



PONY TALES

SEPTEMBER 2015 EDITION

CLUB OFFICERS

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

The September club meeting will be held Wednesday, September 9th at the Sirloin Stockade. Meeting starts at 7pm. Those members wishing to eat dinner may do so between 6 and 7pm.

50/50 Winner—Sharon Hembree—won \$12.00

Chicago Pizza Gift Card won by Kyle Weidner and
Amazing Joes Gift Card won by Joyce Artis.

Important Reminders

Friday, September 11, 2015—HMC Cruise-In 6:30 to 9pm at Edinburgh Outlet Mall behind Cracker Barrel

Friday, September 18, 2015—HMC Fish Fry at Frank Bayles home at 6pm

Saturday, September 26, 2015. Cruise-In and Breakfast at 8:30am at the Cracker Barrel, Taylorsville.

September 6th—Suds Labor Day Weekend Show. Registration 9 to 11:30am with awards at 1:30. Goodie bags and dash plaques given away to the first 75. 50/50 and door prizes. Cost if \$15.

September 12th—Poor Boys Car Show—Shelbyville, IN 3986 E. Michigan Road. Registration 8 to 11am with awards at 3pm. Cost is \$15.

September 13th—Bloomington, Indiana—Fall Classic Car Show at Monroe County History Center—202 E. 6th Street. Registration is 10to 12 with awards at 3pm and cost is \$15.

September 19th—Thunderbird and All Ford Show—held at Sharp Cars of Indy—10320 E. Pendleton Pike, Lawrence, IN. Registration is 9 to 10am with awards at 2pm and cost is \$15.



Lynn Weidner—3rd
Sherrell Perkins—6th
Tim Evans—8th
Lenora Parrott—8th
Ruth Conyer—12th
Brad Wedan—14th
Sharon Parker—14th
Susan Gregg—15th
Joan Mabe—15th
George Ledbetter—17th
Ellen Luenz—18th
Tim Gregg—20th
Teresa Bruns—22nd
Danielle Bayles—25th
Jan Marlin—30th



Eric and Sarah Mullis and Jeremy Smith

Welcome to our new members!

Treasurer's Report

Current Balance is \$2843.31

Club Outings

September 12th—Westport Car Show—Registration 8 to noon with awards at 4pm. Cost is \$20. 50/50 drawing, t-shirts for first 75 registered with 75 trophies to be awarded.

September 18th—Fish Fry at Frank and Sandy Bayles. More information to come on this event.

September 19th—Hot Rods and Rock and Roll Car Show—downtown Columbus.

September 26th—club breakfast at Cracker Barrel

September 27th—Hope Heritage Day Parade.

Thank You

A special thank you goes out to Joe Bayles for making the corn hole boards that were given out to the winning team during the car show.

Meeting Minutes

Old Business:

- Ice Cream Social—special thanks goes out to the Botts for making ice cream and to Ruthie for securing the location for the event.
- Marengo Cave outing—everyone that attended had a great time and enjoyed the trip to French Lick as well.

New Business:

- Car Show—Doug Thayer Memorial Car Show—let's make a good showing for this event. This is in support of Doug's daughter's senior project.
- Future of the club—it was asked if we can place flyers on Mustangs in the parking lots. We have flyers and business cards that we can use. It was suggested that we set up our booth at the Downtown Car Show. It was decided that we would sit down and look at some dates and put in some events before the end of the year for Friday nights for recruiting cruise-ins. Our first event will be August 28th at 6:30pm at Chicago Pizza. The second event will be September 11th at 6:30pm where we will meet at the Edinburgh Outlet Mall.

Recipe Corner



Ingredients

For crust:

- 1 cup flour
- ½ cup butter-softened
- ½ cup toasted walnuts (or pecans)-chopped

For cheesecake layer:

- 8 oz. cream cheese- softened
- 1 cup powdered sugar
- 1 cup whipped topping

For pumpkin layer:

- 2½ cups milk
- 3 small pkgs. vanilla instant pudding mix
- 15 oz Pumpkin puree
- 1 tsp. cinnamon

For topping:

- 1 cups whipped topping
- ¼ cup toasted walnuts (or pecans)-chopped

Instructions

1. Preheat the oven at 350 F and spray 8x8 inch baking dish. (*NOTES* : I made Pumpkin Lasagna with these ingredients in 8x8 inch baking dish, but some people have commented that they have a problem to fit it, so I suggest you to avoid this potential problem using a 9x9 inch baking dish)
2. Mix flour, butter and ½ cup walnuts, press into a sprayed baking dish and bake for 15 minutes, remove from the oven and let it cool completely.
3. Mix cream cheese and powdered sugar until it's light and fluffy, add 1 cup whipped topping and spread over cooled crust. Set in the fridge while making pumpkin mixture.
4. Mix milk and vanilla instant pudding mix, add pumpkin puree and cinnamon and mix until it is smooth. Spread over top of cheesecake layer.
5. Spread remaining 1 cup of whipped topping and sprinkle chopped walnuts and set in the fridge for at least 3 hours