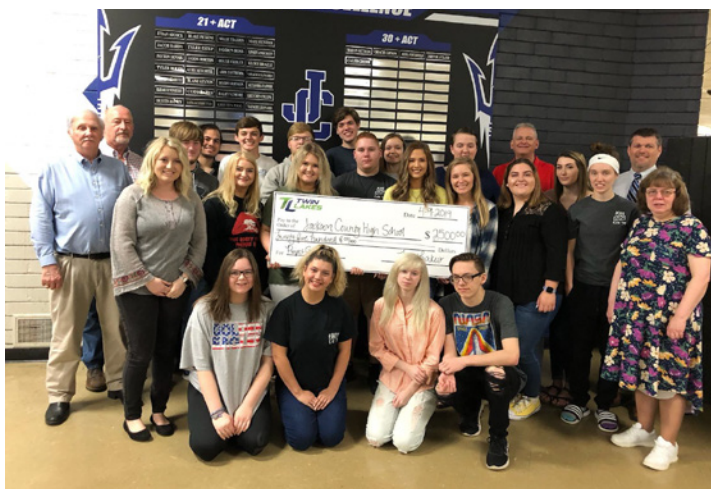




## Congrats 2019 Graduates!

Twin Lakes recently visited with eight high schools in our service area to present the graduating seniors with a \$2500.00 check to be used for Project Graduation. Project Graduation is an overnight event the seniors participate in as their class gathers for one last time. Numerous items are given to the students during Project Graduation as a gift for their accomplishments and hard work over the past four years.

**Twin Lakes is proud to sponsor this event and would like to congratulate the Class of 2019 and wish them the best on their next chapter in life. Visit the Twin Lakes' Facebook page to see all of the sponsored schools.**



## Reminder

Twin Lakes' business offices will be closed on Thursday, July 4<sup>th</sup> in observance of Independence Day.

We wish everyone a safe and fun holiday!



## Successful Youth Tour

Every summer, the Foundation for Rural Service (FRS) brings together high school students from across rural America to visit our nation's capital and learn about rural telecommunications. Annually, Twin Lakes provides an opportunity for two students from the cooperative's local serving area to attend the FRS Washington Tour. This year's FRS Youth Tour took place June 1 – 5. Twin Lakes' Youth Tour chaperone was Mrs. Christy West, Supervising Customer Service Representative.

*Left: (L to R: Christian Mahan, Upperman High School, Christy West, Twin Lakes' Supervising Customer Service Representative, and Jada Lee, Pickett County High School)*

*Right: (L to R: Christian Mahan (Upperman High School) and Jada Lee (Pickett County High School))*



## FRS Scholarship Winner

Twin Lakes' would like to congratulate BJ Emberton, a senior at Clay County High School, for being a recipient of an FRS scholarship. We are excited to see his future unfold and his impact on rural communities.

*(L to R: Marie Carlisle and James Storie, Twin Lakes Board Members, BJ Emberton, and Jonathan West, General Manager and CEO)*



## Perfect Summer Fruit Salad

### Ingredients:

- ¾ cup fresh orange juice
- ⅓ cup fresh lemon juice
- ⅓ cup packed brown sugar
- ½ teaspoon grated orange zest
- ½ teaspoon grated lemon zest
- 1 teaspoon vanilla extract
- 2 cups fresh pineapple
- 2 cups strawberries, hulled and sliced
- 3 kiwi fruit, peeled and sliced
- 3 bananas, sliced
- 2 oranges, peeled and sectioned
- 1 cup seedless grapes
- 2 cups blueberries

### Directions:

1. Bring orange juice, lemon juice, brown sugar, orange zest, and lemon zest to a boil in a saucepan over medium-high heat. Reduce heat to medium-low, and simmer until slightly thickened, about 5 minutes. Remove from heat and stir in vanilla extract. Set aside to cool.
2. Layer the fruit in a large, clear glass bowl in this order: pineapple, strawberries, kiwi fruit, bananas, oranges, grapes, and blueberries. Pour the cooled sauce over the fruit. Cover and refrigerate for 3 to 4 hours before serving.