

Country Place Homeowners Association
THE LAMPLIGHTER
APRIL 2024



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 AGAIN ON MEMORIAL DAY WEEKEND!

Saturday, May 25th, 2024

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. Prices will remain the same for pool passes all summer.

After Spring Fling, in order to purchase pool passes, you will need to contact the Pool Manager, Shannon Mitchell to see when she could meet you to get passes.

We are looking for lifeguards and attendants for the pool this summer. You must be at least 16 years old with a Lifeguard Certification or 18 years old with CPR Certification. **Also, you do NOT have to live in Country Place to be a lifeguard. Please pass this information on, as we need lifeguards for the pool to be open!** If you are interested in being a lifeguard or attendant, please contact Shannon. Her information is here: Text or call 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.

CPR Classes Can be Arranged for Lifeguards and Attendants

CPR classes can be arranged for any lifeguards and attendants needing the certification. Please contact Shannon Mitchell if you are interested. We need to have the CPR class done by the middle of May to be ready for the opening of the pool. The class is FREE but there is a \$10 cost for the CPR Card, once certified. The class would be held at the clubhouse.

Crispy Smashed Potatoes

Ingredients:

Potatoes—Choose from:

1.4 lb small potatoes (12 - 14) OR

2 - 2.4 lb medium potatoes (6 - 8)

1 tbsp salt (for boiling)

2 tbsp butter, melted

1 tbsp olive oil

3/4 tsp salt (for sprinkling)

1/4 tsp black pepper

Finely chopped parsley , optional garnish

Instructions:

Cook potatoes:

- Bring a pot of water to a boil, add 1 tbsp salt.
- Cook potatoes until soft - small ones should take around 20 to 25 minutes, medium ones might take 30 minutes. It's ok if the skin splits.
- Alternatively, you can steam or microwave them.
- Preheat oven to 200°C/390°F (180°C fan).
- Steam dry: Drain the potatoes and let them dry in the colander for 5 minutes or so.
- Smash! Place on the tray then use a large fork or potato masher to squash them, keeping them in one piece. Thin = crisper. Thicker = fluffier insides. (Both good!)
- Steam dry again: Leave on the tray to steam dry for 5 minutes or so - makes them crispier!
- Drizzle with butter, then olive oil. Sprinkle with salt and pepper.
- Bake for 45 minutes (small potatoes) to 55 minutes (medium) or until deep golden and crispy. Do not flip!
- Serve hot, sprinkled with parsley if desired.
- This works great with all types of potatoes. Smaller potatoes will come out crisper, whereas larger ones have the same crispiness on the surface but you get more fluffy potato on the inside because they don't get squished as thinly.
- When I made these, I used more butter and olive oil and I brushed it on all the potatoes.
- I sprinkled a little cheese because we love cheese here.
- I also added real bacon bits on the top.
- You can also modify the recipe to your taste. Kinda messy but fun to make!

UPCOMING MEETINGS
TUES. MAY 14TH AT 7:00 PM
TUES. JUNE 11TH AT 7:00 PM

Our website is:

<https://countryplacehoaliving.com/>



Welcome to our newest residents:

Sherrin Rollins at 137 Chimney Lane

"Don't be busy, be productive!".....Unknown Author

Be fluent in kindness, not in nonsense!".....Unknown Author

- Let's all do our part to help keep Country Place beautiful and inviting. Please always put trash cans out of sight, except on trash pickup day.
- Close garage doors during the day.
- Keep basketball goals off the streets for safety reasons.

With summer quickly approaching, remember that the temperatures will be rising and many of us have elderly neighbors that may need to be checked on.

Pets need to be kept cool and watered as well.

It is a great time to plant flowers, clean up any standing water to keep mosquitoes to a minimum, and try to get control of the ants. They seem to build mounds rather quickly.

Recipe to Keep Bugs & Mosquitoes Away

I saw this on Facebook so hope it works but haven't tried it yet!

- ½ cup vinegar
- ½ cup olive oil or any other vegetable oil
- ½ cup shampoo

Mix well and place in a bowl in the kitchen or wherever you need it.

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
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