



ILOA Newsletter

P.O. Box 808 Smithville, Texas 78957

July 1, 2026

July is the seventh month of the year in the Julian and Gregorian calendars. Its length is 31 days. It was named by the Roman Senate in honour of Roman general and statesman Julius Caesar in 44 B.C., being the month of his birth. Before then it was called Quintilis, being the fifth month of the calendar that started with March.^[1]

It is on average the warmest month in most of the Northern Hemisphere, where it is the second month of summer, and the coldest month in much of the Southern Hemisphere, where it is the second month of winter. The second half of the year commences in July. In the Southern Hemisphere, July is the seasonal equivalent of January in the Northern hemisphere.

Welcome July



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

Carlie Case-Vice President

Crystal Kohanek-Secretary

John Keller-Treasurer

James Turner-Parks & Roads Chairman

Charles Faulds-Lakes & Fish Chairman

James Spell-Pool Chairman

Architectural Committee

Christopher Robbins, Wendy Williamson



Annual Membership Business Meeting

The Annual Membership Business Meeting will be held on July 25th, 2026 at the First National Bank in Smithville at 10:00 AM, there will be lots of things to talk about, we welcome everyone to attend this important meeting. The ILOA Board will be serving BBQ and ask that members bring a covered dish, the ILOA Board is also asking for donations for the Door Prize drawing during the meeting. Watch for your Annual Mailing Packets via email/snailmail.





Neighborhood Events / Happenings

Letter from the ILOA President

Dear Neighbors and Fellow Homeowners of Indian Lake,

As my term as President of the Indian Lake Owners Association Board comes to a close, I want to take a moment to reflect on all we have accomplished together and to express my deepest gratitude to those who have made this community the wonderful place it is.

Serving on this board has been a privilege. While we have faced challenges, we have always moved forward because of the dedication of our volunteers. It is now time to look ahead to the election of new board members, and I strongly encourage anyone with a passion for our neighborhood to step forward and run. Your voice and your talents are needed.

First, I want to extend a heartfelt thank you to our Treasurer, John Keller. John, your careful stewardship of our finances has kept us on solid ground. We are grateful for your precision and dedication.

A special thank you goes to Terry, who has poured his creativity into our newsletter, keeping us informed and connected. To Christopher, thank you for your leadership as Architectural Committee Chair—your guidance has helped maintain the beauty of our properties. I also want to thank

James for his service as Pool Chair, and James Turner for his hard work overseeing Roads and Parks. Our amenities are top-notch because of you both.

I must also give a huge round of applause to Charles Faulds for stepping up to chair the Fish and Lake committee

To our Secretary, Crystal, and our Vice President, Carlie—thank you for your unwavering support, organization, and counsel. You have been the backbone of this board.

I would be remiss if I did not give a special, enormous thank you to Doug Wilson. Your relentless work on revising and trying to update our Governing Documents has been a monumental task, and I cannot overstate how much this community owes you for your patience and expertise.

As we prepare for the upcoming elections, please consider how you can contribute. We need fresh ideas and committed neighbors to carry the torch.

Thank you all for trusting me to lead this past term. I look forward to seeing our community continue to thrive.

Warmly,

**Bonny Joplin
Outgoing President,
Indian Lake Owners Association
Board of Directors**



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.





ILOA Website

Please go to our 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 on 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. Arben Shaholli (Big Bow)
2. John Carrasco (Yucci)
3. Travis Haddock (Big Bow)



Happy 4th of July

The holiday marks the moment the 13 American colonies declared independence from Great Britain. The Continental Congress voted for independence on July 2, 1776, and delegates adopted the Declaration the next day History. It became a federal holiday in 1938 and is observed with patriotic traditions like flag displays, patriotic music, and community events.



Smithville/Bastrop/La Grange Events 2026



Let's always support our Local Business's in Smithville, it helps our community grow and keeps our Business's open.

Houston toad recovery efforts renewed in Bastrop

More than 1 million Houston toad eggs were released in Bastrop County this spring as part of a renewed effort to restore the endangered species.

What's happening: Texas Parks and Wildlife Department officials said they hope to reestablish Houston toads at Bastrop State Park after the species disappeared following the **2011 Bastrop County Complex Wildfire**.

What's different: Previous reintroduction attempts in 2015 and 2019 were unsuccessful; however, this year was the largest number of eggs released at Bastrop State Park.

Houston Toad Recovery Coordinator Matt Lammers said the program is testing three sites—two in Bastrop County and one in Milam County—to track what environmental factors help populations succeed.

Why it matters: “Going forward, we can measure the varying success of these populations to determine what environmental factors are helping them along,” Lammers said. “Then we can try to replicate the most important of these factors in our other sites and across the state.”



Smithville Texas Main Street Americana 250th Birthday Bash

It's America's 250th and Smithville Texas is going all out! Bigger and better than last year!

You're invited to the 2nd Annual Smithville, Texas Main Street "Americana" 250th Birthday Bash

9:30 am Kid's bicycle contest. Join us at Railroad Park on Saturday, July 4th at 9:30 AM to kick off the festivities with creativity, color, and fun! We will have everything ready for you to make your bike magical! Decorations for all families generously donated by **Jeannie Ralph with the Ralph Land Group of All City Real Estate!** Kids of ALL ages are invited—bring your wheels and your patriotic spirit!

10:30 am Parade on Main Street featuring floats, golf carts, vintage cars, and local neighbors on their patriotic bicycles

11:00 am Stroll Downtown Smithville and enjoy local specials for lunch, brunch, and shopping or head to the VFW for FREE hot dogs, chips and a drink!



Bastrop's Texas Roadhouse sets late July opening

Texas Roadhouse will soon welcome diners at Bastrop's 75-acre mixed-use development called **Sendero**.

On the menu: Diners can choose proteins like hand-cut steaks, seafood and chicken; scratch-made sides such as baked potatoes, macaroni and cheese and green beans; whipped honey-cinnamon butter served with freshly baked dinner rolls; and more.

- Opening July 27
- Sendero, 829 SH 71 W., Bastrop



Crust Pizza Co. to toss Chicago-style pies in Bastrop's Sendero this July

Chicago-style thin-crust pizza is headed to Bastrop.

What's happening? Crust Pizza Co. franchisee Josh Ellis and his team will serve handcrafted pies, pastas, salads and more in Bastrop's Sendero development.

As previously reported, the family-friendly restaurant will fill 2,500 square feet indoors and offer a 350-square-foot patio.

What else? Those interested in working at Bastrop's Crust Pizza Co. can apply online for positions, including cashier and runner, kitchen, team lead and manager.

- Sendero, 853 SH 71 W., Ste. 158, Bastrop



Espadas de Brazil

Espadas de Barzil Bar & Brazilian Steakhouse is now serving an authentic tableside dining experience of all-you-can-eat in the former Stem & Stone space.

What's special about it? The restaurant's churrasco, a Brazilian barbecue style, features large cuts of meat seasoned with coarse salt, cooked over an open flame on metal skewers and served tableside.

Something to note: Owner Robinson Figueiredo said reservations are encouraged and can be booked online.

- Opened June 4
- 1507 Chestnut St., Bastrop

www.espadasdebrazil.com



Yoli's Tacos y Mas

Yoli's is serving Tex-Mex dishes in Bastrop with a mission rooted in family legacy: carrying on Yolanda "Yoli" DeLeon's love for food, family and community,

The brick-and-mortar eatery is named in honor of DeLeon, who opened her Tex-Mex food truck on Chestnut Street in June 2014, per the restaurant's website.

Amadeo "Bosshogg" DeLeon III and his team continue the family's restaurant legacy with Tex-Mex dishes, including birria tacos, brisket, burritos, enchiladas, fajitas and quesadillas.

- Opened May 16
- 141 Tahitian Drive, Ste. A, Bastrop
- www.yolistacosymas.com



Smithville's first AutoZone heads to NW Loop 230

A May 27 filing with the Texas Department of Licensing and Regulation reveals plans for a 7,381-square-foot auto parts store on NW Loop 230. Construction on the \$890,000 project is projected to start in January 2027 and finish in June 2027.

What they offer: AutoZone stores are stocked with automotive parts, tools and accessories. Services are also available, including battery recycling, check engine light testing and a loan-a-tool program.



Recipe of the Month:



Grilled Steak Tips (Kebabs)

Ingredients:

For the Kebabs

- 1 1/2 pounds beef sirloin tips, top sirloin or flap steak,, trimmed and cut into 1 or 1 1/4-inch cubes
- 2 bell peppers,, any color, cut into 1-inch pieces
- 8 ounces cremini mushrooms,, cut in half
- 1 small red onion, cut into 1-inch pieces (try to keep 3 layers of onion together).

For the Marinade:

- 1/4 cup soy sauce or Tamari
- 1/4 cup olive oil
- 3 tablespoons Worcestershire sauce
- 1 tablespoon fresh lemon juice or red wine vinegar
- 3 garlic cloves, minced
- 1 tablespoon honey or brown sugar
- 2 teaspoons fresh rosemary, finely chopped or 1 teaspoon dried Italian seasoning

Instructions:

1. Whisk together the marinade ingredients in a medium sized mixing bowl. Reserve about 2 tablespoons of the marinade.
2. Pat the meat dry with paper towels. Place the cut steak in a resealable plastic bag. Pour all but the reserved marinade over the meat, seal the bag and press out as much air as possible. Marinate in the refrigerator for 1 hour and up to 8 hours.
3. About 30 minutes before grilling the kebabs, toss the bell peppers and mushrooms with the reserved marinade.
4. Preheat an outdoor grill to medium-high heat to about 400°F. – 450° F. (or you can use an indoor grill pan).
5. Remove the steak from the marinade and wipe off any excess marinade with paper towels. Assemble the kebabs by threading the steak, onions, mushrooms and bell peppers onto skewers alternating as you go. Aim for 4 to 5 pieces of steak per kabob.
6. Place the kebabs directly on the grill grates and cook until all sides are well seared, 3-4 minutes per side or until the internal temperature of the beef registers 125°F – 130°F for medium-rare when checked with an instant read thermometer.

7. Remove from the grill and transfer to a platter or cutting board. Allow to rest for 5 minutes before serving.



Inspirational Quote:

July is here! "July is hot afternoons and sultry nights and mornings when its joy just to be alive. July is a picnic and a red canoe and a sunburned neck and a softball game and ice tinkling in a tall glass of iced tea. July is a blind date with summer."

