

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



- **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.
- **REMEMBER**, call in your work orders as you are aware of an issue. No work order is 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.

June 2018

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

Joshua Corn
Maintenance Technician

Whitney Smith
Housekeeping



Shrimp Scampi with Angel Hair Pasta



Directions

Add the pasta to a large pot of boiling salted water, over medium heat, and cook until al dente.

Meanwhile, heat a large 12-inch skillet over medium-high heat. Add the olive oil. Once simmering and hot, add the shrimp and saute until just cooked through, about 2 to 3 minutes. Remove to a plate and reserve. Add the garlic and red pepper flakes to the skillet, then saute for until the garlic is fragrant, about 1 minute. Add the lemon juice and white wine and raise the heat to high. Let the liquid reduce for 2 to 3 minutes. Whisk in the butter, add a ladleful of the pasta cooking water and return the shrimp. Remove from the heat.

Drain the pasta in a colander, and add it to the skillet along with the chopped parsley and toss. Add the lemon zest and adjust the seasonings with salt and pepper, to taste. Transfer to a serving platter and serve immediately.

Ingredients

- 1 pound angel hair pasta
- 2 tablespoons olive oil
- 1 pound large shrimp, peeled & deveined
- 4 cloves garlic, minced
- 1/2 teaspoon red pepper flakes
- 1 lemon, juiced, plus 1/2 lemon, zested
- 1/2 cup dry white wine
- 5 tablespoons butter
- 1/2 cup dry white wine
- 5 tablespoons butter
- 1/4 cup chopped parsley leaves



HELLO SUMMER June

Please join us for our events

June 6th @
10:30AM

Merced Fair Field Trip

Spend the day at the Merced Fair with us.
Grab a corn dog, and enjoy the fair.

June 15th @
Noon

Father's Day BBQ & Potluck

Join us as we celebrate our fathers with a
BBQ and potluck. Don't forget to sign up.

June 21st @
10:00AM

Bike Around Castle Vista

Bring your bike and pedal around Castle
Vista. Join us for a snack afterwards.

June 22nd @
2:00PM

Big Castle Vista Auction!

Don't forget your Castle Vista Bucks!
Bidding to start at 2PM until it's all gone.

Fun at Esau Farms!

