

Country Place Homeowners Association
THE LAMPLIGHTER
APRIL 2025



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 24th, 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.

Peanut Butter Balls

Ingredients:

1 cup powdered sugar
½ cup creamy peanut butter
3 tbsp. unsalted butter, softened
1 cup semi-sweet chocolate chips, melted

Instructions:

In medium sized bowl, add powdered sugar, peanut butter, and softened butter.
Stir ingredients until well blended. (Approximately 2-3 minutes)
Form into small rounded balls, about 1 rounded teaspoon size.
Place on parchment lined cookie sheet.
Place the cookie sheet in the freezer.
Melt chocolate chips in double boiler or in microwave.
Use a fork to drop one peanut butter ball at a time into the melted chocolate.
Shake off or drip off any excess chocolate.
Place on cookie sheet to set.
Place cookie sheet in refrigerator for approximately 20 minutes to allow the chocolate to set completely then serve!

Paul's Chili

Ingredients:

1 lb. ground beef	2-3 stalks of celery
1 lb. smoked, ground pure pork sausage	½ tsp cumin
2-3 onions, chopped	2-3 red and green bell peppers
1 bunch of green onions, chopped	1 can of ranch style beans, don't drain
1 can rotel tomatoes	1 large can tomato sauce
12-16 oz. Monterey jack or Colby jack cheese	¼ tbs or more chili powder
1-2 tsp chipotle powder (will be spicy)	Season to taste

Directions:

Brown ground beef and sausage together & drain well.
Add half can of tomato sauce, rotel, and remaining ingredients, except the cheese and green onions.
Stir well & cook over medium heat.
Let simmer until vegetables are fully wilted.
Taste and add spices as needed.
Add tomato sauce and ½ cup of water if needed.
Add green onions near the end and allow 2-3 minutes to wilt.
Serve with corn chips or Tostitos

UPCOMING MEETINGS
TUES. MAY 13TH AT 7:00 PM
TUES. JUNE 10TH AT 7:00 PM

Our website is:

<https://countryplacehoaliving.com/>



"You didn't come this far to only come this far!"

"Whatever you decide to do, make sure it makes you happy!"

"Let your smile be your confidence and happiness always!"

"Successful people never worry about what others are doing."

"Before you judge me make sure that you're perfect."

"I will either find a way or make one."

Here are a few ideas for something to do. These are either going on now or will be coming up. Check out these links for more information:

[www.http://www.bossiernightmarket.com/](http://www.bossiernightmarket.com/)
[www.https://www.bossiercityfarmersmarket.com/](https://www.bossiercityfarmersmarket.com/)
[www.https://redriverrevel.com/farmers-market/](https://redriverrevel.com/farmers-market/)
[www.https://www.natchjazzfest.com/](https://www.natchjazzfest.com/)
[www.https://mudbugmadness.com/](https://mudbugmadness.com/)

- 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.
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Board Members

President	Ronnie Jordan	470-2472	rjordan509@gmail.com
Vice President	Mark Toloso		marktoloso@yahoo.com
Secretary	Janet Toloso	423-2158	cphoatreasurer@yahoo.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