



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

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The Docket

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The Board has amended the Gables By-laws to include our new annual meeting voting by electronic email for items that the Board will announce to be voted on for the coming year. We also added some clarification to proxy procedures. Please check out the amended By-laws on our website under official docs.

Board members:

President- John Bassolino
Vice President- Han Phillips
Treasurer- Laura Johnson/ Bev Serrano
Secretary- Brenda Schweiger
Member at Large (1) Mike Oehler
Member at Large (2) Angela Shiplet

Important Emails:

Webmaster- webmasters@thegablesinfo.com
HOA Board - hoaboard@thegablesinfo.com
ArchComm- archcomm@thegablesinfo.com

Report a Problem- Tell HoCo

Howard County government has added a new page to it's website to report problems. Please go to the below website and check it out.

<http://www.howardcountymd.gov/tellhoco.htm>

Financial Advisory Committee

Due to a lack of community interest, the Board will not be forming a financial advisory committee.



ArchComm Power Washing Project



It's not too late to sign up for the community discounted power washing project. If you received a citation from the ArchComm this year, now is the time to sign up to get your house or sidewalks cleaned. If you are interested, please send an email to the ArchComm at ArchComm@thegablesinfo.com

Pet Waste Clean-up

Please Clean-up after your pets and be mindful of where you allow your dogs to pee. Many homeowners spend a lot of time making their lawns look nice for our community.



Slow Cooker Teriyaki Chicken

(maks 4 servings)

Ingredients

1 1/2lbs boneless, skinless chicken breasts
1 tablespoon molasses
1/2 cup soy sauce
3 tablespoons apple cider vinegar
1 teaspoon ground ginger
1 clove minced garlic
1/8 teaspoon fresh black pepper
2 teaspoons cornstarch
2 teaspoons chicken stock

Directions

In the slow cooker, mix together soy sauce, molasses, vinegar, ginger, garlic, and pepper.

Place the chicken in the slow cooker and turn a few times to coat well in the soy sauce mixture.

Cook on low for 3-4 hours, turning the chicken about every hour to ensure even cooking.

Once cooked, remove the chicken from the slow cooker, cut up into bite sized pieces, and set aside.

Pour the liquid from the slow cooker into a saucepan and bring to a boil.

In a small bowl, whisk together cornstarch and chicken stock until combined.

Slowly add the cornstarch mixture to the boiling liquid and reduce to a simmer.

Allow the sauce to thicken for 2-3 minutes, then add the chicken to the pan.

Toss to coat the chicken with the sauce, and let heat through.

Serve over rice with vegetables.

Enjoy!

