



# Harbor Terrace 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!

*We're excited to share some of the great progress made around the Harbor Parks this past summer!*

- *Road Improvements: Terrace View Drive in Harbor Terrace was completely repaved and worn areas in Harbor Village received new pavement. Remaining Park roads were patched and seal coated to keep them in top shape.*
- *Facility Upgrades: The Harbor Village office now has a brand-new metal roof.*
- *New Homes: We've welcomed 3 new homes and 2 pre-owned homes into our community over the past few months.*



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## **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.*

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## **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!*

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## **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 any 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!*

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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
- 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! 🍁 ✨