



Gas Light 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!

Gas Light has just brought in 3 new homes within the past 45 days! Two are still available for sale. Please remember our referral bonus program: refer a home buyer and if they purchase, they get a free month rent and so do you!



Also, we're happy to report that we've just completed a significant road project and improved Gas Light's roads significantly!



A Helping Hand

Please remember that we have "Blessing Boxes" at the MHC entrances. Please feel free to take any food items you need from this neighborhood pantry. And please continue to help us keep them well stocked to help those needing a helping hand periodically to get through until grocery day.

Winter Prep

Please get your homes ready for winter...it's coming! Please check the heat tape under your homes to make sure it's working and ready for the frigid temperatures that old man winter brings! Frozen pipes aren't fun!

Marine Corps Reserve Toys for Tots

The Gas Light Office will be collecting new children's toys to be donated to the Marine Corps Reserve Toys for Tots! We would love to have as many toys as possible to help the less fortunate children in Lawrence County. Collections will begin November 1st and go through December 15th, 2025. Please help us put smiles on lots of children's faces on Christmas morning!

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
- 1/2 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! 