

Country Place Homeowners Association

THE LAMPLIGHTER

APRIL 2022



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 28th, 2022

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 12th, 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 Shannon Mitchell if interested.

Pool passes can also be purchased after Spring Fling. Please contact Pool Manager, Shannon Mitchell to see when she could meet you to get passes.

Text or call at 318-272-5308 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.

7th ANNUAL BRENT THOMAS FISHING RODEO

A catch and release fishing rodeo will be held again this year. There will be 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.

More information will be posted on Facebook and in the May Newsletter with the time and who will be in charge of registration, etc.

We are always looking for donations for prizes.

Anything outdoor/fishing related would be appreciated and awesome.

Please contact Rick Mitchell if you are willing to donate prizes or help him out in any way. His number is 318-518-4190.

WHITE TEXAS ALMOND SHEET CAKE

INGREDIENTS:

CAKE:

1 cup (2 sticks) unsalted butter, melted
 1/2 cup sour cream
 2 large eggs
 1 teaspoon almond extract
 1 teaspoon baking soda

1 cup water
 2 cups granulated sugar
 1 teaspoon vanilla extract
 2 cups all purpose flour
 1/2 teaspoon salt

ICING:

1 cup (2 sticks) unsalted butter, melted
 1 teaspoon vanilla extract
 5 1/2 cups powdered sugar

1/3 cup milk
 1/2 teaspoon almond extract
 sliced almonds, for topping

INSTRUCTIONS:

- Preheat oven to 350°F. Grease a 13 x 18 jelly roll pan with butter or spray with Baker's Joy.
- In a large bowl, whisk together melted butter, water, sour cream and sugar. Whisk in eggs, vanilla extract and almond extract. Then whisk in flour, baking soda and salt.
- Pour batter into prepared jelly roll pan and bake for 20 minutes, or until a toothpick inserted in the center comes out clean.
- Once cake is baked, whisk together melted butter, milk, vanilla extract, almond extract and powdered sugar – until smooth. Pour on top of hot cake and spread icing out to the edges. Sprinkle with sliced almonds.
- If stored in an airtight container, this cake is good for up to one week...but I promise it won't last that long!

CRAWFISH BREAD

Ingredients:

- 2 cups peeled crawfish tails
- 1 loaf French bread
- 1/2 stick butter
- 1/2 cup diced onions
- 1/2 cup diced celery
- 1/4 cup diced red bell peppers
- 1 tbsp. minced garlic
- 1/2 tsp. dry mustard
- 1/2 cup mayonnaise
- 1/3 cup mozzarella cheese
- 1/3 cup cheddar cheese

Instructions:

- Slice French bread in half lengthwise and scoop out the inside of the loaf. Set aside.
- In a large skillet, melt butter over medium-high heat. Sauté crawfish, onions, celery, bell peppers and garlic 15 minutes. Blend in dry mustard and mayonnaise. Add cheeses and blend until melted.
- Spread crawfish mixture inside the bread then put halves back together. Butter the top of the loaf, wrap it in foil and bake on a barbecue pit or in a 350°F oven for 20 to 30 minutes.
- Cut bread into slices and serve hot.

UPCOMING MEETINGS:
MAY 10TH AT 7:00 PM
JUNE 14TH AT 7:00 PM



Our website is:

<https://countryplacehoaliving.com/>

Welcome to our newest residents:
Troy & Debra Southerland at 111 Country Lane

"Kindness is one thing you can't give away. It always comes back."
George Skolsky

"Try to be a rainbow in someone else's cloud"....Maya Angelou

Thank you to all of the homeowners who make it a priority to pay their HOA dues and those that are keeping up with their payment arrangements! Currently, we still have 75 properties that are more than 1 year past due totaling \$36,565.66 in past due HOA dues.

FRIENDLY REMINDER: When walking your dog(s), please be mindful of your neighbors and pick up behind them. No one wants to have to pick up doggie doo from someone else's dog. Everyone appreciates that! Many of you do this but not all. Thanks in advance!

To dispose of paint and other hazardous waste items, call Shreveport Green at 318-219-1888. Glenn Benton said that the Police Jury pays a fee for Bossier residents to dispose of those items. He said he thinks they only accept 2 or 3 times a year. You can also visit www.shreveportgreen.org for more information.

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	423-2158	cphoatreasurer@yahoo.com
Architectural	Keith Foshee	773-5573	foshee.keith@gmail.com
Clubhouse & Pool Rentals	Shannon Mitchell	272-5308	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

Kyleigh Liming: 550-8364
Amber Molnari: 754-5331

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

Shelby Kander: 990-6452