

# THE LAMPLIGHTER

## JULY 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.

### UPCOMING ELECTIONS

Elections are coming up in September and anyone interested in serving on the board should attend the August meeting. Several positions on the HOA Board will be available and open for nominations. Nominations will be made in August and voting is in September.

### IMPORTANT REMINDER!!

Be Sure to check on your neighbors with the heat we are having! Especially the elderly that may live alone. Let's be sure everyone is alright and staying cool and hydrated! Also be sure to keep your pets cool, with plenty of shade and water to drink!

### HOT CARS

And please, please never leave a child in a hot car. Be sure to put something in the back seat to make sure you don't forget that there is a child in the car. Pets in hot vehicles can also die quickly in these high temperatures. Remind all your friends and loved ones of this as well.

### BACK TO SCHOOL TIME AGAIN

Bossier are currently scheduled to start school on August 12th. They are not pushing back the start of school. PK-5 will go every day and stay in their classrooms all day. Grades 6-12 will go on an A/B schedule. Group A goes Monday and Wednesday, Group B goes Tuesday and Thursday. They alternate going on Fridays. They will have lots of hand washing and as much social distancing as possible. Kids in grades 3 and up must wear face masks. Due to restrictions on the number of students on a bus, most schools will have 2 start times because the buses will have to make 2 trips to get everyone picked up. There will also be a full-time virtual option available. Be cautious of school buses running from that day forward. Always stop for the bus and watch closely for children loading and unloading from the bus. For more information, go to: <https://www.bossierschools.org/strongstart2020>

### 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.

## 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.

## UTILITY TRAILERS

There are utility trailers and campers parked on the sides of roads and houses that should not be there. Residents should read covenants concerning this and comply. Covenants are made to help keep the neighborhood looking good. You can refer to the Country Place website for the list of covenants and By-Laws. The link is on the last page of this newsletter.

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### Crescent Cheesy Bread

#### Ingredients:

- 2 cups shredded pizza cheese blend (8 oz)
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- 1 can (8 oz) refrigerated crescent dough sheet or rolls
- Marinara sauce, if desired

#### Directions:

- Heat oven to 375°F.
- Line large cookie sheet with cooking parchment paper.
- In medium bowl, mix 1 cup of the pizza cheese, Parmesan cheese, garlic powder and Italian seasoning & set aside.
- If using dough sheet: Unroll dough & place on cookie sheet. Press to form 14x9-inch rectangle.
- If using crescent rolls: Unroll dough into 2 long rectangles & place on cookie sheet to form 14x9-inch rectangle.
- Sprinkle bottom half of dough with 1 cup pizza cheese.
- Fold dough in half lengthwise to enclose cheese, pressing to seal on bottom and sides.
- Using serrated knife, cut almost completely through dough into 8 pieces.
- Sprinkle with seasoned cheese mixture.
- Bake 18 to 20 minutes or until deep golden brown on edges.

Serve with marinara sauce or olive oil and Italian Seasoning mixture.

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### Grandma's Corn Muffins

2 c. cornmeal	1 egg, beaten
1 (8 oz.) can cream corn	1/3 cup grated cheese
1/4 cup chopped onion	1/3 cup green pepper
1/2 cup milk or buttermilk	2 tbsp.cooking oil

Heat oven to 425 degrees. Grease muffin cups and heat for 2 or 3 minutes.

Combine above ingredients and fill muffin cups 2/3 full. Bake in hot oven 20 to 25 minutes until golden brown. Yield: 12 muffins.

**UPCOMING MEETINGS**  
**TUESDAY, JULY 28TH AT 7:00 PM**  
**TUESDAY, AUGUST 25TH AT 7:00 PM**



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

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**BOARD MEETING IN JULY:** We will hold our monthly Board Meeting on the 28th 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.

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Welcome to our newest residents:

Micah James at 204 Deerwood

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*Jo the optimist, all doors have handles and hinges; to the pessimist, all doors have locks and latches.*

*Author: Arthur Ward*

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The Shreveport Farmer's Market is open every Saturday from 8 am to 1 pm from now until approximately Labor Day weekend in September.

The Festival Plaza in Downtown Shreveport at 101 Crockett St.

<https://redriverrevel.com/shreveport-farmers-market/>

The Bossier City Farmer's Market is open Saturdays from 9 am to 1 pm from April 25th through November 21st at Pierre Bossier Mall.

More information is on their website at:

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

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**Board Members**

President	Ronnie Jordan	470-2472	<a href="mailto:rjordan509@gmail.com">rjordan509@gmail.com</a>
Vice President	Mark Toloso		<a href="mailto:marktoloso@yahoo.com">marktoloso@yahoo.com</a>
Secretary	Janet Toloso	949-4316	<a href="mailto:kdgaeg@aol.com">kdgaeg@aol.com</a>
Treasurer	Janet Toloso	949-4316	<a href="mailto:cphoatreasurer@yahoo.com">cphoatreasurer@yahoo.com</a>
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Clubhouse	Roslyn Osbon	564-1865	<a href="mailto:cphoarentals@yahoo.com">cphoarentals@yahoo.com</a>
Common Grounds Chairperson	Ronnie Jordan	470-2472	<a href="mailto:rjordan509@gmail.com">rjordan509@gmail.com</a>
Pool Manager	CR Judd	458-2596	<a href="mailto:coy.judd@yahoo.com">coy.judd@yahoo.com</a>
Pool Rentals	Roslyn Osbon	564-1865	<a href="mailto:cphoarentals@yahoo.com">cphoarentals@yahoo.com</a>
Yard Lights/Mailbox Posts	Mark Toloso		<a href="mailto:marktoloso@yahoo.com">marktoloso@yahoo.com</a>
Newsletter	Mitzie Cochrane	393-7163	<a href="mailto:mecochrane56@gmail.com">mecochrane56@gmail.com</a>