



ILOA Newsletter

P.O. Box 808 Smithville, Texas 78957

November 1, 2025

Welcome November

November, Novem is the Latin word for 9. But wait, isn't November the 11th month? Interestingly, before January and February were added to the calendar, November was the 9th month.

Instead of changing November to Undecimber (Latin for 11), they kept the name. There you have the most confusing of all the November facts!



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

Position Open-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, Wendy Williamson



Letter from the ILOA Board President

Dear Indian Lake Residents,

As the summer season draws to a close, I am writing to express my sincere gratitude to the many dedicated volunteers whose hard work has been instrumental in making our community a wonderful place to live. The success of our neighborhood is built on the foundation of your commitment and effort.

A special thanks is due to the Pool Committee. Their diligent planning, oversight, and cheerful presence ensured our pool was a safe, clean, and enjoyable oasis for families throughout the summer. We are grateful for the long hours they dedicated to creating a fantastic season for all.

I would also like to recognize the Pavilion Committee for their getting quotes and working together to recommend improvements to our shared gathering space. Their efforts ensure that our community will have a beautiful new venue for events and casual meetings for years to come.

The success of our Community Dumpster Day was another shining example of neighborly spirit. Thank you to every resident who came out to lend a hand. Your teamwork made a visible difference and fostered a great sense of community pride.

Furthermore, the often-unsung work of our Policy Manual Committee and Governing Documents Committee deserves immense appreciation. Their meticulous work in reviewing, updating, and modernizing our foundational documents is critical to the smooth and fair operation of our HOA. Their dedication to this complex task helps keep our neighborhood structured, transparent, and successful.

The wonderful people who serve alongside me on the Indian Lake Board are truly the Best of the Best. Our Vice President Cynthia Prud'homme will be moving to Colorado in November, and we will feel the loss of her diligent informative participation on the board. Any task asked of her she worked relentlessly with the neighborhood's best interest at heart. We love you, Cynthia and wish you happy trails.

It is an honor to serve as your HOA President and to witness the incredible volunteer spirit that thrives here. Thank you again to everyone who contributed their time and talent this season.

Sincerely,

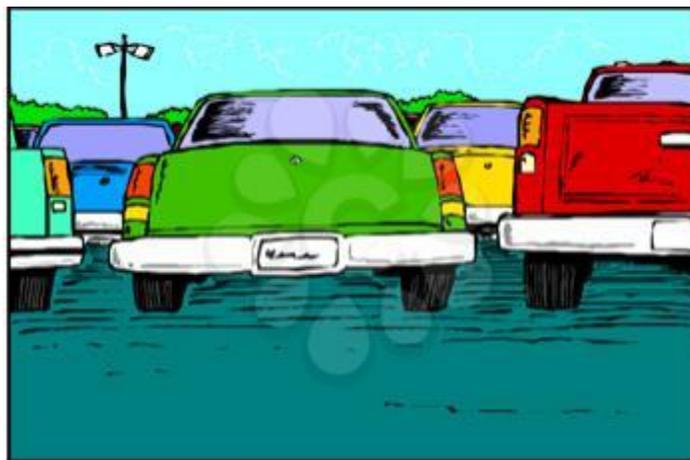
Bonny Joplin
President, Indian Lake HOA



Neighborhood Events / Happenings



Bastrop County has finally come in and removed the large dirt mound that has been across the street from the Pavillion since 2011, now we have our extra parking space back.



ILOA Fall Clean-Up 10-11-2025

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

Brad Armstrong, Patrick McPherson, Christopher Robbins, Tonya Boess, John Keller, James Spell, Dillon Webb, Doug Wilson, Terry McCanless, Tracy Dylla. Lunch was provided for all volunteers.

Thank you, Christopher Robbins, for organizing this clean up and thank you Tracy Dylla for your assistance with your frontend loader.



Beautiful view of the Lake at sunset while out boating!



POOL Closed for the Season

The Pool has closed for the season, everyone had a great time this summer, the pool and pavilion stayed busy all summer, you will notice a new electronic gate lock that was installed, it will only operate during pool open hours. Membership bands will be available in 2026.



TCEQ Inspection

TCEQ will be at Indian Lake on Wednesday November 12, 2025, between 8:30 AM & 9:00 AM to perform an inspection of the Indian Lake DAM, we are hopeful that this DAM inspection will go well and that they do not find any issues. There will be some Indian Lake Residents that have stepped up to assist the TCEQ Inspectors with their knowledge of the DAM.

Doug Wilson

Charles Faulds

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.



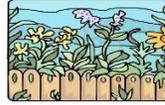


[New ILOA Website](#)

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. John Welch (Laguna)
2. Gareth Powell & Stephanie Tourk (Deer Run)



Bastrop County burn ban extended through Nov. 10



Bastrop County outlined the following enforcement measures if there is an outdoor fire:

- Fire departments responding to a scene to contain and extinguish the fire
- A peace officer being sent to the scene to investigate the nature of the fire
- A fine up to \$500 if an individual knowingly violates the emergency order

Happy Thanksgiving

May your feast be fabulous and your leftovers even better. May the chairs around your table be filled with those you love. My heart is full of thanks for you, Happy Thanksgiving everyone.





Smithville/Bastrop/La Grange Events 2025

Registration opens for 19th annual Heroes & Hot Rods Veterans Day Weekend

Members of the Bastrop Area Cruisers, a nonprofit organization dedicated to preserving and enjoying a variety of vehicles, including antique and classic cars, have revved their engines for a quarter of a century.

These motorists will further benefit local causes when they host their 19th annual Heroes & Hot Rods Veterans Day Weekend event, **set for Nov. 7-8** in downtown Bastrop. Registration launched online in early June.

- 749 Sam Houston Drive, Bastrop



Bastrop approves about \$210K in holiday lighting upgrades

Bastrop is set to shine a bit brighter this holiday season, as city officials approved \$209,614 in lighting improvements aimed at enhancing charm across town.

The holiday lighting improvements—which will be purchased from San Antonio-based Decor IQ—will be installed at several locations throughout the city, including:

- Downtown
- Bastrop City Hall
- Bastrop Convention and Exhibit Center
- Bastrop Fire Department
- Bastrop Public Library
- Fisherman's Park



Fall Festival

Fall Festival

FIRST UNITED METHODIST CHURCH
406 OLIVE STREET - SMITHVILLE, TX

SATURDAY NOVEMBER 8, 2025, 10AM TO 3PM

CAFÉ

Enjoy lunch, beverages & desserts

VENDORS

Vendors will be on hand to showcase goods and services

COUNTRY STORE

Shop homemade goodies, crafts & plants

SILENT AUCTION

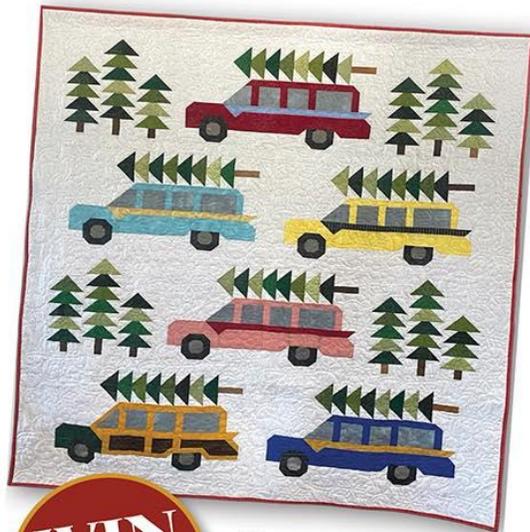
Participate in our Silent Auction

FACE PAINTING

Free face painting for the kids

QUILT TICKETS

Enter the drawing to WIN
"Bringing Home the Christmas Tree"
Quilt measures 65" x 65".
\$2.00 each or 3 for \$5.00.
Drawing at 3PM
(need not be present to win)



Bringing Home the Christmas Tree
Quilt measures 65" x 65"

For quilt ticket information contact Marcia McClure at (512) 581-1901

For more information about the bazaar call Kay Chiappetta (512) 658-9783.
Or visit us at [facebook.com/firstmethodistsmithville](https://www.facebook.com/firstmethodistsmithville)

SMITHVILLE ROBOTICS BOOSTERS

**Brisket Dinner
& Silent Auction
FUNDRAISER**



DINNER INCLUDES:

Brisket - Sausage - Green Beans
Pinto Beans - Tea or Water

Sodas and desserts available to purchase

SATURDAY, NOVEMBER 15TH
SMITHVILLE HIGH SCHOOL CAFETERIA
5:00 PM - 8:30 PM

SPONSOR TABLES: \$250

Includes 8 meal tickets, option to decorate table, & a special shoutout on social media

TICKETS:

\$20

Limited Availability at the door

Call or Text Jennifer
@ 512-629-3933
for more info!

Silent auction will have a little something for everyone!



CASHAPP



Please put your Name & Phone # in the Notes to claim your tickets.



VENMO

EAT. BID. SUPPORT. BUILD THE FUTURE.

Smokey Mo's BBQ

Smokey Mo's menu features smoked meats such as brisket, pork ribs, chicken and sausage.

Burleson Crossing shopping center.

- Opening by November
- 707 Hwy. 71 W., Ste. 124, Bastrop
- www.smokeymosbbq.com



Bastrop to welcome first Firehouse Subs

Firehouse Subs will bring its signature hot sandwiches to Bastrop—a project that will mark the brand's latest expansion into Central Texas.

Firehouse Subs will be located alongside several other upcoming and newly opened businesses and eateries in the Burleson Crossing shopping center, including:

- Chipotle Mexican Grill
 - Sprouts Farmers Market
 - LongHorn Steakhouse
 - Jeremiah's Italian Ice
-
- Burleson Crossing, 707 Hwy. 71 W., Ste. 118, Bastrop
 - www.firehousesubs.com
 - Opening by early December



Sprouts Farmers Market to plant roots in Bastrop

The specialty grocery retailer will be nestled within the soon-to-come Burleson Crossing East near Kohl's Bastrop.

What they offer

[Sprouts Farmers Market](#) offers a variety of fresh produce, meat and seafood. According to a previous news release, Sprouts encourages healthy eating by stocking its stores with farm-to-table foods from local producers with organic, plant-based and gluten-free options.

Other options include:

- Natural body care and household cleaning supplies
- Bulk food items like nuts, dried fruit and vegetables
- Vitamins and supplements
- Baked goods

Planned opening early 2026



Mutt's Last Stand

Mutt's Last Stand in Smithville opened August, 2nd and is offering a new space for area residents to cheer on their favorite sports team, enjoy live music and more.

We're here all day every day, and it's been pretty great," Nicole Stanley told *Community Impact*. "This is a no-frills type of place. We just want everybody to come and do whatever they do that makes them happy—whether that's drinking beer or getting up and playing their guitar for an impromptu set."

- 205 N.E. Loop 230, Smithville

Mutt's Last Stand is open 11 a.m.-10 p.m. Monday through Thursday, 11 a.m. to midnight Friday through Saturday, and noon to 10 p.m. on Sunday.



UT Researchers Discover New Bird

A bird that's a hybrid of a green jay and blue jay has been discovered by UT biologists, who say the rare bird is [a result of changing climate patterns](#). The new bird's parents are separated by 7 million years of evolution.



Biologists at The University of Texas at Austin, who have reported discovering a bird that's the natural result of a green jay and a blue jay's mating, say it may be among the first examples of a hybrid animal that exists because of recent changing patterns in the climate. The two different parent species are separated by 7 million years of evolution, and their ranges didn't overlap as recently as a few decades ago.

Did you know that there are so many ways to re-use a 5-gal bucket?

Click the link to find out more

https://www.familyhandyman.com/list/five-gallon-bucket-hacks/?_cmp=diytipshintsnl&utm_source=Email&utm_medium=Newsletter&utm_campaign=&utm_audience=&_mid=808630&ehid=24cffec6d2b48ef36040b97caa187a45c7cc153f&_PermHash=0d9e2817eec9876274933743278c24e7f31a02168bd4b49506796b9cfaf1c9fb&tohMagStatus=NONE

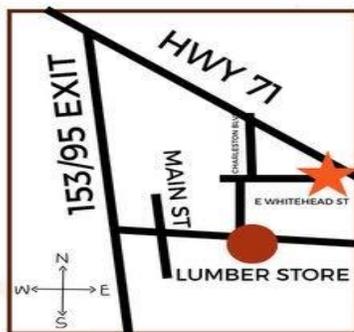


SMITHVILLE STITCHERS
QUILT GUILD PRESENTS

THE AIRING OF THE QUILTS & TOUR OF HOMES

HOSTED BY
Smithville Garden Club

NOVEMBER 8TH
10:00AM-3:30PM | FREE ENTRY



FREE ENTRY
BED TURNING
SHOW

1416 E WHITEHEAD

- BOUTIQUE
- DONATION
QUILT
- PRIZE BASKETS

MEMBER OF
THE SMITHVILLE
AREA CHAMBER
OF COMMERCE



Smithville Stitchers Quilt Guild



Recipe of the Month:

Brown Sugar Spiced Salmon

Ingredients:

1/2 cup dark brown sugar
1 tablespoon chile powder
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
Four 8-ounce salmon fillets

Directions:

1. Preheat the oven to 400 degrees F. Line a baking sheet with foil.
2. In a small bowl, mix together the brown sugar, chile powder, salt and pepper. Put the salmon on the baking sheet. Evenly distribute the sugar-spice mixture over the top of the fillets.
3. Bake for 10 to 15 minutes, depending on thickness and desired doneness.



Inspirational Quote:

Embrace the cooler weather of November, November is the month to remind us to be thankful for the many positive things happening in our life. Don't wait until the fourth Thursday in November to sit with family and friends to give thanks. Make every day a day of Thanksgiving.

