

DECEMBER 2011 EDITION



CLUB OFFICERS

Frank Bayles—President—812-343-5093 or bayles281@gmail.com Kyle Weidner—Vice-President—724-272-3733 or kylew10@hotmail.com Tammy Adams—Secretary—812-603-8207 or gohoosiers100@yahoo.com Tieann Blackburn—Treasurer—812-342-1590 or claud.Blackburn@cummins.com

The next meeting will be held on Wednesday, February 8, 2012 at the Golden Corral. Come join us for dinner beginning at 6PM with the meeting to follow at 7PM.

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Downtown Holiday Parade will be held Saturday, December 3, 2011. If you plan on attending, please be in staging area number 15 located in Mill Race Park by 5pm. You will need to enter the park via the 8th Street entrance (stoplight) which is the new entrance to the Mill Race Center. Make sure that you stop and are checked in by the parade official and given both last minute instructions and a windshield number for judging purposes. Stacy Stater will be at the park by 4pm to get the entry number for the club and place in line. If anyone has any questions concerning the parade, please contact Stacy at 812-343-0706. Word is that hometown hero and recent NASCAR Sprint Cup Champion Tony Stewart will be in attendance.

Christmas Party will be held on Saturday, December 10, 2011 at Batar in Seymour, Indiana beginning at 6pm. If you plan on attending and have not contacted Terry Thomas, please do so no later than Thursday, December 1st at trains611@yahoo.com. There will be a \$10 gift exchange: man brings a gift for a man and women bring a gift for a woman.



Robin Winters—1st
Daniel Johns—8th
Chuck Butler—11th
Vickie Trimpe—12th
Richard Bowling—13th
Chris Tompkins—20th
Don Lawless—21st
Jared Mullins—27th
Scott Sanders—28th



We have a balance of \$2410.59 in the bank.

Club Outings

Festival of Lights Parade—Saturday, December 3rd beginning at 5pm. Only requirement for parade entry is that your car must be decorated and have lights on it.

Christmas Dinner @ Batar's – 6pm on Saturday, December 10th. Terry Thomas is taking reservations for this event. Cost is \$15.00 a person to attend. There will be a \$10 gift exchange for men and women.



Wednesday, November 9th, 2011

The 50/50 drawing was held and won by Frank Bayles for \$11.00. Treasurer's Report--Ending balance 2410.59. Frank welcomed all new members in attendance—Joe Chambers.

Old Business:

- -Hope Heritage Parade—the drawing was held for the trophy that was presented to the club for the club participation award. The 4 members that attended this event were Joe Chambers, Stacy and Robert Stater, Kyle Weidner and Ruthie Boyle. The trophy was won by Joe Chambers.
- -Mann's Harley Davidson Car Show—Jim and Marge Bott, Tyler Dewar, Ed Byers were all in attendance and everyone received a trophy.

- 2012 Calendars—Kyle passed around a sign-up sheet for the calendars. He has received 7 photos so far. Kyle asked that if you would still like to get your car in the calendar to have all photos to him no later than the 15th of November.
- -Wright Patterson Air Force Museum—Saturday, October 22nd—there was 20 cars (3 members from the Mustang Club) that joined the Corvette Club for this event. Terry Abel, Billy Danforth and Doug Thayer were in attendance. Doug reported that it was a good event.
- -Gathering Place Car Show—Saturday, October 22nd in Greenwood, Indiana. Frank attended this car show and reported that there were over 500 entries. Bob Glidden was there and Frank was able to get his picture taken with him. Frank reported that it was a good day.
- -Greensburg Cruise on the Square—Friday, October 14th—Frank and Sandy Bayles went and Frank said that the cruise did not happen.
- -Christmas Party will be held on Saturday, December 10th at 6pm at Batar in Seymour, Indiana. Cost is \$15.00 per person. Please let Terry Thomas know if you are interested in attending. There will also be a \$10 gift exchange: man brings a gift for a man and women bring a gift for a woman.
- -Thanksgiving Dinner was held on Saturday, November 5^{th} and there were 20 members present. There was good food and good fellowship had by all members.
- -Festival of Lights Parade—Saturday, December 3rd beginning at 5pm. If you wish to participate in the parade, your car must be decorated and have lights on it.

New Business

- -Meeting Place for 2012—Kyle asked the club if we would like to keep meeting at the Golden Corral or go somewhere else. Frank said that he likes the Golden Corral location because we can see our cars and there is plenty of parking. We opened discussion for other locations. The Golden Corral does not charge for use of the room. Kyle said that he had heard complaints about the location. Kyle said that he had spoken with Zaharako's and we could host our meeting there for free, but parking in the main drawback. Sirloin Stockade was also mentioned. They have a room for 30 people, but it is more expensive to eat there and they would like at least 20 to 25 of the members to eat when attending the meeting. William Bayles made a motion to keep the same meeting location for 2012 and then think about a different location for 2013. Sandy Bayles and Rick Mackey both seconded the motion. Motions were entertained and the club voted to keep Golden Corral as the meeting location for 2012.
- -Last Meeting of the Year—the November meeting marks the last meeting for the year. There will be an officer meeting in January to transition offices and then the next regular club meeting will be held in February.
- -Activities Meeting—Kyle said that he would like to have a meeting in February to discuss and plan activities for the club for 2012, so all club members should look for ideas and we will be

looking for volunteers to host events. Frank proposed to not cancel activities once they are placed on the schedule.

- -Toys for Tots—there is still time to make your donations of either new unwrapped toys or monetary donations. Kyle will deliver all items donated at the meeting tonight to one of the local Fire Stations.
- -Dues—there is a standing proposal to change the due process. It was decided that the club officers will put a new format together and present it to the club at the February meeting for approval and vote.

Frank Bayles made a motion to adjourn the meeting and Kyle Weidner seconded the motion.



Salted Caramel Almond Thumbprint Cookies

Ingredients COOKIES:

- 2/3 cup unsalted butter, softened
- 2/3 cup granulated sugar
- 1/2 cup almond meal
- 1 egg, lightly beaten
- 1 teaspoon almond extract
- 2 cups cake flour, sifted
- 1 teaspoon baking powder
- 2 egg whites, lightly beaten
- 1 cup sliced almonds, crushed

CARAMEL:

- 1/2 cup granulated sugar
- 1/4 cup light brown sugar
- 1/4 cup light corn syrup
- 2 tablespoons <u>unsalted butter</u>, cut into small cubes
- 2 tablespoons <u>heavy cream</u>
- 1 tablespoon evaporated milk

- 1 teaspoon <u>vanilla extract</u>
- 1 tablespoon sea salt flakes

For the Cookies

Preheat oven to 350 degrees F.

In a stand <u>mixer</u> or with a hand mixer, with a paddle attachment on medium speed, cream together the butter and sugar until light and fluffy, about 3 minutes.

With the speed on low, add the almond meal followed by the lightly beaten egg and almond extract.

Scrape the sides of the bowl and add the flour and baking powder.

Mix together, with a wooden spoon until fully incorporated. Do not overmix the dough.

Roll 1-inch balls of dough and place on a parchment-lined baking sheet until all of the <u>shortbread</u> dough has been used.

Gently coat each ball in the egg white and then roll the balls in the crushed almonds.

Divide the balls between 2 parchment-lined baking sheet, about 15 per sheet. Using your thumb, gently press down into the center of each ball, creating a "thumbprint" in the cookie <u>dough</u>.

Place the baking sheets into a refrigerator and allow the cookie balls to chill for about 30 minutes

Remove the baking sheet from the refrigerator, place it in the oven and bake for 16 to 20 minutes or until the tops of the cookies just begin to brown.

Remove from the oven and allow the cookies to cool.

For the caramel: While the cookies cool, begin making the caramel by combining the <u>granulated sugar</u>, brown sugar, and corn syrup in a medium <u>sauce</u> pan. Bring the mixture to a boil on medium-high heat.

Once the mixture reaches 240 degrees F on a <u>candy thermometer</u> remove from the heat and <u>whisk</u> in the butter, cream, and <u>evaporated milk</u> until fully incorporated.

Cook's Note: Be careful, the mixture will begin to bubble violently.

Stir in the vanilla and allow the hot <u>caramel</u> to cool slightly, about 15 minutes.

Place 1 to 2 teaspoons of the warm caramel into each thumbprint (depending on the size of the thumbprint indentation) on each cookie.

Once all of the cookies have been filled, allow the caramel to set, about 1 hour.

Sprinkle the tops of each cookie with the sea salt flakes and serve or store in an airtight container.