



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



The Docket

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DATES TO REMEMBER

- * Next Quarterly Board Meeting- July 7, 2022
- * Next Architectural Meeting- October 20, 2022
- * Annual Cul-De-Sac Party- October 1, 2022 (Latchlift Ct.)
- * Architectural Annual Inspections- October 15, 2022
- * Food Truck Dates- June 6th- Taco Bar- 4-7, July 13th and Aug 17th-KCC Urban Taco & Cakes by Cynthia 5-8
- * Halloween Hospitality Table- October 31, 2022- 6-9
- * GALH Members Annual Meeting- December 6, 2022, at Stained Glass Pub



Annual Spring Egg Hunt

Many thanks to the neighbors who participated in the Spring Egg Hunt this year. Thank you, Chris Matney for putting this together and everyone who showed up or stuffed eggs.



Annual Cul-de-Sac Party

Coming this Fall, neighbors are invited to this year's Annual Cul-De-Sac party, which will be held on Latchlift Ct. October 1st, weather permitting. More details will be posted and emailed as the time gets closer.

Fireworks

It's that time of year when we start hearing fireworks, leading up to the Fourth of July celebrations.

In Maryland, most fireworks including bottle rockets, firecrackers, Roman candles, fire balloons, and signal lights are illegal. Only gold-labeled sparklers, novelty items such as party poppers, snap pops, and snakes and ground-based sparkler devices

are allowed in Maryland. The community is concerned these fireworks could land in our tree areas and cause damage to them and possibly our properties.

Many pets are also fearful of fireworks, so please be respectful of your neighbor's and their pets and property. Maryland offers many fireworks displays that are put on by professional firework specialists for all of us to enjoy.



Architectural News



Community Flower Garden Committee

The Architectural Committee is asking community members If they may be interested in starting a Garden Club to cultivate the Graftons View and Summer Home flower area. We thought it might be fun for families to plant and maintain seasonal flowers. The Board will plan a budget for This committee. We would be looking to start this committee Spring of 2023.

If you're interested, please send an email to the Architectural Committee at:

archcomm@thegablesinfo.com

Dog Care Reminders

Dog owners are asked to remember that the sidewalks and public grass areas are meant to be enjoyed by everyone.

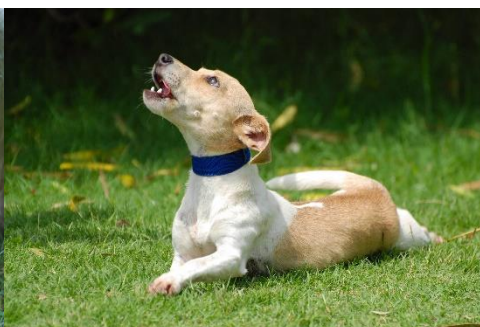
That simple pleasure can be ruined by unsightly and unhealthy mounds of uncollected animal droppings. There is a Howard County law which obliges owners to "scoop up" after their pets, but even so, let's keep things clean out of respect for our neighbors and keep pride in our neighborhood!

Our community provides a doggy poop station on Summer Home Terrace to deposit your dog waste. Many thanks to Angela Shiplet for emptying the station for the community. There are many places surrounding our community that offers areas to walk your dog, for example, the path and common areas. Please don't bring your dogs up on neighbor's properties to do their business. Many neighbors work hard in their yards to keep lawns appealing and don't appreciate having to fill in yellow, dead areas from dog pee.

Another complaint received is dogs being left unattended for long periods of time causing continuous barking or crying. Please be respectful of your neighbors , they want to enjoy the outdoors too and not have to listen to crying or barking continuously from your pets.

Lastly, another important reminder is that pets should be contained on your property or on a leash and not allowed to wander the community or worse, wander to Route 1 and possibly be hit.

Howard County and our HOA follow the leash law.



Architectural News**Architectural Committee News (Continued)****Architectural Committee Community Projects**

Springtime is a Great time to do any exterior home projects while the weather is cool so you can enjoy the summer relaxing, grilling and playing in your yard.

Power Washing and Exterior Trim Work- This project is underway and many neighbors are having work done on the exterior of their homes. The Architectural Committee will try to provide this every year.

Tree Pruning- Many neighbors signed up to prune their trees or have dead trees removed during our January "Tree Trimming Project" At this time We also had the contractors clean up any dead trees and ivy on our Common Area property.

New Cherry Tree Planted

The Architectural Committee had the dying red maple tree removed in January during our annual tree trimming project. In it's place we recently had a beautiful cherry tree planted.



Please remember that any exterior change that is different from the original must be approved by the Architectural Committee.

Please submit an Architectural Change form-

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

to the Committee at- archcomm@thegablesinfo.com

Keep in mind that any large projects can take up to 30 days for approval

Lighter Beef Stroganoff 😊

(For Crockpot)

28 oz Lean Beef- Top/Bottom Round Roast, cubed

2 cups Beef Broth/Prepared Bouillon

3 cup Brown/Cremeni mushrooms sliced

1 Tbsp Light Margarine

2 Tbsp Onion, chopped

2 tsp Garlic, minced

1 tsp Worcestershire Sauce

1/2 tsp Nutmeg

1 tsp Tomato Paste

1/4 tsp Dill Weed

2 TBSP Dry White Wine

6 oz Plain Greek Yogurt*

Optional pinch Parsley for garnish>

Sauté Mushrooms in melted margarine over medium heat until lightly browned.

Combine all ingredients except yogurt in Crockpot on low for 6-8 hours or until meat is tender.

(May 'fast cook' for 3-4 hours on high)

Add yogurt and mix in well. Leave heat on low until sauce is heated through.

Then serve. (Do not allow to overheat or come to boil, as this may cause yogurt to separate)

Serve over a bed of ribbon-cut zucchini or "No Yolk" egg noodles.



Lemony Ricotta Pasta with Roasted Asparagus and Burst Tomatoes

- 2 pints cherry tomatoes (about 4 cups)
- 3 tablespoons olive oil, divided
- 1 teaspoon kosher salt, plus more for cooking the pasta
- Freshly ground black pepper
- 1-pound medium asparagus (about 1/2-inch thick)
- 2 cloves garlic
- 4 ounces whole-milk ricotta cheese (about 1/2 cup), plus more for serving
- 1 ounce Parmesan cheese
- 1 medium lemon
- 1/2 cup chopped fresh basil leaves, plus more for serving
- 1/2 teaspoon red pepper flakes
- 12 ounces dried bucatini or other long pasta, such as spaghetti or linguine
- 3 ounces baby arugula (about 3 packed cups)



1. Arrange a rack in the middle of the oven and heat the oven to 425°F.
2. Place 2 pints cherry tomatoes, 1 tablespoon of the olive oil, 1/4 teaspoon of the kosher salt, and a few grinds of black pepper in a large bowl and toss to combine. Transfer to one half of a rimmed baking sheet and arrange into a single layer. Reserve the bowl.
3. Snap off the woody ends of 1 pound asparagus and discard. Cut crosswise into 2-inch pieces on a slight diagonal. Grate or finely chop 2 cloves garlic. Place the asparagus, garlic, 1 tablespoon of the olive oil, 1/4 teaspoon of the kosher salt, and a few grinds of black pepper in the reserved bowl and toss to combine. Transfer to the other half of the baking sheet and spread out in a single layer. Reserve the bowl.
4. Roast until the tomatoes have burst but aren't completely falling apart and the asparagus is crisp-tender, 15 to 20 minutes. Meanwhile, bring a large pot of heavily salted water to a boil. Make the herbed ricotta.
5. Add 4 ounces ricotta cheese to the now-empty bowl. Prep the following and add to the bowl: Grate 1 ounce Parmesan cheese if needed (about 1/2 cup). Finely grate the zest of 1 medium lemon (about 1 tablespoon). Juice the lemon until you have 2 tablespoons. Coarsely chop fresh basil leaves until you have 1/2 firmly packed cup.
6. Add the remaining 1 tablespoon olive oil, remaining 1/2 teaspoon kosher salt, 1/2 teaspoon red pepper flakes, and several grinds black pepper, and stir to combine.
7. Add 12 ounces bucatini to the boiling water and cook according to package directions until al dente. Reserve 1/2 cup pasta water, then drain.
8. Return the drained pasta to the pot. Add the herbed ricotta, roasted veggies, and their juices, 3 ounces baby arugula, and half of the reserved pasta water. Toss over low heat until all the noodles are coated, and the arugula is just wilted, adding more of the reserved pasta water if needed, 1 to 2 minutes. Taste and season with more kosher salt and black pepper as needed.
9. Divide into bowls and top each one with plainer ricotta, basil, and freshly-ground black pepper.



Committee Members and Emails



GALH Board

President- Brenda Schweiger
Vice President- Ashley Gerrity
Treasurer- Bev Johnson
Secretary- Angela Shiplet
Member at Large (1)- Mike Oehler
Member at Large (2)- Fern Nerhood

Architectural Committee

Chair- Brenda Schweiger (Acting)
 Jim Johnson
 Emile Paul
 Kathy McCrory
 Kristy Mumma
 Jay Sandusky
 Ed Tracy



GALH Website and Editing Committee

Liz Culbertson
 Brenda Schweiger
 Angela Shiplet



Welcome Committee

Susan Lavin
 Chris Matney
 Fern Nerhood
 Angela Shiplet



Little Library Stewards

John Fritz
 Dawn Pettit



Important Emails and Community Closed Facebook Address

GALH Board- gablesboard@thegablesinfo.com
 GALH Architectural Committee- archcomm@thegablesinfo.com
 GALH Welcome Committee- welcomcomm@gablesatlayershill.com
 GALH Facebook Group- Gables at Lawyers Hill

