



## **Hoosier Mustang Club**

# PONY TALES

#### **MARCH 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 March club meeting will be held Wednesday, March 9th at the Sirloin Stockade. Meeting starts at 7pm. Those members wishing to eat dinner may do so between 6 and 7pm.

50/50 Winner—Debbie Mensendiek--\$13.00

# Important Reningers

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.

Hoosier Summer Slam—now is the time to be thinking about the charity for this year's show and what you want to volunteer to help with. There will be a planning meeting on Tuesday, February 23<sup>rd</sup> at Frank Bayles Upholstery Shop at 6:30pm. Please make sure to attend as we always are looking for new ideas and suggestions in regards to our show.

Car Show—March 19<sup>th</sup>—Terre Haute, Indiana. Car show to be held at Wabash Valley Fairgrounds—3910 US 41. Registration is 10am to noon with awards at 3pm. Cost is \$5.00 with canned food donation.

NAPA Trackside Cruise-In and Car Show—Brownsburg—Lucas Oil Raceway—10267 E. Indianapolis, IN 46234. Wednesday, April 13<sup>th</sup>. Wild Wednesday Track Night at Lucas Oil Raceway. Open Car show, cost is \$5.00. Gates open at 5pm with photos of cars taken starting at 7:30pm. Photos of all cars will be posted to Lucas Oil Raceway Facebook and Twitter accounts. Fans will vote on favorite car. Two winners will be drawn and they will receive two tickets to the US Nationals in September and will be able to park in the Big Go Car Show.



Rick Mackey—13th

Martha Lawless—15th

Chery Bowling—17th

Judith Russell—19th

Frank Bayles—25th

Paul Moffitt—25th

Jennifer Ruble—28th



Welcome to our new members!

**Casey Fyfe and Steve Knott** 



Current Balance is \$2731.15

# 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.
- April 30<sup>th</sup>—Cruise to Delara Indy Car Museum—breakfast at Cracker Barrel at 8:30am and then drive to Indy at 10am



#### **New Business:**

- Chuck announced all the officers for the club for 2016: Website Coordinator—Dave Sell, Social Media Coordinator—Shelby Murphy, Public Relations Officer—Frank Bayles, Activities Chairperson—Valarie Sell, Treasurer: Debbie Mensendiek, Secretary— Tammy Barker, Vice President—Rick Mackey, President—Chuck Butler
- Website—make sure to check out the website for new listings and information. The activities calendar is on the site now and is being constantly updated. Some new things for this year: Cruises to Dairy Queen on 3<sup>rd</sup> Street in Columbus on Tuesday evening's beginning in April starting at 5pm to dark. The owners of the DQ are excited to have us there. Make sure to park in the North parking lot that is used for the church. Music and specials are also supposed to be made available. Cracker Barrel—the club will be meeting for breakfast there a couple of times each month. Delara Indy Car Tour—April 30<sup>th</sup>—meet at Cracker Barrel for breakfast and then travel to Indy for this tour. Cruises to other communities. Cruises planned to North Vernon, Shelbyville, and Greensburg. Picnic the night before the Shelby Spring Fling at Brown County State Park. Party at the Artis home again. Cruise and Train Ride to French Lick on July 23. Cruise-in at Chicago Pizza planned. Cruise to Gilmore Car Museum in Michigan. The Gilmore Car Museum was featured on the television show Car Crazy. It consists of 80 acres of cars to view.
- Activities this week—World of Wheels on Saturday. Meet at Cracker Barrel in Edinburgh at 10am.
- Breakfast at Cracker Barrel on February 27<sup>th</sup> at 8:30am.
- Poker Run Idea—the idea was brought up to have a poker run for Love Chapel. \$10 entry fee or 10 canned goods/non-perishable goods per participant.
- Increase Membership—looking for ideas to continue to grow membership and grow the number of younger members as well. Look to local schools to increase awareness.
- Hoosier Summer Slam—planning meeting to be held on Tuesday, February 23 at 6:30 at Frank Bayles Upholstery Shop.
- Goals—Rick Mackey to look into the possibility of a track day for the club. Rick will look at Edgewater, Ohio Valley for a performance day at the track.
- Speakers or Videos—Valarie Sell brought up the idea that we had speakers and videos shared last year and would entertain the idea of this being included in the meetings again.
- Jim Bott made a motion to adjourn the meeting which was seconded by Joyce Artis.

#### **Recipe Corner**

## **Shamrock Pie Recipe**



### Ingredients

- 1 cup sugar
- 1/4 cup cornstarch
- 1-1/2 cups water
- 3 egg yolks, lightly beaten
- 1/4 cup lemon juice
- 1 tablespoon butter
- 1-1/2 teaspoons grated lemon peel
- 5 to 6 drops green food coloring
- 1 pastry shell (9 inches), baked

- MERINGUE:
- 3 egg whites
- 1/3 cup sugar

#### **Directions**

- 1. In a large saucepan, combine the sugar and cornstarch. Stir in water until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Stir a small amount of hot filling into egg yolks; return all to pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Gently stir in the lemon juice, butter, lemon peel and food coloring until smooth. Pour hot mixture into crust.
- 2. In a small bowl, beat egg whites until soft peaks form. Gradually beat in sugar, 1 tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Spread evenly over hot filling, sealing edges to crust.
- 3. Bake at 350° for 10-15 minutes or until the meringue is golden brown. Cool on a wire rack for 1 hour. Refrigerate for at least 3 hours before serving. Store leftovers in the refrigerator. Yield: 6-8 servings.