



"Friends, sun, sand, and sea, that sounds like summer to me."

- unknown

Are you enjoying the longer days and the more frequent visits from the sun as much as we are? There's nothing like summer in the beautiful Pacific Northwest! We hope you are preparing to enjoy some awesome summer adventures with friends and family. We've included a calendar of activities that might interest you, along with a couple of delicious recipes to try for your summer entertaining and some BBQ safety tips. We appreciate you and hope you have a wonderful summer! ~ Your MVPM Team

### Online Portal Convenience

In the fast-paced society we live in today, it's easy to forget important things. One way you can keep up on your rent is by using your online portal.

Our website, [www.rentalrain.com](http://www.rentalrain.com), has a tenant section that will allow you to set up your online portal and schedule your payments ahead of time to avoid late fees and save time and money driving or mailing in your payment. You can also report any concerns or give any feedback. All rent payments are due on the 1<sup>st</sup> and become late after the 6th.

Please use your portal to submit any maintenance requests. We will reply that we have received your request and let you know when a vendor has been assigned. If you report something over the weekend, we will reply on Monday. But if it is an emergency involving water leaks, plumbing backups or water heater failure, please notify Susan on her cell phone in addition to submitting a maintenance request.

### Summer Activities

July 2<sup>nd</sup>—August 13<sup>th</sup> - Summer Concerts @ Covington Community Park; Fridays @ 6:30pm

July 4<sup>th</sup> - Fourth of July Splash @ Lake Meridian Park

July 7<sup>th</sup> - Kent Summer Concert for Kids (Every Wed. thru Aug 11) 10-11am @ Morrill Meadows Park

July 9<sup>th</sup> - 11<sup>th</sup> - Kent Cornucopia Days

July 20<sup>th</sup> - August 1<sup>st</sup> - NHRA Northwest Nationals @ Pacific Raceway

August 15<sup>th</sup> - Annual Car Show @ ShowWare Center; 8am-3pm.



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 Spring Quarter WINNERS are:**

**J. Barrientos & O. Castaneda.**

### Your MVPM Team



**Property Manager**



**Admin. Assistant**



**Bookkeeper**



**NO FIREWORKS**



## Something Savory—Something Sweet

Sharing our favorite recipes of the season



### Summertime Shish-Ka-Bobs

1 1/2 lbs. stew meat, cubed  
1/2 cup red cooking wine  
1/3 cup vegetable oil  
1 Tbsp. lemon juice  
2 cloves garlic, crushed  
1 tsp. salt

6 slices bacon, fried, but not crispy  
1 16 oz. can whole new potatoes, drained and cut in half  
Whole Mushrooms  
Zucchini Chunks  
Red Onion Chunks

Mix marinade ingredients of wine, oil, lemon juice, garlic and salt. Put meat chunks in marinade and let set overnight, if possible. Fry bacon. Thread bacon onto skewers alternating with potatoes, mushrooms, zucchini and red onion. Grill on barbeque for 10-20 minutes until done.

**August 2nd is Ice Cream Sandwich Day, so here's a recipe to help celebrate!**

### Ice Cream Sandwich Dessert

17 (or fewer) ice cream sandwiches, enough to fill bottom of 9x13 dish  
1 jar caramel ice cream topping  
1 carton (12 oz.) frozen whipped topping, thawed  
1/4 cup chocolate syrup  
1 Symphony candy bar (7 oz) chopped, or candy of your choice.

Arrange sandwiches in ungreased 9x13 dish. Cut remaining sandwiches in half to fill in spaces. Spread with caramel topping and whipped topping. Drizzle with chocolate syrup. Sprinkle with chopped candy bar. Cover and freeze for at least 45 minutes. Cut into squares.



# Summer BBQ Safety

It happens every year. The weather gets warmer, more people use outdoor grills – and incidents of grill-caused fires go up. Each year, outdoor grilling causes an average of 8,900 home fires, according to the National Fire Protection Association.



Gas grills cause more home fires than charcoal grills, the association adds. According to the Hearth, Patio & Barbecue Association, 64% of households own a gas grill, 44% own a charcoal grill and 9% own an electric grill.

Regardless of the type of grill you own, here are 9 BBQ safety tips that will keep you and your home safe for barbecuing season:

**1. Grill outside and away from any structures.** Charcoal and gas grills are designed for outdoor use only. However, NFPA reports that more than one-quarter (27%) of home fires started by outdoor grills began in a courtyard, terrace or patio, and 29% started on an exterior balcony or open porch. Pay attention to overhanging tree branches when you set up your grill.

**2. Make sure your grill is stable.** Only set up your grill on a flat surface and make sure the grill can't be tipped over. Consider using a grill pad or splatter mat underneath your grill to protect your deck or patio.

**3. Keep your grill clean.** Remove grease or fat buildup from both the grill and the tray below the grill. If you are using a charcoal grill, allow the coals to completely cool off before disposing of them in a metal container.

**4. Check for propane leaks on your gas grill.** Before the season's first barbecue, check the gas tank hose for leaks by applying a light soap and water solution to the hose and then turning on the gas. If there is a propane leak, the solution will bubble. Other signs of a propane leak include the smell of gas near the barbecue or a flame that won't light.

**5. If the flame goes out, wait to re-light.** If you are using a gas grill and the flame goes out, turn the grill and the gas off, then wait at least five minutes to re-light it.

**6. Take care around the grill.** Never leave a lit grill unattended. Don't allow kids or pets to play near the grill. Never try to move a lit or hot grill, and remember the grill will stay hot for at least an hour after use.

**7. Be careful with charcoal starter fluid.** If you use a charcoal grill, only use charcoal starter fluid. If the fire starts to go out, don't add any starter fluid or any other flammable liquids to the fire. Consider using a charcoal chimney starter, which uses newspaper to start the fire instead of starter fluid.

**8. Wear the right clothing.** Clothing can easily catch fire, so be sure your shirt tails, sleeves or apron strings don't dangle over the grill.

**9. Be ready to put out the fire.** Have baking soda on hand to control a grease fire and a fire extinguisher nearby for other fires. If you don't have a fire extinguisher, keep a bucket of sand next to the grill. Never use water to put out grease fire.

These easy-to-follow tips will help you and your family to enjoy a safe summer barbecuing season.