

# PLEASANT VALLEY PROPERTIES

[www.pvpwi.com](http://www.pvpwi.com) | Phone: 715-226-6200 | Fax: 715-226-6202

## PVP STAFF

**Hunter Hoffman** - Collections and Leasing

**Lynn Vold** - Office Accountant and Administration

**Dalyn Bignell** - Resident Applications and Advertising

**Lauren Scharlau** - Property Management

**John Scharlau** - CEO & Owner

**Pete Scharlau** - New Home Set Up and Operations, Owner

**Dan Wolf** - Maintenance Manager

**Jordan Bennett** - Sales Manager and Property Management

**EMERGENCY CALLS:** For after hours emergencies, call the office number at 715-226-6200. Follow the list of prompts to be directed to our emergency line that will connect you with one of our maintenance employees. The after hours emergency line is ONLY for MAINTENANCE emergencies. Maintenance staff will be unable to answer any questions related to billing, letters, and other rental related questions. Non-emergency calls should wait until normal office hours of 8-4:30 M-F.



## Greetings from all of us here at PVP!

Colder temperatures have arrived, and many of us have already experienced the first snow of the season. Mother nature has given us early notice this year that winter has arrived and more is yet to come.

If you plan on taking a winter vacation, or traveling away from home to visit friends and family during the upcoming holiday season, it's a good idea to have someone check on your home while you are away. Never shut off your heat as this could allow your pipes to freeze!

If you are a homeowner and haven't done so already, now is the time to make sure your home is ready for winter. We have included some additional helpful reminders on the next page to help you prepare. Have a blessed Thanksgiving & Christmas,

-PVP Staff



## Simplify your life...

And download the [rmResident](#) app available in the Google-Play or Apple Store. We are excited to offer services that deliver continued flexibility and freedom to stay in touch with us from your smart devices. If you have any questions about the app, please feel free to contact us at [lynn@pvpwi.com](mailto:lynn@pvpwi.com) or 715-226-6200.

### **Avoid waiting for your**

**statement** to arrive in the mail and sign up for the email statement. Contact the office at 715-226-6200 to enroll.

## Eliminate fees...

Pay your rent via ACH – Visit the Tenant Web Access site for Pleasant Valley Properties: Copy & Paste this link into your web browser: <https://pleasant.twa.rentmanager.com/> or pay on the [rmResident](#) app. If you have problems logging in or creating an account, please call 715-226-6200. If you pay your rent via credit card, a 3% convenience fee will apply. If you pay your rent with a debit card, a flat fee of \$4.95 will apply. There are NO fees for ACH payments.

On the Tenant Web Access site you can make payments, change or update your payment account, view current and historical PVP charges, leases, transactions, metered utilities, etc... If you have not already done so, take time to create an account today!

## Important Fall Reminders

Responsible home care means being prepared for the change in weather. Here are some helpful reminders.

1. Time to change your ceiling fans to run clockwise - to push the heat down.
2. With furnaces running more, make sure you are regularly changing out the filters. Besides helping to reduce dust and allergens, furnace filters also ensure your furnace is running efficiently.
3. Now is the time to check the batteries in your smoke detectors and carbon monoxide detectors.
4. If you heat your home with propane, check your propane tank levels regularly. If your tank is below 20% - call your propane provider to order more gas.
5. We can't stress enough the need to check your heat tape. Every year we have freeze-ups due to faulty heat tape. Check it now!
6. Is your skirting secure? Are you prepared for snow removal?
7. For those with pets, please make sure you are picking up pet waste regularly so it doesn't get buried in the snow.
8. Don't forget! Disconnect hoses from outdoor water spigots.

### **Fluffy Corn Pudding:**

1/4c. flour, 1 T. sugar, 1 tsp. salt, 1/2 tsp. pepper, 3c. frozen corn, 3 large eggs, 2c. whole milk, 1/4c. melted butter, 1 T. dried or fresh parsley, 1/4c. diced green onion

Preheat oven to 350 degrees. Generously spray a 9" baking dish with non-stick spray.

Stir together flour, sugar, salt & pepper and set aside. Pulse 1 cup of the corn in a food processor until smooth. Whisk eggs in a large bowl until lightly beaten. Whisk in flour mixture & milk. Stir in corn puree, remaining corn kernels, parsley and 1/2 the green onions. Stir to combine and transfer to the prepared baking dish. Bake in preheated oven until browned all over, about 40 minutes. Sprinkle with remaining green onions before serving. Serves 8 people.

Note: If you'd like to make this a bit cheesy - add 1 c. shredded sharp cheddar cheese before you pour it into the baking dish, then 10 minutes before you take it out of the oven top it with 1/2 cup shredded cheddar.