I didn't know THE ISPA DID THAT!

INDIANA TURKEY MARKET DEVELOPMENT COUNCIL

Indiana State Poultry Association

incredible! American Egg Board

You may know the Indiana State Poultry Association (ISPA) as the office where you send the 4-H Poultry Superintendent Reports, but please examine the materials that the ISPA has included in this packet!

MARCH 2017

A SPRING IN OUR STEP

What happened to Winter? We had a few days of snowball fights and snowmen, but we also had our fair share of 60 degree days. Not as much fun sipping cocoa and enjoying those warm winter snacks when the sun is out and the dogs are running through the large mud puddles in the backyard. Not that we have too much time to ponder the loss of Winter, with everything going on around here. Between getting ready for the 2017 Blood Testing School, baby chicks being spotted for sale in the local farm goods stores, 4-H poultry projects starting, County Ag Days and our ever watchful team keeping tabs on Avian Influenza throughout the world, we barely have time to sit down to a good meal. O.k., so the meal thing may not be so true, we were able to dig up a number of great recipes that take less than 30 minutes from start to finish. Enjoy the early Spring!

EMPHASIZING BIOSECURITY EVERYDAY

Every year, it's easy for us to mark the start of Spring by the return of baby chicks to our local farm supply store. This year we were as happy as always to see that the store had placed out our poultry health materials and had numerous signs up about proper Biosecurity. One of our favorite signs reminds everyone to wash their hands after they are done touching their baby chicks. In fact we liked this sign so much, we printed it in English and Spanish. Such a simple yet important step to incorporate into your daily Biosecurity steps.

2017 NPIP BLOOD TESTING SCHOOL - REGISTRATION NOW OPEN!!

Registration for the 2017 NPIP Blood Testing School continues! You can register for the Classroom session using the attached form or online at **http://www.inpoultry.com/npipbtsclassroom/**

Class Dates include:

- **Thursday, March 30, 2017 (4:00 p.m.—7:30 p.m.) at Purdue SIPAC: 11371 East Purdue Farm Road, Dubois, IN, 47527**
- **Saturday, April 8, 2017 (8:30 a.m.—Noon) at Purdue University: Lilly Hall G-126: 915 West State Street, West Lafayette, IN 47907**

Classroom participants will learn how to recognize Pullorum Typhoid through the plate test screening process. In addition, the course will provide an introduction to biosecurity, ways to prevent poultry disease, and provide better care for your birds. Instructors for the course have included Purdue Avian Pathology professors, staff and residents; Board of Animal Health Veterinarians; the Indiana NPIP State Contact, and ISPA staff. All participants will receive a binder of materials, NPIP Blood Tester Card, and a pad of VS Form 9-2 (Flock Selecting and Testing Reports). Completion of a blood testing school is required every three (3) years to maintain NPIP Certification. Registration, attendance, and successful completion of the test during school will ensure your certification for the next three years. Registration for Blood Testing School costs $50.00. An *OPTIONAL* Blood Testing Kit (includes one bleeder with loop and testing plate) can be purchased for $23.00. Payment for the class can be made by check or credit card. Checks can be mailed to our office, to pay by credit card, please call our office.

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English Muffin Breakfast Sandwiches

We love a good Breakfast Sandwich, surprising simple to prep and easy to eat on the run. The protein in the egg keeps us going all day long.

SPICY SUNRISE SANDWICH

INGREDIENTS: 1 English Muffin (toasted); 1 TBSP Butter; 1 EGG; 1 Avocado (sliced); Sriracha

DIRECTIONS: In a small skillet over medium heat, melt butter and cook egg to your liking. Place cooked egg on toasted English muffin base. Layer 2 –4 slices of the avocado and drizzle with as much Sriracha as you can handle.

GREEN EGGS AND HAM SANDWICH

INGREDIENTS: 1 English Muffin (toasted); 1/2 TBSP Extra Virgin Olive Oil; 1/4 Cup Spinach (chopped); 1 EGG; 2 Ounces Ham (thin-sliced); 1 Slice Swiss Cheese

DIRECTIONS: 1.) Heat oil in a small skillet over medium heat. Scramble spinach and eggs together until eggs are cooked through. 2.) Place ham on toasted English muffin base. Layer scrambled egg and spinach on ham. Place the swiss cheese on top of the scrambled eggs. Enjoy.

Turkey Piccata

About 25 minutes is all it takes to make this classic Italian dish with turkey. Go ahead treat yourself tonight.

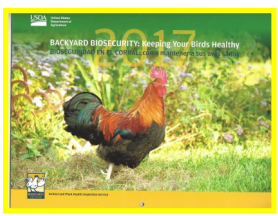
INGREDIENTS: 1 Turkey Tenderloin (13 to 15 ounces); 2 TBSP Flour; 1/4 TSP Salt; 1/4 TSP Ground Black Pepper; 2 TSP Olive Oil; 1 Cup Reduced-sodum Chicken Broth; 2 TSP Lemon Peel (finely shredded); 2 TBSP Lemon Juice; 2 Cloves Garlic (minced); 1/2 TSP Dry Mustard; 1/4 Cup Green Onions (sliced)

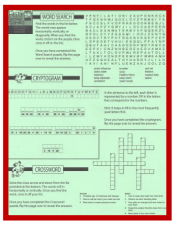
DIRECTIONS: 1.) Split the turkey tenderloin in half horizontally; cut each half in half crosswise to make 4 portions. Place one of the turkey portion between two pieces of plastic wrap. Using the flat side of a meat mallet, lightly pound turkey to about 3/8-inch thickness. Remove plastic wrap. Repeat with remaining turkey portions. 2.) In a shallow dish, combine flour, 1/8 teaspoon of the salt, and the pepper. Coat each turkey portion with flour mixture, turning to coat evenly. Shake off excess flour mixture. 3.) In a large nonstick skillet, heat olive oil over medium-high heat. Add turkey portions; cook about 6 minutes or until browned, turning once to brown evenly. Add broth, 2 teaspoons lemon peel, lemon juice, garlic, dry mustard, and remaining 1/8 teaspoon salt to skillet. Bring to boiling; reduce heat. Simmer, uncovered, about 10 minutes or until turkey is no longer pink and cooking liquid is slightly reduced. Add the 1/4 cup green onions. Cook for 2 minutes more. To serve, transfer turkey to serving plates. If desired, top with lemon peel strips, additional green onions, and lemon slices. Serve with some of the cooking liquid. Makes 4 servings.

TIP: Kick up the flavor by adding a TBSP of Capers to this dish when you add the green onions at the end. Their slighty briney flavor will enhance the tangy lemon flavor of the dish. This dish goes great with a light dinner salad or a small serving of whole wheat pasta.

ONE STOP SHOP FOR POULTRY BASED EDUCATION MATERIALS

Need Poultry based materials for your next event, let ISPA help! We have a number of flyers from Biosecurity to Egg Nutrition to Turkey recipes. Here are a few samples of items we have in stock.





Materials provided by the ISPA are always **FREE OF CHARGE for your Extension Office**!
Visit our web site: **www.INPoultry.com** for more information. Contact us by Email: **ispa@purdue.edu** or at (765) 494-8517