



DVSA Newsletter

Spring 2016

April 2016

www.dvsa.co

President's Message

Hello fellow DVSA members. Spring is here and we are preparing for another luncheon event on May 10th.

This year we are thankful for renewed support from Sunoco and Sunoco Logistics. This will enable us to offer our luncheon program at a reduced cost. We hope this will inspire you to come join us for our luncheon event. This event will also feature a very interesting speaker. The topic will be a talk about payment technology in the retail space. We see it in the new chip embedded credit cards, in things like Apple Pay, and Bitcoin, and so much more. It should be interesting, and informative.

We had a good turnout at the December event. We got an update on all the happenings at Sunoco over the past several years, and some insight into what plans are shaping up going forward.

As the company changes, and more of the staff is re-located to Texas, the number of alumni coming into the DVSA will be declining over time. We ask each of you to reach out to a former co-worker and encourage them to join our group, and keep the spirit of friendship and comradery alive.

As always, we ask for your donations to our food cupboard program to help those in need.

Ken Fulmer
2016 DVSA President

Spring Luncheon

Date: May 10th, 2016- Tuesday

Place: Springfield Country Club
400 West Sproul Road
Springfield, PA 19064
610-690-7600

Time:

Social Time 11:30 – 12:30

Lunch and Discussion 12:30 – 2:30

(See registration form inside)

Special Guest Speakers –

IMPACT21

Lesley Douglas Saitta, CEO

Pete Rudd, Chief Operating Officer

Impact 21 will present an overview of the latest trends and insights hitting the payments landscape in 2016 and beyond. They will also provide a view of how retailers are reacting and evolving in order to provide a differentiated customer experience.

News from Sunoco (provided by Sunoco and ETP)

The future of Sunoco APlus began arriving in Pennsylvania in January with the opening of the first Laredo Taco Company fresh Mexican restaurant concept in Greensburg.

Laredo Taco Company has pioneered fresh, authentic Mexican food in Stripes convenience stores in Texas for the last 15 years, developing loyal customers who visit the stores more often and spend more on each trip. Laredo Taco is a big driver of the success of Stripes and is in 450 stores in the Southwest today.

Following the purchase of Stripes by Energy Transfer in 2014 and the combination of the companies under the new Sunoco LP banner, Stripes and Sunoco began to find ways to maximize their successful brands. Sunoco gasoline is now sold at nearly 200 locations in Texas, Sunoco LP President and CEO Bob Owens said in the most recent earnings call Feb. 29.

And now Laredo Taco is coming East, to 15-20 APlus test sites in Pennsylvania, Tennessee and Northern Virginia in 2016. Following the Grand Opening and ribbon-cutting at Greensburg Feb. 12, a second rebuilt APlus opened in Sunbury, and the third was scheduled to open in Chester County at a new APlus in Avondale in March. A total of eight are scheduled to open in Pennsylvania this year, with other locations in Central and Northeast parts of the state.

The first Laredo Taco Company store opened in the heart of Nashville in February, and a second followed in suburban Antioch, Tenn., shortly thereafter. The Northern Virginia stores are scheduled to open in summer and fall.

“Early returns are excellent, and we’re excited to roll out the balance of the test sites,” Owens told investors.

The Laredo Taco menu includes an assortment of tacos, plates and bowls, prepared with authentic Mexican recipes for breakfast, lunch, dinner and in-between. Laredo Taco features touch-screen ordering, where customers can personalize their breakfast tacos with everything from eggs to bacon, chorizo, potatoes, beans and cheese; or customize their fajitas, enchiladas and quesadillas with grilled pepper and onions, cilantro rice and charro beans.

“The secret ingredient at Laredo Taco is fresh ingredients, and that’s what has made it so popular,” said Liza Salaria, senior director of store brand concepts at Sunoco LP. “Our tacos start with hand-made, fresh-grilled tortillas and are topped off with an array of traditional ingredients like Mexican corn, homemade guacamole and pico de gallo made daily from fresh jalapeños, onions, and tomatoes. Our customers are about to discover how food is made in the Rio Grande Valley.”

**Delaware Valley Sun Alumni
Spring Luncheon – 2016**

I/we will attend the luncheon on:

Tuesday, **May 10, 2016** at Springfield Country Club.

Please PRINT clearly

Name(s) _____ Phone: _____

Address _____ e-Mail: _____

_____ Check here if new address

Member name Tag nickname: _____

Guest name Tag nickname: _____

Luncheon (\$10/person or \$25/ with guest for dues-paying members) _____

(\$20/person or \$40/ with guest for non-dues-paying members) _____

Donations: Food Cupboard _____

2016 Dues (\$15.00) - if they are due – you can check online _____

Total in this payment: =====

Member Menu Choices:

Salmon Chicken Marsala Vegetarian

Guest Menu Choices:

Salmon Chicken Marsala Vegetarian

PLEASE RSVP by May 6, 2016

Mail check, made out to “Delaware Valley Sun Alumni” along with this page

**New address =

**Del Valley Sun Alumni
PO Box 174
Paoli, PA 19301**

OR – Register online at www.DVSA.co - You can also pay online