



Plover Pine Village & Plover Meadows 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!

Join us for an **Easter Egg Hunt**
on Thursday, April 17, from
4:30–5:30 PM at the
office/clubhouse for children under
12. Please bring your own pail or
bag and a parent.
Coloring contest sheets are
available at the office starting
April 1. Submit entries by April 15
—winners will be announced at the
hunt!



Children Safety Reminder

*Residents are responsible for their children, guests, and pets. Please be
mindful of neighbors and watch for young residents enjoying the warmer
weather.*

Become a Homeowner

*Thinking about upgrading? Now is the time! Refer a friend or family
member, and if they purchase one of our available homes, you could receive 3
months of free rent. Contact the office for details!*

Contact Us!

Spring Inspection is Here

*Please review the inspection checklist below or included in your March
statement to ensure your home and site comply with community rules. Thank
you for helping keep our community a great place to live!*

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! 🌸🍓