



What does summer hold for you? Maybe camping, grilling, trips to the parks, beach or mountains, holiday gatherings with friends and family, enjoying warmer weather from your own backyard or traveling to other parts of the country; we hope you have a very pleasant summer! If it gets unseasonable warm around here, we've got some tips on keeping your home cool, along with some tasty ideas to try for National Hot Dog Month in July. Don't forget to water your yards and keep them looking nice over the summer. Who knows, maybe you'll be our next Kudos winner!! - Happy Summer, your MVPM Team!

America—Land of the **free** because of the **brave**!

How to Cool a Room Without A/C

- Keep windows closed and covered. If the outside air is hotter than the inside air, keeping the windows shut will help your home stay cooler. Sunlight entering your home turns to heat so keeping your curtains/blinds closed will help.
- Shut and insulate doors. Shut doors to rooms you are not using. If there are gaps at the bottom, insulate with weather stripping.
- Don't use the oven. Opt for using the outdoor grill or crockpot for cooking.
- Replace light bulbs. Using CFL or LED bulbs keep your home cooler; and they lower your electric bill.
- Use fans properly. Place your fan in the coolest part of your home and angle it toward the hottest part. This will draw cooler air in and push hotter air out. You can place a large bowl of ice at an angle in front of a fan to aid in cooling the air.
- Manage humidity with a dehumidifier during humid times.
- Since our temps usually drop at night, open your windows before bed to let in the cooler air. But be sure to close them again in the morning before the temperature rises.
- If you have ceiling fans, set the blades to spin COUNTER clockwise. This pushes air down and creates a cool breeze

Our Team is growing

We've added two new positions in order to take better care of our properties and tenant needs. If you hear from either Charlotte or Nicole, please be open to their requests.

Charlotte – Maintenance Coordinator
Nicole – Property Service Coordinator



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 Summer Quarter WINNERS are: A.Elmi and A. LaJoie.**



NO FIREWORKS

Lawn Games

When choosing a lawn game for your family, consider age of players, size and portability. Here are some favorites that have been around for years and a few newer ideas:

- Badminton
- Bocce Ball
- Bucket Ball
- Collapsible Corn Hole
- Croquet
- Giant Jenga
- Horseshoes
- Ladder Toss
- Lawn Bowling
- Lawn Darts
- Ring Toss...

and the #1 lawn game for 2022...

- Spike ball
- Check Amazon or your local retailer for more details.

In honor of National Hot Dog Month, here's a joke...

Did you see the movie
about the hot dog?

It was an Oscar Weiner!!!



Something Savory—Something Sweet

Sharing our favorite recipes of the season

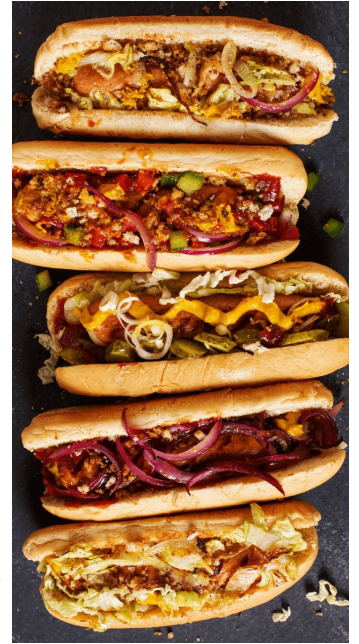
July is National Hot Dog Month! Hot dogs are so versatile and easy to spruce up. Here are a few toppings you might want to consider that we found at Tasteofhome.com.

Elote Hot Dogs: sweet corn, salty cotija cheese, fresh cilantro and spicy Sriracha mayo.

Grilled Cheese Hot Dogs: melted garlic butter, your favorite mix of shredded cheese and bacon.

Seattle Hot Dogs: caramelized onions, bacon-cream cheese and roasted jalapenos.

Frito Pie Hot Dogs: your favorite ground beef chili, Fritos and shredded cheese.



Hawaiian Hot Dogs

1/2 pineapple, cut in half then sliced

1 teaspoon cooking oil

Optional: 1/2 teaspoon cayenne pepper

8 hot dogs,

8 brioche hot dog buns

Topping options: Thinly sliced red onions, jalapeno peppers and/or cilantro to serve

Teriyaki Mayo:

1/4 cup mayonnaise

3 tablespoons teriyaki sauce

1/2 tablespoon lime juice

1 pinch sea salt

Preheat grill to high and oil grates.

Combine all the teriyaki mayo ingredients in small bowl and mix well.

Toss pineapple slices with the oil, then grill until grill marks appear, about 2 minutes. Flip slices over, sprinkle with cayenne pepper (optional), then remove pineapple from grill.

Turn grill down to medium-high and grill hot dogs until they are cooked through, 7-10 minutes, turning a few times. Lightly toast buns on the grill for about 1 minute.

Serve the hot dogs with slices of grilled pineapple, teriyaki mayo and some or all of the toppings.

Strawberry Pretzel Pie

4 cups miniature pretzels
6 tablespoons butter, melted
1/4 cup sugar
3/4 cup boiling water
1 package (6 ounces) strawberry gelatin
1/4 cup lemon juice
1 pound fresh strawberries, hulled, divided
2 cups heavy whipping cream, divided
1 jar (7 ounces) marshmallow creme
2/3 cup whipped cream cheese
2/3 cup sweetened condensed milk



Place pretzels in food processor; pulse until chopped. Add butter and sugar; pulse until combined. Reserve 1/3 cup pretzel mixture for topping. Press remaining mixture onto bottom of greased 9-inch springform pan. Refrigerate 30 minutes.

In a bowl, add boiling water to gelatin; stir 2 minutes to completely dissolve. Stir in lemon juice. Refrigerate 30 minutes, stirring occasionally.

Chop half the strawberries; slice remaining berries and reserve for topping. In a large bowl, beat 1 cup heavy cream until stiff peaks form. Beat marshmallow crème, cream cheese and sweetened condensed milk into cooled gelatin mixture until blended. Gently fold in chopped strawberries and whipped cream. Pour into crust.

Refrigerate, covered, until firm, 4-6 hours. Beat remaining 1 cup heavy cream until stiff peaks form; spread over pie. Top with reserved strawberries and pretzel mixture.