

WELCOME TO OUR

# Monthly Community Newsletter

HEY, HOW ARE YOU?

In This Issue This Month:

- Recipes
- End of Summer Garage Sale
- Back to School Backpack Donation

**Summer Office Hours**

Monday - 9am - 4pm

Tuesday - 9am - 4pm

Wednesday - 9am - 4pm

Thursday - 9am - 4pm

Friday - 9am - 4pm

Saturday - 9am - 2pm

Sunday - Closed

Please contact the RCA office at  
585-359-2090 or email us at [general@rivertoncommunity.com](mailto:general@rivertoncommunity.com) for  
any & all questions or concerns

# **Riverton Updates**

**Bridge repair work at Lake Pamela has been completed!**

**Tree trimming & removal will start on July 31. This project will take roughly 5-7 days to complete.**

**Pool Hours of Operation:  
Sunday - Saturday 9am - 9pm**

**Movie Night at the Pool:  
Every Saturday Evening during pool season. Check with the lifeguards for what movie is showing**

## **BOD Highlights**

**JULY 2023**

- Scheduling tree trimming & removal**
- Bridge work completed**
- Replacement of mailboxes**
- Document storage with offsite backup service**

## **Board of Directors Meeting Minutes**

**JULY 2023**

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

**<https://www.rivertoncommunity.com/bod-meetings.html>**

**Look for July 2023 Minutes**



# **A Few Announcements**

**\*Please do not be alarmed at the presence of crew members from CJ's Landscape during the week of July 31-August 5. We have hired them to cut, trim & remove our fallen and or dead trees (& limbs)\***

**\*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 log into your google account & go to the following link\*:**

**<https://forms.gle/JQ2d954QEmxMC6BA8>**

**\*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!\***

**\*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.\***

**\*The Assessment Fees are issued on July 1st. You will have until August 31st to remit payment\***



# **Community Events**

**-BOD Meeting: August 15th -  
Riverton Community Center Office - 6:30 PM**

**-Community-wide Garage Sale will occur on Saturday,  
August 26th from 9am until ?**

**Please contact Amber or fill out the Garage Sale Sign-Up  
sheet to include your participating address & items at:  
[https://docs.google.com/forms/d/1OL47jIGl8g49ks4eOy  
Z3AkSNaRgHPc7OQmxAfzNl5zQ/edit](https://docs.google.com/forms/d/1OL47jIGl8g49ks4eOyZ3AkSNaRgHPc7OQmxAfzNl5zQ/edit)**

**-Back to School Backpack Donations:**

**RCA is looking for donations from our residents for back  
to school supplies & backpack's to be donated to local  
underprivileged students. We believe that together, we  
can create a brighter future for these deserving students  
and foster a stronger, more compassionate community**

**Drop off to RCA office before or during the day of August  
26th.**



# Contact Information:

## ASSOCIATION OFFICE

**Amber Matsumoto**

**Address:**

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

**Phone: 585-359-2090**

**Email: [amber@rivertoncommunity.com](mailto: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](mailto:RCA@weichertlilac.com)**

**Hours: Mon-Fri 10am-4pm**

## BOARD OF DIRECTORS

**Email: [BOD@rivertoncommunity.com](mailto:BOD@rivertoncommunity.com)**

**President: Kyle Caltado**

**Vice President: Brandon Luther**

**Treasurer: Monica Jordan**

**Secretary: Kathy Pomerhn**

**Member: Mike Welsch**

**Member: Melanie Bracaglia**

**Class B Director: Kelli Cruze**

## ARCHITECTURAL REVIEW

### BOARD

**Email:**

**[ARB@rivertoncommunity.com](mailto:ARB@rivertoncommunity.com)**

**Member: Kevin Gilligan**

**Member: Kathy Pomerhn**

**Member: Loren Tontarski**



# August 2023

August 2023						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 Community Room Booked	2 National Ice Cream Sandwich Day	3	4 International Beer Day	5
6 National Sister's Day  Friendship Day	7	8 Community Room Booked	9 Book Lovers Day	10 National S'mores Day	11	12 Community Room Booked  World Elephant Day
13	14 World Lizard Day	15 Community Room Booked	16 National Roller-Coaster Day	17	18 Community Room Booked	19 Community Room Booked
20 Community Room Booked	21	22 Community Room Booked	23	24 National Waffle Day	25	26 Community Room Booked  National Dog Day
27 Community Room Booked	28	29 Community Room Booked	30	31		



# **Easy Beef & Broccoli Stir Fry Recipe**

## **Ingredients**

- 1 tablespoon canola oil
- 1 pound ground chuck
- 2 large heads broccoli, cut into florets, stems peeled and sliced (about 6 cups)
- 2 large garlic cloves, finely chopped (about 1 Tbsp.)
- 3 cups cold, cooked long-grain rice
- 1 large (11-oz.) red bell pepper, sliced
- 3 tablespoons lower-sodium soy sauce
- 2 tablespoons rice wine vinegar
- 1 tablespoon toasted sesame oil
- 1 teaspoon light brown sugar
- 4 scallions, thinly sliced (about 1/2 cup)
- 1 teaspoon kosher salt
- 1/4 teaspoon crushed red pepper

## **Directions**

- Heat oil in a large skillet over high. Add beef, and press into a thin layer covering bottom of skillet. Cook, stirring once, until browned, about 6 minutes. Add broccoli and garlic. Cook, stirring occasionally, until broccoli begins to soften, about 6 minutes. Add rice and bell pepper. Cook, stirring often, until heated through and beginning to brown, about 6 minutes.
- Stir together soy sauce, vinegar, sesame oil, and brown sugar in a small bowl. Pour soy mixture over rice mixture, stirring to combine
- Remove from heat; sprinkle with scallions, salt & crushed red pepper



# Grilled Baby Eggplant with Balsamic Glaze Receipe

## Ingredients:

### Grilled Baby Eggplant:

- 6 baby eggplant
- 1/4 cup extra-virgin olive oil
- 1 tablespoon minced fresh rosemary
- 3 cloves garlic, minced
- Salt and freshly ground black pepper to taste

### Glaze:

- 1/2 cup olive oil
- 1/3 cup vegetable stock
- 1/4 cup balsamic vinegar
- 2 tablespoons honey
- 2 teaspoons Dijon mustard
- 1 teaspoon freshly squeezed lemon juice
- Salt and black pepper to taste

## Directions

• For the eggplant: Preheat a grill or grill pan to medium high.

• Cut off the stems from the baby eggplant and slice them in half lengthwise. Make a 1/2-inch-deep crosshatch pattern on the flesh side of each using a knife. Put them in a medium bowl.

• In a small bowl, mix together the oil, rosemary and garlic. Pour the mixture over the eggplant, tossing to coat completely, and sprinkle generously with salt and pepper. Grill, flipping halfway through, until tender and dark, about 10 minutes

• For the glaze: Meanwhile, in a small saucepan, combine the oil, stock, balsamic vinegar, honey, mustard, lemon juice, salt and pepper. Cook over low heat until the glaze is reduced by half, about 10 minutes.

Drizzle over the eggplant to serve.



# Frozen S'mores Cake Recipe

## Ingredients

- 1 7-oz. jar marshmallow crème
- 1  $\frac{1}{4}$  cups heavy whipping cream, divided
- 12 whole graham cracker sheets
- 2 pints chocolate gelato (such as Talenti), softened
- Cooking spray, for baking sheet
- 1  $\frac{1}{2}$  cups mini marshmallows
- $\frac{1}{4}$  cup semisweet chocolate chips

## Directions

- Line bottom and sides of a 9-by-5-inch loaf pan with parchment paper, allowing 2 to 3 inches to extend over sides.
- Beat marshmallow crème and 1 cup whipping cream with an electric mixer until stiff peaks form, about 2 minutes.
- Place 3 graham cracker sheets in a single layer in bottom of prepared pan, breaking crackers to fit. Top with 1 pint gelato, spreading to sides of pan. Top with 3 more graham cracker sheets in a single layer. Top with whipped cream mixture in an even layer, spreading to sides of pan. Top with 3 more graham cracker sheets and remaining 1 pint gelato, spreading to sides of pan. Top with remaining 3 graham cracker sheets. Cover with plastic wrap and freeze until very firm, about 8 hours.
- Line a baking sheet with parchment paper and spray with cooking spray. Spread marshmallows in an even layer on baking sheet. Freeze for 15 minutes.
- Preheat broiler with rack about 6 inches from heat. Broil marshmallows until tops are golden brown, about  $1\frac{1}{2}$  minutes. Remove from oven and let cool on baking sheet for 5 minutes. Return baking sheet to freezer; freeze until marshmallows are firm, about 15 minutes.
- Place chocolate chips and remaining  $\frac{1}{4}$  cup whipping cream in a small microwave-safe bowl. Microwave on high, stirring every 30 seconds, until cream is hot, about 1 minute. Let stand for 2 minutes; stir until smooth.
- Remove cake from freezer. Using parchment as handles, lift cake and invert onto a serving platter. Top with frozen marshmallows and drizzle with chocolate