

RIVER PARK WEST

Keeping You Informed, Educated & Connected

VOL 04 • ISSUE 01

JANUARY 2021

Happy New Year!

A special thanks to all who participated in our Socially Distanced Santa event with hot chocolate, Redbox and Marco's Pizza! We can't wait until it's safe to get together again and host our usual events. We hope you and your families were able to safely enjoy the holidays together and ring in the New Year.

Our community social media pages will keep you updated on future events, as well as the date for the 2021 pool season opening, so please make sure all of your notifications are enabled on Nabr Network. As always, keeping the community safe and socially distanced is our top priority.

Dues for 2021 are now due and amount of \$850.00. You should have however if you did not, please contact Management to receive your account payment. Payments can be made by mail to Graham's office, or online dropped off through the slot at the on-account number, property address and after January 31st will be subject to a guidelines.

We are excited to announce that Ransom Road will begin as soon as ordered to continue the remainder of completed our first installation along Blvd. We appreciate your patience and are so excited to be back on track to

Keep an eye out in the upcoming at the monuments throughout the we will continue updating plant as well as the Recreation Center.

If you have not already done so, website www.riverparkwestonline.org updates from the On-Site Coordinator your email. You may also view your account balance, reserve the clubhouse, access 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!



payable before January 31st, in the received a statement around October, the On-Site Coordinator or Graham number/balance and complete your through Graham's Website, via check via Nabr Network. Checks can also be site office, however they must have the be in an envelope. Payments received late fee/interest per the community

repair work on the new fence at possible, and the material has been the project with Houston Fence, who Wildwood Park and Williams Way apologize for all the delays, and we complete the installation.

months for landscaping enhancements community. Once these are completed, material at the 59 feeder monument

please sign up on our community (Nabr Network) to receive important and Graham Management directly to

your email. You may also view your account balance, reserve the clubhouse, access 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.

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 Monday and Thursday beginning February 1, 2021 (Recycling and Bulk Trash on Monday) - Residents can contact WCA directly for payment and trash container request by phone 281-368-8397 or by email riverparkwest@wcamerica.com

BOARD INFORMATION

Armando DeHoyos - 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

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.

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/.

Slow-Cooker Lamb Mini Tacos

Ingredients:

- 1 teaspoon dried rosemary
- 1 teaspoon dried oregano
- 1 tablespoon kosher salt
- 2 teaspoons freshly ground black pepper
- 1/2 cup olive oil
- 1 (4 1/2-pound) whole semi-boneless leg of lamb
- 3 large shallots, sliced
- 5 garlic cloves
- 4 cups lager beer
- 16 corn tortillas, warmed
- lime wedges, for serving

Roasted Tomatillo and Green Apple Salsa:

- 1 pound tomatillos (about 12), husked, and rinsed
- 2 Granny Smith apples, quartered, and cored
- 1/2 medium white onion
- 2 jalapeños, stemmed
- 2 garlic cloves, unpeeled
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons kosher salt, plus more for seasoning
- 1 teaspoon freshly ground black pepper, plus more for seasoning
- 1/2 cup chopped fresh cilantro
- 2 to 3 tablespoons water (optional)

Directions:

1. Preheat the oven to 400°F.
2. Combine the rosemary, oregano, salt, pepper, and olive oil in a small bowl and stir. Rub the mixture all over the lamb and transfer to a slow cooker.
3. Add the shallots and garlic and pour the beer around the lamb.
4. Cover and cook on high for 5 hours, or until the lamb is fork-tender.
5. While the meat is cooking, make the salsa. Place the tomatillos, apples, onion, jalapeños, and garlic on a rimmed baking sheet. Toss with the olive oil, salt, and pepper. Roast until the tomatillos are softened and slightly charred, about 20 minutes.
6. Remove from the oven and peel the garlic. Let the roasted vegetable mixture cool slightly.
7. Transfer the vegetables and roasted garlic to a blender, add the cilantro, and process until smooth. Add the water, 1 tablespoon at a time, to help blend, if necessary.
8. Season the salsa to taste with salt and pepper, transfer to a serving bowl, and serve.
9. With the slow cooker still on high, remove the lamb and transfer it to a platter. Shred the meat, discarding any bones. Return the shredded lamb to the slow cooker and cook for 1 hour more.
10. Preheat the broiler.
11. Turn off the slow cooker and, using tongs, transfer the lamb to a large cast-iron skillet. Reserve the juices in the slow cooker for serving.
12. Broil the lamb until crispy (about 7 minutes).
13. Pour the reserved juices over the lamb and serve immediately with the tortillas, roasted tomatillo and green apple salsa, and lime wedges.



POSITIVITY IS A MUST





January Word Search



January
New Year's Day
Resolutions
MLK Day
Winter

Snowman
Snowball
Snowflake
Blizzard
Frozen

Sled
Coat
Mittens
Scarf
Shovel

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Draw and Write about your goals for 2021!



Draw a picture and write about it.

Riverpark West

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Vegetarian Tomato Basil Soup



Ingredients

- 1 tbsp olive oil
- 1/2 head onion chopped
- 2-3 small clove garlic
- 25 oz pureed tomatoes
- 12 oz water
- 1 tsp basil dried
- 1/2 cup fresh basil (chopped)
- 1 tsp thyme dried
- 2 tsp salt
- 0.5 tsp black pepper ground
- 3 cup tortellini pasta (cooked)

Instructions

1. Fry the chopped onions in 1 tbsp oil for a few minutes until they turn light brown.
2. Add all the ingredients to a small soup pot. Stir and cover.
3. Cook for 25-30 minutes. Taste while cooking.
4. Use a hand blender to make the soup extra smooth and creamy.
5. Add the tortellini pasta and top with a generous amount of chopped fresh basil.





Residents of Riverpark West

Welcome!

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

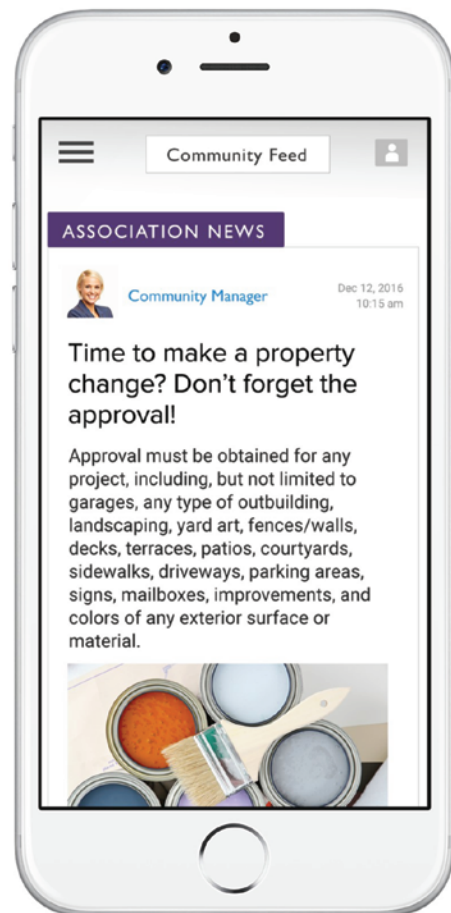
Get important HOA information and connect with your association:

- 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

Message & data rates may apply. Text STOP to opt out or HELP for help.

Privacy Policy (<https://nabrnetwork.com/privacypolicy.php>). Terms of Use (<https://nabrnetwork.com/termsofuse.php>).

This website and app is operated and supported by Nabr Network and the Nabr Network software platform. For more information or technical support, contact Nabr Network at support@nabrnetwork.net.





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Happy New Year

from all of us at Peel Media.

Wishing you and your family a
wonderful year in 2021!