

WEEKLY NOTES

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Presented by
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Schaible Realty

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Hello Everyone!

I hope you're heading into this week feeling rested, ready, and maybe even a little excited for what's ahead. Be kind to yourself, celebrate the small wins, and don't forget to make space for the things that make you smile. A quick walk, a good laugh, a quiet moment — it all counts.

Here's to easing into the days ahead and finding little pockets of good along the way. I hope the week feels manageable, the mornings feel calm, and something small surprises you in the best way. Enjoy what's in front of you — one day at a time.

Have a wonderful week, stay safe, and I look forward to connecting with you soon!

LD

NATIONAL DAY

CALENDAR

Monday February 23rd
National Bannana Bread Day



Tuesday February 24th
National Tortilla Chip

Wednesday February 25th
National Clam Chowder Day



Thursday February 26th
National Chili Day

Friday February 27th
National Strawberry Day



Saturday February 28th
National Chocolate Souffle Day

Sunday March 1st
National Peanut Butter Lovers' Day





Sazón Latin Food Festival
Sunday, March 1st 12-5 pm
The Fieldhouse at The Crossover



Eric Church - Free The Machine Tour
Saturday, Feb 28th 7:00pm
Moody Center

The Zoppé Italian Family Circus
Friday, Feb 20th - Monday, March 2nd
Pinballz Kingdom, Buda



Austin Symphony Orchestra Presents: "Pirates of the Caribbean: The Curse of the Black Pearl" in Concert
Friday, Feb 27th 7:30pm
Long Center for Performing Arts



TACO BAKE



INGREDIENTS

- 1 POUND LEAN GROUND BEEF
- 1 MEDIUM ONION, CHOPPED (1/2 CUP)
- 1 PACKET (1 OZ) OLD EL PASO™ ORIGINAL TACO SEASONING MIX
- 1 CAN (16 OUNCES) TOMATO SAUCE
- 1 CAN (15.25 OUNCES) WHOLE KERNEL CORN, DRAINED
- 2 CUPS SHREDDED CHEDDAR OR PROCESS AMERICAN CHEESE (8 OUNCES)
- 2 CUPS ORIGINAL BISQUICK™ MIX
- 1 CUP MILK
- 2 EGGS

SOUR CREAM, CHOPPED TOMATO AND SHREDDED LETTUCE, IF DESIRED

INSTRUCTIONS

Step 1

Heat oven to 325°F. Grease rectangular pan, 13x9x2 inches.

Step 2

Cook ground beef and onion in 10-inch skillet, stirring frequently, until beef is brown; drain. Stir in dry seasoning mix, tomato sauce and corn. Spoon into pan; sprinkle with cheese. Stir Bisquick mix, milk and eggs until smooth. Pour over beef mixture.

Step 3

Bake about 35 minutes or until knife inserted in center comes out clean. Cool 10 minutes before cutting. Serve with remaining ingredients.



Best Hidden Gem Restaurants in Round Rock

Finley's Round Rock – Classic Local Favorite 410 W Main St

A laid-back and welcoming spot right in historic downtown, Finley's is beloved for its hearty American fare, craft burgers, seasonal specials, and friendly neighborhood atmosphere. Its outdoor patio makes it a perfect place to unwind with friends or family after exploring Main Street. Locals appreciate that it feels like a true Round Rock staple that never disappoints.

Palermo Pasta House – Hidden Italian Gem 121 E Main St

Tucked on East Main but not as crowded as some other Italian places, Palermo offers a cozy vibe and classic Italian comfort food — from handmade pastas to wood-fired pizzas. Its old-school charm and flavorful dishes make it a great choice for a relaxed date night or dinner with friends.

Q Bola – Cuban-Inspired Spot Worth Exploring 351 W Palm Valley Blvd

A smaller Cuban restaurant that's been gaining notice for its flavorful Cuban menu and vibrant personality. Locals say the food feels authentic and the vibe is lively without being touristy — perfect if you're craving something a bit different and full of flavor.

Galambos Family Hungarian Food (food trailer) Round Rock Premium Outlets

Not a traditional restaurant, but this family-run Hungarian food trailer near the outlet mall has become a locals' secret thanks to its stuffed cabbage and other old-world dishes. It's a great detour when you're shopping and want something hearty and unexpected.

Arepitas – Venezuelan Bite Spot

A local favorite for Venezuelan comfort food — think arepas, fresh ingredients, and bold flavors. It's one of those places you'll find yourself craving when you want something tasty, regional, and off the beaten path.

Café Sabor – Latin American Flavors

A quaint and colorful spot serving authentic Latin American dishes like empanadas, enchiladas, and other traditional plates. It's a smaller hidden gem that gives you flavors you might not find everywhere in town.

Purely Provisions – Chill Coffee + Bites Locale 212 W Main St

While not a full-on sit-down restaurant, this cozy café/coffee-and-bites spot doubles as one of the best local places to relax, grab a snack, and enjoy good vibes with friends. Great for brunch, breakfast, or an off-the-beaten-path hangout.

Backporch Social – Comfort Food With a Twist 309 W Liberty Ave

A locally loved spot for approachable meals, drinks, and a relaxed atmosphere. It's one of those places you stumble upon downtown and then keep coming back to thanks to the vibe and friendly staff.

Community News



Waterloo Coffee Co. now serving specialty coffee in Round Rock

A new coffee shop is brewing specialty lattes with a nod to Texas history in Round Rock.

What you need to know: Waterloo Coffee Co. expanded into a brick-and mortar-location in February, bringing its Texas-centric coffee tradition to downtown Round Rock.

About the business: The coffee company began as a drive-thru coffee trailer in Georgetown, which will remain open. Co-owner Amy Bresnan said the name comes from the history of the city of Austin, originally named Waterloo.

In their own words: "We love Texas," Bresnan said. "We love the spirit of Texas, that people are proud to be from Texas."

Down South Texas BBQ brings neighborhood cookout vibe to North Austin

Owner and self-proclaimed pitmaestro Rico Smith started sharing his barbecue skills with the community while he was working at Texas Roadhouse. Throughout the 2014 summertime, Smith crafted his meals in his apartment complex and his brother made deliveries.

In 2017, Smith officially left the restaurant business and put his money together to buy the food truck which houses Down South Texas BBQ on Howard Lane today.

"People would tell me, 'Hey, it's really good. You should open up a place,'" Smith said. "I'd never listen to what they would say. I loved my job where I was. Eventually over time it does start getting to you and that's when I took a leap of faith."



Why Now Is One of the Best Times to Buy a Home in the Austin Area

If you've been waiting for the "right time" to buy a home, this might be the opportunity you've been hoping for.

Over the past few years, the market in Austin moved at lightning speed. Homes were selling in days, multiple offers were the norm, and buyers often felt rushed into decisions. It was exciting — but it was also intense.

Today, the landscape looks different, and that shift is creating real opportunity for buyers. Inventory has improved not only in Austin but also in surrounding communities like Round Rock, Cedar Park, Leander, and Georgetown. That means more options, more flexibility, and more negotiating power. Instead of competing with a long list of offers, buyers are finding room to negotiate on price, repairs, and even closing costs — something that was extremely rare at the height of the market.

Interest rates are higher than the historic lows we experienced a few years ago, but they've also helped create a more balanced environment. Less competition can translate to better overall terms. And while you can't renegotiate the price you pay for a home later, you can refinance your interest rate if and when the opportunity presents itself.



Austin's long-term fundamentals remain strong. The area continues to see steady population growth, a thriving job market, and a diverse economy fueled by technology, healthcare, education, and small business. For buyers thinking long term, those factors matter.

Perhaps the biggest advantage right now is something simple but powerful: breathing room. Buyers can tour homes without feeling rushed. They can include contingencies that protect them. They can make thoughtful decisions instead of reactive ones. The "perfect" time to buy is always personal — it depends on your finances, goals, and lifestyle. But from a market perspective, this window offers a level of balance we haven't seen in years.

If homeownership in the Austin area has been on your mind, now may be the time to take a closer look. Opportunity doesn't always come with headlines. Sometimes, it looks like options, leverage, and the ability to move forward with confidence.

If you're ready to explore what the Austin-area market has to offer or want personalized guidance on finding the right home, I'm here to help. As a local real estate professional, I can provide insights on neighborhoods, available properties, and strategies to make your home search as smooth and successful as possible. Whether it's your first home or your next move, I'd love to help you navigate the process and find a place that fits your lifestyle and goals. Don't hesitate to reach out — let's make this your best home-buying experience yet.



Want more information on the local market?

Whether you are buying, selling, or just daydreaming about a new home. I can help you make an informed decision.

Call or text **512-619-4870** or go to **<https://calendly.com/ld-schaiblerealty>** to schedule a one-on-one video Appointment.

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