

## GRANDMA'S GIRLS - JOY

Last month's bio featured our boss, Brenda, and this month's birthday bio features her daughter, Joy! Joy is in the process of completing her final year in college and her major is Business. Part of her educational experience in college has taken her to Australia and in January, she will be taking a trip to Europe. Someday she would like to be able to travel to New Zealand.

What brought Joy to Grandma's Pantry? That's easy, "my Mother." If you ask Joy how long she has worked at Grandma's Pantry, she would answer "a long, long, long time!"



Joy wears many hats at Grandma's Pantry. She is well known for her creative talents as our master fudge maker. Other responsibilities include customer service, packaging, creating store displays, stocking shelves, pricing, ordering, and filling in for whatever jobs might need to be done. (It's pretty hard to say no to your mother!) Her favorite part of working at Grandma's Pantry is working with her family which includes her mother, grandmother and on occasion working with her cousins. She also enjoys the variety of jobs and flexible schedule.

When packaging products we all have our likes and dislikes. Joy likes to package trail mixes because they are "easy and tasty". (Yes, we do get to sample products while packaging, but we like to call it quality control). Joy's least favorite product to package is soy flour because it "poofs and doesn't package very well". Of all the products at Grandma's Pantry, Joy's favorite food to eat is our mini animal crackers.

**Joy is truly a joy to have as a member of our team at Grandma's Pantry.**

**Here is a recipe that Joy would like to share with you.**

## **STUFFED SHELLS**

**1/2 lb. of shells**

**Cook shells in boiling water until el dente.**

**Combine the following:**

**24 oz. Ricotta cheese**

**1/2 lb. shredded mozzarella**

**1 Tb. parsley**

**1 egg**

**1/4 cup grated parmesan**

**1/2 tsp. basil**

**Salt and pepper to taste**

**Stuff shells and place in a single layer in a 9x13 pan. Cover with 2 cups spaghetti sauce. Bake at 350 degrees for 20-25 minutes.**

**Enjoy!**

***"So, whatever you eat or drink, or whatever you do,  
do all to the glory of God." (1 Cor. 10:31)***