

Country Place Homeowners Association

THE LAMPLIGHTER

APRIL 2018



The Purpose of Country Place HOA is to: Collect our Homeowners Dues and Reinvest in a Responsible and Ethical Manner, Maintain our Common Areas, and Support and Enforce our Protective Covenants.

SPRING FLING WILL BE MAY 26th! Mark your Calendar!

Come out to the clubhouse on Saturday, May 26th to get to know your neighbors and enjoy some good food! Lunch will be served from 11:00 AM – 1:00 PM.

Fried Fish, Hush Puppies, Fries, & Iced Tea will be served.

Remember to bring a dessert to share with everyone & a chair or two.
There will be lifeguards or attendants at the pool which will be open all day.

4th ANNUAL FISHING RODEO

We will be having another catch and release fishing rodeo at the Spring Fling from 7:30 AM until 11:00. There will be prizes for participants 15 years old and younger that are residents or family members of residents. All species of fish will be weighed in. There will be prizes awarded for 1st Fish Caught—Biggest Fish of each species—Most Fish Caught - Smallest Fish of each species.

Brent Thomas will be there at 7:30 for all participants to sign in before fishing. You do not have to fish the entire time.

The board is purchasing \$200 in prizes for the rodeo.

Please contact Brent Thomas if you would like to donate any prizes.

POOL PASSES FOR SALE AT SPRING FLING

Pool Passes can be purchased at the Spring Fling! Passes will be \$80 for a family up to 5 members and \$40 to purchase a single pass. You will also be able to purchase your pool passes this year with your credit or debit card at Spring Fling! After June 3rd, prices go up by \$10—Family Passes will be \$90 and Single Passes will be \$50.

If you are unable to attend Spring Fling, you must contact Dawn Widder or Susan Burns in advance to get your pool passes at the discounted price.

If anyone is interested in being a lifeguard this summer, please text or call:
Dawn Widder at 318-517-4327

We are also in need of "fill ins" for attendants for the pool. You should also get in touch with Dawn Widder if you are interested in being a fill in.

REMINDER FOR ALL RESIDENTS

Please remember that dues must be paid up through 2nd quarter to purchase pool passes for the summer at Spring Fling.

NOTICE: Everyone was so sorry to see all the damage done to the homes in Country Place. If anyone still needs limbs or trees picked up (they must be by the street), call the Police Jury at 318-965-3752. Also, if any mailbox post or lamp was damaged due to the storm, contact Mark Toloso.

We need a new maintenance man to take care of yard lights, light poles and mailbox posts. Contact any Board member if you are interested.

Avocado Black Bean Salad

Vegan & Gluten Free - Makes 4 servings

Ingredients:

2 Avocados, pitted and diced
½ - ¾ Cup Black Beans
¼ Cup Cilantro
1 Clove Garlic
1 Lime
½ Cup Sweet Onion
1 Large Ripe Tomato
2 tbsp. Olive Oil
Salt & Pepper to Taste

Make the dressing: In a small bowl, whisk the olive oil, lime juice, garlic, and salt & pepper. In a medium bowl, combine the avocados, tomatoes, onion, black beans, cilantro, and dressing. Gently toss until everything is coated. Serve immediately or cover with plastic wrap for up to 12 hours.

Chicken Enchiladas (Quick & Easy)

Ingredients:

4 skinless, boneless chicken breast halves	1 onion, chopped
1/2 pint sour cream	1 cup shredded Cheddar cheese
1 tablespoon dried parsley	1/2 teaspoon dried oregano
1/2 teaspoon ground black pepper	1/2 teaspoon salt (optional)
1 (15 ounce) can tomato sauce	1/2 cup water
1/3 cup chopped green bell pepper	1 tablespoon chili powder
1 clove garlic, minced	8 (10 inch) flour tortillas
1 (12 ounce) jar taco sauce	3/4 cup shredded Cheddar cheese

Directions:

Preheat oven to 350 degrees F (175 degrees C).

In a medium, non-stick skillet over medium heat, cook chicken until no longer pink and juices run clear. Drain excess fat. Cube the chicken and return it to the skillet. Add the onion, sour cream, Cheddar cheese, parsley, oregano and ground black pepper. Heat until cheese melts. Stir in salt, tomato sauce, water, chili powder, green pepper and garlic.

Roll even amounts of the mixture in the tortillas. Arrange in a 9x13 inch baking dish. Cover with taco sauce and 3/4 cup Cheddar cheese. Bake uncovered in the preheated oven 20 minutes. Cool 10 minutes before serving.

UPCOMING MEETINGS

TUESDAY, APRIL 24 AT 7:00 PM
 TUESDAY, MAY 29TH AT 7:00 PM



Our website address is: <http://countryplacehoaliving.com>

Welcome to our newest residents:

Brian Sprute of 214 Glendale Lane

If any of you know of new neighbors, please send the information to me and ask for their emails so I can add them to the group to receive the newsletters. Thanks!

The harvest of happiness is most often reaped by the hands of helpfulness.

By.....Arthur Ward

The Shreveport Farmer's Market will be June 2 through August 25, 2018 from 7:00 a.m. until noon, excluding June 16th.

It is held at the Festival Plaza in Downtown Shreveport. That's 101 Crockett St.

<http://shreveportfarmersmarket.com/>

The Bossier City Farmer's Market is held from April 1 through November, 2018 from 9:00 a.m. until 1:00 p.m. at Pierre Bossier Mall, behind Starbucks at I-20 and Airline Dr.

That link is: <http://www.bossiercityfarmersmarket.com/>

Board Members

President	Mark Toloso	marktoloso@yahoo.com
Vice President	Ronnie Jordan	rjordan509@gmail.com
Secretary	Janet Toloso	kdgaeg@aol.com
Treasurer	Susan Burns	cphoatreasurer@yahoo.com
Architectural	Brent Thomas	bthomasx4@yahoo.com
Clubhouse	Heather Brych	cphoarentals@yahoo.com
Common Grounds Chairperson	Ronnie Jordan	rjordan509@gmail.com
Pool Passes/Lifeguards	Dawn Widder	dwidder@gmail.com
Pool Rentals	Heather Brych	cphoarentals@yahoo.com
Yard Lights/Mailbox Posts	Mark Toloso	marktoloso@yahoo.com
Newsletter	Mitzie Cochrane	mecochrane56@gmail.com

Babysitting List

Susan Burns: 268-1846	Charlotte Ray: 655-4003	Shelby Kander: 990-6452
Samantha McCain: 347-8185	Amber Molnari: 754-5331	Haylee Thomas: 218-5027
Sydney Shortle: 523-0599	Kyleigh Liming: 550-8364	