

# PLEASANT VALLEY PROPERTIES

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

## PVP STAFF

**Lynn Vold** - Office Accountant and Administration

**Lauren Scharlau** - Property Management, Resident Applications

**George Scharlau** - Property Management & Collections

**Andrea Bird** - Accounts Payable

**John Scharlau** - CEO & Owner

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

**Chris Nelson** - 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!

We at PVP certainly hope you've all had a beautiful, fun filled summer. It's hard to believe fall is here already. But with the passing of summer, we know it's only a matter of time before the snow flies. So, now is time to start planning for the the colder weather. Why not take advantage of the beautiful fall days to clean up around your homes and get prepared before the snow is upon us?

To help you prepare, please take advantage of the tips and reminders we've included on the next page.

Thanks from the PVP staff for all you do!



## 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 3.24% convenience fee will apply. If you pay your rent with a debit card, a flat fee of \$5.95 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 & Winter Reminders

**Below are some helpful reminders & tips to be sure you and your home are prepared for the cold weather months:**

1. 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!
2. Is your skirting secure? Are you prepared for snow removal?
3. Time to change your ceiling fans to run clockwise - to push the heat down.
4. Now is the time to check the batteries in your smoke detectors and carbon monoxide detectors.
5. 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.
6. 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.
7. Don't forget! Disconnect hoses from outdoor water spigots.
8. For those with pets, please make sure you are picking up pet waste regularly so it doesn't get buried in the snow.
9. Remember - all vehicles must have current license and registration. Please ensure you are current. Any expired/unregistered vehicle may be subject to towing per PVP lease guidelines and local ordinances..

### Delicious Baked Apples

Heat oven to 375 degrees and butter an 8" x 8" baking pan

4 large baking apples - washed and cored (leave skin on); cut at a slight angle around the top core hole to make a slight funnel effect. Place apples in the buttered 8"x8" baking pan.

Mix together and distribute equally inside each apple core.

1/3 cup good granola (or any whole grain cereal), 1/4 cup dark brown sugar, 1 tsp. cinnamon (or any good pie spice)

Top each apple with 1 T. butter

Add 1/4 cup good red or white wine to the baking pan. (If you prefer, use water.)

Bake apples for 45 minutes, or until fork tender. Spoon juices from the pan over the apples before serving.