



# ILOA NEWSLETTER

P.O. Box 808 Smithville Texas 78957

**July 1, 2024**

July is the seventh month in the Gregorian calendar and has 31 days. It is the second month of astronomical summer and the hottest month in the Northern Hemisphere. In the Southern Hemisphere, July is the second month of astronomical winter.

July is named after the Roman dictator Gaius Julius Caesar. The month used to be called Quintilis ("the fifth" in Latin) because it used to be the fifth month in the ancient Roman calendar. Quintilis was renamed Julius in 44 BCE to honor Julius Caesar after his death.

The hot and humid days in July are known as "the dog days." Historically, the star Sirius was rising in the night sky just as the hot summer days started. Because the star is part of the constellation *Canis Major* ("the Greater Dog"), these hot and hated days became known as *dog days*.

Ruby is the Birthstone for July

## July Birthstone

• Ruby •



A **ruby** provides strength, vigor, and nobility, helping protect its wearer from the evils of the world. It signifies love and passion while attracting good luck.

**\*\*\* This is just a friendly reminder that your HOA Annual dues of \$150.00 are now considered extremely late, if you have not paid yet, your dues can still be mailed to the following address. If you have already paid for 2024, the ILOA Board thanks you for your payment.**

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

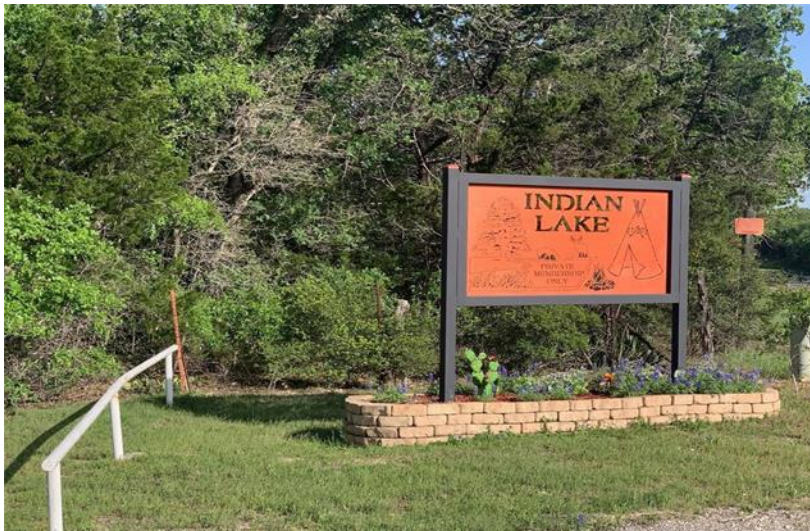
Cyndee Wilson-Parks & Roads

Adron Eyhorn & Larry Eyhorn-Lakes & Fish

Bonny Joplin & Karen Williams-Pool Committee

**Architectural Committee**

Christopher Robbins, Bobby Williamson, Cynthia Prudhomme





### Neighborhood Events / Happenings

Reminder to all members that the ILOA Annual Business Meeting will be on July 27, 2024, from 10:00 AM to 1:00 PM, the meeting location will be at the First National Bank meeting room in Smithville. The ILOA Board will provide the meat (BBQ) and drinks, and we ask that members bring a covered dish. We look forward to seeing you at the Annual Meeting. Door prizes will be drawn. Please be sure and watch for your Annual Meeting packets in the mail/email, If you are unable to make the meeting, you can mail or email a copy of your Proxy back to the Board, you can also give it to a neighbor that will be attending if you live locally and cannot make it.



Dear ILOA Members,

This is a Call to Arms notice, asking all members, if you are interested in running for a Board of Director position, please submit an email containing your name and address to the [iloaoffice78957@yahoo.com](mailto:iloaoffice78957@yahoo.com) email address **by 7/12/2024** to be considered for a position.

Sincerely,

***ILOA Board of Directors***

## Lake Fishing

Please be courteous while on the lake and if you are out fishing and bring your boat and fishing gear back in at the boat ramp, please remember to clean up your mess, do not throw your empty beer cans and broken fishing lines and trash on the ground for someone else to pick up, let's be courteous and respect our beautiful lake and community area.



## 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 Sheriff's 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](mailto:iloaoffice78957@yahoo.com) or by calling 512-237-8500.





### [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 consent to let the Board send you notifications from time to time. Please share this information with your neighbors so that they can sign up also.



### [Pool Rules](#)

Always be kind and courteous while in the pool, no smoking, no glass containers, no running, no diving, no cursing. If a homeowner or Board Member asks you a question or asks you to be respectful of others in the pool, please do not get confrontational, this could lead to limited pool access, let's be respectful and treat everyone the way you wish to be treated. Remember we all live here together and are here to enjoy the pool and amenities offered to us. Please do not allow your pets into the pool, this causes the pool to be re-treated with chemicals which in turn cost the Association more money to buy more chemicals.



## **Brush Pile**

The Brush Pile is open for ILOA residents the first Saturday of each month with weather permitting. When dumping, please pull to the back of the pile before dumping your brush/debris. **Members must have their dues paid in order to use the Brush Pile.**

Open from 8:00 AM to 12:00 Noon



The new **ILOA Board** that took over in July 2023 is listening to your concerns and we hear you, we are striving to make changes in the community that all members benefit from, we have made some changes and intend to make more in the coming year, we encourage all members to attend our meetings and let your voices be heard, we learn and grow from these meetings.



### What your HOA Annual dues pay for in our community

- Maintenance and repair of common areas (landscaping & mowing, pool maintenance, streetlights, playground equipment, lake & dam)
- Liability and property insurance for common areas and shared amenities
- Trash pickup for the pavilion and lake area
- Amenities, property maintenance, and repairs
- Monthly expenses needed to maintain agreed-upon areas (e.g., swimming pool, landscaping and mowing, security cameras, internet)

**Failing to pay your HOA dues not only hurts you but it also restricts the HOA Board from what they can do for you to keep your community in great shape.**



## 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](mailto:lloaoffice78957@yahoo.com) if you would like to volunteer your time. The Board is needing volunteers to help around the community, please step up and volunteer your time, the Board could really use your help. Become a Board Member.

Areas of availability:

Pool/Pavilion Playground Area

Brush Pile Area

Lawn Care

Lake/Fish

Architectural Committee Member







Welcome to the Neighborhood

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

1. Todd Christian & Angela Burkham (Big Bow)





## Smithville/Bastrop/La Grange Events 2024

### Independence Day/4<sup>th</sup> of July

This is one of the most important holidays in the United States. On July 4, Americans celebrate their declaration of independence from Great Britain in 1776. People enjoy the day with barbeques, family events, and fireworks. Patriotic displays are organized throughout the United States. If you are celebrating with fireworks, please be safe and always follow safety instructions.



Let's all remember our pets on the 4<sup>th</sup> of July, they are scared of all the loud popping noises, please put them up early and turn on the TV or radio to drown out some of the noises.



# 4th of July Celebration - Hyatt

- Hyatt Regency Lost Pines Resort & Spa
  - 575 Hyatt Lost Pines Rd
  - Lost Pines, TX 78612
  - Dates: July 4, 2024
  - Time: 11:00 AM



You won't want to miss this unforgettable 4th of July weekend filled with an array of exciting and family-friendly activities that embody the true spirit of American pride and patriotism. From a lively parade and Frontier Fest to interactive events and festive treats, there's something for everyone to enjoy as we come together to honor our nation's independence.

July 5 –Friday

Ballgame – Happy Hour Catch

**Smithville Baseball Club**

Building community through our beloved pastime.

All. Are. Welcome.

5:00 pm


Smithville Brewing Company

661 NW Loop 230



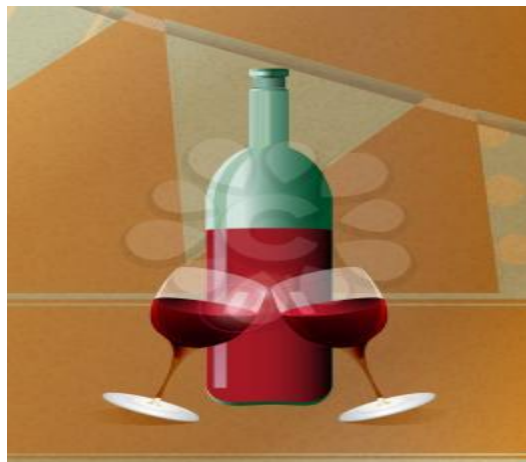
**Bastrop Wino Wine Festival**

More than 40 wines from a range of Texas wineries, including popular and boutique brands, will be offered at the indoor event. Attendees will receive a wine glass and detailed information about each winery. Festivalgoers are invited to sip their wines while listening to live music and trying food from local vendors.

 July 6, noon-9 p.m.

 Prices vary

 Bastrop Convention & Exhibit Center, 1408 Chestnut St., Bastrop



**July 8 - Monday**

**Craft: Smithville Stitches Quilt Guild**

10:00 am

Church of Christ, 1416 E Whitehead St, Smithville



Quilting

**July 9 - Tuesday**

**Music: Singing Circle**

7:00 pm

Mary Nichols House - 301 Burleson

Everyone is welcome for an informal evening of singing. No experience needed. We sing folk music, gospel, community circle songs and more...



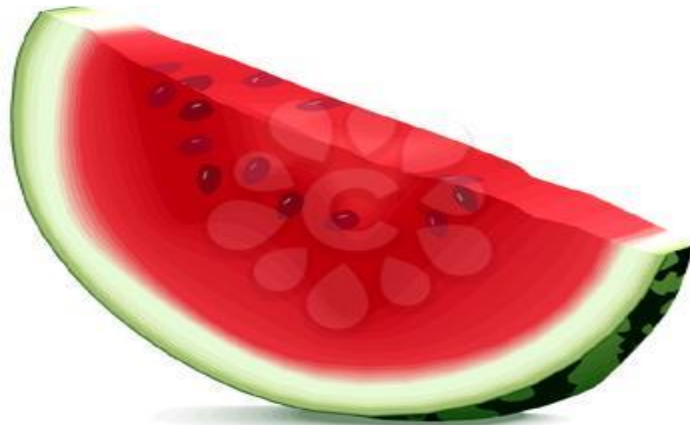
## 76th annual McDade Watermelon Festival

The festival will offer activities such as a watermelon-eating contest, a seed-spitting contest, a prized melon auction and other melon-themed events. Additional activities will include a barbecue cook-off, along with live music, a car show, a live auction, parade and more. The day will conclude with a free watermelon feast at 5:30 p.m.

🕒 July 12 (street dance), 8 p.m.-midnight; July 13 (festival), 7 a.m.-5:30 p.m.

💰 \$10 (ages 5 and older, street dance); free (festival attendees)

📍 Downtown McDade, 143 Bastrop St., McDade



Sunday July 21, 2024 at 3:00 PM

Smithville Brewing Company National Ice Cream Day

661 NW Loop 230 Smithville Texas



## BrisketU at 602 Brewing (July 21, 2024)

919 Main Street  
Bastrop, Tx

Backyard Pitmasters' BrisketU class is the original and nationally famous backyard BBQ class designed and formulated to teach the everyday meat lover how to work a pit and create the quintessential smoked brisket, the toughest piece of beef to master. In this class for greenhorns and experienced grillers alike, you will learn from accomplished and renowned pitmasters the art of smoking brisket from start to finish, from point to flat. Learn up-close about all types of BBQ pits, choosing the right type of brisket, trimming techniques, rubs and prep, wood selection and smoke profiles, starting and managing a fire and pit chamber, timing the cook, and properly slicing the end product. In three short hours, you will be a specially trained BrisketU Certified Backyard Pitmaster and University alum. Fun, laid-back, and packed with a lifetime of information.







## Smithville Brewing Company

661 NW Loop 230

Smithville, Texas 78957

As part of the Christmas in July event hosted by the Downtown Business Alliance, SBC is joining in the festivities with decor, discounts on certain beers, & raffles and prizes throughout the day on July 13th. SBC Beer tokens will be available at some participating stores in downtown Smithville with purchase.

Live music by Johnny Rockit Band around 7:30pm

**July 23 - Tuesday**

**Teens: Teen Night**

6:00 – 7:30 pm

Grades 6 – 12 only

Smithville Public Library - 507 Main St.





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

**Summer heat could cause harmful interactions with some medications.**

With triple-digit or near triple-digit days coming this summer, people who take certain medications and supplements should be aware of what kind of interactions the heat can have with these drugs, please read your documentation that comes with your medications or check with your pharmacist. **Please stay safe.**



**Recipe of the Month:**



## Salmon Cakes

### Ingredients:

15 ounces pink canned salmon, bones and skin removed, drained.  
1/2 cup seasoned breadcrumbs  
2 tablespoons mayonnaise  
1 tablespoon chopped fresh dill, plus more for garnish.  
1 tablespoon grainy Dijon mustard  
1 teaspoon kosher salt  
1 teaspoon seafood seasoning, such as Old Bay  
Pinch freshly ground black pepper.  
1 large egg, beaten.  
1 clove garlic, grated.  
1 lemon, zested.  
1 green onion sliced thin.  
2 tablespoons olive oil  
2 tablespoons salted butter.  
1 cup sour cream

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### Directions:

1. Add the salmon, breadcrumbs, mayonnaise, dill, mustard, salt, seafood seasoning, pepper, egg, garlic, lemon zest and green onion to a bowl. Mix well. Scoop into mounded tablespoons, forming each into small discs.
2. Add 1 tablespoon each of olive oil and butter to a large nonstick skillet. Add half of the salmon cakes to the skillet. Cook until golden brown on the first side, 2 to 3 minutes. Carefully flip and cook until golden on the second side, an additional 2 minutes. Remove and repeat with the remaining oil, butter and salmon cakes.
3. Transfer the salmon cakes to a serving platter. Dollop each with a little sour cream and top with a dill frond. Serve warm.



## Inspirational Quote

Whether you're seeking creative inspiration or simply looking to soak up some rays on a hot sunny day, this month will surely leave you feeling charged and ready to take on anything!

"Entering into the 7<sup>th</sup> month of the year means the next half of the year is yours. Welcome July with positive vibes only"