



Hoosier Mustang Club

PONY TALES

APRIL 2016 EDITION

CLUB OFFICERS

Chuck Butler—President—812-371-8519 or butz034@yahoo.com

Rick Mackey—Vice President

Tammy Barker—Secretary—812-374-3840 or gohoosiers100@yahoo.com

Debbie Mensendiek--Treasurer

The April club meeting will be held Wednesday, April 13th at the Sirloin Stockade. Meeting starts at 7pm. Those members wishing to eat dinner may do so between 6 and 7pm.

50/50 Winner—Sandy Bayles--\$9.00

Important Reminders

Club membership dues MUST be paid no later than March 31, 2016 in order to remain a current member of the club.

We will be updating and cleaning up our records this year, so if you have not paid your dues by the end of March, then you will be removed from our email list.

Hoosier Summer Slam—the charities for this year's show are Love Chapel and Hospice. Please be thinking about what you want to volunteer to help with for the show.

NAPA Trakside Cruise-In and Car Show—Brownsburg—Lucas Oil Raceway—10267 E. Indianapolis, IN 46234. Wednesday, April 13th. Wild Wednesday Track Night at Lucas Oil Raceway. Open Car show, cost is \$5.00. Gates open at 5pm with photos of cars taken starting at 7:30pm. Photos of all cars will be posted to Lucas Oil Raceway Facebook and Twitter accounts. Fans will vote on favorite car. Two winners will be drawn and they will receive two tickets to the US Nationals in September and will be able to park in the Big Go Car Show.

April 23—Crow McClintic Benefit Ride and Cruise-in. This event will be held on the square in Greensburg, Indiana. Registration is 9:30 to 11:30am. Cruise begins at 11:30am.

May 7th—Higher Ground CARnival—French Lick, Indiana. Event held 9 to 2. Cost is \$10. Registration is 9 to noon. Trophy for best of show and \$200 prize. Free kids zone, food, door prizes and vendor booths.

May 14th—Seymour, Indiana. Hotrods and Academics Car Show. This event will be held at the Seymour High School. Registration is 10 to 1 with awards at 3pm. Cost of show is \$10.

May 21st—4th Annual Chandler Select Cruise-in for a Cure to benefit Care for Kids—585 E. Clifty Drive, Madison, Indiana.

May 30th—Martinsville, Indiana. 6th Annual Anything on Wheels—held on the square in downtown Martinsville. Registration is 9 to noon. Cost of show is \$15.00 and awards at 2pm.



David Murphy—2
Tim Consley—4
Amanda Weidner—5
Cathy Clouse—10
Steve Weidner—13
David Kirchoff—14
Terry Thomas—15
Bill Trimpe—15
Stormy Butler—28
Shirley Bozell--30



Welcome to our new members!

Treasurer's Report

Current Balance is \$3024.27

Club Outings

- Cruise-Ins to Dairy Queen—starting in April. To be held every Tuesday night from 5pm to dark. Meal specials and music will be available.
- April 30th--Cruise to Delara Indy Car Museum—breakfast at Cracker Barrel at 8:30am and then drive to Indy at 10am
- May 14th—3rd Annual Charger Car and Truck Show—to be held at North Decatur Elementary School—3200 N. State Road 3, Greensburg, IN. \$20 day of show. Registration is 9 to noon. Awards at 3pm.

Meeting Minutes

New Business:

- Website—make sure that you are checking the club website because there are updates being added all the time.
- The Indy Mustang Club has invited our club to join them on a trip to the Gnassi Museum this weekend. Meet at the Cracker Barrel at 8:15 for breakfast and then leaving at 9:30am—going to meet the Indy Club at 38th Street. The tour starts at 10am and then we will have lunch at Squeelers Bar-be-que.
- Freetown Car Show to be held on the 9th of July—open car show. Registration 9 to noon. Show 12 to 4. Cost is \$10 and car show to be held at Freetown Park.
- April 2nd—Cracker Barrel breakfast—last breakfast we had over 20 people attend and then had a drive through the countryside.
- Update on Hoosier Summer Slam—Charity—Hospice and Love Chapel. Most cans of food in front of a car will win People's Choice. Show hours changed to 9 to 2. Chuck is reaching out to Ray Skillman to sponsor the show. Chuck changed the title sponsorship to \$1500. Chuck also got a contact for O'Reilly's. They have a trailer that they take to car shows. Also talked about face painting. Tammy said that Easterling Entertainment has face painting for \$99 for first hour. Said that she could provide paints for her niece to do this at no cost.
- Gilmores outing in Michigan—September 9th and 10th. 80 acres of cars. Has been shown on Car Crazy. Can drive model T's and Dave Sell will provide more information about local hotels. There is a muscle car show and swap meet on the 11th.
- Special Speakers—Valarie Sell asked about this. Dave said that he can provide some videos. John Tressler from Ray Skillman performance was listed as a potential speaker.

- Calendar—Dave Sell announced that he is adding a lot of information about events to the club calendar. Make sure to also watch your emails for upcoming events.
- Sharon Hembree made a motion to end the meeting and this was seconded by Debbie Mensendiek.

Recipe Corner



HUMMINGBIRD CAKE

Ingredients

3 cups all-purpose flour
2 cups sugar
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 large eggs, beaten
1 1/2 cups vegetable oil
1 1/2 teaspoons vanilla extract
1 (8-ounce) can crushed pineapple, undrained
2 cups chopped bananas
1 cup chopped pecans
Shortening

1/2 cup chopped pecans

Preparation

Preheat oven to 350°. Whisk together flour and next 4 ingredients in a large bowl; add eggs and oil, stirring just until dry ingredients are moistened. Stir in vanilla, pineapple, bananas, and 1 cup chopped toasted pecans. Spoon batter into 3 well-greased (with shortening) and floured 9-inch round cake pans.

Bake at 350° for 25-30 minutes or until a wooden pick inserted in center comes out clean. Cool cake layers in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Place 1 cake layer on a serving platter. Spread 1 cup Cream Cheese Frosting over cake layer. Top with second layer, and spread 1 cup frosting over cake layer. Top with third cake layer, and spread top and sides of cake with remaining frosting. Arrange toasted pecan halves in a circular pattern over top of cake.

CREAM CHEESE FROSTING

Ingredients

2 (8-ounce) package cream cheese, softened
1 cup butter or margarine, softened
2 (16-ounce) package powdered sugar, sifted
2 teaspoon vanilla extract

Preparation

Beat cream cheese and butter at medium-low speed with an electric mixer until smooth. Gradually add sugar, beating at low speed until blended. Stir in vanilla. Increase speed to medium-high, and beat 1 to 2 minutes or until fluffy.