



The Homeowners' Association newsletter for
THE GABLES AT LAWYERS' HILL
ELKRIDGE, MARYLAND

The Docket



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Please give a warm *Welcome* to our new neighbors at 6217 Latchlift Ct. Zac and Beth Zentz

Board members:

- President- John Bassolino
- Vice President- Han Phillips
- Treasurer- Bev Serrano/ Laura Johnson
- Secretary- Brenda Schweiger
- Member at Large (1) Mike Oehler
- Member at Large (2) Angela Shiplet

New Gables email Addresses:

- HOA Board- gablesboard@thegablesinfo.com
- Arch Committee- ArchComm@thegablesinfo.com
- Webmaster- Webmasters@thegablesinfo.com

Annual Meeting Announcement

- When- Tuesday December 1, 2015
- Where- Stained Glass Pub: 6751 Dorsey Rd.
- Time- Member Social- 7:00 – 7:30
- Members Meeting- 7:30 – 9:30

Appetizers and beverages will be served.

Please plan on attending our annual meeting to meet with your neighbors and catch-up on the latest Gables community information..



Attention All Neighbors

We have several openings this year for the Board and Architectural committee:

Board- Three (3) openings- Brenda Schweiger (Secretary) and John Bassolino (President) terms expire

Laura Johnson (Treasurer) will be resigning this year after four years of service to our community. Bev Serrano has taken responsibility of treasurer this year. Thank you, Laura for transitioning the treasurer's responsibilities to Bev Serrano.

ArchComm- Two (2) openings- After many years of service, Brenda Schweiger and Barb Otten are resigning

*** Brenda and John agreed to sign on for one more year, if needed.

Please email the Board at gablesboard@thegablesinfo.com if you would like to volunteer.

Mark your Calendars

Saturday and Sunday, October 17th and 18th

ArchComm Annual inspections. Please see pg. 3 for more information.

Saturday, October 17 - Shredding Event

The fall shredding event will once again be held at the Long Gate Park & Ride (exit 1A off of Route 100) from 9am to 1pm (rain or shine). Howard County residents may bring up to 3 bags or boxes of paper to be shredded on-site.

Saturday, October 31- The Gables Annual Halloween (Hospitality) Table

This year's Halloween table will be held at 6230 Latchlift Ct. from 6:00 to 9:00

All community ghosts and goblins are welcome to come visit with your parents. Munchies and refreshments will be served.



Tuesday, December 1- The Gables at Lawyers Hill Annual Members Meeting

****Please see front page for details****

Howard County Holiday Trash Pick-Up

Labor Day, Monday, September 7, 2015

Trash pick-up moved to Saturday, September 12
Recycle Pick-up moved to Wednesday, September 9.

Thanksgiving Day, Thursday, November 26, 2015

Trash pick-up moved to Saturday, November 28

Christmas Day, Friday, December 25, 2015

Trash pick-up moved to Saturday, December 26

New Year's Day, Friday, January 1, 2016

Trash Pick-up moved to Saturday, January 2



Architectural Committee Updates



Since last year's property inspections, the Arch Committee has noticed many homeowners have been sprucing up their homes. Thanks to all who participated in the group power washing project, it was a huge success. Kudos to all our neighbors who have taken an interest in keeping our community a beautiful place to call home!



It is time again for the Arch Committee Annual Inspections. The inspections will be completed October 17th and 18th, weather permitting. So please mark your calendars. We want to advise the community that we will be inspecting both the front and rear of your home in accordance with our by-laws. Please contact the Arch committee at archcomm@thegablesinfo.com if you have any questions. Follow up notices will be sent to remind everyone as the date approaches.



The Arch Committee would like to thank Bonny Smadja for beautifying the corner of Latchlift Court (sitting area). Bonny planted the flowers and lush greenery and has maintained the planter for us this Summer. Nice Job, Bonny!!!

Architectural Committee Updates Continued



The Architectural Committee would also like to thank Brenda Schweiger for organizing the successful power washing project this year. Many neighbors took advantage of this project and had their house, decks and sidewalks power washed. Our neighborhood is starting to sparkle.

Brenda has decided to resign from the Architectural Committee. We want to thank her for being a big part of the Committee for over 10 years and for her influence in maintaining our community. She will be missed. Thank you for a job well done!

Brenda has agreed to continue organizing any needed projects for our community.

The Architectural Committee is asking for new volunteers to join the our committee in helping to keep our community looking nice. Please contact the Architectural Committee at archcomm@thegablesinfo.com if you are interested.

Trick or Treat



The Architectural Committee asks that our neighbors keep their front porch lights on for our little ghosts and goblins this year. We would like to also suggest that if you are **not** handing out candy to our ghosts and goblins, to turn off your lights.

Neighbors may bring your candy to the Halloween table for distribution, if you like.



Pork Roast and Apples

Ingredients

2 tablespoons vegetable oil
1 (2-pound) boneless center cut pork loin, trimmed and tied
Kosher salt and freshly ground black pepper
1 medium onion, thickly sliced
2 carrots, thickly sliced
2 stalks celery, thickly, sliced
3 cloves garlic, smashed
3 sprigs fresh thyme
3 sprigs fresh rosemary
4 tablespoons cold unsalted butter
2 apples, such as Cortland or Rome peeled, cored and cut into 8 slices
2 tablespoons apple cider vinegar
1 cup apple cider
2 tablespoons whole grain mustard



Directions

Preheat the oven to 400 degrees F.

In a large ovenproof skillet heat the vegetable oil over high heat. Season the pork loin all over generously with salt and pepper. Sear the meat until golden brown on all sides, about 2 to 3 minutes per side. Transfer the meat to a plate and set it aside.

Add the onion, carrot, celery, garlic, herb sprigs, and 2 tablespoons of the butter to the skillet. Stir until the vegetables are browned, about 8 minutes. Stir in the sliced apples, then push the mixture to the sides and set the pork loin in the middle of the skillet along with any collected juices on the plate. Transfer the skillet to the oven and roast the loin until an instant-read thermometer inserted into the center of the meat registers 140 to 150 degrees F, about 30 to 35 minutes.

Transfer the pork to a cutting board and cover it loosely with foil while you make the sauce. Arrange the apples and vegetables on a serving platter and set aside. Remove and discard the herb sprigs. Return the skillet to a high heat and add the vinegar scraping the bottom with a wooden spoon to loosen up any browned bits. Reduce by half then add the cider and reduce by about half again. Pull the skillet from the heat and whisk in the mustard, and the remaining 2 tablespoons of cold butter. Adjust the seasoning with salt and pepper, to taste.

Remove the strings from the roast and slice into 1/2-inch thick pieces and arrange over the apple mixture. Drizzle some sauce over meat and serve the rest on the side.

Enjoy!!!