



PONY TALES

MAY 2015 EDITION

CLUB OFFICERS

Chuck Butler—President—812-371-8519 or butz034@yahoo.com

Frank Bayles—Vice-President—812-343-5093 or bayles@hughes.net

Tammy Barker—Secretary—812-374-3840 or gohoosiers100@yahoo.com

William Bayles—Treasurer—812-343-6088 or w_bayles_upholstery@hotmail.com



Please keep Sharon Hembree in your prayers.

The May club meeting will be held Wednesday, May 13th at the Sirloin Stockade. Meeting starts at 7pm. Those members wishing to eat dinner may do so between 6 and 7pm.

50/50 Winner—Stan Conyer--\$12.00

Important Reminders

It is that time of year to make sure that you pay dues to remain a member of the club. The cost of dues is \$20.

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 April winner was Sandy Bayles—Texas Roadhouse Gift Card—way to go Sandy.



May 2nd—Giap Byers
May 5th—James Sims
May 5th—Cathy Thomas
May 7th—Lynn Lykins
May 13th—Chris Shute
May 13th—Joe Chambers
May 19th—Ruthie Boyle
May 23rd—Liz Grant
May 31st—Tom Bonnell

Special thanks to Terry Partridge—special speaker for the night. Terry gave the club members a nice insight into the time that he spent working at Ford. Terry worked for the X-Garage and Experimental cars, test track, developmental mustang, cougar and Thunderbird lines that he supported.



Stan Conyer

Welcome to our new members!

Treasurer's Report

Current Balance is \$2097.72

Club Outings

- Friday, May 8th—Home Safety Days Car Show—Free Registration—9am to noon. Goodie bags for first 25 entrants. Awards will be presented at 3pm. Location: 2560 Eastbrook Plaza. Contact Dan Aiken at 812-325-2827 for more information.
- Charger Car Show—Saturday, May 9th—North Decatur High School. Registration begins at 8am and the cost is \$20.
- 12th Annual Indy Mopar Club Car Show—show held at Fletcher Chrysler Dodge Jeep Ram—3099 N. Morton Street, Franklin, IN. Registration is 9am to noon with awards at 3pm. First 75 registrants receive dash plaque and goody bags. Top 25 awards with specialty awards for best mopar, best chevy, best ford, best engine, best paint, youngest entrant plus many more. Lunch will be available along with great music. All proceeds go to Juvenile Diabetes Foundation.
- Night before the Shelby Spring Fling Cookout—Strahl Lake Shelter at Brown County State Park—May 15th at 6:30pm—make sure to bring a covered dish and dessert and bring your own drinks and a chair.

Meeting Minutes

President Chuck Butler opened the meeting and welcomed everyone.

Old Business:

-Activities/Planning Committee met and the calendar is now full for the year. We will be looking for some help to get the activities planned. Please let Chuck Butler know if you are interested in heading up any of the activities.

New Business:

- May 2nd—Bob Poynter Car Show—Frank had trophies--\$6.34 for each. Bob Poynter donated \$250 for this event. The club will need help for this event. People needed to run the registration table, giveaways, dj. Joe Draper is not available on the 2nd. Guy Stott says that he knows of a dj as well. Birthday cake is needed—Marge Bott volunteered to take care of this. Tent will also be needed. Bob Poynter will have hot dogs, chips and drinks available.
- Jim O Neal Birthday Celebration—Saturday, April 8th—anyone interested in going, the club will meet at 8am at McDonalds in Seymour.
- Cobweb Tour—Saturday, April 18th—meet at 10am at the Cracker Barrel in Edinburgh. This will be a 103 mile trip that will end at Story Inn with lunch at 12:30pm.
- Ritter's is open again.
- Farm Bureau—Randall and Joyce Artis reported that they spoke to Farm Bureau in North Vernon as a possible place for cruise-ins.
- Shelby stated that someone with a 66 Mustang steering box problem emailed the club wanting to speak to someone about this.
- Valarie Sell made a motion to end the meeting and it was seconded by Rick Mackey.



German Apple Cake

2 large eggs
1 cup veg oil (beat with eggs until foamy), add
1-3/4 cup white sugar
1 tsp vanilla (mix together), then add:
2 cups flour
2 tsp cinnamon
1 tsp salt
1 tsp baking soda (mix all together) add:
4 cups thinly peeled and sliced apples (about 4 – I use Granny Smith)

Frosting:

1 - 8oz pkg cream cheese, softened
3 TBL melted butter
1 tsp vanilla
1-1/2 cups powdered sugar

Directions:

Preheat oven to 350 degrees; grease and flour a 9 x 13 baking dish.
Add vegetable oil to eggs in mixer and beat until foamy. Add the sugar and vanilla and mix.
Now, add the flour, cinnamon, salt and baking soda. Mix together. Add thinly sliced apples by folding in with a spatula. The batter will be very thick but this is normal and there will seem to be more apple than batter. Again, this is what you want.
Bake for 50-60 minutes.

Frosting:

Mix ingredients til smooth. Add a little milk if too thick.