



Riverlane Mobile Home Community

Official Community Newsletter

[Join Our Community](#)



Ready for a Laugh?

*Why is everyone so tired on
April 1st?
Because they just finished a 31-day
March!*

April Insights: What's New in the Community!

Exciting Homeownership Opportunities! Looking to upgrade your home? We have two Clayton homes (3-bedroom, 2-bath) available now, with new Redman homes arriving soon! Explore a variety of options and find the perfect home for you and your family. Contact us today to learn more!



[Contact Us!](#)



Rent Payment Due Date

Rent is due on the 1st of each month and is considered late after the 5th. If you are mailing your payment, please ensure it is postmarked before the 6th to avoid late fees. If you anticipate a delay in your payment, we kindly ask that you notify us in advance. Thank you for your cooperation.

Storage Lot Closure

The storage lot near the garage is no longer available for use. Please refrain from storing any items in this area. Any items left behind will be removed and disposed of by management.

Spring Inspection is Here

Spring inspections will begin soon. Please ensure your home and lot comply with community rules. Abandoned, unlicensed, or inoperable vehicles will be towed, and vacant lots are not for storage—any items left will be removed without notice. Review the inspection checklist in your March statement to avoid violations.

[View Inspection Checklist](#)

Recipe of the Month

*April's Fresh Delight
Strawberry Shortcake Parfaits*

Strawberry Shortcake Parfaits 🍓🍰

A light and refreshing dessert perfect for April's spring flavors!

Ingredients:

- 1 lb fresh strawberries, hulled and sliced
- 2 tbsp sugar (for macerating strawberries)
- 1 cup heavy whipping cream
- 2 tbsp powdered sugar
- ½ tsp vanilla extract
- 1 store-bought or homemade pound cake, cubed
- Optional: mint leaves for garnish

Instructions:

1. **Prepare the strawberries** – Toss sliced strawberries with sugar and let sit for 15 minutes until juicy.
2. **Make whipped cream** – Beat heavy whipping cream, powdered sugar, and vanilla until soft peaks form.
3. **Assemble the parfaits** – In small glasses or jars, layer cubed pound cake, macerated strawberries, and whipped cream. Repeat layers as needed.
4. **Garnish & serve** – Top with a dollop of whipped cream, a fresh strawberry, and mint leaves. Serve immediately!

A simple yet elegant dessert that screams spring! 🌸🍓