



# PONY TALES

FEBRUARY 2013 EDITION



## CLUB OFFICERS

Frank Bayles —President—812-343-5093 or bayles281@gmail.com  
Billy Danforth —Vice-President— 812-579-5017 or billyd50@hotmail.com  
Tammy Adams— Treasurer —812-603-8207 or gohoosiers100@yahoo.com  
Stormy Butler —Secretary—812-371-8519 or stormy@cimtechsolutions.com

The next meeting will be held on **Wednesday, March 13, 2013** at the Golden Corral. Come and join us for dinner beginning at 6:00 PM with the meeting to follow at 7:00 PM.

# Important Reminders

## **Club Activities Planning Meeting**

Date/Time: Wednesday, February 27, 2013 6:30 PM

Location: Bayles Fabric & Upholstery, 10140 S. US 31, Elizabethtown, IN. If you need directions, contact Frank Bayles, 812-343-5093.

We would like to have a good turnout for this meeting. We need members to provide input and ideas for our activity calendar this year. **If you are planning to attend, please RSVP to Frank by Monday night, 02/25 at 812-343-5093 or [bayles281@gmail.com](mailto:bayles281@gmail.com) so he can plan the pizza order!**

**Club membership fees are now due. Please see Tammy “Barker” to pay yours! Thanks!**



JANUARY

7<sup>th</sup>—Randal Artis      13<sup>th</sup>—Joy Lykins      24<sup>th</sup>—Zachariah Ruble

FEBRUARY

6<sup>th</sup>—Terry Rosenberger      24<sup>th</sup>—Stacy Stater

# Treasurer's Report

We have a balance of \$1,839.39 in the bank.

# Club Outings

Looking for something to do??

Carl Casper's Car Show, Kentucky Expo Center, Louisville, KY  
February 23 – 24, 2013. Check our website or [www.carlcasperautoshow.com](http://www.carlcasperautoshow.com) for more detail.

Mustang 49<sup>th</sup> Birthday Bash & Car Show, Jim O'Neal Ford, 516 S. Indiana St., Sellersburg, IN.  
April 13, 2013.

# Meeting Minutes

**Wednesday February 13, 2013**

## **OLD BUSINESS**

- Thanks to all who attended the 2012 Christmas Luncheon at Batar in Seymour. We had a nice turnout and the food was excellent. We all enjoyed the festive atmosphere and the gift exchange. A special thanks to Terry Thomas for arranging this event!

## **NEW BUSINESS**

- As the outgoing President, Kyle Weidner presented Frank Bayles with the Club Presidential Plaque.
- Kyle also mentioned that the first HMC President, Larry Westmier had passed away recently.

- Prayers and condolences to John and Alice Curry and to Bill and Vickie Trimpe on the passing of their daughters.
- The 50/50 drawing was won by Shelby Murray = \$16.
- We have renewed our post office box for a fee of \$50 annually. It is good for another year. Club members were asked whether it should be renewed again next year or if someone would volunteer to accept receipt of mail at their home. A decision has been tabled for the time being to allow members to consider the proposal and provide input.
- Frank Bayles mentioned that around the end of this June will be our clubs 35<sup>th</sup> anniversary!! Kyle Weidner offered to lead the activities for this awesome occasion. Jim Bott backed that offer and the group agreed. Thanks Kyle!
- Frank also said he would like to have a group photo taken to honor this 35<sup>th</sup> anniversary. By “group” Frank means cars, owners, families, significant others, etc. Frank suggested the photo be taken at the Bartholomew County Library with the “bone”. Fred and Joy Conner suggested that the location be Mill Race Park with the photographer being in the tower above the cars. We will be nailing down a time & location so let us know if you have suggestions.
- Kyle Weidner will follow-up on the availability of parade magnets for your cars.
- 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.
- We need to secure a new vendor for the shirts. Frank suggested Hoosier Sporting Goods because they are local and will have the club logo available for purchase on other items. If you have any other vendor suggestions, please let Frank know.
- Our website hosting is due for renewal at the end of this month. This ownership of this domain is under Kyle Weidner and he would like to get that changed. Dave Sell and Kyle will lead this project.
- Speaking of the website, don’t forget to get with Dave Sell if you have items you would like to put on the site for sale.
- Frank would like to see more HMC attendance at fellow Mustang club events. Fellow clubs support our local car shows very well and he would like to see us return the favor in greater numbers this year if possible.
- Matt Marlin worked the North American International Auto Show in Detroit, MI in January. He was kind enough to bring us back some pamphlets with amazing cars for us to drool over!!
- 3<sup>rd</sup> Annual HMC Summer Slam 2013 update.
  - \* Saturday, August 10, 2013 @ Clarion Hotel & Convention Center, Columbus, IN

- \* Facebook page has been updated.
- \* The newspaper ad is set.
- \* MOJO radio will start running free ad spots at the end of July.
- \* Scott Barker has volunteered to make all the trophies this year! A big thanks to Scott!!!
- \* Clarion is excited and ready to go.
- \* Charity and sponsorship letters will be generated soon.
- \* The club decided to keep the Love Chapel as a charity. The group voted Make A Wish the co-charity this year.
- \* Start your engines for the car show meetings that will begin soon!
- \* Thanks to Tammy “Barker” for heading up this event again this year!

## Recipe Corner

### St. Pattys Day Easy Layered Cabbage Casserole

- 8 cups shredded cabbage (about 1 large head)
- 2 onions, chopped
- ¼ cup zesty Italian dressing
- 1 lb extra-lean ground beef
- 2 cups instant brown rice, uncooked
- 2 cans (10-3/4 oz. each) reduced-sodium condensed tomato soup
- 2 soup cans water

**HEAT** oven to 350 degrees.

**COOK** and stir cabbage and onions in dressing in large skillet on medium heat 5 to 10 min. or until tender. Remove from skillet.

**BROWN** meat in same skillet. Stir in rice, soup and water until blended. Layer 1/3 of the cabbage mixture and half of the meat mixture in a 13x9 –inch baking dish. Repeat layers; top with remaining cabbage mixture. Cover.

**BAKE** one hour.

[www.kraftrecipes.com](http://www.kraftrecipes.com)