

RIVER PARK WEST

Keeping You Informed, Educated & Connected

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SEPTEMBER 2019



POLICE • COMMUNITY PARTNERSHIPS

Greetings River Park West!

National Night Out will be held on **Tuesday, October 1, 2019.**

It is an annual community-building campaign that promotes police-community partnerships and neighborhood camaraderie, with visits from our Fire and Sheriff Departments along with fun for the family in your individual sections.

Please consider signing up to host for your section! The association will provide \$100 to assist in covering the food cost and provide you with some suggestions to coordinate with your neighbors.

For additional information and to sign up, please contact your community coordinator, Dee Norman at rpwcoordinator@gmail.com, or 346-333-5279.

RESIDENT CORNER

MANAGEMENT COMPANY

Inframark281-870-0585
.....customercare@inframark.com

ONSITE & EVENTS COORDINATOR

Dee Norman

Email: rpwcoordinator@gmail.com

Tues – Thurs 10am to 5pm

After hours 281-870-0585

COMMUNITY WEBSITE

riverparkwest.nabrnetwork.com

www.facebook.com/RiverParkWest

NEWSLETTER

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BOARD INFORMATION

Tiffany Chen - President

Larry Wilson - Vice President

Lola Wilkerson - Secretary/Treasurer



Board Meetings are held the 4th Monday of every other month with open to the public for all homeowners at 7pm. Confirmed meeting dates are notified 72 hours in advance on the official community website and sent via email to registered emails. Please be sure to register your email to stay informed.

Richmond Post Office - Have mail concerns or need to obtain a mail box key. Contact the post office directly Phone 281-633-0386 or visit in person 5560 FM 1640 RD 77469, Richmond Texas with a copy of proof of ownership documents or lease agreement Mon-Fri 9:00am - 5:00pm Sat 9:00am - 12:00pm Sun Closed

Informed Delivery - This feature sends a daily picture of all the mail for the owner's address to a registered email address before the carrier touches it. Click Track and Manage, Informed Delivery, Check for Eligibility. Visit USPS.com.

Trash Collection & Heavy Pick-Up days are Tues & Fridays (Recycling on Fridays) - Residents can contact WCA directly for payment and trash container request by phone 281-368-8397 or by email contact@wcamerica.com

Street parking complaints can be reported directly to Fort-bend County Sheriff Dept. 281-341-4665 press #4 for Dispatch or from the web site. Click on 'Report a Traffic Complaint' and fill in the blanks then submit at www.fortbendcountytexas.gov

CenterPoint Energy maintains street lights throughout the community. Please use the form online to report a street light outage. If you need to report a power outage please call 713-207-2222

To report street repairs in the community, please submit a maintenance request form online or contact the Fort bend County Road & Bridge division at 281-342-4513

To report street & drainage concerns, questions about your water bill & usage, contact City of Richmond 281-342-5456

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community newsletters



Yard Of The Month

Congratulations to the RiverPark West Yard of The Month winners for July! 2127 Trinity Manor Lane and 22002 Larchmont Ct.

The winners each received a \$25 gift card in appreciation of their hard work and dedication in keeping RPW beautiful.



***Help Keep Our
Neighborhood Beautiful!***

NEED TO RESERVE THE CLUBHOUSE?

- To make a reservation, please login at:
RiverParkWest.NabrNetwork.com
- Click on Log In.
- New to the website? Click on "Need to Register?"
- Once signed in, go to the "For Residents" Tab – Reservations – Make a Reservation.
- Review the calendar to find a date that works for you.
- To reserve a time slot, click on the time you want for your event (include set up time) and drag down the cursor to when your event will end (include clean up time). Maximum reserve time is 8 hours.

Complete the on-line reason for reservation box to hold your event date and time. You are required to read the Clubhouse Rules & Rental Contract. The rental rules and contract must be completed and submitted to the clubhouse office to receive approval along with payment of \$50.00 for the rental fee and a payment of \$275.00 security deposit which is refundable.

Make sure you have your pool access card. This card will be your key for the clubhouse.

Your HOA account must be paid current for your reservation to be approved.

RiverPark West Community events that require the usage of the clubhouse will take precedence over any individual reservations. These events are on the Reservation Calendar and the Community Events Calendar.

“This Easy-to-Make Old-School Macaroni and Cheese has a Perfectly Crispy Crust.”

Ingredients

- 1 (16 ounce) package elbow macaroni
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 1/4 teaspoon dried thyme
- 1/4 teaspoon cayenne pepper
- 1/8 teaspoon white pepper
- 3 cups milk
- 1 pinch ground nutmeg
- 1/4 teaspoon Worcestershire sauce
- 1 teaspoon salt
- 3 cups shredded sharp Cheddar cheese, divided
- 1 teaspoon Dijon mustard
- 1/2 cup panko bread crumbs
- 1 tablespoon butter, melted

Directions

- 1-Preheat oven to 400 degrees F (200 degrees C).
- 2- Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta is cooked through but still slightly firm, about 8 minutes. Drain well.
- 3- Melt 1/4 cup butter in a large saucepan over medium heat. When the butter starts to foam and bubble, stir in the flour; cook on medium heat until flour just begins to turn pale yellow, 3 to 4 minutes. Add thyme, cayenne pepper, and white pepper; cook and stir another minute, then whisk in 1 cup of milk until smooth. Pour in remaining milk and whisk again. Bring the sauce just to a simmer.
- 4- Stir in nutmeg, Worcestershire sauce, and salt; simmer on medium-low heat until thickened, about 8 minutes, whisking often. Turn heat on, then add 2 1/4 cups of Cheddar cheese; stir until melted and combined. Add Dijon mustard.
- 5- Transfer the macaroni into a casserole dish, then pour in the cheese sauce; stir to thoroughly combine sauce with pasta. Mix panko bread crumbs and 1 tablespoon melted butter in a small bowl, and sprinkle crumbs on top of macaroni and cheese. Sprinkle remaining 3/4 cup of Cheddar cheese on top.
- 6- Bake in the preheated oven until bread crumbs and Cheddar cheese topping are golden brown, about 20 minutes.

INGREDIENTS:

- 1 (fresh) store bought pizza dough
- 1/3 cup marinara sauce (plus more for dipping)
- 1 tablespoon fresh oregano, minced
- 1 garlic clove, minced
- 1/2-2/3 cup shredded mozzarella
- 24-30 thinly sliced pepperoni
- 2 tablespoons grated Parmesan
- 1/2 cup yellow cornmeal (medium grind)

DIRECTIONS:

1. Preheat oven to 400°F.
2. Place dough onto a lightly floured surface and roll out to about 1/8 inch thick. (try to get the dough to 9"x12" (or larger if needed))
3. Spread marinara sauce sparingly over dough and top with oregano and garlic.
4. Sprinkle mozzarella evenly over sauce and finish by topping the dough with the pepperoni. (I like to slightly overlap the pepperoni over one another)
5. Starting at one end, carefully roll dough into a large, tight log and place onto a cutting board, seam side down.
6. Refrigerate for 30 minutes.
7. Remove from refrigerator and cut 1"-1 1/2" pinwheels from the log.
8. Dredge one cut side of each pinwheel in the cornmeal until well coated and place (cornmeal side down) onto a baking sheet lined with parchment or using a little bit of cooking spray.
9. Sprinkle top of each wheel with a small amount of Parmesan and bake for 16-20 minutes or until golden brown. (in the last 5-7 minutes check the bottoms to make sure they're not burning)
10. Allow to cool for 5 minutes and serve with extra marinara sauce for dipping.

PIZZA WHEELS



Riverpark West

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SEPTEMBER 4- RHETT & LINK
SEPTEMBER 6- MARK KNOPFLER
SEPTEMBER 13- NICKELODEON'S JOJO SIWA
SEPTEMBER 15- LENNY KRAVITZ
SEPTEMBER 21- BILL MAHER
SEPTEMBER 22- ALEJANDRO SANZ
SEPTEMBER 27- 70'S SOUL JAM
SEPTEMBER 28- THE ALCHEMY TOUR

OCTOBER 3- STYX
OCTOBER 4- SILVESTRE DANGOND & JESSI URIBE
OCTOBER 5- J. BALVIN
OCTOBER 6- WU TANG CLAN
OCTOBER 9- GRETA VAN FLEET
OCTOBER 10- GLORIA TREVI
OCTOBER 11- BABY SHARK LIVE!

OCTOBER 12- MARCO ANTONIO SOLIS
OCTOBER 17- CAMILO SESTO
OCTOBER 18- JUAN LUIS
OCTOBER 19- LOGIC
OCTOBER 20- FRANKIE VALLI AND THE FOUR SEASONS
OCTOBER 24- PEPPA PIG LIVE!
OCTOBER 25- AC2
OCTOBER 26- BANDA EL RECODO & MARIACHI VARGAS DE TECALITLAN
OCTOBER 27- WE WILL ROCK YOU

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RPW



Residents of Riverpark West POA

Welcome to TownSquare!

Your association management company, **Inframark**, has created **TownSquare**, a mobile app and website for your community.

Get important POA information and connect with your neighbors:

- Receive notifications, messages and reminders from your POA
- Make a payment or check account status
- Find POA documents, forms and events information
- Find contact information for the POA management company
- Post lost & found and watch alerts to the neighborhood
- Connect with your neighbors to share recommendations

Multiple ways to join:

- Text "**Townsquare**" to 59248 and receive a text back with a mobile app download link
- Search for the mobile app "TownSquare by Inframark" in Google Play store
- Go to riverparkwest.nabrnetwork.com

If you haven't received a welcome email, use the new registration button and follow the instructions. If you are a new resident to the community, it may take a few days for the management company to confirm your residency. An email notification with login credentials will be sent to you once you are authorized. If you have any issues or need login support, please contact Nabr Network support (support@nabrnetwork.com).



GET THE APP! TEXT "**Townsquare**" to 59248

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