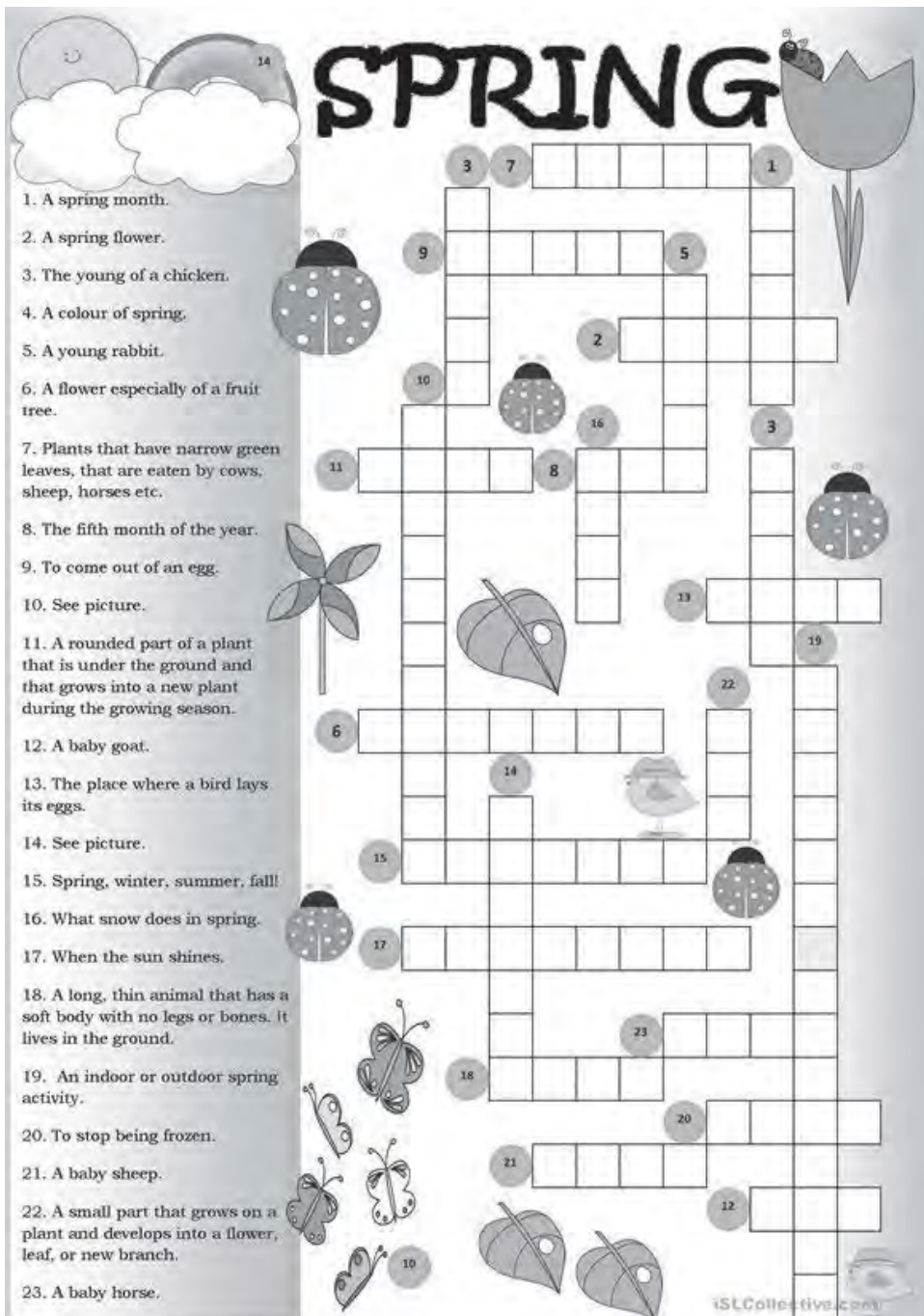


RIVER PARK WEST

Keeping You Informed, Educated & Connected

VOL 03 • ISSUE 5

MAY 2020



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.

Riverpark West

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. | Publisher www.PEELinc.com

Advertising advertising@PEELinc.com

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

BOARD INFORMATION

Tiffany Chen - President

Larry Wilson - Vice President

Jorge Diaz - Secretary/Treasurer

Board Meetings are held the 3rd 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.

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.fortbendcountytx.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

Proschutto Pasta Toss



Ingredients

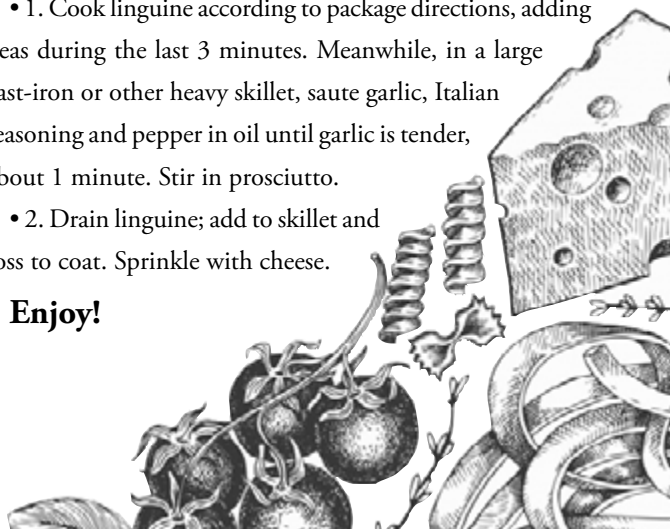
- 1 package (16 ounces) linguine
- 1/2 cup frozen peas
- 2 tablespoons minced garlic
- 1 tablespoon Italian seasoning
- 1 teaspoon pepper
- 1/4 cup olive oil
- 1/2 pound thinly sliced prosciutto or deli ham, chopped
- 1/4 cup shredded Parmesan cheese

Directions

• 1. Cook linguine according to package directions, adding peas during the last 3 minutes. Meanwhile, in a large cast-iron or other heavy skillet, saute garlic, Italian seasoning and pepper in oil until garlic is tender, about 1 minute. Stir in prosciutto.

• 2. Drain linguine; add to skillet and toss to coat. Sprinkle with cheese.

Enjoy!



IS IT A FROG OR A TOAD? How to tell the difference

By Cheryl Conley, TWRC Wildlife Center



Did you know there are 30 different species of frogs and toads in Texas? The problem I have, however, is telling the difference between a frog and a toad. Can you tell the difference?

First, let's explore the similarities. Both frogs and toads are members of the amphibian class. Both have short bodies, two hind legs, two front arms and a wide head. Both frogs and toads are carnivorous and eat worms, insects, slugs, spiders and small fish. Toads may also eat dog food left outside. They catch their prey with their long, sticky tongues. Females lay their eggs close to water or actually in the water and the males fertilize them.

DIFFERENCES:

- If you look at the hind legs, you'll notice the frog has very long legs. They need longer legs because they hop more and higher than toads. Toads tend to crawl more. They can hop but they can't hop very high or very far.
- The frog spends most of its time in the water so it has webbed back feet. Sometimes the front feet are webbed as well.
- Toads have a chubbier appearance than frogs.
- The skin of the frog is much smoother. A toad's skin will be bumpy and the bumps resemble warts.
- The coloring between frogs and toads is different. Frogs are a bright green or a yellow-olive in color. Toads are a dark green to an olive green in color. Make sure you don't rely solely on coloring when trying to identify an animal though because there are some brownish green frogs.
- Frogs spend the majority of their time near water and rarely venture very far away from a water source.

During breeding season, frogs can be incredibly noisy. If you have security lights around your home, these lights will attract insects which will in turn attract frogs who want to eat them. If the noise bothers you, turn out the lights.

If you have pets, don't allow them to play with toads. When toads are threatened or bitten, they use the same defense mechanism as a skunk. The skin lets out a bitter taste and odor that burns the eyes and nostrils.

It is highly toxic to pets and can cause death if left untreated. Humans, however, are not affected by a toad's toxin. If your pet has been outside and you notice it pawing at its mouth or eyes, crying or whimpering, it may have encountered a toad. Other signs to look for:

- Excessive drooling
- Seizures
- Yellow vomit
- Diarrhea
- Dilated pupils
- Irregular heartbeat
- Foaming at the mouth
- Hyperthermia
- Collapse
- Difficulty breathing

If you think your pet has had an encounter with a toad, contact your veterinarian immediately.

For other helpful information, check out the blog on the TWRC Wildlife Center website. www.twrcwildlifecenter.org

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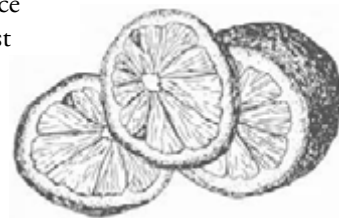
Lemon Lover's Pound Cake

Ingredients

- 1 cup butter, softened
- 3 cups sugar
- 6 large eggs, room temperature
- 5 tablespoons lemon juice
- 1 tablespoon grated lemon zest
- 1 teaspoon lemon extract
- 3 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1-1/4 cups sour cream

Icing:

- 1/4 cup sour cream, room temperature
- 2 tablespoons butter, softened
- 2-1/2 cups confectioners' sugar
- 2 to 3 tablespoons lemon juice
- 2 teaspoons grated lemon zest



Directions

• 1. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Stir in lemon juice, zest and extract. Combine the flour, baking soda and salt; add to the creamed mixture alternately with sour cream. Beat just until combined.

• 2. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350° until a toothpick inserted near the center comes out clean, 55-60 minutes. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

• 3. For icing, in a small bowl, beat the sour cream and butter until smooth. Gradually add confectioners' sugar. Beat in lemon juice and zest. Drizzle over the cake. If desired, top with additional grated lemon zest. Store in the refrigerator.



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/>.

SMART FINANCIAL CENTRE UPCOMING EVENTS

MAY 1- HILLSONG WORSHIP

MAY 2- JO KOY

MAY 10- MOTHER'S DAY SOUL MUSIC FEST WITH CHARLIE WILSON

MAY 12- THE STROKES

MAY 14- THE BACHELOR LIVE ON STAGE!

MAY 15- RON WHITE

MAY 19- RUSS

JUNE 5- SCOOBY DOO AND THE LOST CITY OF GOLD

JUNE 6- ALEJANDRO FERNANDEZ

JUNE 11- BACHENATO 2020

JUNE 13- BRIT FLOYD

JUNE 14- CNCO

JUNE 16- THE STEVE MILLER BAND AND MARTY STUART

FOR ADDITIONAL INFO VISIT WWW.SMARTFINANCIALCENTRE.NET

Riverpark West

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Residents of Riverpark West

Welcome!

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

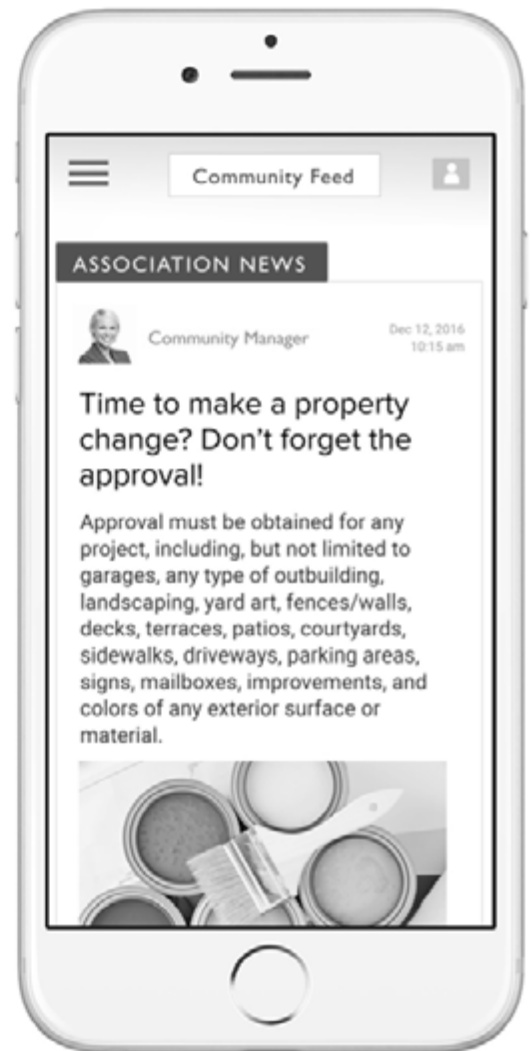
Get important HOA information and connect with your association:

- 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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