



Hoosier Mustang Club

PONY TALES

JUNE 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 June club meeting will be held Wednesday, June 8th at the Sirloin Stockade. Meeting starts at 7pm. Those members wishing to eat dinner may do so between 6 and 7pm.

50/50 Winner—Billy Danforth--\$10—Billy donated his winnings back to the club. Thanks Billy.

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.

June 5th—Moose Park Car Show—Registration 8 to noon with awards at 3pm.

June 5th—Save Our Suds Car Show—Greenwood. Registration is \$15 and from 11-1:30 with awards at 3.

June 11th—Southside Auto Show--\$20—Registration is 10 to noon with awards at 3:30. Presented by Southside Mustang and Fast Fords. Held at Ray Skillman Collector Car Sales—1280 US 31, Greenwood.

June 18th—Falls City Mustang 21st Annual All Ford Show—held at Jim O'Neil Ford—516 S. Indiana Avenue, Sellersburg, Indiana. Registration is 8 to noon with awards at 4.

June 19th—Greenwood—2nd Annual Dadfest Car and Motorcycle Show—at Vineyard Community Church—512 S. Madison. Free show. Registration is 9:30 to 11. Judging is 11 to 1 with awards at 1:30. Live band, DJ, food etc.

June 25th—Seymour—Cars and Guitars—2 to 9pm downtown Seymour.

June 25th—26th—NMCA All American Nationals at Lucas Oil Raceway

July 4th—Ray Skillman Ford Show—Registration 8 to noon. Awards at 2 and cost to enter is \$15.

July 9th—Franklin 13th Annual Indy Mopar Open Car Show and Cruise-in—3099 N. Morton Street. Registration is 11 to 3. Free show.

July 9th—Freetown Indiana. Freetown July Festival All Wheels Car Show—anything on wheels show at the Freetown Park. Registration is 9 to noon. \$10. Fireworks at the end of the night.

July 17th—19th 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 30th—37th 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.



1st—Devon Bell
7th—Ed Bodem
9th—Sharon Hembree
12th—Bill Manning
12th—Beth Sanders
15th—Stan Conyer
16th—Guy Stott
16th—Claud Blackburn
19th—Scott Barker
25th—Kyle Weidner
25th—Joe Lewis
27th—Billy Danforth
29th—Jenny Stark



Welcome to our new members!

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.
- June 11th—Southside Auto Show presented by Southside Mustangs and Fast Fords to be held at Ray Skillman Collector Car Sales—1280 US 31—Greenwood. Cost of show is \$20. Registration is 10 to noon with awards at 3:30.
- June 11th—Huber Farms Car and Motorcycle Show—Registration is 8:30 to 11. 2421 Scottsville Road, Starlight, Indiana. Cost of show is \$15.
- June 18th—25th Street Takeover Cruise. Meet in Mill Race Park from 3 to 6pm.
- June 17th and 18th—Falls City Mustang 21st Annual All Ford Show—17th is the cruise and the 18th is the car show. Event held at Jim O'Neil Ford—516 S. Indiana Avenue Sellersburg. Registration is 8 to noon with awards at 4.
- June 25th—National Guard Car Show—9 to 3. Event held at 431 N. Meridian Street, Indy.
- June 25th—Queen City Mustang 9th Annual all Fords and Mustang Show—9 to 3. This event is held in Cincinnati Ohio.
- July 1st—Outing at the Artis's home. 9985 N. Base Road, Westport, IN. Party will start at 7pm. Meat will be provided. Please bring a side dish or dessert and make sure to bring your lawn chair.
- July 9th—Corvette Club Car Show—this event will be held at Sam's Club in Columbus. Registration is 8 to 2 and cost of show is \$20.
- July 9th—Hoosier Mustang Club Ice Cream Social—6 to 7pm to be held at the Hartsville Shelter.
- July 16th—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

Meeting Minutes

Chuck Butler brought the meeting to order.

- Chuck discussed the June 4th cruise to Greensburg to Story Restaurant.
- Dave Sell spoke about the car show at the school—Charger Car and Truck and Tractor show—this event will be held from 8 to 3. Nice trophies to be given away. All proceeds go to the school's PTO. Cost of show is \$20. Judging is at 10am.
- 1st Friday Car Show—held at Shelbyville Town Square each month. The Artis won best late model at the show in May.
- Chuck reported about the outing with Southside Mustang Club—there were over 95 cars on the drive.
- Chuck reported on the April 30th outing to Sarah Fisher's new facility for indoor karting. 4 members went and had fun driving the go-karts.
- Chuck spoke about trying to recruit some younger members to the club. Dave Murphy and Jerry Mihay to take flyers to the local schools.
- Car show flyers are complete. Post them to Facebook. Billy to speak to Bob Morrison and Chuck has a call into a guy about the O'Reilly trailer.
- Kyle Weidner talked about the National Mustang Museum that is being built in Concord, North Carolina. Word is that it is to be finished in 2017. Club could plan a trip to this.
- Gilmore trip is planned for September 9—11th. Get to booking your hotel now.

Recipe Corner



Sky-High Salted Caramel Chocolate Layer Cake

Ingredients

Cake

- 2 boxes Betty Crocker™ SuperMoist™ devil's food cake mix
Water, oil and eggs called for on cake mix boxes

Salted Caramel Cheesecake Filling

- 3 packages (8 oz each) cream cheese, softened
- 1 1/2 cans (13.4 oz each) dulce de leche (caramelized sweetened condensed milk)
- 1/4 teaspoon kosher salt

Salted Caramel Buttercream

- 1 cup shortening
- 1 cup butter, softened
- 8 cups powdered sugar
- 1 teaspoon vanilla
- 15 caramels, unwrapped

3

tablespoons milk

1/4

teaspoon kosher salt

Garnish

3/4

cup toasted chopped pecans

3/4

cup crushed pretzels

Salted Caramel Glaze

3

tablespoons caramel topping

Additional kosher salt, if desired

Directions

- **1**Heat oven to 350°F. Spray four 8- or 9-inch round cake pans with cooking spray. If desired, line bottom of each pan with cooking parchment paper for easier cake removal.
- **2**In large bowl, make cake batter as directed on boxes; divide among pans. Bake 32 to 38 minutes or until toothpick inserted in the center comes out clean. Cool in pans 10 minutes. Run knife around edges of cakes to loosen. Remove from pan to cooling rack; cool completely, about 1 hour.
- **3**Meanwhile, in large bowl, beat Salted Caramel Cheesecake Filling ingredients with electric mixer on medium speed just until smooth and well combined.
- **4**Use serrated knife to level tops of cakes, if necessary. Place one layer, cut side down, on platter or serving tray. Top with one-third of the filling. Repeat with remaining cake layers and filling, finishing with a cake layer.
- **5**To make Salted Caramel Buttercream: In large bowl, beat shortening and butter with electric mixer on low speed until smooth. Gradually add powdered sugar, 1 cup at a time, beating until combined; beat in vanilla. In large microwavable bowl, microwave caramels and 1 tablespoon of the milk uncovered on High about 1 minute or until caramels are melted; stir until smooth. Stir caramel mixture and kosher salt into buttercream mixture until combined, adding remaining milk, 1 tablespoon at a time, until smooth and spreadable. Frost top and side of cake with a thin layer of buttercream to make a crumb coat. Repeat, frosting the top and side of cake with a second layer of the buttercream.
- **6**In small bowl, mix chopped pecans and crushed pretzels. Press mixture around bottom and 2 inches up side of base of cake. If desired, reserve some of mixture for top of cake. Drizzle cake with caramel topping, and top with any reserved mixture. Sprinkle with additional kosher salt. Refrigerate until ready to serve. Serve with ice cream, if desired.