



ILOA Newsletter

P.O. Box 808 Smithville, Texas 78957

April 1, 2025

Welcome April

April, the fourth month of the year, is a refreshing gateway to spring in the Northern Hemisphere and autumn in the Southern Hemisphere. It has **30 days** in total.

Known for its blooming flowers, unpredictable weather, and vibrant spirit of renewal, April is a month that bridges the warmth of the sun with the freshness of new beginnings.



Mail HOA Payments to:

Indian Lake Owners Association

P.O. Box 808

Smithville, Texas 78957

Phone # 512-237-8500

The ILOA Board is still accepting payments via credit card or ACH. 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.



Please get your annual membership dues submitted if you have not already!!!

Current Board Members

Bonny-Lynn Joplin-President

Position Open-Vice President

Tonya Boess-Secretary

John Keller-Treasurer

Michael Segura-Parks & Roads Chairman

Karen Williams-Lakes & Fish Chairman

James Spell-Pool Chairman

Architectural Committee

Christopher Robbins, Bobby Williamson



Volunteers Needed

The Community is asking for Volunteers to help with the Mowing and Edging around our neighborhood, if you can offer your services, please let the Board know what areas you are interested in adopting to help keep our community looking great and this also helps to keep cost down.



Neighborhood Events / Happenings



The Spring Clean Up at Indian lake was a success, we had 3-30 yard dumpsters provided to us from Bastrop County and All Star Dumpster Service, all 3 dumpsters were filled to the brim within 4 hours, this is a service provided through Bastrop County and All Star Dumpsters for Indian Lake Owners Residents ONLY!



Indian Lake Owners residents will get another chance this October for another clean up, please watch for information to be posted at front entrance and in your monthly Newsletter.

We want to thank the many volunteers that stepped up to help with this clean up, they offered their truck & trailers and strong backs.

Brad Armstrong, Patrick McPherson, Christopher Robbins, Cynthia Prudhomme, Tonya Boess, John Keller, Darly Brissett, Terry McCanless, Karen Williams, Tracy Dylla. Lunch was provided for all volunteers.

Thank you Cynthia Prudhomme for organizing this clean up and thank you Tracy Dylla for your assistance with your front end loader.

After the Spring Clean up was complete, Cynthia Prudhomme worked with Bastrop County and arranged for them to come back and mulch the Brush Pile, they came back on March 20th, 2025, and completely mulched down the brush pile to reuseable mulch.

Thank you, Bastrop County, for this free service, and thank you Cynthia Prudhomme for your continued support in our community.





The Little Free Library at the pavilion is doing something special for the month of April.

During April, the library will just have books for children and youth. The month of May will return to the normal books for all ages. You and your children check it out!

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



[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 if you would like to volunteer your time.

Pool/Pavilion Playground Area

Brush Pile Area

Lawn Care

Lake/Fish

Architectural Committee Member



Commissioner's 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 the Commissioners' Court approved official County Holiday.

Regular court terms shall be held on:

Monday, March 10 Monday, March 24, Monday, April 14 Monday, April 28 Monday, May 12 Tuesday, May 27 Monday, June 9 Monday, June 23 Monday, July 14 Monday, July 28 Monday, August 11 Monday, August 25 Monday, September 8 Monday, September 22

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.



Welcome to the Neighborhood



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

1. Jose De Jesus Tejeda Luna (Deer Run)
2. Venture Investing LLC (Tejas)



Property for Sale in Indian Lake

This will be posted quarterly as I don't want to duplicate the same information.

These listings can also be found at www.HAR.com



209 Big Bow	Sec-3 Lot #201	\$20K
211 Big Bow	Sec-3 Lot #200	\$20K
Peace Pipe	Sec-2 Lot #464-465	\$50K
118 Peace Pipe	Sec-2 Lot #459-460	\$289.9K (New Build)
Peace Pipe	Sec-4 Lot #13	\$118.9K
137 Chickasaw	Sec-2 Lot #168-169-170	\$120K (Older Home)
Chickasaw	Sec-2 Lot #238	\$30K
Chickasaw	Sec-2 Lot #174	\$18K
Chickasaw	Sec-2 Lot #167	\$27K
Wigwam	Sec-3 Lot# 87-88	\$49.9K
Deer Run	Sec-2 Lot # 292	\$22K
118 Laguna	Sec-3 Lot # 159	#89K
120 Laguna	Sec-3 Lot #161	\$160K (Home)
107 Chief	Sec-2 Lot #411-412-413	\$255K (Home)



Smithville/Bastrop/La Grange Events 2025

Reduce/Reuse/Remake

Join us at the Vernon L Richards Nature Preserve for a weekend of community, making interactive creativity, playing, doing and endless exploration at Make/Do Smithville! Dive into reuse projects, picnic games, creative build's, sewing, screen printing, food, music, poetry and hands-on activities. Whether you're a skilled maker or a curious party, there's something for everyone to try, to do, to watch, to learn. Bring your curiosity and connect with fellow makers and creators in a beautiful natural setting right here in Smithville, TX. Mark your calendars, save the date and come create in community!

April 5th & 6th at Riverbend Park 11:00AM to 7:00PM



Easter in the Park

Bastrop Parks and Recreation will host the holiday event where attendees can watch a showing of “Rise of the Guardians” at dusk and enjoy easter egg hunts, bounce houses, vendors and appearances by Blue the Police Bear and Ms. Poppy the Clown.

🕒 April 5, 6-9:30 p.m.

💰 Free

📍 Bob Bryant Park, 600 Charles Blvd., Bastrop



April 12, 2025

The Crawfish Festival in Hutto is a community event with over 100+ Arts/Crafts, Non-Profits, Businesses, and Food Vendors.

FUN for the whole family!

Oh, and Crawfish of course!

There is no Entry Fee! This event is open to the public!

Downtown Hutto from 10:00AM to 6:00PM

HAPPY EASTER

Easter commemorates the resurrection of Jesus Christ from the tomb, occurring three days after His crucifixion. It fulfills the prophecy of the Messiah's persecution, death for our sins, and resurrection, as foretold in Isaiah 53. This event serves as a reminder of our victory over sin and a source of daily hope. According to the New Testament, Easter falls three days after Jesus' crucifixion, following a period of fasting known as Lent, which begins on Ash Wednesday and concludes on Good Friday, the day of Jesus' death. Pope Gregory I, established the 40-day duration of Lent, drawing inspiration from the biblical accounts of Israel, Moses, Elijah, and Jesus' time in the wilderness.





Smithville Heritage House & Museum

The Smithville Heritage Society is open to visitors on Saturday, from 10:00am - 12:00pm. Stop in and learn about the history of Smithville, Texas at 602 Main Street, Smithville, TX 78957
Admission is FREE

Containing artifacts and photos from Smithville's early days, the Smithville Heritage Museum is itself a piece of history. Built in 1908, the Victorian structure was donated to the Smithville Heritage Society. The second story contains exhibits that are furnished with memorabilia that reflect early life in the community. The first floor also has memorabilia, but the back room is used for meetings.

In the backyard, a climate-controlled building keeps the archives of books and photos. Members of the Historical Society usually can be found archiving information on Tuesdays from 10-11:30 a.m. in the backyard building. Tours are available by appointment.

Bastrop to get \$2M LongHorn Steakhouse in 2026

Bastrop is poised to get its first LongHorn Steakhouse near the Hunter's Crossing area in 2026.

In a nutshell: Construction on the 5,780-square-foot, \$2 million project is scheduled to begin in June and finish in late January 2026, according to a filing with the Texas Department of Licensing and Regulation.

What they offer: Part of the Darden Restaurants group, which also owns brands like Olive Garden and Cheddar's, LongHorn Steakhouse serves a variety of fresh-cut steaks, seafood, chicken, lamb, and more.



The Smithville Jamboree 2025 is Almost Here!

Hold on tight, y'all – the biggest event of the year is coming in HOT! Get ready for an unforgettable weekend at the Smithville Jamboree, happening April 24-26, 2025. It's going to be an absolute blast! 🥳🔥

Reconnect with old friends, make new memories, and soak up the unbeatable energy of live music, Texas country vibes, and non-stop fun! 🎵🌟 This is the homecoming of the year, and you don't want to miss out on the excitement!

Vernon Richards Riverbend Park

107 Texas 71 Smithville, TX 78957

<https://www.jamboreesmithville.com/>



Recipe of the Month:



Lasagna made easy-By Ina Garten

INGREDIENTS:

- 2 tablespoons olive oil
- 1 cup chopped yellow onion (1 medium onion)
- 2-4 garlic cloves, minced
- 1 1/2 sweet or spicy Italian turkey sausage (remove casings)
- 1 28-ounce can crushed tomatoes
- 1 6-ounce can tomato paste (about 10 tablespoons)
- 1/4 cup fresh flat-leaf parsley, chopped and divided
- 1/2 cup fresh basil leaves, chopped
- 2 teaspoons salt, divided
- 3/4 teaspoon black pepper, divided
- 1/2 lb lasagna noodles
- 15 ounces ricotta cheese
- 3 -4 ounces creamy goat cheese, crumbled
- 1 cup Parmesan cheese, plus 1/4 cup for sprinkling
- 1 egg, lightly beaten
- 1-pound fresh mozzarella, thinly sliced

INSTRUCTIONS:

- Preheat the oven to 400 degrees Fahrenheit (205°C) and lightly grease a 9×13-inch baking dish.
- In a medium-sized skillet, heat the olive oil over medium-low heat.
- Add the chopped onion and cook for 5 minutes, until they're translucent. Then, add the garlic and cook for another minute.
- Crumble the Italian sausage into the skillet. Brown the sausage for 8 to 10 minutes, breaking up any larger clumps. Cook until it's no longer pink.
- Next, add the crushed tomatoes, tomato paste, 2 tablespoons of parsley, and the basil. Sprinkle 1 1/2 teaspoons of salt and 1/2 teaspoon of pepper into the mixture. Stir.

- Let the sauce simmer, uncovered, for 15 to 20 minutes, stirring occasionally. It will start to thicken.
- While the sauce is simmering, fill a large bowl with hot water and soak the lasagna noodles. Let them soak for 20 minutes, stirring them occasionally, so they don't stick. After 20 minutes, drain them and set them aside.
- In a medium bowl, add the ricotta, goat cheese, 1 cup of Parmesan, and the egg. Also, add the remaining salt and pepper. Use a rubber spatula to mix everything together. Set aside.
- Ladle a third of the meat sauce into the prepared baking dish. Spread it evenly over the bottom of the dish.
- Cover the sauce with half of the lasagna noodles, followed by half of the mozzarella slices. Then, add half of the ricotta mixture and another third of the meat sauce. Repeat until all the elements are finished, with the sauce being the last layer.
- Take the remaining 1/4 cup of Parmesan and sprinkle it on top.
- Put the lasagna in the oven and bake it for about 30 minutes. It's ready when it's hot, bubbly, and the cheese is golden brown. Let it rest for 5-10 minutes before serving.
- Serve warm, and enjoy!



Inspirational Quote:

April: “April is a moment of joy for those who have survived the winter.”

April is here — signaling the full bloom of spring and bringing a refreshing energy that makes us want to cherish every budding tree and bright, blue sky! It’s a month of Earth’s awakening, new beginnings, and the joyful promise of warmth.

