

THE LAMPLIGHTER

JUNE 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.

WATER BILL ISSUES IN COUNTRY PLACE

Several residents are having issues with the water company, their billing, and just getting them to respond at times. Please know that the board has no control over this. Since each homeowner has their own account, the homeowners are the only ones that can call about issues. You should call Consolidated Waterworks/Sewerage at 318-742-9748.

SPEEDING IN THE NEIGHBORHOOD

Please remind anyone that drives in the neighborhood, whether that is a neighbor, family, friends visiting, etc. that the speed limit is 20 MPH. There is no passing in the neighborhood either. There have been many reports of speeding and passing. This has gone on for some time now and we need everyone to help with this.

ROOFING WORK BEING DONE

On the same thought about speeding, please remind your roofers and workers coming into Country Place that the speed limit is 20 mph. Many roofing vehicles and trailers have been seen going rather fast and exceeding the 20 mph speed limit.

You should also check your tires regularly because a few people have had to purchase new tires due to get roofing tacks in their tires. And we all know that new tires are rather expensive.

CENSUS 2020

Don't forget to complete the Census for 2020. You may have received something in the mail to complete and return, or you can complete the census online. The census helps shape many different aspects of your community. Everyone is counted. Your Privacy Matters. Your Response Is Required. In May, the U.S. Census Bureau will begin following up in person with households that haven't responded to the census.

Here is the link to do it online. <https://www.2020census.gov/>

And please, please remember that basketball goals should NOT be near or in the street. It is not only dangerous for cars driving that may hit them but especially dangerous for the kids playing. They may run out in the road while playing and an inattentive driver is looking away or at their phone.

SUNSCREEN INFORMATION

I posted this last year but the information is still pertinent today. These are a few links you may want to check out concerning sunscreen and sun safety, now that the summer is here and people are outside more in the hot sun!

<https://www.goodmorningamerica.com/wellness/video/top-sunscreens-summer-ranked-consumer-reports-62721939>

<https://www.goodmorningamerica.com/living/video/picking-sunscreens-summer-63587025>

<https://www.goodmorningamerica.com/living/video/sunscreen-expired-56683325>

<https://www.goodmorningamerica.com/wellness/video/alarming-report-sunscreen-62872268>

Brown Sugar No Yeast Bread by Julie Blanner

This brown sugar bread recipe is full of flavor and incredibly easy to make. A no yeast bread that takes just 5 minutes hands-on time and 40 to bake!

PREP TIME: 5 MINS COOK TIME: 40 MINS TOTAL TIME: 45 MINS

INGREDIENTS:

2 cups brown sugar
4 cups all purpose flour
2 tablespoons baking powder
1 teaspoon salt
2 eggs
2 cups milk
2/3 cup vegetable oil

INSTRUCTIONS:

Grease loaf pans and preheat oven to 350 degrees.
In a medium mixing bowl, combine brown sugar, flour, baking powder and salt. Set aside.
In a large mixing bowl, beat eggs, milk and oil.
Gradually add dry mixture to wet until just moist.
Pour batter into pans an inch below to compensate for rise. Optional: sprinkle sugar on top.
Bake 40 minutes or until a toothpick comes out clean.

SUBSTITUTIONS:

Brown Sugar - You can substitute white granulated sugar if you'd prefer.
Milk - Use whatever you have on hand from skim to Vitamin D. Make it dairy free using Almond Milk.
Vegetable Oil - Substitute with canola oil or melted butter in a pinch.
Variations
Nuts - fold in walnuts, pecans or almonds or use them to garnish the bread just before placing it in the oven.
Fruits - you can add in banana slices, apples or dried fruits, even raisins to your mixture as well.
Spices - Blend in a tablespoon of cinnamon or combine cinnamon with 2/3 cups sugar and swirl it in.
Chocolate - white or milk chocolate chips are also a delicious addition.
Oats - fold them in and sprinkle on top for added texture.
Glaze - add a cream cheese glaze, apple glaze or classic glaze.

BAKING ALTERNATIVES:

Large Loaves - You can also make this in 2 - 1 pound loaf pans or cut the recipe in half for just 1 loaf pan and bake 50-60 minutes.
Make Muffins - If you prefer to make them into Strawberry muffins, just grease miniature muffin tins and fill each to 2/3 full. Bake 12 minutes.
Make it Ornate - Alternatively, you can also bake it in an ornate loaf pan with the same minimal effort!

TIPS:

Don't overfill your loaf pan. Allow room to compensate for rise.
Use the toothpick test to ensure it's ready. Bake time varies based on your loaf pan size and material, altitude and even oven temperatures can vary. Insert a toothpick into the center. When it comes out clean it is done.

TO STORE:

Room Temperature - Store no yeast bread in a sealed plastic bag or covered in saran wrap at room temperature for up to 5 days.

Refrigerate - Up to 1 week in an airtight container.

Freeze - Wrap them tightly in heavy foil, saran wrap or place them in freezer bags (I like to do at least 2 to prevent freezer odors from seeping in), and freeze for up to 3 months. Bring to room temperature to serve.

Peanut Butter Pie

1 cup creamy peanut butter
1 8 oz block of cream cheese
Mix together until smooth
Beat in 1 ¼ cup powdered sugar
Fold in 8 oz. tub of cool whip until all mixed
Pour into crust and spread evenly
Top with another 8 oz. tub of cool whip



You can shave a Reese's cup on top of the cool whip or use Nutter Butter cookies for toping or whatever you like.

Use any pie crust of your choice. Graham cracker crusts are great.

Fiesta Lasagna

INGREDIENTS:

1 Pack chicken breast
1 Pack taco seasoning
1 can Rotel or 1 jar salsa
4 to 8 oz cream cheese
6 Flour tortillas
1 cup shredded cheese (your choice)
1 can whole kernel corn
1 can black beans, drained
Jalapenos for a little heat is optional

DIRECTIONS:

Season chicken and place in crockpot with taco seasoning, salsa or Rotel, corn & black beans.

Cook on low for 6 hours or high for 4 hours.

When fully cooked, shred chicken.

Add cream cheese and mix well.

FOR LASAGNA:

Spray 9 x 13 Pyrex pan with non-stick spray.

Add layer of chicken mixture.

Layer with tortillas, then top with cheese.

Repeat until done and top with cheese.

Cover with foil and bake at 400 degrees for 20 minutes.

Uncover and bake 5 - 10 more minutes.

You can also use leftovers to roll in a flour tortilla and have as a taco/burrito. I've also put the chicken mixture over nachos. It is good in so many ways.

UPCOMING MEETINGS
TUESDAY, JUNE 30TH AT 7:00 PM
TUESDAY, JULY 28TH AT 7:00 PM



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

BOARD MEETING IN JUNE: We will hold our monthly Board Meeting on the 30th and **all residents are invited to attend.** However, due to social distancing and group guidelines, the attendance will be limited to 15 residents. It will be handled by a first come, first serve manner. Thank you all for understanding.

If a bee can travel twice the circumference of the earth to gather a pound of honey, may we not be reluctant to drive across town to help our fellow man.

Author: Arthur Ward

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.

FIREWORKS DISPLAYS AND INFORMATION

Here is a link to information on fireworks displays in our area:

<https://www.sbfunguide.com/event/ktbs-3-freedom-fest-finale/9388/>

The following information are links to websites concerning fireworks safety. There is lots of good information here. I hope you find it to be useful. Always remember to especially educate and supervise minors. Kids and teens often get ideas that can often prove to be harmful.

<https://www.nsc.org/home-safety/tools-resources/seasonal-safety/summer/fireworks>

<https://www.cpsc.gov/Safety-Education/Safety-Education-Centers/Fireworks>

<https://www.goodhousekeeping.com/holidays/a32909471/fireworks-safety/>

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