



MERIDIAN VALLEY
Property Management

Summer Newsletter—June 2019



HAPPY
SUMMER

There's no better place to be than Washington during the summer months. We hope you are enjoying the beauty and splendor of our area on these sunny days of summer. Check out Kent Cornucopia Days July 12-14 and Covington Days July 20-21 for some family fun. Below you'll find a few other fun summer activities to be a part of.

Summer is barbeque season. We've attached some summer BBQ safety tips, a delicious BBQ chicken recipe and a salad for a delicious summer meal.

Enjoy every moment of our long summer days. - Your Property Management Team

"Friends, sun, sand and sea, that sounds like summer to me." unknown

TRAMPOLINES

Summer is a great time for outdoor activity and trampolines are a favorite. Unfortunately most insurance companies do not allow them on rental property due to the liability.

Rule One: If you are considering buying a trampoline, consult your property manager for approval from the insurance company.

Rule Two: If you already have a trampoline, confirm with your property manager that they are allowed.

Rule Three: If you are informed that the insurance company doesn't allow trampolines, you will need to remove them with notice.



Summer Activities

Covington

Summer Splashtacular: June 29, 1-3pm
Summer Concert Series @ Covington
Community Park: Fridays, July 26, Aug.
2, 9, 16

Thursdays@ the Lake—Lake Meridian

July 4th Splash—noon
July 11, 18, 25, August 1, 8, 15 @7pm

Kent Town Square Plaza

Wednesday Picnic Performances @ 11am
July 10, 17, 24, 31, Aug. 7, 14.

Family Nights @ Kent Station

Wednesdays, July 17, 24, 31, Aug. 7, 14,
21, 28



Every quarter we award a Kudo prize to a tenant who has shown outstanding care of their rental property. If we do a drive-by or a walk-thru and see that you are taking exceptional care of the property, your name is entered into a drawing. You could win a \$50 gift card. Might YOU be the next winner? Our Spring Quarter WINNERS are: A & E Bloomberg.

Online Portal Convenience

In the fast-paced society we live in today, it's easy to forget important things. One way you can keep up on your rent is by using your online portal.

Our website, www.rentalrain.com, has a tenant section that will allow you to set up your online portal and schedule your payments ahead of time to avoid late fees and save time and money driving or mailing in your payment. You can also report any concerns or give any feedback. All rent payments are due on the 1st and become late after the 5th.



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Summer BBQ Safety

It happens every year. The weather gets warmer, more people use outdoor grills – and incidents of grill-caused fires go up. Each year, outdoor grilling causes an average of 8,900 home fires, according to the National Fire Protection Association.



Gas grills cause more home fires than charcoal grills, the association adds. According to the Hearth, Patio & Barbecue Association, 64% of households own a gas grill, 44% own a charcoal grill and 9% own an electric grill.

Regardless of the type of grill you own, here are 9 BBQ safety tips that will keep you and your home safe for barbecuing season:

- 1. Grill outside and away from any structures.** Charcoal and gas grills are designed for outdoor use only. However, NFPA reports that more than one-quarter (27%) of home fires started by outdoor grills began in a courtyard, terrace or patio, and 29% started on an exterior balcony or open porch. Pay attention to overhanging tree branches when you set up your grill.
- 2. Make sure your grill is stable.** Only set up your grill on a flat surface and make sure the grill can't be tipped over. Consider using a grill pad or splatter mat underneath your grill to protect your deck or patio.
- 3. Keep your grill clean.** Remove grease or fat buildup from both the grill and the tray below the grill. If you are using a charcoal grill, allow the coals to completely cool off before disposing of them in a metal container.
- 4. Check for propane leaks on your gas grill.** Before the season's first barbecue, check the gas tank hose for leaks by applying a light soap and water solution to the hose and then turning on the gas. If there is a propane leak, the solution will bubble. Other signs of a propane leak include the smell of gas near the barbecue or a flame that won't light.
- 5. If the flame goes out, wait to re-light.** If you are using a gas grill and the flame goes out, turn the grill and the gas off, then wait at least five minutes to re-light it.
- 6. Take care around the grill.** Never leave a lit grill unattended. Don't allow kids or pets to play near the grill. Never try to move a lit or hot grill, and remember the grill will stay hot for at least an hour after use.
- 7. Be careful with charcoal starter fluid.** If you use a charcoal grill, only use charcoal starter fluid. If the fire starts to go out, don't add any starter fluid or any other flammable liquids to the fire. Consider using a charcoal chimney starter, which uses newspaper to start the fire instead of starter fluid.
- 8. Wear the right clothing.** Clothing can easily catch fire, so be sure your shirt tails, sleeves or apron strings don't dangle over the grill.
- 9. Be ready to put out the fire.** Have baking soda on hand to control a grease fire and a fire extinguisher nearby for other fires. If you don't have a fire extinguisher, keep a bucket of sand next to the grill. Never use water to put out grease fire.

These easy-to-follow tips will help you and your family to enjoy a safe summer barbecuing season.



Something Savory—Something Sweet

Sharing our favorite recipes of the season

Summertime Chicken



6 boneless, skinless chicken breasts
3/4 Cup Italian salad dressing
3/4 Cup unsweetened pineapple juice
3/4 Cup white cooking wine or white grape juice

In a large resealable plastic bag, combine the salad dressing, pineapple juice and wine or grape juice. Add chicken. Seal bag and turn to coat; refrigerate for 8 hours or overnight.

Drain and discard marinade. Grill chicken, covered, over medium heat for 6-7 minutes on each side or until a thermometer reads 170 degrees.

Triple-Berry Spinach Salad

1 pkg. (6 oz) fresh baby spinach
1/3 Cup sliced fresh strawberries
1/3 Cup fresh raspberries
1/3 Cup fresh blueberries
1/4 Cup sliced red onion

Dressing:

1/4 Cup vegetable oil
3 Tbsp raspberry lemonade concentrate
2 Tbsp white vinegar
1-2 Tbsp Dijon mustard
1 Tbsp sugar



In large serving bowl, combine the spinach, berries and onion. In a small bowl, whisk the dressing ingredients until smooth. Drizzle over salad and toss to coat. Serve with a slotted spoon. Yields: 6 servings.