

Country Place Homeowners Association

THE LAMPLIGHTER

OCTOBER 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.

Don't forget that the October Board Meeting is this Tuesday at 7:00 pm and that Halloween is on Wednesday! Be sure to have your front door lights on for the Trick or Treaters on Halloween so they will know which houses are giving out candy. Also, be extra careful if driving through the neighborhood that evening as we have lots of kids running around and not all of them have bright, reflective clothing on. Many wear black or dark colors.

If you want to keep people out of your yards, you may want to rope it off with stakes or something similar.



Don't forget to go to the Fair and have some fun! Here is the link to help You find more information. Enjoy and be safe!

<http://www.statefairoflouisiana.com/>

With winter months coming up quickly, please remember a few important things!

- Get your flu shots to stay healthy. Everyone in the family should do this unless medical circumstances prevent you from being able to do so.
- Wash your hands often to keep germs from spreading and tell your kids to do the same.
- Keep your pets warm when it is cold outside.
- If you have elderly neighbors, be sure to check on them often to be sure they are warm and don't need anything.
- Keep your pipes covered if the temperature gets below freezing.
- Keep your plants covered if the temperature is below freezing.
- Have your fireplaces cleaned & checked and remember to be safe when using your fireplace.

Find the still point within ~ ~ ~ the quieter you are, the more you can hear.... Unknown

Delicious Crock Pot Ribs

Ingredients:

Package of Country Style Ribs (pork or beef)
 BBQ sauce of your choice
 1 whole onion
 Garlic cloves
 Liquid Smoke
 Seasoning to taste. I use Tony Chachere's Green Seasoning.

Instructions:

Remove the membrane from the ribs if you want to (optional)
 Set crockpot on low
 Slice onion and garlic cloves and put at bottom of pot
 Place seasoned ribs on top of the onions and garlic
 Add a few drops of Liquid Smoke (Hickory is best for the ribs)
 Pour the BBQ sauce on top of ribs so it covers them
 Cover and cook on low for 6 hours

Lois' Layered Lemon Delight

1 ½ Cups Flour	1 ½ Stick butter	1 Cup chopped pecans
8 oz. and 3 oz. creamed cheese	1 ¾ Cup powdered sugar	2 Eggs
2 Cans eagle Brand Milk	1 Cup Lemon Juice	
One Medium and one Small container of Cool Whip		

Instructions:

Combine flour and butter.
 Cream well then add pecans and mix well.
 Press into a 9 x 12 pan and bake in a 400 degree oven for 20 minutes.
 Remove from oven and allow to cool.
 Combine cream cheese, powdered sugar, and small container of Cool Whip.
 Mix until creamy, When blended well, pour over cooled crust.
 Beat 2 eggs thoroughly.
 Blend in Eagle Brand Milk and Lemon Juice.
 Pour over cream cheese mixture.
 Place in refrigerator and allow to set.
 Cover with medium container of Cool Whip.
 Chill in Refrigerator for several hours or it can be frozen.
 If frozen, let it stand for 10 minutes before cutting.

A Few Fun Facts About October

- October ends on the same day of the week as February every year. Yes, February 2018 ended on a Wednesday and so will October.
- More United States presidents were born in October than any other month; while only five first ladies were born in October.
- October's birthstones are the tourmaline and opal.
- In October 1925, The first working TV is tested by John Logie Baird.
- The zodiac signs for October are Libra and Scorpio.
- While the peak of hurricane season has passed by October, particularly for Caribbean Islands, Florida is the most likely place to see a hurricane in this month - From 1851 to 2016, 32 hurricanes made a Florida landfall in October.

UPCOMING MEETINGS

TUESDAY, OCTOBER 30TH AT 7:00 PM
TUESDAY, NOVEMBER 27TH AT 7:00 PM



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

COCOA WITH SANTA!

Mark your calendars! Cocoa with Santa will be held on Sunday, December 2nd from 2 - 4 pm at the clubhouse! There will be hot cocoa and cookies for all. Free pictures With Santa! Come and have a little fun that day!



A Few Fun Facts About October (Continued)

- People born in October are more likely to live to the age of 100 - That's according to the University of Chicago which found that babies born in the autumn months were more likely to live to the age of 100. One possible reason advanced is that they were likely not exposed to the seasonal infections or seasonal vitamin deficiency early in life.
- In October 1886, France presented the U.S. with the statue of Liberty.
- One of the world's richest men, Bill Gates, who was the world's richest man from 1995 to 2017, was born on October 28, 1955.
- In October 1992, two Rastafarians in Jamaica lost their bid in the Supreme Court to bar the Prison Authority from cutting their locks and beards.
- The first Jack O'Lanterns were actually made from turnips. Halloween is the second highest grossing commercial holiday after Christmas. The word "witch" comes from the Old English wicce, meaning "wise woman." In fact, wiccan were highly respected people at one time.

Board Members

President	Ronnie Jordan	470-2472	rjordan509@gmail.com
Vice President	Mark Toloso		marktoloso@yahoo.com
Secretary	Janet Toloso	949-4316	kdgaeg@aol.com
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Clubhouse	Roslyn Osbon	564-1865	cphoarentals@yahoo.com
Common Grounds Chairperson	Ronnie Jordan	470-2472	rjordan509@gmail.com
Pool Passes/Lifeguards	Dawn Widder	517-4327	dwidder@gmail.com
Pool Rentals	Roslyn Osbon	564-1865	cphoarentals@yahoo.com
Yard Lights/Mailbox Posts	Mark Toloso		marktoloso@yahoo.com
Newsletter	Mitzie Cochrane	393-7163	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	