
WELCOME TO OUR

Monthly Community Newsletter

HEY, HOW ARE YOU?

Would You Be Interested In:

- **Neighborhood Cleanup Day**
- **Learning How to Play Pickleball**
- **Having a community wide picnic or cookout at the community center**

Please contact the RCA office at 585-359-2090 or email us at general@rivertoncommunity.com to let us know if these things interest you

Spring Office Hours

Monday - 9am - 4pm

Tuesday - 9am - 4pm

Wednesday - 9am - 4pm

Thursday - 9am - 4pm

Friday - 9am - 4pm

Saturday - 9am - 2pm

Sunday - Closed



Riverton Updates

***Tennis & Basketball Courts are officially open!
If you are in need of a key card, please contact the
RCA office.***

***If you are needing an additional key card, please
bring a \$10 deposit check made out to RCA, and
include your address and phone number.***

Pool Opening Date: May 27, 2023

BOD Highlights

Board of Directors Meeting Minutes

MARCH 2023

- Mailbox Update: waiting on delivery
- Repairing bridges over Lake Pamela
- Annual Meeting
- Hired ASL Interpreter for Annual Meeting
- Hired of Lifeguards for upcoming season
- Preparing & Planning for upcoming Pool Season
- Scheduling Tree Surgeon for Spring Clean-Up
- Scheduled Community Wide Shredding Event &
Garage Sale date

MARCH 2023

**For further detailed information discussed at
the meeting, please go to the following:**

**[https://www.rivertoncommunity.com/bod-
meetings.html](https://www.rivertoncommunity.com/bod-meetings.html)**

Look for March 2023 Minutes

A Few Announcements

***There are open board positions available. We are currently looking for a new Secretary.**

Please email BOD@rivertoncommunity.com for more information on nomination requirements*

***Did you know that you can help keep our community clean & safe by reporting any violations through our website. All reported violations are reported to us anonymously. To report a violation please go to the following link:**

https://docs.google.com/forms/d/e/1FAIpQLSdZFkPlfXQqMQto2MNiGXwkRgKxst6k3_ZbBGoUdiR34jisHQ/viewform *

***As a reminder to all of our residents & their furry friends, please keep your animals leashed when you are out on the property and make sure you clean up after your pet.**

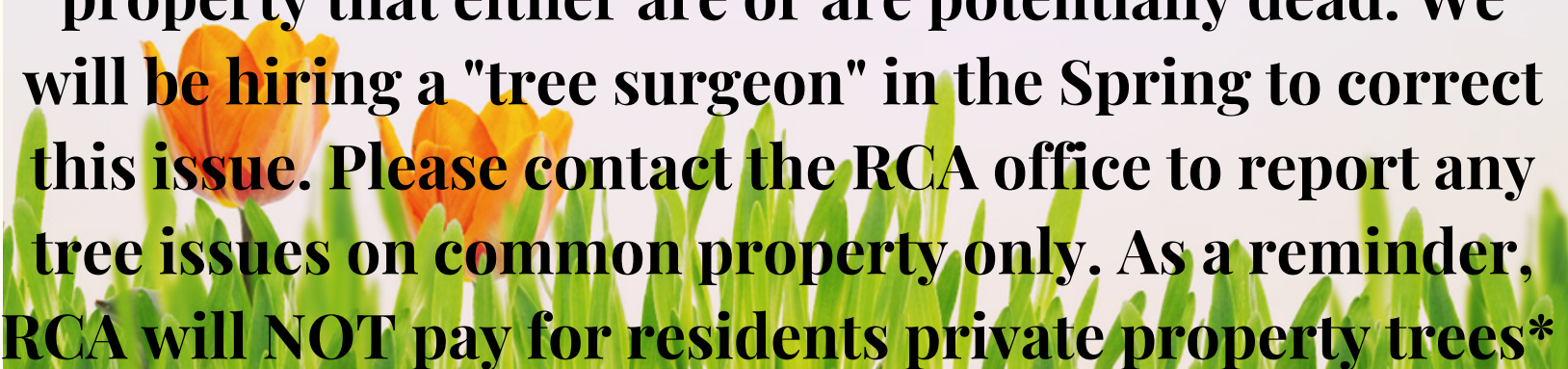
You are solely responsible for your pet at all times!*

A Few Announcements

With the Spring & Summer seasons approaching, we would like to remind the association members that usage of the courts, the pools & the community room are association amenities for association members who are in GOOD STANDING ONLY! If you owe any assessments, fines, interest, fees, or have an open ARB violation against your property, you are not in good standing will not be issued use of these facilities.

Not all residents are signed up with the homeowners portal. Due to this, we will be issuing a reminder of the yearly Assessment Fees on a monthly basis via the newsletter. The Assessment Fees are issued on July 1st. You have until August 31st to remit payment.

There are several trees surrounding the common property that either are or are potentially dead. We will be hiring a "tree surgeon" in the Spring to correct this issue. Please contact the RCA office to report any tree issues on common property only. As a reminder, RCA will NOT pay for residents private property trees



Riverton Upcoming Events

- BOD MEETING: APRIL
AT 6:30 PM

- COMMUNITY SHREDDING EVENT &
GARAGE SALE: JUNE 3RD - TIME TBD

ASSOCIATION OFFICE

Amber Matsumoto

Address:

280 Scottsville-West Henrietta Road, West
Henrietta, NY 14586

Phone: 585-359-2090

Email: amber@rivertoncommunity.com

Hours: Mon-Fri 9am-4pm; Sat 9am-2pm

ASSOCIATION MANAGEMENT

Weichert, Realtors - Lilac Properties

Address: 1580 Elmwood Avenue, Suite 1F,
Rochester, NY 14620

Phone: 585-613-4606

After Hours Emergency: 585-210-2361

Email: RCA@weichertlilac.com

Hours: Mon-Fri 10am-4pm

BOARD OF DIRECTORS

Email: BOD@rivertoncommunity.com

President: Kyle Caltado

Vice President: Brandon Luther

Treasurer: Monica Jordan

Secretary: Currently Looking To Fill This
Position

Member: Mike Welsch

Class B Director: Kelli Cruze

ARCHITECTURAL REVIEW BOARD

Email: ARB@rivertoncommunity.com

Member: Kevin Gilligan

Member: Kathy Pomerhn

Member: Loren Tontarski

****We Are Always Looking For More
Volunteers for the ARB****

WWW.RIVERTONCOMMUNITY.COM



	April 2023					
Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1 April Fool's Day Community Room Booked
2 Palm Sunday	3	4 Community Room Booked	5 Passover	6 Holy Thursday	7 Good Friday National Beer Day	8 Community Room Booked
9 Easter Sunday Community Room Booked	10	11 National Pet Day Community Room Booked	12	13 Last Day of Passover	14	15 Community Room Booked
16 Community Room Booked	17	18 Tax Day Community Room Booked	19	20	21	22 Earth Day Community Room Booked
23/30 Community Room Booked	24	25 Community Room Booked	26	27	28 Arbor Day	29 Community Room Booked

Thai Chicken Wraps Recipe

Ingredients

- 1 pound ground chicken
- 2 tablespoons canola oil
- 2 shallots, thinly sliced
- 2 green or red fresh chiles, seeded & chopped
- 2 garlic cloves, minced
- 2 tablespoons lime juice
- 3 tablespoons fish sauce
- 1 tablespoon sweet chili sauce
- 2 teaspoons brown sugar
- 1 to 2 teaspoons Sriracha chili sauce
- 1/4 cup fresh cilantro leaves
- 2 tablespoons minced fresh mint
- Hot cooked sticky rice
- Boston lettuce leaves

Directions

In a large skillet, cook chicken over medium heat until no longer pink, 8-10 minutes, breaking it into crumbles; drain.

In the same skillet, heat oil over medium heat. Add shallots and chiles; cook and stir until tender, 3-4 minutes. Add garlic; cook 1 minute longer.

Stir in the cooked chicken, lime juice, fish sauce, chili sauce, brown sugar and Sriracha.

Cook and stir until heated through. Stir in cilantro and mint. Serve with rice or, if desired, lettuce leaves.

Beef & Gorgonzola Penne with Pesto Recipe

Ingredients

- **2 cups uncooked penne pasta**
- **2 beef tenderloin steaks (6 ounces each)**
- **1/4 teaspoon salt**
- **1/4 teaspoon pepper**
- **5 ounces fresh baby spinach (about 6 cups), coarsely chopped**
- **2 cups grape tomatoes, halved**
- **1/3 cup prepared pesto**
- **1/4 cup chopped walnuts**
- **1/4 cup crumbled Gorgonzola cheese**

Directions

Cook pasta according to package directions.

Meanwhile, sprinkle steaks with salt and pepper. Grill steaks, covered, over medium heat or broil 4 in. from heat 5-7 minutes on each side or until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°).

Drain pasta; transfer to a large bowl. Add spinach, tomatoes, pesto and walnuts; toss to coat. Cut steak into thin slices. Serve pasta mixture with beef; sprinkle with cheese

Raspberry Cream Sugar Cookies Recipe

Ingredients

- **1/2 cup white baking chips**
- **1/4 cup heavy whipping cream**
- **6 ounces cream cheese, softened**
- **1/4 cup red raspberry preserves**
- **1 package sugar cookie mix**
- **1/2 cup butter, softened**
- **1 large egg**

Directions

Preheat oven to 350°. In a microwave, melt baking chips with cream; stir until smooth. In a large bowl, beat cream cheese and preserves until blended. Add melted baking chip mixture; beat until smooth.

Refrigerate until assembling.

In a large bowl, mix cookie mix, butter and egg until blended. Shape into 1-in. balls; place 2 in. apart on ungreased baking sheets. Bake 7-9 minutes or until edges are light brown. Cool on pans 5 minutes. Remove to wire racks to cool completely.

Spread 1 tablespoon filling on the bottoms of half of the cookies; cover with remaining cookies. Refrigerate in an airtight container.