

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

Garbage Disposals

Garbage disposals are one of most called in maintenance repairs. A garbage disposal is not for "garbage". Please do not put pasta, rice, potato, or potato skins, grease, bones, or large food items down the disposal. Please dispose of these items in your trash can. This will clog your drain. Please do not put food down the toilet. This will clog your plumbing.

Always remember to run hot water before, during and after you use your disposal. Putting a little Dawn soap in the drain and running it with hot water will help keep the pipes clean of build up. This method is always good to do to clean your toilet pipes also.

Work Orders

Please call in work orders as soon as you have an issue. Work orders are done during the hours of 8am and 3pm. This allows mainte-



nance to access the issue, repair and also contact third party vendors if needed. If you wait until end of day, you might need to wait until the following day for your repair.

If you have a maintenance emergency, such as a water leak, plumbing issue, or lock out, please call the "After Hours" Maintenance phone at 209-643-9193. For all other work orders, please call 209-357-2924 to report your work order.



Important Numbers and Information

After Hours Maintenance Emergency Issues
Castle Vista Maintenance
(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

April 2019

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

Alyk Camacho

Maintenance Technician

Brittney Krumm

Housekeeping



Goat Cheese-Blueberry Ice Cream

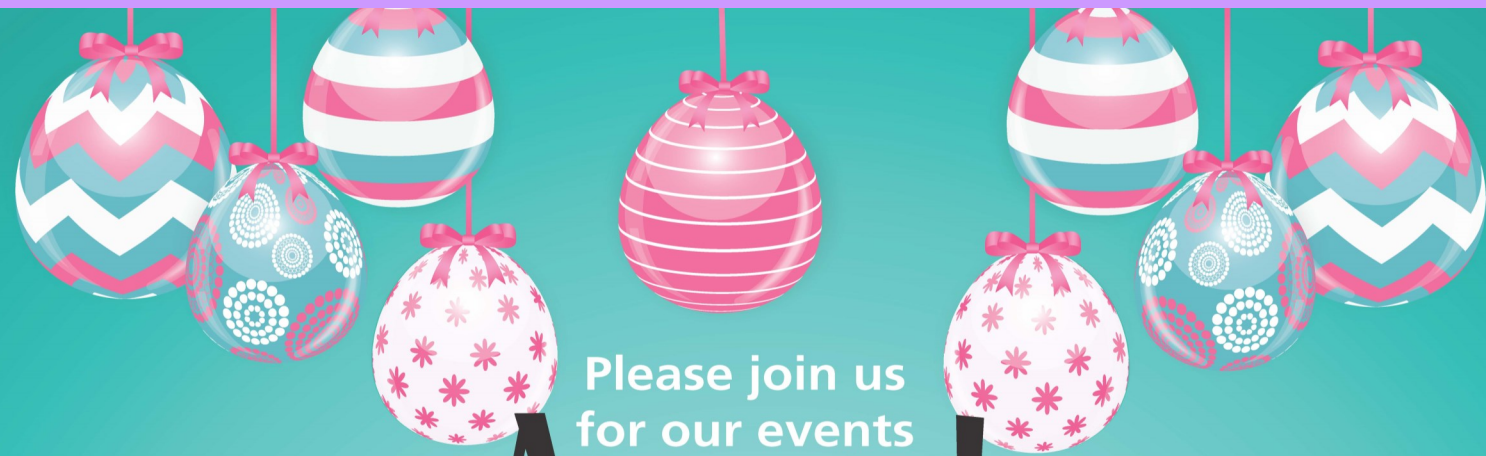
Ingredients

- | | |
|-----------------------------|------------------------------|
| 1 cup whole milk | 2 cups heavy cream |
| 1/2 cup white sugar | 2 1/2 cups fresh blueberries |
| 1 tablespoon lavender honey | 2 tablespoons water |
| 1/2 cup soft goat cheese | 1 tablespoon lavender honey |

Directions

1. Heat milk, sugar, and 1 tablespoon of lavender honey over medium to high heat and bring to a boil. Stir until honey and sugar have dissolved, about 1 minute. Set aside to cool briefly.
2. Place goat cheese in a bowl and pour lukewarm milk mixture on top. Stir until smooth. Mix in cream. Refrigerate 8 hours to overnight.
3. Combine blueberries, water, and 1 tablespoon lavender honey in a saucepan over medium-low heat and slowly bring to a boil. Simmer for 15 minutes until most of the liquid has evaporated. Mash berries with a wooden spoon until mixture resembles chunky jam. Refrigerate 8 hours to overnight.
4. Pour goat cheese mixture into a ice cream maker and freeze according to manufacturer's instructions until it starts to thicken, about 10 minutes. Add blueberry mixture a little at a time; continue freezing, about 10 minutes more. Transfer to an airtight container and freeze until firm, about 4 hours.
5. Remove from freezer 20 minutes before serving.





Please join us
for our events

April

April 4th @
3:00PM

CV Golden Girls Tea & Jewelry Exchange
Bring your favorite tea cup and a piece of jewelry between \$5-\$10 to exchange.

April 12th @
Noon

National Grilled Cheese Day
Come enjoy a grilled cheese sandwich and a bowl of tomato soup. YUM!

April 19th @
2:00PM

Spring Social & Egg Hunt
Bring your grandkids for an afternoon of fun. Games, food and egg hunt.

April 25th @
Noon

National Pretzel Day
Come join us for a soft pretzel, toppings and dips to enjoy this special day.



CASTLE
VISTA

