



PONY TALES

NOVEMBER 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

The November club meeting will be held Wednesday, November 11th at the Sirloin Stockade. Meeting starts at 7pm. Those members wishing to eat dinner may do so between 6 and 7pm.

50/50 Winner—Stormy Butler—won \$9.00

Texas Roadhouse Gift card won by Gracious Baugher.

Important Reminders

Make sure to bring new, unwrapped toys to the November meeting for the Toys for Tots campaign.



Tammy Bachman—1st
Richard Bozell—2nd
Kelly Bell—3rd
Jason Winters—8th
Tammy Barker—8th
John Curry—10th
Roger Luenz—18th
David Parker—21st
Jeremy Smith—22nd
Joy Conner—22nd
Crissy Simonton—23rd



Jim and Teresa Cash

Welcome to our new members!

Treasurer's Report

Current Balance is \$2895.31

Club Outings

Saturday, November 21st—Thanksgiving Dinner to be held at 6pm at the Elizabethtown Conservation Club. After the meal there will be a movie shown (A Faster Horse).

Cruise-In at Dairy Queen—Thursday November 12th. (Weather permitting)

Christmas Lunch at Batar's Café located in Seymour, IN. Saturday, December 5th starting at 11am. Cost is \$18.00 a person to attend and \$10.00 gift exchange.

Meeting Minutes

Old Business:

- Fish Fry at the Bayles household. A good time was had by all and the food was excellent.
- Hope Heritage Day Parade—there were 12 club cars that participated and after the parade the members drove to the planetarium and then out to eat. Special thanks to Dave Sell for providing the tour.
- Ethnic Expo Parade—there were 10 cars in the parade and then members drove to Gustauf House in Montgomery. Special thanks to the Sell's for putting the drive together.
- Ritters—it is believed that they are struggling. Do we want to continue to have cruise-ins here or at DQ. The pros of having it at DQ are that it is a nicer facility and DQ will provide specials next year and they are going to have music piped out to the parking lot of the intercom system.

New Business:

- Beasley's Orchard Cruise on Saturday. Meet at Cracker Barrel on 10/16 at 8am. There will be lots of festivities going on and then there will be a meal at Mayberry Restaurant.
- Go Cart outing November 7th-Fast Times on 96th Street—indoor carting
- Breakfast at Cracker Barrel on Halloween at 8:30am.
- Christmas lunch at Batar in Seymour—sign-up sheet will be available next meeting. Cost is \$18 that includes tax and tip and dessert.
- Thanksgiving Dinner—November 21st at 6pm at the Sandcreek Conservation Club
- Car Show Meeting—there is no option to join the Corvette club with their car show. Show will be 10/29 at 6:30pm at the DQ, weather permitting. If bad weather, we will meet at Frank Bayles shop.
- Club officer nominations and voting was held. 2016 officers are: Chuck Butler—President, Rick Mackey—Vice President, Secretary—Tammy Barker, Treasurer—Debbie Mensendiek
- Calendars—Tammy will contact Kyle to see if there will be a club calendar available.
- Carletta Ault a long time member passed away. She was a 25 year club member.
- Frank made a motion to adjourn the meeting and seconded by Rick Mackey.

Recipe Corner

Pecan Pie Truffles



- 2 & 1/2 cups pecans, toasted and finely chopped, separated
- 1 cup graham cracker crumbs
- 1 cup light brown sugar, packed
- 1/2 tsp. salt
- 2 Tbsp. maple syrup
- 3/8 cup corn syrup
- 1 & 1/2 tsp. vanilla
- 16 oz. dipping chocolate {I use Candiquik}

Directions:

1. In a medium bowl, combine together 2 & 1/4 cup pecans, graham cracker crumbs, brown sugar and salt.
2. Add maple syrup, corn syrup and vanilla and mix thoroughly.
3. Refrigerate mixture for 15 minutes.
4. Line a cookie sheet with wax paper.
5. Roll mixture into 1 inch balls and place on wax paper; let truffles refrigerate for 30 minutes.
6. Melt the dipping chocolate according to package directions.
7. Coat the truffles with chocolate and return back to wax paper.
8. Sprinkle some pecans on top of the truffles before the chocolate hardens.
9. Once chocolate hardens, serve and enjoy.