



## Hoosier Mustang Club

# PONY TALES

### JULY 2016 EDITION

### CLUB OFFICERS

Chuck Butler—President—812-371-8519 or [butz034@yahoo.com](mailto:butz034@yahoo.com)

Rick Mackey—Vice President

Tammy Barker—Secretary—812-374-3840 or [gohoosiers100@yahoo.com](mailto:gohoosiers100@yahoo.com)

Debbie Mensendiek--Treasurer

The July club meeting will be held Wednesday, July 13th 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 EXACTLY ONE MONTH AWAY.

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.

July 17<sup>th</sup>—19<sup>th</sup> Annual Shelby Shifters Classic Car Show held at Kennedy Park—open show. \$15. Registration is 8 to 11 with awards at 3.

July 23—North Vernon. Christ Baptist Car Show at the North Vernon City Park. Registration is 8 to 11 with awards at 3. Cost of show is \$15.

July 30<sup>th</sup>—37<sup>th</sup> Annual Mustang and All Ford Show held at Sharp Wholesale Parts and Used Cars—10320 E. Pendleton Pike. Registration is 9 to 12 with awards at 4. Cost of show is \$20.

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



Linda Mackey—10<sup>th</sup>  
Angie Chambers—11<sup>th</sup>  
Teresa Cash—15<sup>th</sup>  
Nicole Spray—17<sup>th</sup>  
Casey Fyfe—21<sup>st</sup>  
Bonnie Nolting—26<sup>th</sup>  
William Hartman—26<sup>th</sup>  
Matt Marlin—29<sup>th</sup>



**Welcome to our new members!**

**James Sims**

## **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.
- July 16<sup>th</sup>—Old Fort Mustang Club Mustang and Fords Car Show—this event is held at Ivy Tech Community College—3800 N. Anthony Blvd., Fort Wayne, IN. The event is held 9 to 3.
- July 18-23—Mustang Week in Myrtle Beach South Ca

July 23, 2016 8:30 a.m. - 5:00 p.m. **Cruise to French Lick.** If you are interested in going on the cruise and train ride at 1:00 p.m., contact Valarie Sell no later than **7/20/2016**. Email: [valariesell@me.com](mailto:valariesell@me.com) Let me know if you plan to do the cruise and/or train ride. We will need a total number attending. (Meet at McDonald's at Seymour, IN)

July 24, 2016 9:00 a.m. - 4:00 p.m. **Tri-State Mustang All Ford Car Show**, 4335 Glendale Milford Rd, Blue Ash, OH

- July 30, 2016 9:00 a.m. - 4:00 p.m. **37th Annual Mustang & All Ford Car Show**, Sharp Used Cars & Wholesale Parts Dealership, 10320 E. Pendleton Pike, Indianapolis, IN.

## Meeting Minutes

## Recipe Corner



Banana Split Brownies

### Ingredients

- 8 ounces unsweetened chocolate, chopped
  - 3/4 cup butter, cubed
  - 3 large eggs
  - 2 cups sugar
  - 1 teaspoon vanilla extract
  - 1 cup plus 2 tablespoons all-purpose flour
  - 1 cup maraschino cherries, chopped
  - **TOPPING:**
  - 1 package (8 ounces) cream cheese, softened
  - 1/2 cup mashed ripe banana (about 1 medium)
  - 1/3 cup strawberry preserves
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- 1 large egg, lightly beaten
  - 1/4 cup chopped salted peanuts
  - Sliced bananas and additional chopped maraschino cherries, optional
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## **Directions**

1. Preheat oven to 350°. In a microwave, melt chocolate and butter; stir until smooth.
  2. In a large bowl, beat eggs and sugar on high speed 10 minutes. Stir in vanilla and chocolate mixture. Gradually stir in flour. Fold in cherries. Spread into a greased 13x9-in. baking pan.
  3. For topping, in a small bowl, beat cream cheese until smooth. Beat in mashed banana and preserves. Add egg; beat on low speed just until blended. Spread over brownie batter; sprinkle with peanuts.
  4. Bake 40-45 minutes or until topping is set and a toothpick inserted in brownie portion comes out mostly clean. Cool completely on a wire rack.
  5. Cut into bars. If desired, serve bars topped with sliced bananas and additional cherries. Store in an airtight container in the refrigerator. Yield: 2 dozen.
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