



Summer Newsletter

June 2026



As we celebrate the 250th birthday of America, all of us at our office would like to wish you and your family a safe, fun, and memorable holiday.

Summer is a wonderful time to gather with family and friends, enjoy backyard barbecues, watch fireworks, and make lasting memories. As you celebrate, please remember that we don't allow any fireworks on our properties. Please consider watching an organized fireworks display instead.

We appreciate having you as a resident and wish you a summer filled with happiness, relaxation, and plenty of sunshine.

Susan ~ Laura ~ Charlotte ~ Tammy ~ Trudy

Summer Home Care Reminders

Keep the Lawn Green

Regular mowing and watering help keep your yard healthy during the warmer months. Overgrown weeds and bushes can cause damage and attract pests.

Keep Pests Outside

Warm weather brings ants, wasps, spiders, and other unwanted visitors. Keep food sealed, clean up spills promptly, and report any unusual pest issues before they become a larger problem.

Grill Safely

Always place grills well away from the home, fences, decks, and overhanging branches. Never leave a hot grill unattended.

Replace HVAC Filters

If your home has central heating and air conditioning, a clean filter helps the system run efficiently and improves indoor air quality.

Check for Water Leaks

Be sure you know where your water shutoff is located. If you notice a dripping faucet, running toilet, or water where it shouldn't be, report it. Reporting small leaks early helps prevent expensive repairs.

Test Smoke & Carbon Monoxide Detectors

Take a moment to press the test button on each detector. If one isn't working or begins chirping after replacing the battery, let us know.

Keep Trash & Recycling Secure

Summer heat can attract insects and animals. Keep garbage containers closed and place them at the curb only on collection days.

IMPORTANT!!! PLEASE READ!!

A year ago the governor signed a new law that effects our renewal process. And now we have additional changes to tell you about. We no longer have to mail the rent increase notice and renewal via certified mail. We will mail it regular mail and email it to you. We are still required to post it on your door (like an eviction notice), however. We will continue to let you know a few days prior to posting and again the day of. We ask that if you are home, please answer the door so that we can hand it to you directly. We don't like these requirements because they make us seem unfriendly and we are not! Please know that we are only doing what is required of us by law.

Our Summer Quarter KUDOS WINNER is: S. Culver. 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 September.

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Office Hours: Monday-Friday
9:00am-4:00pm



NO FIREWORKS

We will be closed at noon on Friday, July 3rd, in observance of the holiday!



Something Savory—Something Sweet

Sharing our favorite recipes of the season

Happy 250th Birthday of America!!

American Flag Layered Taco Dip

- 32 ounces refried beans
- 1 packet taco seasoning (1.5 oz.)
- 2 cups guacamole
- 2 cups sour cream
- 2 cups mozzarella cheese (shredded)
- 3 cups tomatoes diced
- 2.25 ounces black olives (sliced)

Instructions

- In a bowl, combine the refried beans and taco seasoning. Stir until smooth.
- Spread the refried beans in the bottom of a 13 x 9 baking dish.
- Top with a layer of guacamole.
- Spread a layer of sour cream over the guacamole.
- Using the diced tomatoes, mozzarella cheese, and black olives, create a flag pattern as shown in the photo.
- Cover and refrigerate for at least 1 hour before serving.

[@BitzNGiggles](#)



Red, White and Blue Brownie Kabobs

These are super cute on a platter and feel like a fun “dessert-on-a-stick” moment. They’re great when you want a chocolate option that still looks patriotic.

Ingredients

- 24 brownie bites
- 2 cups mini marshmallows
- 2 cups strawberries
- 2 cups blueberries
- 30 bamboo skewers

Directions

- Wash and dry strawberries and blueberries.
- Thread one brownie bite, one marshmallow, a strawberry, and a few blueberries onto each skewer.
- Arrange in rows on a tray so the red-white-blue pattern looks extra intentional and cute.
- Chill briefly if needed so the brownies stay firm on hot days.

[Sarahscoop.com](#)

