

Country Place Homeowners Association
THE LAMPLIGHTER
JANUARY 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.

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

Two Ingredient Lemon Cake Bars

Ingredients:

- 1 Box angel food cake mix
- 1 (22 oz.) can lemon pie filling
- Powdered sugar (optional)

Directions:

- Preheat oven to the temperature according to cake mix directions.
- Grease a 9 x 13 inch baking pan or line it with parchment paper.
- In a large mixing bowl, combine the cake mix and lemon pie filling.
- Stir the mixture until well combined.
- The batter will be thick and fluffy.
- Spread the batter evenly into the prepared baking pan.
- Smooth the top with a spatula.
- Bake in the preheated oven for 20-25 minutes, or until top is golden brown and toothpick inserted into the center comes out clean.
- Spread powdered sugar over the top, if desired.

Here are a few Captions on attitude that I find worth sharing:

Confidence is the best accessory.

Don't chase people, attract them.

May not be perfect, but always authentic.

Not a second choice, the first option.

Be yourself, and you can be anything.

Don't be busy, be productive.

Attitudes are more important than facts.

Things won't get better unless you think better.

Be smart, but never show it.

Sunshine mixed with a little hurricane.

Confidence level: Self-made.

Empowered women empower women.

I don't let anyone dull my shine or dampen my attitude.

I'm not afraid to let my attitude shine bright.

My attitude is everything.

Be fluent in kindness, not in nonsense

UPCOMING MEETINGS
TUES. FEBRUARY 13TH AT 7:00 PM
TUES. MARCH 12TH AT 7:00 PM



Welcome to our newest residents:
The Pipes Family at 102 Harvest Lane

5-Ingredient Crescent Cheesy Bread

Ingredients:

- 2 cups shredded pizza cheese blend (8 oz)
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- 1 can (8 oz) Pillsbury™ refrigerated crescent dough sheet OR
- 1 can (8 oz) Pillsbury™ refrigerated crescent rolls
- Marinara sauce, if desired

Directions:

- Heat oven to 375°F. Line large cookie sheet with cooking parchment paper. In medium bowl, mix 1 cup of the pizza cheese, the Parmesan cheese, garlic powder and Italian seasoning. Set aside.
- If using dough sheet: Unroll dough. Place on cookie sheet. Press to form 14x9-inch rectangle. If using crescent rolls: Unroll dough into 2 long rectangles.
- Place on cookie sheet & overlap long sides to form 14x9-inch rectangle. Firmly press edges and perforations to seal.
- Sprinkle bottom half of dough with remaining 1 cup pizza cheese.
- Fold dough in half lengthwise to enclose cheese, pressing to seal on bottom and sides.
- Using serrated knife, cut almost completely through dough into 8 pieces. Sprinkle with seasoned cheese mixture.
- Bake 18 to 20 minutes or until deep golden brown on edges. Cool 5 minutes.
- Serve with marinara sauce.

COUNTRY PLACE HOA

11 Country Lane
Haughton, LA 71037

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U.S. POSTAGE
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Princeton, LA

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

"Beauty is only skin deep. Attitude is down to the bone "

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.