



Hoosier Mustang Club

PONY TALES

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

Important Reminders



2—Richard Bozell
8—Tammy Barker
10—John Curry
18—Roger Luenz

Treasurer's Report

Current Balance is \$1435.00

Club Outings

November 9, 2016 **HMC Club Meeting** @ Sirloin Stockade, 3114 N. National Road Columbus, IN 47201
6:00 pm - 7:00 pm Meal and 7:00 pm - 8:00 pm Club meeting.

November 19, 2016 **HMC Thanksgiving Meal** - 6:00 pm - 8:00 pm - Meet at the Sandcreek Conservation Club, S 600 E, Elizabethtown, IN 47232. Turkey and ham will be provided. Bring a dish and drink to share. ****RSVP by 11/16/2016 to valariesell@me.com**

December 3, 2016 **HMC Christmas Meal** - 11:00 am - 1:00 pm - Cafe Batar, 12649 US 50, Seymour, IN
Bring Christmas gift, guy for a guy, lady for a lady. ****More details to come****

Meeting Minutes

The meeting was held on October 12, 2016 and Chuck brought the meeting to order. 50/50 was won by Jim Bott for a total of \$5.50.

A special 60th Wedding Anniversary was announced to Marge and Jim Bott. Debbie read a thank you note that was received from Hospice concerning the funds raised from the car show.

Old Business

- Special thanks to the Mihay's for the club outing that was held at their home.
- Bayles Fish Fry—special thanks also sent out to Frank and Sandy for allowing us to their home and all their hard work preparing and frying the fish.
- Hope Heritage Day Parade—there were 6 cars in the parade. The staging location was changed to behind the high school and the club was the last entry and we had to follow the horses.
- Ethnic Expo Parade—there were 4 cars in the parade. It was discussed that the Corvette club had 10 to 15 cars. This lead to more discussion about parades and placing a minimum of club members that are going to be in these events.
- Brick for National Mustang Museum has been purchased.

New Business

- Fall Foliage Tour—this will be held on Saturday October 15th and we will meet at 9am at the Burger King in Seymour. Frank is in charge of this event. The plan is to drive to Tulip Trestle. There is a diner in Solisberry that will provide a photo taking opportunity. We can eat in Bedford as there are a few restaurants on the way back.
- Halloween Party to be held at the Sells—this is a first time event for the club. Come dressed as a famous couple. Chili will be served so bring a side dish and a drink to share. This event will be held from 5pm to 9pm on 10/29.
- Festival of Lights—December 3rd—the parade will start at 6pm. The club will need to meet at 5pm. Must have lights on your car. Valarie is going to send out an email to the club to see who is interested in participating in the parade. It is \$20 for the club to participate in this event. November 11th is the deadline to participate in the parade.
- Thanksgiving Dinner—November 19th at 6pm. Tammy has volunteered to make a ham and Joyce Artis and Valarie have volunteered to make turkey. Make sure to bring a side dish and a drink for all to share. Dave Sell is working on a video to share after the meal.
- Louisville Derby City Car Show—nice dealership (Bill Collins) airplane on display, toys for the kids, two restaurants, huge Ford display. Awards for many classes. Served a meal at no charge to all those who entered the car show. There was a Ford semi there with merchandise. There were 300 plus cars there. They took a picture of your car and placed this photo on a plaque if you won an award.
- Christmas lunch at Batar—December 3 at 11am. Cost is \$18.00 per person. Bring a gift for a man for man/woman for woman. RSVP by 11/25/16 and need to have money paid

to Terry Thomas by this date as well.

- Meeting place for next year—Chuck asked if we want to change the location for our meeting. Dave Sell made a motion to remain at the Sirloin Stockade and this was seconded by Jerry Mihay.
- Shirts—Valarie Sell is looking into the possibility of ordering new shirts and additional club items.
- By-Laws—need to be updated?? It lists in the by-laws that a membership list is to be sent out once a year to all members. Valarie stated that she would send this out to all members.
- Website—Dave noted that our website has reached over 11,000 hits.
- Car Show—Chuck stated that if it were a business that we would be running in the red. It was noted that the car show meetings need to be held at the end of the club meetings and not be a separate and additional meeting. It was also discussed that the planning meeting needs to be more organized. We decided to hold a meeting at Chuck's home in December to discuss this matter.
- Wedan Fall Race will be held on October 15th.
- Nominations were held for 2017 officers. Debbie agreed to remain as the Treasurer. It was decided that Rick Mackey would remain as VP. Shirley Bozell was nominated for Secretary. Joyce Artis was nominated to be President. Valarie Sell will remain as the Event Coordinator. Dave Sell will remain in charge of the Website and Facebook.
- Marge Bott made a motion to end the meeting which was seconded by Jim Bott.

Recipe Corner



Applesauce Cake Ingredients

1 tablespoon Gold Medal™ all-purpose flour
1 cup dried cranberries
2 ½ cups Gold Medal™ all-purpose flour
1 tablespoon pumpkin pie spice
1 ½ teaspoons salt
1 teaspoon baking powder
½ teaspoon baking soda
1 ½ cups granulated sugar
½ cup butter or margarine, softened
2 eggs
1 ½ cups applesauce
½ cup chopped walnuts or pecans
2 tablespoons powdered sugar

Directions

- **1**Heat oven to 350°F. Grease bottom and side of 12-cup fluted tube cake pan with shortening; lightly flour. Toss 1 tablespoon flour and the cranberries to coat; set aside. In large bowl, mix 2 1/2 cups flour, the pumpkin pie spice, salt, baking powder and baking soda; set aside.
- **2**In large bowl, beat granulated sugar and butter with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed, scraping bowl occasionally, until light and fluffy. Beat in eggs, one at a time, until smooth and blended. Reduce mixer speed to medium. Gradually beat in flour mixture alternately with applesauce until smooth. Stir in cranberry-flour mixture and walnuts. Pour into pan.
- **3**Bake 50 to 60 minutes or until toothpick inserted in center of cake comes out clean. Cool 10 minutes; remove from pan to wire rack. Cool completely, about 2 hours. Sprinkle powdered sugar over cake.