



PONY TALES

JULY 2015 EDITION

CLUB OFFICERS

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The July club meeting will be held Wednesday, July 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—Sharon Hembree—won \$11.50

Texas Roadhouse Gift Certificate of \$15.00 won by Lynn Weidner.

Important Reminders

It is that time of year that we need your help in gathering donations for the car show. August is right around the corner and we want to have a great show. All help is greatly appreciated.

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

Giveaways—President Chuck Butler will have various giveaways available to be given away at the meetings, so make sure to attend. The June winner was Lynn Weidner—Texas Roadhouse Gift Card—way to go Lynn.



July 5th—Allison Johns
July 10th—Linda Mackey
July 11th—Brad McIntosh
July 11th—Angie Chambers
July 17th—Nicole Spray
July 21st—Casey Fyfe
July 26th—Bonnie Nolting
July 28th—Forest Winters
July 29th—Matt Marlin



Casey Fyfe

Nicole Spray

Cathy Clouse

Dan Aiken

Welcome to our new members!

Treasurer's Report

Current Balance is \$2635.4

Club Outings

- July 4th—Ray Skillman Museum Car Show—1280 US Hwy 31, Cost is \$15. Registration is 9 to 12 with judging from 12 to 2 and awards at 2pm
- July 4th—Westfield, Indiana 6th Annual Headliner Show—18250 N. Union Street. Cost is \$20. Registration is 2 to 5pm with judging from 5 to 7:30 and awards at 8pm.
- July 4th—Wolcott, Indiana, 47th Annual Wolcott 4th of July Car Show. 308 N. Burke. Cost is \$20. Registration is from 8 to 11 with judging at 10 am and awards to be given away at 2pm.
- July 10th—Friday Night Cruise In...GTOAA Nationals will have a cruise in, downtown Columbus from 6 to 10pm. There will be a band from 7 to 10. All makes and models are welcome to attend the cruise in.
- July 11th—Columbus Corvette Car Show to be held at Fair Oaks Mall. Cost is \$20. Registration is 8 to noon with awards at 2pm.
- July 11th—Club Ice Cream Social. Hartsville Shelter.
- July 11th—6th Annual Castleton Church Plane, Trains and Auto Show. 7214 Hague Road. Cost is \$10. Registration is from 10 to noon with awards at 3pm.
- July 11th—Martinsville 6th Annual Arts Fest Car, Truck and Motorcycle show. This event will be held on the square in Martinsville. Cost is \$10. Registration is 10 to 12 with awards at 3pm.
- July 11th—GTOAA Nationals All GM Car Show—this event will be held at the Clarion Hotel in Columbus, IN. Cost is \$10 day of the show. Proceeds go towards Make a Wish Foundation. Registration is 9 to noon with awards at 3pm.
- July 17th—Bargersville Annual Car Show and Swap Meet—24 N. Main Street. Cost is \$20. Registration is at 4pm with judging at 7pm and awards given away at 9pm.
- July 25th—1st Annual Pixler Chiropractic and Wish For our Hero's Car and Bike Show. 3216 E. 3rd Street, Bloomington, IN. Cost is \$10. Registration is 9:30 to 11, judging at 12 to 3pm, with awards to be given away at 3pm.
- July 25th—Hoosier Mustang Club Cruise to Marengo Cave. The club will meet at 8:30am at the McDonald's in Seymour, Indiana.

Meeting Minutes

Greetings to everyone from Chuck and we all love the weather today!

Old Business:

- Brown County Cookout—there were no lights in the shelter house, so will try to get one of the other shelter houses for next year. The Shelby Spring Fling car show was a wet one again this year as well.
- Community Day at the Indianapolis 500 Track. Chuck was the only person to attend. No one was there to meet with the Corvette Club. Apparently they changed their plans and did not meet until 4pm.

New Business:

- GTO National Car Show Cruise in. Rick Mackey handed out a flyer about this event. There will be a cruise-in on Friday, July 10th to downtown Columbus from 6 to 10pm. There will be a band from 7 to 10pm. The cruise-in is open to all makes and models. Club may drive together for this event. Final details will be at the next meeting on July 8th.
- Club outing at the Artis home—Friday, June 26th...directions were passed out, make sure to bring chairs, a covered dish, dessert. Everything else will be provided.
- Queen City Car Show, Cars and Guitars car show in Seymour, National Guard Show and Southside Mustangs are all having car shows on the same day.
- June 13—Huber Car Show in Starlight Indiana and there is also an air show at Bakalar airport in Columbus.
- Falls City Car Show will be held on Saturday, June 20th.
- Hoosier Summer Slam—need to be out and going door to door asking for prizes and donations.
- Club cruise to Marengo Cave and possibly French Lick. To be held on July 25th. More details to follow at the July club meeting.
- July 11th—Ice Cream Social—to be held at Hartsville at 5pm. Need people to make ice cream.

OVERNIGHT BLUSHING BLUEBERRY CROISSANT CASSEROLE

CASSEROLE INGREDIENTS:

6-8 Plain Croissants Cut Lengthwise *please note that I used Costco croissants for this recipe -- if using any other store brand, you may need to increase the # of croissants or decrease the amount of liquid to keep the casserole from getting too soggy!*

4 Eggs

1 Cup 2% Milk

1 1/2 Cups Vanilla Low Fat Yogurt

1/4 tsp Ground Nutmeg

1/2 tsp Ground Cinnamon

3 Tbs. Orange Juice

1 tsp Vanilla

1/4 Cup Brown Sugar

1/2 Cup White Sugar

Spray a 9 X 13 inch ceramic or glass baking dish (do not use metal!) with cooking spray. Line cut croissants in the dish, laying cut side up. Next, in a large bowl, combine remaining casserole ingredients. Pour the liquid over the top of the croissants. Cover the entire dish with plastic wrap and place in the fridge overnight -- allowing the liquid to be absorbed.

TOPPING INGREDIENTS:

2 Cups Blueberries

1 Cup Chopped Pecans

1/4 Cup Brown Sugar

1/4 Cup Butter

In the morning, Preheat your oven to 400 degrees. Remove the casserole from the fridge and set aside. Next, sprinkle the casserole with blueberries and chopped pecans. Place the brown sugar and butter in a small microwave safe bowl and heat on low power for about 45 seconds, until butter is melted. Stir butter and sugar mixture to combine, then pour over top of blueberries and pecans.

Place casserole, uncovered in preheated oven and bake for 20-25 min until browned and bubbly (mine took about 23 min).

BLUEBERRY SYRUP INGREDIENTS:

1 Cup Blueberries

1/2 Cup Natural Maple Syrup

1/4 tsp Cinnamon

While casserole is baking, heat syrup ingredients in a sauce pan over medium high heat. Continue to cook syrup, stirring occasionally, until the blueberries have popped and the syrup becomes a dark purple color. The original recipe, says to strain the syrup

through a sieve, but I decided to leave it unstrained....I liked having the blueberries in it :)

Remove casserole from oven and allow to cool for 8-10 min. Now, I must put in a disclaimer here....I have never liked breakfast casseroles because of their textures....they always comes out mushy and pudding-like, which to me is a major turn off. I was a little worried to see that this casserole was no different (must just be the nature of the beast...) BUT -- and this is a big BUT -- if you are like me and hate breakfast casserole textures, I urge you to still give this one a try!! It is on the mushy side, but allowing it to cool slightly gives is a firmer texture...and once you take your first bite, you will forget about the texture -- I think because this is a sweet rather than savory casserole, the looser texture doesn't bother me!?

This is an incredibly delicious breakfast -- and although the ingredients/directions look long, it really takes no time or effort at all. The results are stunning and I know you will surprise whomever you serve it to...their complements will have you blushing! :)

