

Country Place Homeowners Association
THE LAMPLIGHTER
DECEMBER 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.

Christmas Decorating Judging was held on Saturday, December 20th. It was a tough decision as there are so many awesome decorations throughout the entire neighborhood once again. They continue to get better every year! Be sure to drive around and see them all before they are taken down for the year. The Winners are:

- 1st Place Winner is the Champney Family of 22 Country Lane
 - 2nd Place goes to the Bloom Family at 105 Deerwood
 - 3rd Place goes to the Johnson Family at 29 Echo Ridge
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The Board would like to wish you all a Very Happy, Healthy, Safe, & Prosperous New Year in 2026.

IMPORTANT NOTICE:

The January newsletter will be mailed out via USPS, as well as being emailed and posted on Facebook.

ALL INDIVIDUAL 2026 INVOICES WILL BE MAILED OUT AND INCLUDED WITH THE JANUARY NEWSLETTER.

If you don't always read the newsletter received by mail, PLEASE BE SURE TO PULL OUT YOUR INVOICE BEFORE THROWING IT AWAY.

Each year we get homeowners reporting that they did not receive an invoice for the new year. When we tell them it was with the newsletter in the mail, they say they threw the newsletter away and need another one. It is too expensive to mail invoices out separately so we send the invoices out with the January newsletter.

Garlic Noodles

For the Secret Sauce:

- 2 tablespoons soy sauce
- 1 tablespoon oyster sauce
- 2 teaspoons Worcestershire sauce
- 2 teaspoons fish sauce
- ¼ teaspoon sesame oil
- 1 pinch cayenne pepper

For the Noodles:

- 4 tablespoons unsalted butter
- 8 cloves garlic, minced
- 6 ounces spaghetti
- ¼ cup finely grated Parmigiano-Reggiano cheese
- 1 tablespoon chopped green onion, or to taste
- 1 pinch red pepper flakes

Directions:

- Gather all ingredients. Stir soy sauce, oyster sauce, Worcestershire sauce, fish sauce, sesame oil, and cayenne pepper together in a small bowl for the secret sauce.
 - Melt butter in a skillet over medium heat. Add garlic; cook and stir just until fragrant, about 1 minute. Quickly stir in the secret sauce and turn off the heat.
 - Bring a large pot of lightly salted water to a boil. Cook spaghetti in boiling water, stirring occasionally, until tender yet slightly firm to the bite, about 12 minutes.
 - Transfer spaghetti into the sauce using tongs, bringing some of the cooking water with it. Toss until well coated; stir in Parmesan cheese. Splash in more pasta water if noodles are too dry.
 - Plate noodles; garnish with green onions and red pepper flakes.
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Spinach Artichoke Chicken Bake Recipe

Ingredients:

- 2 pieces thinly-sliced chicken breast
- 4 tablespoons spinach artichoke dip
- Salt and pepper, for seasoning

Directions:

- Preheat the oven to 400 degrees F (205 degrees C).
- Place your desired amount of chicken breast into a greased baking dish. For one or two cutlets, an 8-inch square dishes work great. For a family-sized serving, you'll want to upgrade to a 9x13-inch baking dish. Feel free to add salt, pepper, or additional [seasoning](#) to your liking.
- Spread 2 tablespoons of dip (more if you like extra sauce) on top of each piece of chicken, covering as evenly as possible. Place into the oven and bake for 18 to 20 minutes until the chicken's internal temperature reaches 165 degrees F (74 degrees C). The dip should be lightly browned and bubbling when done.

UPCOMING MEETINGS
JANUARY 13TH AT 7:00 PM
FEBRUARY 10TH AT 7:00 PM



Our website is: <https://countryplacehoaliving.com/>

Welcome to our newest residents:

Konner Phillip Einerson & Ariel Jones on Maple Leaf

"Life is like riding a bicycle. To keep your balance, you must keep moving" Albert Einstein

"There are better things ahead than any we leave behind"
C.S. Lewis

"Celebrate endings—for they precede new beginnings." Jonathan Lockwood Huie

Watch out for our Children—Remember that schools will be out for the remainder of the Holiday season and return to school on Wednesday, January 7th. Be extra careful while driving in the neighborhood. Many of them will be out with new bikes, scooters, toys, etc. Obey the speed limit and watch for little ones playing, walking around, and riding bikes.

Please remember to call the Sheriff's Office at 318-965-2203 if you see something suspicious or out of the ordinary in the subdivision. We are a Neighborhood Watch Community and want to look out for one another.

Please remember... the Speed Limit on ALL streets in Country Place is **20 MPH**. And **STOP signs mean come to a COMPLETE STOP**. If you see someone speeding, take down the license plate number and call the Bossier Parish Sheriff's Office at 318-965-2203.

Board Members

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