



PONY TALES

APRIL 2015 EDITION

CLUB OFFICERS

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Please keep Sharon Hembree in your prayers.

The April club meeting will be held Wednesday, April 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—Stormy Butler--\$8.00

It is that time of year to make sure that you pay dues to remain a member of the club. The cost of dues is \$20.

50/50 is back. Now that the club has moved locations we will be able to sell tickets again for this.

Jerry Mihay has arranged for a guest speaker to attend the April meeting. Terry Partridge was an engineer in the Fox-body Mustang and Thunderbird programs at Ford from 1979 to 1983. He will share stories, engineer opinions and field questions about his time with the program.



April 2nd—Dave Murphy
April 5th—Amanda Weidner
April 13th—Steve Weidner
April 14th—David Kirchoff
April 15th—Terry Thomas
April 15th—Bill Trimpe
April 28th—Stormy Butler
April 30th—Shirley Bozell



Guy and Marcie Stott

Welcome to our new members!

Treasurer's Report

Current Balance is \$2486.68

Club Outings

- Saturday April 18th—10am cruise to Story Inn for lunch
- Saturday April 25th—8:30am—meet at Cracker Barrel for breakfast
- Saturday May 2nd—8am—Mustang's 51st Birthday Bash and Car Show at Bob Poynter Ford
- Friday May 15th—6:30pm—HMC cookout at Brown County State Park at Strahl Lake Shelter

Meeting Minutes

President Chuck Butler opened the meeting and welcomed everyone.

Old Business:

-Activities/Planning Committee met and the calendar is now full for the year. We will be looking for some help to get the activities planned. Please let Chuck Butler know if you are interested in heading up any of the activities.

New Business:

- Chuck discussed the option of having a golf outing on July 18th—there seemed to be some interest for this
- April 25th—it was discussed to have breakfast at Cracker Barrel and go bowling in the afternoon
- There will be a guest speaker at the April meeting
- Website—this has been renewed for two years—we have had 6000 views at this point and all the meetings and activities are listed
- Chuck also discussed whether there would be any interest in a go cart outing. We are going to put this on the schedule for a winter month, so we can go to Fast Times on 96th Street and then out to dinner
- Caverns Tour—Chuck also discussed possibly going to the Caverns on July 25th—could meet at the McDonalds in Seymour at 8:30 and head to Southern Indiana

Important Reminders

- Cruise Nights—Chuck discussed the option of touring old automobile factories—this is available in Indy—may look into this as a Fall event
- Car Show Meeting—March 26th at Frank's shop at 6:30. Dave Sell to find out the cost for the DJ that was used at his car show
- Ritters is re-opening—look to see if they will be having cruise-ins again there on Tuesday night
- Club Banner—will look at seeing if club banner can be placed at Sirloin Stockade
- Meeting Place—Sirloin Stockade has really good food, encourage more members to attend meetings
- Jim Bott made a motion to end the meeting and Valarie Sell seconded the motion
- There will also be a car show at the Bartholomew County Fairgrounds on August 9th to benefit Hospice and the American Cancer Society



Country apple fritter bread - awesome!

Serves 8

Bread Loaf

1/3 cup light brown sugar

1 teaspoon ground cinnamon

2/3 cup white sugar

1/2 cup butter, softened

2 eggs

1 1/2 teaspoons vanilla extract

1 1/2 cups all-purpose flour

1 3/4 teaspoons baking powder

1/2 cup milk

2 apples, peeled and chopped (any kind), mixed with 2 tablespoons granulated sugar and

Old-Fashioned Creme Glaze

1/2 cup of powdered sugar

1-3 tablespoons of milk or cream- (depending on thickness of glaze wanted) Instructions

- 1
Preheat oven to 350 degrees. Use a 9x5-inch loaf pan and spray with non-stick spray or line with foil and spray with non-stick spray to get out easily for slicing.
- 2
Mix brown sugar and cinnamon together in a bowl. Set aside.
- 3
In another medium-sized bowl, beat white sugar and butter together using an electric mixer until smooth and creamy.
- 4
Beat in eggs, 1 at a time, until blended in; add in vanilla extract.
- 5
Combine & whisk flour and baking powder together in another bowl and add into creamed butter mixture and stir until blended.
- 6
Mix milk into batter until smooth.
- 7
Pour half the batter into the prepared loaf pan; add half the apples and half the brown sugar/cinnamon mixture.
- 8
Lightly pat apple mixture into batter.

- 9
Pour the remaining batter over apple layer and top with remaining apples and brown sugar/cinnamon mixture.
- 10
Lightly pat apples into batter; swirl brown sugar mixture through apples using knife or spoon.
- 11
Bake in the preheated oven until a toothpick inserted in the center of the loaf comes out clean, approximately 50-60 minutes.
- 12
To make glaze, mix powdered sugar and milk or cream together until well mixed.
- 13
Let cool for about 15 minutes before drizzling with glaze.