

Cooperative Leadership Camp

Cooperative Leadership Camp (CLC) is open to all rising high school sophomores, juniors and seniors interested in enhancing their leadership skills and exploring the cooperative business model. However, students must apply to be selected.

Campers will work and play while learning the value and benefits of the cooperative movement with hands-on workshops led by cooperative businesses in various regions such as cooperatives in the following industries: credit unions, agriculture, electric/utility, food/grocery, communications, worker-owner, and more!

The camp dates and location is June 9-10, 2025: Raleigh, NC at the NCSU Plant Sciences Building. Camp will be held from 9:00am - 4:00pm each day. Students are responsible for their transportation.

All students who attend Cooperative Leadership Camp will continue to be eligible for CCC's Jim Graham \$1,000 Scholarship following high school graduation. This scholarship is offered to a recipient that demonstrates an understanding of the cooperative movement, leadership, extracurricular activities, community involvement and demonstration of self-motivation.

Students need to submit applications by May 2, 2025.

Visit www.carolinascouncil.coop/cooperative-leadership-camp for more information.

If you have any questions, please call Tracey Page at 910-564-7821 or email at tpage@stmc.net.



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New Neighbors to Serve

Rebecca & Jonathan Beasley

Suzanne R. Datti

Shamair Faison

Juanita Sholar Hester

Lorenza A. Lennon

Rita Morrison

Time to Spring Forward

Daylight saving time will begin Sunday, March 9, 2025 at 2 a.m. local time, when clocks will go ahead one hour.

This is a good time to check batteries in your smoke detectors as well.



From Your Kitchen

Sausage French Toast Roll-Ups



12 sausage links

2 eggs

2/3 cup milk

3 teaspoons almond extract

1/2 teaspoon ground cinnamon

6 bread slices, crust removed, cut in half.

3 tablespoons butter syrup.

In skillet, cook sausage links according to package directions. Set aside.

In medium bowl, whisk eggs, milk, almond extract and cinnamon.

Dip bread slice in egg mixture.

Wrap bread slice around cooked sausage link, pressing seam to keep from unrolling. Repeat with remaining bread slices and sausage links.

In large skillet over medium-high heat, melt butter. Place roll-ups in skillet, seam sides down, and cook until all sides are browned, approximately 10 minutes. Drizzle with syrup.

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