



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



# The Docket

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**President- Bob Ricks**  
**Vice President- Paul Lavin**  
**Secretary- Dawn Pettit**  
**Treasurer- Brandon Wyatt**  
**Member at Large- Nneka Jackson**  
**Member at Large- Fern Nerhood**



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|---|---|
| <input type="radio"/> Homemade Ice Cream  | <input type="radio"/> Fly a Kite              |
| <input type="radio"/> Picnic at the Park  | <input type="radio"/> Go Camping              |
| <input type="radio"/> Beach               | <input type="radio"/> Roast S'mores           |
| <input type="radio"/> Water Park          | <input type="radio"/> Backyard BBQ            |
| <input type="radio"/> Drive-in Movie      | <input type="radio"/> Do a Science Experiment |
| <input type="radio"/> Water Balloon Fight | <input type="radio"/> Go to the Zoo           |
| <input type="radio"/> Pool Day            | <input type="radio"/> Play Mini Golf          |
| <input type="radio"/> Splash Park         | <input type="radio"/> Visit the Library       |
| <input type="radio"/> Make Popsicles      | <input type="radio"/> Go to a Museum          |
| <input type="radio"/> Go Stargazing       | <input type="radio"/> Lemonade Stand          |
| <input type="radio"/> Go on a Hike        | <input type="radio"/> Movie in the Park       |
| <input type="radio"/> Watch Fireworks     | <input type="radio"/> Scavenger Hunt          |
| <input type="radio"/> Family Movie Night  | <input type="radio"/> Go to a Local Festival  |
| <input type="radio"/> Go Bowling          | <input type="radio"/> Build Sandcastles       |
| <input type="radio"/> Feed Ducks          | <input type="radio"/> Do a Craft              |

## Annual Cul- de- sac Party

The GALH invites you to join them for the Annual Cul-de-Sac party, hosted by the Jackson family and set up at Brenda's residence, 6230 Latchlift Ct, on September 14, 2025. The festivities will begin at 3:30 pm. Please join us and bring your favorite dish to share. The event will include catered sandwiches, refreshments, games, and more. To facilitate planning, kindly email the Gables Board with a headcount to confirm your attendance. [gablesboard@thegablesinfo.com](mailto:gablesboard@thegablesinfo.com)



- \* Next Quarterly Board Meeting- July 17, 2025
- \* Next Architectural Meeting- October 21, 2025
- \* Annual Cul De Sac Party- September 14, 2025
- \* Architectural Annual Inspections- October TBA, 2025
- \* Halloween Hospitality Table- October 31, 2025
- \* Members Annual Meeting- December 2, 2025

## Architectural Notes

### Chimneys

During The Architectural Committees inspections last October, we noticed that many chimneys needed attention, in fact there has been reports of neighbor's chimneys crumbling and falling apart. It's a good idea for our aging infrastructure community to address these kinds of issue on their property. Annual chimney and fireplace inspections are recommended to make sure that everything is functioning properly, especially after the winter season. Even if there is no visible damage, you should always schedule regular checkups. Some issues are not detectable right away and result in much more serious and expensive damage down the road.

Below are some recommended names for chimney inspections and repairs:

Chimney LLC , Taneytown- 877-973-0503

High's Chimney Service LLC- 410-849-4786

### Trees and Shrubs

We also noticed many trees and shrubs that needed pruning.

Pruning trees is important for promoting their health, safety, and overall well-being, as well as improving their aesthetic appeal and structure. It involves removing dead, diseased, or damaged branches, buds, and sometimes roots, which helps the tree direct its energy towards new, healthy growth and prevents the spread of diseases. Additionally, pruning can control a tree's size and shape, improve airflow and light penetration, and encourage fruit or flower production.

#### What are the benefits of pruning trees?

This involves removal of dead, diseased, or injured plant parts. Removal of these weak parts helps to minimize the potential for secondary or opportunistic pests. --It also helps to maximize the aesthetic qualities and overall vigor of the shrub or tree. It can aid and prevent the tree or shrub from falling when we have bad weather events.

### Exterior House and Property Spruce-Ups

This is a friendly reminder from the Architectural Committee for homeowners who will be sprucing up their exterior house or doing landscaping. Some examples of changes for a house include altering windows, doors, roof or siding that would be a different color or style other than the original.

Any major landscaping changes include- Lawn changes that could cause improper water runoff to neighbors or the greater community. We also require any removal of trees 3" or larger to be submitted for approval.

If in doubt, please contact the Architectural committee at:

[archcomm@thegablesinfo.com](mailto:archcomm@thegablesinfo.com)

<http://www.gablesatlayershill.com/wp-content/uploads/2011/09/Arch-Alteration-Application-Form-current3.pdf>  
[archcomm@thegablesinfo.com](mailto:archcomm@thegablesinfo.com)



## Notes from the Architectural Committee (continued)

### Illegal Fireworks

While we all enjoy fireworks on the Fourth of July that are legally displayed, there comes a time when neighbors get tired of it, especially when we hear them every night from late June through the month of July.

We usually hear many complaints of neighbors in our community setting off fireworks. This practice is not only illegal in Maryland, It is disrespectful of neighbors, especially those with pets who are frightened by the sound of fireworks. When we experience a few weeks of dry weather, this can cause nearby trees to catch fire if fireworks land in them. The GALH is asking neighbors to please be respectful and stop the fireworks.



**Backyard Fireworks-** The use of fireworks is illegal in Maryland, unless the fireworks are part of a public display for which the State Fire Marshal has granted a permit. You cannot have a private display of fireworks at your home or public property without a permit



The GALH is asking everyone to be safe and respectful to others for this fun summer holiday.

Wishing you a joyous 4th of July filled with pride, honor, and lots of fun!



## Easy Crescent Taco Bake

Refrigerated crescent dinner rolls unite as a quick crust to hold ground beef, cheese, salsa and seasoning in this easy-to-assemble main dish.

Submitted by Pillsbury

Prep Time:

25 mins

Cook Time:

20-25 mins

Yield:

6 servings

### Ingredients

- 1 (8 ounce) can Pillsbury® refrigerated crescent dinner rolls
- 1 pound lean (at least 80%) ground beef
- $\frac{3}{4}$  cup Old El Paso® Thick 'n Chunky salsa
- 2 tablespoons Old El Paso® taco seasoning mix (from 1-oz package)
- 1 cup shredded Cheddar cheese
- Shredded lettuce, as desired
- Diced tomato, as desired

### Directions

1. Heat oven to 375 degrees F. Unroll dough; separate into 8 triangles. Place in ungreased 9-inch square pan or 10-inch pie plate; press over bottom and up sides to form crust.
2. In 10-inch skillet, cook beef over medium heat 8 to 10 minutes, stirring occasionally, until thoroughly cooked; drain. Stir in salsa and taco seasoning mix; simmer 5 minutes. Spoon meat mixture in crust-lined pan; sprinkle with cheese.
3. Bake 20 to 25 minutes or until crust is deep golden brown and cheese is melted. Served topped with lettuce and tomato.

### Cook's Note

A 4.5-oz can of Old El Paso® chopped green chiles can be added to the meat mixture.

**Enjoy!!!**



### Mom's Eggplant Lasagna

\*\*\*For vegetarians, just don't add meat and add extra egg plant

3 Eggplant med size (445 g cooked)  
2 14 oz cans of diced tomatoes - less than 5 g of carbs per serving  
1/2 tsp Italian) seasoning  
1/2 tsp garlic powder  
1.5 packages of Jennie O Hot Italian Turkey sausage  
16 oz 1 or 2% cottage Cheese  
1/4 c Egg Beaters  
1 3/4 c low fat Mozzarella Cheese



Preheat oven to 400. Slice the eggplant, sprinkle with salt, put in single layer on parchment paper, lightly salt and bake turning halfway. Takes 2 baking sheets. Once done, reduce oven to 350 degrees.

Stir together diced tomatoes, Italian seasoning and garlic powder. Simmer over low heat till thickened. About 30 minutes. Take turkey sausage out of skins and brown, stir in with tomatoes.

In a food processor or blender, mix together cottage cheese and eggbeaters. Blend until smooth.

In 9X13 in pan spread 1/4 tomato sauce in bottom of pan. Put down one layer of cooked eggplant, spread 1/2 cottage cheese mixture on eggplant, spread 1/2 remaining sauce, sprinkle on 1/2 the mozzarella, repeat.

Bake at 350 for 45 min.

**Enjoy!!!**



## Committee Members and Emails



### GALH Board

**President- Bob Ricks**  
**Vice President- Paul Lavin**  
**Secretary- Dawn Pettit**  
**Treasurer- Brandon Wyatt**  
**Member at Large- Nneka Jackson**  
**Member at Large- Fern Nerhood**

### Architectural Committee

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



### Welcome Committee

Fern Nerhood  
Susan Lavin  
Chris Matney  
Angela Shiplet

### Welcome Committee



**Little Library Steward:**  
Susan Lavin



**Important Emails and Community Closed Facebook Address**  
**Website and Email Committee: Brenda Schweiger and Brandon Wyatt**

GALH Board- [gablesboard@thegablesinfo.com](mailto:gablesboard@thegablesinfo.com)  
GALH Architectural Committee- [archcomm@thegablesinfo.com](mailto:archcomm@thegablesinfo.com)  
GALH Welcome Committee- [welcomcomm@gablesatlawyershill.com](mailto:welcomcomm@gablesatlawyershill.com)

