

ARCHITECTURAL ANNUAL INSPECTIONS

The Architectural Committee completed its Annual Inspections in October. For the most part we noticed some nice updates. There were some minor maintenance issues, such as rotted wood, broken screens, and mold. The Architectural committee is hopeful that these items that were listed on your emailed notice will be fixed before our next inspection.

However, we did have a few homes that need some major attention and could become a violation. If you are one of neighbors who had major issues, it will be noted in your email from the Architectural Committee. Please attend to these concerns in the next few months.

Letters will be sent out via email. If you have not received your letter, please contact the Architectural Committee.



2023 BOARD MEMBERS

President	Fern Nerhood
Vice-President	Bob Ricks
Secretary	Ashley Gerrity
Treasurer	Brandon Wyatt
Members (2) at Large	Paul Lavin Mike Oehler

Board Members can be reached at
gablesboard@thegablesinfo.com

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ARCHITECTURAL APPROVALS

While you might not be outside renovating in the cold, this is the perfect time to plan for spring's big projects! Please be reminded that ALL exterior updates or changes do require pre-approval from our Architectural Committee. Any exterior color work will require swatches and color ID numbers to receive approval and must be approved by the Architectural Committee prior to beginning work.

For your convenience, the architectural change form can be found at
https://bit.ly/gablesarchform_v4

Please submit your change form to
archcomm@thegablesinfo.com.

PLEASE NOTE: All projects may take up to 30 days to receive approval.

ARCHITECTURAL COMMITTEE

Brenda Schweiger
Chair
Jim Johnson
Emile Paul
Kathy McCrory
Kristy Mumma
Jay Sandusky
Karen Munter

Email:
archcomm@
thegablesinfo.com

WELCOME COMMITTEE

Susan Lavin
Chris Matney
Fern Nerhood
Angela Shplet

Email:
welcomecomm@
thegablesinfo.com

FACEBOOK GROUP

Join our closed community group! Search for "Gables at Lawyers Hill."



NOTES FROM THE ARCHITECTURAL COMMITTEE

As we move into 2024, our Arch Committee has the following projects and reviews currently in progress. We are often able to secure group pricing when enough home owners participate. Next year we have the following projects in mind:

Tree and shrub trimming

Sometime in January, the ArchComm will be sponsoring another tree trimming project. If you are interested, please contact the ArchComm for our community discount.

Power Washing

During the Architectural Committee's inspection this October, we noticed many homes with mold and dirt buildup on homes, sidewalks, front porches, decks, and sheds. If you are interested in a group discounted rate this Spring, please send an email to archcomm@thegablesinfo.com

Sidewalk Renovations

The Architectural Committee has learned about programs in neighboring counties that provide sidewalk replacements in communities of a certain age. As our community's sidewalks age, we are pursuing opportunities to have our sidewalks repaired and replaced by Howard County. We will continue to share updates as we have them!

Speed Monitoring on Summer Home Terrace

You may have noticed speed cameras on Summer Home Terrace. After many years of expressing concerns over speeding through traffic, the county has placed these units. Please take your time driving through our community at no more than 25 mph!

The ArchComm will be sending out notices via our Group Facebook site and email when projects will be available as a reminder.



IT'S NOT A TRASH CAN!!

Have you noticed our two new bins for ice melt along the common areas of our community? These new green bins are filled with paw-safe ice melt and are located near the dog poop station and little library sitting area.

If you notice a slick sidewalk while you are out and about, please feel free to sprinkle some salt to help protect our community.

And please, keep your trash to yourself - these are not trash cans!

UPCOMING DATES & UPDATED CONTACT INFO

Next Board Meeting: January 16, 2024

Next Arch Com Meeting: March 20, 2024

Please keep an eye out on the community Facebook page and your inbox for a survey coming in January to help our board members update our community contact list. Although all forms of contact are available to board members for official business, homeowners will have the opportunity to tailor accessibility to their contact information to suit their preferences.

BEING RESPECTFUL "PAW"-RENTS

When walking your pets to do their business, be respectful of neighbor's property and walk them on common area grounds or along the path to do their business. Many neighbors spend time and money keeping their lawns looking nice.

Our neighborhood has invested in paw-safe salt for our sidewalks & our furry friends' safety.

Pet owners should be always in control of their pets. Please note that Howard County and our HOA follow this rule.



LET IT SNOW! LET IT SNOW! LET IT SNOW!

The Community asks that neighbors are considerate of their neighbors and pull cars off the roadways and cul-de-sacs during snow events so plows and salt trucks can get through the neighborhood. Clear roads mean we can travel in and out of our community freely. We also want clear roads in case emergency vehicles need to get through.

The GALH has hired our landscaping contractors, Edward's, to remove snow and ice on our community sidewalks. For neighbors who have sidewalks in front of their houses, you are responsible for removing the snow within 24 hrs. (This is Howard County Law).

The Board has approved ice melt for the sitting area sidewalk which sometimes gets icy after melting and freezing. We also have placed ice melt buckets by the doggy poo station on Summer Home and the sitting area on Latchlift and Summer Home. Please look for the green buckets with the white lids.

INGREDIENTS

1 Tbsp Black vinegar
1/4 c sesame oil
1/2 tsp white pepper
1 tsp minced garlic
1 tsp minced ginger
1 tsp five-spice powder
1 teaspoon sea salt
1/2 lb mixed mushrooms
24 oz fresh ramen noodles
1/2 c chopped scallions
1/4 c Sriracha
1/4 c tahini or peanut butter
1/4 c tamari or soy sauce
1 Tbsp sesame oil
1/4 tsp chili oil
1/2 tsp Szechuan peppercorns
1/4 tsp sugar
3/4 c vegetable stock

DAN DAN NOODLES W/ MUSHROOMS

With a generous heat and a comforting carb load, this recipe, inspired by Asian street food is on regular rotation in our home. Enjoy it for lunch or dinner!

To make the Dan Dan Sauce:

Combine Sriracha, Tahini, Tamari, Sesame Oil, Chili Oil, Szechuan Peppercorns, Sugar, & Stock in a blender and blend until smooth. Store in an airtight container in the refrigerator for up to 1 week. Always stir before using.

To Prepare the Mushrooms:

Preheat the oven to 450°F. Combine the black vinegar, sesame oil, white pepper, garlic, ginger, five-spice powder, and salt together in a medium bowl. Whisk until thoroughly combined.

Toss the mushrooms in the vinaigrette and place in a single layer on a sheet pan. Roast for 10 minutes or until crispy on the edges.

Putting it together:

Warm the dan dan sauce in a small saucepan over low heat.

Bring a large pot of salted water to a boil. Cook the noodles according to package instructions. When tender, drain them immediately and add to the dan dan sauce, tossing gently to coat evenly. Transfer the noodles to serving bowls and top with the mushrooms and scallions.

Notes:

1. The original recipe called specifically for shittake caps, but we find this works with any number of mushrooms.
2. We also love to marinate & roast broccoli with this and include it in the dish. Shelled edamame also work well. Add in whatever other veggies you have. Make it your own!
3. If you've never tried furikake (a sesame seed & seaweed topping), this is a great dish for that to garnish, as well!
4. Adjust the heat by adjusting/removing/adding to the chili oil & sriracha in the Dan Dan sauce.



Recipe adapted from "Vedge" by Rich Landau & Kate Jacoby.