



Hoosier Mustang Club

PONY TALES

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

50/50 Winner—Tammy Barker—won \$14.00

Montana Mikes Gift Card won by Stormy Butler.

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.



Terry Rosenberger—6th
Mike Perkins—15th
Dallas McKinney—19th
Shibing Huang—22nd
Stacey Stater—24th
Kathy McIntosh—26th



Welcome to our new members!

Treasurer's Report

Current Balance is \$2985.55

Club Outings

Meeting Minutes

Old Business:

- Happy Veteran's Day—thanks to all our veteran's and to the 4 that were in attendance at the meeting
- The drive to the Gustof Orchard was great. Several club members were in attendance.
- The cruise-ins to the DQ have been popular and well attended.
- We will end the year with some breakfasts at Cracker Barrel

New Business:

- Sirloin Stockade—okay to continue having the meetings here in 2016—Frank proposed that we continue meeting here and Valarie Sell seconded the motion.
- Toys for Tots—still have time to donate money or toys up until the Thanksgiving Dinner
- Thanksgiving Dinner—November 21st at 6pm at Sand Creek Conservation Club. Dave Sell will be showing a movie after dinner.
- Christmas Party—December 5th at 11am at Batar in Seymour.
- Festival of Lights Parade—December 5th—must be in line by 5:30pm. Cars must have lights on them. It is the 25th Anniversary of the parade, so they are asking that you use white lights only. Blue painters tape works well to keep lights on your car. Cannot throw candy, but it can be passed out as you walk.
- Go-Kart outing—this has been delayed. There needs to be more interest. Cost is \$49/person for Fast Times. They have very fast go-carts and we must have a minimum of 8 to attend. It was decided that we would look to do this in January or February.
- Pizza party at the Sell's home on January 16, 2016.
- 2016 Hoosier Summer Slam—look at idea of an All Ford Show, need to get information out earlier, need to think about going to one charity, need to simplify things because there is too much confusion. It was decided that we would stay

with an open car show for now. We all need to work harder to get the word out.

- Mustang Club of America—40th Anniversary—September 4th. The cost is 1 vehicle with two people is \$100. <http://www.mca40th.com/register/html> to register for this event.
- Terry Abel made a motion to end the meeting, which was seconded by Debbie Mensendiek.

Recipe Corner

Red Velvet Cupcakes

Ingredients

1 1/4 cups cake flour
1/2 cup plus 2 tablespoons all-purpose flour
1 cup sugar
3/4 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons unsalted butter, melted
1/4 cup canola oil
1 cup low-fat buttermilk
2 tablespoons unsweetened cocoa
2 tablespoons red food coloring
1 large egg
1 teaspoon pure vanilla extract

Preparation

1. Preheat oven to 350°. Place 12 muffin cup liners in muffin tin.
2. Place flours in a bowl. Sift sugar, baking soda, and salt into bowl.
3. Whisk butter and oil in a bowl. Add buttermilk and next 4 ingredients (through vanilla), whisking until well-combined. Add dry ingredients to wet.
4. Divide batter evenly among liners, and bake in middle of oven about 25 minutes or until wooden pick inserted in center comes out clean. Cool 5 minutes; transfer to a wire rack to cool.
5. Pipe frosting on cakes with a star-tipped pastry bag.

Ingredients for Icing

8 ounces 1/3-less-fat cream cheese, at room temperature
1 cup powdered sugar
2 teaspoons finely grated fresh lemon zest

Preparation

Combine ingredients. Beat with a mixer until smooth