



CEDAR BLUE NEWSLETTER JANUARY 2017

2016 – 2017 Assessments

The first half of the annual assessment is due on Tuesday, January 31, 2017.

This equals \$275.00 per lot.

Please remember payments must be received in the office by 5:00pm on the 31st “not postmarked”, “not meant to send”, not “in the mail”.

If the payment is not received by 5:00pm in the office on January 31, 2017, owners will incur a \$100.00 late fee.

Should you have any questions about your 2017 assessments, please contact the Cedar Blue office.

Cash payments are not accepted.

Payments can be made by mailing a check, dropping a check in the drop box in the window to the right of the office door or paying with a credit card.



JAZZY BEEF SOUP

From Cindy Foreman

- 1 tablespoon vegetable oil
- 2 pounds beef stew meat, cut into $\frac{1}{2}$ -inch chunks
- 1 onion, chopped
- 1 (28-ounce) can crushed tomatoes, undrained
- 4 cups of water
- 3 tablespoons of minced garlic
- 1 beef bouillon cube
- 2 teaspoons sugar
- $\frac{1}{4}$ teaspoon ground red pepper
- 1 teaspoon salt/season salt
- $\frac{1}{2}$ teaspoon black pepper
- 3 cups chopped cabbage
- 1 green bell pepper, chopped

In a soup pot over medium-high heat, combine the oil and beef; cook until browned. Add tomatoes, water, garlic, beef bouillon cube, sugar, red pepper, salt/season salt and pepper. Bring to a boil, then reduce heat to low; cover and simmer for 45 minutes. Stir in cabbage and bell pepper. Cook for another 20 minutes or until beef and cabbage are tender.



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Coca-Cola Cake

Submitted by: Kevin Norris

- 1 cup Coca-Cola
- ½ cup buttermilk
- 1 cup of butter or margarine, softened
- 1-3/4 cups sugar
- 2 large eggs, lightly beaten
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- ¼ cup cocoa
- 1 teaspoon baking soda
- 1-1/2 cups miniature marshmallows

Combine Coca-Cola and buttermilk; set aside. Beat butter at low speed with an electric mixer until creamy. Gradually add sugar; beat until blended. Add eggs and vanilla; beat at low speed until blended. Combine flour, cocoa and soda. Add to butter mixture alternately with cola mixture. Beginning and ending with the flour mixture. Beat at low speed just until blended. Stir in marshmallows. Pour batter into a greased and floured 13 x 9-inch baking pan. Bake at 350 degrees for 30 - 35 minutes. Remove from oven; cool 10 minutes. Pour Coca-Cola frosting over warm cake.

NOTE: Do not make the frosting ahead of time - - you need to pour it over the cake shortly after baking.

Coca-Cola Frosting

- ½ cup of butter or margarine
- 1/3 cup of Coca-Cola
- 3 tablespoons cocoa
- 1 (16 - ounce package) powdered sugar
- 1 tablespoon vanilla extract

Bring first 3 ingredients to a boil in a large saucepan over medium heat; stirring until butter melts. Remove from heat; whisk in sugar and vanilla. Pour over cake.

Cedar Blue Office Information

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.

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The members of the Entertainment committee are making plans for 2017.
More to come.....