

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

Castle Vista Maintenance Tips of the Month

- **Plumbing** - Invest in a plunger. Flush only toilet paper. Other materials can clog pipes. If your toilet overflows, remove the tank lid and push the flapper down into the bottom of the tank. Shut the water off using the valve handle located behind your toilet. This should help stop the water from leaking into any homes around you causing, most likely, needed carpet water extraction and/or drywall repairs. It will also spare your neighbors the inconvenience. Call us immediately.
- **HVAC** - Always leave your heat running in the winter months. Pipes could freeze and break if left at low temperatures.
- **Carpet** - Vacuum often. Dust can settle in carpet causing it to wear. To remove furniture indentations, simply place a few ice cubes and let them melt. Use a hair dryer to dry out the area while working the carpet back in place with fingertips or a grooming tool (make sure to dry the area completely).
- **Countertops** - Hot pots/pans should not be placed directly on your countertops. Use hot pads to protect the surface. Do not chop any food directly on your countertops. This could cause scratching. Clean your countertops with a soft detergent to avoid wear/damage to the finish.



- **Patios** - Flower pots should not be placed directly on your patio flooring. Use protective plates or flower pot stands. Please make sure to keep the patios clear of clutter and access to your doors not blocked for easy access to your home (both inside and out).
- **Windows** - Windows should not be left open during rainy weather. The moisture will create damage to the window sills and walls.

**Remember! We are only a call away**  
**with any maintenance concerns. Call**  
**all work orders as you notice them.**  
**There is never a job to small.**



Important Numbers and Information

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

*If no answer, please leave a message and 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

## A Hot Bowl of Comfort

Changing seasons means changing TV shows, changing weather, and of course, changing appetites. And there's nothing quite like a decrease in temperatures to increase cravings for something warm and cozy — so it only makes sense that we drool over some fall soup recipes. We can always go for a hot bowl of comfort once the trees start changing colors, and sweaters start working their way back into our wardrobes.



It may seem easy enough to spring for a can, or carton of soup at the grocery store, but making soup at home doesn't have to be hard at all. Even classic soups, like broccoli cheese, are easy to conquer yourself. So, instead of heading to the soup aisle, grab a big pot, and try whipping it up from scratch yourself.

**Ingredients:**

- 1 tablespoon melted butter
- 1/2 medium chopped onion
- 1/4 cup flour
- 2 cups half-and-half cream
- 2 cups chicken stock
- 1/2 lb. fresh broccoli (chopped into bite size pieces)
- 1 cup carrots, julienned
- 1/4 teaspoon nutmeg
- 8 ounces grated sharp cheddar cheese
- Salt and pepper
- Crusty bread

**Directions:**

1. Sauté onion in butter, set aside.
2. Cook melted butter and flour using a whisk over medium heat for 3-5 minutes. Stir constantly and add the half & half.
3. Add the chicken stock. Simmer for 20 minutes.
4. Add the broccoli, carrots, and onions. Cook over low heat 20-25 minutes.
5. Add salt and pepper. Can be pureed in a blender if you want a smoother consistency. Return to heat and add cheese. Stir in nutmeg.
6. Serve with crusty bread and enjoy!

**REMINDER: Make your favorite soup to be shared and judged at the "Soup Cook Off" on November 16th at noon.**



### Our Staff

**Jennifer Krumm**

Community Administrator

**Kiran Prasad**

Marketing Director

**Denise French**

Activities Director

**Connie Torres**

Office Assistant

**Jon Lukshaw**

Maintenance Lead

**Fabian Rios**

Maintenance Technician

**Richard Scott**

Painter

**Whitney Smith**

Housekeeping





# November

Please join us for our events

**November 1**

@ 2:00 PM

**A Day At The Derby**

Join us for horse races and derby fun.  
Dress for the derby. Hats and all.

**November 10**

@ 2:00 PM

**Veterans Day Salute**

Come honor and thank our veterans for  
their service and protecting our country.

**November 16**

@ 2:00 PM

**Classic Movie Day**

Enjoy popcorn and all the movie goodies  
while watching a classic movie.

**November 20**

@ Noon

**Castle Vista Thanksgiving Feast**

Join us for a Thanksgiving Feast as we  
give thanks to our fabulous residents.

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## Chili Cook-Off Fun!



1st Place: Nancy Bauer

2nd Place: Cheri Kuprienko

3rd Place: Donna Freitas



Donna wanted whipped cream for the  
piece of pie she already ate.



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