

Fall is just around the corner! And although it's hard to say goodbye to summer, it's also nice to look forward to fires in the fireplace, the beauty of the changing leaves and pumpkin-spice everything!!!

Speaking of fall leaves, we know that fall brings with it the need for yard maintenance and prep for winter! Please read on for some things to consider in preparation for Fall.

Another nice thing about Fall is getting out the crockpot or insta-pot and cooking up some yummy comfort food for the colder days ahead. We've included some of our favorite crockpot recipes for you to try

"Autumn...the year's last, loveliest smile." - William Cullen Bryant

Happy Fall — from the Meridian Valley Property Management Team



FRIENDLY REMINDERS for cold weather prep

- ◆ Disconnect water hoses
- ◆ Install hose bib covers
- ◆ Cover outside pipes
- ◆ Change furnace filters
- ◆ Check batteries in smoke alarms and CO2 detectors
- ◆ Keep garage doors closed to prevent furnace or water heater pilot lights from going out.

Help us get ready!

Do you see any trees or shrubs growing against your house or gutters? Trimming plants and trees around the house will take away hiding spots for critters who may eventually try and enter your home. This will also prevent clean up and potential damage to your home when a storm hits, sending tree branches flying.

Do you see any trees that are of concern of falling during a wind storm? We want to be proactive in getting these removed before damage is done.

Does your furnace need cleaning in preparation for heavy usage over the winter? Have you changed the furnace filters recently. We recommend replacing filters twice a year.

Please submit a work order request from your portal for any items we need to address .

**K
U
D
O
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 M. & A. Todd.**

Susan's cell
206.271.9622

Office phone
253.630.0123

The office
will be closed
November 24-25
for the Thanksgiving
holiday.





Something Savory—Something Sweet

Sharing our favorite recipes of the season

Black-eyed Peas and Sausage

- 1 bag dried black-eyed peas
- 1 medium onion, chopped
- 1 kielbasa sausage or beef sausage, 1 inch pieces
- Salt/Pepper
- Seasonings of your choice
- Tabasco to your taste

Soak black-eyed peas in water overnight. Strain and pick out any bad ones.

Put black-eyed peas in crock pot. Add chopped onion and sausage lengths. Add seasonings of your choice. Cover with water. Cook on High for 1 hour, reduce to Low and cook an additional 4-5 hours. Serve over rice with cornbread.

Slow-Cooked Chunky Chili

- 1 pound ground beef
- 1 pound bulk pork sausage
- 4 cans (16 ounces each) kidney beans, rinsed and drained
- 2 cans (14-1/2 ounces each) diced tomatoes, undrained
- 2 cans (10 ounces each) diced tomatoes and green chiles, undrained
- 1 large onion, chopped
- 1 medium green pepper, chopped
- 1 envelope taco seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- Shredded cheddar cheese, optional
- Chopped red onion, optional
- Sour cream, optional



In a large skillet, cook beef and sausage over medium heat until meat is no longer pink; drain. Transfer to a 5-qt. slow cooker. Stir in the remaining ingredients.

Cover and cook on high for 4-5 hours or until vegetables are tender. If desired, serve with shredded cheese, chopped onion and sour cream.

Freeze option: Before adding toppings, cool chili. Freeze chili and toppings separately in freezer containers.

To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally and adding a little water if necessary. Sprinkle with toppings.

Caramel Pecan Pumpkin Cake

- 1 cup butter, softened
- 1-1/4 cups sugar
- 4 large eggs, room temperature
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon pumpkin pie spice or ground cinnamon
- 1/2 teaspoon salt
- 1 can (15 ounces) pumpkin
- 1/2 cup caramel sundae syrup
- 1/2 cup chopped pecans

In large bowl, cream butter and sugar until light and fluffy. Add eggs, 1 at a time, beating well after each addition. In another bowl, whisk together the next 5 ingredients; add to creamed mixture alternately with pumpkin, beating well after each addition.

Line a 5-qt. round slow cooker with heavy duty foil extending over sides; spray with cooking spray. Spread batter evenly into slow cooker. Cook, covered, on high, until a toothpick inserted in center comes out clean, about 2 hours. To avoid scorching, rotate the slow-cooker insert one-half turn midway through cooking, lifting carefully with oven mitts. Turn off slow cooker; let stand, uncovered, 10 minutes. Using foil, carefully lift cake out of slow cooker and invert onto a serving plate.

Drizzle caramel syrup over cake; top with pecans. Serve warm.