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WELCOME TO OUR

# Monthly Community Newsletter

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HEY, HOW ARE YOU?

**In This Issue This Month:**

- Extra Recipes for Father's Day - Breakfast, Lunch, Appetizer, Dinner, Dessert & Drink
- Thank You Note To Volunteers
- Rescheduled Date for Neighborhood Cleanup
- Pickleball Day at Courts & Lessons with an Instructor



**Summer Office Hours**

Monday - 9am - 4pm

Tuesday - 9am - 4pm

Wednesday - 9am - 4pm

Thursday - 9am - 4pm

Friday - 9am - 4pm

Saturday - 9am - 2pm

Sunday - Closed

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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 has continued at Lake Pamela. We understand that this project has taken longer than we anticipated, however we are very excited for this restoration to be complete soon!**

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

**H E L L O**

**J U N E !**

**BOD Highlights**

**Board of Directors  
Meeting Minutes**

**MAY 2023**

- Preparing & Planning for upcoming Budget
- Scheduling Tree Surgeon
- Pickleball Schedule & Pricing
- Rescheduled neighborhood clean up with ARB
- Continued Bridge Repair

**MAY 2023**

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

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

**Look for May 2023 Minutes**

# **Friendly Reminders**

**\*We would like to remind all residents to be conscientious of your neighbor's & their properties with this upcoming spring & summer seasons projects. Please take into consideration that what you do to your property may have an unintentional direct effect on your neighbor and their property.\***

**\*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 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!\***



# **A Few Announcements**

**We would like to personally thank the following volunteers that helped out with a mini-clean up prior to Memorial Day weekend:**

**Kathy Pomerhn**

**Dave DiLella**

**Christine Ogasawara**

**We are very grateful for your participation!**

**A set of keys that look to belong to an H2 Hummer were found in the grass close Riverton Knolls**

**Every Thursday, starting June 1st, the tennis courts will be dedicated to Pickleball play.**

**Dinkers Pickleball Club will start offering beginner lessons, starting Thursday, June 8th, from 6pm-8pm here at RCA's tennis courts. It is \$25 per person & they will provide paddles & balls!**

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



# Riverton Upcoming Events

- **BOD MEETING: JUNE 20TH AT RIVERTON COMMUNITY CENTER, MAIN OFFICE BEGINNING AT 6:30 PM**
- **COMMUNITY SHREDDING EVENT: JUNE 3RD AT RIVERTON COMMUNITY CENTER, MAIN OFFICE FROM 9AM-12PM**
- **GARAGE SALE: JUNE 3RD - STOP IN THE OFFICE FOR PARTICIPATING ADDRESSES**

## 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: Currently Looking To Fill This  
Position

Member: Mike Welsch

Class B Director: Kelli Cruze

## ARCHITECTURAL REVIEW BOARD

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

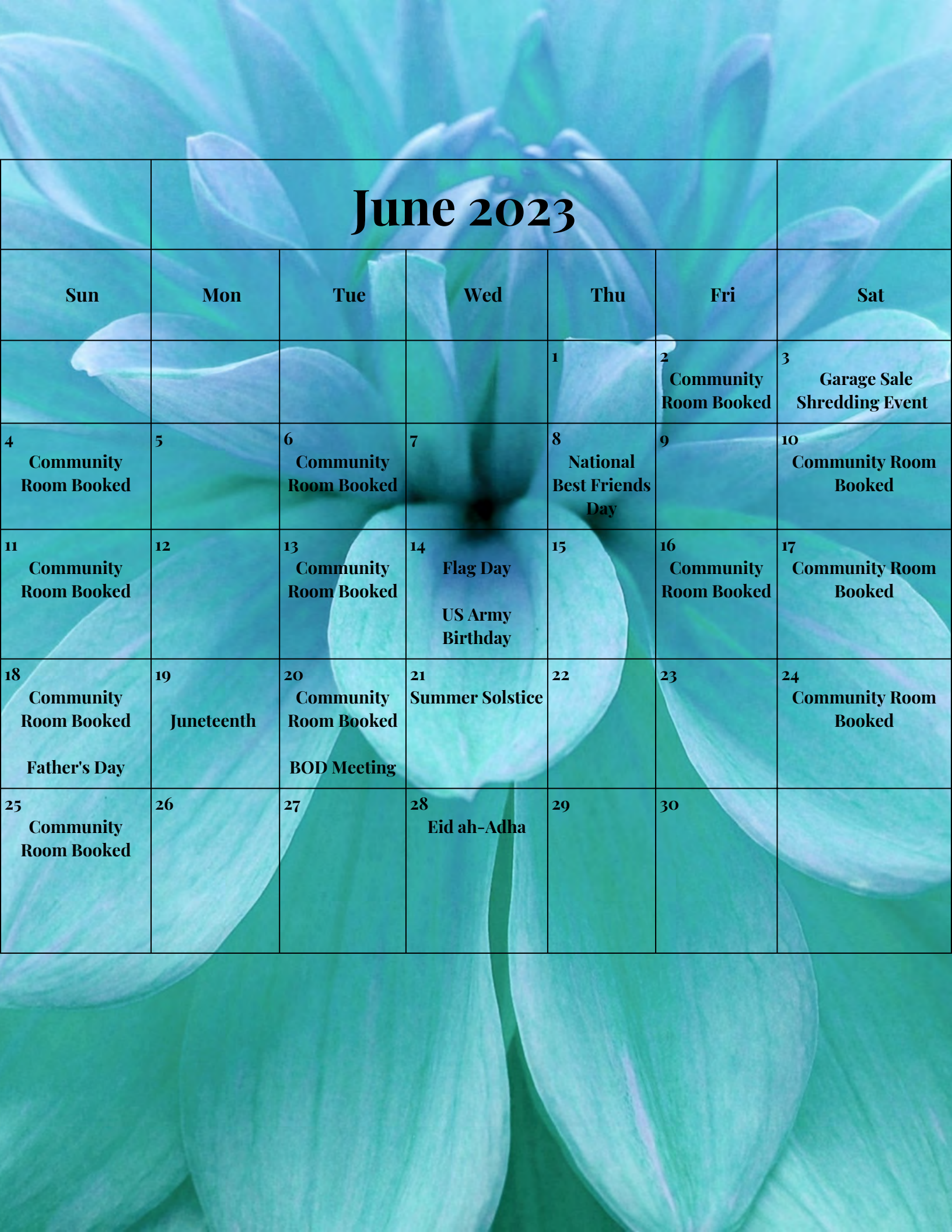
Member: Kevin Gilligan

Member: Kathy Pomerhn

Member: Loren Tontarski

Member: Melanie Bracaglia





<b>June 2023</b>						
<b>Sun</b>	<b>Mon</b>	<b>Tue</b>	<b>Wed</b>	<b>Thu</b>	<b>Fri</b>	<b>Sat</b>
				<b>1</b>	<b>2</b> Community Room Booked	<b>3</b> Garage Sale Shredding Event
<b>4</b> Community Room Booked	<b>5</b>	<b>6</b> Community Room Booked	<b>7</b>	<b>8</b> National Best Friends Day	<b>9</b>	<b>10</b> Community Room Booked
<b>11</b> Community Room Booked	<b>12</b>	<b>13</b> Community Room Booked	<b>14</b> Flag Day  US Army Birthday	<b>15</b>	<b>16</b> Community Room Booked	<b>17</b> Community Room Booked
<b>18</b> Community Room Booked  Father's Day	<b>19</b>  Juneteenth	<b>20</b> Community Room Booked  BOD Meeting	<b>21</b> Summer Solstice	<b>22</b>	<b>23</b>	<b>24</b> Community Room Booked
<b>25</b> Community Room Booked	<b>26</b>	<b>27</b>	<b>28</b> Eid ah-Adha	<b>29</b>	<b>30</b>	



# **Breakfast Burger**

## **Ingredients**

- **12 ounces ground beef (80-percent lean)**
- **8 ounces bulk Italian sausage**
- **Kosher salt and freshly ground black pepper**
- **1 tablespoon unsalted butter**
- **1/2 cup shredded Cheddar (about 2 ounces)**
- **4 English muffins, regular, sandwich-size or corn, split and toasted**
- **1 vine-ripe tomato, thickly sliced into 4 pieces**
- **1 cup peppery greens, such as baby arugula**
- **4 large eggs**
- **Dressing:**
- **1/4 cup mayonnaise**
- **1 tablespoon Dijon mustard**
- **1 tablespoon drained prepared horseradish**

## **Directions**

- **For the dressing: Stir the mayonnaise, mustard and horseradish together in a small bowl and set aside.**
- **For the burgers: Gently mix together the ground beef, sausage and 1/4 teaspoon each salt and pepper. Divide the meat into 4 pieces and form each into a 4-inch patty.**
- **Melt the butter in a 12-inch nonstick skillet over medium-high heat and add the patties. Cook until well browned, about 3 minutes, and then flip. Top with some of the cheese and continue to cook until the cheese is melted and the burger is just cooked through, 2 to 3 minutes.**
- **Spread the toasted muffins with some of the mustard dressing and top with a slice of tomato and a burger patty.**
- **Crack the eggs into the skillet with the sausage drippings and cook to your preference.**
- **Place an egg on each burger and finish with some baby arugula on the top of the English muffin.**



# Baked Honey Garlic Chicken Wings

## Recipe

### Ingredients

- 50 split chicken wings
- $\frac{1}{4}$  cup flour
- Salt & pepper to taste
- 1 tablespoon olive oil
- Soy Sauce
- $\frac{1}{2}$  cup honey
- $\frac{1}{3}$  cup water
- 4 tablespoons soy sauce
- 4 cloves garlic large, crushed
- 1 tablespoon ginger finely diced
- 1 teaspoon corn starch
- $\frac{1}{2}$  teaspoon chili flakes

### Directions

- Preheat oven to 425°F. Dab wings with paper towels until completely dry
- Toss wings with flour, salt and pepper. Remove any excess flour and brush with olive oil (or use an olive oil spray).
- Line a pan with foil and then place parchment paper on top (you may need 2 pans) and bake for 35 minutes, turning at 20 minutes.
- Meanwhile, combine sauce ingredients in a small pan. Bring to a boil, reduce heat and simmer about 10 minutes or until slightly thickened and sauce coats the back of a spoon.
- Take wings from oven, toss with sauce and return to the oven for 10 minutes, turning after 5 minutes.
- Allow to cool 10 minutes. As the sauce cools, it thickens. Stir the wings every few minutes to coat in the sauce as it thickens.



# **Cheesy Beer & Bacon Soup Recipe**

## **Ingredients**

- 10 slices bacon, chopped
- $\frac{1}{2}$  cup finely chopped onion
- $\frac{1}{3}$  cup all-purpose flour
- $\frac{1}{2}$  teaspoon dry mustard or 1 Tbsp. Dijon-style mustard
- $\frac{1}{2}$  teaspoon dried thyme or oregano, crushed
- 2 14.5 ounce cans reduced-sodium chicken broth
- 2 cup frozen diced hash brown potatoes
- 1 12 ounce bottle beer (not dark)
- 1 cup heavy cream
- 1  $\frac{1}{2}$  cup shredded sharp cheddar cheese (6 oz.), room temperature
- 1  $\frac{1}{4}$  cup shredded white cheddar cheese (5 oz.), room temperature
- $\frac{1}{2}$  cup chopped green onions
- Toppers, such as hot pepper sauce and additional bacon

## **Directions**

- In a 4-qt. Dutch oven cook bacon over medium heat until crisp. Drain on paper towels, reserving 3 Tbsp. drippings in pan. Add onion to reserved drippings; cook until onion is tender, stirring occasionally.
- Stir in flour, mustard, and thyme (mixture will be thick). Add broth all at once. Cook and stir until bubbly. Stir in potatoes and beer. Bring to boiling; reduce heat. Simmer 5 minutes, stirring occasionally. Stir in cream; heat through.
- Gradually add both cheeses, stirring after each addition until melted. Stir bacon and green onions into soup. If desired, serve with hot pepper sauce and additional bacon slices, cheese, and/or green onions.



# No-Bake Cheesecake Trifles Recipe

## Ingredients

- 1 - 8 oz package cream cheese, softened
- 1/3 cup sugar
- 1 - 8 oz container Cool Whip whipped topping
- 1 can Cherry Pie Filling
- 1 can Blueberry Pie Filling
- 1 package shortbread cookies, crushed - about 1 cup

## Directions

- In a large bowl, combine cream cheese and sugar and beat until light and fluffy
- Fold in about 1/2 of the container of Cool Whip until smooth
- Crush cookies by placing them in a resealable bag and using a rolling pin
- In small jars, add about 3 teaspoons full of cookie crumbs to the bottom
- Place filling in decorator bag or resealable bag and pipe into jars
- Top with Cherry Pie Filling
- The repeat layers, finishing with Blueberry Pie Filling and top with Cool Whip whipped topping and a sprinkle of crushed cookies



# **Limeade with Jalapeno Bourbon Recipe**

## **Ingredients**

- **3/4 ounce jalapeño-infused bourbon**
- **1½ ounces simple syrup**
- **1½ ounces fresh lime juice**
- **3/4 ounce water**
- **Ice cubes**
- **Lime slices**
- **Jalapeno slices**
- **2 crushed Jalapeño Tortilla Chips**
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## **Directions**

- **Dip the rim of an old-fashioned glass in simple syrup, then dip into crushed tortilla chips to coat the rim**
- **In a cocktail shaker, combine the infused bourbon with simple syrup, lime juice and water**
- **Pour over ice**
- **Garnish with lime and jalapeño slices**
- **Serve with tortilla chips**