



MERIDIAN VALLEY Property Management

Winter Newsletter— December 2020

Is this the winter we will have a major snow event? Some are saying so! Along with heavy snow usually comes prolonged power outages. Let's be prepared, just in case! Here's a list of items you might want to stock up on...

- Bottled water (at least one gallon per person per day, for at least seven days)
- Canned goods, especially cozy, warming foods like soups and stews
- Snack foods like chips, crackers and cookies in sealed packages
- Cereal, granola and peanut butter
- Flour and oils
- Anything jarred, from jellies to pickles to meats; canned tuna and salmon
- Dried pasta and canned/jarred sauces
- Wax-sealed hard cheeses
- Dried fruit, Nuts, Jerky, Energy Bars
- Shelf stable juices, Coffee, tea and hot cocoa mix (and maybe some marshmallows)
- Extra paper products like toilet paper and paper towels
- Family prescriptions
- Pet medications/Pet food

If you have time to get to the store before the storm hits, pick up the following:

- Fresh bread
- Eggs, butter
- Fresh fruit and vegetables
- Ingredients for cookies or some other baking project to keep the house warm and cozy

Also make sure your emergency preparedness kit is topped off with the following:

- Flashlights and Batteries, Battery operated radio
- Back-up energy sources like portable power banks and solar chargers
- Can opener, Matches, Lighter, Candles
- First aid kit
- Thermal emergency blankets
- A propane or kerosene space heater rated for indoor use

If you have a gas grill or a camp stove, be sure they are ready. Both are great ways to cook during power outages. Gas grills and camp stoves for OUTSIDE USE ONLY! And don't forget to fill up your car with gas.

To maintain cozy comfort in your home:

- Check all doors and windows for drafts.
- Use hose bib protectors on outside faucets.
- Keep garage doors closed.
- Check furnace filters.
- Keep thermostat at same temperature day and night.
- Run ceiling fans in reverse, turning blades clockwise, for warmer air.



Property Managers'
contact info:

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We wish you and your family happy holidays! Our office will be closed Thursday, December 24— Sunday, January 3. We will be back in the office on Monday, January 4th. 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 WINNER is: A. Lehnhoff



Something Savory—Something Sweet

Sharing our favorite recipes of the season

One-Rise Cinnamon Rolls

Topping: (starts out on bottom)

- 1 C. heavy whipping cream (do not substitute)
- 1 C. brown sugar

Rolls:

- 3 - 3 1/2 C. flour
- 1 pkg. yeast
- 1/4 C. granulated sugar
- 1 tsp. salt
- 1 C. hot tap water
- 2 Tbsp. butter, softened
- 1 egg

Filling:

- 1/2 C. granulated sugar
- 2 tsp. cinnamon
- 1/2 C. Butter, softened (DO NOT MELT!!!)



Mix brown sugar and whipping cream until completely combined. Pour into greased 9x13 baking pan. In large bowl, blend 1 1/2 cups flour and the next 6 ingredients. Beat for 3 minutes with electric mixer at medium speed. Stir in remaining 1 1/2 to 2 cups flour. Knead on floured surface for 1 minute. Roll dough into 15x7 inch rectangle. Spread filling over dough. Starting at the long side, roll tightly in jelly roll fashion. Seal edges. Cut into 16 to 20 rolls. Place, cut side down, on cream mixture. Cover and let rise until double in bulk, about 35-45 minutes. Bake in preheated 400 degree oven for 20-25 minutes. Cool 10 minutes before inverting on serving tray. Enjoy the gooey glazed goodness!

Champagne Salad

- 1 8 oz. cream cheese, softened
- 3/4 C. sugar
- 2 C. bananas, chopped
- 1 8 oz. pkg. frozen, sliced strawberries, thawed
- 1 large can crushed pineapple, do not drain
- 1 9 oz. Cool Whip topping

Cream together cream cheese and sugar. Mix in the remaining ingredients. Pour into a 9x13 glass dish and freeze. Put in refrigerator 1 hour before serving. Maybe it's called Champagne Salad because it's a pink champagne color?!

