



Let's Get Spring Cleaning

Spring has finally arrived, and it's time to prepare your mobile home.

The temperature has begun to rise, the grass is green and the flowers are blooming. Nature is preparing for the upcoming warm spring season, so how about your mobile home? Don't worry if it isn't!

In this newsletter, we will walk you through 4 simple steps to get your mobile home ready for the spring season. Cleaning the air conditioner and gutters will be a few simple tasks we will cover. Roll up your sleeves and head outside – it's time to get to work!

Check the Vents & Skirting

Winter can be tough on your mobile home skirting and vents. Critters can slip under your mobile home if there are any gaps in the skirting. Moreover, if vents aren't installed properly or are missing, the underside of your mobile home will become damp, making humidity an issue.

A simple walk around your home to check that all the skirting is secure and that all the vents are open to allow airflow is all that's needed to keep your mobile home dry and free of unwanted guests.

Inspect Your Roof & Gutters

Your roof is a vital part of your home. So, take a ladder and inspect the roof for any visible damage from winter.

If you have shingles, ensure none are loose, and if you have a metal roof, confirm there's no visible damage. If you experienced a leak during the winter, you might want to patch it yourself or hire a professional.

While you have the ladder out, this is also a great opportunity to remove any debris that has been collected in the gutters. Additionally, make sure that the gutters are securely fastened and in excellent condition!

Clean Your Air Conditioning Unit

If you have a central air conditioner, spring is an important time to ensure it is in good working order. It only takes a few steps, but if you are unsure, it is best to hire a professional.

Turn off the power to the unit first, and clean or replace the filters. Then clean the coils and remove any debris, check the coolant lines to ensure they are still protected, and finally test the unit. The coils are easily accessible by unscrewing the exterior panels of the unit. Spray the coils with a coil cleaner and degreaser once you have access to them. After that, vacuum the foam and thoroughly rinse it with clean water!

Cedar Rapids Downtown Farmers' Market

One of the largest and most popular open-air markets in the Midwest features entertainment, food, and 200 amazing market vendors. The Cedar Rapids Downtown Farmers' Market features numerous local Iowa vendors to browse through from fresh produce and flowers to meats and artisan gifts. This award-winning market is *the* summer event on select Saturday mornings in downtown Cedar Rapids. Plus, don't miss the Market After Dark on August 29th, 2026!

2026 Dates: 7:30 a.m. - Noon

- May 30th
 - June 6th
 - June 20th
 - July 18th
 - August 1st
 - August 15th
 - September 5th
 - September 19th
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Recipe Corner

Salmon Tacos with Mango Corn Salsa

Super easy tacos with a delicious, sweet salsa



Ingredients

- 1 lb. salmon fillet
- 2-3 teaspoons taco seasoning
- 2 teaspoons avocado oil

Mango Corn Salsa

- 1 large mango, diced
- 1 cucumber, diced
- 2 ears sweet corn, kernels cut off the cob
- 1/4 cup finely chopped red onion
- 1/2 cup finely chopped cilantro
- 1 tablespoon honey
- Zest and juice of 1 lime
- 1/2 teaspoon salt

Extras

- 1, 14-ounce can refried beans
- 8 corn tortillas
- 1/4 cup avocado oil for softening

Directions

- Preheat oven to 425°F. Line a baking sheet with parchment paper.
- Toss the salmon with the taco seasoning and avocado oil until well-coated.
- Bake the salmon for 8 minutes, until it slips apart easily when pressed with a fork.
- While the salmon is baking, chop up your salsa ingredients and toss together in a bowl. Season to taste.
- To soften the corn tortillas, wrap the tortillas in a few damp paper towels and microwave for 30 seconds to steam them.
- Spread refried beans on the bottom of the tortilla. Add a couple pieces of salmon. Top with a big scoop of the salsa.
- Finish with lime squeezes and a drizzle of honey!