



## Fall Newsletter—September 2025



Are you ready for the “ber” months? September, October, November and December?? It’s hard to believe they are here already! We’ll blink and it will be 2026! But until then, we hope you enjoy our beautiful fall color and try our yummy apple-themed recipes. Remember, we’re here for you in every season, so don’t hesitate to reach out with questions or maintenance concerns. Be sure to stay ahead of the autumn yardwork so your property looks neat and tidy all season long! Happy Fall!

~ your Meridian Valley Property Management Team!!

Susan ~ Laura ~ Charlotte ~ Tammy ~ Trudy

**Meld AI shortcomings** — Sometimes the Meld system will send an auto reply that is generated by AI. And we are finding that sometimes these AI responses are not applicable to what you have sent in. Please know that WE ARE READING your requests and will respond accordingly. If an immediate response comes back to you that doesn’t make sense to the situation, our applicable response will be forthcoming. We appreciate your understanding and patience.



Reminder: We do periodic drive-bys of the properties to check gutters, roofs, yard and fences. So if you see Susan or Laura taking a few pictures or making notes in their car, just give a friendly wave. And remember, if we see you are taking exceptional care, we will add your name to the quarterly KUDOS drawing.

### Join us in a Food Drive—Now through November 15th

We are participating in a Food Drive with a local church that provides non-perishable food items to people in need. If you’d like to participate, you can bring your donation to our office in Covington and be entered into a drawing for a seasonal gift basket. Another option is to use the QR Code that links you directly to the coordinator’s wish list and place your order there for direct delivery. Then text us to let us know and you, too, will be entered into our drawing. We will be collecting items until November 15th.

You can drop items off at our office Monday—Friday from 9am-4pm. We’re located at 17121 SE 270th Pl., Suite 203, Covington, WA 98042. We hope you’ll stop by!!



### WHO KNEW??



It’s spider season! Although spiders are a natural form of pest control, they are still a little creepy!



Try these natural repellants to help keep the spider population OUTside instead of in.

Put a couple of drops of these essential oils in a spray bottle with water and spray areas where they might enter: Peppermint, lavender, eucalyptus, citronella or tea tree oil.

Equal parts vinegar and water and sprayed will also deter them with a sour taste and smell.

Also, get rid of their hiding places and remove any webs inside and out. This should help keep the spiders outside, where they belong.



Our Fall Quarter KUDOS WINNERS are: B & M Zukowski. Congratulations on winning a \$50 gift card of your choice for taking exceptional care of your home. Remember, when we do a drive-by or a walk through and we see outstanding care of your home, you will be entered to win the next KUDOS drawing in December.



## We are grateful for you.



Office Hours:  
Monday—Friday  
9:00am—4:00 pm  
253.630.0123



Office: 253-630-0123  
Susan’s Cell: 206-271-9622  
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## Something Savory—Something Sweet

Sharing our favorite recipes of the season

### Autumn Apple Salad with Maple Vinaigrette

#### Salad:

2 cups baby spinach, raw  
1/4 cup dried cranberries  
1/4 cup pecans halved  
2 Tbsp feta cheese  
1/2 granny smith apple sliced

#### Maple Dijon Vinaigrette:

1 Tbsp extra virgin olive oil  
1 Tbsp apple cider vinegar  
1 tbs maple syrup  
1 1/2 tsp Dijon mustard  
salt & pepper to taste



- Make dressing by adding all ingredients to a small mason jar and shaking to mix.
- Layer Salad: add spinach to medium size bowl; top with dried cranberries, pecans, feta cheese, apple slices and cooked bacon.
- Drizzle the salad dressing over the top of the salad, toss and serve.

By: House of Yumm; Serene

### Salted Caramel Apple Pie Bars

#### Shortbread Crust:

1/2 cup unsalted butter, melted  
1/4 cup granulated sugar  
1 tsp. pure vanilla extract  
1/4 tsp. salt  
1 cup all-purpose flour

#### Apple Filling:

2 large apples, peeled and thinly sliced  
2 Tbsp all-purpose flour  
2 Tbsp granulated sugar  
1 tsp. ground cinnamon  
1/8 tsp. ground nutmeg

#### Streusel Topping:

1/2 cup old-fashioned whole rolled oats  
1/3 cup packed brown sugar  
1/4 tsp. ground cinnamon  
1/4 cup all-purpose flour  
1/4 cup unsalted butter, cold and cubed  
Caramel Sauce



Preheat oven to 300 degrees. Line bottom & sides of 8x8 baking pan with parchment paper. Set aside.

**Make Crust:** stir melted butter, sugar, vanilla and salt together in medium bowl. Add flour and stir until combined. Press evenly into prepared baking pan. Bake 15 minutes and remove from oven.

**Make Apple Filling:** Combined sliced apples, flour, sugar, cinnamon and nutmeg together in large bowl until all apples are evenly coated. Set aside.

**Make streusel:** Whisk oats, brown sugar, cinnamon and flour together in medium bowl. Cut in chilled butter until it resembles coarse crumbs. Set aside.

Turn oven up to 350 degrees. Evenly layer the apples on top of warm crust. Layer tightly and press to fit. Sprinkle apple layer with streusel and bake for 30-35 minutes, until golden brown.

Remove from oven and allow to cool for at least 20 minutes to room temperature, then chill in refrigerator for at least 2 hours or overnight. Lift parchment out of pan and cut into bars. (16 small or 12 large). Drizzle with caramel sauce and enjoy! By: Sallysbakingaddition.com