

RIVER PARK WEST

Keeping You Informed, Educated & Connected

VOL 02 • ISSUE 12

DECEMBER 2019



RIVERPARK WEST'S

Annual Holiday Party

Join us for photos with Santa, gift wrap station,
holiday crafts and fun for the kids!

DECEMBER 14TH
5:00PM - 8:00PM
AT THE CLUBHOUSE
3821 WILLIAMS WAY BLVD

Food and beverages catered by the RiverPark West POA.
www.riverparkwestonline.org



RESIDENT CORNER

MANAGEMENT COMPANY

Graham Management..... 713-334-8000
..... graham@grahammanagementhouston.com

ONSITE & EVENTS COORDINATOR

Dee Norman

Email: rpwcoordinator@gmail.com

Tues – Thurs 10am to 5pm
346.380.9743

COMMUNITY WEBSITE

www.facebook.com/RiverParkWest
www.riverparkwestonline.org

NEWSLETTER

Peel Inc. | Publisherwww.PEELinc.com
Advertising..... advertising@PEELinc.com

BOARD INFORMATION

Tiffany Chen - President

Larry Wilson - Vice President

Jorge Diaz - 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

Make an impact.

Call today to reserve this space.



PEEL, INC.
community newsletters

512-263-9181



Yard of the Month

Congratulations to the RiverPark West Yard of The Month winners for November!

2003 Grand Willow and 22039 Skyridge Ln!

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



Need to Reserve the Clubhouse?

•To make a reservation, please contact your Community Coordinator, Dee Norman at 346-380-9743 or via email- rpwcoordinator@gmail.com

•To reserve a time slot please submit your name, property address, date/time of rental (please include set up time and clean up time) Maximum reserve time is 10 hours, last 5 digits of your access card and event type.

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.

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Riverpark West

Peppermint Meringues

Ingredients

- 2 egg whites
- 1/8 teaspoon salt
- 1/8 teaspoon cream of tartar
- 1/2 cup white sugar
- 2 peppermint candy canes, crushed

Directions

-Preheat oven to 225 degrees F (110 degrees C). Line 2 cookie sheets with foil.

-In a large glass or metal mixing bowl, beat egg whites, salt, and cream of tartar to soft peaks. Gradually add sugar, continuing to beat until whites form stiff peaks. Drop by spoonfuls 1 inch apart on the prepared cookie sheets. Sprinkle crushed peppermint candy over the cookies.

-Bake for 1 1/2 hours in preheated oven. Meringues should be completely dry on the inside. Do not allow them to brown. Turn off oven. Keep oven door ajar, and let meringues sit in the oven until completely cool. Loosen from foil with metal spatula. Store loosely covered in cool dry place for up to 2 months.



Smart Financial Centre Upcoming Events

DECEMBER 3- LATIN HISTORY FOR MORONS

DECEMBER 4- THE HIP HOP NUTCRACKER

DECEMBER 6- DISNEY JUNIOR HOLIDAY PARTY ON
TOUR

DECEMBER 7- KANSAS

DECEMBER 8- ESCAPE TO MARGARITAVILLE

DECEMBER 10- CRISS ANGEL

DECEMBER 21- PENTATONIX

DECEMBER 27- THE ELF ON THE SHELF: A CHRISTMAS
MUSICAL

DECEMBER 28- MOSCOW BALLET'S GREAT RUSSIAN
NUTCRACKER

DECEMBER 31- COMEDY LAUGH FEST

JANUARY 15- SEVENTEEN

FEBRUARY 16- VALENTINE'S WITH PATTI LABELLE AND
BABYFACE

FEBRUARY 21- BANDA MS 2020

FEBRUARY 22- BANDA MS 2020

FEBRUARY 29- SECH

FOR ADDITIONAL INFO VISIT WWW.
SMARTFINANCIALCENTRE.NET

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Chocolate Roll Out Cookies



YIELD: Makes about 60 small or 20 large cookies

INGREDIENTS

2 1/2 cups all purpose flour
1/4 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 teaspoon ground cinnamon (optional)
3 ounces bittersweet chocolate, chopped
1 cup (2 sticks) butter, room temperature
1 1/3 cups sugar
1 large egg
1/2 teaspoon vanilla extract
Sprinkles or other sugar decorations (optional) Royal Icing (optional)

PREPARATION

- Sift first 5 ingredients and cinnamon, if desired, into medium bowl.
- Stir chocolate in metal bowl set over saucepan of simmering water until melted and smooth. Set aside.
- Using electric mixer, beat butter in large bowl at medium speed until smooth and creamy, about 2 minutes.
- Add sugar and beat until mixture is pale and fluffy, about 2 minutes.
- Add egg; beat until well blended, about 1 minute.
- Reduce speed to low and beat in vanilla and chocolate.
- Add flour mixture and beat on low speed just to blend.
- Gather dough into ball; divide in half. Form each half into ball and flatten into disk.
- Wrap disks separately in plastic and chill until firm, at least 4 hours.

DO AHEAD: Can be made 2 days ahead. Keep chilled. Let stand at room temperature 30 minutes before rolling out. Position rack in center of oven; preheat to 350°F. Line 2 baking sheets with parchment paper. Working with 1 disk at a time, roll out dough between 2 sheets of waxed paper to 1/8-inch thickness for smaller (2-inch) cookies and 1/4-inch thickness for larger (3- to 4-inch) cookies.

- Using waxed paper prevents you from adding too much flour, which will make the cookies tough.

- Using decorative cookie cutters, cut out cookies. Cold dough is much easier to work with. If it gets warm as you're cutting out the cookies, place the dough—waxed paper and all—in the freezer for about 5 minutes.

- Use an offset spatula to peel away the excess dough and transfer the cookies to parchment-lined baking sheets, spacing 1 inch apart. Gather scraps, roll out dough, and cut more cookies, repeating until all dough is used. If not icing cookies, decorate with sprinkles or other sugar toppings, if desired.

- Bake 1 sheet at a time until cookies are firm on top and slightly darker around edges, about 9 minutes for smaller cookies and up to 12 minutes for larger cookies.

- Line baking sheets with fresh parchment as needed. Cool completely on rack. Decorate cookies with royal icing if desired.

- DO AHEAD:** Cookies can be made 4 days ahead. Store between sheets of waxed paper in airtight containers.

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Become a RiverPark West Volunteer!

Do you want to see & participate in more community activities?

Community Associations thrive on volunteers and there are many volunteer opportunities available. The dedication and skills of volunteers are an invaluable commodity. Find out how you can help and make yourself at home! If you would like to participate, please email rpwcoordinator@gmail.com.

YARD OF THE MONTH

Help keep our community beautiful and participate in Yard of the Month! This is your chance to hold the title of one of the best yards in RiverPark West. Each yard will be judged in the following categories: Shrubs, Trees, Flowerbeds, Lawn Accents and Overall Appearance. Monthly winners will receive a gift card to a home improvement store as well as the honor of displaying the YOTM sign.

SOCCER CLUB

This club is an organization whose purpose is to develop individual and team soccer excellence in order to compete at the highest level each individual and team is capable of for those children under the age of 8. If interested email Coach Wendell, geeman32@gmail.com or join the Facebook page <https://www.facebook.com/groups/2040440646278121/>.

THE WILDLIFE DRUMMERS

By Cheryl Conley, TWRC Wildlife Center



Is it a red-headed woodpecker or a red-bellied woodpecker? One would think that the names are self-explanatory, right? One has a red head and one has a red belly. Both birds have red feathers on their heads so you might hear people tell you they saw a red-headed woodpecker when in fact it was a red-bellied woodpecker

that they saw. A red-bellied woodpecker was named for an area on the lower front that is actually a light pinkish-rosy color—not really red. The top and back of the male's head is red. Females lack the red crown but do have a red patch on the nape of the neck. Red-headed woodpeckers have a solid red head, neck and the top of the breast.

Both red-bellied and red-headed woodpeckers are year-round residents in our area with the red-bellied being the most common. They eat insects, acorns, other types of nuts, berries, fruit, seeds, and will also eat sap from trees, mice, and nestlings (baby birds). They like to store food in cracks and crevices of trees.

Woodpeckers like to use their beaks to "drum" on hollow limbs, utility poles, gutters or the siding of your house. This "drumming" is used to attract and communicate with potential mates, to communicate a food source to its mate or can be a call for help at the nest. They can drum up to twenty times a second.

The red-bellied female will lay up to five eggs. One egg is laid each day. Babies are fed by both parents for up to four weeks. Once they fledge, Mom and Dad will continue to look after them for another six or more weeks. The red-headed female will lay between four and seven eggs. Both parents feed the babies. What's unique about the red-bellies is that they can have two broods in the same season. They may still be caring for their fledglings while attempting to have their second brood.

Some interesting facts about woodpeckers are:

- Woodpeckers have stiff feathers near the nostrils that prevent small pieces of wood from getting into the nostril.

- They have extremely sharp claws for hanging on trees. There are four toes on each foot and the arrangement of the toes is called "zygodactyl." The first and fourth toes are pointed backwards, the second and third face forward.

- The tail of the woodpecker has spikes that dig into tree trunks and helps to keep the bird anchored.

- Woodpeckers have extraordinarily long tongues. There is a barb at the tip for catching insects and grubs.

Texas Wildlife Rehabilitation Coalition (TWRC) is celebrating 40 years serving the greater Houston area. Thank you to all of our supporters and those that care about wildlife as much as we do. If you have questions or would like to volunteer, call 713.468.8972.



Residents of Riverpark West

Welcome!

Your association management company, Graham Management, has created **Graham Go**, a mobile app and website for your community.

Get important HOA information and connect with your association:

- Receive notifications, messages and reminders from your HOA and HOA management company
- Find HOA documents, forms and events information
- Find contact information for the HOA management company
- Make a payment or check your account status

Multiple ways to join:

- Text "**grahamgo**" to 59248 and receive a text back with a mobile app download link
- Search for the mobile app "Graham Go" 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).



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