

**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**



- **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.**



**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

**Whitney Scott**  
 Activities Director

**Connie Torres**  
 Office Assistant

**Jon Lukshaw**  
 Maintenance Lead

**Richard Scott**  
 Painter

**Anthony Gomez**  
 Maintenance Technician

**Anthony Gomez**  
 Maintenance Technician

**Brittney Krumm**  
 Housekeeping



**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.





# March

Please join us for our events

- March 5th @ 9:30 am** **Fat Tuesday Pancake Party**  
Come join us for a pancake feast. Wear green, yellow and purple for CV Bucks!
- March 5th @ 5:00 pm** **Mardi Gras Happy Hour**  
Masks & fun as we sip Mardi Gras themed drinks and snacks. Dress to impress!
- March 15th @ 12:00 pm** **St. Paddy's Day Lunch**  
Come and enjoy corned beef & cabbage, red potatoes and Irish soda bread ...Yum!
- March 21st @ 1:30 pm** **Spring Craft Time**  
Celebrate spring by painting a ceramic teapot, in which we will plant herbs.



**Valentine's Paint Class**  
Beautiful paintings by Castle Vista residents



**Golden Girl Club Is Back!**  
Golden Girls revival  
Come join in the fun!



**Castle Vista Gym in Full Swing**

The CV Gym is open 8:30am to 10pm every day of the week!

