

Courtesy Patrol



Guardco Security
(209) 723-4273 or
(209) 947-2219

For emergencies,
call 911



**Please remember*
CV 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

- **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 flap-per down into the bottom of the tank. Shut the water off using the valve handle located behind your toi-let. This should help stop the water from leaking into any homes around you causing, most likely, need-ed carpet water extraction and/or dry-wall repairs. It will also spare your neighbors the inconvenience. Call us immediately.
- **HVAC** - Always leave your heat run-ning in the winter months. Pipes could freeze and break if left at low tempera-tures.
- **Carpet** - Vacuum often. Dust can set-tle in carpet causing it to wear. To re-move 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 complete-ly).

- **Countertops** - Hot pots/pans should not be placed directly on your counter-tops. Use hot pads to protect the sur-face. 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

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.



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



Blackberry Cheesecake Squares



Ingredients

Crust
10 ounces (2 sleeves) graham crackers
1/2 cup pecans or walnuts
1/2 cup butter, melted
1 teaspoon vanilla extract

Filling
3 packages of cream cheese, softened
1-1/2 cup sugar
1-1/2 teaspoon vanilla extract
4 whole eggs
1/2 cup sour cream

Topping
4 cups blackberries
1 cup sugar
1/4 cup water
2 teaspoons cornstarch
4 tablespoons water

Instructions

Preheat oven to 350 degrees. Place a 9x13 inch pan of hot water into the bottom rack of the oven.

For the crust:
Line a separate 9x13 inch baking pan with foil. Spray with cooking spray. Add the gra-ham crackers and pecans to the bowl of a food processor. Pulse them until they're fine crumbs. Drizzle in melted butter, pulsing until it's all incorporated. Pulse in the vanilla. Pour the crumbs into the prepared pan and press the crumbs firmly into an even layer. Set aside.

For the Filling:
Beat cream cheese sugar, and vanilla togeth-er until smooth. Add eggs one at a time, beating after each addition. Add sour cream and beat until incorporated.

Pour the filling into the crust and smooth the surface. Bake for 45 minutes, then turn off the oven and leave the door closed for an additional 10 minutes. Finally, open the door halfway and leave for an additional 10 minutes. Remove the cheesecake and let it cool completely.

For the topping:
Add blackberries, sugar, and 1/4 cup water to a saucepan. Bring it to a boil and cook until the juices thicken slightly, about 4-5 minutes. In a small bowl, mix the cornstarch with 4 tablespoons water to make a slurry, then add it to the berries. Let it boil for another 1 to 2 minutes, then turn off the heat and allow to cool.

Pour the blackberries over the cheesecake and place the pan into the fridge to chill and set for at least 2 hours. When ready to serve, remove the cheesecake from the pan by lift-ing the edges for the foil. Peel back the foil and use a long serrated knife to cut cheese-cake into squares. Enjoy!

Hello Summer June

Please join us
for our events

June 1st @
8am - 12pm

Castle Vista Community Yard Sale
Participate, or shop, at the Castle Vista
Yard Sale and find your next treasure!

June 14th @
6pm

Father's Day Car & Motorcycle Show
Come celebrate Father's Day with cars,
motorcycles, burgers and DJ Dave!

June 20th @
2pm

National Vanilla Milkshake Day
Join us for a shake and comedy show with
Mo, Castle Vista's very own comedian.

June 26th @
12pm

Castle Vista Chili Cook-off
Earn your bragging rights at the Castle
Vista Chili Cook-off.



CASTLE
VISTA

