



PONY TALES

OCTOBER 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 October club meeting will be held Wednesday, October 14th at the Sirloin Stockade. Meeting starts at 7pm. Those members wishing to eat dinner may do so between 6 and 7pm.

50/50 Winner—Scott Barker—won \$12.00

Amazing Joe's \$15 Giveaway won by John Curry and
\$10 Ru Yi Gift card won by Jim Bott.

Important Reminders

The October meeting is the time of year that we make nominations for club officers for the upcoming year. Make sure to attend next week's meeting.



Ian Herrington—4th
Marcy Stott—4th
George Russell—4th
Billie Moffitt—11th
Aaron McCrary—15th
William Shanks—15th
Valarie Sell—18th
Sherry Bonnell—18th
Darrell Guesman—19th
Sandy Bayles—20th
Chuck Thompson—21st
Tim Blaney—23rd



Ian Herrington

Gracias Baugher

William Hartman

Welcome to our new members!

Treasurer's Report

Current Balance is \$2843.31

Club Outings

Ethnic Expo Parade—Saturday, October 10. Meet in staging area number 23 by 10am on Saturday to be in the parade. Make sure to enter Mill Race Park on the North Entrance.

Fall Foliage Tour—Saturday, October 10th following the Ethnic Expo Parade. Gather at Jay C Food Store at West end of town at 12:30pm.

Club Cruise-In—Saturday, October 17th—St. John's Lodge on Rocky Ford Road in Columbus. Food, fun and prizes and fish fry until 7pm. \$9.00 for a meal and after this event those attending will cruise to Shelbyville.

Cruise-In and Breakfast—Saturday, October 31st at 8:30am at the Cracker Barrel at Taylorsville.

Saturday, November 7th—Go-Karting event at Fast Times Carts at 96th Street in Indianapolis. More details to be provided at a later time.

Saturday, November 21st—Thanksgiving Dinner to be held at 6pm at the Elizabethtown Conservation Club.

Car Shows and Events

October 10th—Southport Indiana—City of Southport—6901 Derbyshire Road, Southport, IN, car show from 9 to 4. Food, music and good times. \$20 with awards at 3:30pm.

October 10th—Martinsville, Indiana—West Middle School—109 East Garfield Street, Martinsville, IN, Registration is 8am to 11am with specialty awards and food with cost of \$15.

October 17th—Martinsville, IN, The Knuckle Sandwich 1st Annual Car Show—12 to 4 at the corner of State Road 144 and 37. Entry fee is \$20 with all proceeds going to Johnson County Humane Society.

October 17th—Scottsburg, Indiana—2nd Annual Warrior Wheels Car Show—700 S. Gardner Street, \$10 with rain date of October 18th. This will be a trunk or treat event, so bring candy and dress up for the kids.

October 24th—Muncie, IN, Dead End Kruisers Halloween Cruise-IN at the Dairy Queen—3201 S. Madison Street, \$10 or 10 canned goods. Registration is 4 to 8 with judging from 6 to 8 with awards at 8pm.

Meeting Minutes

Old Business:

- American Muscle Car Show—Pennsylvania—over 3000 cars, all Mustangs, Chip Foose was there with drag racing, and Steve Saleen and Van Gaten (drifter). The show was very well organized. Highly recommend attending the show.
- Doug Thayer Memorial Car Show—11 members attended this great show in honor of our passed member.
- Suds Car Show was held on Labor Day—show was well attended and did not last long and was well organized.
- Chicago Pizza Cruise-In—had about 20 cars for this event and we gained a new member from this outing.

New Business:

- Westport Car Show—September 12th—meet and park in front of the Sell's son's house with registration starting at 8am.
- Cruise-In and Breakfast at Cracker Barrel on September 26th at 8:30am.
- Fish Fry at Frank's house—September 18th and 6pm, bring drinks, chairs, and side dishes.
- Hot Rods and Rock and Roll—September 19th—meet at Scott Barker's shop at 11:30am.

- October 10th Fall Foliage Tour—more details to come.
- Ethnic Expo Parade—October 10th—Frank has entered the club
- Hope Heritage Day Parade—September 27th—more details to be sent out when and where to meet
- Cruise-In at St. John's Lodge on Rocky Ford and Taylor Road—Food and prizes from 10-3 with a cruise to Shelbyville after this event.
- Mustang Movie—Faster Horse—maybe go and see as a club if can find it showing locally
- Frank will have a meeting about the Car Show in October to discuss the plans for this event going forward.
- Valarie Sell made a motion to adjourn the meeting.

Recipe Corner

New England Apple Cider Cake



Ingredients

For the Cake

- 1 cup apple cider
- 2 cups Granny Smith apples (3 large or 4 small apples)
- 1 whole lemon
- ¼ cup softened butter (4 tablespoons or half a stick)
- 1 cup granulated sugar
- 2 eggs
- 2 cups flour
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup heavy cream
- Enough vegetable shortening to grease a 9x9-inch baking pan
- 1 teaspoon cinnamon
- 3 tablespoons granulated sugar

For the Glaze

- 1 cup apple cider
- 1 cup confectioners' sugar
- 1-2 tablespoons heavy cream or milk
- [Vanilla Ice Cream](#), optional for serving

Instructions

1. Place the first cup of apple cider on the stove and bring to a boil and boil until reduced to ¼ cup. Set aside to cool.
2. Core and peel the apples and then cut each into 16 slices (fewer slices if using smaller apples). Have a bowl of water that has a whole lemon squeezed into it. Place apples into water and then onto a plate to dry and set aside. This will keep them from turning brown.
3. Preheat oven to 350 degrees
4. In the bowl of a stand mixer with paddle attachment, beat butter and sugar until well mixed.
5. With the mixer running, add one egg at a time beating until smooth. Scrap sides and beat until light and fluffy, about three minutes.
6. In a medium bowl, sift flour, baking powder, baking soda and salt.
7. Measure out cream and add cooled reduced cider to cream.
8. With the mixer on low, alternate adding the flour mixture and the cream/cider mixture until well combined. Scrape sides and mix until smooth.
9. Grease a 9X9 square pan liberally with vegetable shortening and pour in the batter.
10. Arrange the apples, outer edges up into the top of the batter.
11. In a small bowl or cup, mix the sugar with cinnamon and sprinkle over the top of the cake and place in the oven for 50-60 minutes or until a toothpick inserted into center comes out clean.
12. While the cake is baking, make the glaze.
13. Place the second cup of apple cider on the stove as before only reduce down to two tablespoons. Watch it that it doesn't evaporate too far.
14. Place the confectioners' sugar in a small bowl and add the reduced cider along with one tablespoon of milk or cream and stir. Add the last tablespoon of milk or cream a little at a time until desired consistency. It should be thick but runny enough to drizzle off the end of a spoon.
15. When the cake comes out of the oven, cool to room temperature and cut into nine squares.
16. Drizzle the glaze over each portion letting it run down the sides and then serve.
17. Serve with vanilla ice cream, if desired