

Country Place Homeowners Association
THE LAMPLIGHTER
MARCH 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.

SPRING FLING WILL BE COMING SOON!

We are planning the Annual Spring Fling again for Saturday, the Memorial Day weekend. Be sure to look in the April Newsletter, and the Neighborhood Facebook page for more information on this! We have the same, awesome vendor signed up once again! There will be delicious fried fish, fries, and hush puppies for all! We hope you will all be able to come out and meet your neighbors and relax a little. Pool passes are also sold during Spring Fling!

REMINDER FOR ALL RESIDENTS!

Please remember that your HOA dues must be current in order to purchase pool passes for the summer at the Spring Fling. The dues are \$52.77 per quarter. You must also be current on dues to rent the clubhouse or pool. More information on pool passes will be in the April newsletter.

IMPORTANT TAX FILING REMINDER!

I am sure you all remember that it is necessary to file your taxes by April 15th or to request an extension. Also, be sure to be careful when finding someone to work on your taxes. Be sure to get a reputable business or person. You can always check reviews online before trusting someone with that task. Ask your family and friends for recommendations. Also remember that if something sounds too good to be true, it probably is!

SPRING TIME!

With Spring in the air now and then (Ha Ha), the grass is growing and pollen is in full swing! Some are already getting out in their yards and working to get their lawns in order. Some of the azaleas and roses are already starting to bloom throughout the neighborhood. Let's take this opportunity to enjoy the beautiful weather and start getting our yards cleaned up, planting nice flowers and make Country Place more beautiful than ever.

A FEW REMINDERS FOR EVERYONE!

LAMP POSTS & MAILBOX POSTS: The right lighting in the right place can be a very powerful crime prevention tool and all the lamp posts in our neighborhood are very important. If you have a mailbox post that has been damaged and needs to be replaced, it should also be fixed.

Mark Toloso should be contacted for issues with your Lamp Post and Mailbox Post. The HOA is responsible for both of these, however, the homeowners are responsible for their own **mailbox**. Please contact Mark via email at marktoloso@yahoo.com.

WHITE CHOCOLATE BREAD PUDDING

Ingredients:

- 2 bags white chocolate chips
- 32 oz heavy whipping cream (one quart)
- 2 eggs
- 1 cup sugar
- 1 tsp vanilla
- 1 loaf French bread
- 1 can condensed milk (or half, depending on preference)

Directions:

- Preheat oven to 350
 - Spray 11x15, or 10x14 pan, break up bread, place in pan (9x13 may work, but it seemed small)
 - Microwave, on high, chips & cream in large bowl, two minutes, then stir
 - Repeat until mixture is creamy (roughly 4 more minutes, in increments of 1 minute, depending on the microwave power) It takes a while!!
 - In a separate bowl, mix eggs, sugar & vanilla. Add to the cream mixture
 - Pour over bread. Bake at 350 for 40 minutes
 - OPTIONAL: AFTER BAKED, pour condensed milk on top
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Chicken Dijon with Cream Sauce

Ingredients:

4 boned, skinless chicken breasts, pounded to 1/4 " thickness	2 tsp. pepper
4 tsps. Dijon mustard	2 Tbsp. olive oil
½ c. whipping cream	½ cup dry white wine
1 tsp. white wine vinegar OR lemon juice	Tarragon spice to taste

Directions:

Pat chicken dry with paper towels & sprinkle with pepper.

Spread ½ tsp. mustard on each chicken breast.

Cook chicken in olive oil in a large skillet over medium heat approximately 5 minutes on each side or until chicken is cooked through.

Remove chicken from skillet & keep warm. Reserve any drippings in skillet.

Keep skillet on heat and add whipping cream, wine, the remaining mustard, and tarragon.

Continue to heat, stirring well, until mixture thickens.

Spoon sauce over chicken.

Serve with rice or quinoa

Also goes great with your favorite vegetable.

UPCOMING MEETINGS
TUES. APRIL 9TH AT 7:00 PM
TUES. MAY 14TH AT 7:00 PM

Our website is:

<https://countryplacehoaliving.com/>



"Things won't get better unless you think better"

"Attitudes are more important than facts."

SWIMMING POOL TIME IS NEAR!

If anyone is interested in being a Lifeguard or Attendant, now is the time to be preparing. We are always looking for good, responsible Lifeguards and Pool Attendants for the summer.

If you are interested in this, please contact Shannon Mitchell for more information so she can let you know the requirements. Her information is: countryplacepool1@gmail.com or call her at 318-272-5308.

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

NEIGHBORHOOD GARAGE SALE: Remember that there is only one neighborhood garage sale which is held on the first Saturday in October. However, anyone can have a garage sale any other time during the year. I get questions on this each Spring.

SOCIAL SECURITY SCAMS: Remember that there are always Scams this time of year involving taxes. Share the Scam Alert fact sheet and help educate others about how to protect themselves. Go to this link:
https://www.ssa.gov/fraud/assets/materials/EN-05-10597.pdf?utm_campaign=oig-scam-24&utm_content=scam-alert-pdf-feb2024&utm_medium=email&utm_source=govdelivery

Also, report Social Security-related scams to the Social Security Office of the Inspector General (OIG).

Visit www.ssa.gov/scam for more information and follow SSA OIG on Facebook, Twitter, and LinkedIn to stay up to date on the latest scam tactics..