

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

Castle Vista Topic of the Month

Pets and Service Animals
of Castle Vista

All residents owning a pet or service animal must refer to and follow Castle Vista's pet policy. Residents signed and received a copy with their lease. If you need a copy of the pet policy, or have any questions, please contact the office.



All pets must be on a leash on the property. Cats are to be inside cats only. We have had an issue in the past with feral cats. They were humanely caught and taken to the pound. We are not responsible for any fees occurred if your pet is caught and taken to the pound.

Please pick up after your pets at the dog park, while walking your pet, and in your patio area of your home. Please be mindful of your neighbors and our community. Be sanitary. Waste bags and receptacles are available throughout the property and at the dog park.



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.

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

Josh Corn
Maintenance Technician

Whitney Smith
House Keeping



Irish Soda Bread

Ingredients:

- 4 cups of all-purpose flour, plus extra for currants
- 4 tablespoons sugar
- 1 teaspoon baking soda
- 1 1/2 teaspoons of kosher salt
- 4 tablespoons (1/2 stick) cold unsalted butter, cut into 1/2-inch dice
- 1 3/4 cups cold buttermilk, shaken
- 1 extra-large egg, lightly beaten
- 1 teaspoon grated orange zest
- 1 cup dried currants



Directions:

Preheat the oven to 375 degrees F. Line a sheet pan with parchment paper.

Combine the flour, sugar, baking soda, and salt in the bowl of an electric mixer fitted with the paddle attachment. Add the butter and mix on low speed until the butter is mixed into the flour.

With a fork, lightly beat the buttermilk, egg, and orange zest together in a measuring cup. With the mixer on low speed, slowly add the buttermilk mixture to the flour mixture. Combine the currants with 1 tablespoon of flour and mix into the dough. It will be very wet.

Dump the dough onto a well-floured board and knead it a few times into a round loaf. Place the loaf on the prepared sheet pan and lightly cut an X into the top of the bread with a serrated knife. Bake for 45 to 55 minutes, or until a cake tester comes out clean. When you tap the loaf, it will have a hollow sound.

Cool on a baking rack. Serve warm or at room temperature.

Happy St. Patrick's Day!

March

Please join us for our events

March 2nd @
2:00 PM

National Banana Cream Pie Day

Let's go BANANAS! Come join us for some banana cream pie.

March 8th @
9:00 AM

California Free Phone Presentation

Get information and eligibility regarding the California Free Phone program.

March 15th @
Noon

St. Patrick's Day Celebration

Come join us for a corned beef and cabbage lunch. Don't forget to sign up.

March 29th @
2:00 PM

Spring Social

Celebrate spring with great friends and food. Bring a favorite spring dish to share.

