



ILOA NEWSLETTER

P.O. Box 808 Smithville Texas 78957

November 1, 2024

November often blows in like a hurricane. Other times it lingers like the warmth of the sun. For many, the month fills us with gratitude. It represents family holidays, too. As warm and cozy as November seems to many, others consider the 11th month of the year to be somewhat bleary.

Birthstone for November is Citrine:

November Birthstone

• Citrine •



The first uses of **citrine** in jewellery can be dated back to the Hellenistic Age (323-280 BC) in Greece. At one time it was used as a talisman against alcoholism, evil thoughts, overindulgences, scandal, libel, and treachery. Some also carried it as protection against plagues, epidemics, as well as venomous snake and reptile bites.

Mail HOA Payments to:

Indian Lake Owners Association

P.O. Box 808

Smithville, Texas 78957

Phone # 512-237-8500

Current Board Members

Douglas Watne-President

Doug Wilson-Vice President

Tonya Boess-Secretary

John Keller-Treasurer

Michael Segura-Parks & Roads

Adron Eyhorn -Larry Eyhorn- Daryl Brissette -Lakes & Fish

Bonny Joplin-James Spell-Daryl Brissette-Pool Committee

Architectural Committee

Christopher Robbins, Bobby Williamson, Cynthia Prudhomme



-Personal Mention-

Let's all keep the following ILOA Members in your thoughts and prayers while they deal with personal health issues.

Douglas Watne
Carlie Case
Janis Vasek
Phil Webb
Mary Cox
John Keller
Cindy Wilson



Friendly Reminder

To all Indian Lake owners, renters, and prospective owners,

Through the efforts of you, and the Indian Lake Owners' Association, we are fortunate to have a lovely, stocked lake with boat ramp and pier, swimming pool with restrooms, covered pavilion and barbecue area, and a children's playground -- all of which require maintenance. Your annual dues fund the maintenance of these areas.

Indian Lake also has a set of by-laws and restrictions to ensure that the community maintains a desirable level of upkeep and ensure health, safety and property values. The restrictions are rather moderate, compared to other associations, and are for the benefit of you and the Indian Lake community. There is an expectation that the restrictions will be followed and enforced -- universally and equally. No one gets a pass or special consideration.

All owners and residents in Indian Lake are expected to know the restrictions and follow them. The restrictions are posted at the entrance to Indian Lake and are available on the website, if you need a refresher. Ignorance of the restrictions is no excuse for violating them.

[By-Laws_20220827.pdf](#)

[Restrictions-10-25-2007.pdf](#)

What is disheartening is when our neighbors knowingly defy the restrictions. When people do not follow the Indian Lake restrictions it affects the entire community by:

- Making it harder to enforce restrictions in the future without expensive and painful legal processes.
- Causing a general degradation of the entire subdivision where no one feels the need to follow any restrictions.
- It makes for bad feelings between neighbors who follow the restrictions and those who choose not to.
- It causes some to not see the value in paying dues for the upkeep of the common facilities so there is a loss of needed revenue and unfair burden on those that do pay dues.
- It repels potential new owners from buying and building here.

We request that everyone take a look at your home and your yard and decide:

- Am I following the restrictions?
- Is there a way I can make my community cleaner and tidier?
- Does my neighbor need my help, if they are unable to do the work?

Please do your part to follow our by-laws and restrictions and be a good neighbor.

Thank you,
Indian Lake Architectural Control Committee



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 or by calling 512-237-8500.



Neighborhood Events / Happenings



November 5, 2024, is the day to cast your vote, let's get out and VOTE!





[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 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



Bastrop County burn ban extended through Nov. 12

The Bastrop County Commissioners Court extended the burn ban through Nov. 12. The county has been under a burn ban since Aug. 26.



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 Iloaoffice78957@yahoo.com if you would like to volunteer your time.

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. None to report



Mark Your Calendar

ALL INDIAN LAKE RESIDENTS WELCOME!!

Come to the Pavilion on the
Second Friday of each month
Starting at 5:00pm

*****Social Hour*****

November 8th, bring an appetizer to share, bring your own drink and meet your neighbors. We want to plan some fun community events throughout the year and possible fundraising events for the benefit of the community. Hope to see you there for a fun evening of socializing. For our November social meeting you can bring your homemade craft items you want to sell for a **“MAKERS MARKET”**. Each month will feature a different social event.

(This will be a community organization and not an association of the ILOA Board.)





Smithville/Bastrop/La Grange Events 2024

ReD Find: Repurposed Clothing Display

November 7, 2024 (Smithville) from 5 - 8 pm. 212 Main Street. Come see what happens when creativity and clothes come together. The runway shows and Live Auction will be on **December 14**. Bonny Lynn Joplin will be participating in this event.



Bastrop veterans banquet celebrates 20 years in November

Local nonprofit Red, White & Blue Veterans of Bastrop County is gearing up for its 20th annual Veterans Appreciation banquet.

What's happening: Red, White & Blue Veterans of Bastrop County supports local veterans individually and through area organizations.

The annual banquet is centered around honoring local veterans and their families.

What's different: New this year, officials with the Red, White & Blue Veterans of Bastrop County are selling 20th-anniversary commemorative coins.

🕒 Nov. 9, 6 p.m.

💰 \$30-\$40 (admission), \$100-\$1,200 (sponsorships)

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





November 8 - 9: Bastrop: **Veteran's Day Cruise-In and Car Show in Bastrop**
This event is expected to attract 400 cars that will be displayed along our historic downtown Main Street, side streets & parking lots.

Friday, November 8

Festivities begin on Friday at 5PM with the Cruise-In on Historic Main Street in Downtown Bastrop, TX. Come hang out as we watch classic cars roll into town. This is a great opportunity to snag photos of your favorite car and talk to the fine folks displaying them.

5PM - 9PM | Cruise-In Begins, Downtown Bastrop

*Parking on Main Street & surrounding areas is reserved exclusively for registered car show participants until 9 PM.

Saturday, November 9

Saturday's Car Show begins bright and early AT 7:30 AM when gates open for pre-registered vehicles. This event is expected to attract 400 cars that will be displayed along our historic downtown Main Street, side streets & parking lots.

Car show, Kids' Activity area, vendor booths, Silent Auction, VFW/LPL Raffle & door prizes

7:30AM | Veteran's Day Car Show Gates Open | Check-In and Parking Begins

10AM | Car Show Vehicle Check In & Parking Ends

10:30AM | Veteran's Tribute March on Main Street

*ALL Veterans & current military are welcome to join in the Veteran's March. To be

part of this special event, please gather at 10:30AM in front of the Bastrop Post Office, 1106 Main Street, Bastrop, TX 78602

11AM | Veteran's Day Tribute and Ceremony | Bastrop County Courthouse Gazebo (804 Pecan Street)

1:00PM | Silent Auction Closes

3PM | Car Show Awards Presentation & Raffle Drawing

4PM | Car Show Ends

Don't miss the amazing World War II and Camp Swift Exhibits Bastrop Museum and Visitor's Center 904 Main Street, Bastrop, TX, 78602

**The Bastrop Museum and Visitor Center will offer 1/2-priced admission for registered participants during this event!

This event is brought to you by the Bastrop Area Cruisers who were founded in 1999 by 26 Bastrop area residents who love cars and enjoy the fellowship of others with the same interest. Learn more about the Cruisers and what they do at BastropAreaCruisers.com

Proceeds from this event go to support Veteran organizations, The Bastrop High School Auto Tech Scholarships, and other local charities.

Please note that you must pre-register in advance of the car show. There is NO day-of-event registration.

November 9 - Saturday

Smithville: **Airing of the Quilts.** 11 am - 3 pm.

Stroll historic Main Street to see beautiful quilts displayed in front of our historic buildings. Ride the train to two churches displaying quilts in their sanctuaries.

Join us for the annual Airing of the Quilts and the Smithville Garden Club Home Tour! Stroll historic Main Street to see beautiful quilts displayed in front of our historic buildings. Ride the train to two churches displaying quilts in their sanctuaries. Tour several lovely historic homes throughout Smithville. Stop by and visit the Railroad Museum too! Shop, dine and enjoy historic Smithville. A BIG small-town experience!

For information regarding this event reach out to the Smithville Garden Club via Facebook at Smithville Garden Club in Smithville, Texas or email gardenclubsmithville@gmail.com

The chamber is accepting vendors to setup along main street and in front of the chamber and Railroad Museum.



2024 Elgin Empty Bowl Event

Save the Date: November 9, 2024, Elgin, TX—The Bastrop County Emergency Food Pantry's 7th Annual Elgin Empty Bowl Event will be on November 9, 2024, at the SPJST Lodge from 11:00 am – 1:30 pm. Tickets are \$25 for adults and children over 12 years old and includes a hand-painted bowl from members of our community. Children under 12 are free but they do not receive a hand-painted bowl. Tickets can be purchased ahead of time online (<https://www.bastropfoodpantry.org/events>), at our office, or purchased the day of the event.

All of the proceeds benefit the Individuals and families that seek assistance from the Bastrop County Emergency Food Pantry, which is the only one that serves the entire County and is open five days a week.

Location: SPJST Lodge 702 State Highway 95 Elgin, TX 78621



November 15 - Friday

Smithville: **Casino Night**. 6 - 10 pm at Towers Nursing Home 372 Hill Road.

A vertical poster for a casino night event. The background is dark green with gold and red accents. On the left, there is a roulette wheel with a golden ball, surrounded by playing cards (Ace of Spades, King of Hearts, Queen of Diamonds, Jack of Clubs) and various colored chips (red, blue, green, black). The text is in gold and white. The event title is '2nd Annual CASINO Night' with 'CASINO' in large, bold, gold letters and 'Night' in a cursive font. The date and time are 'Friday, November 15, 2024' and '6 - 10 p.m.' with stars on either side. The location is 'VFW Post 1309, 557 Loop 230, Smithville, TX 78957'. The event details include 'Join us for a black-tie night of fun with the community!', 'Silent Auction • 50/50 Raffle', 'Casino Games • Catered Dinner', and 'Live Music by the Johnny Rocket Band'. The host is 'Towers Nursing Home', a WellSential Health - A Non-Profit Company, located at 372 Hill Road, Smithville, TX 78957. Contact information is 'For more information, please call Melissa at 512-237-4606.' A small disclaimer at the bottom reads: 'Casino games are for entertainment purposes only - no real money will be won or exchanged. All prizes provided "as-is" with no warranties. No purchase necessary to enter raffle.'

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

UT Tower To Undergo Historic Restoration Beginning This Fall

AUSTIN, Texas — The University of Texas will begin a multiyear effort to restore, revitalize and reimagine its historic Tower, an iconic, enduring symbol of the University. This marks the first meaningful investment in the Tower since its completion in 1937. The project, titled “Our Tower: The Next 100 Years,” will begin its exterior restoration in November, following the University of Texas System Board of Regents’ approval of the \$70 million budget in August.



1937



2024



2027 (rendering)

[UT Tower To Undergo Historic Restoration Beginning This Fall - UT News \(utexas.edu\)](https://www.utexas.edu/news)



November 28, 2024

Thanksgiving Day is a national holiday in the United States, and Thanksgiving 2024 occurs on Thursday, November 28. In 1621, the Plymouth colonists from England and the Native American Wampanoag people shared an autumn harvest feast that is acknowledged as one of the first Thanksgiving celebrations in the colonies. We hope that everyone has a wonderful Thanksgiving with family and friends.

Recipe of the Month:



Shrimp, Chicken and Andouille Jambalaya

Ingredients:

3 tablespoons canola oil
1 pound andouille sausage, diced
8 ounces bacon, diced
2 skinless, boneless chicken thighs, roughly cut into 1-inch cubes
Kosher salt and freshly ground black pepper
1 large yellow onion, diced
3 stalks celery, diced
2 bell peppers, seeded and diced
3 cloves garlic, minced
2 cups Louisiana white rice or jasmine rice
2 sprigs fresh thyme
1 dried bay leaf
1 tablespoon Creole seasoning, such as Chef Creole Seasoning
1 tablespoon smoked paprika
1 teaspoon Chile flakes
1 teaspoon cayenne pepper
1/2 teaspoon celery salt
1 tablespoon dried shrimp, minced or ground into powder in a spice grinder, optional
1 cup canned crushed tomatoes
3 cups chicken stock
About 4 dashes Louisiana hot sauce, depending on your preference
1 1/2 pounds 16/20 shrimp, peeled and deveined
1/3 cup fresh dill, chopped
1/3 cup fresh parsley, chopped
1/3 cup fresh tarragon, chopped
Juice of 1/2 lemon
1 bunch green onions, chopped

Directions:

1. Heat 2 tablespoons of the canola oil in a large pot or Dutch oven over medium-high heat. Add the andouille and bacon and fry until golden brown, 3 to 4 minutes. Remove from the pot; reserve the pot.
2. Season the chicken with kosher salt and black pepper. Sear the chicken in the reserved pot over medium-high heat, about 2 minutes per side. Remove from the pot. Add the onion to the pot and cook until translucent, about 2 minutes. Add the celery and bell pepper and cook for about another 3 minutes. Add the garlic and allow to cook, stirring occasionally to make sure the garlic doesn't burn, for another minute.

3. Add the rice and sauté with the vegetables about 10 seconds. Add the thyme and bay leaf. Season with the Creole seasoning smoked paprika, Chile flakes, cayenne, celery salt, kosher salt, black pepper and dried shrimp, if using. Mix the crushed tomatoes into the rice; the rice should be fully coated with the seasoning and crushed tomatoes. Add the chicken stock and stir. Add back in the bacon, sausage and chicken and stir. The proteins should be well mixed into the rice and vegetables.
4. Add the hot sauce and bring the rice to a boil, then reduce to medium-low heat, cover and simmer until the liquid is absorbed and the rice is tender, about 20 minutes. Do not uncover the pot during cooking time.
5. Meanwhile, season the shrimp with kosher salt and black pepper. In a separate skillet over medium-high heat, add the remaining 1 tablespoon canola oil. Sear the shrimp until fully cooked, about 2 minutes per side.
6. Remove the lid from the rice and fold in the shrimp, dill, parsley and tarragon. Mix in the lemon juice and half of the green onions. Garnish with the remaining green onions.





Inspirational Quote:

November is here — ushering in the season of gratitude and stirring a reflective energy that inspires us to cherish each moment of dwindling daylight and the soothing cool breeze!

It's a month of heartwarming reunions, golden landscapes, and the anticipation of winter's embrace.