## November 2018

## **Courtesy Patrol**



**Guardco Security** (209) 723-4273 or (209) 947-2219 For all 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

# **Maintenance Corner**

# After Hours Maintenance Calls

Maintenance issues happen. Please do not wait to report maintenance issues. Reporting them as they happen keeps your home running smoothly.

Here at Castle Vista, we have a skilled staff of maintenance employees that will handle your maintenance issues. No maintenance call is too small! From changing a light bulb, to changing the batteries, we are here to get the job done.

What is an after hours maintenance emergency call? Some examples are the following:

- 1. Water (pipe breaks)
- 2. Plumbing (only if both toilets are clogged)
- 3. Electrical
- 4. Gas If you smell gas, stay calm and vacate the unit. Call 911. They will dispatch PG&E. Do not use your phone in the home if you smell gas, as this could cause a fire hazard.



Please remember, our staff and complex is not designated as an "Assisted Living" facility. This means, you MUST call 911 if you have an emergency issue, such as falls, and medical/health emergencies. Please do not call the after hours maintenance phone, as we are not allowed to assist.

Thank you for choosing Castle Vista as your home.





2300 Cascade Drive, Atwater, CA 95301

# **Our Staff**

Jennifer Krumm **Community Administrator** 

> Kiran Prasad **Marketing Director**

> Whitney Smith Activities Director

**Connie Torres** Office Assistant

Jon Lukshaw Maintenance Lead

> **Richard Scott** Painter

Tyler Boyle Maintenance Technician

Brittney Krumm Housekeeping



## Ingredients

2 1/2 cups chopped cooked turkey

1 (10.75 ounce) can condensed cream of chicken soup

1 (15.5 ounce) can whole kernel corm, drained

1 (14.5 ounce) can sliced carrots, drained

1 (15 ounce) can sliced white potatoes, drained and chopped

1/4 cup chicken stock

Salt and ground black pepper to taste

2/3 cup milk

1 package of pre-made pie crust

#### Directions

- 1. Preheat oven to 400 degrees F
- pared pie crusts in the pan and prep for the filling.
- 3. In a large bowl, gently mix together the cooked turkey, cream of chicken soup, corn, carrots, potatoes, and chicken stock until thoroughly combined.

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.

**Important Numbers and Information** 

After Hours Maintenance Issues

**Castle Vista Maintenance** 

(209) 643-9193

Easy Leftover Thanksgiving Turkey Pot Pie

2. Grease a pie pan. Put one of the pre- 5



- 4. Pour mixture into pie shell. Place remaining pie crust onto top mixture and crimp edges together. Pierce the crust with vent marks with a fork or knife.
- Bake in the preheated oven until the crust is nice and golden brown. Approximately 25 minutes.

Comfort food at it's best ... oh it is so good!



# November 2018 **Save The Date** Page 2 **RAY STONE 55+ COMMUNITY**

# **Please join us for November events**

**November 8** Fall Soup Contest at noon Enter, or come and taste the best fall soup recipes by Castle Vista residents.

#### **November 9 Veterans Day Ceremony** Join us as we honor and thank our at 2pm veterans who served our country.

**November 19 Thanksgiving Feast** Come enjoy a Thanksgiving feast at noon prepared by the staff of Castle Vista.

November 30 Karaoke with Jan and Friends at 7pm Join in the fun! Sing and dance the night away with Jan and Friends.







Join us for a Thanksgiving Feast on November 19th at noon. We ask that you sign up and please RSVP. Please no guests, as we are limited on space.

Staff will prepare and take care of all of the Thanksgiving fixings. We ask that if you attend, please bring a dessert to share. Bring your stretchy pants and an appetite!

# There's Always Something Fun at Castle Vista!