

house manual



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a note from us



### Hello and Welcome!

Thank you so much for choosing to stay at Live Oak Lake; we're thrilled you're here!

After growing up just minutes down the road, my family moved to Idaho. I spent a formative decade there before returning to Waco, where I met and married my wife Helen. Living amongst magnificent forests, fields, rivers and lakes of the Pacific Northwest cultivated in me a deep love of nature and the principles of simple, timeless design that best harmonize with it. After resettling in Texas, inspiration for a charming collection of modern cabins began to materialize. Thus, the idea for Live Oak Lake was born.

We've had so much fun designing, building and furnishing this retreat (and since we get asked this a lot, no, these are not pre-fab cabins; we built them from scratch). Watching the vision come to life has proven deeply fulfilling.

Don't hesitate to let us know if you need anything, and thank you again for choosing to stay with us!

*Isaac & Helen*

# house rules

- No smoking
- No parties
- Please report damages
- Check-in @ 4pm; Check-out @ 11am
- Please do not use white towels to remove makeup/mascara. Black wash cloths and removal wipes are provided in bathroom vanity drawer.
- Waters Edge Commons area (and the amenities it provides) is available to all guests on a first-come basis. Please be respectful of your neighbors and share space. Life jackets (stored in pergola cabinetry) must be worn if kayaking. Propane grill must be operated responsibly and only by adults (always double-check to ensure the propane bottle is shut off when finished using).
- Container Pool rules are posted on signage. Please observe and follow.
- Fishing allowed; catch & release ONLY
- PET RULES: Please ensure they are well-behaved, always on a leash if outside, do NOT get on any furniture or beds, sleep in the pet crate (please message us if you need one left in the unit), and are NEVER left unattended at the property. Please leave no trace of your pets in the house or yard!



# map & contact



## get in touch

PHONE: 254.522.9843

EMAIL: [Info@liveoaklake.com](mailto:Info@liveoaklake.com)

INSTAGRAM: [@stayatliveoaklake](https://www.instagram.com/stayatliveoaklake)

FACEBOOK: [@liveoaklake](https://www.facebook.com/liveoaklake)



# information

- WiFi Network: Live Oak Lake
- WiFi Password: Liveoak2022
- Please do NOT put knives in dishwasher; instead carefully wash them by hand and dry them.
- Please use splatter guard provided if frying bacon or whenever applicable. Due to space constraints we do not have a kitchen vent hood, so please be mindful of excessive smoke/steam and open doors if necessary. If smoke detectors go off, they can be silenced by pushing large round button on front.
- Bug zapper (near spiral stair) can be turned on or off as desired. Fall-Spring, especially around rain storms, can bring more flies inside.
- HEPA air purifier is set to run on Auto, so it can detect when air quality is worsening and will turn the fan speed higher.
- Please do not touch plants—they are very sensitive.
- To lock front door when leaving, simply close and wave palm over screen.

# information

- Electrical breaker panel, instant water heater and laundry appliances are found in living area closet.
- If you hear a faint beeping noise in kitchen, it is most likely dishwasher stopped mid-cycle. Simply open up, press start button once to start or twice to stop cycle, then close drawer.
- Glass sliding doors can be very stiff to operate. Please use the handles and open/close gently, only as necessary. To lock, you must pull BOTH doors together, sometimes using much force.
- Please exercise caution on staircase; treads have non-slip tape but can be slick, especially in socks. If small children or pets are present, please exercise responsibility.
- Please be gentle with all bifold doors—they are fragile. Thank you!
- NOTE: Please DO NOT remove any wood from the firewood stacks for the fire pits. Pellet packs are available for purchase at \$22/each. The firewood is decorative. Thank you!
- Please be watchful of snakes and turtles, especially near and in the pond. We do occasionally see them, especially during summer months.



# Hot Tub

## Instructions for Hot Tub Use:

- Adjust temperature up and down with the + and - key.
- Turn jets on/off using pump 1 and pump 2 buttons.
- You can turn the jets inside the tub to open them up or close them off.
- The various knobs adjust water flow, jet pressure, and water light features.
- Don't adjust settings under the Menu button.

## Rules for Hot Tub Use:

- Close and clip the lid/cover shut after each use.
- Set to 95 degrees at the end of your stay.
- Do not sit, stand, or place anything heavy on the cover.
- Rinse off in the shower before getting in the tub.
- Please be watchful for bees; we do encounter them sometimes around some of the tubs (especially those with direct sunlight).
- We have disabled Bluetooth speaker in tubs to maintain peaceful environment of property for all our guests. Thanks for your understanding!

# Lights & Temp

## LIGHTS, TEMP, EV CHARGER

- Both lamps in living room are controlled with floor switches
- Front porch wall sconces are set on a timer to turn on each evening one hour before sunset and turn off at 10:00 pm. They can also be manually controlled via a LEVITON switch near the front door.
- Exterior string lights are set on a timer to turn on each evening one hour before sunset and turn off at 10:00 pm. They can also be manually controlled via an exterior switch in a black waterproof box on back corner of cabin (near EV charger).
- Ecobee thermostats control the mini-split units in each space. Simply touch screen and adjust temperature range as desired. Please do not adjust any advanced settings or set any schedules. Thank you!
- Please be careful not to unplug the white wafer shaped SmartThings device behind the couch. They control the door locks, thermostats, etc.
- EV charger, if you are staying in a cabin equipped with one, is found on the back corner of the cabin. Please rewind cord when done using.

# eating out



## C A F E H O M E S T E A D

Longtime restaurant known for locally sourced American cuisine & special farm-to-table dinners.

608 Dry Creek Rd, Waco, TX 76705

## H E R I T A G E C O F F E E

Antique restored barn frame- turned-coffee shop serving espresso and light pastries.

230 Halbert Ln, Waco, TX 76705

## M A G N O L I A T A B L E

Breakfast & lunch with nearby garden & farm ingredients plus prepared food to-go.

2132 S Valley Mills Dr, Waco, TX 76706

## T H E T E A H O U S E A T H O M E S T E A D G R I S T M I L L

Boutique tea house situated in a fully operational 16th century gristmill. Sip a cup of Chai while watching water spill from the chute and turn the wooden wheel.

169 Halbert Ln, Waco, TX 76705

## D I C A M P L I ' S I T A L I A N

Upscale Italian plates & a wine list in a light-filled eatery with a central bar & an open kitchen.

6500 Woodway Dr SUITE 121, Waco, TX 76712

## M I L O

Airy, rustic-chic eatery serving up seasonal Southern comfort grub.

1020 Franklin Ave, Waco, TX 76701



# sight seeing

## HOMESTEAD CRAFT VILLAGE

Homestead Craft Village offers shopping, dining, and self-guided tours. The 18-acre complex includes a 200-year old barn, the Potter's House, a woodworking shop, a restored 1760 gristmill, fiber arts, herb garden, and more. Guided tours are available by appointment. Café Homestead, serving natural beef and homemade baked goods, is one of the top-rated restaurants in the Waco area. Brazos Valley Cheese and a BBQ shop are also near the location. This traditional crafts village offers demonstrations of woodworking, pottery making, fabric crafts, cheese making, barn building, basket weaving, iron work, and more.

## MAGNOLIA MARKET

Magnolia Market and its famous landmark silos occupy two city blocks in downtown Waco. Owned by Chip and Joanna Gaines, the store offers items in Joanna's unique style. Admission to the complex is free. Visitors can play free games on the lawn or picnic in the shade. The shops and grounds are updated frequently, so be sure to come back to see how it grows and changes with the seasons!



# more sight seeing



## C A M E R O N P A R K

Cameron Park is one of the largest municipal parks in Texas, and it's where Waco celebrates life! Located right close to downtown Waco and the Brazos River, the park is an oasis with towering trees, two rivers, and breathtaking cliffs. Hikers and bikers share the park with fishermen, disc golfers and picnickers. Families and school classes fill Cameron Park Zoo, while couples stroll hand-in-hand along the river. Cameron Park is a natural treasure, and it's yours to explore

## W A C O M A M M O T H M O N U M E N T

Standing as tall as 14 feet and weighing 20,000 pounds, Columbian mammoths roamed across what is present-day Texas thousands of years ago. Waco Mammoth National Monument is a paleontological site protecting the only nursery herd of Columbian mammoths in the U.S. Visitors enjoy tours and fossils. The national park features fossils of female mammoths, a bull mammoth, and an ancient relative of camels, an antelope, alligator, giant tortoise, and more.



# instructions

## Chemex

### To use the Chemex Coffee Maker:

1. Open a CHEMEX Coffee Filter into a cone shape so that one side of the cone has three layers, and place it into the top of the CHEMEX brewer. The thick (three-layer) portion should cover the pouring spout.
2. Put one rounded tablespoon of ground coffee for every 5 oz. cup into the filter cone. Feel free to use more if you prefer it stronger.
3. Once you have brought the appropriate amount of water to a boil, remove it from the heat and allow it to stop boiling vigorously. Pour a small amount of water over the coffee grounds to wet them, and wait for about 30 seconds for them to “bloom”, releasing the most desirable coffee elements from the grounds. After the grounds bloom, slowly pour the brewing water over the grounds while keeping the water level well below the top of the CHEMEX (quarter inch or more).
4. Once the desired amount of coffee is brewed, lift the filter with spent grounds out of the brewer and discard.
5. Pour your freshly made coffee into your mug and indulge in the flavor.





# Nespresso

## To use the Nespresso, simply:

1. Fill the water tank with water. Turn the machine "ON" by pushing button. Green lights will blink while machine is heating up. Steady Green light indicates machine is ready.
2. Place a cup under coffee outlet. Open the machine head by pushing lever up. The machine head will open automatically. Insert capsule with the dome shape facing downward. Push the lever down to close the machine head
3. Push the button to start brewing process. Green light will rotate slowly during the barcode reading and pre-wetting phase. During the coffee preparation phase coffee will start to flow. Green light will rotate quickly during brewing. Steady Green light indicates that coffee brewing is ready.
4. To stop the coffee flow early, push the button. To manually top off your coffee, push the button and push again to stop when desired volume is reached.
5. To eject the capsule, open the machine head by pushing lever up. The machine head will open automatically.



# Aeroccino

To use the Nespresso Aeroccino 3 for frothing milk:

| PARTS   | AEROCCINO +   | AEROCCINO 3 |
|---|---|-------------|
| <p><b>2 whisks</b></p> <ul style="list-style-type: none"> <li> <b>Milk frothing whisk</b><br/>(for hot and cold milk froth)</li> <li> <b>Hot milk whisk</b><br/>(for hot milk)</li> </ul> | <p><b>Maximum level indicated:</b></p> <p>for hot milk  for milk froth </p> |             |

## PREPARATION

**Tip:** Use cold, fresh, full-fat or semi-skimmed milk.

- ⚠️ Underside of the jug must be dry before using the device.
- Plug base into the socket before use. Press main switch located on the base of the unit to turn on the Aeroccino 3. LED turns green and Aeroccino 3 is ready to use.
- Inside of the jug must be cleaned with a cloth suitable for non-stick surfaces.

### Jug's maximum level for:

|            |   |
|------------|---|
| Milk froth | 2 Nespresso Cappuccino cups<br>1 Nespresso Recipe glass |
| Hot milk   | 1 Nespresso Recipe glass                                |

### Preparation Times

|                 |                           |
|-----------------|---------------------------|
| Hot milk froth  | Approximately 70 seconds  |
| Cold milk froth | Approximately 60 seconds  |
| Hot milk        | Approximately 130 seconds |

## PREPARATION

## TIPS

- 
- Attach** relevant whisk.
  - Pour** desired amount of milk up to one of the two "max" level indicators. Then place milk jug on to the base.
  - Press** button to start. Aeroccino stops automatically.
    - For hot preparations, briefly press button.
    - For cold milk froth, keep button pressed for approximately 2 seconds.

## CLEANING AFTER EVERY USE

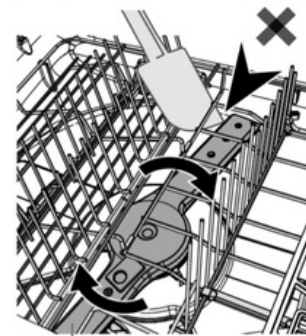
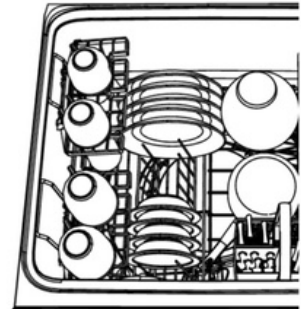
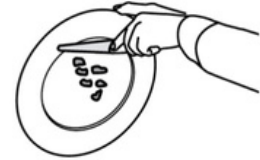
- 
- Remove** from the base and take out whisk (no tools needed). Note: when you have finished using the Aeroccino 3, switch OFF at the base with the main switch.
  - Remove** the seal from the lid to clean both parts. Rinse and clean with a damp cloth.
  - Jug is **water-proof**, but NOT dishwasher safe.
  - Clip** one of the whisks on to the inner base of the jug and to avoid loss, clip the other on to the lid (or in whisk storage when using the Aeroccino 3).

# Dishwasher

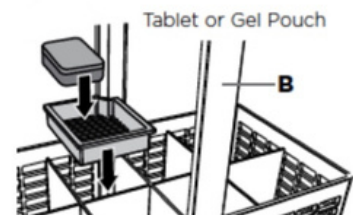
To use the dishwasher, simply:

1. Scrape large food particles off (e.g. bones, fruit stones) and remove any foreign objects (e.g. toothpicks, strings, paper).
2. To help with wash performance, arrange dishes so they are evenly spaced and not nesting.
3. Check the spray arm is mounted correctly by physically rotating it around with your hand. Before a wash, ensure there are no items blocking the spray arm from rotating.
4. Add gel pouch by placing it in the cutlery basket (B) or at the bottom of the drawer.
5. Power the dishwasher on, then select wash program
6. Press the start button to begin. Ensure drawer is closed.

**Note: Unfortunately, our plates are too large and cannot be put in dishwasher. Thank you**



Rotating Spray arm



Heavy Normal Eco Fast Delicate Rinse





# Microwave / Speed Oven

To use the microwave, simply:

1. Enter the desired cook time with the number keys. The timer display will fill in from right to left. (Example: To set a microwave time of 20 minutes and 30 seconds, enter the numbers 2030.) The microwave symbol lights up and **start/enter** is blinking on the display. The power level bar shows power level 10.
2. You can start microwave operation with the default power level 10 by touching **Start/Enter**, or you can set a different power level. Touch **Power Level** and **start/enter** are blinking in the upper left section of the display.
3. Enter the desired power level using the number keys, or by touching **Power Level** repeatedly. The entered power level and **start/enter** are blinking.
4. Touch **Start/Enter** to start microwave operation. The microwave timer will start to count down. You can step up the microwave timer at any time during operation by touching **Microwave +30 sec.**

## Microwave power levels

You can select from 10 different microwave power levels. If you do not set a power level, the microwave will automatically operate at the highest power level 10.

The table below provides suggested power levels for various types of food that can be prepared in the microwave.

### Power Level 10

Boiling water  
Cooking ground meat  
Making candy  
Cooking fresh fruit & vegetables  
Cooking fish & poultry  
Preheating browning dish  
Reheating beverages  
Cooking bacon slices

### Power Level 9

Reheating meat slices quickly  
Sauté onions, celery & green peppers

### Power Level 8

All reheating  
Cooking scrambled eggs

### Power Level 7

Cooking breads & cereal products  
Cooking cheese dishes & veal  
Cooking muffins, brownies & cupcakes  
Cooking whole poultry

### Power Level 6

Cooking Pasta

### Power Level 5

Cooking meat  
Cooking custard  
Cooking spare ribs, rib roast & sirloin roast

### Power Level 4

Cooking less tender cuts of meat Reheating frozen packaged foods

### Power Level 3

Thawing meat, poultry & seafood Cooking small quantities of food  
Finish cooking casseroles, stew & some sauces  
Melting chocolate

### Power Level 2

Softening butter & cream cheese

### Power Level 1

Softening ice cream  
Raise yeast dough

For more detailed information, please message host for a full digital manual.

# Fire Pit

To use the smokeless fire pit:

**Note: Wood pellet packs must be purchased for \$22/each and provide approximately 40 minutes of burn time.**

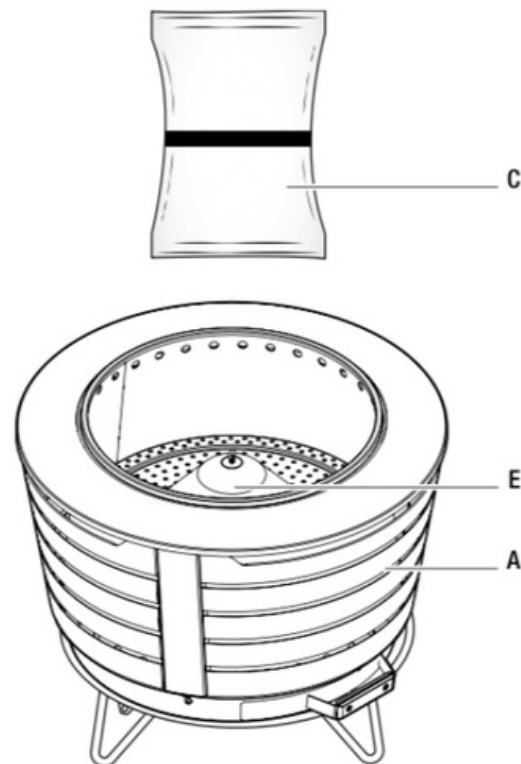
1. Carefully remove fire pit cover and set aside. Make sure fire pit is positioned near edge of concrete, away from cabin.
2. Center the Wood Pack (C) over the cone (E) in the Fire Pit (A).
3. Ignite each corner of the Wood Pack. You should see a full flame in under 5 minutes. The wood pack will burn for approximately 40 minutes. The end of the pack will become smoky usually. Please keep glass doors fully shut so smoke does not waft inside cabin.
4. The safest and preferred method for extinguishing a fire is to wait it out and allow the fire to burn out naturally. This method takes the longest but results in the least smoke, least mess, and the best experience. Never leave the Fire Pit unattended to ensure that the fire goes out completely.

## In Case of Emergency

If you need to extinguish the fire due to an emergency, you can also use the fire extinguisher located on the wood siding near the glass window. A minimum \$250 fee will be charged to guest per incident if the fire extinguisher is used.

5. Do not attempt to cover fire pit until fire pit is completely cool to touch (6-12

hours after fire is extinguished). If raining, move fire pit under cabin eave.



## General Notes:

- Avoid adding a second Wood Pack until the flames stop reaching above the top of the Fire Pit. Adding a second Wood Pack too early reduces your total burn time.
- TIKI® Brand Wood Packs do not require stirring. The deeper the wood pellet bed remains, the longer your burn time will extend.
- TIKI® Brand Wood Packs are constructed using natural hardwood sawdust that are repurposed from other industrial processes. Burn time