	Tangerines
Berries	Green Beans	Pineapples	Tomatoes
Blueberries	Green Onions	Plums	Turnips
Broccoli	Honeydews	Potatoes	Watermelons
Brussel Sprouts	Kale	Radishes	
Cabbage	Kiwi		
Cantaloupes	Lemons		
Carrots	Lettuce		
Cauliflower	Limes		
Celery	Mushrooms		

