

## GRANDMA'S GIRLS - NANCY



This month we are highlighting another special lady. This lady has been with Grandma's Pantry from the very beginning. Nancy is the mother of Brenda, the owner of Grandma's Pantry. Nancy is also known as "Grammy" at work because many of her grandchildren have been employed at Grandma's Pantry at one time or another.

Nancy came to Grandma's Pantry with lots of experience because her Dad had a grocery store when she was growing up and she worked there from the time she was big enough to work until she went to college. She is a perfect fit for Grandma's Pantry and her responsibilities are many because it's "hard to say no to your daughter". Nancy's responsibilities include shipping online orders, keeping sugar-free candies and spices stocked, ordering snacks and candies each week, and anything else that might need to be done (which includes keeping the rest of us in line 😊).

Her favorite part of working at Grandma's Pantry is getting to meet so many people that she would never have opportunity to meet otherwise. "I've learned a lot about the products we sell and it is so interesting talking to and helping customers". Working for her daughter has given her the privilege of seeing her daughter mature in her abilities to manage Grandma's Pantry as well as the entire market and still having time to be involved with her family and their activities.

If you ask Nancy what her favorite product is at Grandma's Pantry, her response is "How can you pick one thing when everything we sell is good!" Now that's a dedicated employee! But to narrow it down, she claims anything chocolate covered and Grandma's Pimento Cheese spread are at the top of her list.

Nancy and her husband have been married for 52 years. They have 4 children and 12 grandchildren. When not at work, Nancy likes to travel in their travel trailer. She enjoys spending part of the winter in Arizona or Florida with friends. Nancy's favorite Bible verse is Jeremiah 29:11 "For I know the plans I have for you, declares the Lord, plans to prosper you and not to harm you, plans to give you hope and a future."

She is also a big fan of Southern Gospel music.

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

### Baked Apples

Fill a 3 quart casserole dish with quartered apples (may add raisins).

Mix together:

3 cups hot water

1 cup sugar

4 Tablespoons granulated tapioca

A couple of drops of red food coloring (optional)

Pour mixture over apples. Sprinkle with cinnamon and bake at 425 degrees for 30 minutes or until apples are tender.

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