



# PONY TALES

OCTOBER 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 **NOVEMBER 13, 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

## Batar Christmas Luncheon & Festival of Lights Parade

December 7 The lunch will be held at Batar in Seymour at 11:00 a.m. The cost is \$15 per person and there will be a gift exchange. Women should bring a gift for a woman and men for men with a \$10 value. Terry Thomas is collecting all the money and a sign-up sheet will be available at the November club meeting.



## NOVEMBER

2<sup>nd</sup> – Shirley Bozzell    8<sup>th</sup> – Tammy Barker    9<sup>th</sup> – Robert Stater  
10<sup>th</sup> – John Curry    17<sup>th</sup> – Sherry Walton    21<sup>st</sup> – David Parker  
22<sup>nd</sup> – Joy Conner    23<sup>rd</sup> – Dave Rosenberger    30<sup>th</sup> – Chris Schooley

## Treasurer's Report

We have a balance of \$2,447.88 in the bank.

## Club Outings

# Meeting Minutes

Wednesday, October 9, 2013

## **OLD BUSINESS**

- Recap of HMC Pony Drive & Fish Fry on 09/14 – The event was very well attended and a few Corvette members joined us. We had about 60 people attend the fish fry. The drive was a great success and it was a beautiful location to drive (Metamora & Brookville).
- Edinburgh Car Show – no one from the Club was in attendance though Rick Mackey said that he drove by and it looked like a nice show with lots of cars.
- Hot Rods & Rock & Roll on 9/21 – Frank wanted to thank all the club members that attended. Billy Danforth reported that there were about 20 cars in attendance and Frank said that (5) cars went to Suds that evening.
- Hope Heritage Day Parade on 9/29 – Kyle Weidner reported that the weather was bad and rainy and that there were (3) Club members in the parade (Kyle, Ruthie Boyle & Joe Chambers). Kyle reported that the Club won a trophy and he believes that Joe Chambers is in possession of that trophy.
- NHRA Drags 8/29 – 9/2 – There was a small group of (7) members that went to Bowling Green on Saturday. It was a nice and hot day for the first of September.
- Scott & Tammy Barker's wedding on 9/28 – Tammy thanked all the Club members that were in attendance. It was a lovely day and there were no problems. The couple is happy to be married.

## **NEW BUSINESS**

- Ethnic Expo – 10/12 – Frank reported that all those interested in attending must be at Mill Race Park and be in line by 10:00 a.m. Frank said that the judging is done at that time. After the parade, we will meeting in the parking lot of the Jay C Food Store at 1:00 p.m. and drive to French Lick. We will eat at the Black Buggy for dinner. Frank said that the hotel and casino is very nice for those who have never been to this area. There is a train ride at 4:00 p.m. and it includes a stop at the pumpkin patch so that you can pick your own pumpkin.
- Thanksgiving Pitch-In – 11/2 – This will be held at the Conservation Club located out on

County Line Road & 600 South. Directions – drive south on US 31, turn left on 600 South and drive until the road comes to a “T”. At the “T” you will see the driveway to the Conservation Club. The Club will provide a ham and turkey this year and all members in attendance are asked to bring a side dish or dessert. The dinner will start at 6:00 p.m.

- Club calendars – Kyle Weidner said that he would put a calendar together again this year, so if you want your car in the calendar, get your photo(s) to Kyle.
- Frank recapped that the Club has had a wonderful year winning the competition between the Mustangs & Corvettes at Ritter’s even with Joe not being there.
- Club Officer Nominations were held. Nominations for **President** are: Billy Danforth, Rick Mackey, Ray Shute & Frank Bayles. **Vice-President**: Kyle Weidner made a motion that the person that receives the second most votes for President will serve as the Vice-President for 2014. This motion was seconded by Rick Mackey. **Secretary** for 2014 will be Julie Murphy. **Treasurer** for 2014 will be Shelby Murphy. **Car Show Chairperson** for 2014 will be Tammy Barker.
- Nominations were closed by Ruthie Boyle and seconded by Kyle Weidner.
- Kyle Weidner made a motion to close the meeting seconded by Jerry Mihay.

## Recipe Corner

### Turtle Pumpkin Cheesecake – [www.pillsbury.com](http://www.pillsbury.com)

#### CRUST

- 1 1/2 cups thin chocolate wafer cookie crumbs (about 30 cookies)
- 1/4 cup butter or margarine, melted

#### FILLING

- 1/4 cup all-purpose flour
- 2 tsp pumpkin pie spice
- 1 can (15 oz.) pumpkin (not pumpkin pie mix)
- 4 packages (8 oz. each) cream cheese, softened
- 1 cup packed brown sugar

2/3 cup granulated sugar  
5 eggs

#### TOPPING

1/2 cup chopped pecans, toasted \*  
2 oz. bittersweet baking chocolate, coarsely chopped  
1 tbl vegetable oil  
1 cup caramel topping

#### STEP 1

Heat oven to 300 degrees. Wrap foil around outside of bottom and side of 9-inch springform pan to prevent drips. Spray bottom and 1 inch of side of pan with cooking spray. In small bowl, mix cookie crumbs and melted butter. Press crumb mixture on bottom and 1 inch of side of pan. Bake crust 8 to 10 minutes or until set. Cool at room temperature 5 minutes. Refrigerate about 5 minutes or until completely cooled.

#### STEP 2

Meanwhile, in another small bowl, mix flour, pumpkin pie spice and pumpkin; set aside. In large bowl, beat cream cheese with electric mixer on medium speed until smooth and creamy. Gradually beat in brown sugar and granulated sugar until smooth. On low speed, beat in eggs, one at a time, just until blended. Gradually beat in pumpkin mixture until smooth. Pour filling over crust.

#### STEP 3

Bake 1 hour 15 minutes to 1 hour 25 minutes or until edge of cheesecake is set but center still jiggles slightly when moved. Run knife around edge of pan to loosen cheesecake. Turn over off; open over door at least 4 inches. Let cheesecake remain in oven 30 minutes.

#### STEP 4

Cool in pan on cooling rack for 30 minutes. Refrigerate at least 6 hours or overnight before serving.

#### STEP 5

Just before serving, sprinkle pecans over top of cheesecake. In small microwavable bowl, microwave chocolate and oil uncovered on high 1 minute to 1 minute 30 seconds, stirring every 15 seconds, until melted. Drizzle chocolate over pecans.

#### STEP 6

To serve, run knife around edge of pan to loosen cheesecake; carefully remove side of pan. Drizzle caramel topping over each serving. Store covered in refrigerator.

- To toast pecans, sprinkle in ungreased heavy skillet. Cook over medium heat 5 to 7 minutes, stirring frequently until pecans begin to brown, then stirring constantly until light brown.
- For variety, sprinkle 1/3 cup butterscotch chips with the pecans on the cheesecake.