



Cedar Blue April 2019 Newsletter

2019 Assessments

The yearly assessment is \$600. However you choose to pay; please remember that the balance of all accounts including the golf cart registrations, are due the Cedar Blue office on Tuesday, April 30, 2019 at 5:00pm. A late penalty of \$100 will apply to all assessment payments when paying after the designated due dates. Cash payments are not accepted. Payments can be made by check, money order/cashier check or by credit card. For your convenience, a drop slot is located at the bottom of the main entrance door at the Cedar Blue office.



Lemon Icebox Pie

- 1 – 9” prepared graham cracker crust
- 2 – 8oz packages cream cheese, softened
- 1- 14oz can sweetened condensed milk
- ½ - cup lemon juice
- 1 – tub of cool whip

In a medium mixing bowl, beat cream cheese until fluffy. Add condensed milk and lemon juice. Mix until smooth. Pour mixture into crust. Refrigerate at least 2 hours before serving. Serve with cool whip if desired.

EASTER CELEBRATION AND SMOKE-OFF CEDAR BLUE 2019

Saturday, April 27
9:00am – 2:00pm

9:00am – 2:00pm

Bounce House at the Family Center

9:00am – 11:00am

Smoke-Off registration at the
Family Center

10:00am

Easter Egg Hunts at the Ballfield

12:00 Noon Lunch \$6

Walking Tacos, Cookie and Drink
at the Family Center

1:00pm

Smoke-Off Judging
at the Family Center





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Before the 2019 registration is given, all golf carts must be brought by the Cedar Blue office for inspection. Carts that do not have the property location on the front and back of the cart will not receive the current year registration until properly stickered. Several carts have been identified without property location markers. Thank you for your cooperation.



Monthly Board meetings are held at the Family Center on the 3rd Saturday of each month at 11:00am. All property owners are encouraged to attend.

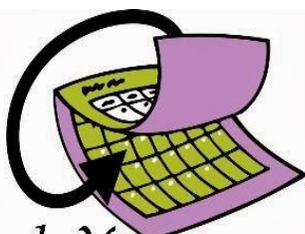


Keto Fried Chicken Baked in the Oven

Ingredients:

- 4 oz pork rinds
- 1.5 tsp thyme
- 1 tsp sea salt
- 1 tsp black pepper
- 1 tsp oregano
- 0.5 tsp garlic powder
- 1 tsp smoked paprika
- 12 chicken legs and thighs bone in, (skinless)
- 1 egg
- 2 oz mayonnaise
- 3 tbsp Dijon mustard

Instructions:



Mark Your Calendar

Preheat oven to 400 degrees fahrenheit. Crush pork rinds into a powder-like texture, leaving a few larger pieces. Combine pork rinds with thyme, salt, pepper, organo, garlic powder and smoked

paprika. Spread out into a thin layer on a large plate or flat dish. In a wide bowl, combine egg, mayo and Dijon mustard. Dip each piece of chicken in the egg-mayo mixture, then roll in the pork rind mixture until evenly coated. Place chicken on a wire rack over a baking sheet and bake for 40 minutes.

4th of July festivities are scheduled for Saturday July 6th.

More to come.....



Cedar Blue RV Park
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Email: parkadmin@cedar-blue.com
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Office Hours:
8:00am – 5:00pm Tuesday – Saturday
Lunch 12:00pm – 1:00pm

CLOSED SUNDAY-MONDAY

Should payments be due on a day the office is closed, staff will be in the office to take payments.

