

PONY TALES



October 2014 EDITION



CLUB OFFICERS:

Frank Bayles - President -bayles281@gmail.com

Rick Mackey – Vice President –rick.a.mackey@cummins.com

Shelby Murphy - Treasurer -shelbylmurphy12@gmail.com

Julia Murphy – Secretary –murphydjms@aol.com

NEXT MONTHLY MEETING:

The next meeting will be held on Wednesday, October 15th at MainSource Bank on West Highway 46 in Columbus. The meeting will begin at 6:30pm.



Wright-Patterson Air Force Museum Cruise

November 8th (Saturday); Terry Abel is organizing a cruise. We will be driving to Wright-Patterson Air Force Museum for a tour and then dinner at Quaker Steak & Lube Restaurant. Details will be e-mailed regarding time and meeting place.

Thanksgiving Dinner

November 15th (Saturday) at 6:00pm; Sandcreek Conservation Club, S. 600 E., Columbus Marge Bott will be preparing a ham and Tammy Barker will prepare a turkey. Club members are asked to bring sides and/or desserts.

Christmas Party/Luncheon

December 6th (Saturday) at 11:00am. Location: Batar, 12649 U.S. 50, Seymour Cost per person will be \$18 which includes tax and gratuity. We will have a \$10 gift exchange (female bring gift for a female; male bring gift for a male). Terry Thomas will have a sign-up at the November meeting.

<u>Festival of Lights Parade</u> December 6th (Saturday); Columbus, IN; 5:00pm



Dec:

 $4^{th} \; - Fred \; Conner$

8th – Daniel Johns

11th – Chuck Butler

13th – Richard Bowling

20th – Alice Curry

20th – Chris Thompkins

25th – Mitch Murphy

27th – Jared Mullins

28th – John Crump



We have a balance of \$2,387.79 in the bank.



Wednesday, October 15, 2014

OLD BUSINESS

- Welcomed new member Brian Dahl.
- Tammy Barker shared that she received a letter from Love Chapel thanking the club for the contribution from the car show.
- Car show was a success this year. Frank thanked everyone for helping.
- Brad and Carl Wedan invited the club for cruise-ins at their business on Friday evenings.
- The club will be purchasing a banner to display at car shows. Dave Sell will design it and send a preview to board members for approval. Tammy will then submit the order for banner and business cards.
- Hot Rods and Rock 'n Roll is September 20th. Meet at Scott's shop at noon. Per Tammy, banner should be here by Friday (9/19). Frank will bring poles so we can display it during the show.
- Fish fry at Frank and Sandy's on Friday, September 19th at 6:30pm. Bring side dish and dessert. Frank will provide paper products, ice/water and fish. Dave and Valarie Sell will bring a couple of outdoor games. Everyone is asked to bring their own chair.
- Hope Heritage Day parade is Sunday, September 28th. Meet no later than noon. After the show we will travel to the Grubb Company in Osgood for dinner.

- Fall Foliage tour will be on October 11th right after the Ethnic Expo Parade in Columbus. Terry Abel is handling arrangements. Plans are to drive to Leavenworth for supper.
- Send donation to Hope Heritage committee for parade. Kyle Weidner will e-mail info to Shelby Murphy
- NMRA finals in Bowling Green is October 2-5. Scott & Tammy Barker invited everyone to stop by the pits on Saturday around 5 or 6pm. They will be fixing roast pork and deep frying a turkey. Bowling Green is one hour behind out time.
- Kyle received \$80 from American Muscle for sponsorship on the club website
- The club will be returning to a restaurant next year for meetings. Sirloin Stockade has any Wednesday available. Frank will check with them to see if they will charge us for a certain number of people in order to have the meeting there.
- The Thanksgiving dinner is planned to be at the conservation club as in the past. Tammy will check with Billy Danforth to see if November 1st at 5:00pm is available. The club will provide the meat.
- Terry Thomas reminded everyone about the Christmas party at 11:00am on December 6th at Batar. Cost will be \$18 per person, which includes gratuity. We will also have a \$10 gift exchange. He will have a sign-up sheet at next month's meeting.
- Westport car show turned out great! We had around 8 or 9 cars. Thanks to Nathaniel and Jessi Sell for providing parking and a place for club members to have lunch.
- Madison car show went well. Tim Blaney, Richard and Joyce Artis and Deb Mensendiek won trophies.
- Randy and Steve from Complete Hydraulic Service & Sales, Inc spoke at the They passed out brochures showing the lifts, accessories and garage equipment they sell. Their showroom is located at 130 Commerce Drive in Franklin. those who were not the meeting, their website at www.CompleteHydraulic.com. They have competitive pricing and would work with the club on cost if members are interested in ordering. Randy stated they will be donating \$250 to the club. Rick Mackey invited them to our 2015 car show. Randy offered a lift to raffle off at the show. They can also provide goodie bags and prizes. They asked about setting up a link for their business on our club website. Dave Sell will take care of setting that up.
- Frank made a motion to close the meeting. Tammy seconded. Meeting adjourned.

NEW BUSINESS

- Ten cars participated in the Hope Heritage Parade. The cruise to the Grubb Company was a big success with 30 people attending.
- Billy Danforth and Scott Barker had cars in the NMRA Finals in Bowling Green, Kentucky. Scott finished 4th in world finals.
- Debbie Mensendiek received a trophy at the Ethnic Expo Parade
- Several members attended the drive to Overlook Restaurant in Leavenworth. It was a beautiful day for the drive.
- Excellent turnout for the Fish Fry at Frank and Sandy Bayles. Frank suggested we have members RSVP next year so he can make sure there is enough fish.
- Several members attended Hot Rods and Rock 'n Roll. Perfect weather brought out a huge crowd this year.
- Terry Abel is coordinating a cruise to Wright-Patterson Air Force Museum on November 8th (weather providing). Dinner will be at Quaker Steak and Lube Restaurant. Details to follow
- Terry Thomas has reserved Batar for our Christmas Party/Luncheon on December 6th at 11:00am. Cost will be \$18 per person which will include tax and gratuity. He will bring the sign-up sheet to the November meeting. Members are asked to bring a \$10 gift for the gift exchange. If you plan to attend, but are unable to be at the November meeting, please e-mail Terry at trains611@yahoo.com.
- Frank Bayles has completed installation of his lift from Complete Hydraulics. He stated it was easy to install and works great.
- Banner and business cards were completed and brought to the Hot Rods and Rock 'n Roll show. Both were different than designed. Frank will check with Tammy Barker to see if they were unable to print the approved design.
- Frank has reserved the Sirloin Stockade for our 2015 monthly meetings. Due to availability, meetings will be moved from the 3rd Wednesday of the month to the 2nd Wednesday. We will eat at 6:00pm with meeting beginning at 7:00pm.
- Kyle Weidner is working on the 2015 calendar. If you have a photo for the calendar please bring it to the next meeting or e-mail it to Kyle at kylew10@hotmail.com. Please provide a brief description of your car. Kyle is estimating cost for calendar to be no more than \$15 each.

- Nominations for this year's board members will include President, Vice President, Secretary, Treasurer, E-mail/Public Relations Director and Activities Coordinator. Due to extremely low attendance at this evenings meeting, Frank made a motion to table nominations until the November meeting with nominations and voting all in the same evening. Julia Murphy seconded the motion.
- Frank made a motion to close the meeting. Kyle Weidner seconded. Meeting adjourned.



Praline Pumpkin Dessert

- 1 can (15oz) pumpkin
- 3 eggs
- 1 cup sugar
- 4 teaspoons pumpkin pie spice
- 1 box Betty Crocker SuperMoist yellow cake mix or spice cake mix
- 1½ cups chopped pecans or walnuts
- 3/4 cup butter or margarine, melted

Whipped cream and additional pumpkin pie spice, if desired

Directions:

- 1. Heat oven to 350 degrees (325 for dark or nonstick pan). Grease or spray bottom and sides of 13X9 inch pan. In medium bowl, beat pumpkin, milk, eggs, sugar and 4 teaspoons pumpkin pie spice with wire whisk until smooth. Pour into pan.
- 2. Sprinkle dry cake mix over pumpkin mixture. Sprinkle with pecans. Pour melted butter evenly over top.
- 3. Bake 50 to 60 minutes or until knife inserted in center comes out clean. Cool 30 minutes.
- 4. To serve, cut dessert into 4 rows by 3 rows. Serve warm or chilled with a dollop of whipped cream sprinkled with pumpkin pie spice. Store covered in refrigerator.