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*"And so with the sunshine
and the great bursts of
leaves growing on the trees,
just as things grow in fast
movies, I had that familiar
conviction that life was
beginning over again with
the summer."*

— F. SCOTT FITZGERALD, *THE GREAT GATSBY*

Letter from the Editor

RECENTLY, I read that Meta now generates more than \$50 billion per year in revenue from advertising connected to reels. To put that in plain English, it means that collectively we are spending over \$50 billion annually to place ideas, products, opinions, causes, distractions, and desires directly in front of one another's eyes.

I'll gladly raise my hand and admit that I am a participant in this reality.

Walk through any airport, coffee shop, restaurant, or waiting room, and you'll notice the same thing: eight out of ten people holding a three-inch by six-inch rectangle, staring intently into a stream of endless reels, headlines, updates, and notifications.

Again, I'm not pointing fingers. I'm often right there with them.

But summer has a way of reminding us that there is another world available.

A quieter world.

A slower world.

A world that many of us remember from thirty years ago.

Popsicles melting down our wrists. Hair stiff with chlorine after a long afternoon at the pool. Bare feet running through sprinklers. A random nap at 3:00 p.m. because we've been outside since the sun came up.

A late dinner on the patio while music drifts through the evening air.

The glow of lightning bugs dancing at dusk, reminding us that even in the smallest corners of life, there is still wonder to behold.

Summer has always been a season of spaciousness. A season that invites us to loosen our grip, lengthen our breath, and remember that life is more than productivity, notifications, and endless consumption.

As you read this Summer Issue of *The Citizen*, I hope you'll allow yourself a deep breath.

You made it through another school year. Perhaps you made it through a difficult spring. Maybe you simply made it through the first half of the year. Whatever your journey has been, summer offers an invitation: a meaningful exhale.

A chance to slow down.

A chance to pay attention.

A chance to remember that there is still magic hiding in the mundane.

And before you turn the page, don't forget to scan the QR code and listen to this year's Summer Playlist.

You just might find yourself rolling down the windows, singing along, and listening to "Mandolin Rain" as the sun begins to set.

Happy Summer.,

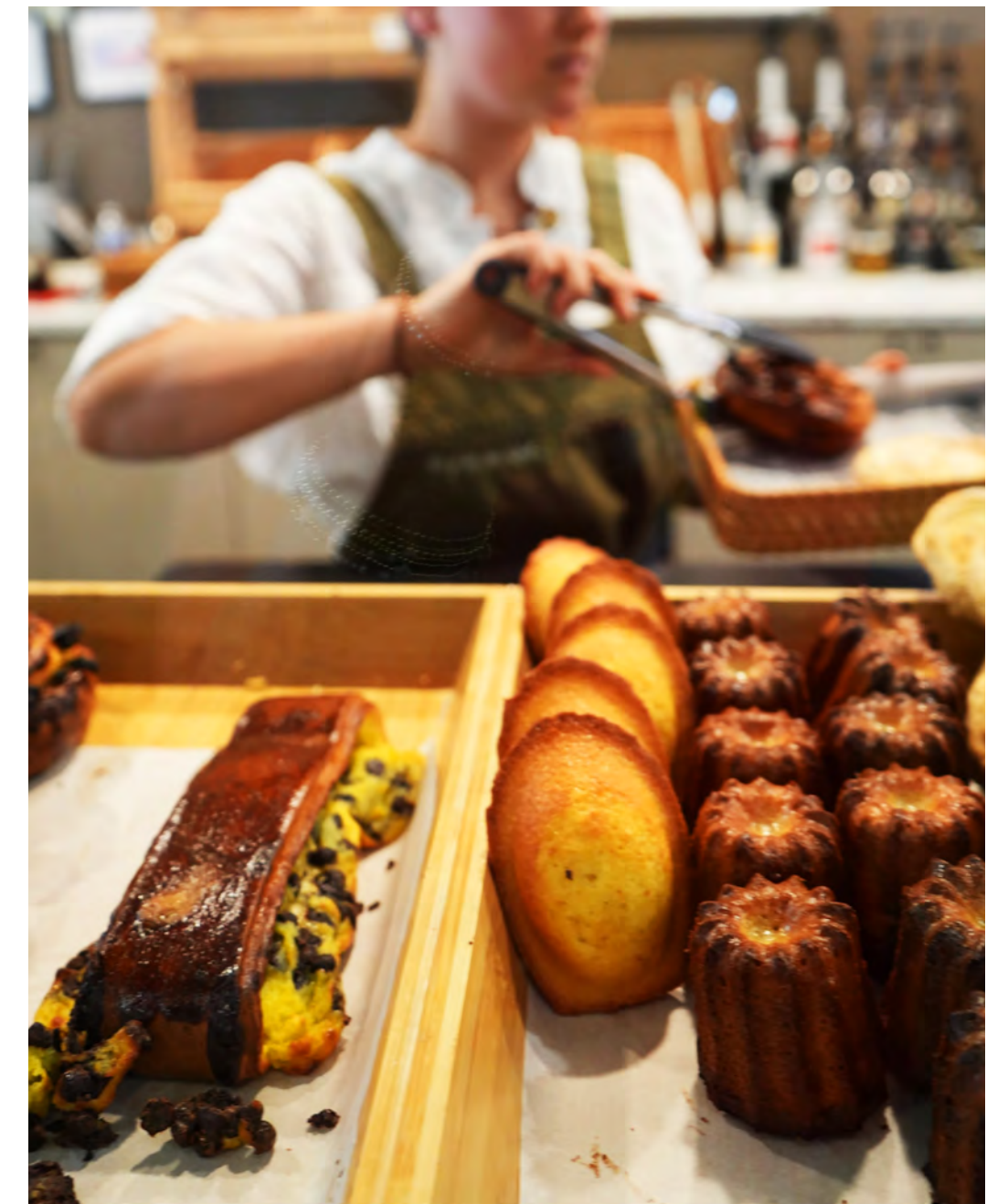
Ashton Gustafson
Editor, *The Citizen*

The Taste of Something You Can't Quite Name

HOW A FRENCH FAMILY
CROSSED AN OCEAN,
LEFT WASHINGTON D.C.
BEHIND, AND FOUND
A NEW HOME IN
DOWNTOWN WACO.

By Ashton Gustafson

506 AUSTIN AVENUE, WACO, TX
@UNJENSAISQUOI



THERE IS A FRENCH PHRASE that resists translation.

Je ne sais quoi.

Literally, it means, “I don’t know what.” But that isn’t really what it means. It’s the quality that lingers after every practical explanation has been exhausted. The thing that draws you toward a person, a place, or an experience even when you can’t quite articulate why. It’s the reason one song stays with you long after the last note fades, why a certain street feels more inviting than another, or why some places simply feel like home before you’ve spent enough time there to justify the feeling.

It’s fitting, then, that Waco’s newest pâtisserie bears the name Un Je Ne Sais Quoi.

Because the story of Aude and François Buisin is about much more than pastries.

The couple grew up in northern France, where pastry is woven into everyday life. Family gatherings often ended with elaborate desserts, and Sunday lunches were punctuated by cakes and pastries that carried generations of cultural memory. In their region, one dessert in particular stood above the rest: the Merveilleux, a delicate confection whose name translates to

“marvelous.” It was a staple of their childhood, a symbol of celebration, and eventually the foundation upon which they would build an entirely new life.

That life, surprisingly, would unfold thousands of miles away from France.

In 2015, the Buisins first arrived in the United States. A year later, they returned with a dream and opened a pastry shop in Washington, D.C. What began with the Merveilleux quickly expanded as customers requested croissants, éclairs, cream puffs, and other traditional French pastries. The business flourished, and over time they established themselves as a beloved destination for authentic French baking.

But success has a way of asking unexpected questions.

After years in the Washington area, Aude and François found themselves longing for something different. Not necessarily larger opportunities or greater ambitions, but a different quality of life. They sold their home in Virginia, purchased a travel trailer, and set off across the country. It was the kind of move that sounds reckless to some and deeply romantic to others—a family leaving certainty behind in pursuit of possibility.

Along the way, they visited friends living in Waco.

Like many who arrive here unexpectedly, they found themselves charmed by something difficult to

define. They noticed the friendliness of the people. The pace of life. The strong sense of community. The absence of endless traffic and exhausting commutes. In Washington, a drive across town could consume an hour. In Waco, nearly everything they needed was within fifteen minutes of home.

They began looking at houses. Then they began looking at commercial spaces. Before long, Waco wasn’t simply a stop on their journey. It had become the destination.

Today, while one of their daughters manages the original Washington location, Aude and François are building a new chapter inside a historic storefront at 506 Austin Avenue in downtown Waco. Their

shop occupies a long, narrow space overlooking the McLennan County Courthouse—a view that feels almost cinematic through the front windows. The building itself carries the kind of character that cannot be replicated by new construction, and it provides a fitting backdrop for a business rooted in craftsmanship and tradition.

What makes their story especially compelling is that it isn't one of inherited expertise. There was no multi-generational family bakery waiting to be passed down. No treasured cookbook handed from parent to child. Instead, theirs is a story of reinvention.

When the couple decided to move to America and pursue their dream, François returned to the craft with renewed intention. Although he had attended culinary school as a young man, his professional life had taken several detours. Over the years he worked in industries ranging from

chemicals to telecommunications, insurance, and eventually wine retail. Yet when the opportunity arose to begin again, he returned to the bakery.

He went back to work in northern France, relearning techniques, refining recipes, and immersing himself once more in the discipline of pastry. It is a detail that feels increasingly rare in our culture's obsession with shortcuts and overnight success. The Buisins' story is a reminder that mastery often arrives through humility—the willingness to become a student again in pursuit of something meaningful.

That spirit continues to shape the bakery today.

One of the most refreshing things about speaking with Aude is hearing her describe the menu as a work in progress. Rather than forcing a concept onto a new market, the couple is allowing Waco to shape the bakery just as the bakery shapes

Waco. The climate is different. The customers are different. Certain pastries behave differently in the Texas heat than they do in the Mid-Atlantic. Recipes are being adjusted. Offerings are evolving. The process is ongoing.

In many ways, that willingness to adapt feels distinctly French. Authenticity, after all, is not rigidity. It is understanding the essence of something deeply enough that it can evolve without losing its soul.

And perhaps that is what makes Un Je Ne Sais Quoi feel so special.

It isn't merely a bakery serving French pastries. It is a bridge between places. A conversation between northern France and Central Texas. A reminder that culture travels not through monuments or museums but through ordinary acts of hospitality—a croissant shared over coffee, a family recipe adapted for a new community, a couple brave enough to cross an ocean and begin again.

The French phrase that inspired the bakery's name ultimately remains impossible to define. Yet perhaps that's exactly the point.

The best things in life rarely fit neatly into explanations. We cannot always explain why a city feels welcoming, why a meal becomes memorable, or why certain people seem destined to arrive exactly where they belong. Sometimes we simply recognize the feeling when we encounter it.

And standing inside a French pâtisserie on Austin Avenue, watching downtown Waco move outside the windows while the aroma of butter and sugar drifts through the room, you get the sense that Aude and François have found exactly what they were looking for.

Even if they couldn't quite name it at the time.



SUMMER PLAYLIST

- | | | | |
|---|--|--|--|
| 01 Wounded
Third Eye Blind | 07 Pyro
Kings of Leon | 14 Someday We Will Dream About Today
The Sways | 20 i love me
Joy Rhodes |
| 02 Homecoming King
Guster | 08 back to friends
sombra | 15 if i'm lucky
Chelsea Jordan | 21 The Suburbs
Arcade Fire |
| 03 Is This It
The Strokes | 09 Up All Night
Counting Crows | 16 Value
John Splithoff | 22 in my dreams
Jonti |
| 04 So Alive
Ryan Adams | 10 August 10
Khruangbin | 17 Cinema
Harry Styles | 23 Style
Taylor Swift |
| 05 Walking On A Dream
Empire Of The Sun | 11 Headlights
Lovella | 18 Long Ride Home
Patty Griffin | 24 Mandolin Rain
Bruce Hornsby and the Range |
| 06 This Must Be the Place
Talking Heads | 12 Even
Saburnia | 19 Small Worlds
Mac Miller | 25 A SATISFIED MIND
Bon Iver |

One-of-Ones

INSIDE GROCERY, DOWNTOWN WACO'S TREASURE HUNT FOR THE UNREPEATABLE

By Ashton Gustafson

THERE WAS A TIME WHEN SHOPPING felt a little more like discovery. Before algorithms learned our preferences, before every product was available with two clicks and overnight shipping, and before our phones became endless catalogs capable of delivering nearly anything we could imagine, finding something special required a bit of wandering. A bit of luck. A bit of patience. Perhaps that's why Grocery feels so refreshing.

Tucked into downtown Waco, Grocery isn't merely a resale store. It's a reminder that some of life's greatest pleasures still come from the unexpected. Every rack, shelf, and corner offers the possibility of stumbling upon something you've never seen before—and may never see again. In a world of infinite inventory, Grocery deals in scarcity. Not the manufactured kind designed by marketing departments, but the real thing. One-of-ones.

The store is the creation of Baylor friends-turned-business partners Mikey Davidson and Colton Dearing, who first met as freshmen around 2009. What began as a friendship eventually became a shared passion, though neither could have predicted where that path would lead. "We sort of accidentally found ourselves

working in men's apparel," Davidson says with a laugh.

After graduating from Baylor, both men entered the world of fashion and retail. Davidson worked for Stag Provisions in Dallas before moving to New York and later Los Angeles, while Dearing eventually joined the same company in California. What began as jobs to support their "real careers" gradually became careers in their own right. Davidson studied journalism. Dearing studied film. Yet somewhere between boutique clothing stores, vintage hunting, and years spent immersed in the world of thoughtfully made goods, they developed an eye for things with character—not necessarily expensive things, but interesting things. The kind of objects that tell stories. The kind of objects that improve with age. The kind of objects that can't simply be reordered.

Long before Grocery existed, the two friends spent weekends combing through thrift stores, estate sales, and forgotten corners of cities looking for hidden gems. Sometimes they were shopping for themselves. Other times they would come across an item too good to leave behind—a perfectly worn denim jacket, a piece of furniture with timeless lines, a lamp with decades of



history embedded in its patina. Soon they had accumulated collections of their own.

The first version of Grocery wasn't a storefront at all. It was a series of pop-up events. "We'd find things that weren't necessarily our size or our style but were too cool to pass up," Davidson recalls. "So we'd buy them." Those growing collections eventually found their way into temporary markets, many hosted at Pinewood Coffee Bar. Customers showed up. Interest grew. Inventory expanded. What started as a side project slowly revealed itself as something larger.

In September of 2022, Grocery opened its doors in downtown Waco. Nearly four years later, it has become one of the city's most beloved retail destinations, though calling it a retail store feels somewhat incomplete. Davidson is quick to point out that at its core Grocery is simply a resale shop. Yet spending even a few minutes inside reveals something more. The experience feels less like shopping and more like participating in an ongoing treasure hunt.

Part of Grocery's appeal lies in its refusal to fit neatly into a category. Call it vintage and that feels incomplete. Call it resale and that undersells the curation. Call it retail and you miss the soul entirely. Grocery occupies a unique space somewhere between all three. The store offers clothing, furniture, home goods, art, and countless unexpected discoveries, all carefully selected by two people who genuinely love the hunt.

What makes Grocery different is the simple reality that almost everything inside is singular. The jacket you're

considering today may be gone tomorrow. The vintage concert tee, the perfectly weathered workwear coat, the Danish chair tucked into the corner, or the quirky object you didn't know you wanted until you saw it—each exists in limited supply. Usually a supply of one.

That reality creates something increasingly rare in modern commerce: surprise. Most retail environments are built around consistency. Grocery is built around discovery. No two visits are the same. No two inventories are the same. No two customers leave with the same story.

Perhaps that's why the store resonates so deeply with people. A one-of-one object feels personal in a way mass-produced goods rarely can. It carries history. It bears evidence of a life lived before arriving in your hands. Whether it's a worn leather jacket, a mid-century coffee table, or an old piece of artwork, the imperfections become part of the appeal. The scratches matter. The fading matters. The story matters.

In many ways, Grocery reflects a broader cultural shift. As our lives become increasingly digital, many people find themselves craving objects with authenticity and permanence. We spend our days scrolling through identical feeds and purchasing products recommended by algorithms, yet we still long for things that feel rooted, tangible, and real. We long for objects with texture. Objects with history. Objects with soul.

That's precisely what Davidson and Dearing have built. While the pair have discussed creating a robust online store, the nature of their inventory makes the challenge uniquely difficult. Every item requires individual photography. Every piece is unique. Inventory changes daily. Unlike traditional retailers, Grocery doesn't stock dozens of identical products waiting in a warehouse somewhere. The inventory is constantly moving because the hunt never stops.

Which means the best way to experience Grocery remains the old-fashioned way: by walking through the front door.

There is something deeply satisfying about that. In an era where convenience often wins, Grocery quietly argues for curiosity. For wandering. For paying attention. For slowing down long enough to discover something unexpected.

And maybe that's the real magic of the place. Somewhere among the racks, shelves, and carefully curated collections sits an object unlike any other—waiting patiently for the right person to find it. A one-of-one. Just like the best stories.



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Washington Avenue,



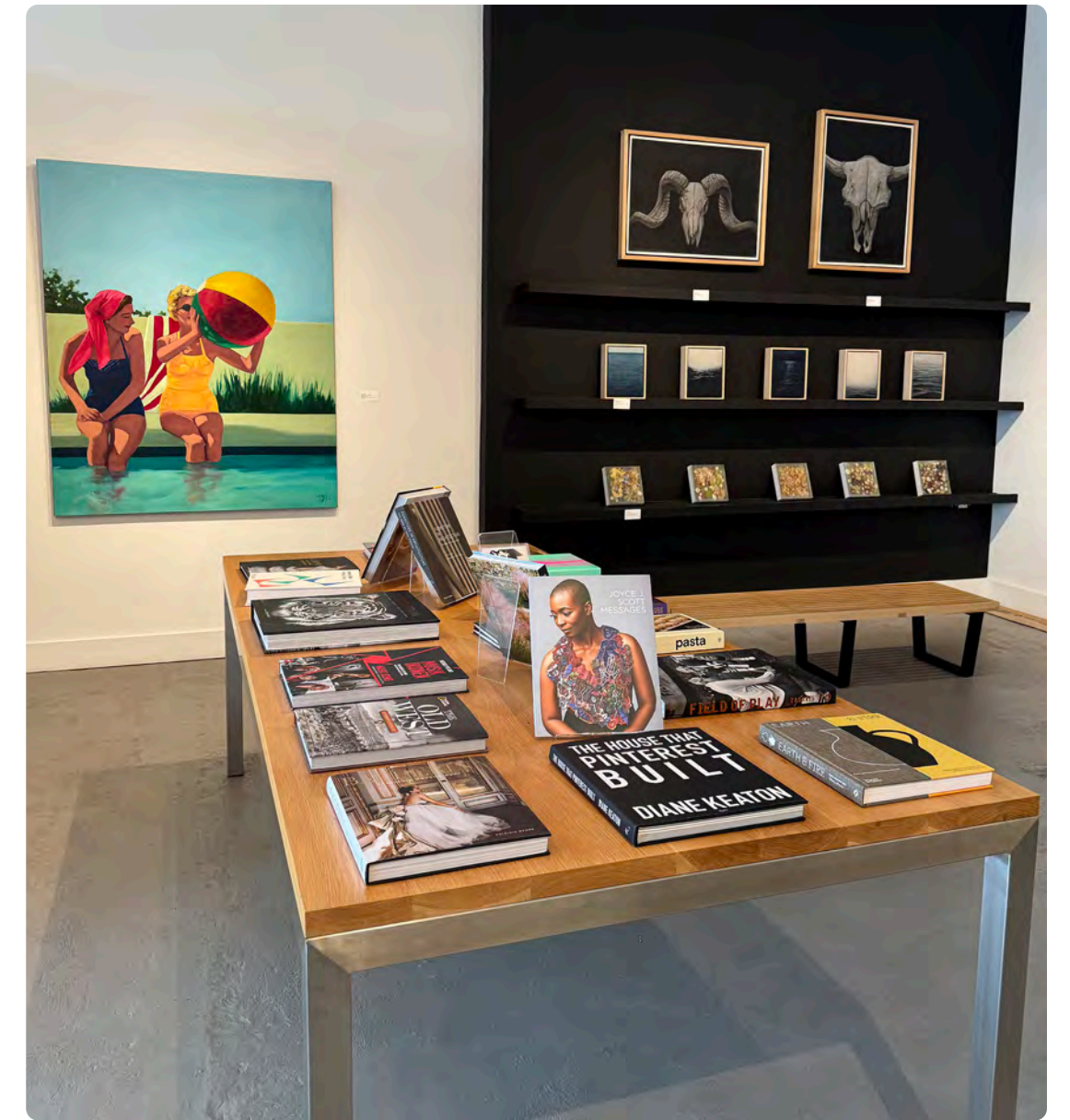
Wider World

HOW WASHINGTON GALLERY CAME TO BE

By Ashton Gustafson



"I became really good at placing art," Scott says. "That became my artistic outlet."



IN A CITY KNOWN FOR REINVENTION, where silos become destinations and old warehouses become stages for new stories, there's something quietly fitting about an art gallery rising along Washington Avenue in downtown Waco.

Not loud. Not pretentious. Not trying too hard.

Just white walls, thoughtful light, extraordinary work, and a man from Southern California who somehow understood exactly what this city needed before many of us did.

At Washington Gallery, owner Alan Scott has created more than a gallery. He's built a portal. A bridge between Central Texas and the wider creative world. A place where a Baylor student's first exhibit can live down the hall from museum-worthy contemporary work headed to New York City.

And perhaps most importantly, he's helping Waco imagine art not as something distant or elite, but as something deeply personal — something that belongs in our homes, our lives, and our everyday rhythms.

Scott didn't arrive in Texas with a gallery blueprint tucked under his arm. His story begins decades earlier in Southern California, where art first entered his life not through painting, but through placement.

As a kid in the 1970s, he drew custom cars, motorcycles, and machinery. The Batmobile. The Munsters' car. Chrome, speed, and imagination. Raised by a single mother, he became the household handyman early on — learning how walls worked, how weight was distributed, how things held together. That practical instinct, paired with a deeply artistic eye,



eventually led him into an unexpected career installing artwork for galleries and collectors.

What started as helping an artist hang monumental sculptures became a thirty-year career handling some of Southern California's most significant private art collections.

"I became really good at placing art," Scott says. "That became my artistic outlet."

Not just hanging paintings. Curating environments. Solving emotional equations. Rearranging homes with nothing more than light, proportion, furniture shifts, and a different painting on a different wall. Over time, he became part installer, part interior designer, part therapist.

"One person in the family loves the piece," he laughs. "The other wishes it could go in a closet."

Art, it turns out, reveals people to themselves.

But years on ladders eventually take their toll. After a serious fall and hip injury, Scott and his wife began asking the question many Californians have quietly asked in recent years: What comes next?

The answer arrived unexpectedly through the windshield of a rental car.

Flying into DFW, Scott noticed something that startled him — trees, lakes, farmland, openness. Space. The opposite of the Southern California rat race they were desperate to leave behind. Soon, he was zigzagging through Texas towns searching for possibilities.

Then came Waco. Big enough. Small enough. Movie theaters and Lowe's. Restaurants and room to breathe. Close to Dallas. Close to

Austin. A city still becoming itself.

"It just felt like a sweet spot," he says.

The family moved to Robinson in 2022, settling onto acreage surrounded by longhorns and quiet skies. For a while, Scott stepped away from work entirely. He renovated homes. Restored antique motorcycles. Waited for clarity.

Then one afternoon, driving through downtown Waco, he passed a building on Washington Avenue with a For Lease sign in the window. The future revealed itself instantly. "That would be a cool art gallery," he remembers thinking.

Today, Washington Gallery sits beside the beautifully restored Hotel 1928 — itself a symbol of Waco's evolution. The pairing feels intentional, even cinematic. Travelers wander

in from across the country. Locals stumble upon work they've never seen before. Young artists encounter a level of presentation that quietly whispers: your work matters.

Scott understands that galleries, much like restaurants, live and die by the quality of what they serve.

"You have to have great chefs," he says.

So he brought world-class artists from California, alongside Texas artists from Houston, Dallas, Austin, and beyond. His vision wasn't to replicate a coastal gallery in Central Texas. It was to expand the palate of what Waco believed possible. And slowly, something began happening.

Artists started thinking bigger. One local artist, Greg Lewallen, initially hesitated to join the gallery. Then he walked into the unfinished space during construction and immediately understood.

"You're building an art palace," he told Scott.

Not long after, Greg returned with an idea he'd apparently carried for years: a life-sized rhinoceros drawing. Twelve feet wide. Seven feet tall. Most gallery owners might politely discourage such ambition. Scott did the opposite.

"How big can we go?" he asked. The resulting piece became one of the defining stories of Washington Gallery's early years — eventually attracting a buyer who flew from New York to Waco solely to see the rhino in person before purchasing it for a home still under construction.

That story says almost everything you need to know about what's happening here.

Waco is no longer simply consuming culture. Increasingly, it's generating it. And Scott's gallery has become one of the stages where that transformation unfolds.

Yet, despite the space's sophistication, what makes Washington Gallery special is its openness. Scott

speaks less like a dealer and more like a steward. There's no intimidation here. No velvet rope energy. Kids walk in. Dogs walk in. Curious people wander through asking if there's a cover charge.

"There's no cover," he says laughing. "The lights are already on. Come in."

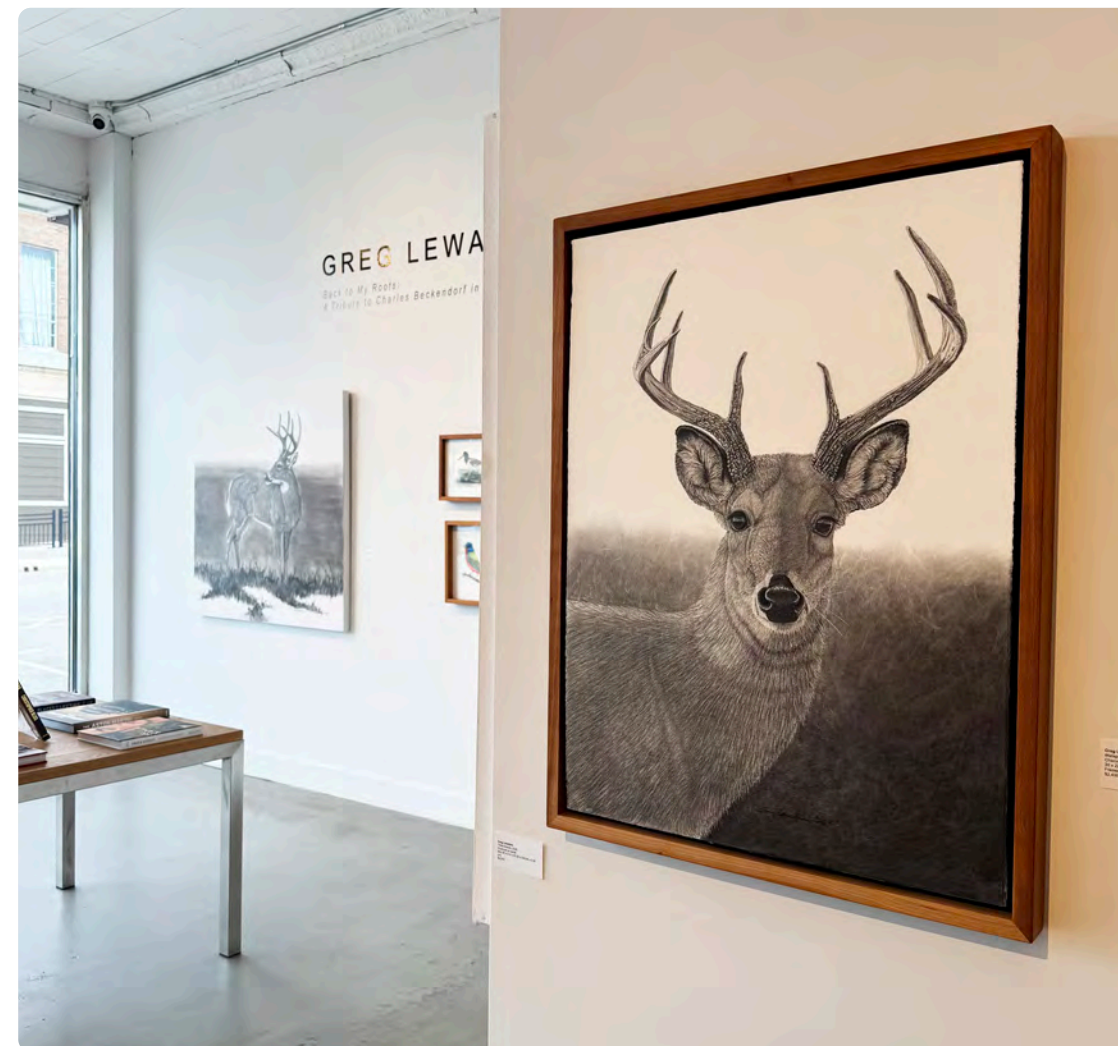
That generosity extends to the gallery's youth programming, where Baylor students, homeschool children, and young local artists have opportunities to exhibit their work publicly. Scott understands something essential about creativity: people need a stage. Without a place to share the work, practice eventually loses its soul. So he built the stage.

And perhaps that's the deeper story unfolding at Washington Gallery. Not simply the arrival of fine art in Waco, but the cultivation of permission. Permission for local artists to think nationally. Permission for families to begin collecting original work. Permission for homes in Central Texas to become more layered, expressive, and alive. Because art changes a house. Not just visually, but emotionally.

A painting becomes memory. A sculpture becomes a conversation. A photograph becomes part of a family's story. Scott still remembers the first piece he ever bought as a teenager in New York — a limited edition print purchased at the end of a cross-country motorcycle trip.

"That was the beginning of my lifetime with art," he says.

Every collector starts somewhere. Sometimes with a masterpiece. Sometimes with a poster. Sometimes, simply by walking into a gallery on Washington Avenue and realizing beauty belongs here, too.



THE APEROL SUMMER MARGARITA

IF SUMMER HAD A SIGNATURE COLOR, it might be Aperol orange. Somewhere between an Italian piazza and a Texas sunset lives this cocktail—a bright, citrus-forward margarita with just enough bitterness to keep things interesting. The Aperol Summer Margarita trades heaviness for freshness, offering a drink that feels equally at home beside the pool, under café lights, or gathered around a backyard table long after the sun has disappeared.

It's vibrant. It's refreshing. And like the best summer evenings, it strikes a balance between sweetness and complexity.

PAIR WITH

- Grilled shrimp tacos
- Charred corn with cotija cheese
- Fresh watermelon and mint
- A slow conversation that lasts longer than expected

Because sometimes the best summer plans aren't plans at all.

CITIZEN TIP

For a lighter, spritz-inspired version, top the finished cocktail with 1–2 ounces of sparkling water. The result is lower-proof, incredibly refreshing, and perfect for lingering summer afternoons.

Ingredients

2 oz Blanco Tequila
1 oz Aperol
1 oz Fresh Lime Juice
½ oz Fresh Orange Juice
½ oz Agave Syrup
Orange Wheel and Lime Wedge for garnish
Flaky Sea Salt or Tajín for the rim
Ice

Directions

Rim half of a rocks glass with flaky sea salt

or Tajín.

Fill the glass with fresh ice. Add tequila, Aperol, lime juice, orange juice, and agave syrup to a cocktail shaker filled with ice.

Shake vigorously for 15 seconds.

Strain over fresh ice.

Garnish with an orange wheel and a lime wedge.





The Life We've Been Looking For

WHAT IF THE THING WE'RE SEARCHING FOR ISN'T AHEAD OF US—BUT BENEATH ALL THE NOISE?

A Conversation with Andy Crouch

Hosted by Ashton Gustafson, Good, True, & Beautiful is an ongoing conversation with thought leaders and visionaries from across the world.

There are some conversations that feel less like interviews and more like sitting around a fire with someone handing you language for truths you've felt but could never quite name.

This conversation with Andy Crouch is one of those.

Author, cultural critic, and one of the most thoughtful observers of modern life, Crouch joins Good / True / & Beautiful to discuss his book *The Life We're Looking For*—a work that asks a deceptively simple question: What does it mean to be a person in an increasingly technological world?

But don't mistake this for another anti-phone manifesto or a tired critique of social media. Crouch is after something deeper.

Far deeper.

At the heart of the discussion lies a distinction that feels increasingly urgent in our age of algorithms, optimization, and endless scrolling: the difference between seeing people and seeing persons.

Persons, Crouch argues, are not problems to solve, audiences to grow, transactions to complete, or metrics to improve. They are mysteries. Image-bearers. Irreducible expressions of the divine. And perhaps the greatest crisis of our age isn't technological at all—it's that we've forgotten how to behold one another.

Throughout the conversation, we explore the tension between contemplation and exploitation, mystery and control, influence and impact. Crouch gently dismantles some of the most celebrated myths of modern

success culture—the obsession with scale, force, speed, and "changing the world"—offering instead a vision rooted in patience, presence, relationship, and what he calls "being a taste" rather than a force.

It's a conversation that moves from airport terminals to ancient Rome, from Silicon Valley to the teachings of Jesus, from the mathematics that govern airplanes to the mysteries that govern the human soul.

Along the way, Crouch offers a profound challenge: What if the life we're looking for isn't found through greater efficiency, more influence, larger audiences, or stronger personal brands? What if it's discovered through the simple, radical act of seeing and being seen?

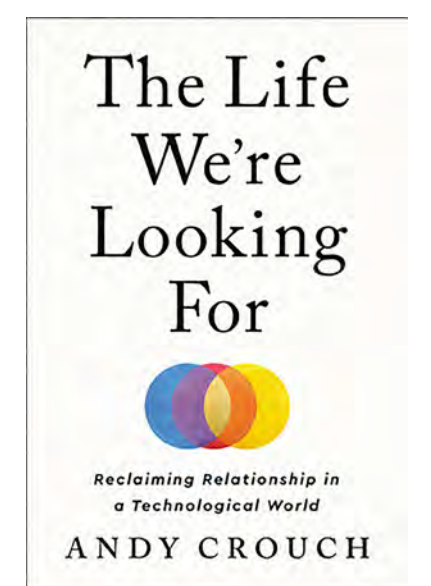
The result is equal parts philosophy, theology, cultural criticism, and spiritual wisdom—a reminder that while technology may accelerate our lives, it cannot tell us who we are.

For readers and listeners who have ever felt the subtle ache of modern life—the sense that we're more connected than ever yet somehow more alone, more productive yet less alive—this conversation feels like a glass of cold water in the desert.

And perhaps that's precisely what Andy Crouch offers here: not a blueprint for fixing the world, but a taste of a different way of being in it.

A taste of the life we've been looking for all along.

Listen to the full conversation on Good / True / & Beautiful with Ashton Gustafson.



andy-crouch.com



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Home Abstract
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Inspection

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American Bank
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Lawn and Landscape

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Pool Installation and Service

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Remodel and Renovation

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Whyte Oak Homes
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Lu and Home
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Auto

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Restaurants

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WE LOVE THE LOCAL VIBE.
WE LOVE THE LOCAL ECONOMY.**

**WE LOVE WHERE WE LIVE,
AND SO SHOULD YOU.**



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RECENT HAPPENINGS



RECENTLY LISTED
 2724 Southwinds | Austin Hooper



RECENTLY SOLD
 16024 Sorrento | Ashton Gustafson



RECENTLY LISTED
 410 Rice | Ashton Gustafson



RECENTLY LISTED
 10020 Hidden Bluff | Ashton Gustafson



RECENTLY LISTED
 919 Fawn | Ashton Gustafson



RECENTLY SOLD
 1061 Hidden Valley Court | Ashton Gustafson



RECENTLY LISTED
 200 Ranchcrest | Ashton Gustafson



RECENTLY SOLD
 2021 Rockbridge | Ashton Gustafson



RECENTLY LISTED
 331 Woodhaven | Ashton Gustafson



RECENTLY LISTED
 934 n 19th | Blair Gulley



RECENTLY LISTED
 11011 Kings Canyon | Ashton Gustafson



RECENTLY LISTED
 10712 Peperak | Blair Gulley



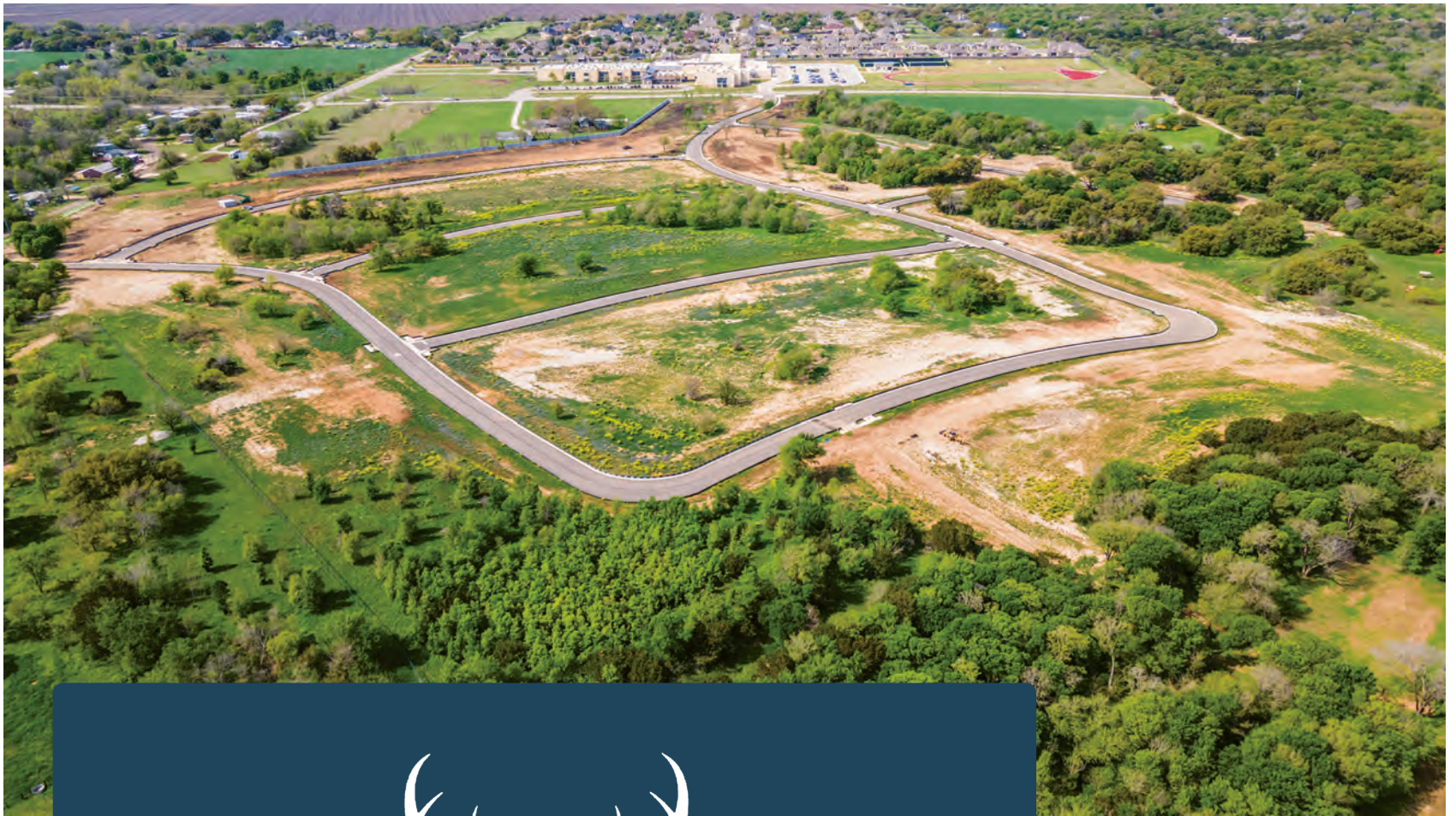
RECENTLY SOLD
 112 Star Ridge | Tres Segler



RECENTLY LISTED
 911 N 31st St | Austin Hooper



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DEER VALLEY
ESTATES

RESIDENTIAL LOTS FOR SALE

PRESENTED BY ASHTON GUSTAFSON
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Discover The Serenity Of Deer Valley Estates!

Situated along the scenic Bosque River, this premier housing development in Central Texas is the perfect location for your next new home! With many spacious lots in a picturesque setting, residents can savor the seclusion of large, tree-lined properties perfect for designing bespoke homes that merge contemporary living with the allure of a Texas Hill Country feel.

With direct access to the river through land reserved by the Homeowners Association (HOA), residents can indulge in activities like hiking trails and picnics

by the river, all within their community. The HOA is set to introduce amenities such as pickleball courts, a basketball court, and a communal pavilion soon.

Additionally, Deer Valley boasts a prime location near Midway ISD schools and various retail establishments. It is also just a short drive from the junction of Speegleville Road and Hwy 84, ensuring easy access throughout the Greater Waco area.

AVAILABLE NOW!
Lots Starting at \$169,900



**SOUTH BOSQUE
ELEMENTARY**
4.8 Miles
9=Minute Drive



**MIDWAY HIGH
SCHOOL**
7.2 Miles
14 Minute Drive



HEB
5.2 Miles
8 Minute Drive



RICHLAND MALL
7.7 Miles
11 Minute Drive



**RIVER VALLEY
MIDDLE SCHOOL**
0.1 Mile
Walking Distance



**BAYLOR
UNIVERSITY**
14.1 Miles
18 Minute Drive



WALMART
5.8 Miles
10 Minute Drive



**BAYLOR, SCOTT, &
WHITE HOSPITAL**
10.3 Miles
15 Minute Drive

Interested? Contact Ashton Gustafson at 940.224.0881 or email ashton@agwaco.com