



Hoosier Mustang Club

PONY TALES

AUGUST 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 August club meeting will be held Wednesday, August 10th at the Sirloin Stockade. Meeting starts at 7pm. Those members wishing to eat dinner may do so between 6 and 7pm.

CAR SHOW...JUST A REMINDER THAT THE CAR SHOW IS THIS WEEKEND.

Let me know if you are interested in volunteering for the event. Also we still are in need of money and door prizes, so please ask for donations. We will also have the bake sale again this year, so I am relying on my awesome bakers out there to provide some goodies for the sale.

Important Reminders

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.

DQ Cruise-Ins are held each Tuesday night at the Downtown Columbus DQ location. Cruise Ins start at 5:30 until dark.

Hope Friday night cruise-ins start on the first Friday in May.



- 1—Donald McCrary
- 2nd—Cyndi Foley
- 6th—Terry Abel
- 6th—William Bayles
- 6th—Roberta Kirchoff
- 7th—Richard Ford
- 8th—Marge Bott
- 16th—Julia Murphy
- 19th—Chris Bachman
- 19th—Daniel Capper
- 20th—Dan Aiken
- 21st—Bruce Nolting
- 28th—Sara Capper
- 28th—Tim Evans
- 30th—Dave Sell



Welcome to our new members!

Craig Kessler

Stan Conyer

Jim and Gloria Skalski

Treasurer's Report

Current Balance is \$3587.27

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.
- August 20th—Johnson County Park Car Show—2949 E. North Road, Edinburgh, Indiana. Cost of the event is \$15 and it will be held from 9am to 3pm.
- Chicago Pizza cruise-in—August 26th
- Cruise to Greensburg, Oldenburg, Metamora and then end up at Storey's in Greensburg for some of the great homemade pies that they have. This will be held on August 27th
- September 1-4th—MCA 40th Anniversary
- September 9-11—Gilmore Car Museum Trip—6865 W. Hickory Road, Hickory Corners, MI.
- Pool and Pitch-in party at the Mihay's—September 16th—3418 Rost Drive, Columbus, IN. 6:30 to 9pm.
- Fish Fry at Frank and Sandy Bayles—September 23rd—10160 US Hwy 31, Elizabethtown, IN.

Meeting Minutes

- 50/50 was won by Linda Mackey for \$12.00
- DQ Cruise-ins—we are seeing large crowds attending these events

Old Business

- Outing at the Artis's home—a special thanks goes out to them for hosting the event.
- Ice Cream Social—the ball got dropped on this one, but we had chicken and ice cream.
- Corvette Car Show—the location is nice and they had about 85 to 90 cars and there were 8 cars that attended from the club
- June 24th—Cruise to North Vernon—4 club cars attended this event.

New Business

- Ft. Wayne Car Show—no one is going. July 24th trip to French Lick—there are a couple of club members interested in going. Terry can get a discount for the train ride and Frank Bayles is heading up this trip so RSVP by the 20th.
- Gilmore Museum trip—it was reported that a couple of the hotels are full. The club is leaving on 9/9 and returning on 9/11/16. Let Valarie Sell know if you are interested in going. This place has awesome barns that are full of cars on display and there are cars everywhere. Valarie will include in the email hotel reservations so that you can make these on your own. The link to the Gilmore Museum will also be included in the email.

Recipe Corner



Ingredients

- 3/4 cup butter, softened
 - 1-1/2 cups sugar
 - 3 eggs
 - 1 teaspoon vanilla extract
 - 1-1/3 cups all-purpose flour
 - 3 tablespoons baking cocoa
 - 1/2 teaspoon baking powder
 - 1/2 teaspoon salt
 - 1/2 cup chopped nuts, optional
 - 4 cups miniature marshmallows
 - **TOPPING:**
 - 1-1/3 cups semisweet chocolate chips
 - 1 cup peanut butter
 - 3 tablespoons butter
 - 2 cups Rice Krispies
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Directions

1. In a small bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
 2. Combine the flour, cocoa, baking powder and salt; gradually add to creamed mixture. Stir in nuts if desired. Spread in a greased 15-in. x 10-in. x 1-in. baking pan.
 3. Bake at 350° for 15-18 minutes or until set. Sprinkle with marshmallows; bake 2-3 minutes longer or until melted. Place pan on a wire rack. Using a knife dipped in water, spread marshmallows evenly over the top. Cool completely.
 4. For topping, combine the chocolate chips, peanut butter and butter in a small saucepan. Cook and stir over low heat until blended. Remove from the heat; stir in Rice Krispies. Spread over bars immediately. Chill until set. Yield: 3 dozen.
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