2019 Assessments

The yearly assessment is $600. However you choose to pay; please remember that the first half which equals $300 is due in the Cedar Blue office on Thursday, January 31, 2019 at 5:00pm. The balance of all accounts including the golf cart registrations; are due in 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.

Did you know........

January is National Soup month. The 1st Superbowl was held in January 1967 and Rubber Ducky Day is celebrated during the month of January.

No monthly meeting will be held in February. Monthly meetings will resume in March.

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.

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.
Cheeseburger Soup
Submitted by: Becky Cummings

1-pound lean ground beef
¾-cup chopped onion
¾-cup shredded carrots
¾-cup chopped fine celery
1-teaspoon dried basil
1-teaspoon dried parsley flakes
4-tablespoons butter, divided
3-cups chicken broth
4-cups peeled and diced potatoes
¼-cup all purpose flour
2-cups of Velveeta or shredded cheddar cheese
1-1/2-cups of milk
¼-teaspoon of salt
½-teaspoon pepper
¼-cup sour cream

Brown the ground beef. Drain and set aside. Using a 3 quart saucepan, add 1 tablespoon butter, the chopped onion, shredded carrots, parsley flakes, basil and celery. Saute until tender. Add chicken broth, potatoes and ground beef bringing to a slow boil. Reduce heat, cover and simmer until potatoes become tender. In a small skillet; melt the remaining 3 tablespoons of butter and add flour to the mixture. Cook and stir for 3-5 minutes until bubbly. Add to the soup mixture bringing to a slow boil; stirring for 2 minutes. Reduce heat to low. Stir in the cheese, milk, salt and pepper. Cook and stir until the cheese melts. Remove from heat and blend in the sour cream. Ready to serve.

Coming Soon from the Entertainment Committee........