



Plover Pine Village Mobile Home Community

Official Community Newsletter



**Ready for a
Laugh?**

Why did the scarecrow win an award?

Because he was outstanding in his field all fall long!

Fall Insights: What's New in the Community!

New Homes Available!

Looking to upgrade your home? We currently have:

- *A brand-new 4-bedroom double-wide at Lot 197*
- *Two brand-new 3-bedroom single-wides on Lots 10 and 234*

What better way to start 2026 than settled into a beautiful new home? Let us know if you're interested!



Congratulations to Our New Homeowners

We're proud to celebrate the 15 residents who paid off their Rent-to-Own agreements this year! Since launching the program in 2013—with no interest and no prepayment penalties—36 renters have become homeowners, and 15 in a single year is a record. This is proof that the Rent-to-Own program truly works!

Winter Prep

Please remember to check that your heat tape is plugged in and working and your skirting is intact to help keep your pipes from freezing!

If you go out of town for the holidays, be sure to leave your heat turned on to prevent your pipes, toilets, etc. from freezing! If you plan to be gone for an extended period of time over the winter, we encourage you to ask a neighbor, friend or family member to check your home weekly - even small water leaks can lead to serious damage.

Speed Limit

Please observe the posted speed limits throughout the community and watch out for school busses and children. Our little residents are very important to our community!

Recipe of the Month

*A Fall Treat:
Pumpkin Pie Parfaits*

Pumpkin Pie Parfaits 🍁 🍂

A cozy, no-bake dessert that's perfect for crisp fall days!

Ingredients:

- 1 cup canned pumpkin purée
- 1 tsp pumpkin pie spice
- 2 tbsp brown sugar
- 1 cup heavy whipping cream
- 2 tbsp powdered sugar
- ½ tsp vanilla extract
- 1 cup crushed graham crackers or gingersnaps

Optional: caramel drizzle & crushed pecans for garnish

Instructions:

- Make pumpkin layer – Mix pumpkin purée, brown sugar, and pumpkin pie spice until smooth.
- Whip the cream – Beat heavy whipping cream, powdered sugar, and vanilla until soft peaks form.
- Assemble the parfaits – In small jars or glasses, layer crushed graham crackers, pumpkin mixture, and whipped cream. Repeat layers if desired.
- Garnish & serve – Top with a swirl of whipped cream, caramel drizzle, and a sprinkle of pecans.

A festive treat that brings all the cozy fall vibes in every bite! 🍁 ✨