



# PONY TALES

MAY 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 **June 12, 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

## Brown County Pitch-In

**May 17, 2013 @ 6:30 – Enter park from Hwy 46 and the shelter house is straight ahead at the top of the hill.**

## Community Day at IMS

**The Corvette Club has invited us to join them. Members should be at the Shell station at the Edinburgh exit off I-65 at 9:00 a.m. on Wednesday, May 22<sup>nd</sup>.**

**Some Mustang members are meeting at 7:30 a.m. at Cracker Barrel in the outlet mall area in Taylorsville for breakfast. You are welcome to join us.**



## **JUNE**

7th— Ed Bodem      7th —Ed Byers      16th—Guy Stott

19th—Scott Barker      27th—Billy Danforth

## Treasurer's Report

We have a balance of \$2,123.57 in the bank.

# Club Outings

Looking for something to do??

## **Elizabethtown Parade & Suds in Greenwood**

Saturday, June 1<sup>st</sup> - Frank & Billy will provide more detail soon.

## **2013 Power Tour**

June 1<sup>st</sup> - [www.hotrod.com](http://www.hotrod.com)

## **Falls City Mustang & All Ford Show**

Friday, June 14<sup>th</sup> – Pony Trail Cruise to Salem Speedway

Saturday, June 15<sup>th</sup> – Car show @ Jim O'Neal Ford in Sellersburg

## **Cars & Guitars**

Saturday, June 15<sup>st</sup> - downtown Seymour, IN

# Meeting Minutes

**Wednesday May 08, 2013**

## **OLD BUSINESS**

- An account remains set up through Centra Credit Union for donations to Doug Thayer's daughter, Sarah Thayer.
- We had 36 cars show for the Club group photo. Twenty of those 36 cars went on the Cobweb Tour to Stones in Millhousen. A great day was had by all. Thanks to those that participated.
- We had a small turnout for the April 27<sup>th</sup> trip to the Kentucky Speedway. We had fun visiting the suites and the announcers stand, etc.
- No one from the Club attended the SCCA Road Rally in Indianapolis on 04/27.

## **NEW BUSINESS**

- The 50/50 drawing was won by Sharon Hembree = \$7.
- Frank will get an e-mail out on the Elizabethtown parade. Billy is getting a flyer.
- Frank passed out flyers on the Louisville Concours.
- **If you weren't at the 4/20 group photo – get a picture to Dave Sell (317-410-5950) by June 1<sup>st</sup> and he will get it included in the Club book.** He is expecting the book will be done by the ice cream social.
- Thanks to Dave & Valarie Sell for the name tags. Try to remember to bring them with you on Club outings!
- Tammy Adams gave us the following update on Summer Slam 2013.

She will try one more time to get Texas Roadhouse to return her call.

Dave Murphy has contacted several potential sponsors/donors in Seymour.

Richard & Joyce Artis got a \$100 donor.

Jeff & Julie Daiker donated an engine to finish trophy construction.

The Summer Slam is now being advertised on The River radio.

Tammy is looking into for fire trucks to be on display for kids.

Valarie Sell asked about selling custom/show shirts at Summer Slam.

Frank & Joy Conner know someone that transfers your car picture onto shirts – cash & carry on the day of the show.

We need to be taking flyers & sponsor letters out now. Hint – it is better to approach potential donors at the beginning of a month vs. the middle or end. Make sure that they know the proceeds go to the charities.

# Recipe Corner

## Sweet BBQ Chicken Kabobs — [www.kraftrecipes.com](http://www.kraftrecipes.com)

### What You Need

- 1 lb. boneless skinless chicken breasts, cut into 1-1/2-inch pieces
- 2 cups fresh pineapple chunks (1-1/2 inch)
- 1 each red and green pepper, cut into 1-1/2-inch pieces
- ½ cup KRAFT Original Barbecue Sauce
- 3 tbsp. frozen orange juice concentrate, thawed

### Make It

**HEAT** grill to medium-high heat.

**THREAD** chicken alternately with pineapple and peppers onto 8 long wooden skewers, using 2 skewers placed side-by-side for each kabob.

**MIX** barbecue sauce and juice concentrate; brush half evenly onto kabobs.

**GRILL** 8 to 10 min. or until chicken is done, turning and brushing occasionally with remaining sauce.

### Kraft Kitchens Tips

Note: Soak wooden skewers in water 30 min. before using. Wrap ends with foil before grilling to prevent them from burning. If using metal skewers, use just 1 metal skewer when assembling each kabob.

Variation: Prepare as directed, substituting 1 lb. skinless salmon fillets, cut into 1-inch chunks, for the chicken. Or, substitute 1 lb. uncooked peeled and deveined extra-large shrimp for the chicken, reducing the grilling time to 4 to 6 min. or until shrimp turn pink.

Substitute: 1 drained can (20 oz.) pineapple chunks in juice for the fresh pineapple.