



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

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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

Important Emails

Webmasters @thegablesinfo.com
HOA BoardArchComm
webmasters @thegablesinfo.com
gablesboard @thegablesinfo.com
archcomm @thegablesinfo.com

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

Community Garage Sale

Our community garage sale was a success.
Thank you, Angela Shiplet for organizing



Annual Home Owners Meeting Announcement

When: December 6^{th-} (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 our community.

Annual Halloween Table



Many thanks to all who came out for our annual Halloween table, We had a lot of great costumes this year.

Check out our Facebook Page to see this year's pictures.

GALH Facebook page- "Gables at Lawyers Hill"







Fall Cul De Sac Party

Thanks to everyone who attended our annual cul de sac party. It was fun sharing good food, beverages and laughter.

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Annual Inspections

The annual inspections were completed in late 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 individual homeowners who were cited, will be receiving a notice in their mailbox before the end of January 2017. 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.

Outside Home Alterations

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 under the forms tab

Snow Removal:

Please be considerate of your neighbors during all snow events. Park all vehicles in your driveway's for easy snow 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 their own property sidewalks.

The Arch Committee Projects for next year

Please send an email to the arch committee if you have any ideas for community projects you would like to see next year.

Archcomm@thegablesinfo.com

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Calendar Year 2016 Treasurer Summary

	2016 Budget		2016 Actual / Projected	
Income Annual Assessments (57 x \$325 early discount) Interest	\$ \$	18,525.00 120.00	\$ \$	19,310.00 125.40
Total Income	\$	18,645.00	\$	19,435.40
Expenses Activities - Social & Meetings Administration - Insurance Administration - management Administration - PO Box Administration - Postage Grounds Maintenance - mowing Grounds Maintenance - snow removal Grounds Maintenance - Repairs and Maintenance Taxes - Federal Taxes - Property Total Expenses	\$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$	900.00 640.00 200.00 80.00 30.00 11,000.00 2,200.00 1,600.00 250.00	\$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$	1,072.45 654.00 592.17 86.00 - 10,593.48 800.00 - 369.00 - 14,167.10
Total Income Total Expenses Difference	\$ \$ \$	18,645.00 16,900.00 1,745.00		19,435.40 14,167.10 5,268.30

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Capital Reserves

Beginning Cash Balance - Bay Bank (Expenses over income) Income over	\$	40,036.84	(12/31/2015)
Expenses Capital Expenses	\$ \$	5,268.30	
Ending Cash Balance - Bay Bank	\$	45,305.14	72%
Beginning Balance - T Rowe Price	\$	15,911.28	(12/31/2015)
Dividends	\$	112.89	
Market Fluctuation	\$	1,236.96	
Capital Gains	\$	-	
Ending Cash Balance - T Rowe	•		
(9/30/16)	\$	17,261.13	28%
Total cash balance	\$	62,566.27	2016

Prepared by Beverly Serrano, Treasurer 11/28/16

The Gables at Lawyers Hill HOA Calendar Year 2017 **Proposed Budget**

Annual D \$365.00 -or-	ues due by Feb 28	(Increase of \$15.00)					
\$340.00	due by Jan 31 (\$25 early payment discount)						
				17 udget			
Income Annual As Interest	ssessments (57 x	< \$340)	\$ \$	19,380.00 125.00			
		Total Income	\$	19,505.00			
Administra Administra Administra Administra Grounds I Grounds I	- Social & Meetination - Insurance ation - managemation - PO Boxation - Postage Maintenance - social Maintenance - Rederal	ent	\$\$\$\$\$\$\$\$\$\$\$\$	1,200.00 804.00 450.00 92.00 80.00 11,000.00 1,800.00 400.00			
Total Inco Total Exp Surplus D	enses		\$ \$ \$	19,505.00 17,426.00 2,079.00			

The Gables at Lawyers Hill Homeowner's Association Annual Meeting Agenda Tuesday, December 6, 2016

Location: Stained Glass Pub (basement meeting room) 7:00 pm to 9:15pm Member's Social and sign in. 7:00 to 7:45pm Annual Meeting 7:45- 9:15pm

- 1. Sign in confirmation- Brenda Schweiger 7:40- 7:55
- 2. Welcome to New Neighbors- 7:55-8:00

Bonnie View-Mike and Lisa Fierro Children- Sam and Rachel Judge Dobbin- Dawn and John Fritz Children- Zoey and Lily

- 3. Opening Comments- John Bassolino 8:00-8:05
 - 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
- 4. Website and Facebook Report Brenda Schweiger 8:05-8:10
- 5. Architectural Committee Report Barb Otten 8:10-8:20
 - a. 2016 accomplishments
 - b. 2017 projects
- 6. Treasurer's Report Bev Serrano 8:20-8:35
 - a. **2016 Summary**
 - b. 2017 Proposed Budget
- **7. Community Update GECA –** Does anyone have any GECA info?
- 8. Nominations / Elections: John Bassolino- 8:40- 8:45
 - a. Current Board:
 - i. President John Bassolino Term expires, the board will nominate John for another term
 - ii. Vice President Hans Phillips 1 yr. remaining
 Treasurer Bev Serrano- Term expires, the board will nominate
 Bev to stay on for another year to teach someone to take over
 Treasurer position
 - iii. Secretary - Brenda Schweiger Term expires, the board will nominate Brenda for another term
 - iv. Members at Large:

i. Members at Large:

Angela Shiplet 1 yr. remaining Kelsey Gregg 2 yrs. remaining Mike Oehler term expires

 The board currently has 1 to 2 positions open for a seat in 2017, if anyone would like to sign-on as a member at large or another position, you may run at our election on December 6, 2017. Taking the position of Member at Large could give you an insight to how the Board runs.

The Arch committee also needs new members (Is anyone interested)?

- **9. Items up for a vote this year-** John Bassolino 8:45- 8:50
- **a.** We do not have any items up for vote this year.
- **10. Closing comments and new business for next year-** John Bassolino 8:55-9:15

New business for next year the board will be researching paying annual dues online

Sourdough-Apple Stuffing

Ingredients

8 cups 1/2-inch cubes sourdough bread (about 1/2 of a 1 1/2-lb. loaf)

- 2 tablespoons vegetable oil
- 1 pound sweet Italian pork sausage, casings removed
- 1 medium onion, diced
- 4 ribs celery, diced (about 1 cup)
- 2 tablespoons chopped fresh sage
- 1 tablespoon chopped fresh thyme
- 1 tablespoon chopped fresh parsley
- 1 cup golden raisins
- 2 cups low-sodium chicken broth
- 2 Granny Smith apples, cored and diced (about 3 cups)
- Salt and pepper 1 large egg, beaten
- 4 tablespoons unsalted butter, melted



Preparation

- 1. Preheat oven to 350°F. Spread bread cubes in a single layer on a large baking sheet and bake until pale golden and dry, stirring occasionally, about 20 minutes.
- 2. Grease a 9-by-13-inch baking dish. On medium-high heat, warm oil in a large skillet and cook sausage, breaking up meat and cooking until sausage starts to brown, 6 to 7 minutes. Add onion and celery; continue to sauté until vegetables are soft and sausage is cooked through, about 5 minutes. Stir in herbs and raisins. Add broth, scraping up browned bits on bottom of skillet. Transfer to a large mixing bowl and stir in apples and bread. Season with salt and pepper. Stir in egg. Spread in prepared baking dish. Drizzle with melted butter.
- 3. Bake, uncovered, until golden brown and crispy on top, about 50 minutes.

