



**MERIDIAN VALLEY
Property Management**

Spring Newsletter—March 2026



After months of gray skies, steady rain, and chilly mornings, spring is finally beginning to show itself. The longer days and brighter light make this the perfect time to freshen up your home and check in on a few simple maintenance items. If you notice something that looks unusual, smells damp, sounds different, or feels off — let us know early. Prompt communication allows small issues to be handled before they become larger repairs. We're grateful to have you as part of our community and hope you enjoy the brighter days ahead! ~ Your MVPMT Team

Spring—Proof that change can be beautiful!



Fresh Air & Filters

Winter heating systems work hard. Spring is the perfect time to:

- Replace your furnace filter
- Dust vents and returns
- Make sure furniture isn't blocking airflow

Clean filters improve air quality and help your system run efficiently as we move toward warmer weather.

Check for Hidden Leaks

Cold weather can sometimes reveal plumbing issues.

Take a quick look:

- Under kitchen and bathroom sinks
- Around toilets
- Near washing machines

If you see moisture, staining, or dripping, report it right away. Small leaks can turn into major damage if ignored.

Let the Light In

Open windows on dry days to air out winter moisture and freshen your space.

While you're at it:

- Clean window tracks
- Wipe condensation from windows regularly
- Make sure locks function properly

Proper ventilation helps prevent mold and keeps your home feeling bright and fresh.

Pest Prevention

Warmer weather often brings ants and other pests indoors.

Help prevent problems by:

- Sealing food tightly
- Wiping counters daily
- Taking trash out regularly

Report ongoing pest concerns promptly so they can be addressed quickly.

Safety First

Spring is a great reminder to:

- Test smoke detectors
- Test carbon monoxide detectors
- Replace batteries if needed

Working safety devices protect everyone in your home.



Who knew???



PSE will come out to your house for free and check on any gas smells you might have. Call PSE before you call us when you smell gas. 1-888-225-5773 (1-888-CALL PSE).



Congratulations to M.Vaillancourt & J. Hoyson for winning this quarters KUDO award of a \$100 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!



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Something Savory—Something Sweet

Sharing our favorite recipes of the season

EGGS BENEDICT CASSEROLE

- 12 ounces Canadian bacon, chopped
- 6 English muffins, split and cut into 1-inch pieces
- 8 large eggs
- 2 cups 2% milk
- 1 teaspoon onion powder
- 1/4 teaspoon paprika
- Minced chives, optional

Place half the bacon in a greased 3-qt. or 13x9-in. baking dish; top with English muffin pieces and remaining bacon. In a large bowl, whisk eggs, milk and onion powder; pour over top. Refrigerate, covered, overnight.

Preheat oven to 375°. Remove casserole from refrigerator while oven heats. Sprinkle top with paprika. Bake, covered, 35 minutes. Uncover; bake 10-15 minutes longer or until a knife inserted in the center comes out clean.

For sauce, in top of a double boiler or a metal bowl over simmering water, whisk egg yolks, heavy cream, lemon juice and mustard until blended; cook until mixture is just thick enough to coat a metal spoon and temperature reaches 160°, whisking constantly. Reduce heat to very low. Slowly drizzle in melted butter, whisking constantly. Serve immediately with casserole. If desired, sprinkle with chives.

~ from Taste of Home.com

APRICOT SCONES

- 2 cups all-purpose flour
- 1/4 cup sugar
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1/3 cup cold butter
- 1/2 cup chopped dried apricots
- 1/2 cup chopped pecans
- 1 teaspoon grated orange zest
- 1 cup plus 2 tablespoons heavy whipping cream, divided
- Jam of your choice

For Devonshire cream, in a large bowl, beat the cream cheese, confectioners' sugar and vanilla until fluffy. Gradually beat in enough cream to achieve a spreading consistency. Cover and chill for at least 2 hours.

For scones, combine the dry ingredients in a large bowl. Cut in butter until mixture resembles fine crumbs. Add the apricots, pecans and orange zest. With a fork, rapidly stir in 1 cup whipping cream just until moistened.

Turn onto a floured surface; knead 5-6 times. Divide in half; shape each into a ball. Flatten each ball into a 6-in. circle; cut each circle into eight wedges. Place 1 in. apart on an ungreased baking sheet. Brush with remaining whipping cream.

Bake at 375° for 13-15 minutes or until a toothpick inserted in the center comes out clean. Remove from pan to a wire rack. Serve warm with Devonshire cream and jam.

~ from Taste of Home.com

HOLLANDAISE SAUCE:

- 4 large egg yolks, room temperature
- 1/2 cup heavy whipping cream
- 2 tablespoons lemon juice
- 1 teaspoon Dijon mustard
- 1/2 cup butter, melted



Devonshire cream:

- 3 ounces cream cheese, softened
- 1 tablespoon confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/4 to 1/3 cup heavy whipping cream