



MERIDIAN VALLEY
Property Management

Fall Newsletter—September 2026

From our team to you, Happy Fall!

**We hope the season brings you plenty of cozy days,
beautiful fall colors, and time to enjoy the comforts of home.**

Susan ~ Laura ~ Charlotte ~ Tammy ~ Trudy



On-Line Portal Gets a New Name

FolioSpace™ is the new name for the Online Portal by AppFolio. It's the same resident experience you use today, with a new name. Starting this month, you will begin seeing the FolioSpace name in the portal experience itself.

What you need to know:

- **September 16th:** The portal will begin appearing as **FolioSpace Online Portal** across web and mobile, including sign-in and system emails.
- **Later this year:** The name will simplify to **FolioSpace**, along with an updated mobile app icon.
- **Logins:** Same credentials and sign-in process. No password resets needed.
- **Mobile app:** Same app. No new download needed.
- **URLs:** No new links to update or share.
- **Features:** Everything you use today will continue to work the same way.

WHO KNEW??

Who knew?? Your dryer vent can become a fire hazard if it's clogged with lint. Clean the lint screen after every load and let us know if your dryer isn't drying clothes properly.



Who knew?? A little condensation around your windows can turn into a moisture problem. Wipe away excess water and report persistent leaks or dampness before they become a bigger issue.

Who knew?? Leaves and pine needles can quickly clog gutters during the fall. If you notice water overflowing from the gutters or pooling near the home, please let us know.

Who knew?? Your bathroom fan does more than get rid of odors—it helps remove moisture! Running it during and after a shower helps protect your home from excess humidity and mildew.



Remember...

We are out doing drive-bys on a regular basis. If you see Susan or Laura stopped out front taking a few pictures, just give a friendly wave hello! They are just doing their job!



Our Fall Quarter KUDOS WINNERS are: J & A Matson. Congratulations on winning a \$100 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.

Grateful ~ Thankful ~ Blessed

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Something Savory—Something Sweet

Sharing our favorite recipes of the season

Try this delicious soup recipe on the first chilly day as Fall sets in!
And these kid-favorite, easy to assemble Chocolate-Peanut Butter Bars
are always a winner, no matter what the season!!

Chicken Cordon Bleu Soup

Prep: 15 min. Cook: 23 min; Yield: 6 servings

2 tablespoons butter
2 tablespoons olive oil
1 small head cauliflower, chopped
1 medium onion, chopped
1 garlic clove, minced
3 tablespoons all-purpose flour
2 cups chicken broth
2 cups shredded cooked chicken
2 cups half-and-half cream
1 cup finely cubed fully cooked ham
1 tablespoon Dijon mustard
1 teaspoon salt
1/2 teaspoon pepper
2 cups shredded Swiss cheese

1. In a large saucepan, heat butter and oil over medium-high heat. Add cauliflower and onion; cook and stir until crisp-tender, 8-10 minutes. Add garlic; cook 1 minute longer. Stir in flour until blended; gradually whisk in broth. Bring to a boil, stirring constantly; cook and stir until cauliflower is tender, 12-15 minutes.



2. Puree soup using an immersion blender. Or, cool soup slightly and puree in batches in a blender; return to pan. Stir in chicken, cream, ham, mustard, salt and pepper; heat through. Stir in cheese until melted.



Peanut Butter Bars

1 Cube butter, melted
3/4 Cup peanut butter
3/4 Cup graham cracker crumbs
2 Cups powdered sugar
1 Cup chocolate chips, melted

Melt one cube of butter. Add 3/4 Cup peanut butter and 3/4 Cup graham cracker crumbs. Mix well. Add 2 Cups Powdered Sugar and mix well. Pat into an ungreased 8x8 pan. Melt 1 Cup chocolate chips in microwave for 4 minutes on Power 10. Stir then spread on mixture in pan. Let sit on counter to harden...or put in refrigerator for a few minutes to speed up the process! Cut into bars.