

RIVER PARK WEST

Keeping You Informed, Educated & Connected

VOL 03 • ISSUE 9

SEPTEMBER 2020

GREETINGS RIVERPARK WEST!

WCA has suspended recycle and heavy trash pick up until further notice. Exchange of broken/damaged cans is also substantially delayed due to the reduction in staff affected by COVID-19. As updates are received, they will be passed along via Nabr Network and Nextdoor.

If your regular trash pick up is skipped on trash day, please email rpwcoordinator@gmail.com with your property address so we can alert the route supervisor/implement an alternative solution as needed.

If you have not already done so, please sign up on our community website www.riverparkwestonline.org (Nabr Network) to receive important updates from the On-Site Coordinator and Graham Management directly to your email. You may also view your account balance, reserve the clubhouse, access the governing documents and more. Nextdoor is not an official means of communication for the community, and although the same updates are posted there, you may miss them if you check Nextdoor infrequently.

Thank you for making RiverPark West the best place to call home!



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

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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.



SPAGHETTI SQUASH

Ingredients

- 2 large spaghetti squash (around 5 pounds)
- 6 ounces Specially Selected Gruyere (about 2 cups shredded; you also can use Jarlsberg, or a mix of Gruyere and Cheddar)
- 2 tablespoons Countryside Creamery Unsalted Butter
- 2 tablespoons Baker's Corner cornstarch
- 2 cups Friendly Farms 2% milk
- 1 1/2 teaspoons kosher salt, divided
- 1/4 teaspoon Stonemill ground nutmeg
- Freshly ground Stonemill black pepper
- 1 teaspoon white wine vinegar
- Stonemill paprika, for garnish
- Finely chopped Italian flat leaf parsley, for garnish

Instructions

1. Preheat the oven to 400F.
2. Using a large, sharp knife, cut the spaghetti squash in half. Scrape out the seeds using a spoon and sprinkle the cut sides with olive oil. Place the squash cut side down on a baking sheet and roast until tender and easily pierced with a knife, about 30 to 45 minutes depending on the size of the squash (check at 30 minutes regardless). When the squash is done, use a fork to carefully scrape out the flesh of each half into "noodles", taking care to keep the squash shell intact. Place the noodles in a colander or strainer and drain for 10 minutes to remove the extra moisture. Save the squash shells for serving.
3. In a medium saucepan, heat the butter over medium-low heat until melted. Add the cornstarch and stir until smooth. Over medium heat, cook until the mixture turns a light, golden sandy color, about 2 to 3 minutes.
4. Meanwhile, heat the milk until hot (microwave in a glass measuring cup, or heat in another pan on the stove). Gradually add the hot milk to the butter mixture, whisking continuously until very smooth. The first addition of milk will cause the mixture to become chunky, keep whisking and adding milk until it becomes smooth. Bring to a boil and cook 3 to 5 minutes until very thick, whisking frequently. Remove from the heat and stir in 1 teaspoon kosher salt, nutmeg and several grinds black pepper. Stir in 1 1/3 cups cheese until it melts, then add the white wine vinegar and remove from the heat.
5. Add the drained squash into the pan, then mix it with the cheese sauce and 1/2 teaspoon kosher salt. Taste and add additional salt if desired depending on the size of the squash. Pour the mixture back into the squash shells, dividing the mixture equally among the shells. Sprinkle each squash with the remaining cheese, then with a dusting of paprika. Bake until cheese melts, about 10 minutes.
6. To serve, sprinkle with chopped parsley and serve warm.

GROW YOUR OWN

The Texas A&M AgriLife Extension Service in Fort Bend County, along with the Fort Bend County Master Gardeners, present a six-class program on creating a productive edible garden in the home landscape. Participants will learn how to start a garden, the keys to success, what to plant and when, and how to reap the benefits of year-round food production in Fort Bend County. All classes will combine indoor and outdoor lessons.

Please register in advance – Choose individual classes at \$15 per class or enroll in the entire series for \$60, a 33% savings. To ensure enrollment confirmation, full series registrations are due by February 13. Individual class registrations are due two days prior to each class date.

Make checks payable to: Fort Bend County Master Gardeners (FBCMG)

Mail form and payment to:

Texas A&M AgriLife Extension Service– Fort Bend County

C/O Brandy Rader

1402 Band Rd., Ste. 100

Rosenberg, Texas 77471

To register online, visit: <https://fbmg.org/grow-your-own-registration/>

Using coffee grounds as Fertilizer and Pest Control

By Randy Lemmon



I am occasionally asked about using coffee grounds to help fertilize certain plants. They're okay, but they're really just a soil amendment. If you've been using them and like the results, I'm not here to change your mind. But I would like to clear up misconceptions about their use as a "fertilizer." And I'll also stress that "the dose is the difference" ... using too much can lead to problems.

Coffee grounds are about 2% nitrogen, so while they're great for greening things up, they're not helpful in making plants pop with blooms.

And here's the biggest misconception: coffee grounds are not highly acidic. They are actually closer to neutral, between 6.5 and 6.8 pH. Most acid is transferred to the beverage

I also advise working the coffee grounds into the soil - left to dry out on top, they will crust up and create a mostly impenetrable layer that won't allow water to percolate through. (Did you see what I did there? Coffee and percolate?) By blending coffee grounds into the soil, they really act as a soil amendment, improving the tilth or structure. Just sprinkle them around the drip line of plant you want to fertilize, and use a steel-tine or hand rake to scratch them into the soil. If you use the grounds on indoor plants, the crusting up may not be quite as problematic as in outdoor use.

You can also add them to a compost heap. Despite their color, they're actually a "green" nitrogen-rich organic material. Just be sure to balance them with a good portion of "browns" – carbon-rich materials such as dried leaves, woody pruning, or newspaper. Your compost heap's tiny munchers and gnawers will process and mix them effectively, so using coffee grounds is widely considered safe and beneficial.

Continued on Page 5



Continued from Page 4

By the way, many vermicomposters (worm ranchers) say their worms love coffee grounds, so small quantities could also be regularly added to that bin if you have one. Paper coffee filters can go in too, but shredded a bit.

Anecdotal evidence also indicates that coffee grounds work as a natural insect repellent, but there's really not a lot of empirical research on that. Plus, that's "repellant" - don't think of it as a natural insect killer. And it's thought to only repel certain insects, namely slugs, snails, ants, pill bugs and sow bugs. Many say spreading used coffee grounds around plants that are vulnerable to slug damage repels the pests. There are two theories why: (a) coffee grounds' texture is abrasive, and soft-bodied slugs prefer not to cross them. Or (b) caffeine is harmful to slugs so they tend to avoid it. In any case, to run them off, you'll need to use 2-5 pounds of grounds per 100 square feet. I know ... that sounds like a lot - and it is - but remember that coffee shops give away bags of coffee grounds every day.

One final note: Don't throw away coffee grounds if they don't look pristine. Coffee tends to develop a green or blue-green fungus that looks like mold, but don't worry - that's good. The green fungus (*Trichoderma* species) is really beneficial, and blue-green versions are also reported to be moderately beneficial. In any case, moldy coffee is fine to use in the garden and compost piles.

Smart Financial Centre Upcoming Events

SEPTEMBER 15- ALICIA

SEPTEMBER 26- JUANES

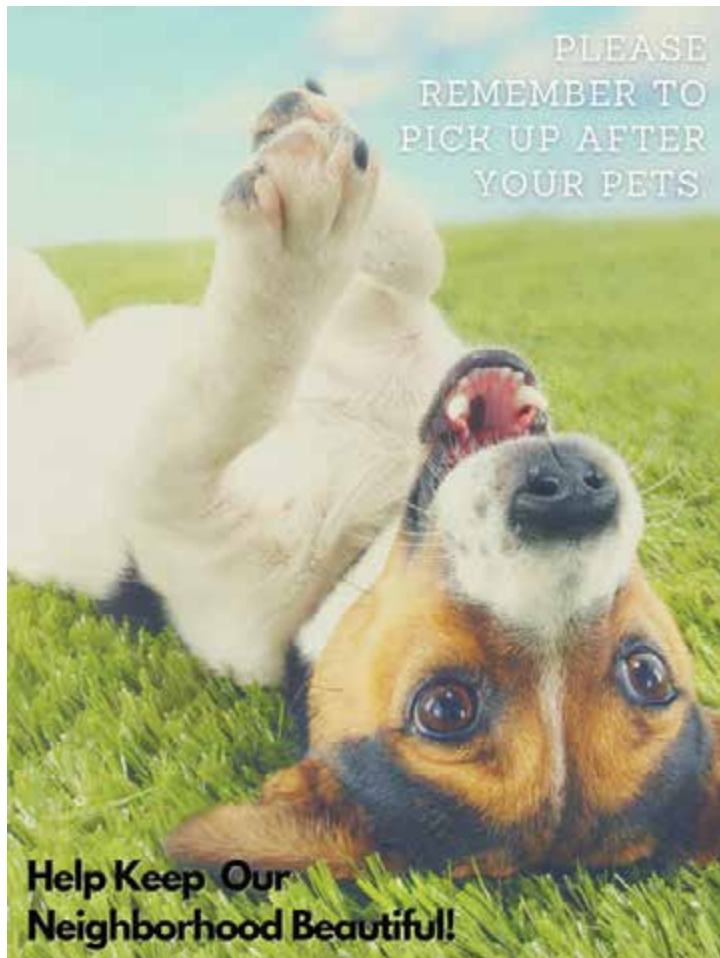
SEPTEMBER 27- ALEJANDRO FERNANDEZ

OCTOBER 4- ANA GABRIEL

OCTOBER 18- MARC ANTHONY

FOR ADDITIONAL INFO VISIT

WWW.SMARTFINANCIALCENTRE.NET



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/>.



Residents of Riverpark West

Welcome!

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

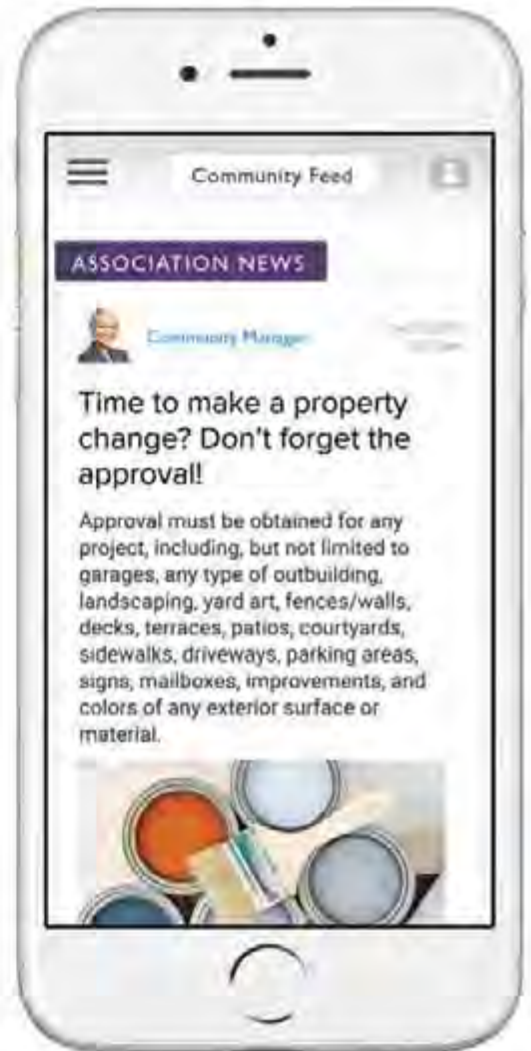
Get important HOA information and connect with your association:

- 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).



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

Cinnamon Apple Cheesecake

Ingredients

- 1/2 cup butter, softened
- 1/4 cup packed brown sugar
- 1/2 teaspoon ground cinnamon
- 1 cup all-purpose flour
- 1/4 cup quick-cooking oats
- 1/4 cup finely chopped walnuts

Filling

- 2 packages (8 ounces each) cream cheese, softened
- 1 can (14 ounces) sweetened condensed milk
- 1/2 cup thawed apple juice concentrate
- 3 large eggs, lightly beaten
- TOPPING:
- 1 tablespoon butter
- 2 medium tart apples, peeled and sliced
- 1 teaspoon cornstarch
- 1/4 teaspoon ground cinnamon
- 1/4 cup thawed apple juice concentrate

Directions

1. Preheat oven to 325°. In a bowl, beat butter, brown sugar and cinnamon until blended. Beat in flour, oats and walnuts until well blended. Press onto bottom and 1-1/2 in. up sides of a greased 9-in. springform pan. Place on a baking sheet. Bake 10 minutes. Cool on a wire rack.

2. In a large bowl, beat cream cheese until fluffy. Gradually beat in milk and juice concentrate until smooth. Add eggs; beat on low speed just until blended (mixture will be thin). Pour into crust. Return pan to baking sheet.

3. Bake until center is almost set, 40-45 minutes. Cool on a wire rack 10 minutes. Loosen sides from pan with a knife. Cool 1 hour longer. Refrigerate overnight, covering when completely cooled.

4. To serve, in a large skillet, melt butter over medium heat; saute apples until crisp-tender, about 5 minutes. Cool slightly.

5. For glaze, in a small saucepan, mix cornstarch, cinnamon and juice concentrate until smooth; bring to a boil. Reduce heat; cook and stir until thickened, about 1 minute. Add 1 tablespoon glaze to sauteed apples; toss to coat.

6. Remove rim from springform pan. Top cheesecake with apples. Drizzle with glaze. Serve immediately or refrigerate until serving





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Round Rock, TX 78681

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HELLO SEPTEMBER!

The first day of Fall is
Tuesday, September 22