



Hoosier Mustang Club

PONY TALES

MAY 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 May club meeting will be held Wednesday, May 11th at the Sirloin Stockade. Meeting starts at 7pm. Those members wishing to eat dinner may do so between 6 and 7pm.

50/50 Winner—Rick Mackey--\$12.00

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.

May 14th—Seymour, Indiana. Hotrods and Academics Car Show. This event will be held at the Seymour High School. Registration is 10 to 1 with awards at 3pm. Cost of show is \$10.

May 21st—4th Annual Chandler Select Cruise-in for a Cure to benefit Care for Kids—585 E. Clifty Drive, Madison, Indiana.

May 30th—Martinsville, Indiana. 6th Annual Anything on Wheels—held on the square in downtown Martinsville. Registration is 9 to noon. Cost of show is \$15.00 and awards at 2pm.

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



Cathy Thomas—5th
James Sims—5th
Lori Aiken—6th
Lynn Lykins—7th
Joe Chambers—13th
Eric Mullis—18th
Ruth Boyle—19th
Sarah Mullis—22nd
Liz Grant—23rd
Tom Bonnell—31st



Welcome to our new members!

Donald and Janice McCrary

Treasurer's Report

Current Balance is \$3253.27

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.
- May 14th—3rd Annual Charger Car and Truck Show—to be held at North Decatur Elementary School—3200 N. State Road 3, Greensburg, IN. \$20 day of show. Registration is 9 to noon. Awards at 3pm.
- June 4th—25th Street Takeover Cruise. Meet in Mill Race Park from 3 to 6pm.

Meeting Minutes

Chuck Butler brought the meeting to order and welcomed our newest members, Donald and Janice McCrary.

- Secretary, Tammy Barker mentioned a few items from the newsletter of interest.
- Debbie read the Treasurer's Report.
- Chuck noted that we received \$200 from Ray Skillman for the car show.
- Rick Mackey talked about a car show flyer about the Cider Run to be held in Nashville Indiana on September 10th.
- We discussed getting some flyers out to high schools about the club.
- 25th Street Takeover event—it was mentioned that we have applications and flyers available that night.
- July 9th—Ice Cream social—the Hartsville shelter house has been reserved for this event.
- Dairy Queen cruise-ins have started. They will be held every Tuesday night, weather permitting.
- The Hope Indiana cruise-ins will start on the 1st Friday in May.
- Cruise with Southside Mustang Club—April 17th—1:30pm—meet at Cracker Barrel—cruise to Nashville, Lake Monroe through to Story Inn and then back to Nashville and eat at Chicago Pizza. This is National Mustang Day. Stickers will be made available to all of those that participate.
- MCA—40th Anniversary in September—need to get registered for this soon if you plan to attend.
- April 30th outing—breakfast at the Cracker Barrel at 9am and then we will travel to the Delara Indy Car Museum for a tour.
- April 16—Jim O' Neil Birthday Bash—meet at 7:30am at McDonalds in Seymour and then travel to the show.
- Hoosier Summer Slam Car Show Meeting will be held on April 20th at Frank Bayles Upholstery shop at 6:30pm. Chuck discussed about the club just sponsoring the show. DJ from 9 to 11, Band from 11 to 1 and then the DJ again at 2 for awards.
- Rick Mackey made motion to adjourn seconded by Sandy Bayles.

Recipe Corner



Ingredients

2 cups sugar

2 cups flour

1 cup butter, melted

1 cup water

3 Tablespoons unsweetened cocoa powder

1 teaspoon baking powder

½ cup buttermilk

2 eggs

1 teaspoon vanilla

½ cup butter

3 Tablespoons unsweetened cocoa powder

5 Tablespoons milk

1 (16oz.) box confectioners sugar

1 cup pecans, chopped

1. Preheat an oven to 350 degrees F (175 degrees C). Grease an 11x17 jelly roll pan.

2. Mix white sugar and flour in a large bowl. Combine 1 cup butter, water, and 3 tablespoons cocoa powder in a small saucepan; stir over medium heat until butter is melted and mixture is well combined. Pour melted butter mixture over sugar and flour; beat well. Beat in baking soda, buttermilk, eggs, and vanilla extract. Pour batter into prepared pan.
3. Bake in preheated oven until a toothpick inserted into the center of cake comes out clean, 20 to 25 minutes. Remove from oven and allow to cool on a wire rack.
4. Combine remaining 1/2 cup butter, 3 tablespoons cocoa powder, and milk in a small saucepan; stir over medium heat until butter is melted and mixture is well combined. Beat powdered sugar into the butter mixture, mixing until frosting is smooth. Stir pecans into frosting and pour over cooled cake.