



NEWS FROM THE GLEN

Newsletter of Glen Allen
www.glenallen.org
Spring 2018

Annual Maintenance Inspections

Glen Allen's spring maintenance inspection has been scheduled for May 28 – June 1, weather permitting. During this time ProCom will be doing a walk-through of the community looking for maintenance deficiencies that require your attention. They look for problems with such things as your trim, doors, shutters, fences, decks, gutters, siding, downspouts, and landscaping. You will be receiving an official notice of the inspections soon.

Once completed, you will either receive a "Good job" pat on the back or a checklist of any maintenance problems that need your attention. The planned timeline for the inspection process is:

- May 28 – June 1
Initial inspections held
- June 25 – June 29 Re-inspections held & notices sent to those not in compliance

- August 14
Hearing notices sent out to those still not in compliance
- September 11 Fine hearing

If you have any questions or concerns, please call or email Toni Sponheimer of ProCom (301-261-0777 ext. 105, tonis@procomgt.com)

New Webmaster

Gary Goldberg resigned as webmaster nearly a year ago. Gary had been in the position for some time, both while a resident of Glen Allen and for several years after moving. All good things must come to an end, and he felt he really could not continue. Kudos for a job well done, Gary.

Ferentz LaFargue is our new webmaster. He has been a resident of Glen Allen since 2011 and is employed in varying capacities, including teaching, at Catholic University.

Annual Meeting – June 12, 7:00

Glen Allen's Annual Meeting will be held on **June 12th at 7:00 PM at All Saints Lutheran Church** at the corner of Mt. Oak Road and Route 301. This meeting is your opportunity to meet with other homeowners, hear reports of what is happening in the community and elect officers. Representatives of at least 10% of the homes in the community must attend for the meeting to count; that's about 40 homes that must be represented. The meeting and election should not take long.

This year Karen DeFazio's term is up. Karen is currently the President of the HOA Board and is willing to continue on the Board if elected. There is also an open slot on the Board that needs to be filled. ProCom will be sending an official notice of the meeting and a nomination form in case you would like to place other names (including your own) in nomination. If you plan to nominate someone for an open slot on the Board, please be sure that person is willing to serve if elected.

A proxy will also be included in the official notification. If you can't attend the meeting, please give a completed proxy to one of the Board members or mail it to Toni Sponheimer at ProCom, 400 Serendipity Dr., Millersville, MD 21108 or fax it to 410-721-4854. Your proxy could ensure that the meeting and election can be officially held.



Letter from Our Treasurer

Dear Fellow Homeowners,

We have continued our commitment to keep assessments low as well as limit the number of delinquent accounts as best we can. In addition to our procedure of turning these accounts over to the attorney we continue to take seriously our fiduciary responsibility to all of you.

No one wants to be on the dreaded delinquent list and get hit with the exorbitant fees after accounts are turned over to the attorney. We've said before when an account is turned over to the attorney the bill immediately exceeds \$500. I decided to share two examples of this. These accounts were turned over to the attorney November 2017, for 2017 delinquency only, their total delinquencies were over \$1,100 and \$1,400. Any rebuttals or debates beyond this point only exacerbates things by keeping the fee meter running. Additionally the current amount owed by delinquent homeowners is over \$25,000. Less than \$9,000 of that is from the annual assessments, the rest is for attorney fees. Don't let this happen to you!

Again, I hope that everyone recognizes that we have a collection policy with attorney involvement and we believe the policy is fair and reasonable in an effort to look out for the best interest of the entire community.

Cary Hithon
Treasurer

Is Soliciting or Peddling Legal?

The answer is yes (with a license) and yes (with a license). The City of Bowie code for Peddler, Solicitor is in section 18. The code is divided into definition, license and exceptions. Part of the definition of peddler, solicitor states: “.any person who goes from house to house to vend, sell, introduce, promote or describe any service, product or thing of value.....”(the definition is a paragraph long). When a person performs those actions that are not stated within the exceptions, they must obtain a license from the City of Bowie.

Exceptions - This code shall not apply to:

- Persons who take orders for or make delivery of newspapers, milk, ice, fuel, bakery goods or other dairy or bakery perishable food products.
- Persons selling such articles as may be produced, caught, or raised by them.
- Persons selling Christmas trees, cards, greens, holly, and wreaths.
- Fraternal, religious, charitable, patriotic, educational, benevolent, or civic organizations approved as such by the City Manager.

If you observe someone peddling or soliciting who should have a license and doesn't, notify the police department at 301-352-1200.

[This article is a repeat from the Fall 2015 and the Spring 2017 Newsletter.]

See Something, Report It

Be aware of your surroundings in the community. Report non-illuminating street lights, developing sink holes or other issues. These can be reported directly to the city or to Toni Sponheimer at ProCom who can make sure it gets to the right people. When reporting a problem, be as specific as possible as to the location of the problem. Streetlights are numbered at the top on the bulb case. If you can find the number, include it in your report. If you're reporting a problem via email, attaching a picture can work wonders.



The phone number for the City of Bowie is 301-262-6200. Toni's phone number is 301-261-0777, ext. 105. Her email is tonis@procomgt.com.

HOA Contacts

ProCom, Inc.

Toni Sponheimer 301-261-0777,
X105

HOA Board of Directors

Karen DeFazio, President: 301-249-7463
Charles Brown, Vice President: 301-351-1396
Cary Hithon, Treasurer: 301-218-1956
Vacant, Secretary:
Al Curley, At-Large: 301-218-1239

City Council Member, District 4

Isaac Trough: 301-262-6200

Committees and Chairs

Architectural Review, Charles Brown
Grounds and Maintenance, Joe Brust
Hospitality, Vacant
Newsletter, Karen and Bob DeFazio
Website: www.glenallen.org

Crime Statistics for Glen Allen & Surroundings

	Jan.	Feb.	Mar.
Homicide	0	0	0
Forcible Rape	0	0	0
Commercial Robbery	0	0	0
Residential Robbery	0	0	0
Citizen Robbery	0	2	0
Carjackings	0	0	0
Assaults	0	0	0
Commercial Burglary	0	0	0
Residential Burglary	0	0	0
Theft from Auto	1	0	0
OtherThefts	1	2	0
Stolen Vehicles	0	0	0

PGPD data for Beat E1.

Crime Statistics for Glen Allen

	Jan.	Feb.	Mar.
Assault	0/0	0/0	0/0
Break & Enter	0/0	0/0	0/0
Check Auto/Person	2/1	3/1	2/1
Fight or Dispute	0/0	0/0	0/0
CDS (Drugs)	0/0	0/0	0/0
Domestic Violence	0/0	0/0	1/1
Theft	0/0	0/0	3/2
Theft from Auto	1/1	0/0	1/0
Vandalism	0/0	0/0	0/0
Disorderly Conduct	0/0	4/0	0/0
Other Call Type	5/0	6/2	3/0
Burglar Alarm	4/0	5/0	3/0

Bowie Police Dept. Data: # Calls / # Reports
Written,
Burglar Alarm: # Dispatched / # Reports
Written

Cooking With Bob

Ratatouille

Ingredients:

1 medium eggplant, peeled and cut into 1-inch cubes
2 teaspoons salt, divided
3 medium tomatoes, chopped
3 medium zucchini, halved lengthwise and sliced
2 medium onions, chopped
1 large green pepper
1 large sweet yellow pepper, chopped
1 can (6 ounces) pitted ripe olives, drained and sliced
1 can (6 ounces) tomato paste
½ cup minced fresh basil
2 garlic cloves, minced
½ teaspoon black pepper
2 tablespoons olive oil

Directions:

Place eggplant in a colander over a plate; sprinkle with 1 teaspoon salt and toss. Let stand for 30 minutes. Rinse and drain well. Transfer to a 6-quart pot coated with cooking spray.

Stir in the tomatoes, zucchini, onions, green and yellow peppers, olives, tomato paste, basil, garlic and remaining salt. Drizzle with olive oil. Cover and cook on medium heat for 1.5 to 2 hours or until vegetables are tender. Yield: 10 servings.

Note: Not only does this classic recipe make a wonderful side dish, you can serve it with sliced French bread for a warm and easy appetizer. Try it in the summer when fresh vegetables are abundant.