Page 4 January 2020

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 & Lock outs

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

office hours, there is a fee of \$25 payable to the maintenance staff member at time of unlock.

Please remember, our staff and complex is <u>not</u> 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.



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

Honey Walnut Shrimp



Ingredients

1 c. water
1 c. granulated sugar
1 c. walnuts
1 lb. shrimp, peeled and deveined
Kosher salt
Fresh ground black pepper
2 large eggs, beaten
1 c. cornstarch
Vegetable oil for frying
1/4 c. mayonnaise
2 tbsp. honey
2 tbsp. heavy cream

Cooked white rice, for serving

nish

Thinly sliced green onions, for gar-

Directions

In a small saucepan over medium heat, combine water and sugar and bring to a boil. Add walnuts and let boil for 2 minutes. Using a slotted spoon, remove walnuts and let cool on a small baking sheet.

Pat shrimp dry with paper towels and season lightly with salt and pepper. Place eggs in a shallow bowl and cornstarch in another shallow bowl. Dip shrimp in eggs, then in cornstarch coating well.

In a large skillet over medium heat, heat 1" of oil. Add shrimp in batches and fry until golden, 3 to 4 minutes. Remove with a slotted spoon and place on a paper towel lined plate.

In a medium bowl, whisk together mayonnaise, honey, and heavy cream. Toss shrimp in sauce. Serve over rice with candied walnuts and garnish with green onions.







Page 3