

Country Place Homeowners Association

# THE LAMPLIGHTER

## DECEMBER 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.

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Christmas Decorating Judging was held on Saturday, December 19th. It was a tough decision as there are many nice decorations throughout the neighborhood. Everyone did a great job and it is nice to drive around and get into the Christmas spirit with all the lights. The hard work shows! Please be sure to drive around and see them all before they are taken down for the year. The Winners are:

1st Place Award goes to the Lasuzzo-Caporossi Family at 103 Maple Leaf

2<sup>nd</sup> Place Award goes to Chad Dupuis & Ashlie Rape at 20 Forest Grove

3<sup>rd</sup> Place Award goes to the Stansbury Family at 222 Chimney Lane

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The Board would like to wish you all a very Merry Christmas and a Happy, Healthy, Safe, & Prosperous New Year in 2021.

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The January newsletter will be mailed out via USPS, as well as being emailed and posted on Facebook.

ALL INDIVIDUAL 2021 INVOICES WILL BE MAILED OUT AND INCLUDED WITH THE JANUARY NEWSLETTER.

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Remember to Stay safe on New Year's Eve

Be safe with Fireworks & Supervise the kids setting them off as well.

Please pick up trash from the fireworks on streets & driveways.

**Don't Drink & Drive-Have a Designated Driver if you are out and about!**

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Welcome to our newest residents:

John and Katya Gibson at 211 Sherwood

Ashandric White at 102 Deerwood

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*"My idea of Christmas, whether old-fashioned or modern, is very simple: loving others. Come to think of it, why do we have to wait for Christmas to do that?" - Bob Hope*

*"Peace on earth will come to stay, When we live Christmas every day." - Helen Steiner Rice*

*"Love the giver more than the gift." - Brigham Young*

## Caramel Apple Dish

### Ingredients:

- 1 - 21 oz. can of Apple filling
- 1 - 11 oz. bag Kraft caramel bits
- 1 box yellow cake mix
- 1 cup of butter

### Directions:

- Place apple filling on bottom of dish
  - Sprinkle caramel bits on top of apples
  - Put cake mix on top, covering the apples and caramel bits, then pour butter over that, covering cake mix.
  - Bake for 30 - 35 minutes (until golden brown) at 350.
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## Sausage and Cream Cheese Biscuit Bites

### Ingredients:

- 1 lb. ground sausage (Italian or whatever you like)
- 1 (8 - oz) package cream cheese, softened
- 1 Tbsp. Worcestershire sauce
- 1 1/2 cups shredded cheddar cheese
- 2 (12 oz) cans Grands Jr. flaky biscuits (20 biscuits in total)

### Directions:

- Preheat oven to 375. Lightly spray mini muffin pans with cooking spray, set aside.
  - Cook sausage in a large skillet over medium-high heat until no longer pink. Drain fat.
  - Stir together cooked sausage, cream cheese, Worcestershire sauce and shredded cheddar cheese.
  - Remove biscuits from cans and split each biscuit into two. Place each biscuit round into muffin tin.
  - Scoop sausage mixture into biscuit cups.
  - Bake for 12 to 15 minutes, until biscuits are golden brown.
  - Can also use regular muffin tins and a whole biscuit for bigger bites.
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## Cute Reindeer Cookies

### Ingredients:

- 1 package (16 oz) Pillsbury Ready to Bake refrigerated sugar cookies
- 10 oz chocolate candy coating, cut into pieces (from 20-oz pack)
- 24 small white fudge-covered pretzels, halved (from 5-oz bag)
- 48 candy eyeballs
- 24 chocolate-covered creamy mint candies (from 1.84-oz box)

### Directions:

- Heat oven to 350°F. Place cookies 2 inches apart on ungreased cookie sheets; shape each cookie into oval (do not flatten).
- Melt candy coating as directed on package. Working with one cookie at a time, dip top of cookie into melted candy coating, letting excess drip off. Place 2 pretzel halves on top of cookie for antlers, 2 candy eyeballs for eyes and 1 mint candy for nose. Repeat with remaining cookies. Store in airtight container.



## UPCOMING MEETINGS

### NO DECEMBER MEETING DUE TO CHRISTMAS

### TUESDAY, JANUARY 12TH AT 7:00 PM




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

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### FIREWORK SAFETY TIPS:

It's very likely your New Year's celebration will include fireworks. If so, the Bossier City Fire Department asks you to keep a few things in mind before lighting the fuse to your party.

During the holiday season, Bossier City's fireworks ordinance allows fireworks to be sold and set off within the city limits from December 23 through January 1 between the hours of 10:00 a.m. and 10:00 p.m. — except on New Year's Eve when fireworks may be discharged until 12:30 a.m.

Persons who discharge fireworks outside the designated dates and time periods can be subject to fines of up to \$500 or up to 60 days in jail.

When setting off fireworks, they ask you to keep these safety tips in mind to help prevent injuries:

- Young children should never be given fireworks to handle alone. Adult supervision is a must.
- Always purchase fireworks from an established and reputable retail outlet.
- Never shoot, aim or throw fireworks at people or animals.
- Keep a bucket of water or hose handy for emergencies (ideal for soaking hot sparklers).
- Never try to re-light fireworks that have failed to discharge.
- Douse all failed fireworks with water and wait 15 minutes before properly disposing.
- The Bossier City Police Department also urges residents not to discharge firearms into the air as part of celebrating. Not only is it illegal but it is also very dangerous. A bullet that goes up must come down and could kill or seriously injure someone. An initial offense for shooting a firearm in the air carries a fine of up to one thousand dollars, or a jail sentence of not more than two years, or both.

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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>
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Member at Large	Brent Thomas	294-3387	<a href="mailto:bthomasx4@yahoo.com">bthomasx4@yahoo.com</a>
Clubhouse	M. Cochrane only through Dec 2020 or until filled.		
Common Grounds Chairperson	Ronnie Jordan	470-2472	<a href="mailto:rjordan509@gmail.com">rjordan509@gmail.com</a>
Pool Manager	Open Position		
Pool Rentals	Open Position		
Yard Lights/Mailbox Posts	Mark Toloso		<a href="mailto:marktoloso@yahoo.com">marktoloso@yahoo.com</a>
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