

ILOA Newsletter

P.O. Box 808 Smithville, Texas 78957

May 1, 2025

Welcome May

May is the fifth month and a month that is associated with spring, growth, and renewal. It is a time when the weather is warming up, flowers are blooming, and people are starting to enjoy more outdoor activities.

The month of May is named after the Greek goddess Maia.

Maia was the goddess of fertility and growth and was often represented with a blossoming flower. May was originally the third month of the year but was later moved to the fifth position by the Romans.



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 dues paid, if you have already submitted your Annual dues, the ILOA Board thanks you for your payment.

Current Board Members

Bonny Lynn Joplin-President

Position Open-Vice President

Tonya Boess-Secretary

John Keller-Treasurer

Position Open-Parks & Roads Chairman

Position Open-Lakes & Fish Chairman

James Spell -Pool Chairman

Architectural Committee

Christopher Robbins, Bobby Williamson





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.







Neighborhood Events / Happenings

The ILOA Board gives a big thank you to Lynda Frost for her generous donation of Texas Sage Brush Plants to the beautification project at the Indian Lake Sign Entrance @ Hwy #153 and Indian Drive.

Thank you, Cynthia Prudhomme, for planting and caring for these beautiful plants as they start their growth.



Thank you, Bobby Williamson, for the beautiful Bluebonnets in the planters at the Front Entrance.

Thank you, Tracy Dylla and Family, for mowing the grounds around the Pool and Pavilion area, Teamwork makes the Dream work.

The ILOA Board sends a big thank you to Patrick McPherson for re-installing the EXIT sign at the Y in the front entrance, it was evidently taken out by a reckless driver in the middle of the night.





Thank you, John Keller and Terry McCanless, for scrubbing all the mildew and grime off the Indian Lake Restrictions Signs at front entrance, it takes a Village to keep things going.

Pool At Indian Lake Facebook Page

The Administrators will update this Facebook Page for events at the Pool, if you would like to keep up with what is happening at the pool, please click on the link to become a member of this group. This is an <u>Indian Lake</u>

<u>Member Only</u> page. Membership bands can be purchased for \$5 each, please get with a Board Member to purchase your bands.

https://www.facebook.com/groups/521122067249240

The ILOA Board is having an Electrofishing survey done at or near the end of May 2025

Electrofishing is a fishing technique that uses direct current electricity flowing between a submerged cathode and anode. This affects the movements of nearby fish so that they swim toward the anode, where they can be caught or stunned.

[1]

Electrofishing is a common scientific survey method used to sample fish populations to determine abundance, population density and species composition. When performed correctly, electrofishing results in no permanent harm to the fish, which return to their natural mobility state in as little as two minutes after being caught.





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 up 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 lloaoffice78957@yahoo.com if you would like to volunteer your time.

Pool/Pavilion Playground Area

Brush Pile Area

Lawn Care

Lake/Fish

Architectural Committee Member



Expertise Needed

Our wonderful neighborhood is full of members with unique talents and equipment, from painters and electricians to dirt haulers and welders.

From time to time the ILOA Board of Directors needs this great talent and it sure would be helpful on community projects if this great talent was offered to the Board to help keep costs down. If you would like to offer your expertise in helping to get community projects completed, please reach out to the Board at 512-237-8500. The Board hears from members that state these services could be done by members instead of the Board having to hire outside services to get projects done, please step up and offer your services if you can. Any help of any kind would be greatly appreciated by the Board. Remember, this is your community, let's all work together.





Welcome to the Neighborhood

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

1. Joseph Beachy (Chickasaw)



Smithville/Bastrop/La Grange Events 2025



2025 Quilt Show

Reflections

Traditional •

Modern ◆ Fiber Art

May 2-3

Fri. 10AM to 5PM — Sat. 10AM to 5PM Admission: \$10 (Children under 12 Free)

Williamson County Expo Center 5350 Bill Pickett Trail Taylor, TX 76574



Chisholm Trail Quilt Guild www.ctquiltguild.org



- Quilts, Quilts & more Quilts
- Special Exhibits
- Vendors
- **Boutique**
- Silent Auction
- Granny's Attic
- Free Parking





Rainbow Reflections 79" × 79" Drawing May 3. Need not be present to win!



Join the team at Career Tracks for a fun evening at the Music Bingo De Mayo Fundraiser on Saturday, May 3, 2025, at the <u>Smithville Rec Center</u>

Doors open at 5:00pm
Dinner 5:30pm-6:30pm
Music Bingo 6:30pm-10:00pm
Silent Auction Winners Announced 10:00pm

Tickets \$75

Includes: welcome bags, entertainment, fajita dinner, beverages, music bingo with great prizes, silent auction (Adults 21 & Older Event)

Smithville Volunteer Fire Department Annual Fundraiser

Smithville Volunteer Fire Department is having their annual fundraiser on May 18th! If you'd like to donate items for the live or silent auction, please contact the Smithville Volunteer Fire Department for more details.



19th Annual Fly In Smithville/Crawford Airport

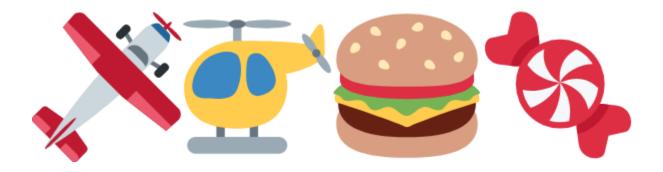
Join us for a **thrilling day of aviation fun** at the **19th Annual Smithville Crawford Municipal Airport Fly-In!** This **family-friendly event** is perfect for aviation enthusiasts of all ages.

See aircraft from all around—vintage planes, unique aircraft, and more on display! Helicopter rides available for purchase—experience the sky like never before! Delicious food available for purchase—come hungry! Candy drop for the kids—a sweet aerial surprise!

Don't miss this exciting **community tradition**, brought to you by **The Friends of 84R** with support from the **Smithville Area Chamber of Commerce**.

Mark your calendars and bring the whole family out for a high-flying good time!

Saturday May 10, 2025 10:00 AM - 2:00 PM CDT



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

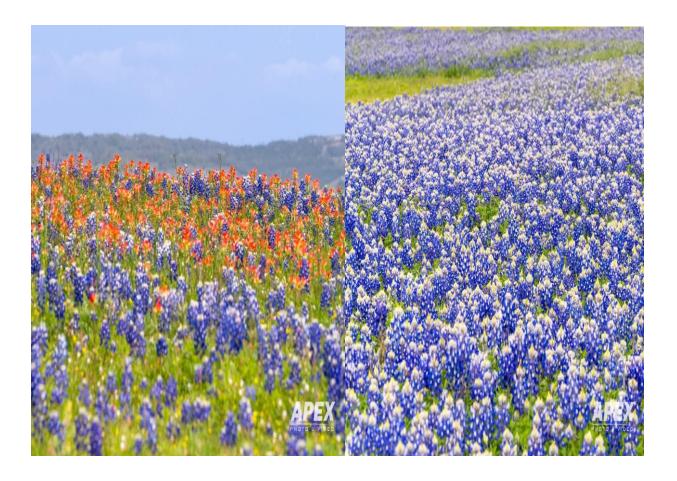
Mother's Day May 11, 2025

Celebrations go back to ancient times when Greeks and Romans held festivals in honor of the mother goddesses Rhea and Cybele. However, the early Christian festival known as "Mothering Sunday stands as the modern precursor. This European tradition fell on the fourth Sunday in Lent. Many believed the faithful would return on this day to their "mother church"— the main church near their home — for a special service. The Mothering Sunday tradition shifted over time into a more secular holiday where children would give their mothers flowers and other gifts. This custom would blend into the American Mother's Day in the 1930s and 1940s.



Texas Wildflowers

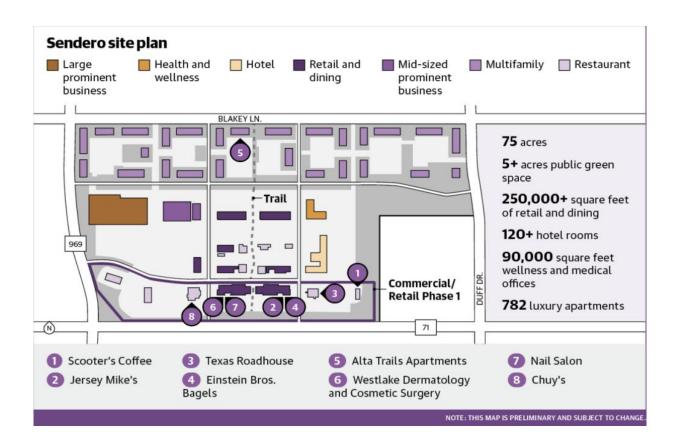
The Texas Wildflowers are in full bloom, enjoy the beauty that God and Mother Nature delivers to us and, as always be respectful of others property and watch out for snakes.



Sendero development in Bastrop Texas

Sendero will be located at the intersection of FM 969 and SH 71 and will incorporate new dining, retail and health and wellness businesses into the 75-acre mixed-use development. This development will house the following:

- 1. Scooter's Coffee
- 2. Jersey Mike's
- 3. Texas Roadhouse (Spring 2026)
- 4. Einstein Bros. Bagels
- 5. Alta Trail Apartments
- 6. Westlake Dermatology & Cosmetic Surgery
- 7. Nail Salon
- 8. Chuy's Restaurant





Recipe of the Month:

Chipotle Cube Steak Tacos

Ingredients:

Tacos:

12 street taco flour tortillas (from one 11-ounce package)

1 teaspoon chile powder

1 teaspoon kosher salt

1 pound cube steak, cut into 4-inch pieces

2 tablespoons adobo sauce (from a can of chipotle chiles in adobo)

Juice of 1/2 lime plus lime wedges, for garnish

1 tablespoon vegetable oil

Thinly sliced radishes and fresh cilantro leaves, for garnish

Pickled Onions:

1 medium red onion, halved and thinly sliced

1/4 cup distilled white vinegar

2 tablespoons sugar

1/2 teaspoon crushed coriander seeds

Kosher salt and freshly ground black pepper

Chipotle Lime Sour Cream:

1/2 cup sour cream

2 teaspoons adobo sauce (from a can of chipotle chiles in adobo) 1/4 teaspoon kosher salt

Juice of 1 lime

Directions:

- 1. For the tacos: Preheat the oven to 300 degrees F. Wrap the tortillas in aluminum foil and keep warm in the oven.
- 2. Mix the chile powder and salt in a small bowl. Sprinkle both sides of the steaks with the seasoning mixture. Transfer to a large bowl, add the adobo sauce and lime juice and toss to coat the steaks with the marinade. Set aside to marinate at room temperature for 20 minutes or in the refrigerator for up to 1 hour.
- 3. For the pickled onions: Meanwhile, put the onion slices in a medium heatproof bowl. Combine the vinegar, sugar, coriander seeds, 2 teaspoons salt, a few grinds of pepper and 1/4 cup water in a small saucepan and bring

- to a simmer over medium heat. Cook until the sugar dissolves, about 1 minute. Pour the mixture over the onions, cover and allow to cool to room temperature.
- 4. For the chipotle lime sour cream: Stir together the sour cream, adobo sauce, salt and lime juice in a small bowl. Set aside.
- 5. Heat a large cast-iron skillet over medium-high heat. Add the oil and when it begins to shimmer and just start to smoke, add the steaks. Cook until browned on the first side, 45 to 60 seconds. Turn the steaks over and cook until just browned on the second side, about another 30 seconds. Let rest for about 5 minutes on a cutting board, then cut into 1/2-inch cubes.
- 6. To assemble, spread a spoonful of the chipotle lime sour cream on the tortillas, then top with the steak, pickled onions, sliced radishes and cilantro leaves. Serve with lime wedges.



Inspirational Quote:

May: "Is the Month for warmer weather"

May often signals the end to the long, dark, and cold winter days and the beginning of a long-awaited early spring. The month reminds all that a new, fresh, and warm day is right around the corner, ready to welcome you with open arms. These inspirational quotes are perfect for a month devoted to newness. May is the prime time to get motivated and get going

