

Country Place Homeowners Association
THE LAMPLIGHTER
JANUARY 2023



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.

A Note From Your Treasurer:

I hope everyone enjoyed the holiday season! This is just a reminder that billing for our annual HOA Dues is now underway! Each property is billed the full annual amount for HOA Dues of \$211.08. If you choose to pay your annual dues in full by February 28th, you will receive a 10% discount, dropping them to \$189.97. This discounted amount must be **PAID IN FULL NO LATER THAN February 28th** to receive the discount. Otherwise the quarterly payment schedule and rate will be as follows:

Pay \$189.97 by Feb 28th to receive the discount.

1st Quarter Due By March 31st: \$52.77

2nd Quarter Due By June 30th: \$52.77

3rd Quarter Due By Sept 30th: \$52.77

4th Quarter Due By Dec 31st: \$52.77

The payment schedule above will also be on the invoice. You can drop your payment off in the mailbox located at the clubhouse or contact me and I can get you a form to have a one-time EFT (Electronic Funds Transfer) using a Debit or Credit Card. You can also set up recurring EFT Payments using a card for your quarterly payments as well. There is a link on the home page of our website for your convenience. You can complete it online, then print it and drop it off in the mailbox.

If you have recurring payments set up and want to continue those, please contact me. Some information needs to be updated on these.

If you have a past due balance and would like to work out a payment schedule, please contact me and I will see what we can come up with to get your account in good standing.

Thank you,
Janet Toloso, Treasurer 318-423-2158

Banana Pudding - Serves 8

Ingredients:

- 14 oz. Can Eagle Brand sweet, condensed milk
- 1 Cup cold water
- 4 Serving size vanilla instant pudding mix
- 1 Pint cool whip thawed
- 72 Vanilla wafers
- 1 Tbsp. lemon juice
- 4 Bananas - sliced
- 1 Cup toffee bits - Heath Bar

Directions:

- Mix milk, water, and instant pudding with mixer on medium speed until well blended.
- Add cool whip and mix until just blended
- Place 1/3 of the wafers on the bottom of a Pyrex dish.
- Top with 1/3 of the bananas, then 1/3 of the pudding mix.
- Repeat 2 more times.
- Sprinkle with toffee bits just before serving.
- Keep in the refrigerator.

Quick Shake Pizza Crust/Pizza

Ingredients:

- ½ cup milk
- 2 tsp. olive oil
- 1 1/3 cup flour
- 1 tsp. baking powder
- ½ tsp salt

Directions:

Mix ingredients in a shake container.

Turn dough onto a lightly floured surface and knead 10 or so times.

Shape dough into a ball.

Cover dough with an inverted bowl and let sit for 10 minutes.

Roll dough into a 12" circle on a baking sheet.

Bake at 350 degrees for 10 minutes.

Top with your favorite toppings.

UPCOMING MEETINGS

TUES. FEBRUARY 14TH AT 7:00 PM

TUES. MARCH 14TH AT 7:00 PM

I've posted this recipe before but since Mardi Gras is around the corner, I thought I'd share it one more time. It's easy and fun!

King Cake Crescent Ring

Ingredients:

- 1 pkg (8 oz) cream cheese, softened
- 1 1/3 cups powdered sugar, divided
- 1 egg
- 1 1/2 tbsp granulated sugar
- 2 tsp cinnamon
- 2 medium Granny Smith apples
- 2 pkg (8 oz) refrigerated crescent rolls
- 1/4 cup pecan halves, chopped
- 4-5 tsp milk
- Purple, yellow, and green colored sugar for decorating



Directions:

- Preheat the oven to 375°F (190°C). In a bowl.
- Combine the cream cheese and 1/3 cup of the powdered sugar until well blended.
- Add the egg and whisk until smooth.
- In another large bowl, combine the granulated sugar and cinnamon.
- Core the apples and peel them. Slice the apples into thin pieces.
- Cut the apple rings in half and toss them with the sugar mixture in the mixing bowl.
- Unroll the crescent dough & separate it into 16 triangles.
- Arrange the triangles in a circle on a Round Stone with the wide ends overlapping in the center and the points toward the outside. (Points will extend off the edge of the stone.)
- Using a Baker's Roller, roll the wide ends of the dough toward the center to create a 5" round opening in the center of the stone.
- Spread half of the cream cheese mixture over the dough in a continuous circle.
- Spread the apple slices evenly over the cream cheese mixture.
- Pour the remaining cream cheese mixture over the apples and sprinkle them with the pecans.
- Bring the points of the triangles up over the filling and tuck the tips under the dough at the center to form a ring.
- Bake for 25-30 minutes or until golden brown.
- Meanwhile, mix the remaining 1 cup of powdered sugar with the milk.
- Whisk the glaze mixture until it's just thin enough to drizzle.
- Remove the ring from the oven and let it cool for 5 minutes.
- Drizzle the ring with glaze and sprinkle each wedge with alternating purple, yellow, and green sugar.
- Cut the cake into 16 slices

COUNTRY PLACE HOA

11 Country Lane
Haughton, LA 71037

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We're on the Web
[https://
countryplacehoaliving.com](https://countryplacehoaliving.com)

"Happiness is a warm puppy."

Charles M. Schulz

Board Members

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IMPORTANT NOTE: IF YOU HAVE AN EMAIL ADDRESS AND ARE NOT CURRENTLY RECEIVING THE NEWSLETTERS THAT WAY AND WOULD LIKE TO, PLEASE SEND YOUR EMAIL AND HOME ADDRESS TO ME AT mecochrane56@gmail.com AND YOU WILL BE ADDED TO THE EMAIL GROUP. THE NEWSLETTER IS ONLY MAILED USING THE US POSTAL SERVICE EACH JANUARY AND THEN AGAIN IN AUGUST WHEN IT IS TIME FOR THE BOARD MEMBER ELECTIONS. THE EMAILS WITH NEWSLETTERS ARE ALWAYS SENT USING BCC SO YOUR EMAILS ARE NOT SHOWN TO ALL RECIPIENTS. IF YOU HAVE ANY QUESTIONS OR CONCERNS, PLEASE EMAIL ME OR CALL ME. THANKS FOR YOUR HELP WITH THIS.