Scholarship
Onslow County received one of the two district scholarships. Debra Maxwell, from Hubert, won the youth category. Anne Gaddis, from Lenoir County, will be notifying her. Congratulations to our county scholarship team for selecting a winner.

Area Meeting
Please make sure you have our Area Meeting on your calendar for April. The date is April 15th and we will begin at 9:30 am. We will have our educational program plus a visitor from the county manager’s office will stop in for a few minutes.

I will have refreshments when you arrive. Please call Nita and let her know if you will be able to attend so we will have enough refreshments and enough supplies for our spring craft.

I still have not chosen a craft for us to do so if you have any suggestions – please call me and give me some ideas.

District Day
Thanks to all of you that went to district day. We had a lot of laughs and learned a lot from our speaker.

I do want to apologize for getting upset with the lady that was parked in the middle of the road. I know it was raining but I also know that she had many cars blocked in that were trying to get home.

Thank You Ruth!!
Our County Council President, Ruth Clifton, is once again helping out the ECA organization. At District Day, Ruth was asked to consider filling the position of President-Elect for the District. Ruth accepted.
That means we, Onslow County, will be hosting District Day in 2012. We will need as many members as possible to attend District Day 2011 in New Bern to see what all that has to be done. We will be able to hold it here at the Complex but we will have to do a good amount of work. We can do it as a team and it should be fun. We have had fun hosting in the past and should in the future.

Please put on your thinking caps. We will need to come up with a theme and the decorations to support that theme.

Thanks Ruth for stepping up to the plate for Onslow County.

**Leader Training**
Leader Training will be, Wednesday, April 21st at 10:00 am. The topic will be “Matter of Balance”. I will be the presenter of the information. The training will be in the Learning Center.

**Presidents: Please make sure someone from your club attends the training.**

**Staff Update**
We have been given the green light to fill the Administrative Asst. position and the 4-H agent position. We have accepted applications and will be interviewing in April.

We have also received a retirement notice. Jeff Morton, our horticulture agent, has announced his upcoming retirement. He will retire on June 30th. We will have a reception for him on July 2nd. You will receive an invitation unless we can change his mind.

**Discovery Gardens**
We have finally received our permit from the State Department of Water Quality to proceed with developing our gardens out back. I will keep you informed on the development.

**Spice Bouquet**
I am planning a trip to Spice Bouquet for a cooking class in Kinston sometime in May. Please let me know if you are interested. There will be a $15.00 charge for the class. **If I don’t have enough interested in going - I will not schedule a class so please let me know if you are interested.**

**Foster Children**
Please remember your foster children at Easter. Please get anything to me that you want delivered to them as soon as possible. The county offices are closed Good Friday, April 2nd so get my items as soon as possible please.
Creamy Spaghetti Carbonara

1 pound spaghetti
2 large egg yolks
1/2 cup heavy cream
1 tablespoon extra-virgin olive oil
6 ounces thickly sliced bacon,* cut into 1/8-inch dice
2 garlic cloves, thinly sliced
1 cup freshly grated Parmesan cheese (3 ounces), plus more for serving
Pinch of freshly grated nutmeg
Freshly ground pepper

*pancetta: (Italian bacon) can be used instead of regular bacon.

Directions
1. In a large pot of boiling salted water, cook the spaghetti until just al dente. Drain, reserving 1/2 cup of the pasta cooking water.
2. Meanwhile, in a small bowl, whisk the egg yolks and cream. In a large, deep skillet, heat the oil. Add the bacon and cook over moderately high heat, stirring, until crisp, 4 minutes. Add the garlic and cook until golden, 1 minute.
3. Add the spaghetti to the skillet. Cook over low heat, tossing, until coated. Slowly add the reserved pasta cooking water and beaten egg yolks. Toss until coated with a creamy sauce, about 1 minute. Add the 1 cup of Parmesan and the nutmeg; season with pepper. Transfer to bowls and serve.