



PONY TALES

JUNE 2013 EDITION



CLUB OFFICERS

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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 **July 10, 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.

Important Reminders

HMC 35th Anniversary Celebration

July 06, 2013 @ 2:00 – Hartsville Shelter House

HMC Summer Slam 2013

Please continue to bring in any donations you have received for our event. Contact Tammy Adams with any questions or issues you may have, 812-603-9207.



JUNE

27th— Stacy Schoettmer

JULY

5th—Allison Johns 10th—Linda Mackey 26th – Bonnie Nolting 29th – Matt Marlin
29th – Tim Walton

Treasurer's Report

We have a balance of \$3,100.17 in the bank of which, \$930 is Summer Slam related.

Club Outings

Looking for something to do??

Fort Wayne Mustang Car Show

Saturday, July 13th

Keeneland Concourse Show

Saturday, July 20th, Lexington, KY

Corvette Club Car Show

Saturday, July 20th, Columbus, IN

NMCA Race

Saturday, August 3rd, Bowling Green, KY

Meeting Minutes

Wednesday, June 12, 2013

OLD BUSINESS

- Frank recapped the Brown County pitch-in & Spring Fling. We had ~40 attend. A big thanks to Sells & Conners for doing the cooking. The Conner, Bayles & Byer families received awards at the Spring Fling.
- We had 5 cars attend Community Day @ IMS.
- Ten Club cars participated in the Elizabethtown parade. There were approximately 30 vehicles in the parade. It was a good turnout for a rainy day! Afterward, several Club members went to Suds in Greenwood.
- HMC had another good turnout at the Madison car show. Sells & Byers won awards.

- HMC won a club participation award at the Moose Park car show. There were approximately 130 total entries in the show. Steve Weidner won Top 40 and also won the Club trophy in a drawing at the HMC monthly meeting.

NEW BUSINESS

- The 50/50 drawing was won by Julie Conner = \$12..
- The HMC book is done. See Dave Sell for an order form. You have hard & soft back options.
- Joe Draper (DJ @ Ritters) suffered a stroke. Please keep him in your prayers. Tammy is checking to see if he thinks he will be healthy enough and willing to do the music & announcing at our Summer Slam.
- As of this meeting, we are up by 7 in the weekly Ritters contest.
- Tammy Adams gave us the following update on Summer Slam 2013.

Texas Roadhouse never returned her calls/e-mails.

A Columbus Fire Department friend of Scott Barkers is planning on bringing 2 fire trucks to Summer Slam. An old one would be for viewing only and a newer one could be “test driven” by kids!! Ok, they can just sit in it!! Bring your cameras!!

The Make-A-Wish Foundation contact met with Tammy. A “Wish” kid will choose his/her favorite Summer Slam entry. We will have a trophy to award.

The Republic newspaper will run a show recap after the show.

The Moose Car Show announced our show. Every car there got a Summer Slam flyer.

Frank will also speak with Joe Draper to see if we need to secure a replacement DJ.

Scott Barker is continuing to work on the trophies.

We have received \$900 + 2 show entries thus far. Door prizes are coming in.

Dave Murphy has nice SS posters if you need some.

Recipe Corner

Fresh Corn Salsa — www.kraftrecipes.com

What You Need

- 4 tomatoes (1-1/2 lb.), chopped
- 1 cup cooked fresh corn kernels
- 1/4 cup finely chopped red onions
- 1/4 cup chopped fresh cilantro
- 1 jalapeno pepper, finely chopped
- 1/4 cup Zesty Italian dressing

Make It

COMBINE all ingredients except dressing in large bowl.

ADD dressing; mix lightly.

Kraft Kitchens Tips

Note: You will need to cook 2 ears of corn to get the 1 cup cooked fresh corn kernels needed to make this recipe. To remove the cooked corn from the cob, hold the cob firmly at an angle then carefully cut down the ear (away from the body) with sharp knife, removing several rows of corn with each cut.

Grill the corn.

Add black beans.

Use red/yellow/green peppers instead of jalapeno.