

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

Smoke Alarms

Approximately two-thirds of home fire deaths occur in homes without working smoke alarms. Since most fatal fires occur at night, it's essential that every home has working smoke alarms to provide an early warning. Working smoke alarms increase the chance of surviving a home fire by over 50 percent.

Placement

Smoke alarms are placed in every bedroom, and in the hallway leading to the bedrooms. Smoke alarms and batteries should never be removed. They should be in working condition at all times. Do not remove your smoke alarms.

Battery Replacement

Smoke alarms with non-replaceable (long-life) batteries are designed to remain effective for up to 10 years. If the alarm chirps, warning that the battery is low, we will replace the entire smoke alarm right away. For smoke alarms with any other type of battery, we replace batteries at least once a year. If the alarm chirps, please call to have your batteries replaced.

Smoke Alarm Maintenance

A suggested frequency to test your smoke alarm is every month by simply holding down the test button. Vacuum your alarm at least once a year. Dust and cobwebs can impair sensitivity.



When the Alarm Goes Off

If the alarm goes off, crawl low to the ground under the smoke and exit your home quickly. Don't try to take anything with you; just get out. Once safely outside, go to your family meeting place to ensure that everyone got out safely. Once you're out, stay out! Make sure to prepare and practice an escape plan including a family meeting place. Just like schools practice fire drills, families should also practice what to do if their smoke alarms go off. Remember, every day a smoke alarm saves somebody's life.

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



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

Josh Corn

Maintenance Technician

Whitney Smith

Housekeeping



Holiday Eggnog Recipe

Ingredients

- 4 egg yolks
- 1/2 cup sugar
- 2 cups milk
- 2 whole cloves
- Pinch of cinnamon
- 1 cup cream
- 1 teaspoon freshly grated nutmeg
- 1 teaspoon vanilla extract
- 2 Tbsp each of bourbon and rum or brandy, or to taste
- *4 egg whites (optional)

• Makes 1 quart, serves 4 –6



1. In a large bowl, use a whisk or an electric mixer to beat egg yolks until they become somewhat lighter in color. Slowly add the sugar, beating after each addition, whisking until fluffy.
2. Combine the milk, cloves, and cinnamon in a thick-bottomed saucepan. Slowly heat on medium heat until the milk mixture is steamy hot, but not boiling.
3. Temper the eggs by slowly adding half of the hot milk mixture into the eggs, whisking constantly while you add the hot mixture. Pour the mixture back into the saucepan.
4. Cook on medium heat, stirring constantly with a wooden spoon, until the mixture begins to thicken slightly, and coats the back of the spoon. It helps to have a candy thermometer, but not necessary; if you have one, cook until the mixture reaches 160°F. Do not allow the mixture to boil, or it will curdle. (If the mixture does curdle you may be able to save it by running it through a blender.) Remove from heat and stir in the cream. Strain the mixture through a mesh strainer to remove the cloves. Let cool for one hour.
5. Mix in vanilla extract, nutmeg, and bourbon/rum and brandy (feel free to omit for kid-friendly eggnog). Chill.

**Optional: Beat egg whites until they reach soft peaks. Add a teaspoon of sugar and continue to beat until they reach stiff peaks. Gently fold into eggnog. Note, because of the salmonella risk from raw eggs, it is recommended that children, elderly, and people with compromised immune systems refrain from eating raw eggs such as the optional whipped egg whites in this recipe, unless you use pasteurized eggs.*

December

Please join us for our events

December 2
9am to 2pm

Castle Vista Holiday Bazaar
Over 20 booths of holiday crafts, gifts and more!

December 7
2pm

Let's Make Tamales
Come learn how to make tamales, and take some home to enjoy. YUM!

December 14
2pm

Holiday Painting
Come learn step-by-step how to paint your very own holiday picture.

December 15
5:30pm

Caroling with the South Pacific Dancers
A treat of Hawaiian holiday sounds with performances from the Pacific Dancers.

Walt & Cheri were the BIG winners of the beautiful cancer awareness quilt.



**Castle Vista Honors Our Veterans
on Veterans Day**

