

Courtesy Patrol



Guardco Security
Updated Phone Number

(209) 421-8795

**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

**Refer
a
friend**

**Received after resident
has completed
30 days of residency*

Maintenance Corner

Work Orders

What is an emergency and what is not...

There is no task too small here at Castle Vista. We strive in making your living experience here at Castle Vista care free.

Who do I call if I have a maintenance work order? Ask yourself these questions...

1. Is it a water related issue such as a leak or clog?
2. Is it a fire related issue or can turn into a fire related issue? Call 911 first, then call us.
3. If you smell gas, please get out. Call PG&E and they will come out and check your unit. Then call us.
4. If you have answered yes to any of the above. Please call the new maintenance number at 502-363-8928 or call the Castle Vista office at 209-357-2924 and press #2 for after hour emergencies. The old maintenance number will be disconnected in March.
5. Landscaping work orders are NOT an emergency and are NOT handled by Castle Vista Staff. They are handled by a third party vendor and tackled by severity and in order received. If you have a blocked drive way or a downed tree, please call for an emergency work order.

6. Windows & Sliders

- A. Condensation and leaky windows—during these storms and rainy days with the mixture of our heaters going and the cold weather outside, we create condensation. The condensation gathers in the tracks of the window and sometimes over flows. It is important to place a towel to help absorb the condensation and reduce the water in the tracks from over flowing. Please report leaky windows to the office so that we can make sure that we get a vendor out to address the leak.
- B. Sliders—Keeping the tracks free of debris and dust will help your slider slide easily. Make sure to check quarterly as a good housekeeping measure.

7. Air Ducts & HVAC

- A. All air ducts (vents in all rooms) must be free of dust and grease. This is part of good housekeeping practices.
- B. Castle Vista provides air filters twice a year. It is recommended that if you have allergies or are sensitive to dust we suggest purchasing a hypo allergenic air filter for your HVAC system. Please call the office if you need help installing.



Important Numbers and Information

**Emergency Maintenance Issues
Castle Vista Maintenance After Hours
Call 209-357-2924, press #2**

Or call the answering service directly at: 502-363-8928



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

Connie Torres

Office Assistant

Anthony Gomez

Maintenance Technician

Akshaye Prasad

Maintenance Technician

Roland Rodriguez

Interior / Exterior Painter

Travis Jeffery

Exterior Painter

Anthony Castro

Exterior Painter

Savannah Salas

Janitorial / Housekeeper



Divinity with Cherries and Pecans



Yield 24 Servings

Instructions

1. Place maraschino cherries on a plate lined with paper towels; blot dry. Line baking sheets with parchment paper.
2. Stir together sugar, corn syrup, and 1/2 cup water in a saucepan. Bring to a boil over medium heat. Cook, without stirring, until a candy thermometer reads 260 degrees, (should take about 8 to 9 minutes).
3. Meanwhile, beat egg whites, salt, and cream of tartar with an electric mixer on medium speed until stiff peaks form, 4 to 4 minutes. (If egg whites are ready before syrup, decrease mixer speed to low to slow process until syrup is ready.) Increase mixer speed to medium-high and gradually drizzle hot syrup into egg whites in a thin, steady stream, 1 minutes. Increase speed to high and beat until candy is beginning to lose its gloss and holds its shape when dropped from a spoon, (should take about 4 to 6 minutes.) Immediately stir in vanilla, pecans, and cherries.
4. Working quickly using 2 spoons, drop candy by heaping spoonful's onto prepared baking sheets. Let stand at room temperature, uncovered, overnight. Store at room temperature in an airtight container up to 2 weeks. Enjoy!

Ingredients

- 1 (6-ounce) jar maraschino cherries, drained and chopped
- 2 1/2 cups granulated sugar
- 1/2 cup light corn syrup
- 2 large egg whites, at room temperature
- 1/4 tsp. kosher salt
- 1/4 tsp. cream of tartar
- 1-1/2 tsp. pure vanilla extract
- 1 cup chopped toasted pecans





February 8th
at Noon

Homemade Soup Day - Drive Thru Only
Join us for a hot bowl of soup to go. This recipe is from Jennifer's Great Grandmother!

February 14th
at 9am

Valentine's Day Breakfast - Dine In Only
Enjoy a delicious breakfast of pancakes with strawberries and syrup, and sip on mimosas.

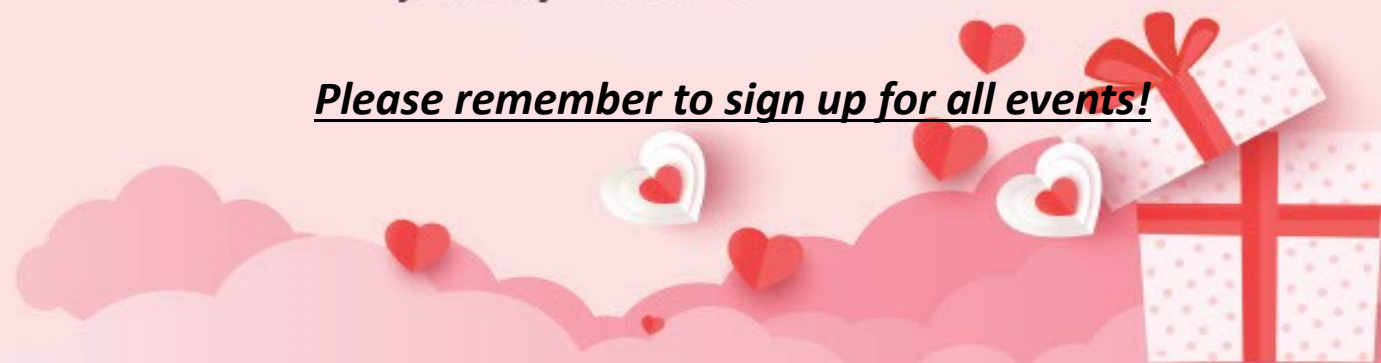
February 23rd
at 9am

National Banana Bread Day
Join us for great conversation with banana bread and coffee.

February 28th
at 2:30pm

Castle Vista Craft of the Month
Enjoy some creative time and come make jewelry with us!

Please remember to sign up for all events!



Neighborhood Watch Meeting Wednesday March 8th, 2023 at 5PM



Join Us For Chair Exercises



Tuesdays, Thursdays & Fridays
9am to 10am @ the Club House

Video Instructed, At Your Own Pace, Lots of Fun!
Come Join Fun!



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						
						
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28				