



Wishing you all the blessings and joys of Christmas and a bright year ahead.

Susan - Trudy - Charlotte - Tammy - Laura

KUDOS

Each quarter, we award a Kudo prize to a tenant who has demonstrated exceptional care for their rental property. If we notice outstanding upkeep during a walk-through or drive-by, we'll enter your name into a drawing. You could win a \$50 gift card! Could YOU be our next winner? This quarter's winners are: B & T Morrow!!



WHO KNEW??

>Who knew changing your furnace filters before the cold season hits will save on your energy bill and prevent untimely furnace issues?

>Who knew disinfectants need time to work? For household disinfectants to be effective, they need to sit on a surface for typically 30-60 seconds before being wiped off.



If you are putting up Christmas lights, be sure you don't cause damage to gutters, siding or roof. Christmas lights should be removed no later than January 10th. Those in an HOA, please consult your HOA documents for specific rules.

The office
will be closed
December 24—January 1.
Back in on Friday, Jan. 2.

Happy New Year!!



Peace on earth.
Good will to All!



Office phone
253.630.0123



Susan's cell
206-271-9622

Meridian Valley Property Management
17121 SE 270th Pl., Suite 203, Covington, WA 98042
www.rentalrain.com
email: office@rentalrain.com





Something Savory—Something Sweet

Sharing our favorite recipes of the season

Cheesy Wild Rice Soup

- 1 cup cooked wild rice
- 1/2 lb. cooked bacon
- 1/4 cup onion
- 2 cans Campbell's cream of potato soup
- 8 oz. American Cheese (or Velveeta)
- 4 cups milk (can substitute canned evaporated milk)



Precook rice. Precook bacon and crumble. Saute onion. Combine with soup and milk and cook until bubbly. On low, add cheese until completely melted. Adjust the preferred thickness with more or less milk. Garnish with chives.

Warm Rocky Road Cake

- 1 package German chocolate cake mix (regular size)
- 1 package (3.9 ounces) instant chocolate pudding mix
- 1 cup sour cream
- 1/3 cup butter, melted
- 3 large eggs, room temperature
- 1 teaspoon vanilla extract
- 3-1/4 cups 2% milk, divided
- 1 package (3.4 ounces) cook-and-serve chocolate pudding mix
- 1-1/2 cups miniature marshmallows
- 1 cup semisweet chocolate chips
- 1/2 cup chopped pecans, toasted
- Vanilla ice cream, optional

In a large bowl, combine the first 6 ingredients; add 1-1/4 cups milk. Beat on low speed 30 seconds. Beat on medium 2 minutes. Transfer to a greased 4- or 5-qt. slow cooker. Sprinkle cook-and-serve pudding mix over batter.



In a small saucepan, heat remaining milk until bubbles form around side of pan; gradually pour over contents of slow cooker.

Cook, covered, on high 3-4 hours or until a toothpick inserted in cake portion comes out with moist crumbs.

Turn off slow cooker. Sprinkle marshmallows, chocolate chips and pecans over cake; let stand, covered, until marshmallows begin to melt, about 5 minutes. Serve warm. If desired, serve with ice cream.