ININDIANA NPIP EXHIBITION MEMBERSHIP
The ISPA is responsible for the oversight of the National Poultry Improvement Plan in Indiana. The original purpose of the program was to eliminate pullorum disease from commercial poultry. Since 1935 the program has expanded to include other crucial poultry diseases such as Avian Influenza. The NPIP is a cooperative program between the US Department of Agriculture, poultry producers (from large scale production to small backyard flocks), state agencies (such as the Indiana Board of Animal Health and Purdue Animal Disease Diagnostic Lab) and Official State Agencies (such as the ISPA).

For small flock owners, the ISPA offers an NPIP program called “Exhibition Membership.” By completing an annual P-T blood test on their flock, Exhibition Members can ship hatching eggs and chicks to other states, without needing additional P-T testing pre-shipment. Exhibition Members are assigned unique approval numbers which can be used as an ID on shipping labels, certificates, invoices, and other documents. The approval number is also their proof of PT Testing when attending an Exhibition, Show, County or State Fair. Exhibition Members also receive poultry disease information throughout the year from our Poultry Health Specialist.

You will find attached to this newsletter, the informational letter and flyers that we provide to those interested in Indiana NPIP Exhibition Membership. Feel free to provide copies of these forms to anyone that may ask you about NPIP Membership.

POULTRY AT YOUR COUNTY FAIR
As an ongoing feature we are highlighting requirements for showing poultry in Indiana, whether at your local County Fair, Exhibition or Poultry Show. This month many of you are in County Fair mode and with the Indiana State Fair right around the corner, now is the perfect time to review which forms need to be submitted to our Office and what your 4-H participants will need to have with them if they bring poultry to the Indiana State Fair.

The ISPA requires that two forms be submitted to our office within seven days after the close of your County Fair. These forms are:

**Indiana County Fair Poultry Superintendent's NPIP Report:** This form is to certify that ALL of the poultry show at your county fair were either tested for PT with 90 days of the start of the county fair or that the poultry came from an NPIP PT certified clean flock. The form must be completed by the county Poultry Superintendent.

**Indiana County Fair Poultry Superintendent's Address Form:** This form is used to let the ISPA know who the Poultry Superintendent is in your county. We use this contact information to provide the Poultry Superintendents with important notices regarding poultry health issues throughout the year. This form should be completed at least once a year or anytime a new Poultry Superintendent is selected for your county.

Lastly we have also provided you with a flyer that explains which forms can be used to certify that an individual’s poultry have been properly tested for Pullorum-Typhoid prior to your County Fair or State Fair.
DEVILED EGG MACARONI SALAD
Everything that is great about the Deviled Egg and Pasta Salad in one incredibly easy and perfect picnic dish.

INGREDIENTS: 1/2 Cup Red Onion (thinly sliced); 1/4 Cup Cider Vinegar; 1 Teaspoon Sugar; 8 ounces Large Elbow Macaroni; 12 EGGS (hard boiled); 1/2 Cup Mayonnaise; 2 Tablespoons Mustard (Dijon style); 1/2 Teaspoon Salt; 1/2 Teaspoon Smoked Paprika; 1/1/4 Teaspoon Black Pepper; 1/2 Cup Sweet Pickle (chopped); 1 1/2 Cups Celery (very thinly sliced)

DIRECTIONS: 1.) In a small saucepan combine onion, vinegar and sugar. Bring to a simmer, stirring occasionally. Remove from heat; set aside. 2.) Meanwhile, cook macaroni according to package directions. Drain and rinse well with cold water; set aside. 3.) Coarsely chop one egg; set aside. Halve remaining eggs; separate yolks from whites. Coarsely chop egg whites; set aside. 4.) For dressing, place yolks in a medium bowl; mash with a fork. Add mayonnaise, mustard, and onion and vinegar mixture. Stir in salt, paprika, and pepper. Set aside. 5.) In a large bowl combine the egg whites, pickles, celery, macaroni, and dressing; toss to combine. Top with reserved egg; sprinkle with additional smoked paprika and pepper. Serve at once or cover and chill up to 6 hours.

TIP: For a spicier version, reduce the chopped sweet pickle by half and instead add a some Sriracha sauce or other spicy sauce. Have a favorite brand of relish, substitute that for the chopped sweet pickle. Also try using a flavor infused vinegar instead of the cider vinegar to spice up the macaroni salad.

TURKEY MEATLOAF BURGER
The classic flavors of a meatloaf turned into a burger for summer grilling season.

INGREDIENTS: 1 Cup Onions (minced and grilled); 2 Tablespoons Tomato Paste or Tomato Puree; 2 Tablespoons Soy Sauce; 1/2 Teaspoon Worcestershire Sauce; 1 1/2 Pounds Ground TURKEY; 4 English Muffins (Toasted)

DIRECTIONS: 1) Mix grilled onion, tomato paste, soy sauce and Worcestershire Sauce into ground turkey. 2.) Form into patties 3/4-inch thick, indenting the centers. 3.) Refrigerate for 30 minutes to firm them up. Cook until the middles are opaque, about 4 minutes per side, or until internal temperature reaches 165 degrees F. 4.) Place burgers between English muffin halves.

TIP: For something special crumble six to eight slices of fully cooked bacon into the ground turkey mixture. Don’t forget your favorite toppings for the burger, we are currently obsessed with coleslaw on our burgers. It may be a little messy, but it is oh so good.

FREE ISPA RESOURCES
Still searching for some giveaway items or informational flyers for your county fair.? No problem, we are here to help! We have a number of new small posters that are available for FREE. Check out our website (www.INpoultry.com) for images of the many poultry themed items available.