

Board & Management Updates

Below is a list of some of the most recent actions, updates, and projects reviewed between the Board and Action Property Management at their last meeting on August 26, 2020.

- Construction Defect Litigation - Through testing, there were issues found in the asphalt in the Community, as well as the retaining walls, wood structures at the pool, and the entrance fountain. This item is ongoing and updates will be provided to the Community when necessary.
- Annual Meeting/Election - The Annual Meeting and Election is scheduled for October 21, 2020 at 7:00 PM. Please be sure to turn in your ballots prior to the election.
- Red Curbs - We have received the required red curb locations from the Fire Department, and are now awaiting the scope to be revised by the painting vendor, Pilot Painting. Once received, the Community will be made aware of the project schedule.

Reminder - Please do not leave items for disposal at the pool dumpster. This dumpster is for HOA usage ONLY.

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BOARD OF DIRECTORS

Matthew Ritzi - President
Sean Mill - Vice President
Bryan Vig - Secretary
Christy Rousey - Treasurer
Andre Pamon - Member at Large

MANAGEMENT

Action Property Management
1250 Corona Pointe Court, Ste. 404
Corona, CA 92879

Tel: (800)400-2284
(Community Care Department)

Community Manager:
Justine Poulton, CMCA
Email: jpoulton@actionlife.com

RULES AND COURTESY REMINDERS



1. **HOLIDAY DECORATIONS** - Outdoor holiday decorations, or indoor holiday decorations that are visible from outside, shall be limited to a reasonable period of time prior to the date of the holiday, as determined by the Master Association in the Rules and Regulations, and shall be removed within no more than fourteen (14) days after such holiday, unless prior written authorization has been granted by the Master Association to remove them at a later date.
2. **TRASH** - Weeds, rubbish, debris, unsightly material or objects and trash may not be kept upon the Master Community or on any public street or Private Street abutting or visible from the Master Community. All trash containers shall be located so as to be out of public view, except when placed for pick up. Trash may be kept in individual and sanitary containers in enclosed side yards, rear yards or garages, and each Owner shall at all times maintain adequate space in the garage, enclosed side yards or rear yards for storage of trash containers.
3. **LIGHT GLARE** - Pursuant to City conditions of approval for the Master Community, all outdoor light sources shall be shielded to minimize off-site glare, shall not direct light skyward and shall be directed away from adjacent Lots, Master Common Areas and public rights-of-way. If lights are proposed to be mounted on buildings, down-lights shall be utilized.

APPLE CRISP BITES WITH CARAMEL

Recipe courtesy of <https://princesspinkygirl.com/apple-crisp-bites/>

Ingredients

- Graham Cracker Crumbs
- Butter
- Powdered Sugar
- Golden Delicious Apples
- Sugar
- Brown Sugar
- Flour
- Cinnamon
- Nutmeg
- Caramel Topping

Directions

Preheat oven to 350 degrees. Grease your mini muffin tin cups. In a medium bowl mix together the graham cracker crumbs and powdered sugar. Melt the butter and add slowly to the crumbs, a little bit at a time, making sure it's not too wet. You can always add more or save the leftover butter for later. You want a soft dough that sticks together slightly when you try to form a ball, not a wet dough. **NOTE ABOUT BUTTER:** Some people have found the crust recipe to work perfectly, while some others found the 12 tablespoons of butter was way too much and the butter started to pool – you may want to start by using 1/2 C butter (1 stick vs. 1 1/2 sticks, or 12 T).

Evenly distribute the mixture to the 24 mini muffin cups. Using your fingertips, press the mixture to the bottom and sides of each cup. You will create a cup-like shape (save a little bit to put on top of the bites if you can!). Bake for 5 minutes (until they start to get a bit golden brown) and let cool completely.

Chop the apples up into small pieces. Mix the apples, brown sugar, flour, cinnamon, and nutmeg together in a bowl. Bake at 375 degrees in a baking dish for about 15 minutes. You want the apples to be slightly softened.

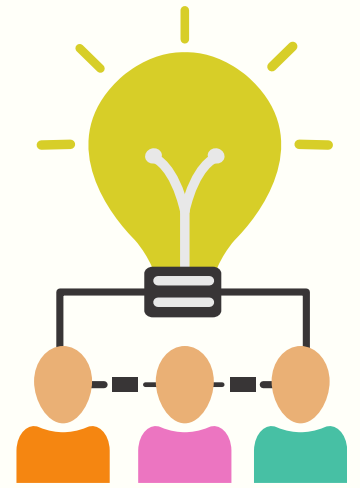
Scoop about a teaspoon or two into each of the crust cups still in the muffin pan. Fill them up generously. Sprinkle any leftover graham cracker crust on to the tops of the apples and bake at 350 degrees for 5 minutes. Take out of the oven and let them cool completely.

Take a knife and loosen the crusts from the cups. They should then pop right out of the pan. Drizzle with caramel topping and enjoy!



BOARD MEETINGS

Board Meetings are typically held on the 4th Wednesday bi-monthly (even months). The next meeting is October 21, 2020 at 7:00 pm. Notices and agendas will be posted on the website, in the pool bulletin board, and on the Resident Portal between 4-7 days prior to the meeting



Who Do You Call?



MANAGEMENT CONTACT INFORMATION

COMMUNITYCARE@ACTIONLIFE.COM - REQUESTS FOR SERVICE OR WORK ORDERS, QUESTIONS ABOUT RULES OR ASSESSMENT ACCOUNTS, FOB AND DIRECTORY PROGRAMMING, ETC...

DWINN@ACTIONLIFE.COM - TO SUBMIT YOUR ARCHITECTURAL APPLICATIONS, NOTICE OF COMPLETION FORMS, OR ANY QUESTIONS REGARDING ARC GUIDELINES.

ACTION PROPERTY MANAGEMENT IS AVAILABLE 24/7 FOR AFTER-HOURS EMERGENCIES. ON-CALL MANAGERS CAN BE REACHED AT (949) 450-0202.

All Emergencies - City of Riverside Police & Fire Department - 911

Non-Emergency - Riverside Police Dept. - (951) 354-2007

City of Riverside - (951) 826-5311

Solid Waste - Burrtec - (951) 786-0639

Gas - So Cal Gas Company - (800) 427-2200

Water & Electric - City of Riverside - (951) 782-0330

Riverside County Dept. of Animal Services - (951) 358-7387

Management - Action Property Management - (800) 400-2284

Post Office - Hole Ave. - (800) 275-8777

