

The Docket



September 2026 1 Of 5

Inside this Issue

Board Members 1
Architectural Committee Memembers-1
HOA Annual Property Inspections- 1 and 2
Community Tree and Shrub Pruning- 1
Community Hospitality Table- 1
Dates to Remember-1
Almost, Maine- 3
Creamy Pumpkin, Bean and Greens- 4
Board Members, Committees and **New PO Box**- 5

Board Members

President- Patrick Shea
Vice President- Fern Nerhood
Treasurer- Bob Ricks
Secretary- Dawn Pettit
Member at Large- Nneka Jackson

Architectural Committee

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

Brenda Schweiger, Chair



HOA Annual Property Inspections

The Architectural Committee will be conducting our HOA annual property inspections this October 17th and 18th
Continued page 2

Community Tree and Shrub Pruning

The Architectural Committee will be offering a community discounted tree and shrub project late Fall/early Winter
If interested, please email the committee by 10/25
archcomm@thegablesinfo.com



Our Community Hospitality table will be set up and provide complimentary food and beverages for the community, with an extended timeframe from 6pm to 9pm, on 10/31. Location- 6230 Latchlift, Brenda and Lorri will be hosting.

We encourage you to join us and socialize with neighbors while enjoying some festive costumes. Neighbors are welcome to bring candy to pass out to the the children and hang around with us.

HOA Annual Members Meeting:

Our Annual Meeting and Social is approaching, scheduled for December 1, 2026, at the Elkridge Community Firehall, commencing with a community social at 6:30 p.m. and followed by the meeting at 7:00 p.m. The Board requests that neighbors submit discussion points for consideration on this year's agenda by October 4, 2026; subsequent submissions will be addressed under new business in 2027.

Please send discussion points to:

gablesboard@thegablesinfo.com

DATES TO REMEMBER

- *Next Board Meeting- 10/6/2026-
- *HOA Annual Property Inspections-10/ 17th and 18th
- *Next ArchComm Meeting- 10/27/2026
- * Halloween Hospitality Table- 10/31- 6230 Latchlift Ct, Hosted by Brenda and Lorri
- *Annual Members Social and Meeting- December 1, 2026- Elkridge Fire Hall at 6:30p.m.

Annual HOA Property Inspections

In keeping with Section 7 (Architectural Committee & Control) and Section 8 (Uses of Lots) in our Declaration of Covenants, The Gables' HOA Architectural Committee will be conducting its annual property inspections during October 17th and 18th. In this process, we review general appearance and upkeep, with particular focus on any items that may lead to structural damage to your home, or which are in violation of the Architectural Guidelines referenced in our Covenants and By-Laws.

Specific notations for your property will be shown in the attachment email of your property inspection. Perhaps they will be helpful thought-starters for you as you consider your "spruce-up" plans for this Fall.

A general Community Report will be delivered during the HOA's Annual Member Meeting on December 1st and will then be available for viewing on The Gables' website along with the Annual meeting minutes.

Overall, we've noticed many nice improvements since last year, and we really appreciate everyone's efforts at power washing, painting, trim repairs, and landscaping renovations. The ArchComm also noticed an increase in homes needing general lawn maintenance including shrubs, trees and grass.

Please remember that ANY changes to the exterior of your property require pre-approval by the Architectural Committee. The Exterior Alteration Application Form can be found on The Gables website under forms: [GALH-Architectural-Approval-Form-6-2023-2.pdf \(gablesatlawyershill.com\)](http://www.gablesatlawyershill.com/wp-content/uploads/2011/09/Arch-Alteration-Application-Form-current3.pdf)

Any questions regarding any of these items, or our overall inspection process, may be directed to The Gables' HOA Architecture Committee at: archcomm@thegablesinfo.com

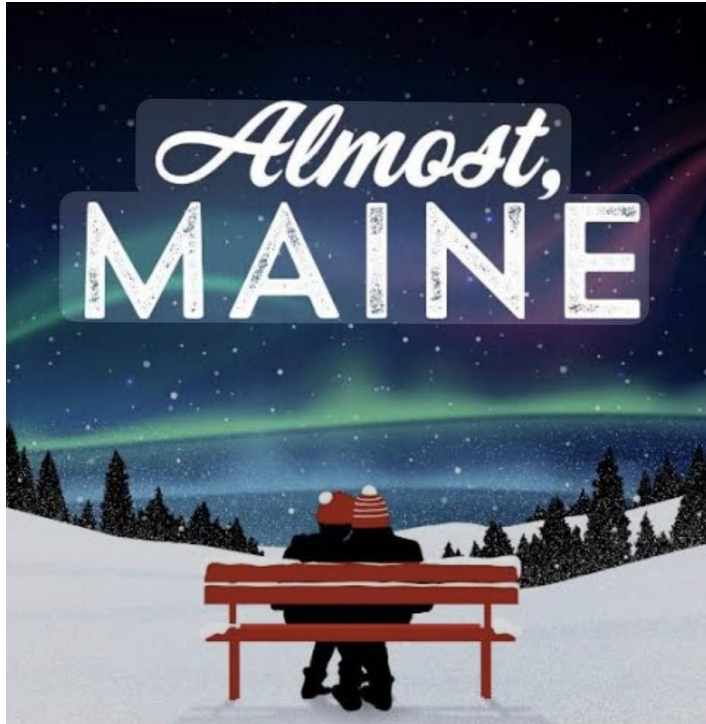
Thank you for being a caring and responsible member of our community.

For your convenience below is a link to our Architectural exterior change form
<http://www.gablesatlawyershill.com/wp-content/uploads/2011/09/Arch-Alteration-Application-Form-current3.pdf>

Please email completed form to:
archcomm@thegablesinfo.com



Almost, Maine



Hello Neighbors,

Some of our local, talented high school children are performing in the play Almost, Maine at Guilford High School.

We encourage everyone to enjoy a family night out to see this fun play!

Details regarding the performance are as follows:

- Play Title: Almost, Maine
- Location: Guilford High School
- Dates/Times: October 22nd at 7:00pm
- October 24th at 2:00pm and 7:00pm
- October 25th at 2pm
- Tickets- Will be on sale soon, keep check at this link: <https://sites.google.com/hcpss.org/gphs-theatre/home>

We hope to see you there to support our local students!

Creamy Pumpkin, Beans and Greens

I wanted to share this recipe for a quick, cozy one-pan creamy pumpkin beans and greens dish. It takes about 25 minutes to make using butter beans, Tuscan kale, and pumpkin puree.

Ingredients:

- 4 tbsp extra-virgin olive oil (divided)
- 4 oz Tuscan kale, thinly sliced with stems removed (about 4 cups)
- 1 yellow onion, finely chopped
- 3 garlic cloves, finely chopped
- 2 tbsp fresh sage, finely chopped
- 1/4 tsp crushed red pepper flakes
- 1 cup canned pumpkin puree
- 1 1/2 cups water (or vegetable broth)
- 2 cans (14.5 oz each) butter beans, drained
- 1/4 cup heavy cream
- 1/2 cup grated Parmesan cheese (optional)
- Salt and black pepper to taste



Instructions:

1. Cook the kale: Heat 2 tablespoons of olive oil in a large skillet over medium heat. Add the sliced kale and a pinch of salt. Cook until softened (5 to 6 minutes), then move the greens to a plate.
2. Sauté aromatics: Add the remaining 2 tablespoons of olive oil to the same skillet over medium heat. Add the chopped onion and cook until soft (about 7 minutes).
3. Add spices and pumpkin: Stir in the garlic, sage, and red pepper flakes. Cook for 1 minute until fragrant. Add the pumpkin puree and cook, stirring constantly, for 1 to 2 minutes until it starts to lightly stick to the pan.
4. Simmer the sauce: Pour in the water or broth, scraping up any browned bits from the bottom of the skillet. Stir in the drained butter beans and heavy cream. Let everything simmer for a few minutes until hot and creamy.
5. Combine and serve: Fold the cooked kale and Parmesan cheese back into the skillet. Stir until the cheese melts and the greens are warm. Season with black pepper and extra salt if needed.

If you like you can substitute spinach for kale and add some grilled chicken

Committee Members and Emails



GALH Board

President- Patrick Shea
 Vice President- Fern Nerhood
 Secretary- Dawn Pettit
 Treasurer- Bob Ricks
 Member at Large- Nneka Jackson

Architectural Committee

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



Welcome Committee

Susan Lavin
 Chris Matney
 Fern Nerhood
 Angela Shiplet

Welcome Committee



GALH Website and Email Committee

Bob Ricks
 Brenda Schweiger



Little Library Steward

Susan Lavin



Important Emails and Community (Closed) Facebook Address

GALH Board- gablesboard@thegablesinfo.com
 GALH Architectural Committee- archcomm@thegablesinfo.com
 GALH Welcome Committee- welcomcomm@thegablesinfo.com
 GALH Website- <https://www.gablesatlawyershill.com/>
 GALH Facebook- <https://www.facebook.com/groups/1007054902734714/>
 New PO Box Address- PO Box 8233

