



## ILOA Newsletter

P.O. Box 808 Smithville, Texas 78957

August 1, 2025

### Welcome August

**August**, it's a time to soak up the last rays of sunshine, enjoy the great outdoors. The month of August was named after Augustus Caesar, the first emperor of Rome. In the northern hemisphere, the month of August is seen as the last month of the summer season. The temperature decreases steadily, and people prepare for the upcoming winters.



**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.



**Current Board Members**

Bonny-Lynn Joplin-President

Cynthia Prudhomme-Vice President

Crystal Kohanek-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 Events / Happenings



After the completion of the Electro Fishing Survey performed by Pristine Pond Solutions, it was highly recommended when fishing the lake that we remove fish that are caught if they are 3-lbs or less, anything over 3-lbs please return to the lake, this will help improve the fish population in growth & weight.

**(So, Let's go Fishing)**



The ILOA Board has purchased 4 new Chais Loungers and 2 new side tables and 1 Umbrella for the Pool Area. Please be responsible and take care of this furniture so it lasts a long time, please remind your children there is NO jumping from the furniture into the pool. Thank you, James Spell, for putting these together and thank you John Keller for finding them.



The Indian Lake Community and the ILOA Board would like to thank the Fierro Family for their generous donation to the Douglas Watne Pier/Dock, the plaque mounted on the pedestal looks amazing.

**Thank you, Fierro Family.**



The ILOA Annual Membership Business Meeting was held on July 26, 2025. We had many members show up for this important meeting, there were many things discussed, it was also voted that the annual dues be increased by \$50 annually, which passed, we look forward to seeing everyone at the next Annual Meeting in 2026





## 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.



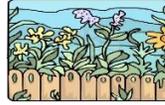


## [New ILOA Website](#)

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.**

Bastrop County Commissioner who arranges the mulching of the Indian Lake brush pile, only natural materials are appropriate for the brush pile: brush, shrubs, twigs, branches, small tree trunks.

**Not appropriate** is any processed wood materials, treated lumber, lumber with nails, etc. These products are hazardous to the environment and may damage the mulching machinery.

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. Maribel & Rodrigo Hernandez-Perez (Laguna)





## Smithville/Bastrop/La Grange Events 2025

### Bubby's BBQ

WE'VE MOVED! Don't worry, we're only a hop, skip, and jump across The Loop, of course still in Smithville.

Family-Owned Craft BBQ Pit-Smoked Perfection, Every Time. 📍 - Check the traffic light for the status of what's left! - 320 N W Loop 230, Smithville, TX 78957

Thursday thru Sunday, we're open 11am to 8pm or until we're all sold out.

Dine in coming soon!



ShipleY Do-Nuts will soon have a footing in Bastrop, as the Houston-based doughnut chain is slated to open a new location near Popeyes Louisiana Kitchen.

Lawrence ShipleY founded ShipleY Do-Nuts in 1936.

This latest 1,660-square-foot location will be walk-in only and will offer menu items, including a variety of donuts, kolaches and coffee.

- Opening in late summer
- 460 Hwy. 71, Ste. D, Bastrop
- [www.shipleYdonuts.com](http://www.shipleYdonuts.com)



## Bistro 71

Everyone please check out Bistro 71, the menu changes weekly, you will not be disappointed, the food is amazing.

Location: 1201 Hill Rd. Smithville, TX 78957  
inside Ascension Seton Smithville Hospital.

Open  
Monday - Friday

Lunch only

11:00-1:00

Order line 5212-237-5766



## Jeremiah's Italian Ice opens in Bastrop

Jeremiah's Italian Ice has Bastrop residents cooling down from the summer heat after the location officially opened to the public July 15.

Although Jeremiah's Italian Ice has traditionally served a variety of homemade Italian Ice flavors, the Plimptons, who relocated to Bastrop in 2022, highlighted a new Hop-Away Treats menu, featuring:

- Jelati Cakes
- OREO Ice Cream Sandwiches
- Hop & Go Quarts

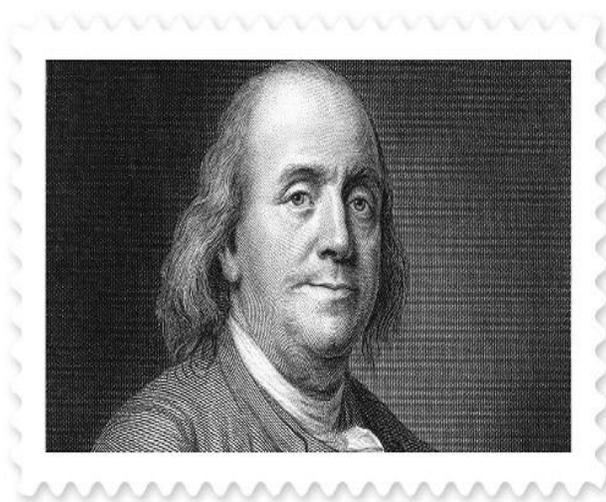
Located at 707 Hwy 71 W

Hours are from 11:00 AM to 11:00 PM



The U.S. Postal Service is celebrating its **250th** anniversary with new stamps, merchandise and a contest.

To mark two and a half centuries, USPS officials invite the public to vote on a previously issued stamp to be re-released in 2026. Voting runs July 23-Sept. 30 at [www.stampsforever.com/vote](http://www.stampsforever.com/vote).



1775: Benjamin Franklin becomes the first Postmaster General, having served as co-Postmaster General in the British postal service for North America

## Cedar Creek groomer specializes in cats

In a world of dog-dominated groomers, one Cedar Creek business is putting cats first—with calming techniques and a whole lot of patience.

Madame Moxie and Bryan Steele, a local couple, established [Luxury Austin Pawz](#) in Cedar Creek after relocating from Los Angeles, and now offer a variety of packages and add-on services, including:

- De-matting
- Pelt removal
- De-shed treatment
- Honey sugar scrub
- Sea salt scrub
- Toe tuft trim
- Sanitary trim
- Booty sculpt
- Belly shave
- Mane trim
- Flea bath
- Face shape

“By dedicating time in training and knowledge on cat safety, we have high standards in grooming excellence and can provide guidance in the selection of appropriate grooming choices for each cat,” Moxie and Steele said in a statement posted to their website. “When you see the results of an L.A. Pawz groomed cat, you’ll never settle for anything less.”

New clients can request an appointment online, as walk-ins are not allowed.

- [888-452-7299](tel:888-452-7299)
- 143 High Grove Road, Cedar Creek
- [luxuryaustinpawz.com](http://luxuryaustinpawz.com)



Lost Pines Chapter NSDAR will be holding a Genealogy Seminar on August 16, 2025, if you would like to attend and learn more about Genealogy, please register to assure a seat at this great event.

	<p><b>Lost Pines Chapter NSDAR</b> <i>Saturday, August 16, 2025</i> <b>GENEALOGY SEMINAR</b></p> <hr/>																
<p><b>8:30 a.m. to 3:30 p.m. - First National Bank</b></p> <p>312 Main Street - Smithville, TX</p> <p><b>Fee \$40.00 - Includes Lunch and Handouts</b></p> <p>Please pre-register to assure a seat, handouts and lunch. Phone (512) 237-2996 for more information.</p> <p><b>Speakers:</b> Ella Evadna Lee Sheffield Elizabeth "Beth" Crysop Pierce</p> <p><b><u>Subjects and Schedule</u></b></p> <table><tr><td>8:30 - 9:00</td><td>Registration and Welcome</td></tr><tr><td>9:00 - 10:15</td><td>Genealogy - My Family</td></tr><tr><td>10:15 - 10:30</td><td>Break</td></tr><tr><td>10:30 - 11:45</td><td>Going West</td></tr><tr><td>11:45 - 12:30</td><td>Lunch (included with Registration)</td></tr><tr><td>12:30 - 1:45</td><td>Shipping Overseas</td></tr><tr><td>2:00 - 2:15</td><td>Break</td></tr><tr><td>2:15 - 3:30</td><td>Huguenots, Calendar, Quakers</td></tr></table>		8:30 - 9:00	Registration and Welcome	9:00 - 10:15	Genealogy - My Family	10:15 - 10:30	Break	10:30 - 11:45	Going West	11:45 - 12:30	Lunch (included with Registration)	12:30 - 1:45	Shipping Overseas	2:00 - 2:15	Break	2:15 - 3:30	Huguenots, Calendar, Quakers
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<hr/> <p><b>Registration Form:</b> Clip and mail before August 12th to: Elizabeth Moore, 12625 Waynespur Lane, Elgin, TX 78621-6031 along with your \$40.00 check payable to: Lost Pines Chapter NSDAR</p> <p>Name _____</p> <p>Mailing Address _____</p> <p>Phone (_____) _____ Email _____</p>																	

Recipe of the Month:



## Beef Stroganoff-World's Best

### Ingredients:

- **For the stroganoff:**

- 2 pounds stew meat or 1 chuck roast, cut into cubes
- 1 teaspoon season-all
- 1 teaspoon plus one pinch kosher salt, divided
- 1/4 teaspoon pepper
- 1 tablespoon olive oil, plus more to taste
- 1/2 yellow onion, diced
- 2 cloves garlic, minced
- 2 cups water
- 2 teaspoons beef bouillon cubes
- 10 ounces egg noodles

- **For the sauce:**

- 2 cups sour cream
- 3 tablespoons flour
- 1-2 tablespoons tomato paste
- pepper, to taste

- **Directions:**

- **Step 1** -Pat the stew meat dry with a paper towel.
- **Step 2** -Sprinkle the meat on all sides with the season-all, 1 teaspoon of the salt, and the pepper.
- **Step 3** -Heat a sauté pan over medium heat.
- **Step 4** -Add the olive oil to the hot pan and sear the edges of the seasoned stew meat, in batches.
- **Step 5** -Transfer the seared meat to a plate.
- **Step 6** -Drizzle more of the oil in the same skillet and add the onion, the garlic, and the pinch of salt, sautéing over medium heat until the onion is tender, about 3-5 minutes.
- **Step 7** -Add the water and the beef bouillon cubes to the onion mixture, scraping the bottom with a whisk to get all the browned bits stuck to the bottom incorporated into the broth.

- **Step 8** -Add the seared stew meat and its drippings to the beef bouillon mixture and bring to a boil.
- **Step 9** -Lower the heat of the mixture to low and simmer until the internal temperature of the meat is 145 degrees F, about 2 hours.
- **Step 10** -In a boiling pot of water, cook the egg noodles until al dente, according to the package instructions.
- **Step 11** -In a bowl, mix the sour cream, the flour, the tomato paste, and the pepper in a bowl, whisking until smooth.
- **Step 12** -Add a few spoonful's of the beef bouillon mixture to the sour cream mixture, whisking to incorporate.
- **Step 13** -Add the sour cream mixture to the meat mixture, whisking constantly until thoroughly combined and bringing the mixture to a low boil for about 5 minutes.
- **Step 14** -Serve with the cooked egg noodles.



**Inspirational Quote:**

**Embrace the warmth of August, for it reminds us to cherish every golden moment of our lives.” “In the quiet moments of August, find the strength to listen to your heart and follow your dreams.” “August is a time of reflection and growth, a reminder that every ending brings a new beginning.”**

