

Country Place Homeowners Association

THE LAMPLIGHTER

APRIL 2021



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.

THE SPRING FLING WILL BE HELD THIS YEAR!

Saturday, May 29th, 2021

Food Being Served From 11:00 AM – 1:00 PM

Fried Fish, Hush Puppies, Fries, & Iced Tea

Please bring a dessert to share with your neighbors.

Bring a chair or two as chairs go fast when everyone shows up.

Lifeguards or attendants will be at the pool.

Free Swimming all day for residents to kick off the summer.

POOL PASSES FOR SALE AT SPRING FLING

Pool Passes can be purchased at the Spring Fling! Passes will be \$80 for a family up to 5 members and \$40 to purchase a single pass. Credit Cards cannot be accepted this year for Pool Passes. Only cash or checks can be used for Pool Passes.

After June 13th, prices go up by \$10—Family Passes will be \$90 and Single Passes will be \$50.

Lifeguards and attendants are needed for the summer. Contact Anita Shelton if interested.

Pool passes can also be purchased after Spring Fling. Please contact Anita Shelton to see when she could meet you to get your passes.

Text or call at 318-470-6365 or email to countryplacepool1@gmail.com.

Please remember that HOA dues must be current in order to purchase pool passes, rent the clubhouse or rent the pool for a party.

6th ANNUAL BRENT THOMAS FISHING RODEO

Keith Foshee will be working with the kids on the fishing rodeo.

Catch and release fishing rodeo from 5:00 PM—8:00 PM.

Prizes for 15 year olds and younger that are residents or family of residents.

All fish will be weighed in. Prizes for 1st Fish Caught, Biggest Fish of each species, Most Fish Caught, & Smallest Fish of each species.

Keith will be there at 5:00 PM for participants to sign in before fishing.

We are still looking for donations for prizes.

Anything outdoor/fishing related would be appreciated and awesome.

We email the newsletter out each month, post it on the Facebook Page for Country Place Residents, and publish it on the Website. However, not all residents have provided emails to me and I know that not all are on the Facebook Page, and I'm assuming that some may not look at the website that often. Please be sure to spread the news about the Spring Fling to any of your neighbors. We will also try to put a Poster on the Bulletin Board as a reminder and for everyone to see.

I am sure that many of our Country Place residents are good cooks and have some easy and yummy recipes. If you ever want to share any, please email them to me and I'll do my best to post them in the newsletters. I have many but would love to get new ones. Even if they are specifically for a Crockpot, Instant Pot, or any other kitchen appliance.

Sweet Hawaiian BBQ Chicken Crescent Ring

Ingredients:

- 3 cups shredded cooked chicken
- 2 tablespoons chopped seeded jalapeño chile, if desired
- 1 cup barbecue sauce
- 2 cans (8 oz each) Pillsbury™ Sweet Hawaiian refrigerated crescent dinner rolls
- 1 ½ cups finely shredded Cheddar cheese (6 oz)

Directions:

- Heat oven to 375°F. Line large cookie sheet with cooking parchment paper.
- In medium bowl, mix chicken, jalapeño chile and barbecue sauce until well mixed.
- Unroll both cans of dough; separate into 16 triangles. On cookie sheet, arrange triangles in ring so short sides of triangles form 6-inch circle in center. Dough will overlap. Dough ring should look like the sun.
- Spoon chicken mixture on the half of each triangle closest to center of ring. Sprinkle with 1 cup of the cheese.
- Bring each dough triangle up over filling, tucking dough under bottom of dough to secure it. Repeat around ring until entire filling is enclosed (some filling might show a little).
- Bake 24 minutes. Sprinkle with remaining 1/2 cup cheese. Bake 2 to 3 minutes or until golden brown and cheese is melted.

Creamy Ham and Potato Casserole



Ingredients:

- 4 cups frozen potatoes O'Brien with onions and peppers (from 28-oz bag)
- 1 ½ cups cubed ham (3/4-inch pieces)
- 1 cup shredded Colby-Monterey Jack cheese blend (4 oz)
- 1 can (10 3/4 oz) condensed cream of chicken soup
- ½ cup sour cream

Directions:

- Heat oven to 375°F. Spray 8-inch square (2-quart) glass baking dish with cooking spray.
- In large bowl, mix all ingredients; spoon into baking dish.
- Bake 50 to 55 minutes or until bubbly and hot. Let stand 5 minutes before serving.

UPCOMING MEETINGS
TUESDAY, MAY 11TH AT 7:00 PM
TUESDAY, JUNE 8TH AT 7:00 PM



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

"One small positive thought in the morning can change your whole day!"
Author Unknown

Welcome to our newest residents:

David and Pamela Mitchell at 307 Oak Ridge Lane
 Virginia Laughlin at 227 Chimney Lane

IMPORTANT REMINDER: Please don't put basketball goals out by the street. They overhang into the street and they are dangerous to the kids playing basketball and easy to hit if someone isn't paying close attention or if someone is in a large vehicle, like a truck or pulling a trailer. They should definitely not be left there overnight, either.

ALSO: Please do not park vehicles in the street. It is against the covenants and also impedes the traffic flow, especially for emergency vehicles.

A few quick jokes for y'all! Answers can be found below!

1. What do dentists call their X-Rays?
2. Did you hear about the first restaurant to open on the moon?
3. What did one ocean say to the other?
4. Do you want to hear a construction joke?

Board Members

President	Ronnie Jordan	470-2472	rjordan509@gmail.com
Vice President	Mark Toloso		marktoloso@yahoo.com
Secretary	Ashlie Rape	751-3787	cphoasec@yahoo.com
Treasurer	Janet Toloso	949-4316	cphoatreasurer@yahoo.com
Architectural	Keith Foshee	773-5573	foshee.keith@gmail.com
Clubhouse & Pool Rentals	Suzanne Weltzien	780-0035	cphoarentals@yahoo.com
Common Grounds Chairperson	Ronnie Jordan	470-2472	rjordan509@gmail.com
Pool Manager	Anita Shelton	470-6365	countryplacepool1@gmail.com
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

Answers:

1. Tooth Pics! Ha ha ha!
2. It had great food but no atmosphere! LOL
3. Nothing. It just waved. Hee Hee Hee!
4. Sorry, I'm still working on it! OMG!!