

Country Place Homeowners Association

THE LAMPLIGHTER

OCTOBER 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.

HALLOWEEN IS ALMOST HERE

Don't forget that Halloween is on a Saturday this year! 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. There will be two Bossier Parish Deputies patrolling the neighborhood that night.



April 29 - May 9, 2021

Unfortunately, the State Fair has been postponed to 2021.
You can keep up with the Fair and find more information here:
<https://www.statefairoflouisiana.com/>
I will be posting more on the State Fair in the Spring Newsletter.

Daylight Savings Time Changes on Sunday, November, 1, 2019 at 2:00 am. Don't forget to FALL BACK!

<https://www.timeanddate.com/time/change/usa>



Don't forget to go out and vote on Tuesday, November 3rd if you haven't already done early voting. Every vote counts!

NOTE: SCHOOLS ARE CLOSED THAT DAY!



Bossier Parish Schools are closed
November 23rd -27th for the
Thanksgiving Holiday



Sweet Hawaiian Crockpot Chicken Recipe

Ingredients:

- 2 lbs. chicken tenderloin chunks
- 1 cup pineapple juice
- 1/2 cup brown sugar
- 1/3 cup soy sauce

Directions:

- Combine all together, cook on low in crockpot 6-8 hours
 - Serve with a side or two!
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Slow-Cooker King Ranch Chicken Soup

Ingredients:

- 1 cup chopped onions
- 1 medium red bell pepper diced
- 3 tablespoons vegetable oil
- 1 teaspoon salt or seasoning of choice
- 1 can (28 oz) fire-roasted diced tomatoes undrained
- 1 can (18 oz) creamy mushroom soup
- 2 cups chicken broth
- 1 can (4.5 oz) chopped green chiles
- 1 package (0.85 oz) chicken taco seasoning mix
- 1 lb. boneless skinless chicken breasts
- 1 package (8 oz) cream cheese, cubed, softened

Directions:

- Spray 5- to 6-quart slow cooker with cooking spray. Mix onions, bell pepper, 1 tablespoon of the oil and the salt in slow cooker. Stir in tomatoes, soup, broth and chiles.
 - In medium bowl, mix remaining 2 tablespoons oil and the taco seasoning mix. Add chicken; turn to coat. Add mixture to slow cooker.
 - Cover & cook on low heat setting 3 to 4 hours or until chicken done.
 - Stir cream cheese into mixture in cooker until smooth cover and keep warm.
 - Remove chicken from cooker & shred then return to cooker.
 - If desired, top each serving with chopped fresh cilantro leaves and crushed tortilla chips.
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Crawfish Cornbread

Ingredients:

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| 1 package yellow cornbread mix | 1 package Mexican cornbread mix |
| 1 can cream style corn | 1 - 2 lbs. crawfish |
| ½ onion chopped | ½ bell pepper chopped |
| 2 jalapeno peppers | 2 cups shredded Mexican style cheese |
| Tony Chachere's to taste | 4 green onions chopped |

Directions:

Preheat oven to 400 degrees then follow directions for cornbread mixes and combine. Add chopped vegetables, cream corn, shredded cheese and crawfish tails with cornbread mix. Add Tony Chachere's as needed for taste and sprinkle some on top before baking. Bake in oven at 400 degrees for 40 minutes.



UPCOMING MEETINGS
TUESDAY, OCTOBER 27TH AT 7:00 PM
TUESDAY, NOVEMBER 24TH AT 7:00 PM

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

Welcome to our newest residents:

Jason Hollis at 18 Forest Grove

Brandon Kitchens at 201 Chimney Lane

"Life is like ice cream...enjoy it before it melts!....Author Unknown

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/>

The Shreveport Aquarium on Clyde Fant Parkway is open. Beginning Nov. 2, their hours are: Mon - Fri: Noon to 5 p.m. Saturday: 9 a.m. to 5 p.m. and Sunday: Noon to 5 p.m. Adults (13 and up) \$15 - Children (3-12) \$12 Ages 0-2 are Free



More information can be found at: <https://www.shreveportaquarium.com/>

Clubhouse Update

The clubhouse is now open for rentals. We are working to update the furniture and give it a little "face lift" so to speak! Rental prices are the same!

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	Janet Toloso	949-4316	cphoatreasurer@yahoo.com
Architectural	Keith Foshee	773-5573	foshee.keith@gmail.com
Member at Large	Brent Thomas	294-3387	bthomasx4@yahoo.com
Clubhouse	M. Cochrane only through Dec 2020 or until filled.		
Common Grounds Chairperson	Ronnie Jordan	470-2472	rjordan509@gmail.com
Pool Manager	Open Position		
Pool Rentals	Open Position		
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	Jovanna Wallace: 510-5390