## Maidstone ARC Meeting Minutes

## August 8, 2023

ARC members present: Bob Tauber, Maureen Spooner, Dan Thompson, Carolyn Luxion, Judi McIntyre and Rita Ferrara

ARC Members not present: Pat Gray

Homeowners in attendance: Bob & Roseanne Marini

Meeting was called to order at 10:30 am by Rita Ferrara.

Bob Tauber motioned to approve the July 25, 2023 minutes. Judi McIntyre seconded.

Motion passed. 6-0.

The committee reviewed 3 applications.

Bob & Rosanne Marini, 9008 Pumpkin Ridge, requested approval to enlarge the lanai, install a bronze screen enclosure and landscape around the enclosure.

Bob Tauber motioned to conditionally approve the application and require Master ARC approval prior to initiating the project.

Judi McIntyre seconded.

Motion passed. 6-0

Bob & Roseanne Marini left the meeting.

Debra Flax, 9066 Pumpkin Ridge, requested approval to replace front door with new door with glass inserts and repaint the door SW 6082 Cobble Brown.

Judi McIntyre motioned to approve the application as described and pictured. Dan Thompson seconded.

Motion passed. 6-0

Joseph & Maria Catuogno, 7041 Maidstone Drive, requested approval to install a pool, and a bronze screen enclosure and landscape around the enclosure.

Bob Tauber motioned to conditionally approve the application and require Master ARC approval prior to initiating the project.

Carolyn Luxion seconded.

Motion passed. 6-0

Carolyn Luxion left the meeting.

There was a discussion of the checklist and revisions including the reroofing Rule.

There was a discussion of garage door replacement requirements.

Bob Tauber motioned to adjourn at 11:10 am.

Judi McIntyre seconded.

Motion passed 4-0.

Approved by: Kita Terrara

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On: 10/10/2023

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2 garlic cloves, minced

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Salt and pepper

- 2 tablespoons canola oil

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## INSTRUCTIONS

- in a medium bowl, whisk together soy sauce, rice vinegar, whoney, gorlic, sesame oil, red pepper flakes, and constarch.

  Add scallops to the bowl and marriate for at least 10 minutes. Remove scallops but reserve marriade.
- Meanwhile, using a great vegetatic array make spaghettilike noodles with the zucchinf. Pat the noodles dry with paper towels to remove the moisture.
  - 3. Heat a cast fron pan or heavy sauté pan on medium-high heat and add oil. Sprint e scallops with salt and pepper. Sear scallops on one side 3 to 4 minutes until golden brown Filp and sear on other side for about 2 minutes more. Add half of the marinade to the pan to coat the scallops.

    Remove scallops to a dish and keep warm.
- Add the zucchini noodles to the pan and cook quickly until the sauce coats the zucchini noodles: it should be at dente.
   Serve immediately with the scallags on the side of on top of