



# Audubon Square Fallbrook Newsletter



Volume 2 / Issue 2

February 2018

## Board of Directors

<b>President</b>	<b>Valerie Hermansen</b>
<b>Vice President</b>	<b>Dena Saunders</b>
<b>Secretary</b>	<b>Stephen Kaufman</b>
<b>Treasurer</b>	<b>Amer Jassem</b>
<b>Director</b>	<b>Ian Greathead</b>

Board Meetings are held at the Gaithersburg Middle School on the 3<sup>rd</sup> Tuesday of each month  
Meetings start at 7:00 p.m.

Trash Pick-Up is Tuesdays & Fridays  
Trash in a secured container  
**after** 7:00 pm on Monday & Thursday

Recycle is on Mondays  
Set out **after** 7:00 pm on Sunday  
**MUST BE PLACED IN A GREEN RECYCLE BIN**  
If your recycling is missed, call: 311

Bulk Pickup  
First Monday of the Month  
and only items accepted by the City of Gaithersburg Bulk Pick-up Program

Community Association, Inc.  
15742 Crabbs Branch Way  
Rockville, MD 20855  
P: (301) 258-7711 F: (301) 258-6283  
[www.communityassn.com](http://www.communityassn.com)

Community Manager: Derek Whitmer  
Ext. 180

## **Did You Know About the Community Website?**

Audubon Square-Fallbrook knows that it is important to keep both current residents and future residents up-to-date on the latest neighborhood information, newsletters and official documents. On our website, this information is at your fingertips 24/7.



Residents can see “what’s going on” and communicate easier. This gives residents more of a feeling that they are part of the neighborhood. To visit our website, please go to:

<http://www.audubonsquare-fallbrookmd.com/documents.html>

You are encouraged to log on and browse around. You can find contact information for the Board and the committee members, photos of recent social events and information on upcoming events and Board meetings.

## **How to Be a Good Neighbor**

A little consideration goes a long way. Read the following tips from *eHow.com* on how to be a good neighbor beyond just a smile and a wave.



- Welcome any new neighbors with a personal note or pop by for a personal introduction.
- Make sure that the outside of your home—along with the grounds—is well-kept and complies with our association’s CC&Rs.
- Be mindful of noise—loud music, barking dogs, power tools—that may disrupt the neighborhood beyond a reasonable hour.
- If you have a large party, consider your neighbors when directing your guests where to park, end the party at a reasonable hour and invite your neighbors to join in the fun.
- Return anything you borrow from your neighbor promptly, in the same condition they lent it to you, and express your thanks.
- Replace anything of your neighbor’s that you, your children or your pets break or soil.
- Respect your neighbor’s privacy.
- Offer to take care of mail pick-up, plants or pets while your neighbor is on vacation.
- Be social! Inviting a neighbor over for coffee and conversation can promote open communication and a friendly neighborhood environment from which all neighbors can benefit.



Have you checked out the HOA’s bylaws lately? If not, now’s a great time to brush up on the do’s and don’ts of the community.

For those of you who were unaware, bylaws play a crucial role in keeping the association running smoothly. Bylaws are legally binding rules and regulations that each homeowner agrees to when he or she purchases a unit within the association. If owners rent out their homes, it’s the owner’s responsibility to inform the new residents of the bylaws as well. Bylaws include stipulations on assessments, building design and additions, and the governance of the association. All residents need to understand these bylaws, so they don’t unintentionally violate them; owners can be fined by the association and, in extreme cases, sued for violating bylaws. Owners are empowered when they understand the bylaws and the procedures for changing or amending them when they are no longer applicable or relevant to the community.

While they may seem arbitrary, the bylaws are legally enforceable. They also help ensure the association can thrive and that members are treated fairly and equally. So, don’t be left in the dark—check out the association’s bylaws today!

### HOA Snow Reminders



Please adhere to the following to avoid any escalations:

1. **Park only in a space you cleared.** If you expect guests, clear a spot for them. Common decency dictates that you not use a space that your neighbor cleared.
2. **The County requires all residents to clear sidewalks within 12-hours after snowfall stops.**
3. Residents are responsible for fully clearing sidewalks in front of their homes, leading up to their homes, steps, cars and parking spaces.
4. **When clearing snow from cars and sidewalks, deposit snow ONLY onto common grounds and your own front yards.** Do not pile snow into otherwise unoccupied parking spaces or in such a way as to interfere with pedestrian traffic or site distance. Ensure the mailman can get safely to the mailboxes, that storm drains are open to allow faster exit of melting snow and fire hydrants need to be exposed.
5. **If you have neighbors that need assistance, please help where and when you can.**

**City of Gaithersburg Public Works reminds us of the following:** 1) plowing of city streets begins after snow accumulates 2-inches on the road; 2) shovel after crews have finished clearing roads; 3) do not throw snow into the streets or courts; 4) shovel in the direction of traffic.

**Gumbo Nachos** - This recipe for Gumbo Nachos is a bold, fun dish that you can whip up in a jiffy.

INGREDIENTS	
½ red bell pepper, seeded and chopped	2 tablespoons olive oil
½ green bell pepper, seeded and chopped	½ pound peeled and deveined large fresh shrimp
½ medium yellow onion, thinly sliced	3 teaspoons Creole seasoning, divided
½ pound sliced fresh okra	1 (8-ounce) package shredded Colby-Jack cheese blend
1 clove garlic, minced	1/3 cup fresh parsley leaves
1/3 cup sliced celery	½ cup sour cream
9 cups tortilla chips	

#### Instructions

1. Preheat oven to 400°. Line a large rimmed baking sheet with parchment paper.
2. In a large skillet, cook sausage over medium-high heat, stirring frequently, until browned,
3. about 5 minutes. Add bell pepper and onion; cook, stirring frequently, until onion is softened, 4 to 5 minutes. Add okra and garlic; cook for 1 to 2 minutes. Remove from heat, and stir in celery. Arrange chips on prepared pan, and add sausage mixture.
4. Wipe skillet clean, and add oil.
5. Toss shrimp with 1 teaspoon Creole seasoning. Add shrimp to skillet, and cook for 1 to 2 minutes. Place on top of nachos. Sprinkle with cheese.
6. Bake until cheese is melted, 3 to 4 minutes. Sprinkle with parsley. In a small bowl, combine sour cream and remaining 2 teaspoons Creole seasoning. Serve over hot nachos.