



# Osprey MHC of Grafton

## *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!

*A brand-new home has arrived in the middle of the community field!*

*This is a first for many long-time residents, and it has sparked curiosity and excitement; everyone is wondering what it's all about.*

*We also have updates on new residents: major rehab work is underway and we're welcoming new neighbors.*



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## Winter Prep

*Freezing temperatures are on the way! Please make sure your heat tape is properly plugged in and functioning before the cold sets in. Failure to do so could result in frozen plumbing lines, potentially leading to costly repairs. Stay safe and protect your home this winter!*

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## Winter Storage Reminder

*Please ensure all outdoor furniture and lawn equipment are stored in your shed or in appropriate off-site storage.*

*Boats and extra vehicles must either be stored off-site or fit on your assigned parking pad. They may not be left in guest parking, on grassy areas, or in vacant lots.*

*Additionally, boats and campers are not permitted on-site during the winter season, as we need clear space for snowplows once the snow starts falling. Thank you for helping us keep the community safe and accessible this winter!*

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## Insurance

*All residents are required to maintain homeowner's insurance for their homes. Please ensure your policy is current to protect your property and belongings.*

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# 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! 🍁 ✨