

D'Lish Delivery offers flexibility for downtown

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Written by
Hollie Deese | For The
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D'Lish Delivery

Address: 112 College St., Gallatin

Phone: 452-4545

Fax: 452-4343

Hours: Weekdays 11 a.m. to

5 p.m.

Online: Check out the D'Lish Facebook page for
specials

Gallatin has lots of dining options, with more and more coming all the time. But one thing there seems to be a lack of: local places that deliver more than pizza and Chinese food.

And that is exactly what Tinker June thought as she was considering opening her own business with her husband, Tom. The idea first crossed her mind when she lived in Hendersonville, but she only revisited it recently when they were discussing opening a business together.

"We were talking about what we could do, different franchises and things we considered," she says. "Then I told Tom about my idea to deliver meat-and-three and he said 'Let's do it.'"

So they started planning, and even considered opening up in downtown Nashville, but decided they didn't want to launch so large-scale. But to them, Gallatin seemed like the perfect place.

"With the growth and the square, we thought it would be just right," Tinker says.

She began scouring the listings on RealTracs.com, the Middle Tennessee real estate search website, and they found an ideal spot. The charming old home, complete with white picket fence, used to be a tea house and has plenty of room out back for outdoor seating, completely shaded by a large tree. Plus, it was near all the action of downtown Gallatin.

"It is right by the courthouse, and in close proximity to the hospital and law offices," Tom says. And location was key, considering they were going to do the bulk of their deliver by golf cart and electric trike.

"I bought this trike at Walmart for about \$178," Tom says. "But then I added this electric motor to it so I don't have to pedal. Unless I want to pedal, that is."

The golf cart and electric-blue trike are both street legal and perfect for deliveries within a mile or so. The Junes will also deliver to a wider radius, but if they have to get in the car, a \$2 delivery fee is added to the order.

“By using these modes of transportation we can pass the savings on to the customer,” Tom says. “People get stuck at their desk and sometimes can’t get away for lunch. We want to help them with that.”

Patrons of the Taste of Gallatin were already familiar with the chicken and dumplings, homemade potato salad and strawberry shortcake created in Tinker’s kitchen before they even opened their doors on College Street June 2. And because of that, they had a solid base of customers eager to try their delivery service.

“We had about 50 delivery orders on Friday,” Tinker says of their second day of operations. “Everything came in all at once.”

And she said while their customers had to wait that day, they are already working out the kinks, as any new business does after they open.

Daily rotating specials like pot roast and Reubens supplement the regular menu of meatloaf, pork chops and made-to-order tuna melts, hamburgers and cheese steaks. And everything is homemade, right down to Tom’s Tater Chips and Tinker’s Tater Salad.

“I get up every morning and cook everything fresh,” Tinker says.

And within their first week of business, they already have a fan base of regular customers, some who have ordered food every day they have been open. For now, they are open during the day, delivering between 11 a.m. and 5 p.m., but will consider staying open for dinner if demand calls for it. For them, it is all about the customer.

“People may want to swing by and pick up something to take home for dinner,” Tinker says. “And if I make something and you don’t like it, let us know. If no one likes it, is off the menu. But if you love something and absolutely have to have it, let us know too. Maybe we will start making it every day.”

Contributing writer Hollie Deese lives in Gallatin.