



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

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The Docket

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Board Members:

- President- John Bassolino
- Vice President- Hans Phillips
- Treasurer- Bev Serrano
- Secretary- Brenda Schweiger
- Member at Large (1) Mike Oehler
- Member at Large (2) Angela Shiplet
- Member at Large (3) Kelsey Gregg



Welcome New Neighbors!!!
Please give a warm welcome to
John Fritz, Dawn Pettit & daughter, Zoe

Important Emails

- Webmaster- webmasters@thegablesinfo.com
- HOA Board - gablesboard@thegablesinfo.com
- ArchComm- archcomm@thegablesinfo.com

Private Community Facebook page: Search for
"Gables at Lawyers Hill"



Community Garage Sale
Neighbors are invited to join in
garage sale this October 22nd from 08:00am to
12:00pm. Please email the Board at
gablesboard@thegablesinfo.com if you are
interested.

Annual Home Owners Meeting Announcement

When: December 6th - (For all homeowners)
Where: Stained Glass Pub 6751 Dorsey Rd
Elkridge, MD 21075 from 6:45pm- 9:15pm
Light appetizers will be served along with refreshments.
Please plan to attend to socialize with your neighbors and
hear what's going on in your community.



Annual Halloween Table

Our annual Halloween table will be held this
year on October 31st from 6:00 – 9:00pm at
6230 Latchlift Ct.
Young and older witches and goblins
welcome.
Children and adult cider will be served with
light munchies.



Fall Cul De Sac Party

Come out and bring your favorite dish to share and
socialize with your neighbors on September 17, 2016
on Latchlift Ct. cul de sac. Festivities will begin at
4:30pm
We will provide hotdogs, hamburgers and snacks.
There will be fun games setup for the kids.
We may even have some home brew for the adults,
donated by one of our neighbors.
Please bring lawn chairs and a dish to share
If you are planning on attending, email the Board at
gablesboard@thegablesinfo.com

Architectural 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 15th and 16th, 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 archcomm@thegablesinfo.com if you have any questions. Follow up notices will be sent to remind everyone as the date approaches.



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.



Pumpkin Coconut Bisque

Ingredients

- 2 tablespoons (1/4 stick) butter
- 1 cup chopped onion
- 3 garlic cloves, minced
- 3 cups canned solid pack pumpkin
- 2 cups canned low-salt chicken broth
- 2 teaspoons sugar
- 1/2 teaspoon ground allspice
- 1/2 teaspoon dried crushed red pepper
- 1 1/2 cups (about) canned unsweetened coconut milk*
- Ground nutmeg
- *Canned unsweetened coconut milk



Preparation

Melt butter in heavy large pot over medium heat. Add onion and garlic. Sauté until golden, about 10 minutes. Add pumpkin, broth, sugar, allspice and crushed red pepper. Bring to boil. Reduce heat. Cover and simmer until flavors blend, about 30 minutes.

Working in batches, puree soup in blender until smooth. Return soup to pot. Bring soup to simmer, thinning with coconut milk to desired consistency. Season to taste with salt and pepper. (Can be made 1 day ahead. Cover and chill. Rewarm soup before continuing.) Ladle soup into bowls. Sprinkle with nutmeg and serve.