



Happy Spring! Although we may have a few more cold nights ahead, we are starting to see signs of spring; crocus, daffodils, tulips and even the ornamental cherry trees are blossoming! These recent days pushing 60 degrees have been so amazing! Looking forward to many more!!

We are excited to announce that we just launched our brand new website! You'll find direct access to your Tenant Portal, as well as Frequently Asked Questions, the Tenant Newsletter and access to report a Meld (Work Order). Take a look for yourself! www.rentalrain.com

Speaking of Meld, did you know you can add a Property Meld shortcut to your cell phone home screen for easy access? Here's how...

iPhone Users: (1) Open Safari, (2) Type **app.propertymeld.com** into the search bar, (3) click the upload icon and choose **Add to Home Screen**, (4) Rename, if desired, then **click Add**.

Android Users: (1) Open Google Chrome, (2) Type **app.propertymeld.com** into the search bar, (3) Click three dots and choose **Add to Home Screen**, (4) Rename, if desired, then **click Add**.

We hope you will experience Melds ease in use, stress-free scheduling, direct communication and ability to rate the process! And we wish you a wonderful Spring!! ~ Your MVPM Team

Spring Yard Care

The lawns will soon be coming out of dormancy. Remember you are required to mow and weed your flowerbeds. We ask that you keep all yards and surrounding area in clean and sanitary condition, report any holes or signs of rodents, report any limbs, trees or gutter issues. We want the presence of our rental properties to have a positive impact on the neighborhoods they are in. Thank you for keeping your home looking good!!



Congratulations to L. Alar...

for winning this quarters KUDO award of a \$50 gift card for taking exceptional care of your rental property. Everyone has a chance to win. If we do a drive-by or walk thru and see that you are going above and beyond in caring for your home, you will be entered to win too!

Who knew???



According to our appliance vendor, if you are having trouble with a white build-up inside your dishwasher it might be caused by your detergent. Try using a clear gel product with no bleach or a Kroeger or Safeway powder; another product he mentioned is "Finish".

The pods have proven to be a problem in some of the dishwashers in homes we manage. I recently switched to the Kroeger lemon gel detergent and it made a significant difference. Another tip is to check to see if your dishwasher has a filter in the bottom. Some are removable and you're able to discard any excess debris that has built up. He also recommends that you use the Jet-Dry Rinse Aid occasionally. Other products that may be helpful are Seventh Generation or Ecover.

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Something Savory—Something Sweet

Sharing our favorite recipes of the season

I find that a crockpot is my friend during the Spring, when I want to spend more time outside but still want to eat at a reasonable time. Plan ahead and let your meal cook while you're at work or in the yard enjoying the sun! Add your favorite toppings to this Chicken Taco meat, like shredded cheese, sour cream, salsa, guacamole, etc. and turn it into a burrito, taco bowl, taco salad, quesadilla or enchilada! So versatile!

Crockpot Chicken Ranch Taco

- 2 lbs. boneless skinless chicken breasts or thighs
- 1 packet Ranch Dressing Mix
- 1 packet Taco Seasoning Mix
- 14 oz. Low Sodium Chicken Stock



Add all ingredients to a 4-qt or larger slow cooker, stirring to combine.

Cover and cook on HIGH for 3 hours or on LOW for 6 hours. If your chicken is frozen, add an additional 60 minutes to the cooking time.

Once chicken is fully cooked, carefully drain off any extra cooking liquid into a bowl and set aside.

Shred chicken meat with two forks and stir in a little bit of the reserved cooking liquid to help keep the meat moist.

Serve shredded chicken in taco shells or tortillas with your favorite taco toppings.

~ Recipe from Crock-Pot Ladies.com

Pistachio Salad

- 1 (20 ounce) can crushed pineapple, drained
- 1 (3 ounce) package instant pistachio pudding mix
- 1 (8 ounce) container frozen whipped topping, thawed
- 1/2 (10.5 ounce) package miniature marshmallows

Combine pineapple and dry pistachio pudding mix in a large bowl. Fold in thawed whipped topping and marshmallows until well mixed.

Refrigerate until chilled and serve.

~ Recipe by Margit Wallin—allrecipes.com

