

SPECIAL POINTS
OF INTEREST:

- Health update
- Protocols

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North Olmsted Oxcart

Pantry-DYFS

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Chris Allegra
Administrator

Coronavirus Information

Information on the existence and spread of the Coronavirus is constantly changing and being updated. While we want to try to help keep our clients informed, we do not want to alarm you or give you outdated information. Coronavirus disease 2019 (COVID-19) is a respiratory illness that can spread from person to person.

As of May 1, 2020 Ohio remains under a stay at home order. This means that other than work, persons should only leave home to get essentials such as food. This includes take out from local restaurants. It is recommend-

ed that all persons wear a mask or face covering when outdoors. This helps to protect others from the spread of the virus which is spread through droplets when talking, coughing or sneezing. The best approach to combating this virus or any other is to avoid others who may be ill and to keep from spreading illness to others. If you are sick:

- Stay at home
- Cover coughs and sneezes with a tissue; then throw out the tissue.
- Wear a mask or face covering in public.

- Clean and disinfect frequently touched objects and surfaces such as phones, door knobs, counters, light switches and keyboards.

The **best prevention** is to wash hands frequently with warm water and soap for 20 seconds. (sing the ABCs to pass the time)

Try to remain healthy by hydrating, eating healthy and sleeping well.

For more information:
www.ccbh.net

Changes in Protocols to Keep you Safe

The North Olmsted Oxcart Pantry has put a number of protocol changes into effect to help safeguard our staff and clients from the spread of coronavirus.

First and most noticeable...we have established a no contact drive thru distribution model. Clients can remain in their vehicle and we will place food directly into your trunk. Please make sure it is clear of personal belongings.

We have also suspended accepting individual and group donations to reduce both labor and risk of germ spread. We also

gave the majority of our volunteers time off to shelter in place and protect themselves, as many are high risk.

We are sourcing our food from the Greater Cleveland Food Bank, Food Rescue and retail donations which come directly to our facility. You can be assured that best practices in food handling have been used to ensure your food is safe for handling and consumption.

Lastly, but importantly, we are disinfecting surfaces and cleaning our building on a regular basis. Some areas are done daily; other areas are deep cleaned weekly.

Our building remains closed to the

public at this time. But our staff continues to work and serve the needs of our community. We may be reached by phone; our hours may be different, but staff will return calls as soon as possible.

We have waived taking permanent applications and will obtain necessary documentation for applications and renewals sometime in the future.

It is our goal to serve our residents' needs in the most efficient safe manner possible!

Call us with questions or appointment requests: 440-716-4165



Simple Quiche

Here is a simple tasty meal for any time of the day...breakfast, brunch or paired with a salad for dinner!!

Ingredients

1 Tablespoon butter
 1 cup diced ham or bacon (can omit)
 1 1/2 diced veg such as pepper, broccoli, spinach, etc.
 1/2 cup diced sweet onion
 1 cup shredded cheddar
 6 large eggs
 1 cup milk (whole or 2%)
 1 refrigerated pie crust (option)

Instructions

Preheat oven to 400 F
 Grease 9" pie pan
 Sauté onion in butter til soft
 If using crust, press into pie pan...if not, skip
 Sprinkle bottom with veg, onion and ham/bacon, etc.
 Cover with shredded cheese
 Mix eggs and whisk together with milk...add a pinch of salt and pepper to taste
 Pour over veg/meat/cheese

Bake on middle rack in the center of oven for 30-35 minutes if no crust

Bake 40 minutes or until crust is browned with crust

Enjoy this dish cold or warm for any meal. Pair with fruit for a healthy breakfast or lunch. Pair with a salad and roll for dinner.

Great way to use frozen eggs and cheese!!

Mobile Pantry-FREE Produce!!



Mobile Pantry FREE Produce will return again this summer!

Monday June 8th 2-4pm

Monday July 13th 2-4pm

Monday August 10th 2-4pm

FREE produce will be distributed at John Knox Presbyterian Church 25200 Lorain Road. We will be using a drive thru procedure at the church. You will be required to register in advance for this distribution

by going to our website North-Olmsted.com. Look for Mobile Produce Pantry on the home page side bar. Click through to fill out the form on your phone or computer.

When the form is completed you will be given a four digit registration number.

Please write down this number boldly and large on a piece of paper.

When arriving, you will display

your number through your closed car window to pick up.

Please remain in your car at all times. Do not arrive before 2pm; for easier access arrive 2:30-3pm.

Please wear a mask and drive slowly; there will be stops and volunteers entering traffic. If you cannot register online you may call us 440-716-4165; we would be glad to help!

Construction Zone

Spring has sprung and we are excited that with it comes the start of our construction project.

We are excited to start construction and installation of our new walk-in freezer. While this will NOT interrupt service...there will be equipment and workers on

site periodically over the next month or two. Please be cautious entering and leaving the grounds as traffic patterns may change due to digging equipment in use.

If there are any changes to dates/times for distribution our staff will alert you when making an appointment.

We will update you as the project progresses and look forward to expanding our frozen storage to better serve you and your family!

Stay tuned for updates and our unveiling later this spring!!

