

MMG

Mayfield Management Group Ltd.
Spring 2021 Newsletter

SPRING FORWARD

Spring is in the air, and there is so much to be looking forward to. In this newsletter we will keep you up to date with the most recent events and highlight some important announcements, all while having a little springtime fun.

Join us for a little Easter Egg Hunt in this very newsletter! If you can tell us how many eggs are hidden in this newsletter you could win a gift card! Just follow us on Facebook and comment your answer on the newsletter post. The winner will be announced on April 6!



HEAD OFFICE HOURS

Monday	9:00 AM - 5:00 PM
Tuesday	9:00 AM - 5:00 PM
Wednesday	9:00 AM - 5:00 PM
Thursday	9:00 AM - 5:00 PM
Friday	9:00 AM - 5:00 PM
Saturday	CLOSED
Sunday	CLOSED



THE SWITCH TO LETUS

We have recently switched to Letus for your online rent payments. Your RentTrack account will be automatically transferred over to Letus as of March 19th, 2021. Please make your online rent payments on Letus after the move.



In order to access Letus, you will need a new password for your account. You should have already received an email with instructions on how to access your LetUs account. Should you experience any difficulties contact RentMoola on 1-888-665-8870 or email help@let.us for assistance.

THREE BEST RATED

It is with great pleasure that we announce to our community that MMG has been recently listed as one of the 3 Best Property Management Companies in Edmonton! We would like to thank our staff and all of our residents for making this possible. Three Best Rated® (CANADA) was created in 2014 with a simple goal to find the top 3 rated local businesses, professionals, restaurants, health care providers, etc., in key cities. Ratings are based on business's reviews, history, complaints, ratings, nearness, satisfaction, trust, cost, general excellence, reputation, etc., using a 50-Point Inspection.



REFER A FRIEND

If you know of someone who would be a fantastic addition to our community, let us know and you could receive a \$100 credit towards your rent.



Refer a Friend



"Big enough to serve you small enough to know you"




WHAT TO DO IN THE EVENT OF AN EMERGENCY



One of the many advantages of being a part of the MMG community is that should an emergency arise, you have access to our maintenance department 24/7. In Edmonton, the contact number is 780-498-9999, and in Red Deer, Calgary, and Okotoks it is 1-877-882-0557. It is important to note what constitutes an emergency to ensure this service is used correctly, and those that need urgent assistance are able to receive it.

Reaching out immediately in the event of the following:

FLOOD - report any water leaks that could cause damage to the building or suite. This does not include leaky taps or plumbing fixtures, toilets, sinks, and bathtubs that are clogged. **FIRE** - Any Fires Call 911 first, then contact the emergency line. **FREEZE** - In respect to any frozen pipes. **REFRIGERATORS** - If your refrigerator is not working. **HEAT**- If temperature drops and it is too cold. **BREAK-INS** - Call 911 first then contact the emergency line. **SECURITY** - If the Front and Back doors of the building are not locking contact the emergency line. For any other lock inquiries please contact your Property Manager.

Of course for all other maintenance request you can scan the QR code here  and the team will respond within 24/48 hours.



HERBY SPRING CHICKEN POT PIE



Minimize your washing-up with this delicious one-pan chicken pie with spinach and herbs, topped with crispy filo pastry. Ideal for busy weeknights!

Ingredients

- 2 tbsp olive oil , plus a little extra for brushing over the pastry
- bunch spring onions , sliced into 3cm pieces
- 250g frozen spinach
- 6 ready-cooked chicken thighs (or see tip, below)
- 350ml hot chicken stock
- ½ tbsp wholegrain mustard
- 200g frozen peas
- 200ml half-fat crème fraîche
- ½ small bunch tarragon , leaves finely chopped
- small bunch parsley , finely chopped
- 270g pack filo pastry

STEP 1

Heat oven to 200C/180C fan/gas 6. Heat the oil in a large, shallow casserole dish on a medium heat.



Add the spring onions and fry for 3 mins, then stir through the frozen spinach and cook for 2 mins or until it's starting to wilt. Remove the skin from the chicken and discard. Shred the chicken off the bone and into the pan, and discard the bones. Stir through the stock and mustard. Bring to a simmer and cook, uncovered, for 5-10 mins.

STEP 2

Stir in the peas, crème fraîche and herbs, then remove from the heat. Scrunch the filo pastry sheets over the mixture, brush with a little oil and bake for 15-20 mins or until golden brown.

Let us know how you did! Post a picture on your social media using the hashtag #springdinner

