

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

# The Docket



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### H.O.A. BOARD MEMBERS

- President: John Bassolino
- Vice-President: Brian Kelly
- Treasurer: Laura Johnson
- Secretary: Brenda Schweiger
- Member-at-Large (1) Mike Oehler
- Member-at-Large (2) Bev Sorreno

### *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:

Beatriz and Chris Davy and Children at 6209 Latchlift Ct.

James and Julia Cook at 6221 Graftons View

### **Gables HOA Annual Meeting Announcement**

Please join us on December 2, 2014 at The Stained Glass Pub for our Gables HOA Annual Meeting. The Address is 6751 Dorsey Rd, Elkridge, MD 21075.

This meeting is for you to find out what is going on in our community and catch up with your neighbors.

We have two Board openings this year and welcome members to volunteer to serve your community. Please contact the Board if you would like to volunteer [hoaboard@thegablesinfo.com](mailto:hoaboard@thegablesinfo.com).

Refreshments and lite munchies will be served.



### Gables Autumn Info

Annual Halloween Table- Friday, October 31, 2014, from 6:00- 9:00 at 6230 Latchlift Ct. Refreshments and munchies will be served and pictures will be taken. This is a fun time for young and adult goblins.

Thanksgiving day trash removal- Moved to Saturday, November 29<sup>th</sup>

**Autumn Architectural Committee Updates**

**ANNUAL INSPECTIONS**



Inspections will be conducted October 11th through the 13th. 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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**Power Washing**



This project has showed a lot of interest. We will be sending out information early Spring next year for signing up for the project. We already have several homeowners interested. If you haven’t already sent us an email to sign-up for this project, please send us an email to

[arch\\_comm@thegablesinfo.com](mailto:arch_comm@thegablesinfo.com)

**ANNUAL TREE TRIMMING PROJECT**



This year’s tree trimming was a huge success. Due to a harsh winter and a stormy Spring, many homeowner’s may have had damaged trees as a result. The arch committee is pleased to announce we will be offering this project again. Please send your request to the Arch\_comm email

**Yard sale**

The homeowner who was going to coordinate this project for us, is not available to do so at this time. Unfortunately, we will be cancelling this project for now. However, should someone volunteer to take this project over, please contact the arch\_comm and hopefully, we can schedule the yard sale for the Spring or early Summer.next year,

**The Gables at Lawyers Hill Homeowner's Association**  
**Annual Meeting Proposed Agenda**

**Tuesday, December 2, 2014**

*Location: Stained Glass Pub (basement meeting room) 7:00 pm to 7:45pm Member Social,  
7:45 to 9:45 Annual Meeting*

**1. Welcome to New Neighbors-**

Beatriz and Chris Davy and children at 6209 Latchlift Ct.  
Sean and Natasha Wilson and children at 6216 Latchlift Ct.

James and Julia Cook

**2. Sign In Confirmation**

**3. Opening Comments-** John Bassolino

a. 2014 accomplishments

**4. Website Committee Report - B. Schweiger**

**5. Architectural Committee Report – B. Otten**

**6. Treasurer's Report – L. Johnson**

a. **2014 Summary**  
b. **2015 Proposed Budget**

**7. Community Update – GECA – K. Mumma**

**8. Nominations / Elections:**

- a. Current Board:
- i. President – John Bassolino 1 yr. remaining
  - ii. Vice President - - Brian Kelly (moving) position open
  - iii. Treasurer - - Laura Johnson- Term expires
  - iv. Secretary - - Brenda Schweiger 2 yrs.
  - v. Members at Large:
    - 1. Bev Serrano 2yrs. remaining
    - 2. Mike Oheler 2yrs. remaining

**9. New Business-** John Bassolino

- a. Community vote on if we should stain and preserve the Gables fences, approximate cost to power wash and stain both fences would be around \$19,000.
- b. Suggestions for Building a stronger Community

## *Fall Recipe*

### *Sweet potatoes chili*



This sweet and savory variation on classic chili features turkey, sausage, sweet potatoes and garbanzo beans. Serve with cornbread and a green salad.

Yield: 6-8 servings

Prep Time: 15 minutes

Cook Time: 2 hours

Total Time: 2 hours, 15 minutes

Difficulty Rating: Easy

Nutritional Highlights: Sweet potatoes are loaded with the antioxidant beta-carotene.

### **Ingredients**

- 1 pound sweet Italian [sausage](#)
- 1 pound ground [turkey](#)
- 1 medium onion, chopped
- 4 cloves garlic, chopped
- 2 medium-sized [sweet potatoes](#), peeled and cubed
- 30 ounces (2 cans) garbanzo beans
- 28 ounces (1 can) diced [tomatoes](#)
- 1 cup tomato sauce
- 2 cups water
- 2 tablespoons chili powder
- 1 teaspoon smoked paprika
- 2 teaspoons sea salt
- 2 tablespoons cornmeal
- ½ cup fresh parsley, chopped for garnish

### **Instructions**

In a large stockpot, brown the sausage and turkey. Remove meat from pan with a slotted spoon, and set aside.

Saute onion until softened in the drippings. Add garlic and stir until fragrant. Return browned meat to pot, and add sweet potatoes, beans, tomatoes, sauce, water, chili powder, paprika, salt and cornmeal.

Stir occasionally over medium-low heat for about 2 hours. Adjust seasonings to taste.

Garnish with fresh parsley at serving time.