



ILOA Newsletter

P.O. Box 808 Smithville, Texas 78957

September 1, 2025

Welcome September

September is the ninth month of the year and has 30 days. It marks the beginning of autumn in the Northern Hemisphere and spring in the Southern Hemisphere. Notably, it's named after 'septem', the Latin term for seven, as it was originally the seventh month in the Roman calendar. The month of September sees a change in foliage in the Northern Hemisphere, as leaves start to turn into beautiful autumnal colors.



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.



****The Board will be filing Liens on past due accounts! ****

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



****CORRECTION****

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 2027.

I apologize for my oversight; the next Annual Meeting will be in July 2026.



Indian Lake Cleanup

Saturday, October 11th, 8am-12Noon

Dumpsters

Dumpsters will be available at the Pavilion, to all Indian Lake Residents only, until they are full and hauled off that day. The drop off will be monitored to keep prohibited items out of the dumpsters and not be overloaded past the top dumpster rim.

Prohibited items for dumpsters:

- No** mattresses or box springs
- No** paint or hazardous/corrosive liquids
- No** car batteries
- No** tires

We need Volunteers: email to: loaoffice78957@yahoo.com

- A volunteer to coordinate the event
- Volunteers to monitor dumpsters
- Volunteers with trucks or trailers to help haul stuff to the dumpsters
- muscle to help load trailers at people's homes.

The County is offering a new perk this time: If we provide our own trailer and haul it to the transfer station, the county will waive the fees for tires and mattresses. This is so generous of them!

Do we have someone with a large trailer(s) that will haul tires and mattresses for us?

We owe a big “thank you” to Bastrop County for providing this service.





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.



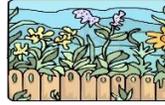


[New ILOA Website](#)

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.**

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 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. Brian & Lori Holzapfel (Pueblo)
2. Jeremy D. Irvin (Big Bow)
3. Guzman & Sidia Ibarra-Morales (Chickasaw)
4. Kirt Hawkins & Madelynn Woody (Chief)





Smithville/Bastrop/La Grange Events 2025

Smithville ISD Back to School

The Smithville School District began their 2025-2026 school year on August 13, 2025, please be vigilant on the roads and especially when in a school zone, please be courteous and watch for kids when exiting the school bus.



Bastrop officials, public celebrate Old Iron Bridge project

The Old Iron Bridge in Bastrop was briefly open to foot traffic July 26 when the city hosted a kickoff event for a \$10.1 million project that will see the local landmark rehabilitated.

The project—designed by Austin-based Huitt-Zollars and to be completed by Dripping Springs-based Jay-Reese Contractors—will feature several improvements, including:

- Adding a concrete deck
- Adding steel truss components
- Installing railing
- Installing decorative lights

The Old Iron Bridge, which closed in 2018 in response to safety concerns, is now on track to reopen in the fall of 2026.



Smithville's favorite poultry-party is back — WingFest 2025!

Think you've got the winning wing recipe? Enter your wing-cooking team and compete for the coveted People's Choice Award!

- 🎯 Play chicken bingo
- 🐔 Show off your feathered friend in the Poultry Pageant — do you have the hottest chick in town?

Cooking Team Registration:

- 💰 \$50 per team (includes 1 complimentary WingFest t-shirt)
- 👕 Additional shirts: \$22 each
- 📄 Registration form required even if you register and pay online

👉 "Tasting Wristbands" will go on sale closer to the event—stay tuned!

Gather your team, bring your best flavors, and get ready for some finger-lickin' fun!

More information: <https://business.smithvilletx.org/.../7th-annual-wingfest...>



Another McDonald's location is planned along Hwy. 71, bringing a new pair of Golden Arches to Bastrop.

The 4,304-square-foot project, estimated to cost \$1.5 million, could break ground in early October with a completion date in late March 2026.

McDonald's is known for its popular menu items, such as the Big Mac and Quarter Pounder, and has an existing location about three miles east on Hwy. 71.

- Opening TBD
- Sendero, 917 Hwy. 71 W., Bastrop



HTeaO to bring 24 tea flavors and more to Bastrop

The spot will offer a drive-thru and feature a variety of tea and coffee options. Secret menu items, including apple pie and blueberry muffins, will also be available. HTeaO was founded in 2009 in Dallas and now has approximately 100 locations statewide, according to officials.

- Opening mid-to-late 2026
- 532 Hwy. 71 W., Bastrop



Recipe of the Month:



Linguine with Shrimp Scampi

Ingredients:

Vegetable oil

1 tablespoon kosher salt plus 1 1/2 teaspoons

3/4-pound linguine

3 tablespoons unsalted butter

2 1/2 tablespoons good olive oil

1 1/2 tablespoons minced garlic (4 cloves)

1-pound large shrimp (about 16 shrimp), peeled and deveined

1/4 teaspoon freshly ground black pepper

1/3 cup chopped fresh parsley leaves

1/2 lemon, zest grated

1/4 cup freshly squeezed lemon juice (2 lemons)

1/4 lemon, thinly sliced in half-rounds

1/8 teaspoon hot red pepper flakes

Directions:

1. Drizzle some oil in a large pot of boiling salted water, add 1 tablespoon of salt and the linguine, and cook for 7 to 10 minutes, or according to the directions on the package.
2. Meanwhile, in another large (12-inch), heavy-bottomed pan, melt the butter and olive oil over medium-low heat. Add the garlic. Sauté for 1 minute. Be careful, the garlic burns easily! Add the shrimp, 1 1/2 teaspoons of salt, and the pepper and sauté until the shrimp have just turned pink, about 5 minutes, stirring often. Remove from the heat, add the parsley, lemon zest, lemon juice, lemon slices, and red pepper flakes. Toss to combine.
3. When the pasta is done, drain the cooked linguine and then put it back in the pot. Immediately add the shrimp and sauce, toss well, and serve.



Inspirational Quote:

Embracing the month of **September**, change is here — marking the transition from summer to fall and ushering in energy that makes us want to savor every moment of crisp mornings and cozy evenings! By all these lovely tokens, September days are here. With summer's best of weather and autumn's best of cheer."

