



The Docket



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H.O.A. BOARD MEMBERS

President- John Bassolino
Vice-President- Hans Phillips
Treasurer- Bev Serrano
Secretary- Brenda Schweiger
Member at Large- Mike Oehler
Member at Large- Laura Johnson
Member at Large- Angela Shiplet

Important Emails

Webmaster- webmasters@thegablesinfo.com
HOA Board - gablesboard@thegablesinfo.com
Arch Comm- archcomm@thegablesinfo.com



MEETING NOTICE!

Annual Home Owners Meeting

December 1st Annual Homeowners Social and Meeting (For all homeowners)
Stained Glass Pub 6751 Dorsey Rd
Elkridge, MD 21075 from 7:00pm- 9:15pm
Light munches will be served along with refreshments.
Please plan to attend



Many thanks to all who came out to visit the Halloween table this year.

We had an awesome turn out with many unique costumes.

The GALH would like to thank the Bassolino's for taking pictures.

You can check out your pictures in a video on the front page of our website <http://www.thegablesinfo.com>

Did you know? Howard County will Not pick up lawn waste that is placed in plastic bags.

Three options for packaging curbside yard trim:

- Paper bags
- Rigid reusable containers
- Bundle brush with twine

Yard trim set out in plastic bags will not be collected.

Residents will need to re-package the material and set it out on their next collection day



**Calendar Year 2016
Preliminary Budget**

2016
Budget

Income

Annual Assessments (57 x \$325 early discount) \$ 18,525.00
Interest \$ 120.00

Total Income \$ 18,645.00

Expenses

Activities - Social & Meetings \$ 900.00
Administration - Insurance \$ 640.00
Administration - management \$ 200.00
Administration - PO Box \$ 80.00
Administration - Postage \$ 30.00
Grounds Maintenance - mowing \$ 11,000.00
Grounds Maintenance - snow removal \$ 2,200.00
Grounds Maintenance - Repairs and Maintenance \$ 1,600.00
Taxes - Federal \$ 250.00
Taxes - Property \$ -

Total Expenses \$ 16,900.00

Total Income \$ 18,645.00
Total Expenses \$ 16,900.00
Difference \$ 1,745.00

Architectural Notes

The annual inspections were completed in mid October by the Arch Committee.

After completing the inspections, the Architectural committee is very pleased with how the neighborhood looks. The neighborhood projects have helped our community maintain a nice appearance. The power washing and the tree removal projects have helped tremendously. In 2016 we are looking into a driveway repair/resurfacing project for those who are interested. We will be asking for individuals to sign up when the projects are announced in a Gables broadcast message.



The individual homeowners who were cited, will be receiving a notice in their mailbox before the end of January 2016. If you were not cited you will not receive a notice. The Arch committee wants to thank everyone for taking pride in their property and community.

If you intend to do any projects, as always, you are required to complete an Architectural change form that is located on our website at thegablesinfo.com

Snow Removal: Please be considerate of your neighbors during all snow events. Please park all vehicles in your driveway's for easy removal by snow plows and shoveling.



As everyone is aware snow will be removed from the common areas and paid for by the HOA. But homeowners are responsible for clearing your own property sidewalks.

The Arch Committee Projects for next year

Please send an email to the archcomm if you are interested in signing up for the **power washing, tree trimming or driveway repair projects** next year.

Archcomm@thegablesinfo.com

The Gables at Lawyers Hill Homeowner's Association Annual Meeting Agenda
Tuesday, December 1, 2015

*Location: Stained Glass Pub (basement meeting room) 7:00 pm to 7:40pm Member Social and sign in.
7:40 to 9:15 Annual Meeting*

- 1. Sign in confirmation (quorum check) - John Bassolino 7:40- 7:55**
- 2. Welcome to New Neighbors- 7:55- 8:00- 6217 Latchlift Ct. (Zac and Beth Lentz)**
- 3. Opening Comments- John Bassolino 8:00- 8:15**
 - a. Please reserve comments to the end of speaker's presentation. Raise hands and the speaker will acknowledge you.
 - b. Introduction to current board members
 - c. Discussion on homeowner's and delinquent payments of dues
 - d. Discussion on quotes the Arch committee gathered for fence replacement
 - e. The Board moved and passed motion to increase next year's dues to \$350.00
 - f. Discussion on amended by laws concerning electronic voting
- 4. Website Committee Report - Brenda Schweiger 8:15- 8:20**
- 5. Architectural Committee Report – Barb Otten 8:10- 8:20**
 - a. 2015 accomplishments
 - b. 2016 projects
- 6. Treasurer's Report – Bev Serrano 8:20- 8:35**
 - a. 2015 Summary
 - b. 2016 Proposed Budget
- 7. Community Update – GECA – Drew Roth (GECA guest speaker) 8:35- 8:40**
- 8. Nominations / Elections: John Bassolino- 8:40- 8:45**
 - a. Current Board:
 - i. President – John Bassolino 1 yr. remaining
 - ii. Vice President- Hans Phillips - 2 yrs. remaining
 - iii. Treasurer - - Bev Serrano- Laura will be retiring the end of this year
 - iv. Secretary - - Brenda Schweiger 1 yr. remaining
 - v. Members at Large:
 1. Angela Shiplet 2yrs. remaining
 2. Mike Oheler 1 yr. remaining
 - vi. The board currently has 1 position open for a seat in 2016, if anyone would like to sign-on as a member at large or another position, you may run at our election on December 1, 2015.
- 9. Items up for a vote this year- John Bassolino 8:45- 8:55**
 - a. No items up for vote this year
- 10. Closing comments and new business for next year- John Bassolino 8:55- 9:30**

Pumpkin Pie Mug Cake

Makes 1



- 1 teaspoon unsalted butter
- 14 grams gingersnaps (2 small cookies), crushed into 2 tablespoons of crumbs
- 1/3 cup pumpkin puree
- 1 large egg
- 1 tablespoon milk or cream
- 2 tablespoons brown sugar
- 1 teaspoon pumpkin pie spice

Place the butter in a microwave-safe mug that holds at least 10 ounces, and microwave on LOW until melted. Stir in the crushed gingersnaps and press the mixture firmly into the bottom of the mug.

In a separate small bowl, whisk together the pumpkin puree, egg, milk or cream, brown sugar, and pumpkin pie spice. Pour into mug with the gingersnap "crust."

Place the mug on a microwave-safe plate. Microwave on full power for 2 to 5 minutes, or until a knife inserted in the center of the mug pie comes out clean. The top may look slightly damp but it will set as it cools. (Cooking time will vary greatly depending on your microwave and the width and depth of the mug. Start with 2 minutes and continue cooking in 30-second increments until it is done.)

Use a hot pad or oven mitt to carefully remove the mug from the microwave. Let it stand for a couple minutes to cool, then top, if desired, with whipped cream and crushed nuts before eating.

Recipe Notes

- Doubling the recipe: You can double this recipe, but only cook one mug pie in the microwave at a time.