

# RIVER PARK WEST

KEEPING YOU INFORMED, EDUCATED AND CONNECTED

VOL 4- ISSUE 3

March 2023

• HELLO •

# March



# COMMUNITY UPDATE

Greetings RiverPark West!

Join us for our semi-annual Community Garage Sale on Saturday, April 1st. If you would like to have your home placed on the garage sale map, please send your address to [rpwcoordinator@gmail.com](mailto:rpwcoordinator@gmail.com) no later than Monday, March 27th. Submissions received after the deadline will not be included in the map, but you are still welcome to participate in the sale. You are welcome to put out your own directional signs on the day of the sale to guide buyers to your street, please remember to pick them up and discard of them properly once the sale is over. Also, feel free to download the flyer and share it to help get the word out!

Board meetings have been moved back to a monthly schedule, held virtually on the third Monday of each month. Please sign up on Crest's website to receive the e-blast once the meeting agenda and details are posted and make plans to join us to stay up to date on current happenings and bring any issues you have before the board.

We are still waiting for Centerpoint to upgrade the transformers that service the recreation center as the next step to completing the upgrade project. Approximately 5 neighboring homes will be affected, they will be notified as far as possible in advance of the service disruption which is expected to last less than 8 hours on one day. (Likely a weekday)

As a reminder, all trash cans should be stored out of public view on non-trash days. During a recent inspection on a non-trash day, 59 homes had cans in the street and stored in view of the public. Courtesy notices are mailed out first for those who may not be aware of the guidelines, and subsequent violations do carry a fine. It is acceptable to place your trash can at the street after 5 p.m. the day before pickup, and it must be brought back in by 8 a.m. the following morning.

Some other noteworthy items picked up during inspection were cars being triple parked in a cul de sac, disabled vehicles in the street and driveways (flat tires, etc), trailers being stored in driveways and unauthorized building additions. Please remember that any modifications to the exterior of your home (even when not visible from the street) must be submitted in writing to the management company via EMR request for review/approval.

With the median home price in RiverPark West being around \$454k, most neighbors are eager to ensure their home retains its value and that RiverPark West remains a desirable place to live. If you've never heard of The Broken Window Theory, it states that visible signs of disorder and misbehavior in an environment encourage further disorder and misbehavior, leading to serious crimes. The principle was developed to explain the decay of neighborhoods.

## What do "broken windows" mean?

The broken windows are a metaphor for any visible sign of disorder in an environment that goes unintended. This may include small crimes, acts of vandalism, drunken or disorderly conduct, etc. Being forced to confront minor problems can heavily influence how people feel about their environment, particularly their sense of safety.

## What is an example of the broken windows theory?

With the help of small civic organizations, lower-income Chicago residents have created over 800 community gardens and urban farms out of burnt buildings and vacant lots. Now, instead of having trouble finding fresh produce, these neighborhoods have become go-to food destinations. This example of the broken windows theory benefits the people by lowering temperatures in overheated cities, increasing socialization, reducing stress, and teaching children about nature. If you are able to assist your neighbors who may need a little help getting their yard together or repairing/maintaining things around their home, Nextdoor has a help map!

## Offer help to your neighbors:

Click Discover from the menu on the left of your screen.

Above the map, click Help.

A pop-up window will appear over your neighborhood map that says "Let neighbors know you're available to help."

Choose the Offer help button.

Write a personal message indicating what you can help with and click Post. Your message will appear when someone hovers their mouse above your house on the map.

## Find help in your neighborhood:

To see who in your neighborhood has offered help, visit your Help Map by clicking Discover on the left of your screen, then above the map, select Help.

Your home is the green star. The green dots represent neighbors who have marked themselves available to offer help.

When you click on a green dot, you will see a message from the neighbor about what they are available to help with.

Click the Message button to send a private message to your neighbor asking for the help you need.

Click Send.

When they reply to your message you will receive a notification.

(Make sure your notifications are enabled).

Remove your offer to help or edit your message:

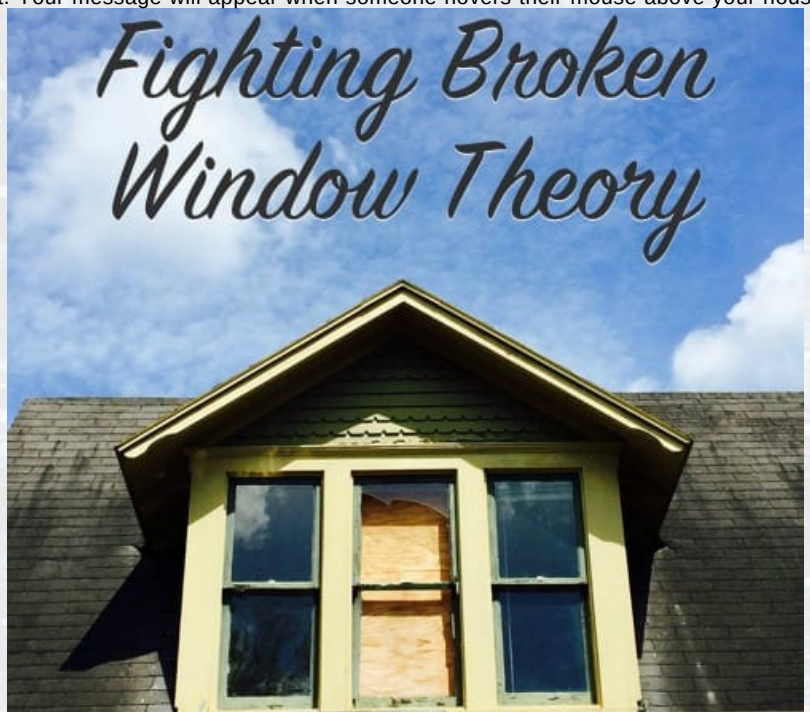
Visit your Help Map again.

Click the icon over your home.

Click Edit.

Click Remove or edit your message, then click Post.

Thank you for making RiverPark West the best place to call to home.





# RESIDENT CORNER

## MANAGEMENT COMPANY

Crest Management - 281-579-0761  
www.crest-management.com

Community Manager - Melanee 281-945-4677  
Contact for maintenance items,  
contractor issues and Board requests.  
MelaneeB@crest-management.com

Assistant Manager - Beth 281-945-4633  
Contact for architectural control matters  
and deed restriction violations  
bethr@crest-management.com

Community Accountant-Cheryl 281-945-4652  
Contact for payment and accounting matters.  
Cheryl@crest-management.com

## ONSITE & EVENTS COORDINATOR

Dee Norman  
Email: rpwcoordinator@gmail.com  
346-380-9743

## COMMUNITY WEBSITES

www.facebook.com/RiverParkWest  
www.riverparkwestonline.org  
www.fbcmud121.org

**Richmond Post Office** - Have mail concerns or need to obtain a mailbox key? Visit the Post Office in person at 5560 FM 1640 RD 77469, Richmond Texas with a copy of proof of ownership documents or lease agreement Mon-Fri 9 AM-5 PM, Sat 9 AM-12 PM, Sun Closed

**Informed Delivery** - This feature sends a daily picture of all the mail for the owner's address to a registered email address before the carrier touches it. Click Track and Manage, Informed Delivery, Check for Eligibility. Visit USPS.com.

## BOARD INFORMATION

Armando DeHoyos - President  
Larry Wilson - Vice President  
Jorge Diaz - Secretary/Treasurer

Board Meetings are held the 3rd Monday of every month being open to the public for all homeowners at 7:00 PM. Confirmed meeting dates are notified 72 hours in advance on the official community website and sent via email to registered emails.

Please be sure to register your email to stay informed. Trash Collection & Heavy Pick-Up days are Mondays & Thursdays (Recycling & heavy trash on Monday) - Residents can contact WCA directly for payment and trash container request by phone 281-368-8397 or by email riverparkwest@wcamerica.com.

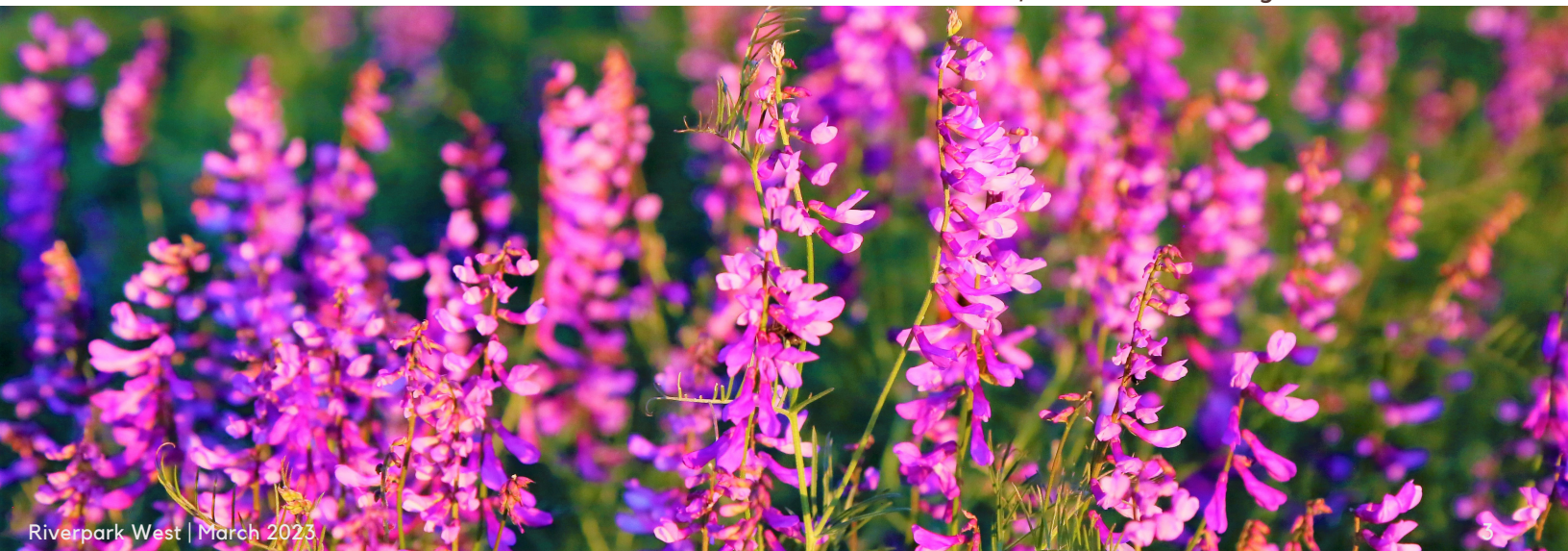
Street parking complaints can be reported directly to Fort-bend County Sheriff Dept. 281-341-4665 press #4 for Dispatch or from the web site. Click on 'Report a Traffic Complaint' and fill in the blanks then submit at www.fortbendcountytx.gov.

CenterPoint Energy maintains street lights throughout the community. Please use the form online to report a street light outage. If you need to report a power outage please call 713-207-2222.

To report street repairs in the community, please submit a maintenance request form online or contact the Fort Bend County Road & Bridge division at 281-342-4513.  
www.fortbendcountytx.gov/government/departments-o-z/road-and-bridge/maintenance-request

To report street & drainage concerns, questions about your water bill & usage, contact City of Richmond 281-342-5456.

For water billing questions, to report a water problem, pay tax bill, report street light outages, contact Fort Bend County MUD 121, www.fbcmud121.org.



**RIVERPARK WEST COMMUNITY WIDE**

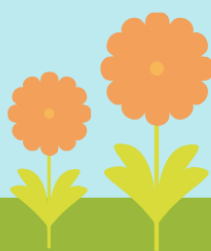
# **SPRING GARAGE SALE**

Lots of great affordable items!  
Everything must go!  
YOU DON'T WANT TO MISS THESE  
SALES!

**APRIL 1ST – 8 AM TO 1 PM**

**STOP BY RECREATION CENTER  
FOR LIST OF PARTICIPATING  
HOMES!**

**2150 WILLIAMS WAY BLVD  
RICHMOND, TX 77469  
FOR MORE INFO  
346.380.9743**





# World's Easiest Yeast Bread recipe – Artisan, NO KNEAD crusty bread



## Why this bread recipe works – and TIPS!

- **Loose, sticky dough** - easier to rise than firmer dough.
- **No kneading** - rough dough, but because the dough is so soft, it puffs up enough to "smooth out" the roughness.
- **Super forgiving dough** – too stiff, add water. Too wet, add flour. Dough not rising? Move it to a warmer place. Takes 45 minutes to rise or 5 hours. It will still work. As long as your dough is the same consistency as what you see in the video and you let it rise to double the volume, this bread recipe will work **as long as the yeast is not past its expiry date!**
- **Why you need a preheated dutch oven** for no knead bread recipes – to create a steamy environment to give the bread a rise boost before the crust sets (which stops the bread from rising). Professional bakeries are equipped with steam ovens – the cast iron pot is the home method!
- **Don't have a dutch oven?** No problem! Recreate the steamy environment by placing hot water in a pan in the oven, and bake the bread on a tray.
- **Big holes in the crumb** – loose dough from less flour, high oven temp and preheated pot allows the yeast to give the bread a great rise boost, creating big air pockets. Also the use of bread flour rather than normal flour helps – you get less large holes using normal flour.
- **Bake Immediately** if it's a bread emergency...
- ...but you'll be rewarded with **tastier bread** if you leave the dough 8+ hours in the fridge! *I normally make dough first thing in the morning (it takes 3 minutes!) then bake that night. Or make dough at night and bake in the morning. (~12 hrs in fridge for both scenarios)*
- **Why refrigerating the dough creates a better tasting bread** – because the fridge slows down the fermentation of the yeast (ie dough stops rising, if it kept rising it would kill the rising power of the yeast), allowing the enzymes in the yeast to do their work, transforming starch into sugar which creates a more flavourful bread. So we let the dough rise first, then refrigerate it.



**Yeast** – my base recipe uses Rapid Rise or Instant Yeast which does not need to be dissolved in water. But it works just as well with normal yeast ("Active Dry Yeast" or just "dry yeast") – you just need to change the order of the steps and dissolve the yeast in water first. The bread comes out exactly the same!

**Best flour for homemade bread** – use bread flour if you can. Bread flour has more protein in it than normal flour which means more gluten, and this makes the dough more elastic and yields a more fluffy yet chewy texture inside the bread, as well as creating the big holes you see in the photos, like sourdough bread. However, this bread is still spectacular made with normal flour too! [Riverpark West | March 2023](#)

Baked  
WITH  
Love



# How to make the world's easiest homemade bread – Artisan style!

Here are process steps with tips, but also see the video below – super handy to see the dough consistency, and how to form the dough.

## 1. MAKE WET STICKY DOUGH



Mix together the flour, salt and yeast, then add warm water and mix. The "dough" will be very wet and sloppy, not kneadable at all – this is what you want! See video at 17 seconds for consistency.

## 2. RISE!



Cover with cling wrap then place it in a warm place (25 – 30°C / 77 – 86°F) for 2 hours. The dough will increase in volume by double or more, the surface will become bubbly and the dough will be wobbly, like jelly. See video at 24 seconds for consistency.

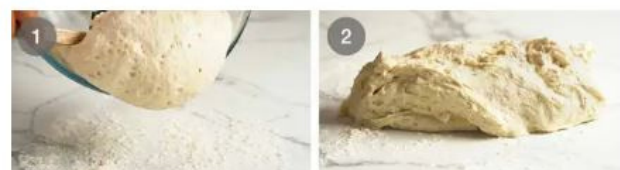
## 3. PREHEAT OVEN & POT



30 minutes before dough has risen, or while refrigerated dough is coming to room temperature, place dutch oven (cast iron pot) in the oven to preheat at 230°C/450°F.

Hot oven + hot pot = bread rising boost!

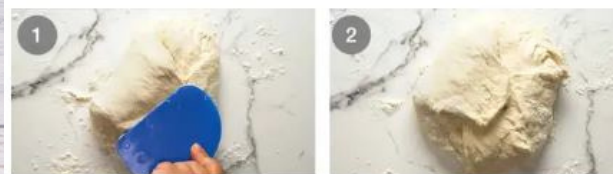
## 4. SCRAPE DOUGH OUT



Scrape dough out of bowl onto floured work surface. It will be wet and sticky and that's exactly what you want – because we will **not be kneading it!** In fact, you won't even touch it with your hand.

PRO TIP: Dough handling and shaping technique devised to minimise addition of flour. Less flour = wetter dough = bigger air pockets, fluffier bread and more moist.

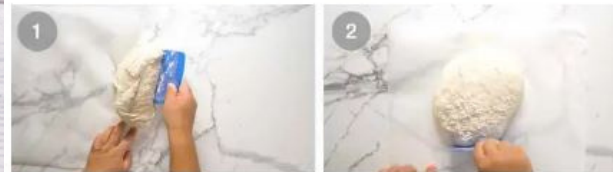
## 5. SHAPE THE DOUGH VERY ROUGHLY



Use a dough scraper or anything of similar shape (spatula, cake server, or large knife) to fold the sides in so it roughly resembles a round disc.

Don't get too hung up on the shaping – you'll deform it in the next step!! This step is mainly to deflate the dough.

## 6. FLIP DOUGH UPSIDE DOWN ONTO PAPER



Slide a large piece of baking / parchment paper next to the dough, then flip it upside down onto the paper using the scraper so the seams from the step above are face down, and you have the smooth side up.

Slide/push the dough into the centre, then briefly reshape it into a round or slightly oval shape.

*Do not get too hung up on a neat shape – this bread is supposed to be rustic! Besides, scruffier shape = more awesome crispy ridges*

## 7. PREPARE TO BAKE!



Remove very hot pot from oven, then use paper to pick up the dough and put it in the pot, and put the lid on.

*See recipe notes for no dutch oven method.*

## 8. BAKE!



**Bake for 30 minutes** with the lid on (this creates a steamer effect, allowing the bread to rise while it cooks before crust sets), then 12 minutes with the lid off to brown and crisp up the crust. The surface will crack – and you want this, for extra crispy ridges!! And it looks authentic, just like the Artisan bread you buy at bakeries. 🍞

**Cool for 10 minutes** before slicing. This is important – to let the centre of the bread finish cooking (if you slice too early, it will seem a bit doughy. Patience was never my greatest virtue, so I learnt this first hand!!)





# Lemon Blueberry Pound Cake



Servings: One 9x5-inch loaf cake  
(8 to 10 servings)

## INGREDIENTS FOR THE CAKE

- $\frac{1}{2}$  cup milk
  - 1 tablespoon grated lemon zest, packed (see note)
  - 2 tablespoons fresh lemon juice
  - 2 cups + 1 teaspoon all-purpose flour, spooned into measuring cup and leveled-off with a knife
  - $\frac{1}{4}$  teaspoon baking soda
  - $\frac{1}{4}$  teaspoon salt
  - 1 cup blueberries (if using frozen blueberries, do not defrost)
  - 1 stick ( $\frac{1}{2}$  cup) unsalted butter, softened
  - $1\frac{1}{4}$  cups granulated sugar
  - 2 large eggs
- ### FOR THE GLAZE
- $\frac{3}{4}$  cup confectioners' sugar
  - $\frac{1}{4}$  teaspoon lemon zest, packed
  - $1\frac{1}{2}$  tablespoons fresh lemon juice

## INSTRUCTIONS

1. Preheat the oven to 350°F and set an oven rack in the middle position. Spray a 9x5-inch metal loaf pan with nonstick cooking spray. Line the bottom of the pan with parchment paper, then spray the pan again.
2. In a small bowl, whisk together the milk, lemon zest, and lemon juice. Let sit for at least 10 minutes while you proceed with the recipe. (It will curdle; that's okay.)
3. In a medium bowl, whisk together the 2 cups flour, baking soda, and salt. In a small bowl, toss the blueberries with the remaining teaspoon of flour. Set both aside.
4. In the bowl of an electric mixer fitted with the paddle attachment (or beaters), cream the butter and sugar on medium speed until light and fluffy, 2 to 3 minutes. Scrape down the sides of the bowl, then beat in the eggs one at a time, beating well after each addition. Scrape down the sides of the bowl again. With the mixer on low speed, beat in a third of the flour mixture, then half of the milk mixture. Beat in another third of the flour mixture, then the remaining milk mixture, followed by the remaining flour mixture, scraping the bowl as necessary. Add the flour-dusted blueberries to the batter and, using a spatula, fold until evenly combined.
5. Transfer the batter into the prepared pan and smooth the top.
6. Bake for 50 to 60 minutes, until the cake is golden brown and a tester comes out clean. Let the cake cool in the pan for about 10 minutes, then turn out onto a rack to cool completely.
7. When the cake is cool, transfer it to a serving platter.
8. Make the glaze: In a small bowl, mix together the confectioners' sugar, lemon zest, and lemon juice. Add more confectioners' sugar or lemon juice as necessary to make a thick but pourable glaze (it should be a little thicker than you'd think, about the consistency of molasses or honey). Spoon the glaze over the top of the cake, letting it drip down the sides. Let the glaze set for 10 to 15 minutes before serving. Slice with a serrated knife. The cake will keep on the countertop for up to 3 days; store in a covered container or wrap in plastic wrap.
9. Freezer-Friendly Instructions: The cake can be frozen (without the glaze) for up to 3 months. After it is completely cooled, double-wrap it securely with aluminum foil or plastic freezer wrap, or place it in heavy-duty freezer bag. Thaw overnight on the countertop before serving. (Add the glaze after the cake is thawed.)

Note: You'll need 2 large lemons for the entire recipe. Be sure to zest them before you juice them.



# Events Around TOWN March

## MARCH 11-18: SPRING BREAK DESTINATION CELEBRATION SPONSORED BY MEMORIAL HERMANN SUGAR LAND HOSPITAL

Open Saturday, March 11: 10am-6pm

Closed Sunday, March 12

Open Monday, March 13 - 18: 10am-6pm

Closed Sunday, March 19

There's a destination right around the corner that celebrates YOU! Fort Bend Children's Discovery Center is the ultimate family destination where there's something new to do and celebrate every day of Spring Break. Set sail on a voyage of discovery where your itinerary is filled to the brim with exciting, non-stop adventures every day, all day long!

### ON-GOING ACTIVITIES:

- Design a Postcard: Create a unique postcard that shows off all that Houston has to offer!
- Flip Flop Banner: Celebrate the return of warm weather with this beach-inspired decoration!
- Fun in the Sun Visor: Get ready for sunny days as you design your own colorful visor.
- Air Powered Cars: Use a balloon and air molecules to power a car! Test it on different surfaces!

### MARCH 11: KICK OFF

Our Spring Break festivities start! Get ready to bust loose! Be amazed and entertained by the talented Juggler Claude, don some wild colors on your mug from our face painter, and get an inflatable work of art from our balloon artist!



## SMART FINANCIAL EVENTS

Mar 13- Eddie B's Teachers Only Comedy Tour

Mar 17- Marco Antonio Solis

Mar 18- Druski

Mar 24- Sounds of Scotland

Mar 31- Revelation Nights

Apr 5- The O'Jays

Apr 14- Ana Gabriel

Apr 15- Grupo Arriesgado

Apr 19- Dino Ranch LIVE

Apr 20- Ha\*Ash

Apr 22- KSBJ Presents Zach Williams

Apr 29- Hip Hop Classics

Apr 30- Ricardo Montaner

### MARCH 13: DINO DAZE

Extinct is in! Some not so scary dinosaurs will prowl the Discovery Center, eager to entertain you with Baby Dino shows!

### MARCH 14: PI DAY

Celebrate the infinite, non-repeating number 3.14... with Pi spin art, pudding pies, and a whimsical pie in the face game! We will also have a special guest, the famous genius Einstein! Snap a photo with him and discuss physics as he strolls the museum.

### MARCH 15: MARIO MANIA

It's a me, Mario! Power up and meet two famous plumber brothers straight from the Mushroom Kingdom, it's Mario and Luigi! This will be an excellent photo opportunity.

### MARCH 16: WILD ENCOUNTERS

This is one event you won't want to miss. Get up close and personal with some exotic animals. You'll feel like the zoo has come to Sugar Land! Meet an armadillo, snake, lizard and sloth.

### MARCH 17: SPIDEY DAY

Your friendly neighborhood Spiderman and Spider Gwen will be here! Meet these two heroes and snap a memorable photo with them.

### MARCH 18: UNDER THE BIG TOP

We bring you a little slice of the circus. Juggler Claude returns and will be putting on two fantastic shows! You'll also get the chance to get your face painted by our talented face painter, and go home with an inflatable souvenir from our balloon artist.

## NEED TO RESERVE THE CLUBHOUSE?

To make a reservation for the clubhouse, please visit [www.riverparkwestonline.org](http://www.riverparkwestonline.org) and click on Reservations. For questions, contact your Community Coordinator, Dee Norman at 346-380-9743 or via email - [rpwcoordinator@gmail.com](mailto:rpwcoordinator@gmail.com)

You are required to read the Clubhouse Rules & Rental Contract. Dates are first come/first served. The rental rules and contract must be completed and submitted to the clubhouse office to receive approval along with payment of \$50 for the rental fee and the \$275 security deposit which is refundable. (Please submit two separate checks) Make sure you have your pool access card as the card will be your key for the clubhouse.

To reserve a time slot please submit your name, property address, date/time of rental (please include set up time and clean up time), last 5 digits of your access card and event type. Maximum reserve time is 10 hours.

Your HOA account must be paid current for your reservation to be approved.

RiverPark West Community events that require the usage of the clubhouse will take precedence over any individual reservations. These events are on the Reservation Calendar and the Community Events Calendar.





## Residents of Riverpark West POA

Your community has launched a Nabr Network mobile app and website for your community! Please check your email for a welcome email with login credentials.

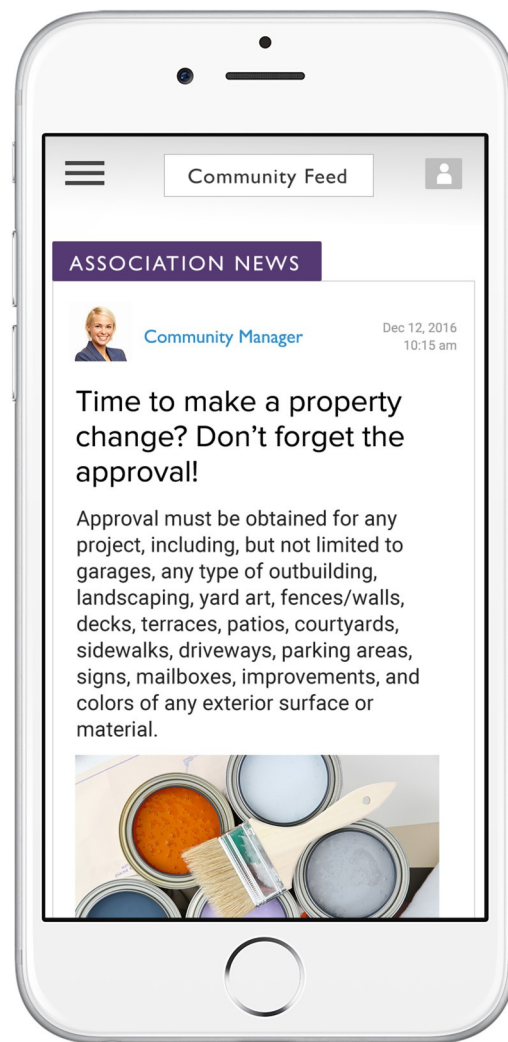
### Get important HOA information and connect with your association:

- Receive notifications, messages and reminders from your HOA and HOA management company
- Find HOA documents, forms and events information
- Find contact information for the HOA management company

There are multiple ways to access the website and app:

- Follow the link in the welcome email or go to [riverparkwest.nabrnetwork.com](http://riverparkwest.nabrnetwork.com)
- Text "nabr" to 59248 and receive a text back with an app download link
- Search for the mobile app "Nabr Network" in Apple or Google Play store

If you do not receive a welcome email, use the "Not Registered" link and follow the instructions. If you are a new resident to the community, it may take a few days for the management company to confirm your residency. An email notification with login credentials will be sent to you once you are authorized. If you have any issues or need login support, please contact Nabr Network support ([support@nabrnetwork.net](mailto:support@nabrnetwork.net)).



## GET THE APP! TEXT "nabr" to 59248

Message & data rates may apply. Text STOP to opt out or HELP for help.

Privacy Policy (<https://nabrnetwork.com/privacypolicy.php>). Terms of Use (<https://nabrnetwork.com/termsfuse.php>).

This website and app is operated and supported by Nabr Network and the Nabr Network software platform. For more information or technical support, contact Nabr Network at [support@nabrnetwork.net](mailto:support@nabrnetwork.net)

