

GRANDMA'S GIRLS – MEG

Many times I have mentioned that working at Grandma's Pantry is a family affair. I am not related to the boss but I joke that I've been adopted. That's because all of us who work here feel like we are part of the same family. My name is Meg (aka Mrs. D). I've worked at Grandma's Pantry for eight years. My daughter worked here before me but when she went off to college, I asked to take her place. I've been here ever since. I'm



one of Tuesday's "Old Ladies" mentioned in the last newsletter. My responsibilities at Grandma's Pantry are customer service, packaging and I write the newsletters for our webpage. My favorite part of working here is interaction with my coworkers and with our customers. Having a background in Home Ec. Education, Grandma's Pantry is a great place for me to work, to learn, and to share with others. Customers are a great source of information and I enjoy hearing how they use

many of our products.

When asked what my favorite products are I would have to say Dark Chocolate Covered Pretzels and Yogurt Onion Cheese spread. I also like sprouting and grinding my own flour and I like the variety of grains that I can purchase at our store, knowing that quality and freshness are in our products.

My interests outside of work are many. I have always been interested in arts and crafts. I enjoy spending time with my family, camping and traveling.

One of my favorite Bible verses is John 6:47-48. "He who believes in Me (Christ) has everlasting life. I am the bread of life." My desire is for everyone to have a personal relationship with Jesus Christ through faith in Him.

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

ENGLISH MUFFIN LOAF

2 pkgs. (1Tbsp 1 ½ tsp.) yeast
6 cups flour
1 Tbsp. sugar
2 tsp. salt
2 cups milk
¼ tsp. baking soda
½ cup water
Cornmeal

Combine 3 cups flour, yeast, sugar, salt and baking soda in mixing bowl.

Heat separately liquids till very warm (120 degrees).

Add liquids to dry ingredients and beat well.

Stir in by hand the remaining flour to make a stiff batter.

Spoon the batter into two loaf pans that have been greased and sprinkled with cornmeal.

Sprinkle the top with cornmeal.

Let rise in a warm place for 45 minutes.

Bake at 400 degrees for 25 minutes.

Remove from pans and cool.

Slice and toast.

Enjoy.

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