



**MERIDIAN VALLEY
Property Management**

Winter Newsletter—December 2018



Winterizing your Home

Some tips on things you can do to winterize your home...

Beware of drafts—check around your doors and windows for drafts. If you find a problem area, try positioning a draft snake at the base of the doors or roll up towels and place on windowsills

Protect the Pipes—If a freeze is expected overnight, leave your sinks on a low drip. This will keep water moving through the pipes and will greatly decrease the likelihood of a frozen or burst pipe. Use hose bib protectors on all outside faucets, as well. Keep garage doors closed, especially if there are water supply lines in the garage. Open kitchen and bathroom cabinet doors to allow warmer air to circulate around the plumbing.

Check Furnace Filters—During the coldest months, furnace filters may need to be replaced more often. Don't hesitate to request a replacement or cleaning if you begin to notice significantly less airflow. Keep the thermostat set to the same temperature day and night. Run ceiling fans in reverse, turning blades clockwise, for warmer air.

By keeping these few tips in mind, you can help maintain a comfortable, well-maintained and warm home.

Safety Reminders:

Keep space heaters away from furniture, drapes and Christmas trees.

Exterior holiday lights should be rated for outdoor use. Use proper hanging equipment making sure not to cause damage to the structure. Make sure your extension cords are in good condition and rated for outdoors.

Check interior holiday lights and extension cords to make sure they are in good condition.

Reminder: Lights on dry trees can catch fire. All outside lights must be removed no later than Jan. 15th.

Note from the Owner

Just a note to say how thankful we are for your tenancy. We are glad that you have chosen to rent from us and we hope that you are enjoying your season in the property. I wanted to make sure that you know who to call if you are concerned about any maintenance or communication issues. Our company goal is to make sure all of our tenants and owners are taken care of promptly. Unfortunately, things can get missed or forgotten. Please make sure to report any work orders in writing through your portal. Also, if you have reported something and it has not yet been taken care of yet, please take a moment to email me directly at susanw@rentalrain.com. I would rather hear about an issue before it becomes a big problem. As the old saying goes, the squeaky wheel gets the grease. Although, it is never our intention to miss anything, I want you to know who to contact just in case.



**Happy
Holidays**

We wish you and your family happy holidays! Our office will be closed Monday, December 24—Tuesday, January 1. We will be back in the office on Wednesday, January 2nd. If

you have a pressing issue, please call your property manager on her direct line.

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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 Fall Quarter WINNERS are: W. & S. ROGERS!



Something Savory—Something Sweet

Sharing our favorite recipes of the season

Holiday Cheese Ball

2 (8 oz.) pkg. cream cheese
1/2 lb. sharp cheddar cheese, grated
1 small onion, grated
1 Tbsp. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. celery salt
Chopped walnuts



Soften cream cheese and cheddar cheese. In a large bowl, combine cream cheese, cheddar cheese, onion, Worcestershire sauce, salt and celery salt. Shape into a ball and chill in refrigerator. Roll in chopped nuts.

Mississippi Mud Cake

1 cup chopped pecans
1 cup butter
4 ounces semisweet chocolate, chopped
2 cups sugar
1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa
4 large eggs
1 teaspoon vanilla extract
3/4 teaspoon salt
1 (10.5-oz.) bag miniature marshmallows
Chocolate Frosting (recipe below)



How to Make It

- Place pecans in a single layer on a baking sheet.
- Bake at 350° for 8 to 10 minutes or until toasted.
- Microwave 1 cup butter and semisweet chocolate in a large microwave-safe glass bowl at HIGH 1 minute or until melted and smooth, stirring every 30 seconds.
- Whisk sugar and next 5 ingredients into chocolate mixture. Pour batter into a greased 15- x 10- x 1-inch jelly-roll pan.
- Bake at 350° for 20 minutes. Remove from oven, and sprinkle evenly with miniature marshmallows; bake 8 to 10 more minutes or until golden brown. Drizzle warm cake with Chocolate Frosting, and sprinkle evenly with toasted pecans.

Chocolate Frosting Ingredients

1/2 cup butter
1/3 cup milk
6 tablespoons unsweetened cocoa
1 (16-oz.) package powdered sugar
1 teaspoon vanilla extract

- Cook first 3 ingredients over medium heat in a large saucepan, stirring constantly, 4 to 5 minutes or until butter melts.
- Remove from heat, and beat in powdered sugar and vanilla at medium speed with an electric mixer until smooth.