



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

# The Docket



## Inside this Issue

- HOA Board Members 1
- Important Emails 1
- Welcome New Neighbors 1
- Elkridge Elementary PTA Presents 1
- Spring Egg Hunt 1
- 2017 Upcoming Events 1
- Architectural News 2 & 3
- Easy Stove Top Lasagna 4



Please give a warm Welcome Adelaid and Graham Davids and their two children at 6216 Latchlift Ct.

### Board Members:

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

### Elkridge Elementary PTA Presents:

#### The 3<sup>rd</sup> Annual



Saturday, May 6th  
 11am-3pm

- Free Carnival Games & Popcorn
- Inflatable Slide & Obstacle Course
- Food Trucks
- Face painting
- Silent Auction featuring L&C Sports Marketing
- Video Game Truck
- Pie-in-the-face event
- Cake Walk
- Special appearances by our Elkridge Fire Department & HoCo Police Department

### Important Email & Facebook Addresses

- Webmaster- [webmasters@thegablesinfo.com](mailto:webmasters@thegablesinfo.com)
- HOA Board - [gablesboard@thegablesinfo.com](mailto:gablesboard@thegablesinfo.com)
- ArchComm- [archcomm@thegablesinfo.com](mailto:archcomm@thegablesinfo.com)
- Gables at Lawyers Hill (Facebook)

**Price List:**  
 Package Deal: \$10 for 5 tickets & wristband  
 Wristband: \$7  
 Tickets: \$1 a piece or \$20 for 22

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Facepainting: 3 tickets  
 Cake Walk: 1 ticket  
 Raffles: 1 ticket per entry  
 Unlimited Rides on Inflatables:  
 Wristband  
 Video Game Truck: \$5 for 20 mins of play

### 2017 Spring Egg Hunt

Thank you, Angela Shiplet for preparing and hosting. We would like to also thank the community members who helped make this event happen.



### 2017 Upcoming Community Events::

- Fall cul de sac party – TBD
- Fall Garage Sale- TBD
- Halloween Table- 10/31/2017
- Annual Community Meeting- 12/05/2017

## Architectural News

### Spring has sprung:

Many community members take this time of year to spruce up their exterior houses and landscapes:

Please send any requests for exterior changes to the Arch Committee. Here is a link to the form that needs to be completed and submitted. This form can be found under the **Forms** tab.

<http://www.thegablesinfo.com/>

After the form has been completed, please email the form to the Arch committee for review at [Archcomm@thegablesinfo.com](mailto:Archcomm@thegablesinfo.com)

This requirement maintains our community standards and values. Many thanks to all of our homeowners who have followed the procedure in the past. Should you have any questions, please send an email to the Arch committee at [ArchComm@thegablesinfo.com](mailto:ArchComm@thegablesinfo.com)



### Annual Inspections

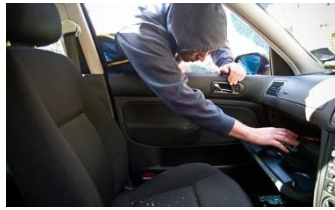
We will be sending out the inspection notices to the community by the end of June 2017. All members that were in violation will receive an email from the Architectural Committee citing what was noticed. If you are notified, the Architectural committee will expect your attention to the items we found. If you have any questions you can email the Architectural committee at: [ArchComm@TheGablesInfo.com](mailto:ArchComm@TheGablesInfo.com)

### Tree Trimming Project



Our community tree trimming project was a success. Thanks to the 11 community homeowners who participated in this group project. We also had some community common area ivy and dead trees removed.

Architectural News (continued)



**VEHICLE BREAK-INS**

Neighbors,

It has been brought to our attention that several car-break ins have occurred in our community. No neighborhood is immune from car-break ins. It happens all over town. Most often, car break-ins occur during in the early morning hours when the risk of discovery is low. Persons who commit these types of crimes can be juveniles on a dare, or addicts desperate for something to trade or pawn to support their habits.

**Tips:**

Secure your vehicle safely in the garage Or park your vehicle, locked as close to the residence as possible. If you park on the street, park in an area with good visibility and lighting.

Do not leave anything in your vehicle that would tempt somebody to break in. Remove valuables or secure them out of sight in your trunk.

If your car stereo has a removable face plate, remove it. Do not leave garage door openers in your car. If your car or property has been broken into, we ask that you report it immediately to the police.

Our community Facebook page, “Gables at Lawyers Hill” has been very effective in relaying information to our community, please post any suspicious activity or break-ins on our page in order to keep everyone alert.

**Dog Poop Problem:**



I'm not sure why we have to keep posting about this problem in our community. Picture this: you're walking through your community's common area with your family, enjoying an early-evening walk when you hear a distinctive “SQUISH”. You've just stepped in poop. Gross! There are very few things that can ruin a nice walk faster than stepping in a pile of dog poop.

Neighbors, **PLEASE** pick up after your dogs. The Architectural committee will be meeting and discussing ways to encourage our neighbors to pick up after their dogs.

## Easy Stove-Top Lasagna

Prep. Time *10 mins*

Cooking Time *30 mins*

Yields *4 servings*

### Ingredients

- 1 tbsp olive oil
- 1 lb lean ground beef
- 2 garlic cloves, minced
- 1 onion, chopped
- 1 tsp dried basil
- 1/2 tsp salt
- 1/4 tsp freshly ground pepper
- 1 1/2 cups Milk
- 3 cups tomato sauce
- 2 cups spiral or rotini pasta
- 1 cup Ricotta cheese
- 1 egg
- 1/3 cup freshly grated Parmesan cheese
- 1 cup finely chopped fresh spinach

### Preparation

In large deep skillet, heat oil over medium-high heat; brown beef; drain off any fat. Reduce heat to medium and add garlic, onion, basil, salt and pepper. Cook, stirring often, for 5 min or until onion is softened.

Add milk and bring to boil; reduce heat and boil gently until about two-thirds of the liquid is absorbed. Stir in pasta sauce and pasta and 1 cup water; bring to boil. Cover, reduce heat to medium-low and simmer, stirring occasionally, for about 10 min or until pasta is almost tender.

Meanwhile, in bowl, whisk Ricotta with egg and 1/4 cup (60 ml) Parmesan. Stir in spinach. Drop Ricotta mixture by large spoonfuls on top of pasta mixture. Cover and simmer for 10 min longer or until pasta is tender and knife inserted in center of Ricotta comes out clean. Sprinkle with remaining grated Parmesan cheese.

