

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

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. Smoke detectors (Please do not remove).
5. 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.



Jon Lukshaw, Maintenance Lead

Please remember, our staff and complex is not designated as an "Assisted Living" community. 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.



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.

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

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



Hash Brown Quiche



Ingredients

- 24 ounces frozen uncooked shredded hash browns, thawed
- 5-1/3 tablespoons unsalted butter, melted
- 2 large eggs, beaten
- 1/2 cup half and half
- 1/2 teaspoon seasoned salt
- 4 ounces jalapeno jack cheese, shredded (1 cup)
- 4 ounces Swiss cheese, shredded (1 cup)
- 1 cup diced ham
- Fresh parsley or green onion to garnish

1. Preheat oven to 425 degrees. Press hash browns into a greased quiche pan or jelly roll pan.
2. Blot with a paper towel to remove all moisture.
3. Brush with melted butter. Bake 25 minutes and remove from oven.
4. Reduce oven to 350 degrees.
5. Combine eggs, half and half, and salt. Place cheeses and ham in hash brown shell.
6. Pour egg mixture over top. Bake 40 to 50 minutes.
7. Garnish with parsley or green onion.



Directions



Please join us for our November events

Nov. 1st

6pm

Halloween Karaoke Party

Join us for our "After" Halloween Party!
Costume contest, haunted house & raffle.

Nov. 11th

10am

Veterans Day Breakfast

Come honor all those who served by
joining us for breakfast at the Club House.

Nov. 15th

Noon

Castle Vista Fall Soup Cook-Off

Let's see who makes the best soup at
Castle Vista! Enter your soup for a prize.

Nov. 25th

3pm

Castle Vista Thanksgiving Feast

Come enjoy a Thanksgiving meal prepared
by the staff. Make sure to sign up!



Breast Cancer Awareness

Spaghetti Dinner Fundraiser and Comedy Show



Thank you residents! We raised \$375!

