



# The Docket



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### Members:

- President- Brenda Schweiger
- Vice President- Hans Phillips
- Treasurer- Kelsey Gregg/ Bev Serrano
- Secretary- Angela Shplet
- Member at Large (1) Zach Zentz



### Members:

- Mark Shplet- Chair
- Erik Gregg
- Kathy McCrory
- Kristy Mumma
- Barb Otten
- Brenda Schweiger

### Important Emails

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)

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

Many thanks to our GALH Board and Architectural Committees for a successful 2017.

The Board would like to Thank Bev Serrano for her four years serving as our treasurer and welcome Kelsey Gregg to spend this year learning the responsibilities of treasurer with Bev as her coach.

The Board would also like to thank Mark Shplet for taking over the responsibility of chairing our Architectural Committee

### GALH Annual Assessments



Just a reminder to our neighbors that its times to pay our annual dues. Please see details on page 3 of this Docket.

## DATES TO REMEMBER

- GALH Quarterly Board Meeting- 3/26/2018
- ArchComm Meeting- 4/tbd/2018
- Annual Cul De Sac- Party 09/15/2018
- Halloween Table- 10/31/2018
- GALH Annual Members Meeting- 12/04/2018



The GALH Homeowners Association is seeking volunteers to join the HOA Board of Directors in 2018. We are seeking someone who would like to join our Board as a "Member at Large" to learn how our Board operates. If interested, please send an email to [gablesboard@thegablesinfo.com](mailto:gablesboard@thegablesinfo.com)

## Architectural Updates

### Architectural Committee Annual Inspections (Update):



All architectural annual inspection reports have been emailed out to the community. If you did not receive your report or had problems viewing it please contact the Arch Committee at [archcomm@thegablesinfo.com](mailto:archcomm@thegablesinfo.com).

### Tree and Shrub Trimming Project:



If there is enough community interest, the Arch Committee will be organizing another neighborhood tree trimming project. If you are interested in having your trees trimmed please contact the Arch Committee [archcomm@thegablesinfo.com](mailto:archcomm@thegablesinfo.com) for further details.

### Snow Removal Reminder:



Please be considerate of your neighbors during all snow events. Park all vehicles in your driveway for easy snow removal by snow plows and shoveling. As everyone is aware snow will be removed from the common areas only and paid for by the HOA. Homeowners are responsible for clearing their own property sidewalks. For neighbor safety, we ask that you clean your sidewalks within 24 hrs.

**GALH Annual Assessments**

**This is your notice of the 2018 Annual Assessment for The GABLES.**

(Please refer to Section 3 of the G.A.L.H. Articles of Incorporation, and Section 6 of the Declaration of Covenants.)

**The GABLES' Annual Assessment for 2018 is \$365. (no change from 2017)**

**Your Annual Assessment payment is due February 28, 2018.** However, consistent with 2017 assessment

- an early-payment discount of \$25 (net \$340) applies to dues that are paid before the end of January;
- the full amount of \$365 is due for payments made after Jan. 31<sup>st</sup> but before Feb. 28<sup>th</sup>; and
- as provided for under the Declaration of Covenants, a \$20 late fee penalty is assessed along with additional fees (calculated as monthly increments of a 20%-per-year interest charge) on all payments made after February 28<sup>th</sup>.

The detailed payment timetable for 2018 dues is as follows:

<b>IF YOU PAY YOUR DUES BY THIS DATE</b>	<b>YOUR PAYMENT AMOUNT IS</b>
<b>January 31, 2018</b>	<b>\$ 340</b>
<b>February 28, 2018</b>	<b>\$ 365</b>
<b>March 31, 2018</b>	<b>\$ 390</b>
<b>April 30, 2018</b>	<b>\$ 395</b>
<b>May 31, 2018</b>	<b>\$ 400</b>
<b>June 30, 2018</b>	<b>\$ 405</b>
<b>July 31, 2018</b>	<b>\$ 410</b>

*Please note that \$5 per month interest will continue to accrue until payment is made. These dues are not covered by your mortgage escrow, and are directly payable by you.*

When paying your Annual Assessment, please

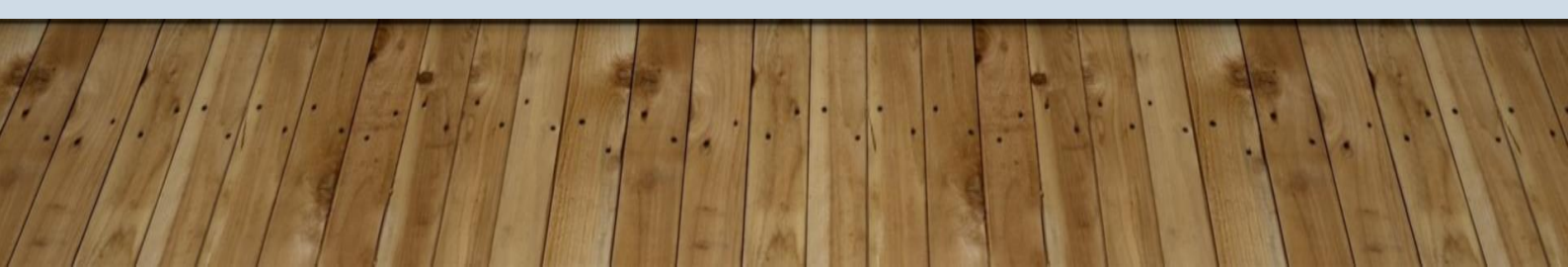
- ✓ **Make your check payable to:** *The Gables At Lawyers' Hill Association, Inc.*
- ✓ **Mail your payment to:** *G.A.L.H. Association, Inc.  
Attn: Treasurer  
P.O. Box 8023  
Elkridge, MD 21075-8023*

Thank you for your prompt payment. A remittance form is enclosed on Page 2 for your convenience. All future payment reminders will be sent to you via e-mail. If you have a new email, please let us know. Any questions or concerns may be directed to The GABLES Board by e-mail at [gablesboard@thegablesinfo.com](mailto:gablesboard@thegablesinfo.com).

Regards, and Best Wishes for a Happy New Year!

*Beverly Serrano,*

Treasurer, G.A.L.H. Association, Inc.



## Howard County and Utilities Contact Information

### Howard County

Police, Non-emergencies: 410-313-2200

Report a problem or issue online or with the **Tell HoCo** website / phone App:  
<https://www.howardcountymd.gov/Stay-In-Touch/Tell-HoCo>



**To report a road or highway maintenance concern** such as road condition, sidewalks, storm drainage or street tree issue, contact the Highways Operations Division at **410-313-7450**, via the [Tell HoCo website](https://www.howardcountymd.gov/Stay-In-Touch/Tell-HoCo) or by email at [highways@howardcountymd.gov](mailto:highways@howardcountymd.gov).

For **urgent/emergency situations** (flooding, a stop sign down, a fallen tree blocking the road, etc.), please **Do Not use email or the Tell HoCo website**. Please **call**, so that Highways may immediately respond to your emergency request.

Recycling Information:

<https://www.howardcountymd.gov/Departments/Public-Works/Bureau-Of-Environmental-Services/Recycling>

Trash Collection Information:

<https://www.howardcountymd.gov/Departments/Public-Works/Bureau-Of-Environmental-Services/Curbside-Collections>

Report Airplane Noise:

<http://www.maacommunityrelations.com/content/anznoiseupdate/noiseform.php>

Animal Control:

*Also responds to critically injured or deceased deer on county or private property.*

Phone: 410-313-2780

Email: [animalcontrol@howardcountymd.gov](mailto:animalcontrol@howardcountymd.gov)

After hours animal-related emergencies: 410-313-2929

### BGE

#### Emergency:

*If you smell natural gas or see downed power lines please do not contact us online.*

**Leave the area immediately and call BGE at 1-800-685-0123.**

Representatives are available 24 hours a day, 7 days a week.

#### Report a power or street light outage:

Website: <https://www.bge.com/Outages/ReportAnOutage/Pages/default.aspx>

Phone: 1-877-778-2222

### Utility Boxes and Cables

Utility companies are responsible for maintaining their own boxes and cables, including keeping the cables free from tree branches. To report damage to utility boxes or concerns about utility cables, please contact the appropriate utility company for assistance:

VERIZON	1-800-837-4966
BGE	1-800-685-0123
COMCAST	1-800-934-6489

**Maryland OLD BAY Crab Cake Dip**

Ready In 35 minutes



One taste of Maryland OLD BAY Crab Cake Dip and you'll be hooked. Loaded with a full pound of lump crabmeat, this creamy party dip gets its savory flavor from Maryland's own OLD BAY Seasoning.

**Ingredients**

- 1 (1.24 ounce) package OLD BAY(R) Crab Cake Classic(R) Mix
- 1 tablespoon butter, melted
- 1 (8 ounce) package cream cheese, softened
- 1 cup mayonnaise
- 1 teaspoon Old Bay(R) Seasoning
- 1 pound lump crabmeat

**Directions**

- 1) Preheat oven to 350 degrees F. Mix Crab Cake Mix and butter in small bowl. Set aside.
- 2) Mix cream cheese, mayonnaise and Old Bay in medium bowl until well blended. Add crabmeat; toss gently. Spread in 9-inch pie plate. Sprinkle with Crab Cake mixture.
- 3) Bake 25 minutes or until hot and bubbly. Serve with assorted crackers or sliced French bread.