

MOUNTAIN GATE COMMUNITY SERVICES DISTRICT

Established 1956

Mission Statement: It is our mission to provide the Mountain Gate Community with reliable, safe and clean water and fire protection services at the lowest cost possible.

June 1, 2026

For
Water Emergencies
call
(530) 275-4506



Protection
Unconditional love
Support

June 2026 Happy Father's Day!



Life Guide
Role model
Best Friend

Thank you to all the dads out there making a difference!

Looking for ideas to impress the dads in your life this Father's Day? Try this Beer Battered Onion Ring recipe! They go great as a side or on a Burger with bacon, lettuce, tomato & BBQ sauce 😊



Ingredients:

- 2 sweet onions sliced into rings
- 6 tablespoons corn starch divided into 4 tablespoons & 2 tablespoons
- 2 cup all-purpose flour
- 2 teaspoons salt
- 2 teaspoons garlic powder
- 1.5 teaspoons paprika
- 1.5 teaspoons baking powder
- 2.5 cups beer
- Vegetable oil for frying

Here's How:

1. Peel and slice onions into rings.
2. Add sliced onion rings to Ziploc bag with 4 tablespoons of corn starch shake the bag to coat the rings.
3. In a separate bowl add 2 cups of all purpose flour, 2 tablespoons of cornstarch, salt, garlic powder, paprika, and baking powder whisk your dry ingredients. Whisk in 2.5 cups of beer to form a thick pancake like batter.
4. Let your batter rest for at least 15 minutes or up to 45 minutes.
5. Heat your oil in a deep pot to 350 – 365 degrees. The oil level should never go higher than the halfway point of your pot. **Use extreme caution when cooking with oil.**
6. Dip your rings in the batter. Using medal tongs carefully add a single layer of battered rings to your hot oil. Do not over crowd the pot. Fry the onion rings until they're golden on both sides.
7. Carefully transfer the golden onion rings to a paper towel lined tray. **Enjoy!**

Mountain Gate Community Services District Bill Pay

The Mountain Gate Community Services District has a variety of convenient payment options for our customers to choose from Choose an option that best suits your needs.

In Person~ By Mail~ By Phone~ Online~ Autopay

Our 24/7 online account access and bill pay option is available on our website. You may make payments, check your balance or check your water usage history.

www.mountaingatesd.com

Please Note: Fees do apply, electronic check transactions are \$1.50 (only available on our website) and all Credit Card transactions are \$3.10 (including pay by phone and autopay)



Mountain Gate C.S.D.

Water (530) 275-3002

Fire *non-Emergency (530) 275-3003

Emergency 911

PUBLIC NOTICE

2026/2027 Operating Budgets: The Board of Directors will be adopting the 2026/2027 Operating Budgets at the June 10, 2026 Board Meeting.



June Events

**June 2, 2026
Primary Election**



**June 10, 2026
Board Meeting
6 PM**



**June 21, 2026
Father's Day**



July Events

**July 4, 2026
Independence
Day**



**July 8, 2026
Board Meeting
6pm**



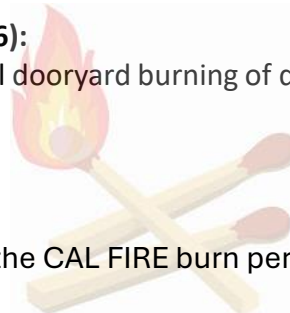
Don't forget to vote this election day!
The office will be available for you to exercise your rights and cast your vote. 7am to 8pm **June 2, 2026**



CAL FIRE residential burn permits are required in Shasta County for residential dooryard burning starting at **8 a.m. on May 1**. Residents must obtain these permits online, and it is mandatory to contact the Shasta County AQMD to verify it is a permissive burn day

Key Burn Permit Details for Shasta County (2026):

- **Permit Requirement:** Mandatory for residential dooryard burning of dry, natural vegetation.
- **Effective Date:** Starts at 8 a.m. on May 1st
- **Hours of permissive burn:** 9 a.m. to 5 p.m.



Permit Source: Permits are available online via the CAL FIRE burn permit site, burnpermit.fire.ca.gov

Verify Burn Day: Call the Shasta County Air Quality Management District (AQMD) at (530) 224-8777 or 1(800) 411-8728 to check if it is a permitted burning day.



Restrictions: Do not burn on windy days. Only burn dry, natural vegetation, such as leaves and tree trimmings. Burning trash or construction materials is prohibited.

BOARD OF DIRECTORS

Katie Mason, Chair Kay Kobe, Vice-Chair
Directors : Greg Peterson , Dave Selby, Michael Young