
WELCOME TO OUR

Monthly Community Newsletter

HEY, HOW ARE YOU?

In This Issue This Month:

- Extra Recipes for Mother's Day - Appetizer, Lunch/Brunch, Dinner, Dessert & Drink
- Shredding Event Scheduled with date & time
- Spring Cleaning Checklist & a printable weekly cleaning checklist
- Pickleball Lessons & Pricing

Spring 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 for
any & all questions or concerns

Riverton Updates

Repair work has started on the South Bridge at Lake Pamela. This process should take about 30 days to complete. Once this bridge repair has been resolved, repair work will immediately begin on the North Bridge, following the same timeline for completion.

Pool Opening Date: May 27, 2023

Pool Hours of Operation:

Sunday - Saturday 9am - 9pm

Swimming Lessons Schedule Coming Soon

BOD Highlights

APRIL 2023

- Preparing & Planning for upcoming Budget
- Scheduling Tree Surgeon
- Pickleball Schedule & Pricing
- Arranging neighborhood clean up with ARB
- Arranging Picnic at the Pool Memorial Day weekend
- Continued Bridge Repair

Board of Directors Meeting Minutes

APRIL 2023

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

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

Look for April 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

***Dinkers Pickleball Club has agreed to lessons at RCA. They require a minimum of 8 people at \$25 per person, for 2 hours. Instructors are available on Tuesday's, Thursday's, and they are flexible with Saturday's. They are able to provide paddles if needed. Please contact Amber to add your name & the day you prefer. Lesson dates & times will follow once we have fulfilled the minimum requirement ***

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

The courts, pools & the community room are amenities for association members who are in GOOD STANDING ONLY! Any account that owes assessments, interest fees, or has an open ARB violation will not be granted access to these facilities.

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

Riverton Community Association
Invites You to Join Our

Community Garage Sale

Saturday, June 3rd

09:00am - 05:00pm
All Of Riverton Community



Get great deals on
household goods,
antiques, collectibles,
toys, furniture & many
more.

For More Information, log
in to your google account
and click on the below link:

https://docs.google.com/forms/d/e/1FAIpQLSdTYH9uw669gJQPGd_HrBeERHASzsWsW-Ju1o69J7ycX_KB-w/viewform?vc=o&c=o&w=1&flr=o

Spring Cleaning Checklist

KITCHEN

- ☐ Clean Stove
- ☐ Clean Oven
- ☐ Clean Microwave
- ☐ Clean Dishwasher
- ☐ Clean Fridge
- ☐ Clean Kitchen Counters
- ☐ Clean Kitchen Cupboards
- ☐ Clean Kitchen Drawers
- ☐ Clean Pantry
- ☐ Clean Windows
- ☐ Clean Light Fixtures

BATHROOM

- ☐ Clean Bathtub
- ☐ Clean Sink
- ☐ Clean Toilet
- ☐ Clean Vanity
- ☐ Replace Shower Curtain Liner
- ☐ Clean Windows
- ☐ Clean Light Fixtures
- ☐ Wash Baseboards, Wall, and Floor

BEDROOMS

- ☐ Dust Dressers
- ☐ Clean and Organize Closet
- ☐ Flip Mattress
- ☐ Clean Windows
- ☐ Clean Light Fixtures
- ☐ Wash Baseboards and Walls
- ☐ Vacuum Floor

LIVING ROOM

- ☐ Vacuum Furniture
- ☐ Wash Throws and Pillows
- ☐ Dust Furniture and Electronics
- ☐ Clean Windows
- ☐ Clean Light Fixtures
- ☐ Wash Baseboards and Walls
- ☐ Wash or Vacuum Floor

FAMILY ROOM

- ☐ Vacuum Furniture
- ☐ Wash Throws and Pillows
- ☐ Dust Furniture and Electronics
- ☐ Clean Windows
- ☐ Clean Light Fixtures
- ☐ Wash Baseboards and Walls
- ☐ Wash or Vacuum Floor

LAUNDRY ROOM

- ☐ Clean Washing Machine
- ☐ Clean Dryer
- ☐ Organize Laundry Supplies
- ☐ Clean Windows
- ☐ Clean Light Fixtures
- ☐ Wash Baseboards and Walls
- ☐ Wash Floor

OTHER TASKS

- ☐ Clean and Organize Linen Closet
- ☐ Wash Trash Cans
- ☐ Clean Mirrors
- ☐ Dust Computers and Printers

CLEANING *checklist*

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OTHER TASKS / NOTES

Riverton Upcoming Events

- **BOD MEETING: MAY 16TH 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 - PARTICIPATING ADDRESSES TO FOLLOW**

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**

May 2023

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 May Day National Lemonade Day	2 Community Room Booked	3	4 Star Wars Day	5 Cinco de Mayo	6 National Nurses Day Community Room Booked
7 Community Room Booked	8	9 National Teacher's Day Community Room Booked	10	11	12	13 Community Room Booked
14 Mother's Day Community Room Booked	15	16 National Barbecue Day Community Room Booked BOD Meeting	17	18	19	20 Armed Forces Day Community Room Booked
21 Community Room Booked	22	23 Community Room Booked	24	25 National Wine Day	26	27 Pools Officially Open Community Room Booked
28 Community Room Booked	29 Memorial Day	30 Community Room Booked	31			

Strawberry Ricotta Bruschetta Recipe

Ingredients

- 1 cup finely diced strawberries
- 1 tablespoon chopped fresh mint
- 2 teaspoons extra-virgin olive oil
- Flakey sea salt
- 12 toasted baguette slices
- 1 cup ricotta cheese
- Balsamic vinegar (use an aged balsamic that is thick or make your own; recipe below) for garnish

Directions

- In a small bowl, toss the strawberries with the mint, olive oil and a pinch of flakey sea salt. Spread each slice of baguette with ricotta cheese. Top with a spoonful of strawberries, drizzle with balsamic and sprinkle with more sea salt

Ingredients For Balsamic Reduction Sauce

- 2 cups good quality balsamic vinegar
- ½ cup brown sugar (optional)

Balsamic Reduction Directions

- Heat balsamic vinegar in a small pot/saucepan over medium heat; if adding sugar, combine both in pot & heat together
- Bring to gentle boil, then reduce to medium-low heat & let simmer, stirring occasionally until the vinegar thickens & is reduced to about ½ cup (about 20 minutes). It should be thick enough to coat the back of a spoon. If simmering with sugar, it will take about 8-10 minutes to reduce
- Remove from heat & allow to cool completely before serving (about 15 minutes)

Egg Salad Sandwiches Recipe

Ingredients

- 5 hard-cooked eggs, grated
- 1 tablespoon onion, grated
- 2 tablespoons celery, finely chopped
- 2 tablespoons sweet pickle relish
- 2 tablespoons mayonnaise (or more to taste)
- 1 tablespoon sour cream (for extra tang/richness; can substitute a tablespoon of plain full-fat Greek yogurt)
- 3/4 teaspoon dried salad seasoning (McCormick Salad Supreme Seasoning)
- 1/2 teaspoon Dijon mustard
- 1/4 teaspoon salt
- 1/4 teaspoon sugar
- 1/8 teaspoon ground black pepper
- 22 slices white bread

Directions

- Mix hard-cooked eggs, onion, celery, sweet pickle relish, mayonnaise, sour cream, dried salad seasoning, Dijon mustard, salt, sugar, and pepper in a bowl until blended. Cover and chill 3 hours.
- Evenly spread egg mixture on 1 side of 11 bread slices. Create sandwiches by topping with remaining slices. Cut each sandwich horizontally to create 4 finger sandwiches

Crab & Bacon Linguine Recipe

Ingredients

- 12 ounces uncooked linguine
- 4 ounces thick-cut bacon, coarsely chopped
- 1 small sweet onion, finely chopped (about ½ cup)
- 2 garlic cloves, minced
- 1 large red Fresno chile, seeded and finely chopped
- ½ cup dry white wine
- 1 cup heavy cream
- 1 pound fresh jumbo lump crabmeat, drained and picked over
- ¼ cup chopped fresh flat-leaf parsley
- 2 tablespoons unsalted butter
- 1 tablespoon fresh lemon juice (from 1 lemon)
- 1 teaspoon kosher salt

Directions

- Cook linguine according to package instructions; drain, reserving ¼ cup cooking water
- Add bacon to a large nonstick skillet over medium, and cook, stirring often, until bacon is browned and crisp, about 10 minutes Add onion, garlic, and red chile to skillet, and cook, stirring often, until softened and aromatic, about 5 minutes
- Add white wine to skillet, and cook, stirring and scraping all bits off bottom, until reduced by half, about 5 minutes. Add cream to skillet; cook until slightly thickened, about 5 minutes. Add cooked pasta and reserved cooking water, and stir to coat. Add crabmeat, parsley, butter, lemon juice, and salt; gently toss until butter is melted and crabmeat is heated through, 2 minutes. Serve immediately

Lemon Tiramisu Recipe

Ingredients

- 1 carton (8 ounces) mascarpone cheese
- 1 package (8 ounces) cream cheese, softened
- 1 package (3.4 ounces) instant lemon pudding mix
- 1 cup 2% milk
- 1 teaspoon lemon extract
- 2/3 cup lemon juice
- 3 tablespoons sugar
- 24 crisp ladyfinger cookies
- 2 teaspoons grated lemon zest

Directions

- Beat mascarpone cheese, cream cheese, lemon pudding mix, milk & lemon extract on medium speed until blended, 2-3 minutes (do not over-beat)
- Whisk lemon juice and sugar in a shallow bowl until sugar is dissolved. Quickly dip 8 ladyfingers into lemon juice, allowing excess to drip off; place in a single layer in an 8-in. square dish. Spread a third of the mascarpone mixture over top. Repeat layers twice
- Sprinkle with lemon zest. Refrigerate, covered, at least 2 hours before serving

Sparkling Punch Recipe



Ingredients

- 1 (12-oz.) can frozen pink lemonade concentrate, thawed
- 4 cups white cranberry juice cocktail
- 1 qt. club soda, chilled
- Garnish: fresh mint sprigs

Directions

- Stir together lemonade concentrate and cranberry juice cocktail in a large pitcher. Cover and chill at least 1 hour or up to 24 hours. Stir in club soda just before serving. Garnish, if desired

Champagne Punch: Substitute 1 (750-milliliter) bottle extra-dry Champagne or sparkling wine and 1/4 cup orange liqueur for club soda; proceed with recipe