

Country Place Homeowners Association
THE LAMPLIGHTER
MAY 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.

THE SPRING FLING WILL BE HELD MEMORIAL DAY WEEKEND!

Saturday, May 27th, 2023

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 for Pool Passes. Only cash or checks can be used for Pool Passes.

After June 11th, prices go up by \$10—Family Passes will be \$90 and Single Passes will be \$50. At that time, to purchase pool passes, contact Pool Manager, Shannon Mitchell to see when she could meet you to get passes. Contact Shannon also if you are interested in being a lifeguard or attendant. Her information is here:

Text or call 318-272-5308 or email to cphoarentals@yahoo.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.

8th 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 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.

HOT CORN DIP*Leone Brown***INGREDIENTS**

3 cans	Mexican corn, 11 oz size
1 can	Jalapenos, 4 oz size
2 c	Mayonnaise
2 pkgs	Monterrey Jack/Cheddar blend cheese, 9-oz size
1 pkg	Parmesan cheese, shredded (not in a can)**

DIRECTIONS

1. Mix all ingredients together and place into a greased rectangular baking dish.
2. Bake at 350* for 25-30 minutes.
3. You can adjust the amount of jalapenos depending on how hot you like it.

Tip: I can only find 6 oz packages of parmesan cheese so I use that.

HOT CRAB DIP*Leone Brown***INGREDIENTS**

1/2 c	Butter
Bnch.	Green onions
1/2 c	Parsley, finely chopped
1/2 lb	Swiss cheese
1 pt	Half & half
1 T	Sherry
1 lb	Crabmeat, white
1 T	Flour
	Red pepper, to taste
	Tony Cachere's, to taste

DIRECTIONS

1. Melt butter. Sauté' onions & parsley.
2. Blend in flour. Add half & half and cheese and blend until melted.
3. Add rest of ingredients.
4. Serve hot with chips or crackers.

Tip: Use can use 3-4 cans of crabmeat but I always use a pound of fresh crabmeat.

Mini Baked Ham SandwichesIngredients:

1 lb. deli ham shaved	1 lb. swiss cheese thinly sliced	1 1/2 sticks butter	1
1/2 Tbsp dijon mustard	1 1/2 tsp worcestershire sauce	1 1/2 tsp minced onion dried	

1 12-pack KING'S HAWAIIAN Original Hawaiian Sweet Dinner Rolls

Directions:

Melt butter and mix in mustard, sauce and onion.

Cut the rolls in half, horizontally (keeping all top and bottom halves separately in tact).

In a 9x13 inch pan, place bottom half of rolls and cover with ham and cheese.

Cover ham and cheese stacks with top half of rolls.

Drizzle butter mixture over top of rolls, making sure onion is evenly distributed.

Refrigerate over night.

Bake uncovered at 350 degrees for 15-20 minutes and, once finished, separate for serving.

UPCOMING MEETINGS
TUES. JUNE 13TH AT 7:00 PM
TUES. JULY 11TH AT 7:00 PM

Our website is:

<https://countryplacehoaliving.com/>



*"Opportunity is missed by most people because it is dressed in overalls
 And looks like work!"*

Thomas Edison

"Be there for others but never leave yourself behind!" Dodinsky

Welcome to our newest residents:

Dixie Callahan at 112 Country Lane

Brian Barber, Jr. at 126 Chimney Lane

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

POOL HOURS FOR SUMMER 2022

Open Swim Monday–Saturday 10:00 AM–6:00 PM

Open Swim Sunday–1:00 PM–6:00 PM

Family Hour is 6:00 PM–8:00 PM Each Day

**Parents must be with their children at the pool for children to swim.
 Children 12 and under MUST BE ACCOMPANIED BY AN ADULT AT ALL TIMES.**

A FEW REMINDERS FOR ALL RESIDENTS:

No cars should be parked on the street overnight.

Basketball goals should also be off the street when not in use.

Campers and Trailers should not be “stored” in driveways for extensive periods of time.

Lawns should be mowed and standing water drained to help prevent mosquitoes from breeding as much as possible.