

Courtesy Patrol



Guardco Security
(209) 723-4273 or
(209) 947-2219

For Emergencies,
Call 911



***Please remember -**
Speed Limit is 15
MPH within the
Community Gates

Friends Make Good
Neighbors!

Don't forget our
resident referral fee is
\$250.00



**Received after resident
has completed 30 days of
residency*

Maintenance Corner

Keeping Your Toilet Running
Smoothly...

*One of our #1 maintenance calls is
clogged toilet. Here are some tips to
help keep your toilet running smoothly.*

1. Do not flush baby wipes or cleansing
wipes down the toilet.

2. Limit the amount of toilet paper you
use before you flush. Single ply toilet
paper is a great way to get more pa-
per for your use.

3. If your toilet gets clogged, let us
know. If you have a plunger you can
try to see if that takes care of the is-
sue. Sometimes the clog is unable to
be unclogged with just a plunger.

4. Do not try to keep flushing the toilet
for it will overflow.
5. A good monthly maintenance tip is to
pour a healthy amount of Dawn liquid
soap into your toilet bowl, about half a
cup. The soap is denser and heavier than
water and should drop to the bottom of
the bowl. Let the liquid dish soap sit in
the bowl for 20-30 minutes. After 20
minutes fill up a container with hot wa-
ter and pour it into the bowl. This is a
way to not only unclog a toilet without a
plunger, but a good way to cleanse the
plumbing of debris.

Remember! We are only a phone call
away. Office # 357-2924



Important Numbers and Information

Emergency Maintenance Issues
Castle Vista Maintenance After Hours
(209) 643-9193

*If no answer, please leave a message, we will return the call.
Make sure to leave your name and address on the message and the issue at hand.*

Castle Vista Times

2300 Cascade Drive, Atwater, CA 95301

Phone # 209-357-2924

Fax # 209-357-7914

Our Staff

Jennifer Krumm
Community Administrator

Kiran Prasad
Marketing Director

Denise French
Activities Director

Connie Torres
Office Assistant

Jon Lukshaw
Maintenance Lead

Richard Scott
Painter

Fabian Rios
Maintenance Technician

Whitney Smith
House Keeping



No Bake Peanut Butter Bars

Ingredients:

- 1 cup butter, or margarine,
melted
- 2 cup graham cracker crumbs
- 2 cup powdered sugar
- 1 cup peanut butter
- 1 1/2 cup semi-sweet chocolate
chips
- 4 tbsp peanut butter



Directions:

1. In a medium bowl, mix together the butter or margarine, graham
cracker crumbs, confectioners' sugar, and 1 cup peanut butter until
well blended. Press evenly into the bottom of an ungreased 9x13
inch pan.
2. In a metal bowl over simmering water, or in the microwave, melt the
chocolate chips with the peanut butter, stirring occasionally until
smooth. Spread over the prepared crust. Refrigerate for at least one
hour before cutting into squares.

**September 8**

2:00 PM

Celebrate Grandparents!

Come join us for an ice cream social as we celebrate Grandparents Day.

September 13

2:00 PM

Emergency Alert Systems

Get up-to-date information on new state-of-the-art equipment and what it offers.

September 20

12:00 Noon

Castle Vista Medieval Feast

Welcome our King and Queen with a feast. Costumes encouraged! RSVP a must.

September 29

12:00 Noon

End of Summer Pool Party

Join us for a yummy BBQ and fun games as we welcome autumn.



Esau Farms—Castle Vista Harvest Fun!

