

Country Place Homeowners Association
THE LAMPLIGHTER
AUGUST 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.

UPCOMING ELECTIONS

There were no elections this year, as there were no nominations at the last HOA Board Meeting. The current Board Members will remain.

Annual Neighborhood Garage Sale

Don't forget that the annual neighborhood garage sale will be on Saturday, October 3rd. Be sure to get ready if you want to participate. Feel free to post on your Facebook page, the newspaper, etc. The board does not put any ad in the newspapers for the garage sale. However, the Sign will be placed at the subdivision entrance a few days before the sale.

Clubhouse Rentals

Reminder: In order to enjoy the amenities provided by Country Place, you must be up to date on your homeowner dues, and there cannot be any protective covenant violations on your property. If you need to read up on the Covenants, please visit the website www.countryplacehoaliving.com under the tab Documents & Map.

Movie Night

Since the weather has not been cooperating, we will try one more time to have movie night next Saturday. That will be on Saturday, September 12th at 8 PM. There will be popcorn and drinks available! Everything should wrap up at around 10 PM. Let's all hope and pray the weather is great! We hope to see you all there.

Please remember, **cars should not be parked in the street!** They can hinder emergency vehicles and also prevent drivers and bicycle riders from seeing oncoming traffic. Also, when kids are playing, they can run out from behind a car and the cars coming down the street may not see the child in time.

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.

IMPORTANT REMINDER: When walking in the neighborhood, please remember to move to the side of the street when cars come by. Also remind your kids to do the same. It is dangerous and sometimes the kids don't seem to want to move over. Thank you for taking care of this!

Southern Sweet Dough Pie Crust

Ingredients:

1 bar butter (1/2 cup)	1 cup sugar
2-3 cups of all-purpose flour	Pinch of salt
1 tsp. baking powder	1 egg
¼ cup milk (or cold water)	1 tsp. vanilla flavoring

Directions:

Combine dry ingredients, using only two cups of flour to begin. Using a pastry blender, cut in the COLD butter (slicing it first to make it easier). Once crumbly, add the well-beaten egg, milk and vanilla. Use a wooden spoon to mix until the dough just comes together and is slightly sticky. This is when you may gradually add more flour or drops of liquid to make it stick together. Do not overmix or the crust will become tough.

Put the dough onto a slightly flowered board. Pat it a few times to form a ball. Divide into two equal discs and wrap tightly in plastic wrap. Refrigerate for at least 30 minutes to 1 hour. It will be good up to two days before using it.

On a well-floured surface, roll the dough out to 1/8 to ¼ inch thick. Transfer to your pie dish (9 inch), trim the edges and add the filling. (If using canned apple pie filling, you may want to sprinkle with cinnamon sugar). Use the second disc to roll out for the top crust. Cut slits in it to let steam escape. Bake at 350 degrees for 30-40 minutes, or until the crust is golden.

A few tips: Don't be in a hurry, this takes time. If it cracks or breaks while transferring, you can pat it together in the plate. You may also want to spread a little melted butter on the top crust, and sprinkle with cinnamon sugar. This takes patience and practice, but is worth it.

Peanut Butter and Jelly Cookies

Ingredients:

1 Cup all-purpose flour	1/2 Cup chunky peanut butter
1/3 cup sugar	1/4 Cup butter or margarine cut up
2 Tablespoons water	3 Tablespoons jelly

Directions:

Combine flour, peanut butter, sugar, & margarine in a large bowl.

Add water until mixture holds together.

Roll dough into 1-inch balls then arrange evenly on a lightly greased cookie sheet.

Press center of each cookie with the handle of a wooden spoon to indent.

Bake at 375 degrees for 9 minutes.

Press cookies again with the wooden spoon.

Fill each indentation with 1/4 teaspoon of jelly.

Bake again for 2 minutes.

Cool completely before serving. Yields about 30 cookies.

UPCOMING MEETINGS
TUES. SEPTEMBER 8TH AT 7:00 PM
TUES. OCTOBER 13TH AT 7:00 PM

Our website is:

<https://countryplacehoaliving.com/>



"One of the things I learned the hard way was that it doesn't pay to get discouraged. Keeping busy and making optimism a way of life can restore faith in yourself." Lucille Ball

"If you want the rainbow, you gotta put up with the rain." ... Dolly Parton

"Don't get so busy making a living that you forget to make a life"

Dolly Parton

"I think everybody should be allowed to be who they are, and to love who they love." Dolly Parton

Note to Homeowners

If you want to make any permanent changes to you home and property, such as adding a shed, driveway extension, etc., you must contact the architectural representative on the HOA Board for approval before starting the project.

Utility Trailers

There are often utility trailers & campers parked on the sides of roads and houses that should not be there. Residents should read covenants concerning this & comply. The covenants are made to keep the neighborhood looking good. You can see the website the Covenants and By-Laws. The link to the website is shown on the top of this page of the newsletter. This is also true of parking cars on the road. They can cause problems should emergency vehicles need to get through.

Board Members

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