



**MERIDIAN VALLEY
Property Management**

Spring Newsletter—March 2021

March
into
Spring



We are ready to march into Spring! How about you? More daylight, more sun (potentially) and more opportunities for outdoor activities. Something else to look forward to...Pi Day on March 14! It is a day to celebrate the mathematical constant pi (π) and to eat lots of pie! It is celebrated in countries that follow the month/day date format, because the digits in the date, March 14 or 3/14, are the first three digits of π (3.14). Pi Day was founded by Physicist Larry Shaw in 1988. So, in honor of Pi Day, check out our favorite pie recipes. And send us a picture of you eating your favorite!

7 Spring Lawn Care Tips

Spring is right around the corner. The season's first daffodils are already in bloom! And that means it's time to start tending to your lawn to prepare it for a season of growth and summertime enjoyment! Here are seven tips to get you started!

#1 – Check your hoses – make sure they are in good condition and long enough to water your whole lawn and reach all of the flower beds.

#2 – Don't be too quick to start watering – give the roots enough time to grow deep, which will help it survive drought. If the blades don't spring back when you walk across it, it's time to water.

#3 – Fill in bare patches with seed or a sod patch because otherwise, weeds will grow.

#4 – Control the weeds – Weeds compete with grass, so pull the weeds early before they go to seed to help stop the spread.

#5 – Get your mower ready – It has important work to do, so make sure it's working properly.

#6 – Leave the clippings – The clippings are a great source of nutrients for the lawn.

#7 – Wait to fertilize – Fertilizing too early will give a boost to growth and you will need to begin mowing sooner. It also gives a boost to weed growth. Fertilize according to the type of grass you have. Wait to fertilize until the grass emerges from dormancy. Enjoy your healthy lawn throughout your spring and summer!



Congratulations to . . .

S. Trautmann for winning this quarters KUDO award of a \$50 gift card for taking exceptional care of your rental property.

Everyone has a chance to win. If we do a drive-by or walk thru and see that you are going above and beyond in caring for your home, you can be entered to win too!

Did you know that you can email and text us through your online portal, as well as submit maintenance requests and pay your rent? Please use your portal as much as possible when contacting us.



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Something Savory—Something Sweet

Sharing our favorite recipes of the season

In honor of National Pi Day on 3/14, here are recipes for some of our favorite pies.

Susan's Favorite —

Old Fashioned Lemon Meringue Pie

1 1/2 C. water
1 1/2 C. sugar
4 Tbsp. butter
1/2 tsp. salt
1/3 C. cornstarch
4 eggs, separated
1/4 C. lemon juice
2 Tbsp. lemon rind
9 inch baked pie shell

Meringue:

2/3 C. egg whites
1/4 tsp. water
1/4 tsp. cream of tartar
2/3 C. sugar

Combine sugar, salt, 1 cup water and butter. Heat until sugar is dissolved. Blend cornstarch with 1/2 cup of cold water and add slowly to the hot mixture. Cook on low heat until clear, about 8 minutes. Beat egg yolks and add slowly, cook 3 minutes, stirring continually. Remove from heat and add lemon juice and rind. Cool. Pour in a baked pie shell. Set aside.

Meringue: Beat egg whites until foamy, add salt and cream of tartar. Continue beating and add sugar gradually until stiff peaks form. Pile on the lemon filling, sealing edges. Brown in a 375 degree oven for 10-15 minutes.—Cotton Country Cookbook



Stephanie's Favorite —

Best Key Lime Pie

Graham cracker crust

1 1/2 C. graham cracker crumbs
1/3 C. sugar
6 Tbsp. butter, melted

Key Lime Filling

28 oz. sweetened condensed milk
1/2 C. light sour cream
3/4 C. key lime juice
Zest from 2 regular limes or 4 key limes

Whipped Cream Topping

1 C. heavy whipping cream
1/2 C. powdered sugar
1 tsp. vanilla extract



Crust: Preheat oven to 375F

Mix graham cracker crumbs, sugar and butter in a small bowl. Press into an 8-9.5 inch pie pan. Bake for 7 minutes. Cool for at least 30 minutes.

Filling: Preheat oven to 350F

Whisk together sweetened condensed milk, sour cream, lime juice and lime zest in a medium bowl. Pour into prepared graham cracker crust and bake for 10 minutes.

Topping:

Beat heavy cream and sugar together in a mixer until stiff peaks form. Beat in vanilla. Spread or pipe the whipped cream on top of cooled pie. Top with additional lime zest if desired.

Trudy's Favorite —

Basic Recipe

1 1/2 C. cold half & half, light cream or milk
1 pkg. (4-serving) Jello Instant Pudding, any flavor
3 1/2 C. (8 oz) Cool Whip, whipped topping, thawed
1 readi-made pie crust
1 C. add-ins

1. Pour half & half into large bowl. Add pudding. Beat with wire whisk until well blended, 1 minute. Let stand 5 minutes
2. Fold in whipped topping and add-ins. Spoon not crust. Freeze until firm, about 6 hours.
3. Remove from freezer. Let stand about 10 minutes to soften before serving.

The combinations are endless, here are a few of our favorites...

Ice Cream Shop Pie from Cool Whip

Cookies & Cream Pie

Pudding flavor: Vanilla

Add-ins: 1 cup crushed Oreos



Rocky Road Pie

Pudding Flavor: Chocolate or Chocolate Fudge

Add-ins: 1/3 C. semi-sweet chocolate chips
1/3 C. mini marshmallows
1/3 C. chopped nuts

Tropical Pie

Pudding flavor: vanilla

Add-ins: 1/3 C. chopped bananas
1/3 C. chopped strawberries
1/3 C. crushed pineapple

Tammy's Favorite —

1 1/2 C. canned cherry pie filling
1 1/2 C. leftover cranberry sauce
1 1/3 C. all-purpose flour
1 heaping Tbsp granulated sugar
3 tsp. baking powder
Pinch kosher salt
6 Tbsp. cold salted butter, cubed
3/4 C. buttermilk
Course sugar, to garnish

Leftover Cranberry and Cherry Cobbler Pie

Preheat oven to 375F.

Mix together the cherry pie filling and cranberry sauce in a bowl. Transfer to a 9-in pie plate.



Mix together flour, granulated sugar, baking powder and salt to a bowl. Cut in the butter until it resembles tiny pebbles, about 1 1/2 minutes. Mix in the buttermilk until it just comes together (it will be lumpy).

Dollop 6-8 mounds of roughly 2 1/2 inch dough balls around the outside of the pie plate. Sprinkle with course sugar over the top.

Bake until the biscuits are golden, 30-35 minutes. Cool for 10 minutes before serving.