



## GRANDMA'S GIRLS - JULIA

Now that school has officially started, teachers are getting to know their students. Here at Grandma's Pantry, we thought it would be nice for our customers to get to know our employees. We started by having each employee fill out a fun questionnaire. Each time an employee's birthday comes up they will be featured in that month's newsletter. We will also be featuring their favorite recipe.

This month our newest employee has a birthday. Her name is Julia and she has been working at Grandma's Pantry for 2 months. When Julia was a little girl, she enjoyed playing in her grandma's bulk food store and for years thought that it would be fun to actually work at a place like Grandma's Pantry. Now she is fulfilling that dream.

Julia's job consists of making and stocking cheese spreads, packaging products and customer service. She always wears a smile and has a quiet, gentle spirit. If she had one complaint about working with the public it would be that she doesn't like to hear people grumble about the weather. So if Julia is waiting on you at the counter, please don't grumble about the weather!

Often our customers ask our opinion about certain products and as you can imagine, we couldn't possibly know about every product but if you asked about our favorites, we would definitely have an answer. For Julia, her favorites are raspberry covered pretzels, cappuccino fudge, raspberry nut supreme trail mix and smoky onion cheese spread.

Outside of Grandma's Pantry, Julia likes to cook, bake, try new recipes and read. With favorites like that, she is working at the right place!

At Grandma's Pantry, each one of us is passionate about our faith in Jesus Christ. One of Julia's favorite Bible verses is Psalm 43:3. "O send out Thy light and Thy truth: let them lead me; let them bring me unto Thy holy hill, and to Thy tabernacle."

Here's a recipe from Julia for:

## **BAKED HOMINY**

8 cups water

2 cups dry hominy

2 ½ tsp. salt

2 Tbs. butter

1 lb. processed American cheese

1 cup sour cream

½- ¾ cup milk

¼ tsp. pepper

Bacon fried and crumbled for garnish

Cook water, hominy, salt and butter in a crock pot on low overnight. Cut cheese into small pieces and stir through warm hominy until melted. Add remaining ingredients and mix well. Place in a greased 9x13 baking dish. Garnish with bacon. Bake at 350 degrees for 30 minutes or until hot and bubbly. May be refrigerated and baked the following day.

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