WELCOME TO OUR

Monthly Community Newsletter

HEY, HOW ARE YOU?

In This Issue This Month:

- Recipes for 4th of July - Breakfast, Lunch, Dinner, Dessert & Drink
- Thank You Note To Volunteers
- Homeowner's Portal Update

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 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

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

BOD Highlights

JUNE 2023

-Preparing Budget
-Scheduling Tree Surgeon
-Pool Parties & Movie Night at the Pool
-Continued Bridge Repair
-Lake Pamela Concerns

Board of Directors Meeting Minutes

JUNE 2023

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

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

Look for June 2023 Minutes

A Few Announcements

We would like to personally thank the following volunteers that helped out with the Neighborhood Cleanup:

Kathy Pomerhn
Jen Hamson
Jeff Hamson
Joel Hamson
Jake Hamson
Luke McOmber
We are very grateful for your participation!

If you are hosting an event at the community center, you & your guests are only allowed to park in the parking lot provided or on the street. Parking in the grass is prohibited as it ruins the area.
Should you or your guests park on the grass, we will keep your deposit check. Thank you for understanding

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

Homeowner's Portal Update

We would like to take this opportunity to offer our sincere apologies for any miscommunication that may have occurred regarding our homeowners portal transition. We understand that the switch to the new portal may have caused confusion and frustration, and we deeply regret any inconvenience this may have caused. We acknowledge that the communication surrounding the transition was not as clear and effective as it should have been.

We apologize for any confusion, frustration, or inconvenience you may have experienced during this period. We genuinely value your trust and satisfaction as homeowners, and we want to assure you that we are taking immediate steps to rectify the situation.

Moving forward, we have implemented the following measures to address the miscommunication and support you through the transition:

Improved Communication: We are committed to providing clear and timely communication regarding the homeowners portal and any future updates or changes. We have revised our communication strategies to ensure that you receive accurate and detailed information through various channels, including emails, newsletters, and dedicated announcements on our website.

Once again, we sincerely apologize for any inconvenience caused by the miscommunication surrounding our homeowners portal transition. We value your continued support and appreciate your understanding as we work diligently to rectify the situation and provide you with a superior homeowner experience.

If you have any immediate concerns or questions, please do not hesitate to contact us. We are here to assist you in any way we can.

Riverton Upcoming Events

- BOD MEETING: JULY 18TH AT RIVERTON COMMUNITY CENTER, MAIN OFFICE BEGINNING AT 6:30 PM

-MOVIE NIGHT AT THE POOL: EVERY SATURDAY DURING POOL SEASON - CHECK WITH LIFEGUARDS FOR WHAT IS SHOWING

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: Kathy Pomerhn

Member: Mike Welsch

Member: Melanie Bracaglia

Class B Director: Kelli Cruze

ARCHITECTURAL REVIEW BOARD

Email: ARB@rivertoncommunity.com

Member: Kevin Gilligan

Member: Kathy Pomerhn

Member: Loren Tontarski

July 2023

Sun	Mon	Tue	Wed	Thu		Fri	Sat
							1 Community Room Booked Canada Day
2 Community Room Booked	3 Community Room Booked	4 Community Room Booked Independence Day	5	6		7 World Chocolate Day	8 Community Room Booked National Video Game Day
9	10	11 Community Room Booked Shark Week Begins	12	13 National French Fries Day		14 National Shark Awareness Day	15 Community Room Booked
16 Community Room Booked	17	18 Community Room Booked Shark Week Ends BOD Meeting	19 National Hot Dog Day	20		21	22 Community Room Booked
23 Community Room Booked	24	25 Community Room Booked	26	27		28	29 Community Room Booked National Chicken Wing Day
30 National Cheesecake Day	31						

Beef Burger with Jalapenos, Cheddar & Crispy Pepperoni Recipe

Ingredients

- Canola oil, for grill grates
- 1 1/2 lb. ground beef
- Kosher salt and freshly ground black pepper
- 4 slices deli-style pepperoni
- 1/2 jalapeño pepper, thinly sliced
- 2 oz. Cheddar cheese, thinly sliced
- Hamburger buns, lettuce, and desired condiments, for serving

Directions

- Set up grill for direct and indirect cooking and heat to medium-high. Once hot, clean and lightly oil grates

- Gently shape beef into 4 balls; flatten into 3/4-inch-thick patties. Using your thumb, make a shallow, 1 1/2-inch-wide indentation on top of each patty. Season with salt and pepper

- Grill, uncovered over direct heat, indent sides up, until browned and patties easily lift from grates, 4 to 5 minutes. Flip and grill to desired doneness, 4 to 5 minutes more for medium. Meanwhile, grill pepperoni, turning often, until sizzling and starting to crisp, 1 to 2 minutes; transfer to a platter

- Transfer burgers to indirect heat and top with jalapeño and Cheddar dividing evenly. Grill, covered, until cheese is melted, 1 to 2 minutes

- Serve on buns topped with pepperoni, lettuce, and desired condiments

Bacon Wrapped Hot Dogs with Crispy Onions & BBQ Sauce Recipe

Ingredients

- 1 Pack of Hot Dog Rolls
- 1 Pack of 1/4 lb All Beef Hot Dogs
- 6 Slices of Bacon
- 2 Tbsp BBQ Rub
- 1/4 Cup BBQ Sauce
- 1 1/2 Cup Shredded Colby Jack Cheese
- 1 Cup Crispy Fried Onions
- Mustard and Parsley to taste

Directions

- Score the hot dogs on one side. This can be accomplished with a scoring tool or a knife
- Wrap each hot dog with one slice of bacon and use toothpicks to secure the bacon at each end
- Season one side of the bacon-wrapped dogs with the BBQ seasoning.
- Turn your grill to 350 degrees
- When it gets up to temp, add the dogs to the middle rack and close the lid
- Let the hot dogs cook for 20-25 minutes until the bacon starts to crisp up
- Brush the hot dogs with BBQ sauce and allow them to tack up for 5-10 more minutes
- Remove from heat and allow to cool for a few minutes. Remove the toothpicks
- Load the bacon-wrapped hot dogs into the buns on a baking sheet
- Top the hot dogs with shredded cheese
- Place them back on the grill for 10 minutes or until the cheese has melted and the buns have warmed through
- Remove the hot dogs from the grill and top with the crispy onions, a drizzle of yellow mustard, and a shake of dried parsley for a kick of color

Chili-Garlic Grilled Chicken with Avocado-Cherry Salsa Recipe

Ingredients

- 1 garlic clove, chopped
- 1 tsp. chili powder
- 1/4 c. extra-virgin olive oil, divided
- 1 tbsp. lime zest plus 1/4 c. lime juice, divided; wedges for serving
- Kosher salt
- Freshly ground black pepper
- 4 (6- to 8-oz.) boneless, skinless chicken breast halves
- 2 c. sweet cherries, pitted & chopped
- 1 small shallot, chopped
- 1/2 jalapeno, seeded & chopped
- 1/4 c. Chopped fresh cilantro
- 1 avocado, chopped

Directions

- Combine garlic, chili powder, 3 tablespoons oil, lime zest and 2 tablespoons juice, 1 1/2 teaspoons salt, and 1/2 teaspoon pepper in a large zip-top bag. Add chicken, seal, and turn to coat. Marinate, in the refrigerator, 30 minutes and up to 2 hours
- Meanwhile, combine cherries, shallot, jalapeño, cilantro, remaining 1 tablespoon oil, and remaining 2 tablespoons lime juice in a bowl. Season with salt and pepper. Let stand 15 minutes. Fold in avocado
- Heat grill to medium-high. Remove chicken from marinade and pat dry with paper towels. Season with salt and pepper. Grill over direct heat, covered, until internal temperature reaches 165 degrees F, 6 to 8 minutes per side. Let stand 5 minutes
- Serve with salsa and lime wedges

Fruity Waffle Bowls Recipe

- **Ingredients**
- 1 4-serving-size package instant lemon or white chocolate pudding mix
- 1 ⅓ cup fat-free milk
- 1 cup fresh fruit (such as blueberries, sliced kiwifruit, sliced strawberries, sliced bananas, or raspberries)
- 4 waffle ice cream bowls or large waffle ice cream cones
- Fresh mint leaves (optional)

- **Directions**
- Prepare pudding according to package directions, except use the 1 1/3 cups milk
- Spoon fruit into waffle bowls or cones
- Top with pudding
- If desired, garnish with fresh mint & serve immediately

Star Spangled Spritzer Recipe

Ingredients

- 2 oz. white wine
- 2. oz. French Champagne or sparkling white wine
- Splash of Limoncello
- Granny Smith apples, blueberries, and raspberries
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Directions

- Slice your Granny Smith apple into thin slices
- Add crushed ice to the bottom of a glass and layer raspberries, blueberries & apple slices on top
- Pour equal parts white wine & sparkling wine or champagne over the ice; top with a splash of Limoncello (or your preference)
- Give it a gentle stir & garnish with a few more fruits if you'd like!
- If you prefer an alcohol-free version, just swap in flavored seltzer water or your favorite clear soda for a delicious mocktail