

Merry Christmas

From

Meridian Valley Property Management

Susan ~ Tammy ~ Charlotte ~ Trudy



We are so thankful to have each one of you in our lives.

Our team looks forward to serving you in the new year. We hope you have a wonderful holiday season and wish you all the best!

Reminders:

Rent is due by the 6th of each month. We recommend on-line payment through your portal since checks mailed to our office are taking longer to arrive these days.

Use your portal to submit a maintenance request to our office. We will then assign a vendor and notify you. If you do not hear from them in a timely manner, please let us know so we can follow up.

Please be sure to take steps to winterize your home, including putting on hose-bib covers to protect them from freezing.

Holiday lights on dry Christmas trees can catch fire. Please take caution. All outside lights must be removed no later than January 15th.

Susan's cell
206.271.9622

Office phone
253.630.0123

**The office
will be closed
December 24-
January 3 for the
Christmas
holiday.**

**K
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S**

Every quarter we award a Kudo prize to a tenant who has shown outstanding care of their rental property. If we do a walk-thru or drive-by 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 D. & J. Decoteau.**

"Peace on earth will come to stay, when we live Christmas every day."

Helen Steiner Rice



**A little
Christmas
humor**

**What did one
Christmas tree
say to another?**

I'm lightin' up!



Something Savory—Something Sweet

Sharing our favorite recipes of the season

Hearty Bean Soup

- 2 Cups dried navy beans (1 lb.) sorted and rinsed
 - 10 Cups water
 - 1 ham bone, 2 lb. ham shank or 2 lb. smoked pork hocks
 - 2 tsp. salt
 - 1/4 tsp. pepper
 - 1 large onion, chopped
 - 1 clove garlic, finely chopped
 - 1 Cup chopped celery (optional)
1. In 4-quart Dutch oven, heat beans and water to boiling. Boil uncovered 2 minutes; remove from heat. Cover and let stand 1 hour.
 2. Add ham bone. Heat to boiling; reduce heat. Cover and simmer about 2 hours or until beans are tender.
 3. Stir in remaining ingredients. Cover and simmer 1 hour.
 4. Remove 1-2 cups of beans and puree them. Stir back into soup.
 5. Remove ham bone; let stand until cool enough to handle. Remove ham from bone. Remove excess fat from ham; cut ham into 1/2 inch pieces. Stir ham into soup.
 6. Enjoy! (My family likes to eat it over a slice of white bread, drizzled with vinegar.—TH)



Hot Chocolate Cookies

- 6 oz. bittersweet chocolate, chopped
 - 2 1/4 C. all-purpose flour
 - 3 envelopes hot cocoa mix (w/o marshmallows)
 - 1 tsp. instant espresso powder (optional)
 - 1 tsp. baking powder
 - 1/2 tsp. baking soda
 - 1/4 tsp. salt
 - 2 sticks salted butter, at room temperature
 - 1 3/4 C. sugar
 - 2 large eggs
 - 2 tsp. vanilla extract
 - 1 1/2 C. white chocolate chips
 - 24 marshmallows, halved crosswise
1. Put chopped chocolate in a heatproof bowl and set over a saucepan filled with a few inches of simmering water over low heat. Let melt, 3-4 minutes, then stir until smooth. Remove bowl from the pan and let cool slightly.
 2. Combine flour, hot cocoa mix, espresso powder, baking powder, baking soda and salt in medium bowl and whisk to remove lumps.
 3. Combine butter and sugar in large bowl and beat with mixer on medium-high speed until light and smooth, 2-3 minutes. Add eggs, one at a time, and beat until combined. Beat in vanilla. With mixer on low speed, gradually add melted chocolate. Increase speed to medium-high and beat until smooth and light, about 1 minute. With the mixer on low speed, add flour mixture and beat until just combined, 30-60 seconds. Stir in white chocolate chips. Cover dough and refrigerate about 30 minutes.
 4. Preheat oven to 350. Place parchment paper on two baking sheets. Scoop 1 tbsp of dough and place 2 inches apart on sheet. Bake until edges just begin to set, 9-10 minutes.
 5. Remove from oven and place marshmallow half on each cookie, cut side down. Bake an additional 2-3 minutes. Let cool 5 minutes on pan, remove to rack to cool completely.

