

January

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Strawberry Whipped Sensation
Submitted by: Joe Bonham



- 4-cups of fresh strawberries divided
- 1-14 ounce can of sweetened condensed milk
- ¼-cup lemon juice
- 1-8 ounce tub of Cool Whip topping, thawed
- 8-12 OREO chocolate chip cookies, finely chopped
- 1-tablespoon of butter, melted

The members of the Entertainment committee are making plans for 2018. More to come.....

Line a 9x5 inch loaf pan with aluminum foil, with the ends of the foil over the sides of the loaf pan. Mash 2 cups of the strawberries in a large bowl. Add the condensed milk, lemon juice and 2 cups of the cool whip. Mix well. Pour into the prepared loaf pan. Mix together the chopped OREO cookies and butter. Spoon over the cool whip mixture. Cover with the ends of the foil and gently press the cookie mixture into the cool whip mixture. Freeze for 6-8 hours or until firm. Invert the dessert onto a serving plate when ready to serve; remove the loaf pan and the foil. Spread remaining whip topping onto the top and sides of the dessert. Slice the rest of the strawberries and arrange over the top of the dessert. Store any leftovers in the freezer.



Mexican Corn Bread Casserole
Submitted By: Jerry Vaughn

- 1-package corn muffing mix
- 1-egg
- 1/3-cup milk
- ¾-cup frozen whole kernel corn, divided
- ½-pound ground chuck, 80% lean
- 1-10 ounce can of rotel diced tomatoes/green chilies, drained
- ½-8 ounce can of tomato sauce
- ½-8 ounce can of green chilies
- ½-teaspoon cumin
- garlic and onion powder to taste
- 1-cup shredded Mexican blend cheese

Preheat oven to 375 degrees. Spray 8x8 glass baking dish with cooking spray, set aside. Stir together the cornbread mix, egg and half of corn. Pour into prepared baking dish. Cook beef in skillet over medium high heat 3 to 5 minutes or until crumbled and no longer pink; stirring occasionally; drain. Stir in the drained rotel tomatoes, tomato sauce, green chilies, remaining corn and spices. Pour mixture over the top of the cornbread batter. Top with the Mexican cheese. Bake 15 - 20 minutes or until edges are lightly browned and cornbread is done.

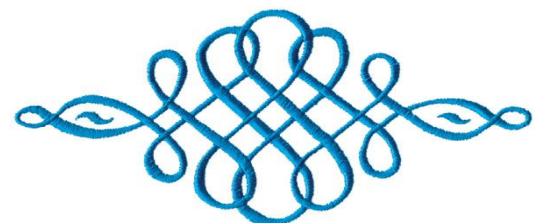


2018 Assessments

The yearly assesment is \$600.00. However you choose to pay; please remember that the first half which equals \$300.00 is due in the office on Wednesday, January 31, 2018 at 5:00pm. The balance of all accounts including golf carts are due Monday, April 30, 2018 at 5:00pm. The office will be open to take those final payments. A late penalty of \$100.00 will apply to all assessment payments when paying after the due dates.

Please remember payments must be received in the office by 5:00pm on the due dates "not postmarked by", "not meant to send" and not "in the mail". Should you have any questions about your 2018 assessments, please contact the Cedar Blue office.

Cash payments are not accepted. Payments can be made by money order, cashiers check, 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.



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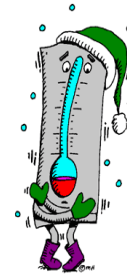
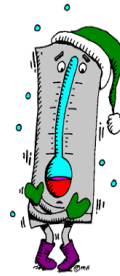
Golf Cart Information

All golf carts must be registered annually. Non working golf carts must be registered or removed from the property. Penalties will be imposed for all unregistered golf carts whether operable or not. To register a golf cart for the first time, bring to the park office for inspection, have a Cedar Blue current year sticker applied and a registration form signed. The golf cart must have the lot numbers on the front and back. If the annual fee is paid on the golf cart but has not been fully registered as above; a fine will be incurred for non registration. Once the golf cart is registered, an annual registration fee must be paid and a current year sticker obtained from the park office and applied to the cart. The rules for golf carts in Cedar Blue have been in effect since January 2016. Please see the golf cart rules under documents on the website at www.cedar-blue.com or the rules are available in the office.



Yesterday is a history, tomorrow is a mystery, but today is a gift. That is why we call it the present.....

Winnie the Pooh



The temperatures have been colder this year; especially the last few weeks causing water leaks when the water pipes have thawed. Our staff made preparations and walked the park to turn off in ground water valves that were left on. Knowing the property owners that are here frequently; the staff did not turn off those in ground valves. When leaving Cedar Blue please turn off the in ground valve and if you are not sure when you will return please make the proper precautions for winterizing to include blowing out the water lines. All lines that are exposed to the elements and have not been properly insulated will freeze. Property owners have been notified that had any issues.

The weather is unpredictable.

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.

Cedar Blue RV Park
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Sulphur, OK 73086

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Website: www.cedar-blue.com