



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

September 2013 1 of 4

# The Docket



## Inside this Issue

HOA Board Members 1  
Welcome New Neighbors 1  
Gables Tips (shredding event) 1  
Halloween Table 1  
Members Annual Meeting (TBA) 1  
Holiday Trash Pick-up 1  
Architectural Reminders 2  
GECA Updates 3  
Charity's Closet 3  
Fall Recipe 4

### H.O.A. BOARD MEMBERS

**President:** Chris Heinrich  
**Vice-President:** Brian Kelly  
**Treasurer:** Laura Johnson  
**Secretary:** Brenda Schweiger  
**Member-at-Large (1)** Lance Johnson  
**Member-at-Large (2)** John Bassolino

### **Important Emails**

Webmaster- [webmasters@thegablesinfo.com](mailto:webmasters@thegablesinfo.com)  
HOA Board- [hoaboard@thegablesinfo.com](mailto:hoaboard@thegablesinfo.com)  
Architecture- [arch\\_comm@thegables.com](mailto:arch_comm@thegables.com)

# WELCOME

Please give a warm welcome to our  
New Neighbors at 5830 Judge Dobbin Ct.

Sandra Gomez and Gary Hopkins and their two sons,  
Charles and Aaron Leong

### Gables Tip:

#### **Saturday, October 12, 2013 - Shredding Event**

The next County-sponsored shredding event will be held Saturday, October 12, 2013 from 9am-1pm at Meadowbrook Park & Ride off of Route 100. Residents may bring up to 3 bags or boxes of paper to be shredded onsite.



### Gables Autumn Info:



- \* Annual Halloween Table- Thursday, October 31, 2013, from 6:00- 9:00 at 6230 Latchlift Ct.
- \* Annual Members Meeting- TBA, please consider serving on our HOA board, there will be two openings for next year. If interested, please contact the board at [hoaboard@thegablesinfo.com](mailto:hoaboard@thegablesinfo.com)
- \* Labor Day trash removal- Moved to Saturday, September 7th
- \* Thanksgiving day trash removal- Moved to Saturday, November 30th



**Autumn Architectural Committee Reminders**

**ANNUAL INSPECTIONS**

Inspections will be from October 25<sup>th</sup> through November 2<sup>nd</sup>. We will be walking around the neighborhood inspecting the entire exterior of your home. Our Covenant in Section 7.2 Architectural Control defines the scope of the committee's governance in terms of "Lot". Therefore, the committee is required to inspect the entire property.

We will be following this notice with emails and phone calls closer to the inspection dates as a courtesy reminder.

The Architectural Committee would like to thank all our homeowners who have complied with the results of last year's inspections.

Please direct any questions or concerns to the Architectural email:

[Arch\\_comm@thegablesinfo.com](mailto:Arch_comm@thegablesinfo.com)

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**Exterior Painting Reminder**

Anyone wishing to repaint any exterior doors, shutters, etc., should complete an Architectural Request form that can be found on our website. [//thegablesinfo.com](http://thegablesinfo.com) The Arch committee has an approved color scheme that must be adhered to for compliance with The Gables guidelines.

**ANNUAL TREE TRIMMING PROJECT**

Anyone interested in participating in having their trees trimmed on their properties at a discounted group price, needs to contact the Arch committee at: [Arch\\_comm@thegablesinfo.com](mailto:Arch_comm@thegablesinfo.com) by September 30<sup>th</sup> to be included in this project.

**BGE OUTAGES**

If anyone notices street lights out in our community, please contact BGE to report the outage to: <http://www.bge.com/customerservice/servicerequests/outdoorlighting/pages/lighting-outage.aspx?s=1> or call them at 800-685-0123.

**GECA (Greater Elkridge Community Association)**

Our neighborhood has been blessed for the past several years that the GECA president has been our neighbor, Howard Johnson. This allowed our neighborhood to easily be 'in the know' of major Elkridge area developments, possibly hearing of critical, concerning and wonderful items sooner than others. Howard served many terms as the GECA president, and has handed the reigns over to newly elected president, Doug Kornreich. Doug and his wife, Leslie, are and have been active in the greater Elkridge area for many years.

We would also like to recognize our neighbor, Kristy Mumma as the new GECA treasurer.

GECA is looking to help make Elkridge more than just a place to live -- but to become a vibrant community and with a stronger voice within local government. We want to support and increase unique local businesses, and we plan on creating events that will bring the whole community together.

Our website is <http://www.GECA-Elkridge.org>, and we are also on Facebook as GECA. Please join us to help make Elkridge even better. If you have any questions, please email Doug Kornreich at [GECAPresident@outlook.com](mailto:GECAPresident@outlook.com). GECA's next business community-wide meeting is September 26, at the Stained Glass Pub.

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**Charity's Closet**

Charity's Closet is a resale boutique for men, women and teens. All items are \$5. Proceeds benefit Success in Style!

<http://successinstyle.org/charitys-closet-clothing-store/>

Charity's Closet is run by adult and teen volunteers. To inquire about volunteer opportunities, please go to [successinstyle@verizon.net](mailto:successinstyle@verizon.net)

Success In Style's (SIS) mission is to assist women and men in crisis, in the Baltimore–Washington corridor

Located at  
[Historic Savage Mill](#)  
8600 Foundry Street, New Weave Building, First floor  
Savage, MD 20763



## *Fall Recipe*

### *Glazed Salmon with Dried Cherry Saffron Rice Recipe*

Rated 4 stars out of 5

Total Time: 28 min Prep 20 min Cook 8 min

Yield:4 servings- Level:- Easy



#### Ingredients

##### For Salmon:

1/4 cup cranberry juice concentrate

2 tablespoons balsamic vinegar

2 tablespoons cherry preserves

4 salmon fillets, approximately 6 ounces each

1 teaspoon salt-free citrus herb seasoning (recommended: Spice Islands)

Orange slices

Toasted slivered almonds, for garnish

##### Dried Cherry Saffron Rice:

2 cups low-sodium chicken stock (recommended: Swansons)

2 cups instant rice (recommended: Uncle Ben's)

1 pinch salt

1 pinch pepper

1 pinch saffron threads

3 tablespoons dried cherries

#### Directions

Preheat broiler. Line a baking sheet with foil and place in broiler.

In small saucepan, over medium-high heat, combine cranberry juice concentrate, cherry preserves, and balsamic vinegar. Simmer until preserves melt, about 2 to 3 minutes.

Remove from heat and set aside.

Meanwhile, season each salmon fillet with 1 teaspoon citrus herb seasoning. Remove the baking sheet from broil and spray with nonstick cooking spray. Place fillets skin side down on baking sheet. Broil for 6 minutes. Spoon glaze over each fillet, top each with an orange slice and broil for another 2 minutes.

Serve glazed salmon fillets hot garnished with almonds.

##### For the rice:

In a medium saucepan, heat chicken stock over medium-high heat to a simmer. Add, rice, salt, pepper and saffron.

Bring to a boil. Stir in cherries. Cover and turn heat to low. Cook for 5 to 7 minutes until liquid is absorbed.

Fluff with fork to distribute saffron and cherries. Serve hot.