



## **ILOA Newsletter**

P.O. Box 808 Smithville, Texas 78957

# Happy New Year!!!



January 1, 2025

We hope that everyone celebrated a very Merry Christmas and Happy New Year.

### **Welcome January**

**January is a time of quiet and new beginnings – it is the perfect time to reflect on how you want to live your life. January is the perfect time to refocus on your priorities and set goals.**



**Mail HOA Payments to:**

Indian Lake Owners Association

P.O. Box 808

Smithville, Texas 78957

Phone # 512-237-8500

The ILOA Board will begin accepting payments via credit card starting January 2025, if you would like to pay your HOA dues by credit card or ACH bank draft, please call the ILOA Office at 512-237-8500 to make arrangements, there will be a 5% surcharge for paying by credit card and 2.5% surcharge for ACH bank draft.



**2025 Invoices are currently being sent out!**

**Current Board Members**

**Position Open**-President

Doug Wilson-Vice President

Tonya Boess-Secretary

John Keller-Treasurer

Michael Segura-Parks & Roads

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

Bonny Joplin & James Spell & Daryl Brissett-Pool Committee

**Architectural Committee**

Christopher Robbins, Bobby Williamson, Cynthia Prudhomme



## **Special Message from the Architectural Control Committee**

In September, the Architectural Control Committee sent out notices of Restrictions Violations to - 5 residents for non-skirting violations, and 20 - owners for having unregistered vehicles in the subdivision. Thank you to the people who responded to this letter.

### **A SPECIAL THANK YOU TO THOSE WHO MADE CORRECTIONS TO THEIR VIOLATIONS BY REMOVING VEHICLES OR SKIRTING THEIR HOMES!!!**

The whole community benefits when everyone adheres to our very minimal requirements to keep the subdivision attractive and property values high. Those neighbors who disregard the restrictions and allow their property to deteriorate not only harm their property, but the property of everyone in the subdivision. This is a special community. We are like a family. We must give and expect respect of everyone in our Indian Lake family by how we treat each other and take care for our property.





## 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 the ILOA Office phone 512-237-8500. In the event of an emergency, dial 911.





## Neighborhood Events / Happenings

### Christmas Social Caroling Party

Our Christmas Social Caroling Party that was held on December 13, 2024, was a success, thank you to everyone that came out to see Santa Claus, and drove around singing Christmas Carols, we look forward to next year.





Remember to check each month to see what new event will be held at the Pavilion, Bonny Joplin and Cynthia Prudhomme are making the plans for a fun time each month.





## **WARNING!!!!**

It has been brought to the ILOA Board's attention that someone has written and sprayed Graffiti at the Park Grounds and on the ILOA Fishing Pier, this is considered vandalism, and the ILOA Board is reviewing the Security Camera footage, if it is determined who the person (s) were, charges could be filed.

Please respect the Amenities that we are given to enjoy and please **DO NOT** deface the property, the Park closes at 9:00 PM each evening and members are asked not to visit the Park area after 9:00 PM

Please be respectful of our Community!!!!



## Mark your Calendar

### CHILI JANUARY SOCIAL

Friday, Jan. 10 - 5pm

Pavilion

Open to all members of Indian Lake

Nothing better on a chilly January day than a bowl of CHILI and warm CORNBREAD. Bring a pot of chili of any kind or cornbread to share and bring your own utensils and beverage. We will provide small bowls for tasting each other's victuals. If you bring a written recipe of your dish, people can take a picture with their phone.

Please come and join us, even if you can't bring a dish, there will be plenty!

We are having a lot of fun at the monthly social events and getting to know our neighbors better and children are welcome - plenty for them to do at the park. Questions, call 970-689-0347.



**Mark Your Calendar for The Year  
2025 PLAN FOR INDIAN LAKE SOCIAL HOUR**

**Second Friday of every month - 5PM  
Indian Lake Pavilion**

Open to every member of Indian Lake. We have fun and get to know our neighbors better! Any Questions, call: 970 689-0347

JANUARY 10 - Chili and cornbread dinner - bring and share food

FEBRUARY 14 - Chocolate Extravaganza & Disco

MARCH 14 - Mardi Gras - masked event with Cajun appetizers

APRIL 11 - Bunco Night

MAY 9 - Surprise event to be announced

JUNE 13 - White Elephant exchange

JULY 11 - Fruit appetizers and US trivia

AUGUST 8 - Desert Island game, tropical drinks and music

SEPTEMBER 12 - Tejas Night - dress and food of Tejas

OCTOBER 7 - Neighborhood National Night Out

NOVEMBER 14 - To be announced

DECEMBER 12 - Christmas Caroling and Santa party for families

**These events are open to all Residents of Indian Lake!**

January 18, 9-noon. Hazardous waste collection for **tires and electronics ONLY**- limit 10 items, 109 Taylor, Smithville. You must have a voucher available from Smithville City Hall, or online, and bring proof of address to drop off. (see flyer in last month's newsletter)



### Saturday, March 8, 2025 – Dumpster Day.

Bastrop County will bring dumpsters out and set them near the pavilion. Plan to bring the stuff you can't put in your trash can up to the dumpsters that day. We will have a separate collection of metal for recycling. More details later.





## [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



## 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](mailto: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. Justin Cole Cantu-Laguna





Smithville/Bastrop/La Grange Events 2025



Art After School



**ART AFTER SCHOOL**

Spring Semester 2025  
January 13, 2025 - March 27, 2025

**REGISTRATION OPENS ONLINE DECEMBER 17, 2024**

**WWW.ARTSFORRURALTexas.ORG**

Fayetteville

La Grange Elementary School

Sacred Heart La Grange

Mary Nichols Art Center- Smithville

Weimar Elementary School

St. Michael Catholic School- Weimar

Flatonia Elementary

Moulton Elementary

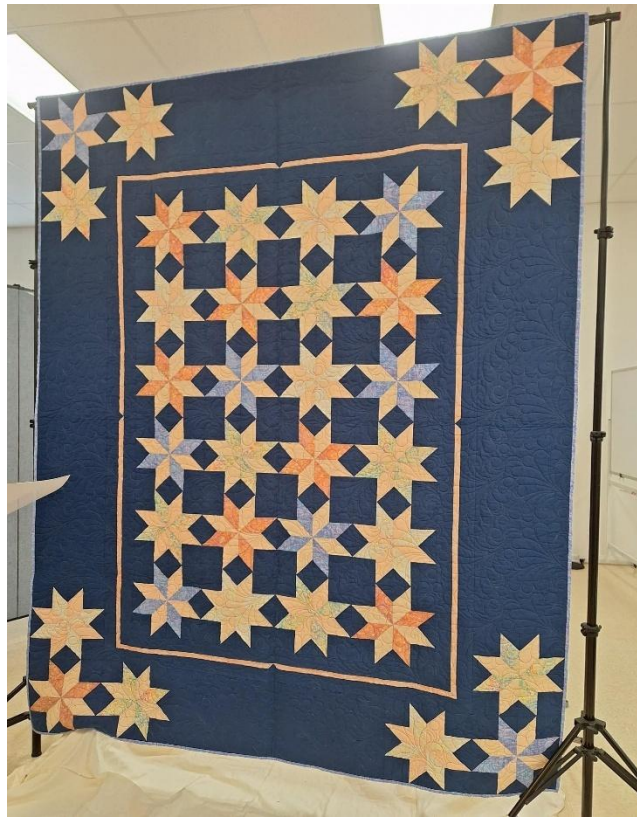
Schulenburg

FOR MORE INFORMATION, PLEASE CONTACT TORY FARLEY, PROGRAM DIRECTOR, AT  
PROGRAMS@ARTSFORRURALTexas.ORG OR BY CALLING 979-378-2113

## Smithville Stitches Quilt Guild

This group meets the 2nd Monday of each month at the Smithville Church of Christ. 10am. For more information call 979-716-0629 or email [marciaalbers@gvec.net](mailto:marciaalbers@gvec.net)

Monday Jan 13, 2025  
10:00 AM - 11:00 AM



## **Bunco Game**

Ladies Bunco Game. New players are always welcome.

Mary Nichols Art Center 301 Burleson – Smithville

Sunday Jan 19, 2025

2:00 PM - 4:00 PM

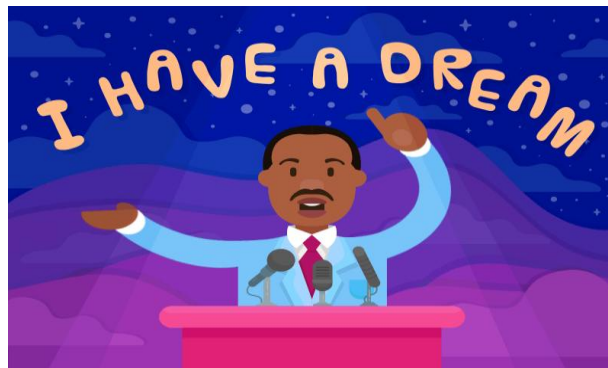


## **31st Annual MLK Grande Parade**

The MLK Grande Parade will be held on January 20, 2025, in Midtown originating on San Jacinto Street & Elgin Street beginning @ 10A (CST). The parade's theme is "Unity Through Diversity" and will feature culturally diverse performance groups from across the nation. [www.mlkgrandeparade.org](http://www.mlkgrandeparade.org)

Monday Jan 20, 2025

10:00 AM - 12:00 PM



## Bubby's BBQ opens in Smithville's former Your Mom's café

Bubby's BBQ owner Jay Johnson said he and his wife Kailee are "beyond excited" to be able to serve hungry diners regularly.

"Along this journey, we were lucky enough to meet the Blackmore family and they quickly became family to us," Johnson said. "They've believed in us from the beginning and are entrusting us with a space that's already full of love. We are honored and can't wait to make them proud."



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

## Recipe of the Month:



# FRENCH ONION MEATLOAF

## Ingredients:

- **2 pounds ground beef**  
Ground beef provides the base for this hearty meatloaf. Use an 80/20 ratio for the juiciest results.
- **1 cup beef broth**  
Beef broth adds moisture and rich flavor, reminiscent of French onion soup.
- **1/2 cup grated Gruyère cheese**  
Gruyère cheese adds a nutty, savory flavor that melts beautifully into the meatloaf. Swiss cheese can be used as a substitute.
- **1/2 cup breadcrumbs**  
Breadcrumbs help bind the meatloaf, giving it structure while keeping it tender.
- **Salt and pepper, to taste**  
Season generously to enhance all the savory flavors.
- **1 tablespoon olive oil**  
Used to sauté the onions and garlic, which brings out their sweet, caramelized flavors.
- **2 tablespoons butter**  
Butter is essential for caramelizing the onions and giving them that rich, golden flavor.
- **2 large onions thinly sliced**  
Caramelized onions are key to capturing the essence of French onion soup in this dish.
- **2 cloves garlic, minced**  
Garlic adds an extra layer of savory depth to the meatloaf.
- **2 eggs**  
Eggs act as a binder, helping to hold the meatloaf together.
- **1 tablespoon Worcestershire sauce**  
Worcestershire sauce adds umami and depth, enhancing the savory notes of the dish.
- **1 teaspoon dried thyme**  
Thyme is the perfect herb to complement the French onion flavors, bringing a fragrant earthiness to the meatloaf.

## Instructions:

### Step 1: Caramelize the Onions

- Heat **1 tablespoon olive oil** and **2 tablespoons butter** in a large skillet over medium heat.
- Add the **thinly sliced onions** and cook, stirring occasionally, for **20-25 minutes**, or until the onions are deeply golden and caramelized. Reduce heat if necessary to prevent burning.
- Once caramelized, stir in the **minced garlic** and cook for an additional **1-2 minutes** until fragrant.
- Set the onions aside to cool slightly.

## Step 2: Prepare the Meatloaf Mixture

- In a large mixing bowl, combine the **ground beef, eggs, breadcrumbs, Worcestershire sauce, dried thyme, and salt and pepper** to taste.
- Add half of the caramelized onions to the meat mixture, saving the other half for the sauce.
- Mix everything together gently until just combined. Be careful not to overmix, as this can make the meatloaf tough.

## Step 3: Shape and Bake the Meatloaf

- Preheat your oven to **350°F (175°C)**.
- Transfer the meat mixture to a baking dish or loaf pan and shape it into a loaf.
- Bake in the preheated oven for **45-50 minutes**, or until the internal temperature of the meatloaf reaches **160°F (71°C)**.

## Step 5: Add the Cheese and Broil

- Once the meatloaf is cooked through, remove it from the oven and top it with the **grated Gruyère cheese**.
- Switch the oven to **broil** and return the meatloaf to the oven for **3-5 minutes**, or until the cheese is bubbly and golden brown.
- Remove the meatloaf from the oven and let it rest for **5-10 minutes** before slicing.

## Step 6: Serve with French Onion Sauce

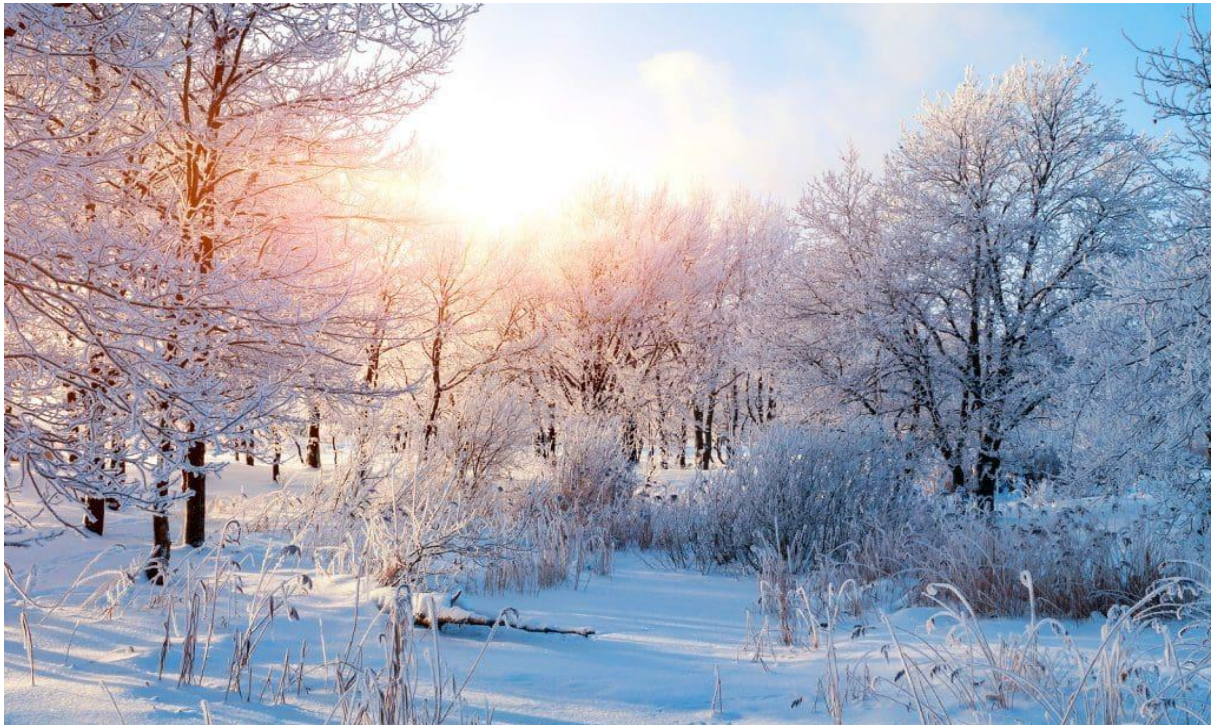
- Slice the meatloaf and serve it with the rich **French onion sauce** spooned over the top.



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What the new year  
brings to you will  
depend a great deal on  
what you bring to the  
new year.

VERN MCLELLAN



**Inspirational Quote:**

**January: "Life starts all over again"**

I hope this new year brings you:

Courage to try again

Passion for doing what you love

Ambition to aim higher

Resilience in overcoming obstacles

Humility to learn from others

Kindness for yourself and others