



Hoosier Mustang Club PONY TALES

DECEMBER 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 December club meeting will be held Wednesday, December, 14th at the Sirloin Stockade. Meeting starts at 7pm. Those members wishing to eat dinner may do so between 6 and 7pm.

Important Reminders



1—Robin Winters 2—Ray Shute 4—Fred Conner 8—Daniel Johns 11—Chuck Butler 11—Nicole Ledbetter 12—Lisa Manning 12—Vickie Trimpe 13—Richard Bowling 20—Alice Curry 21—Don Lawless 27—Steve Vail 27—Eric Mullis 28—Scott Sanders

Welcome to our new members! Mitchell and Connie Barr



Current Balance is \$1435.00



December 3, 2016 **HMC Christmas Meal** - 11:00 am - 1:00 pm - Cafe Batar, 12649 US 50, Seymour, IN Bring Christmas gift, guy for a guy, lady for a lady. **More details to come**



The meeting was held on November 9, 2016 and Chuck brought the meeting to order. 50/50 was won by Tammy Barker for a total of \$11.00

Old Business

- Fall Foliage Tour recap—the club went to Tulip Trestle—we were lucky enough to have a train come through while we were there and it was a Cummins train. Dave Sell provided shots of the area with his drone.
- Halloween Party—we had a nice turnout for this event that was held at the Sell's home. Everyone had a good time and there was great food and we finished the night with a bonfire.
- Wedan Race at Brown County—Tammy Barker provided a recap of the event. Jeffrey Johnson and Scott both ran their cars. Scott posted his best time ever in the white car. There were about 48 cars there in total and it was a good night of racing.

New Business

- Thanksgiving dinner—please make sure to RSVP to Valarie Sell. Bring a dish and a drink for everyone to enjoy. The Thanksgiving dinner will be held on November 19th at the Sandcreek Conversation Club. Dave Sell is looking to provide us with a video to show after dinner.
- Christmas lunch at Batar—this will be held on Saturday December 3 at Batar in Seymour. Cost is \$18.00 a person. Bring a \$10 gift. Please let Terry Thomas know if you will be attending.
- Festival of Lights Parade—Saturday, December 3 at 6pm. 3 people from the club want to enter. It was discussed that we really need more entries for this. Chuck or Valarie will enter the club in the parade. Remember for those that are participating in this event that you must have lights on your car.
- Shirts—Valarie Sell reported that she has a quote from the Sports Locker for polos. The cost is \$30-\$35 for the shirts with the club logo. It was discussed that our logo may not

show up well on the dark navy shirts, so Valarie was going to look into other color options for the shirts.

- Calendars—Kyle Weidner is putting together a photo calendar again this year. Please make sure and send photos of your cars to Kyle. He is also taking orders as well. Pictures are due to Kyle by November 20th. Kyle said that the calendars will be in by the 1st of December.
- New members—Mitchell and Connie Barr were welcomed to the club.
- Nominations for club officers were held. Rick Mackey turned down the nomination to serve as VP for 2017. Jeff Johnson was nominated. Jeff also turned down the nomination as he said that he may have to move to second shift in 2017. Jerry Mihay was nominated and he accepted the position. Treasurer is going to be Debbie Mensendiek. Secretary—Shirley Bozell. President: Joyce Artis. Event Coordinator: Valarie Sell, Website Coordinator: Dave Sell, Public Relations Coordinator: Frank Bayles
- Car Show Meeting will be held on December 14th at 7pm at Sirloin Stockade. The club meeting will become a working meeting for committees in 2017. This event needs to be organized. Representatives from each committee will report back to the club about progress.
- Steve Weidner made a motion to adjourn the meeting which was seconded by Dave Sell.

Recipe Corner Easiest Ever Holiday Sugar Cookie Bars



Ingredients

1	
2	roll (16.5 oz) Pillsbury™ refrigerated sugar cookies Save \$
2	tablespoons red and green candy sprinkles
1/3	cup butter or margarine, softened
2	cups powdered sugar

1	
	tablespoon milk
1/2	
	teaspoon almond extract
	Additional red and green candy sprinkles
Directions	

- Heat oven to 350°F. Spray 8-inch square pan with cooking spray. In medium bowl, break up cookie dough. Knead in 2 tablespoons candy sprinkles until well blended. Press in pan.
- Bake 20 to 23 minutes or until set and edges are golden brown. Cool completely in pan on cooling rack, about 1 hour.
- In medium bowl, beat butter with electric mixer on medium speed until creamy. Gradually add powdered sugar, beating until light and fluffy. Beat in milk and almond extract. Frost bars. Decorate with additional candy sprinkles. Cut into 4 rows by 4 rows.