

THE SPACE CO.

Celebrating 35 years of service

Maintenance Checklist for **FALL** season

With the transition to cooler weather and upcoming holiday seasons, Fall-Winter Maintenance Tips for Renters switches gears. To assist you, we have prepared some useful tips for maintaining your residence.

OUTSIDE MAINTENANCE

- Adjust the frequency of the watering system accordingly and when appropriate, turn it completely off.
- Rake up leaves so grass does not die or create molds and fungus.
- Report any problems with standing water to your Property Manager.
- The days are shorter and darker earlier, therefore, be sure to remove any debris or object which could cause injuries.
- Trim bushes away from house and weed garden beds in preparation for winter. This is also a safety item around walkways as well.
- Turn on outdoor lights when appropriate, such as welcoming trick or treaters, but to save on energy bills, turn off during the day.
- Keep debris away from the house and dispose properly to prevent unnecessary fires or pests.
- If you have a fireplace, NEVER put warm or hot ashes in a trash can. Instead, place in a metal container away from the residence until cold, then dispose of properly.
- If you put up holiday lights, please remove them when the holiday is over. Do not leave holiday lights on when you are not in the residence.
- If you have a live tree during the holidays, be sure to keep it watered and dispose of it properly and immediately after the holiday is over.

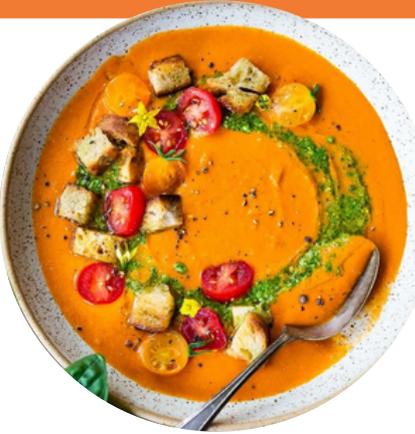
INSIDE MAINTENANCE

- Check your smoke alarm and if not working, replace the battery. If it still does not work, report it immediately to your property manager. This is an important safety item for you and your family.
- Change the filter if you have a forced air system. This is important to do throughout the year. It will lead to lower heating bills and help keep the air cleaner in your home.
- Check dryer vents regularly to remove debris. This will increase efficiency which will avoid a possible fire.
- Check your windows and doors for proper closure and locking.
- Close all windows and doors when leaving the residence to prevent rain damage and increase safety.
- If there is a fireplace in your residence, make sure the flue is open before lighting the fire.
- If when you do use your fireplace and there are any problems, immediately extinguish the fire, and notify your Property Manager immediately.

PRO TIP

Ants become more aggressive with colder weather and try to come indoors. Empty the garbage often and dispose of it properly in garbage receptacles.

Cozy Fall Comfort Food Recipes to Try!



HOMEMADE TOMATO SOUP

INGREDIENTS

- olive oil, butter or ghee
- onion
- carrot (or bell pepper)
- tomatoes (fresh or canned)
- broth
- seasonings
- basil
- cream or cashews

• STEP ONE:

Saute onion and carrots in a heavy-bottomed pot or dutch oven, stirring occasionally. Add a red bell pepper if you like!

• STEP TWO:

Add fresh tomatoes (or canned tomatoes) veggie broth or chicken broth, seasonings, pepper and salt.

• STEP THREE

Add fresh basil and blend. Using an immersion blender makes this especially quick and easy.

• STEP FOUR:

Then add heavy cream or half and half. (Or, for a vegan option, add raw cashews to the simmering tomatoes to soften before blending.)



30-MINUTE BEEF STROGANOFF

INGREDIENTS

- Mushrooms
- Steak or Ground Beef
- Sauce: Butter, onion, garlic, white wine, Worcestershire sauce, flour and plain Greek yogurt (or sour cream)
- Egg Noodles

• Cook the noodles: First, heat the water for your pasta to cook, then cook the pasta until al dente and drain. (I recommend adding the pasta at the same that that you add in the beef stock in Step 4 for optimal timing.)

• Sauté the steak: While the pasta water is heating, sauté the steak in a single layer (you may need to do this in two batches) until browned, then transfer to a clean plate.

• Sauté the veggies: Next, in that same pan, sauté the onions, mushrooms and garlic until browned. Then we will add in some wine to deglaze and lift up all of those flavorful brown bits that are stuck to the bottom of the pan.

• Finish the sauce: And while the wine is deglazing the pan, we'll whisk together the beef stock, Worcestershire sauce and flour. Then pour the mixture into the sauté pan and let it simmer for a bit, add in the steak and Greek yogurt, and season with salt and pepper as needed.

October Events
To Look
Forward!

• **SC Reggae Jerk & Wine Festival, October 15 2022**

Annual festival of Jamaican food and music at Brittlebank Park, with taste-off, demonstrations, chili-eating contests, live music, arts and crafts and more

• **North Charleston Harvest Festival, October 22 2022**

Fall festival in the Olde Village of North Charleston, with artist market, costume contests, live music, trick-or-treating and more

• **Fall Festival, October 23 2022**

Fall festival at Holy City Brewing, with vendor market, silent auction, games and family activities, live music and more

• **Donut Fest Charleston, October 24 2022**

Donut-centric food festival

• **Halloween Golf Cart Parade & Carnival, October 29 2022**

Halloween event in Isle of Palms with haunted house, golf cart parade, inflatables, food vendors and more

Thinking of leaving the Rent life and ready to purchase your first home?

CALL 843-864-3990 OR EMAIL SMALLSRENATA@GMAIL.COM NOW!



OFFICE: (843) 577-2676

Maintenance: ext 207
Rent and payments: ext 205
thespacecompany@att.net

THE SPACE CO.

WWW.THESPACECOMPANY.COM

3110 North Carolina Avenue
Charleston, SC 29403