

Country Place Homeowners Association
THE LAMPLIGHTER
MAY 2026



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 MEMORIAL DAY WEEKEND!

Saturday, May 23rd 2025

At the Clubhouse in the Neighborhood

Food Will Be 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!
 - \$80 for a family up to 5 members.
 - \$40 to purchase a single pass.
 - Credit Cards cannot be accepted for Pool Passes.
 - Only cash or checks can be used.
 - After Spring Fling, contact Shannon Mitchell, the Pool Manager, for pool passes.
 - Also contact Shannon also if you are interested in being a lifeguard or being an attendant. Her information is here:
Text or call her at 318-272-5308.
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Please remember that HOA dues must be current in order to purchase pool passes, rent the clubhouse or rent the pool for a party.

POOL HOURS FOR SUMMER 2022

Open Swim Monday–Saturday 10:00 AM–6:00 PM

Open Swim Sunday–1:00 PM–6:00 PM

Family Hour is 6:00 PM–8:00 PM Each Day

Parents must be with their children at the pool for children to swim.

Children 12 and under **MUST BE ACCOMPANIED BY AN ADULT AT ALL TIMES.**

Avocado Garden Salad with Lemon Dressing

Salad Mix:

- 6 cups mixed greens, torn or chopped
- 1 medium tomato, chopped
- 5 green onions, chopped
- 1 large cucumber, peeled and chopped
- 1 avocado, peeled and sliced

Dressing:

- 2 Tbsp lemon juice
- ½ Tsp garlic powder
- ½ Tsp ground black pepper
- ¼ Tsp salt

Directions:

Mix the salad greens, tomatoes, onions, and cucumbers in a large bowl. In a small bowl, mix the lemon juice, garlic powder, pepper, and salt. Whisk with a fork. Pour the dressing mixture over the salad mixture and toss together. Arrange the avocado slices on top of the salad & serve immediately.

YIELD: 6 Servings

Millionaire Cake

Ingredients:

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|---------------------------------------|-----------------------------|
| Package Chocolate Cake Mix | 14 ounce package caramels |
| 14 ounce can sweetened condensed milk | ½ cup butter |
| 2 cups chopped pecans | 2 cups milk chocolate chips |

Directions:

Preheat oven to 350 degrees. Prepare the cake mix using the package directions. Pour ½ of the batter into a greased 9" x 13" cake pan. Bake for 15 minutes. Melt the caramels with the sweetened condensed milk & butter in a saucepan over low heat, stirring constantly. Once mixed good, pour over the cake layer. Sprinkle the pecans over the caramel mixture. Pour the remaining cake batter over the pecans. Top with the chocolate chips. Bake 20 minutes longer. Cool in the pan before serving.

YIELD: 16 Servings

UPCOMING MEETINGS
TUES. JUNE 9TH AT 7:00 PM
TUES. JULY 14TH AT 7:00 PM

Our website is:

<https://countryplacehoaliving.com/>



"Every day can be the beginning of something beautiful." Unknown

"Believe you can and you're halfway there." – Theodore Roosevelt

"If I cannot do great things, I can do small things in a great way." – Martin Luther King Jr.

"Doubt kills more dreams than failure ever will." – Suzy Kassem

IMPORTANT REMINDER: Tuesday, May 19th will be the last day of school for Bossier Parish students. Please be sure to be a little more careful to watch out for kids playing, riding bikes, scooters, walking, etc. Stay off those cell phones and stay focused on your driving! Please remind your teen drivers of this as well. And also, please watch out for ducks crossing the road. Thanks

Please remember to keep junk out of your yards. And please keep your lawns mowed and looking nice. We live in a beautiful neighborhood and everyone should take pride in their property to keep it that way.

Here are a couple of links discussing SCAMS to beware of:

https://www.malwarebytes.com/blog/scams/2026/03/friendlydealer-mimics-official-app-stores-to-push-unvetted-gambling-apps?utm_source=iterable&utm_medium=email&utm_campaign=b2c_pro_oth_20260330_marchweeklynewsletter_v5_177452973525&utm_content=Gambling_apps

https://www.malwarebytes.com/blog/news/2026/04/scammers-pose-as-amazon-support-to-steal-your-account?utm_source=iterable&utm_medium=email&utm_campaign=b2c_pro_oth_20260413_aprilweeklynewsletter_v2_177575578710&utm_content=Scammers

Board Members

President	Ronnie Jordan	318-470-2472	rjordan509@gmail.com
Vice President	Mark Toloso		marktoloso@yahoo.com
Secretary	Janet Toloso	318-423-2158	kdgaeg@aol.com
Treasurer	Laura Ogletree	318-422-2763	cphoatreasurer11@gmail.com
Architectural	Brandon Kitchens	940-257-1493	brando2907@gmail.com
Clubhouse & Pool Rentals	Shannon Mitchell	318-272-5308	cphoarentals@yahoo.com
Common Grounds	Ronnie Jordan	318-470-2472	rjordan509@gmail.com
Pool Manager	Shannon Mitchell	318-272-5308	
Yard Lights/Mailbox Posts	Mark Toloso		marktoloso@yahoo.com
Newsletter	Mitzie Cochrane	318-393-7163	mecochrane56@gmail.com