

Country Place Homeowners Association

THE LAMPLIGHTER

NOVEMBER 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.

Cocoa With Santa

Cocoa with Santa will be held on Saturday, December 4th from 2:00 pm until 4:00 pm at the Clubhouse! There will be hot cocoa and cookies for all. Free pictures with Santa! Come and have a little fun! Hope to see you all there!



"Christmas in Country Place"

Hosted by Kat & Heather's LuLaRoe Boutique will be held at the Country Place Clubhouse on:

Sunday, December 5th from 12:00 pm-5:00 pm

There will be Food trucks plus locally owned businesses including boutique clothing, jewelry, home decor, kitchenware, coffee, candles, warmers, essential oils, and lots more. Come and check it out and get a jump start on your Christmas shopping or items for yourself!

Here are a few links for things to do around this area for the holidays:

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

<https://holidaytrailoflights.com/shreveport-bossier/> (Local)

<https://holidaytrailoflights.com/> (Northwest Louisiana)

<https://www.sbfunguide.com/event/mudbug-market/10750/>

<https://www.sbfunguide.com/event/believe!-lights-the-night/10993/>

<https://www.sbfunguide.com/event/the-prophecy-show-the-music-of-trans-siberian-orchestra/10713/>

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

<https://www.natchitocheschristmas.com/schedule>

Christmas Lighting/Decorating Judging of homes will be held on Saturday, December 18th. Please be sure to have your decorations ready and your lights turned on when the sun goes down! We are looking forward to seeing all the beautiful lights of Country Place!

Christmas Peppermint Patties

Ingredients:

(8 oz.) cream cheese, softened 4 tbsp salted butter softened
2 pounds powdered sugar plus additional for rolling 1/2 cup granulated sugar
2 teaspoons peppermint extract Red and green food coloring

Directions:

- With an electric mixer, cream together the cream cheese, butter and peppermint extract.
 - Gradually add the powdered sugar. Mix on low speed just until combined.
 - Dust a non-stick surface with additional powdered sugar.
 - Divide evenly in 4 even pieces. Add a few drops of desired food coloring into each of the peppermint mixtures.
 - Roll each color into a 20-inch rope. Cut into even 20 even pieces. Dust with additional powdered sugar between batches to prevent sticking. Roll each cut piece into a ball then roll into the granulated sugar, if desired. Press the center with a fork dipped in powdered sugar (like you would a peanut butter cookie).
 - Leave on a wax paper lined baking sheet for 2 hours or until dry. Store chilled with wax paper between layers.
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Maple Glazed French Toast Casserole

Ingredients:

1 16 oz. loaf French bread, cut into 1 inch cubes 1 cup raisins
8 large eggs 1 tsp. cinnamon 3 tbsp. white sugar
1 1/2 tsp. vanilla extract 3 cups Lactaid Whole Milk (or your preference)

Glaze:

1 cup powdered sugar 1/4 tsp. ground cinnamon 3 tbsp. maple syrup
2 tbsp. Lactaid Whole Milk (or your preference)

Directions:

- Spray a 9 X 13-inch pan with cooking spray.
- Spread half of the French bread cubes onto the bottom of the 9x 13 pan. Sprinkle with half of the raisins. Cover with remaining bread cubes. Sprinkle remaining raisins on top.
- Mix eggs, 3 cups Lactaid® whole milk, 1 teaspoon cinnamon, white sugar, and vanilla together in a large bowl with an electric mixer until ingredients are well blended, 2 to 3 minutes. Pour over bread mixture in pan.
- Gently press down bread so it is slightly covered by the liquid. Cover with plastic wrap and put in the refrigerator overnight.
- Preheat oven to 350 degrees F (175 degrees C).
- Remove plastic from casserole and place in the oven. Bake uncovered until set and top is golden brown, about 45 minutes.
- Whisk powdered sugar, 1/4 teaspoon cinnamon, maple syrup, and 1 tablespoon Lactaid® milk together in a bowl. If too thick, add a bit more milk. Glaze should be thick but liquid enough to drizzle.
- Drizzle glaze over warm casserole. Allow glaze to thicken and set before serving, about 10 minutes.
- NOTE: One large loaf of French bread should yield about 9 cups (packed) bread cubes.

UPCOMING MEETINGS:
NO DECEMBER MEETING DUE TO
CHRISTMAS
JANUARY 11TH AT 7:00 PM

Our website is:

<https://countryplacehoaliving.com/>



Reminder: Bossier Parish Schools are closed from November 22-26 for the Thanksgiving Holidays.

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/>

"The best way to cheer yourself is to try to cheer someone else up."

Mark Twain

"Stop comparing yourself to other people, just choose to be happy and live your own life."

Roy J. Bennett

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
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Babysitting List

Susan Burns: 268-1846	Jovanna Wallace: 510-5390	Shelby Kander: 990-6452
Amber Molnari: 754-5331	Haylee Thomas: 218-5027	Kyleigh Liming: 550-8364