

Country Place Homeowners Association

THE LAMPLIGHTER

SEPTEMBER 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.

Annual Neighborhood Garage Sale

The annual neighborhood garage sale will be held on Saturday, October 2nd. Be sure to get ready if you want to participate. Feel free to post on your Facebook page, the newspaper, etc. The board does not put any ad in the newspapers for the garage sale. The Sign will be placed at the subdivision entrance a few days before the sale. We usually have quite a few cars coming through the neighborhood on this day so make plans if you don't want anyone parking in your front yard during this time. Let's be considerate of our neighbors. I also know that Forest Hills is having their Fall Neighborhood Garage Sale that day as well. So, there should be lots of traffic and a great day to sell items!

Red River Revel is Around the Corner

October 2-10 at the Festival Plaza
101 Crockett Street in Shreveport

<https://redriverrevel.com/>



Oct 28 - Nov 14, 2021
Pirates of the Caribbean High Dive Show

IRCA Finals Rodeo / Nov. 5 - Nov. 7



These are just a FEW things you can see at the State Fair. There are many things to see and do for the whole family. Check out the website at:

<https://www.statefairoflouisiana.com/>

CROCK POT GREEN ENCHILADA CHICKEN SOUP

Ingredients:

- 2.5 lbs of boneless skinless Chicken Breasts or thighs
- 28 oz can of Green Enchilada sauce
- 24 oz of Chicken broth
- 1 Cup half and half or heavy whipping cream
- 2 Cups Monterey jack cheese
- 4 oz cream cheese, cubed at room temp
- 4 oz Green Salsa (salsa Verde)
- Salt and Pepper to taste

Directions:

- In Crock Pot add Chicken breasts or thighs, green enchilada sauce and chicken broth...cook on low for 6-8 hrs.
- About 30 min before serving. Remove Chicken and shred. Add shredded chicken, Jack Cheese, Cream Cheese, 1/2 and 1/2 and green salsa to crock pot. Stir until cheeses are melted. You can add additional salsa for taste.
- You can top with sliced avocado, Cilantro, green onion and sour cream and add strips of crisp tortillas if you like!.
- Serve and enjoy!

HAM AND CHEESE SLIDERS

INGREDIENTS:

- 1/4 c. yellow mustard
- 1 tbsp. honey
- 4 tbsp. melted butter
- 1 tbsp. poppy seeds
- 1/4 c. mayonnaise
- 12 slider buns
- 12 slices deli ham
- 12 slices Swiss cheese

DIRECTIONS:

- Heat oven to 350° and line a large baking sheet with parchment paper. In a small bowl, combine mustard and honey and whisk to combine.
- Make poppy dressing: In a medium bowl, combine butter, poppy seeds, and 1 tablespoon of honey-mustard mixture. Whisk to combine.
- Split slider buns in half horizontally and place bottom half on baking sheet. Spread mayo in an even layer on the bottom layer of slider buns, then top with an even layer of ham and cheese.
- Spread top buns with honey-mustard mixture, then place on top of cheese layer. Pour poppyseed dressing on tops of buns (using a pastry brush to spread if necessary) until all buns are coated.
- Place in oven and bake until cheese is melty and buns are golden, 10 to 12 minutes.
- Slice and serve.

UPCOMING MEETINGS

TUESDAY, OCT 12TH AT 7:00 PM
TUESDAY, NOV 9TH AT 7:00 PM

Our website is:

<https://countryplacehoaliving.com/>



The Bossier Parish Highway Department will pick-up and dispose of your old household appliances such as old washers & dryers, hot water heaters, refrigerators etc. This service is provided at no cost to Bossier citizens. Please call 318-965-3752 to request a pick-up date.

You can go to the Police Jury website for lots of other good information at: <https://bossierparishla.gov/>

*"Be somebody that makes everyone feel like a somebody.
..... Grace & Company*

Welcome to our newest residents:

Leea Norton at 137 Chimney
Dale Diller, Jr. and Rebecca Diller at 226 Glendale
Mathew & Tracy Caillouet at 307 Oak Ridge

Board Members

President	Ronnie Jordan	470-2472	rjordan509@gmail.com
Vice President	Mark Toloso		marktoloso@yahoo.com
Secretary	Heather Bloom	294-0560	cphoasec@aol.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	Shannon Mitchell	272-5308	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
Amber Molnari: 754-5331

Jovanna Wallace: 510-5390
Haylee Thomas: 218-5027

Shelby Kander: 990-6452
Kyleigh Liming: 550-8364