

Country Place Homeowners Association

THE LAMPLIGHTER

APRIL 2020



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 HOPEFULLY BE COMING SOON!

We are hoping that we will be able to hold our annual Spring Fling during the Memorial Day weekend. However, with the Coronavirus and state laws, we will have to wait and see as we get closer to that time. As soon as the Louisiana State Law allows groups to gather, we will go from there and try to set up our Annual Spring Fling. Be sure to look in the May Newsletter, be checking your emails, and check the Neighborhood Facebook page for more information on this.

REMINDER FOR ALL RESIDENTS!

Pool passes are generally sold during our Spring Fling. That is another issue affected by the Coronavirus. Even if we can hold the Spring Fling, we will have to check State Rules for public pools, considering the virus.

In addition, please remember that your HOA dues must be current in order to purchase pool passes. The dues are \$52.77 per quarter. You must also be current on dues to rent the clubhouse or pool.

FOR PICKUP OF LIMBS FROM THE STORM: Please contact the Police Jury at their main number. 318-965-2329 This number is also good for broken appliances.

NOTICE: Golf Carts, 4 Wheelers, and other such off road, unlicensed vehicles are not allowed on the roads in Country Place. It is against the law and you can be ticketed for that. Please keep these off the streets in the neighborhood. Thanks!

Remember to practice social distancing and maintain at least 6 feet from one another. Only go out when absolutely necessary and wash, wash, wash your hands as often as possible. It is suggested that everyone wear a mask when you do go out.

These links were in last month's newsletter but I thought I'd put them here again for your reference:

CDC's Coronavirus Website:

<https://www.cdc.gov/coronavirus/2019-ncov/index.html>

Louisiana's Department of Health Coronavirus Website:

<http://ldh.la.gov/Coronavirus/>

NOTICE: If you fish at the pond, please be mindful of the ducks and geese that are there. Several have been seen with fishing line tangled in their feet and have to be caught and the lines cut and removed. The fishing line can cut them and cause lots of damage to the ducks and geese. It isn't easy to catch them and take care of the issues either. Please pick up fishing lines and any other trash you may have when fishing. Also, explain to your kids if they fish alone. We want to take care of our beautiful pond and birds. Thank you in advance.

Taquito Casserole

1 1/2 cups cooked rice (white or brown)

1 can whole kernel sweet corn or 1 bag frozen corn

1 can (15 oz) Progresso™ black beans, drained, rinsed

1 package (1 oz) Taco seasoning mix

1 can (10 oz) Old enchilada sauce (green or red - mild or hot-your preference)

1 1/2 to 2 cups finely shredded Mexican cheese blend (8 oz)

1 box (20 oz) frozen taquitos (beef or chicken in corn tortillas)



Optional: Chopped fresh cilantro, sliced green onions, chopped tomatoes, sour cream, salsa, guacamole, jalapenos, etc.

Directions:

- Heat oven to 375°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
- Cook rice
- In large bowl, stir cooked rice, corn, beans, taco seasoning mix, enchilada sauce and 1 cup to 1 1/2 cups cheese (depending on how much cheese you want to use) until well blended; transfer to baking dish.
- Top mixture with taquitos.
- Bake for 35 minutes
- Top with remaining cheese and bake for an additional 5 to 10 minutes until cheese is melted.
- Serve with remaining ingredients, as desired.
- Can also use shredded pepper jack cheese for a bit of heat.

Zucchini Boats

Ingredients:

4 or more zucchini (depends how many you want to make)

Ground beef (Optional)

1 can Black Beans

1/2 large onion

1 Red bell pepper

1 Green bell pepper

1 pack Taco Seasoning

Shredded Cheese (your choice)

1 Can corn

Preheat oven to 400 degrees

Directions:

- Trim off the ends of the zucchini
- Cut zucchini vertically and hollow out with a teaspoon
- Oil and season zucchini and place in oven for 15 minutes
- If using ground beef, brown then add onions and peppers
- If no meat, saute onions and peppers in some oil until soft
- Add corn and beans to pan and cook to warm them (about 2 - 3 minutes)
- Add taco seasoning
- Cook until it thickens up a bit and strain if needed
- Stuff zucchini with mixture and top with cheese
- Place back in oven for about 15 minutes





UPCOMING MEETINGS

TUESDAY, CANCELLED DUE TO CORONAVIRUS

TUESDAY, MAY 26TH AT 7:00 PM

Our website is: <https://countryplacehoaliving.com/>

We tend to forget that happiness doesn't come as a result of getting something we don't have, but rather of recognizing and appreciating what we do have.....Frederick Keonig

Welcome to our newest residents:

Bryan and Lila Hicks at 106 Harvest

Christopher and Amie Chatham at 220 Sherwood

We are a Neighborhood Watch Community! Please remember to call the Sheriff's Office at 318-965-2203 if you see something suspicious or out of the ordinary in the subdivision. We need to look out for one another.

A Few Funnies for Everyone:

- 2019: Stay away from negative people. 2020: Stay away from positive people.
- This virus has done what no woman had been able to do...cancel all sports, shut down all bars, and keep men at home!
- Day 7 at home and the dog is looking at me like, "See? This is why I chew the furniture!"
- Does anyone know if we can take showers yet or should we just keep washing our hands?
- Me: Alexa what's the weather this weekend? Alexa: It doesn't matter - you're not going anywhere.
- I swear my fridge just said "what the heck do you want now?"
- Quarantine has turned us into dogs. We roam the house all day looking for food. We are told "no" if we get too close to strangers. And we get really excited about car rides.
- Can everyone please just follow the government instructions so we can knock out this coronavirus and be done?! I feel like a kindergartner who keeps losing more recess time because one or two kids can't follow directions.

Board Members

President	Ronnie Jordan	470-2472	rjordan509@gmail.com
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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	Jovona Wallace: 510-5390