



The Legend

Message from the President LOSS OF COMMON SENSE

Submitted by Rick Bosshart (rickandi1@juno.com) Author unknown

Today we mourn the passing of a friend by the name of Common Sense. Common sense lived a long life but died from heart failure. No one really knows how old he was since his birth records were long ago lost in bureaucratic red tape. He selflessly devoted his life to service in schools, hospitals, homes, factories and offices. He helped folks get jobs done without fanfare and foolishness.

For decades, petty rules, silly laws and frivolous lawsuits held no power over Common Sense. He was credited with cultivating such valued lessons as to know when to come in out of the rain, the early bird gets the worm, and life isn't always fair.

Common Sense lived by simple, sound financial policies (don't spend more than you earn), reliable parenting strategies (the adults are in charge, not the kids), and it's okay to come in second.

A veteran of the Industrial Revolution, the Great Depression, and the Technological Revolution, Common Sense survived cultural and educational trends including, body piercing, whole language, ebonics and new math. His health declined when he became infected with the "If it only helps one person it's worth it" bug.

In recent decades his waning strength proved no match for the ravages of overbearing federal regulation. He watched in pain as good people became ruled by self-seeking lawyers and enlightened auditors. Common Sense knew the end was near when schools endlessly implemented zero tolerance policies, reports of six-year-old boys charged with sexual harassment for kissing a classmate, a teen suspended for taking a swig of mouthwash after lunch, and a teacher fired for reprimanding an unruly student, when schools had to get parental consent to administer aspirin to a student but cannot inform the parent when the female student is pregnant or wants an abortion.

Finally, Common Sense lost his will to live as the Ten Commandments became contraband, churches became businesses, criminals received better treatment than victims, and federal judges stuck their noses in everything from Boy Scouts to professional sports. Common Sense drifted in and out of logic but was kept informed of developments, regarding questionable regulations for asbestos, low-flow toilets, smart guns, the nurturing of Prohibition Laws and mandatory air bags.

Common Sense was preceded in death by his parents Truth and Trust; his wife, Discretion; his daughter, Responsibility; and his son, Reason. Three stepbrothers survive him: Rights, Tolerance and Whiner.

Not many attended his funeral unfortunately, because so few realize he is gone.

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CHARITIES CHOSEN

Submitted by Rick Bosshart (rickandi1@juno.com)

Earlier this year, the Charity Committee consisting of Margy Spivey, Lou Sullivan, and Rick Bosshart solicited names of local charities that the club would support this year. We had 15 organizations nominated. The Charity Committee evaluated all of the proposed charities based upon their services provided; financial data, efficiency, and utilization; and other aspects of the charity. While we would like to be able to support each and every nominated charity, unfortunately we lack the resources. The four selected charities for this year are as follows: The American Red Cross, Baptist Children's Home, Second Harvest Food Bank, and Senior Citizens, Inc.

The Charity Committee would like to thank everyone that helped with the nomination and selection of these charities.

SULLIVAN'S PICNIC

By Lou Sullivan

On Saturday, June 23, Jerry and I had the annual BBQ picnic at our house in Joelton. There was lots of good food and fun was had by all who attended (approximately 40 folks). Of course, there were lots of mustangs parked in my front and back yard.

You could not miss the house, Jerry had hung racing flags on the flag pole out front and he had also hung one of those 2001 mustang banners on the garage for all to see.

The kids had a great time in the pool and they really enjoyed getting some of the adults wet with the hosepipe.

As most of you know Jerry had advertised my 64 1/2 Red Convertible in the newsletter as being for sale. Well, it was sad day for me, but a happy day for Ann Lickteig. She drove the car up the street, came back and made an offer for my car. Needless to say, Jerry sold it to her. I know Ann will enjoy the car, because she is actually tall enough to drive it.

NEXT MEETING: *Thursday, July 19, 2001*
at Piccadilly Cafeteria on Murfreesboro Road @ 7pm.

EVENT

July 21, 2001
 SHELBY CLUBS OF AMERICA
 SHOW AT
 MOSS WRIGHT PARK
 Registration from 8:00am to Noon

July 28, 2001
 COOL SPRINGS CRUISE-IN
 MISS MOLLEY'S ICE CREAM PARLOR
 BROADWAY DRIVE-IN at DICKSON
 5:30 PM
 **See Article for more Information

August 30—September 2, 2001
 2001 Grand National
 "A Mustang Odyssey"
 Overland Park, KS
 Contact Lorne Willard (816) 455-2631
 Or Jack Basic (913) 631-2027

September 27-30, 2001
 25th Anniversary Celebration
 Mustang Club of America
 Commerce, GA at the Atlanta Dragway

PLEASE LET THE EDITOR KNOW IF THERE ARE
 ANY SHOWS HAPPENING IN OUR AREA!!

**CLASSIC
 (P)ART-ICLES**



Call Bob Powers @ 356-8044 Between 5-8pm
 1967 Mustang Coupe, 289 V8, Automatic Red with Black
 Interior \$4000. 4-14" Steel Wheel (4 lug) with tires \$120

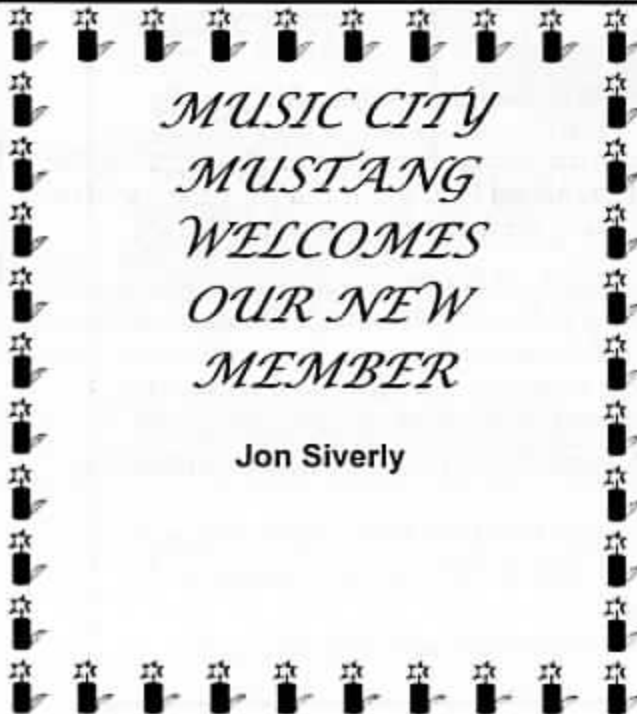
Call Jerry Sullivan @ 876-4711
 74 through 78 Mustang Parts
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 88 GT Four Lug Wheels & Tires \$350
 88 Ten Hole Four Lug Wheels \$175
 Five dual red ring tires and style steel wheels for 1965, less than 800
 miles. Spare new. \$900.00

Call Joe Spivey @ (615)790-7817
 64 1/2-66: 65 Red Bucket Seat Covers - \$60.00
 Blue Convertible Boot, Fiberglass convertible boot, rear valances,
 fender scripts and horses, long console - \$80.00
 Battery trays, convertible tops with plastic curtains, and other small
 parts.
 67-68: Fastback quarter louvers and parts, Assorted small parts
 (mostly used).
WANTED: Always interested in 1969 cars and parts
FOR SALE: 65 Fastback for sale. Project care, 95% of metal work
 done, no fenders and grill. Many new parts go with car including
 interior. No hood, motor or transmission. Inquires call Joe Spivey
 (615)790-7817 or e-mail spiveyland@cs.com

Call Ryan Jones @ (H)615-5142, (W)615-771-7745
 1993 Mustang LX, 4 cylinder engine, engine overheated; sell whole car
 or parts. Price is negotiable.
 Call Johna Bastien @ 615-763-0458
 1996 Mustang, Orange GT Convertible with a Black Top and Grey
 Interior.
 Call Marty @ 615-491-0828
 16" American Racing 5 spoke chrome wheels with 16/55 Goodyear
 Tires. Asking \$1,000 obo.

*MUSIC CITY
 MUSTANG
 WELCOMES
 OUR NEW
 MEMBER*

Jon Siverly



LOCAL CRUISE-IN SITES

Submitted by Rick Bosshart (rickandi1@juno.com)

Below is a list of local cruise-in sites. Please contact me if you would like to see a site added.

COOL SPRINGS (formerly known as Backyard burger)

Located at the Cool Springs Galleria in Franklin
Every Saturday night starting around 4:00 p.m.

MT. JULIET SONIC

Located at the Sonic Drive-in on Mt. Juliet Road next to the High School
Every Saturday night starting around 4:00 p.m.
Contact: Bill or Bobbi McCall, 615-871-4620



COOL SPRINGS CRUISE-IN MISS MOLLEY'S ICE CREAM PARLOR BROADWAY DRIVE-IN at DICKSON JULY 28

Submitted by Rick Bosshart (rickandi1@juno.com)

YOU SCREAM, I SCREAM, WE ALL SCREAM FOR ICE CREAM! On July 28, all MCMC members are invited to partake in July's activity. Some of you have frequented the Cool Springs Cruise-In (formerly known as the Backyard Burger cruise-in) while others have not. Since the Mustang is an endangered species at this site, why not join the group and let's make a large and grand showing? After the cruise-in, we will drive over to Miss Molly's Dipping Parlor in Fairview for a sandwich, ice cream, or both. After that we will continue onto the Broadway Drive-In near Dickson (provided the movie is worth seeing). Please remember this is your club and it needs your support of these activities.

We will meet at the Cracker Barrel in Franklin at 4:00 p.m. and leave shortly thereafter. The directions from Nashville are as follows: **I-65 SOUTH** to **EXIT 65** (State Highway 96). Turn **LEFT** on **HIGHWAY 96 EAST**. Turn **RIGHT** immediately past the **TEXACO GAS STATION**.

If you prefer to meet us along the way, we will leave for Miss Molley's at 5:30 p.m.; it is west of I-40 on Highway 96. We will leave for the drive-in at 7:00 p.m.; it is located on U. S. Highway 70 east of Dickson but west of White Bluff.

If the weather is questionable on that Saturday or if you have any other concerns,

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**THE FEED
BAG...**



BEST EVER BAKED BEANS

<p>1/2 Polish Sausage sliced 1/4" thick 5 Slices Bacon Cooked & Crumbled 1/2 Cup Brown Sugar 1 1/2 tsp. Prepared Mustard</p>	<p>1/2 pound Ground Beef 2 16 oz. Cans Pork & Beans 2 Tbsp. Molasses</p>	<p>3 Tbsp Chopped Onion 1/3 Cup Catsup 1 1/2 tsp. Worcestershire Sauce</p>
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Brown sausage in skillet, remove from skillet and discard drippings. Combine ground beef and onion in skillet; cook until brown. Stir in bacon. Combine ground beef mixture, sausage and remaining ingredients. Put mixture into a lightly greased 2 Quart casserole. Bake uncovered at 350 degrees for 30 minutes.