2019 Assessments

The balance of all Cedar Blue accounts including golf carts were due April 30, 2019 at 5:00pm in the Cedar Blue office. A late penalty of $100.00 has been applied to all accounts that missed the scheduled time allowed. Gate cards have been deactivated effective 5-1-19. No partial payments are accepted. Should you have any questions about your 2019 assessments, please contact the office. Forms of payment accepted are as follows: money order, cashier check, bank check, personal check, and credit/debit card. No cash.

Excessive Use Statements

The purpose in the excessive use is for property owners that own one property and exceed the 182 ½ days allowed; receive a billing that is equal to the current yearly assessment. This helps offset costs that go along with our yearly budget of Cedar Blue. Multiple owners on a deed will not be allowed. The Covenants state that household means a family group who regularly and customarily reside together in the same house or home as a principal residence. (Covenants Page 3; Definitions: #J).

Statements noting the excessive use were mailed out May 9, 2019. Should owners have questions and want to discuss, please make an appointment with the Board of Directors to discuss.

Limb Yard and Landfill Location Information

There is a landfill between Sulphur and Dickson called Southern Oklahoma Regional Disposal, (SORD). Their address is 31 Sord Drive, Ardmore, OK. The contact phone number is 800-680-7673. This landfill is open Monday – Friday 8-5 and Saturday 8-12 noon. No tree limbs allowed. Cost for disposal is per ton.

Another location is in Sulphur at the Sulphur Municipal Authority. Fridays only: 8-2. Hours are subject to change. Call first. The address is: 600 W. Broadway Avenue, Sulphur OK. The contact number is 580-622-2298. The instruction for dumping bigger items is to purchase a permit by the truck load for $10.00 or the trailer load of $20.00, (subject to size of the trailer). The permit is purchased first and the ticket is taken to the city barn to dump the bigger trash items. No tree limbs allowed.

The Sulphur limb yard is open Fridays only from 8-2:30. You are allowed to take tree limbs there and dump free of charge. On Hwy 177 from Cedar Blue heading north to Sulphur the turn is about 2.1 miles. As you come down the hill going into Sulphur where the speed limit changes to 45 mph just before the right turn to the Veterans Center; there is a left turn onto a gravel road that angles sharply back to the southwest. Follow the road and it will take you to the limb yard. Be sure and call first at 580-622-2298 to make sure the yard will be open. Tree limbs and brush only. No trash is allowed.
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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.

Mexican Pizza

1 – 16 ounce can of refried beans
1 – pound of ground beef
1 – package of taco seasoning mix
1 – tablespoon of canola oil
4 – 6 inch size corn tortillas
8 – ounces of shredded cheddar cheese
8 – tablespoons of sour cream
2 – green onions, chopped
¼ – ounce can of green chilies, drained
2 – roma tomatoes, chopped
1 – avocado, diced
1 – tablespoon black olives, sliced

Heat the refried beans. In a large skillet, brown the ground beef. Stir in the seasoning packet. Preheat oven to 350 degrees. Place the canola oil in a larger skillet. Let the oil heat, and then place a corn tortilla in the skillet. After 15 seconds, flip the tortilla over and let it fry another 15 seconds. Repeat the process with the remaining tortillas, letting them drain on paper towels once they have been heated. When the tortillas have drained, arrange them on a cookie sheet. Spread a thin layer of the refried beans on the tortillas followed by a layer of beef and cheese. Bake the tortillas in the preheated oven for 25 minutes. Slice the tortillas into wedges and arrange them on a plate or serving platter. Garnish with the sour cream, tomatoes, green onions, green chilies, avocado and the black olives.