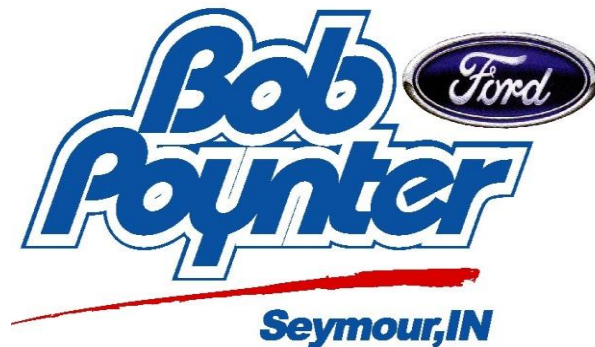




PONY TALES

MARCH 2012 EDITION



CLUB OFFICERS

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The next meeting will be held on Wednesday, March 14, 2012 at the Golden Corral. Come join us for dinner beginning at 6PM with the meeting to follow at 7PM.



Well, we as a new club leadership group made it through our first monthly meeting and I think it went well. We presented the changes to the club constitution and bylaws and they were approved by the members in attendance.

The Saturday after the meeting we had the activities meeting. We had a small turnout this year but we were able to set up some good events for the year.

This year we are having some Friday night cookouts and some kind of club activity each month. We are looking for some members to help sponsor some of the events. Please let me know if you would like to help out. The full calendar will be included with this newsletter.

Our first activity of the year will be the Chili Lunch and Bowling. This will be March 31. Tammy will be the sponsor of the chili lunch again this year and we are trying to get the Sand Creek Conservation club building for the lunch.

After lunch we will go to Columbus Bowling Center and bowl. We will have all the details at the March meeting.

Another event you might want to start thinking about is the annual Somerset, KY trip. This is one of the highlights of the summer and everyone has a great time each year. The hotels in Somerset book up fast on this weekend so it is good to plan ahead. I know Frank already has his reservations in for Friday and Saturday night.

I would like to encourage everyone in the club to get more involved this year.

We have tried to plan events that will appeal to everyone in the club. If you have any ideas of other things you would like to do or ways to promote the club, please let me or one of the other officers know.

Kyle

Important Reminders

Chili lunch & Bowling Activity— Sat.March 31 details to be announced at March meeting

2012 Membership dues are due if you have not already paid them.



March—

Rick Mackey—13th

Martha Lawless—15th

Chery Bowling—17th

Judith Russell—19th

Doug Thayer—19th

Paul Moffitt-25th

Frank Bayles-25th

Jennifer Ruble—28th

Clyde Parrot—31st

Treasurer's Report

We have a balance of \$2373.08 in the bank.

Club Outings

Chili lunch & Bowling March 31st

Meeting Minutes

Wednesday, February 8, 2012

The 50/50 drawing was held and won by Terry Thomas for \$14.

Treasurer's Report—ending balance \$2373.08.

OLD BUSINESS

-Festival of Lights Parade in Dec ---8 members participated in this event. Frank reported that it was nice weather which brought out a very large crowd. Tony Stewart was in the parade which attracted many.

-Christmas Party at Batars was also held in Dec. Terry reported that we had 22 in attendance and had a great time. This year we are going to change the date to Dec 1st which is the same day as the Festival of Lights Parade, but the Christmas Party will be held at noon.

-Fireman Cheer Fund was reported by Kyle to have been a success. We collected a big box of toys and also \$40.

-New Years Day the Corvette Club invited our club for a drive. They met at IHOP for a late breakfast and then to Williams Dam. It was a good day. Frank & Sandy Bayles participated in that event.

NEW BUSINESS

-Our Constitution & Bylaws needed some revision in order for us to do 50/50, give aways at our car show, and also to be a non-profit organization. Kyle presented these changes for a vote.

They were as follows:

- Section 2: taking out some verbiage about year models and simply stating all Mustangs
- Section 2 Item D: verbiage about non-profit. Need some help with this if anyone knows about non-profit
- Section 5: duties of Secretary—all minutes and votes recorded in next newsletter
- Part D: There is a duplication of Treasurer duties in the bylaws about sending flowers to members who are sick. We will no longer do this but will send a donation to charity of choice upon a death.
- Section 2 A & B: Dues will now be collected at beginning of year for all members. New members joining Jan-June will pay full price of \$20. July-September will pay \$10 And those joining Oct-Dec no dues until Jan1.

-Kyle presented these changes for a vote and they were approved.

-2012 Activity Calendar meeting was held at 4:00 pm at Frank's shop. Everyone was invited and an email was sent to everyone. We set activities for the year. Need lots of help and volunteers to make our activities successful.

-World of Wheels weekend following the club meeting Fri-Sun. \$15 at the door or \$13 at OReillys

-Meeting for our show was held after club meeting

-Frank Bayles the outgoing President presented the Presidents Plaque to Kyle Weidner, our new President.

There was a motion to adjourn the meeting by Steve Weidner and seconded by Ed Byers

Recipe Corner

PAULA DEAN'S HASH BROWN CASSEROLE

Ingredients

3 tablespoons butter
1 small yellow onion, chopped
4 cups frozen shredded hash browns
1 pound bulk sausage, mild, hot or sage
2 1/4 cups whole milk
8 large eggs
1 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon freshly grated nutmeg
2 tablespoons Dijon mustard
8 cups cubed French or Italian bread, crusts removed
2 cups (1/2 pound) grated Cheddar
2 cups (1/2 pound) freshly grated Parmesan

Directions

Preheat the oven to 350 degrees F.

Spray a deep 13 by 9-inch casserole dish with vegetable oil cooking spray.

Melt the butter in a large frying pan. Add the onion and saute over medium-low heat until soft, about 5 minutes. Add the hash browns and break apart. Saute until soft, about 5 minutes.

In a second frying pan, saute the sausage, breaking apart large clumps. When the sausage is cooked through, remove it from pan.

In a large mixing bowl, combine the milk, eggs, salt, pepper, nutmeg and mustard, briskly to blend.

To assemble, spread the onions and hash browns evenly at the bottom of the greased dish. Place the bread cubes evenly on top of hash browns. With a slotted spoon distribute sausage as the third layer.

Pour the milk and egg mixture over these layers. Add Parmesan as the next layer, while then adding the Cheddar.

*Cook's Note: Save a few tablespoons of Cheddar for the last 10 minutes of baking, where you can add a fresh topping of melted Cheddar.

Bake the casserole, uncovered for 45 to 50 minutes, until puffed and golden brown.