



We're all looking forward to more sunshine and warmth in our future as we welcome Spring. As we enjoy the beauty of the season, we are reminded that means more yard maintenance is just around the corner. Remember that your lease requires that you mow and weed your yard, keep all yards and surrounding areas in clean and sanitary condition, report any limbs, trees or gutter issues, change your furnace filters and report any holes in crawlspace screens or signs of rodents.

~ Happy Spring, the MVPM Team

“Why in the world are they contacting us 3 months before it’s time to renew our lease?”

Yes, our ears are burning



Drive Bys

Susan does drive-bys of each property at least quarterly. So any given day, you might see her in your neighborhood. She’s looking for any exterior items that need to be addressed to keep your home in good condition. So if you happen to see her out front, making notes or taking pictures, just smile and wave. She’s just there to look out for the best interest of you and the owners.

We reach out to our tenants 3 months ahead by email and Authentisign to renew their existing lease. We encourage you to respond to avoid the following required steps.

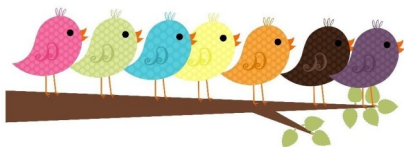
Because your current lease is a fixed term lease, we have to either have a signed lease renewal or we are required to legally serve you 60 days prior to the end of your lease by posting the Lease Extension and Notice of Termination of Lease on your door and by mail.

This is not meant to be “unfriendly”; it’s a legal requirement. Communication is key. Let us know if you have questions or plan not to renew.

Can’t find that email from us or Authentisign? Try checking your promotion or junk folders. Often, the software system puts the email there. Yes, it’s the one with all those numbers at the top of the email. That’s the way we keep track of our conversations. We appreciate your cooperation!

Congratulations to S. Cossio. . .

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 will be entered to win too!



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Something Savory—Something Sweet

Sharing our favorite recipes of the season

Cali Alfredo Chicken Bake

- 3-4 boneless, skinless chicken breasts, trimmed
- Salt & Pepper to taste
- 1 tsp garlic powder
- 2 cups chopped spinach
- 1 cup chopped crimini mushrooms
- 1 1/2 cup (12 oz) alfredo sauce
- 1/2 cup chopped bacon (optional)
- 1 cup (4 oz.) shredded mozzarella cheese



Trim chicken and place it in a single layer in a large baking dish and season with salt, pepper and garlic powder.

Place spinach and mushrooms over top, then pour the alfredo sauce evenly over the top and finish by sprinkling with bacon and cheese.

Bake at 375 for 40-50 minutes in middle rack. Keep an eye on the top; if cheese starts to get brown, place foil over the top loosely for remainder of baking time.

Remove from oven and let sit 3-5 minutes, then serve hot over pasta, rice, spinach, mashed potatoes, or your favorite side dish!

- Recipe by www.thepinningmama.com

Lemon Crinkle Cookies

- 1 cup butter (softened)
- 2 cups sugar
- 4 large eggs
- 4 Tbsp. lemon juice
- 4 Tbsp. lemon zest
- 4 tsp. baking powder
- 4 1/2 cups all-purpose flour
- Food coloring— red, blue, yellow
- 1/2—1 cup powdered sugar (to roll dough in)



Cream softened butter and sugar until completely combined.

Add in eggs and mix until dough is fluffy. Add in lemon juice and lemon zest and mix thoroughly.

Add in the baking powder, then mix in flour a third at a time.

Split into four portions and use food coloring to tint the dough as you like. Refrigerate dough for 2 hours.

Roll dough into balls and roll in powdered sugar.

Bake at 350 for 8-10 minutes for light and fluffy cookies on the inside and crunchy on the outside.

- Recipe by twosisterscrafting.com