



# PONY TALES

MARCH 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 **April 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

## **2013 Summer Slam Car Show Meeting**

Date/Time: Wednesday, March 27, 2013 6:00 PM

Location: Progressive Tool & Machine, 3620 Commerce Drive, Columbus, IN. If you need directions, contact Tammy Adams, 812-603-8207.

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



### **MARCH**

13<sup>th</sup>—Rick Mackey      19<sup>th</sup>—remembering our friend, Doug Thayer      28<sup>th</sup>—Jennifer Ruble  
31<sup>st</sup>—Clyde Parrott

### **APRIL**

12<sup>th</sup>—James Sims      17<sup>th</sup>—Cherry Bowling      28<sup>th</sup>—Stormy Butler  
30<sup>th</sup>—Richard Bozell

# Treasurer's Report

We have a balance of \$2,042.51 in the bank.

# Club Outings

Looking for something to do??

## **Pedals for Paws Car Show** – senior project for Clayton Davis

Saturday, March 30, 2013. Columbus North High School

Registration is \$20 and runs 9:00 a.m. to 12:30 p.m. with awards at 2:00 p.m.

Contact Frank Bayles for additional information.

## **33<sup>rd</sup> Annual Columbus Spring Swap** – All Ford Swap

April 5 & 6, 2013. Ohio Expo Center, Columbus, OH [www.springswap.com](http://www.springswap.com)

## **Mustang's 49<sup>th</sup> Birthday Bash & Car Show**

April 13, 2013. Jim O'Neal Ford, 516 S. Indiana St., Sellersburg, IN.

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

## **HMC Cobweb Tour & club photo**

April 20, 2013. Tammy Adams is coordinating and will publish details soon.

## **SCCA Road Rally**

April 27, 2013. Southern Plaza Shopping Center, Indianapolis, IN

[www.indyscca.org](http://www.indyscca.org)

# Meeting Minutes

**Wednesday March 13, 2013**

## **OLD BUSINESS**

- Thanks to all who gathered at the service and burial for Doug Thayer on March 9<sup>th</sup>. We had 13 Mustangs escort our friend from the funeral home in Hope to his final resting place in Columbus. He was a good friend that made everyone laugh. He is sorely missed.

There is an account set up through Centra Credit Union for donations to his daughter, Sarah Thayer. Some of Doug's former band members are to be at this year's Battle Of The Bands for a fundraiser to benefit Sarah.

FYI – Doug’s beautiful 2006 Mustang GT is for sale – see our club website for pictures. Contact Frank Bayles 812-343-5093 for additional information.

- The Club Activities Meeting was held at Frank’s shop on 02/27/13. Please check out the “calendar” section on our club website for upcoming events!
- Thanks to all who attended the Chili Dinner on March 9<sup>th</sup> at the Conservation Club. The food was excellent as was the fellowship. Thanks to Billy Danforth for setting us up at the CC.

## **NEW BUSINESS**

- The 50/50 drawing was won by Chuck Butler (who immediately gave it to its rightful owner, Stormy Butler ☺) = \$11.
- Frank proposed that a club member start accepting club mail at their home vs. the club paying \$50 annually for a post office box. Jim Bott voiced concern that we have had the same box number for years and it is known nationwide. Frank added that the new address would be on our website. Rick Massey suggested that we table the decision until around June of this year.
- Frank brought up the club’s 35<sup>th</sup> anniversary and the group photo to be taken in conjunction with the Cobweb Tour on April 20<sup>th</sup>. Club members are still considering sites at which to have the photo taken. Suggestions are Mill Race Park, Bartholomew County Library, Tanger parking lot in Seymour and a parking lot at Cummins. Rick Massey is researching the Cummins option. If you have any suggestions on the location, please contact any of the club officers.
- Kyle Weidner gave us an update on the parade magnets. He is using the same vendor as last time. Ten sets will cost the club \$180. Sets will be sold to club members for \$20. Magnets can be personalized with information such as your name and your city/state. If you are interested in purchasing a set, please contact Kyle Weidner 724-272-3733 or [kylew10@hotmail.com](mailto:kylew10@hotmail.com).
- Dave Sell has samples of wearable name tags that we could use at club events. These tags could include your name, city/state, car description and even a picture of your car! These tags are optional but would be nice to help a Few members that can’t Keep track of member names! ☺ See Dave Sell 317-502-2616 for these.
- 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.

- Don't forget to get with Dave Sell 317-502-2616 if you have items you would like to put on the site for sale.

## Recipe Corner

### **KOOL-AID Tie-Dye Easter Eggs ---courtesy of Kraft Foods**

- 2 env. (0.13 to 0.16 oz. each) KOOL-AID Unsweetened Drink Mix, any red color (try Cherry, Black Cherry, Strawberry or Tropical Punch flavor)
- 2 env. KOOL-AID Unsweetened Drink Mix, an orange color (try Orange, Mango or Peach Mango flavor)
- 2 env. KOOL-AID Unsweetened Drink Mix, any yellow or green color (try Lemonade or Lemon-Lime flavor).
- 2 env. KOOL-AID Unsweetened Drink Mix, any blue color (try Mixed Berry or Ice Blue Raspberry Lemonade flavor).
- ½ cup water, divided
- 1-1/2 doz. hard-cooked eggs, cooled

**MIX** contents of 2 (same-flavored) KOOL-AID envelopes with 2 Tbsp. water in 6-8 oz. container; stir to dissolve drink mixes. Repeat in 3 separate containers with remaining KOOL\_AID envelopes.

**PLACE** eggs on cooling rack in sink; rinse eggs with tap water.

**SPOON** KOOL-AID mixtures, 1 at a time, over wet eggs to create tie-dye patterns.

**POUR** a little tap water over each egg to set colors. Use tongs to transfer eggs to paper towel-covered baking sheet to dry. Rinse sink immediately as needed.

**SPECIAL EXTRA** Place assorted rubber bands around hard-cooked eggs before dipping in cups of KOOL-AID mixtures; let dry completely before removing rubber bands. For a two-tone effect, dip the dry colored eggs again in a lighter-colored prepared KOOL-AID.

### **BLT Deviled Eggs – courtesy Paula Deen / Food Network**

- 6 large eggs, hard-boiled & peeled
  - ¼ cup mayonnaise
  - 3 slices bacon, cooked and crumbled plus more for garnish, if desired
  - 2 cherry tomatoes, seeded and finely chopped
  - 1 tablespoon dried parsley flakes
  - Salt and freshly ground black pepper as desired
- Halve the eggs lengthwise. Remove the yolks and add them to a medium bowl. Mash the yolks

with a fork and stir in the mayonnaise, bacon, tomatoes and parsley. Add salt and pepper, to taste, and blend well.

Fill the egg whites evenly with the yolk mixture and garnish with bacon, if desired. Arrange them in a container and store, covered, in the refrigerator until ready to serve.

### **SUBSTITUTION IDEAS/SUGGESTIONS**

Use chopped sun-dried tomatoes (packed in olive oil) for cherry tomatoes.

Use fresh chopped parsley or chopped chives for dried parsley flakes.

Add a couple of shakes of hot sauce.

Add a dash of vinegar.