ILOA NEWS LETTER

P.O. Box 808 Smithville Texas 78957

March 1, 2024

Spring is in the air and the beautiful wildflowers are blooming all over the county, take a drive and enjoy the scenery, you will be amazed at the colorful pastures and roadsides. Please be respectful of private property when taking pictures.

- March is the third month of the year in the Gregorian calendar.
- March has 31 days.
- March is named after Mars, the Roman god of war.
- The Vernal Equinox occurs around March 20 or 21st.
- March is the time of year when animals start waking up from hibernation.



HOW WE CAN CREATE A STRONG COMMUNITY

A hive of bees is a perfect example of a community working together in harmony and for the common good of all its members. After all, a bee living alone can barely survive, let alone prosper. But in a hive made up of hundreds of other bees, each taking responsibility for their various jobs necessary for the survival of the community, the lone bee not only survives, it contributes mightily to the success of the hive. The secret of bee's success in living together in a close-knit community, is that each bee not only understands the interrelationships that exist between it and the rest of the members of its community but is willing to accept some of the responsibility for the hive's prosperity by expanding their role in the community whenever necessary. As homeowners, we too can choose to recognize the interrelationships that exist between ourselves and our neighbors and how those interrelationships have a direct impact on our quality of life. We can also choose to take some responsibility upon ourselves to contribute to improving those relationships and in the process improve our community. In order for our community association to continue to protect, preserve and enhance our

03-1-2024 VOL- 1 ISSUE- 3 community assets and our property values, each member of our community has to acknowledge their role in our community and, at times, be willing to expand their role to take some added responsibility. For example: We all must obey our governing documents, we agreed to do when we closed escrow. By obeying community rules and regulations, we contribute to the success of our community and accept the role of a rule abiding member. Each year we conduct an Annual Meeting at which time we elect our Board of Directors, although we don't have to participate in the election process, choosing to do so contributes to the success of our community. Our role as a rule abiding member expands to include that of a voting member. We also have the opportunity to attend our Board of Directors meetings in order to understand the business decisions made by the Board. When we choose to attend those meetings, our role as a rule abiding, voting member now expands to include that of a participating member. And when we choose to serve on community committees or the Board of Directors, we accept another role of becoming a rule abiding, voting, participating and contributing member. So, let's all work at recognizing what roles we can choose to accept in our community and, like the bees, working together at making our community the best place to live that it can be.

*** The HOA Annual dues of \$150.00 are still being received, when your annual dues are received this helps the ILOA Association Board Members with taking care of our Amenities that we all enjoy, please make arrangements to get them paid, once your payment has been received you will be mailed your new Membership Cards.

Mail Payments to:

Indian Lake Owners Association

P.O. Box 808

Smithville, Texas 78957

Phone # 512-237-8500

Current Board Members

Douglas Watne-President

Phil Webb-Vice President

Mary Cox-Secretary

John Keller-Treasurer

Cyndee Wilson-Parks & Roads

Lakes & Fish- (Position Open volunteer needed, contact Douglas Watne)

Bonny Joplin & Karen Williams-Pool Committee (We are looking for a volunteer to work the Pool, contact Douglas Watne if interested)

Architectural Committee

Christopher Robbins



Smithville /Bastrop/La Grange Events 2024

GRUMPY OLD MEN THE MUSICAL, is the story of two aging men, Max and John, neighbors who have been feuding for most of their lives. Invigorated by their shared affection for their new neighbor across the street, the beautiful, eccentric, and charming Ariel, they face-off as romantic rivals until their hilarious shenanigans finally bring about a resolution to their long-standing differences. Based on the 1993 film, which starred Jack Lemmon, Walter Matthau, and Ann-Margret, this stage adaptation captures the lovably crotchety characters through twinkling humor, great songs, and the affectionate depiction of a small town that feels like home to everyone.

March 1st - 17th, 2024, every Friday, Saturday and Sunday thru March 17th

Bastrop Opera House 711 Spring St. Bastrop, TX 78602

Fees/Admission \$30





Smithville Empty Bowl Project

The Empty Bowl Project is a national grassroots effort to fight hunger. The basic premise is simple: Potters and other craftspeople and volunteers create handcrafted bowls. Guests are invited to a simple meal of soup and bread. In exchange for a donation, guests are asked to keep a bowl as a reminder of all the empty bowls in the world. The money raised is donated to organizations working to end hunger and food insecurity.

The Smithville Food Pantry, Smithville Community Gardens, Lost Pines Artisans' Alliance, Smithville Community Clinic & S. Williams Angels Unaware Ministry are working together to bring a fun, informative day to the citizens of Smithville and the surrounding areas. Join us!

Saturday, March 23, 2024 from 11:00am - 2:00pm, at the Smithville Recreation Center at 106 Royston located at the corner of Loop 230 & NW 1st streets.

Let's always support our Local Business's in the area, this helps our Merchants grow by leaps and bounds.

Commissioners Court

The Bastrop County Commissioners Court meetings shall be held at the County Seat at the Bastrop County Courthouse, 804 Pecan Street, Bastrop, Texas 78602 in the Commissioners Courtroom, second floor of the annex. Regular terms shall be held on the 2nd and 4th Monday of each month with the exception of Commissioners Court approved official County Holiday.

Regular terms of court shall be held on:

Monday, March 11 Monday, March 25, Monday, April 8 Monday, April 22 Monday, May 13 Tuesday, May 28 Monday, June 10 Monday, June 24 Monday, July 8 Monday, July 22 Monday, August 12 Monday, August 26 Monday, September 9 Monday, September 23

In order for a matter or issue to appear on the court's agenda for any regular meeting of the Commissioners Court a request must be completed, filed and approved by at least one member of the Commissioners Court and/or the County Judge by 5:00 PM Tuesday immediately preceding the next regular meeting of the Commissioners Court, forms can be found online at the following link: https://www.co.bastrop.tx.us/page/com.information, it's always important to attend the Commissioners Court meetings to be seen and heard.

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La Grange Uncorked

La Grange Uncorked will be happening on Saturday, March 9th, 2024 from 3-7pm. There will be many different wineries set up around downtown La Grange for some delicious sampling. You will also be able to enjoy high-quality live music while sitting on the Fayette County Courthouse lawn under the big Texas oak trees. You can purchase tickets online or in person at the Historic Casino Hall located at 254 N Jefferson St. in La Grange.

NEW THIS YEAR:

We will be offering a \$5 discount on tickets purchased in person at the Historic Casino Hall to anyone who brings a receipt from a downtown business (In person sales must be cash or check only).





Neighborhood Watch

When you are out and about the neighborhood please be vigilant of your surroundings, if we see something let's say something. Please call the Bastrop County Sheriffs Office at 512-303-1080 if you notice any suspicious activity in the neighborhood, you can also report concerns to your current Board Members by email @ iloaoffice78957@yahoo.com or by calling 512-237-8500.

According to the "Dog Bill of Rights," aka <u>Senate Bill 5</u>, a dog owner may not leave a dog outside and unattended by use of a restraint unless the owner provides the dog access to:

- Adequate shelter
- An area that allows the dog to avoid standing water and exposure to excessive animal waste
- Shade from direct sunlight

Potable water

An owner may not restrain a dog outside and unattended by use of a restraint that:

- Is a chain
- Has weights attached
- Is shorter in length than the greater of (a) five times the length of the dog, or (b) 10 feet
- Is attached to a collar or harness not properly fitted

Violators of the law will face a Class C misdemeanor, punishable by a fine of up to \$500. Repeat offenders could face a Class B misdemeanor.

Please take care of your pets, make sure they have plenty of water and food, please do not keep them chained up in your yard for long periods of time, make sure they have shelter and shade from the hot sun, if you walk your pets make sure they are on a leash. Please make sure your pets do not get out of your yard and chase or attack anyone, we have many neighbors that enjoy walking our neighborhood. Be a responsible pet owner and follow the Texas Pet laws, violation of these laws have serious consequences.

A special request to all the people that live in the subdivision regarding littering along streets and the park area, <u>PLEASE DO NOT LITTER</u>. Also in helping with the trash pickup while you are walking is of great help and importance to our subdivision, and I <u>commend</u> those of you that do this. You would be surprised by how much litter is out there every day.



Neighborhood Events / Happenings

<u>Kite Fly on the Dam</u>

Saturday, March 9, starts at 10:00am, weather permitting. (If weather not conducive will try for another day).

The <u>Little Free Library</u> at the Indian Lake Pavilion is flowing - books are being taken out and books are being added. The book library is being monitored to keep a variety of genre of books for all readers - books for youth of all ages and adults of all interests. Thank you to those that are sharing books. Check it out for some good reading as it is changing all the time, and take a book that interests you.

You can leave a note for Cynthia Prudhomme at the Book Box location for additional ideas and book interest.

Neighborhood Clean Up

Clean Up Day is Saturday March 16th, Volunteers needed to help load dumpsters.





Lost Pines Artisan's Alliance

It was a great day of Plein Air Painting on the Lake, these wonderful Artist were painting scenes of our beautiful lake area, this was all put together by our own resident artist Bonny Joplin.











We have 2 new Basketball Goals that were donated and installed at the pavilion by generous volunteers, let's enjoy them and please take care of them.



Water Aerobics at the Pool

We have had some interest by Homeowners wanting to join some water aerobics this summer, if you have any interest in this please reach out to Bonny Joplin through the Facebook Indian Lake Smithville page, Bonny is willing to hold some water aerobics sessions with time permitting her busy schedule.

Covered Wagon @ Pavillion

The old covered wagon has finally been repurposed, it has been moved by the BBQ Pit on the opposite side of the pool, Cynthia Prudhomme, Douglas Watne and other volunteers have done an amazing job on this project. Thank you everyone that was involved.



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New ILOA Website

Please go to our new website and register by clicking on the Contact tab at the top of the page https://indianlakeowners.net. You can enter your personal information there, by sharing your email address with us you will receive notifications from time to time. Please share this information with your neighbors so that they can sign up also.



Brush Pile

The Brush Pile is open for ILOA residents the first Saturday of each month.

Open from 8:00 AM to 12:00 Noon



St. Patricks Day

March 17th is **St. Patrick's Day** this is a global celebration of Irish culture that takes place annually on March 17th, the anniversary of the patron Saint of Ireland's death in the fifth century. The Irish have observed this day as a religious holiday for centuries, so this St. Patrick's Day go and enjoy some green beer and corned beef and cabbage, this is a St. Patty's Day tradition.



Easter

Easter Sunday is March 31st, enjoy your day with friends and family, the celebration comes from the festival of the Christian Church which celebrates the resurrection of Jesus Christ on the third day after his crucifixion. The earliest recorded observance of an Easter celebration comes from the 2nd century, though the commemoration of Jesus' Resurrection probably occurred earlier than dated.



Volunteer Your Time

The ILOA Board Members are always looking for volunteers to assist with things to do in our neighborhood, please send your information to lloaoffice78957@yahoo.com if you would like to volunteer your time.

Pool/Pavilion Playground (We are looking for a volunteer to work the Pool, contact Douglas Watne if interested)

Brush Pile Area

Lawn Care

Lake/Fish (Position Open, contact Douglas Watne if interested)

Architectural Committee Member



Welcome to the Neighborhood

We would like to welcome the following new neighbors to Indian Lake.

1. The Faz Family on (Tom Tom)





Recipe of the Month:

Authentic Mexican Birria Recipe

Learn how to make Birria in your electric multi-cooker or on the stove.

Ingredients

For the Meat

- 1 Large Beef Roast
- 11/2 Tbsp Salt
- 1Tbsp Pepper
- 1 Tsp Ground Cumin

For the Sauce/Broth

- 4 Dried Ancho Chiles
- 4 Dried Guajillo Chiles
- 1 Chipotle Pepper
- 8 Peppercorns
- 2 cloves
- 1 Tsp dried thyme
- 1 Tsp Marjoram
- 1 Tsp Dried Oregano
- 2 Bay Leaves
- 1/2 Tsp Ground Cumin
- 1/2 Tsp Ground Ginger
- 1/2 Cinnamon Stick
- 8 Cloves Garlic
- 1/2 Large Onion
- 11/2 Tbsp Salt
- 4 Red Tomatoes
- 1/4 cup Apple cider vinegar
- 2 cups Water

Instructions

Preparation (all methods)

- 1. Season the meat with salt, pepper, and cumin
- 2. Cut open the dried chiles with scissors and remove the seeds
- 3. Fry the dried chiles with a small amount of oil in a frying pan for 2- minutes, moving constantly so they don't burn. Set aside
- 4. Add the chiles from the previous step to a small pot with boiling water for about 10 minutes, or until softened.
- 5. In the same frying pan where you fried the chiles, add 1 tablespoon of oil and cook the onions and tomatoes until they are browned. Add the garlic, peppercorns, bay leaves, cinnamon stick, and all of the remaining spices except for the ground cumin and ginger. Continue cooking for about 5 minutes, moving it around often.
- 6. Add the chiles (including the water), the ingredients from the previous step, and the ginger, cumin, apple cider vinegar and water to a blender and blend until smooth. It will still be pretty thick, but that is fine. Strain and set aside the resulting sauce for the next step.
- 7. Pour the sauce over the meat in a large bowl and cover. If using the oven or stovetop methods, you will want to marinate for at least 2 hours or overnight. If using the electric pressure cooker option, you can marinate it, but it isn't necessary.
- 8. Follow the cooking instructions according to your preferred method below.

Method 1 - Stovetop

1. Add the meat with the marinade to a large stockpot and cook over medium heat, covered, for about three hours, or until the meat falls off the bones and is easy to shred.

Method 2 - Oven

1. Add the meat with the marinade to a large oven-safe dish and cover with aluminum foil and cook at 350 degrees Fahrenheit for 2 hours or until the meat is easy to shred.

Method 3 - Electric Pressure Cooker *Preferred Method

1. Add the meat with the marinade (or just the meat and the marinade separately if you chose not to marinate it) to the pot of the electric pressure cooker.

Follow instructions for your electric pressure cooker to bring it to high pressure and cook for 45 minutes. Release pressure naturally for 5 minutes and then use the quick pressure release option to release the rest of the pressure. Remove the lid per instructions and the meat will be tender and ready to shred.
How to Serve
Remove the meat and shred it. You can then serve it over the soup made from the sauce that the meat cooked in or you can serve it with tortillas as tacos with cilantro, lime, onions, and salsa.

In closing this Newsletter I hope that everyone is enjoying this great Spring weather and hope that everyone has a great Easter gathering with friends and family.