

The Homeowners' Association newsletter for THE GABLES AT LAWYERS' HILL

•ELKRIDGE, MARYLAND



August 2018

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# The Docket



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## Our Board of Directors



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

Architectural Review Committee

Members: Mark Shiplet- Chair Erik Gregg Kathy McCrory Kristy Mumma Barb Otten

**Brenda Schweiger** 

#### Important Emails

Webmaster-HOA Board-ArchCommwebmasters@thegablesinfo.com gablesboard@thegablesinfo.com archcomm@thegablesinfo.com

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

# Welcome To The Neighborhood:

The GALH community would like to say, welcome to our new neighbors:

6209 Graftons View- Sarah, Jay and Kayla Sandusky 6218 Graftons View- Michael Gerrity & Ashley Gross

#### VOLUNTEERS NEEDED!

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

#### Annual Cul De Sac Party



This year's annual cul de sac party will be hosted by the Fritz family at 5828 Judge Dobbin Ct. on 09/22/18. This year's event will start at 4:30 pm. Please join us and bring your favorite dish to share. There will be hamburgers, hot dogs and more. The Gables Board ask that you send an email to the Board with a head count, if you are interested in attending. gablesboard@thegablesinfo.com

Annual Halloween Table 2018



This year's Community Halloween table will be held at 6230 Latchlift Ct. from 6:00 till 9:00 pm Treats for ghost and goblins of all ages will be served

# **Architectural Updates**

Our annual architectural inspection will be occurring this Fall. The ArchComm will be announcing the date as the time gets closer. The Architectural committee will be walking the neighborhood inspecting homes ensuring compliance with our HOA guidelines. Inspection reports will be sent to the e-mail(s) we have on file, if we don't have your email, we will postal mail your inspection results. If you would like to update or verify your email address associated with your home, please e-mail the ArchComm at: <a href="mailto:archcomm@thegablesinfo.com">archcomm@thegablesinfo.com</a> **Disregard to inspection notices could potentially result in a lien against your property.** 

## **Community Sidewalks**





The sidewalks in our community belong to all of us, please be respectful to clear the sidewalks in front of your homes of grass clipping and pet waste.

#### Surrounding Area New Builds



The GALH wanted to let you know about a few upcoming pre-submission meetings for proposed development in our area. The pre-submission meeting is a chance for the local community to get information about initial plans submitted to the county, as well as to ask questions and make comments or express concerns. Per the county website: "while the developer/petitioner is encouraged to work with the community to achieve a mutually acceptable solution to any concerns, unless a change is required by [the subdivision or zoning] regulations, the developer/petitioner is not required to change the proposed development in response to comments made at the pre-submission community meeting."

We encourage as many people as possible to attend one or more of these upcoming meetings to ensure that our voices are heard and to help all of us stay better informed regarding plans affecting our community. Each of the below meetings will be at 6pm on the designated date, at the Elkridge Library.

Tuesday, August 7: "Lawyers Hill Overlook." 17 single family detached units planned for 7.5 acres on Lawyers Hill Road. This meeting was attended by surrounding communities including GALH.

## **Architectural Updates (Continued)**

Tuesday, August 13: "Montgomery Patel Property." 3 single family dwellings planned for 1.44 acres at 6908 Montgomery Road. This meeting was attended by surrounding communities including GALH.

Tuesday, September 4: "Elkridge Crossing II." 170 additional single family attached and 2 commercial units planned for 12.74 acres on Doctor Patel Drive.

#### **Exterior Changes**

If you are planning an outdoor change to your house or surroundings (forms are not required if you are replacing with the same type of existing structure), please submit an architectural change form to the ArchComm at: <a href="mailto:archcomm@thegablesinfo.com">archcomm@thegablesinfo.com</a>

http://www.gablesatlawyershill.com/wp-content/uploads/2011/09/Arch-Alteration-Application-Form-current3.pdf

#### Architectural Guidelines

http://www.gablesatlawyershill.com/wp-content/uploads/2018/05/GALH-Architectural-Guidelines-Revision-May-2018.pdf

#### Important Dates:

GALH Quarterly Board Meeting- 11/06/2018 ArchComm Meeting- 09/27/2018 Annual Cul De Sac- Party 09/22/2018 5824 Judge Dobbin ArchComm Property Inspection (TBA) Halloween Table- 10/31/2018 6230 Latchlift GALH Annual Members Meeting- 12/04/2018 Stained Glass Pub GECA Meeting- 9/27/2018 7:00 pm The Elkridge Firehall

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# **Peach Pie Pudding**

#### Ingredients

- 1 cup all-purpose flour
- 1/2 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon, optional
- 1/2 cup *milk*
- 3 cups sliced peeled fresh or frozen peaches
- TOPPING:
- 1-1/2 cups water
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1 tablespoon *butter*
- 1/4 teaspoon ground nutmeg
- Half-and-half cream

#### Directions

- In a large bowl, combine the flour, sugar, baking powder, salt and cinnamon. Stir in the milk just until combined; fold in peaches. Spread into a greased 8-in. square baking dish.
- In a large saucepan, combine the water, sugars, butter and nutmeg. Bring to boil, stirring until sugars are dissolved. Pour over top. Bake at 400° for 40-50 minutes or until filling is bubbly and a toothpick inserted in topping comes out clean. Serve warm or cold with cream. Yield: 8 servings.



