

Country Place Homeowners Association

THE LAMPLIGHTER

NOVEMBER 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.

Cocoa with Santa will be held on Sunday, December 2nd from 2:00 pm until 4:00 pm at the Clubhouse! There will be hot cocoa and cookies for all. Free pictures with Santa! Come and have a little fun! Hope to see you all there!



Christmas Decorating Judging will be held on Saturday, December 15th. Please be sure to have your decorations ready and your lights turned on when the sun goes down! We are looking forward to seeing all the beautiful lights of Country Place!

Bossier Parish Schools Christmas Holiday: Schools will be out for the Christmas Holiday beginning on Monday, December 24th and students return to school on Tuesday, January 8th. Be extra careful while driving through the neighborhood during this time as there will be more kids walking, playing, and riding bikes in the neighborhood.

I was surfing the internet a couple of weeks ago and looked at a website that people can find money owed to them from the great state of Louisiana and found that my husband had a small check coming to him, however we had to do a little work to get the check. While I was searching for my family, I noticed several names with addresses in the Country Place subdivision. You may all want to go to this website and search for your name and address. Search for variations as some of my family members were in there in several different ways. Go to:

<https://louisiana.findyourunclaimedproperty.com/>

There were addresses on Elmview, Chimney Lane, Forest Grove, Mill Creek, Country Lane, and many others. Some are under \$25, which is what our two refunds were, but there are many between \$25 and \$50 and some over \$100. We felt that no matter how small, it is worth our time and is money due to us.

NOTICE: Violation letters will be going out soon. Now would be a good time to straighten up around your properties and take care of anything that may be in violation of any of the covenants. They can be found on the website under the heading of Documents and Maps.

Egg & Sausage Breakfast Ring

Ingredients

- 1/2** lb bulk pork sausage
- 1/3** cup sliced green onions
- 1/3** cup chopped red bell pepper
- 5** eggs
- 1/4** teaspoon salt
- 1/8** teaspoon pepper
- 1** package (3 oz) cream cheese, softened
- 2** cans (8 oz each) Pillsbury™ refrigerated Crescent Dough Sheet
- 1/2** cup shredded Cheddar-Monterey Jack cheese blend (2 oz)
- 1** egg, beaten
- 1** teaspoon sesame seed

Steps

- 1** Heat oven to 375°F. Spray large cookie sheet with cooking spray. In 10-inch nonstick skillet, cook sausage and onions over medium-high heat 5 to 8 minutes or until thoroughly cooked; drain. Stir in bell pepper; cook until tender. Remove from pan.
- 2** In small bowl, beat 5 eggs, salt and pepper. Add egg mixture to skillet; cook over medium heat, stirring occasionally from outside edge to center. Cook until eggs are set but still moist. Stir in sausage mixture and cream cheese.
- 3** Unroll both cans of dough. Place dough on cookie sheet, long sides overlapping, to form 14x13-inch rectangle; firmly press edges to seal. Spoon egg mixture down center to within 1/2 inch of edges. Sprinkle with cheese. Starting at longest side, roll up; press edges to seal. Shape into a circle; pinch ends to seal. Cut six 2-inch slits around top of dough. Brush dough with egg; sprinkle with sesame seed.
- 4** Bake 25 to 30 minutes or until deep golden brown.

3 Ingredient Chicken & Broccoli Bake

Ingredients

- 1** can (16.3 oz) Pillsbury™ Grands!™ Flaky Layers refrigerated Original biscuits
- 1** lb boneless skinless chicken breasts, cut in 1-inch pieces
- 1** box (10 oz) frozen broccoli and cheese sauce

Steps

- 1** Heat oven to 350°F. Spray 13x9-inch (3-quart) glass or ceramic baking dish with cooking spray.
- 2** Separate dough into 8 biscuits; cut each into 8 pieces. Spread biscuit pieces evenly in baking dish.
- 3** In 8-inch nonstick skillet, cook chicken over medium-high heat 10 minutes, stirring frequently, until no longer pink in center.
- 4** Microwave frozen broccoli and cheese sauce as directed on box. Place cooked broccoli with cheese sauce in large bowl. Add cooked chicken; stir to combine.
- 5** Pour mixture evenly over biscuit pieces in dish. Bake 25 to 30 minutes or until biscuits are golden brown. Serve immediately.



UPCOMING MEETINGS

TUESDAY, NOVEMBER 27TH AT 7:00 PM
NO DECEMBER MEETING DUE TO CHRISTMAS

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

Here are a couple of links to a few things to do in the Shreveport/Bossier area in December.

<http://www.endlessblissblog.com/2017/12/things-to-do-in-shreveport-bossier-city-this-december.html>

<https://www.holidaytrailoflights.com/event/louisiana-boardwalk-bass-pro-shop-santa-parade>

<https://www.sbfunguide.com/events/christmas/>

<https://www.sbfunguide.com/event/the-2nd-annual-christmas-in-haughton/5322/>

http://www.natchitocheschristmas.com/wp-content/uploads/2018/09/18-NPTC-Christmas-brochure.small_.pdf

*Conscious Creativity takes courage. Read books about your heroes.
If they could do it, you can too!.....Author Unknown*

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
Treasurer	Susan Burns	268-1846	cphoatreasurer@yahoo.com
Architectural	Brent Thomas	294-3387	bthomasx4@yahoo.com
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 Cochran	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	