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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

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 re-
- 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 vour home.



Friends Make Good **Neighbors!**

Don't forget our resident referral fee is \$250.00



*Received after resident has completed 30 days of residency



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.



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

Ashley Prasad

Housekeeping



Mini Cheesecake Bites



Directions

- 1. Preheat oven to 350 degrees. Place a paper cupcake liner in each cup of a muffin pan.
- 2. Beat cream cheese with an electric mixer until fluffy.
- 3. Add sugar and vanilla, beating well.
- 4. Place a vanilla wafer, flat side down, in each muffin cup.
- 5. Spoon cream cheese mixture over wafers.
- 6. Bake for 20 minutes.
- 7. Allow tarts to cool completely.
- 8. Serve with cherry filling on top, or any pie filling of your choice.





Ingredients

- 12 vanilla wafers (Nilla Wafers)
- 2 eggs
- 1 teaspoon pure vanilla extract
- 1 cup sugar
- 2 (8-ounce) packages cream cheese, softened.
- 1 (21-ounce) can cherry pie filling, or other pie filling,

3:00pm Help us celebrate the holidays by joining us for food, drinks, dancers, gifts and Santa!



