Limb Yard & 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.

No public board meetings will be held from December 2019 - February 2020. The monthly meeting will resume March 21, 2020 at the Family Center beginning at 11:00am.

Let our lives be both full of thanks and giving.

Traditional Corn Bread Dressing

- ½-cup butter
- ½-cup celery, chopped
- ½-cup onion, chopped
- 6-cups cornbread, crumbled
- 2½ cups of herb seasoned stuffing
- 1 teaspoon sage
- ½ teaspoon black pepper
- 4-14 ounce cans of clear chicken broth
- 2-eggs, beaten
- 2-eggs, hard boiled; then chopped

Preheat oven to 350 degrees. Lightly grease a 13 x 9 baking dish. Melt butter in skillet; sauté celery and onion until tender. In a large mixing bowl combine the cornbread/stuffing, celery, onion, sage and black pepper. Stir broth and beaten eggs into the cornbread mixture, blending well. Stir in the chopped boiled eggs. Pour into the baking dish. Bake 45-60 minutes or until golden brown.

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
3012 Cedar Blue Road
Sulphur, OK 73086
(580) 622-6302 Phone (580) 622-5734 Fax

Email: parkadmin@cedar-blue.com
Website: www.cedar-blue.com
As the seasons change, many Cedar Blue owners think about preparing their lake properties for the winter and we offer the following suggestions as a checklist:

1. Turn off your in-ground water valve. Make sure there is no water in your supply lines to help avoid broken pipes when you return in the spring.
2. Open all faucets and drain all waterlines. Many folks use an air compressor to blow the water out of the lines. Eliminate or dilute the water in drain traps by pouring RV antifreeze in sinks, tubs, and toilets.
3. Raise the toilet lid and seat and cover the bowl with saran wrap to prevent sewer gas escaping into your trailer.
4. Remove any refrigerator water filters as well as any in-line water filters.
5. Turn down the thermostat. You want to keep your inside from freezing, but you don’t need to keep it a warm and toasty temperature when no one is there.
6. Unplug all appliances. You’ll want to avoid a fire in the event some hungry rodent decides to chew on your wires.
7. Clean out the refrigerator and freezer and prop the doors open to prevent mold and mildew from growing in a dark, enclosed space. An opened box of baking soda helps to eliminate odors.
8. Remove all pantry food. No need to make your trailer attractive to mice by keeping it stocked with food.
9. Place rodent repellants under the kitchen sink and throughout your structures.
10. Check and seal any avenues where rodents can enter your trailer, i.e., water lines and drains.
11. Remove items that could freeze.
12. Take out all of the trash before you leave. Secure and cover any outdoor furniture to ensure that a strong wind won’t create a dangerous projectile hazardous to properties.

Hope this helps. Have a safe and warm winter!

Yeast Rolls

2-cups hot water
½-cup margarine
1/3-cup white sugar
2-teaspoons salt
½-cup cold water
2-packages active dry yeast
5 ½-cups all-purpose flour
2 eggs

Melt margarine in the hot water. Add sugar and salt; stir. Add the cold water and yeast. Stir to dissolve the yeast. Add 3 cups flour mixing together. Add eggs and remaining flour to the mixture; stirring well. Cover and let rise until the dough doubles in size. Punch down and let rise again for another 30 more minutes or until the dough doubles in size again. Make walnut size balls of dough. Place about two inches apart in well buttered 9 x 13 inch pan. Bake in a pre-heated 350 degree oven for 30-45 minutes. Brush the tops of the rolls with margarine while hot.

Cedar Blue Thanksgiving Celebration
Saturday, November 30, 2019
at the Family Center.
Dinner begins at 3:00pm.
Begin bringing food at 2:00pm.
Sign up list for food is available at the link provided below.


Welcome all new property owners to our Cedar Blue community....