





JULY 2013 EDITION



CLUB OFFICERS

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The next meeting will be held on **AUGUST 14, 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.

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Fort Wayne Mustang Car Show

July 13, 2013 Meet at the Cracker Barrel on the north side of Shelbyville on Hwy 9 (just past interstate) at 6:30 a.m.

Columbus Corvette Club Show

July 13, 2013 @ Fairoaks Mall Meet at J.C. Penney at 9:00 a.m. so we can park together.

Kenneland Concourse

July 20, 2013 Meet at McDonald's in Seymour at 7:00 a.m. Gates at show open at 8:00 a.m.

HMC Summer Slam 2013

August 10, 2013 @ Clarion Hotel, Columbus IN. Contact Tammy Adams with any questions or issues you may have, 812-603-9207.



AUGUST

2nd—Jim Rudicel 6th—Terry Abel & William Bayles 21th – Bruce Nolting



We have a balance of \$3,516.98 in the bank.



Looking for something to do??

Woodward Dream Cruise

Saturday, August 17th Detroit, MI www.woodwarddreamcruise.com

Somernites Cruise

Friday-Saturday, August 23-24, Somerset, KY www.somernitescruise.org

NHRA Nationals Drag Race

August 29-Sept 2, Indianapolis, IN www.nhra.com

Derby City September Stampede Mustang & All Ford Car Show

September 6-7, Louisville, KY www.derbycitymustangclub.com

Wednesday, July 10, 2013



OLD BUSINESS

- Seven HMC cars attended the Fall City Mustang All Ford event. The participants were able to drive on the Salem Speedway and trophies were awarded to four of the seven.
- We had 4-5 cars attend Cars & Guitars on June 15th.
- Four HMC cars attended the Southside Mustang Show. Steve Weidner won best motor.
- No one attended the American Legion Show in Versailles or the Especially Kids Car Show in Shelbyville.
- One member attended the Queen City Show in West Chester, OH on June 30th.
- We had approximately 30 attend the Hoosier Mustang Club's 35th Anniversary celebration. Jim Bott and Lonnie Hembree were recognized as charter members. While it was a very rainy day, we all enjoyed the fellowship, food, cake & ice cream. Thanks to Kyle and all who pulled this event together.

NEW BUSINESS

- The 50/50 drawing was won by Russell Kuhn = \$14.
- A Charter Member award was presented to Lonnie Hembree as he was unable to attend the 35th Anniversary event.
- See Dave Sell if you would like to purchase a HMC book. The hardback version is \$40.62 and the soft is \$29.28.
- Frank will be collecting donations at Ritters on Tuesdays to purchase Joe Draper a plaque to show the appreciation of the entire "cruise-in community".
- Speaking of Ritters as of this meeting the count is 163 Mustangs to 142 Corvettes.
- The U.S. flag at the Sandcreek Conservation Club has been replaced thanks to Fred

Connor.

• Tammy Adams gave us the following update on Summer Slam 2013.

The banner is going up at Clarion and radio spots will be running.

Bring non-perishables to the show for The Love Chapel.

A photographer will be at the show to take pictures of the vehicles as they roll in. Photos will be available for purchase that day. They will donate part of each sale to our charities.

The State Police will bring at least one Mustang.

Tammy's Dad will be making lemonade shake-ups.

Please bring items for the bake sale. All proceeds will go to the charities.

The Make-A-Wish child will be in attendance at the show.



Summer Squash Casserole — www.southernliving.com

1.5 lb. yellow squash

1 lb. zucchini

1 small sweet onion, chopped

2.5 tsp salt, divided 1 cup grated carrots

1 $10^{3/4}$ oz. can cream of chicken soup

1 8 oz. container sour cream

1 8 oz. can water chestnuts, drained & chopped

8 oz. package herb-seasoned stuffing

½ cup butter, melted

Preparation

- 1. Preheat oven to 350°. Cut squash and zucchini into 1/4-inch-thick slices; place in a Dutch oven. Add chopped onion, 2 tsp. salt, and water to cover. Bring to a boil over medium-high heat, and cook 5 minutes; drain well.
- 2. Stir together 1 cup grated carrots, next 3 ingredients, and remaining 1/2 tsp. salt in a large bowl; fold in squash mixture. Stir together stuffing and 1/2 cup melted butter, and spoon half of stuffing mixture in bottom of a lightly greased 13- x 9-inch baking dish. Spoon squash mixture over stuffing mixture, and top with remaining stuffing mixture.
- 3. Bake at 350° for 30 to 35 minutes or until bubbly and golden brown, shielding with aluminum foil after 20 to 25 minutes to prevent excessive browning, if necessary. Let stand 10 minutes before serving.