



PONY TALES

APRIL 2013 EDITION



CLUB OFFICERS

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Stormy Butler —Secretary—812-371-8519 or stormy@cimtechsolutions.com

The next meeting will be held on **May 8, 2013** at the Golden Corral. You are welcome to join us for dinner beginning at 6:00 PM. The meeting will start at 7:00 PM.

Important Reminders

Cobweb Tour & HMC Group Photo

April 20th – meet at noon at the Clarion on 46 West.

Photos first with the Cobweb Tour following. Joan Mabe has arranged for a Republic Newspaper representative to be there.

2013 Summer Slam Car Show

On April 24th, Tammy sent out an e-mail announcing that it is time for the club members to start visiting local businesses for support with the 2013 car show. Support includes monetary, merchandise and posting of car show flyers.

Tammy will be bringing a supply of both of these forms to all meetings from this point on.



APRIL

9th—Russell Kuhn

MAY

2nd—Giap Byers

6th —Bob Scott

7th—Lynn Lykins

31st—Tom Bonnell

Treasurer's Report

We have a balance of \$2,083.57 in the bank.

Club Outings

Looking for something to do??

Shelby Spring Fling Car Show

May 17 – 19th Brown County State Park

The HMC will be having a cookout at the shelter house Friday evening, 05/17. Frank will be distributing the directions to the particular shelter house and the meeting time.

Community Day at IMS

May 22nd HMC is meeting at the Edinburgh exit Shell station at 9:00 a.m. Cost at IMS is \$10/person.

Madison Regatta Riverfront Run Car Show

May 25th. 812-599-6635 for details

Meeting Minutes

Wednesday April 10, 2013

OLD BUSINESS

- An account remains set up through Centra Credit Union for donations to Doug Thayer's daughter, Sarah Thayer.
- Kyle is expecting to receive parade magnets in the next couple of weeks.

- Frank Bayles has club t-shirts available for purchase. They are \$11 each and he has all sizes available. Contact Frank if you want a club shirt. FYI – he will have them available at the Ritter’s weekly cruise-ins.

NEW BUSINESS

- The 50/50 drawing was won by Sharon Hembree = \$12.
- Doug Thayer’s 2006 Mustang has sold and is in storage until our car show where the new lucky owner (who doesn’t know she is the owner) will be surprised to see it being judged under her name! A very cool idea.
- Fred & Joy Conner received 1st place honors at the local car show on highway 31 North. The car show was a senior project for a local student.
- Terry Thomas volunteered to take Frank’s place in representing the HMC at the Louisville Concours d’Elegance at the West Baden Springs Hotel, French Lick, IN on October 4-6, 2013.
- Ruth Boyle has reserved the Hartsville shelter house for the club’s 35th anniversary party.
- Don’t forget to get with Dave Sell 317-502-2616 if you have items you would like to put on the site for sale.
- Tammy Adams gave us the following update on Summer Slam 2013.

Bob Poynter is our main sponsor again this year.

Make-A-Wish is excited that they were chosen as a show charity.

A date will be set for a charity night at Texas Roadhouse in Columbus. Ten percent of their take that night will go to our car show charities.

Frank asked how members would feel if sponsoring vendors conducted short presentations at our club meetings. The HMC members supported that idea.

Frank closed the meeting with Terry Abel seconding the close.



Recipe Corner

Mom's Easy Cake www.kraftrecipes.com

2oz. BAKER'S GERMAN'S Sweet Chocolate
½ cup (1 stick) butter or margarine
1 tsp. vanilla
1 cup flour
1 cup granulated sugar
1 tsp. cream of tartar
½ tsp. baking soda
½ tsp. salt
½ cup milk
2 eggs
½ cup BREAKSTONE'S or KNUDSEN Sour Cream

Frosting

4oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Cream Cheese, softened
2 Tbsp. butter or margarine, softened
½ tsp. vanilla
8 oz. powdered sugar, sifted (about 2 cups)
1/2 cup BAKER'S ANGEL FLAKE Coconut
1 oz. BAKER'S GERMAN'S Sweet Chocolate
¼ cup PLANTERS Sliced Almonds

Make It

CAKE Preheat oven to 350°F. Place chocolate and butter in top of double boiler or in bowl over a pot of simmering water; heat until chocolate is completely melted. Stir in vanilla. Remove from heat. Mix flour, granulated sugar, cream of tartar, baking soda and salt in large bowl. Add chocolate mixture, milk, eggs and sour cream; mix well. Pour into greased 9-inch square baking pan.

BAKE 30 to 40 min. or until toothpick inserted in center comes out clean. Cool in pan 5 min. Remove cake from pan; cool completely.

FROSTING Beat cream cheese, butter and vanilla in large bowl with electric mixer on medium speed until well blended. Add powdered sugar gradually, beating until well blended after each addition.

CUT cake horizontally in half. Spread bottom layer with half of the cream cheese mixture. Cover with top of cake; spread with remaining frosting. Sprinkle with coconut. Melt chocolate in microwave as directed on package. Sprinkle top of cake with almonds.

Drizzle with chocolate. Refrigerate at least 1 hour before serving. Store leftover cake in refrigerator.

Kraft Kitchens Tips

Special Extra

Top the cake with toasted coconut! Spread BAKER'S ANGEL FLAKE Coconut evenly in shallow baking pan. Bake at 350°F 8 to 10 min. or until lightly toasted, stirring occasionally. Watch carefully as coconut can easily burn!