DECEMBER 2017

Season’s Greetings!
From all of us at the ISPA,
May the gifts of the season bring all great things for you!

2018 INDIANA COUNTY FAIR POULTRY PACKET
Winter has barely begun and already we are turning our attention to next year’s County Fair season. Over the next several months we will be sending out materials regarding poultry and your County Fair. This month, we are providing you with the 2018 Purdue Extension Indiana County Fair Poultry Packet. This packet contains a number of documents key to running a successful poultry show at your County Fair. For 2018, we have included a newly revised “Indiana Poultry Exhibition Form.” Old versions of the “Indiana Poultry Exhibition Form” can still be used to show Pullorum-Typhoid testing status. Please give one of the 2018 Purdue Extension Indiana County Fair Poultry Packets to your County Poultry Superintendent. Electronic copies of the Booklet will be available on our website at www.inpoultry.com/purdueextensionresources/

In January, we are going to mail out the 2018 Poultry Information Booklet. Each County will receive multiple copies of the Booklet to distribute to their 4-H participants. Electronic copies of the Booklet will be available on our website in January.

Coming Spring 2018, we are hoping to allow County Poultry Superintendents to complete the “Superintendent NPIP Report” and “Superintendent Address Form” on our website. More news to come on that later...

2018 INDIANA NPIP BLOOD TESTING SCHOOL
Mark your calendars, the ISPA Blood Testing School will be held on the following dates in 2018:

* Thursday, April 5th, 4:00 p.m.-7:30 p.m. at Purdue Research Farm (Dubois, IN)
* Saturday, April 14th, 8:30 a.m.-Noon at Purdue University (West Lafayette, IN)

Check our website (www.inpoultry.com) for class registration information, full details should be posted in early January. In the meantime the County Fair Poultry Packets also contain the current list of Indiana Certified Blood Testers. Please take a moment to review the list of Blood Testers in your county, feel free to call us at (765) 494-8517 with any corrections.
SAINT NICK’S EGGNOG

**INGREDIENTS:** 6 Large EGGS; 1/4 Cup Sugar; 1/4 tsp Salt; 4 Cups Whole Milk (divided); 1 tsp Vanilla; Cinnamon Sticks (to use as a garnish)

**DIRECTIONS:**
1. Beat eggs, sugar and salt in large heavy saucepan until blended. Stir in 2 Cups of milk.
2. Cook over low heat, stirring constantly but gently, until mixture is just thick enough to coat a metal spoon with a thin film and the temperature reaches 160°F, about 15 minutes. Do not allow to boil. Remove from heat immediately.
3. Stir in remaining 2 Cups milk and vanilla. Refrigerate (covered) until thoroughly chilled, several hours or overnight.

**TIPS:** For an adult beverage, stir in brandy, liqueur, rum or bourbon into eggnog. For a festive presentation garnish with whipped cream, ground nutmeg, cinnamon sticks or candy canes.

**SECRETS OF SUCCESS:** Low heat, a heavy sauce pan, constant stirring and patience are the keys to making the eggnog. If you increase the cooking temperature to try to speed the process along, the mixture is likely to curdle. Stirring constantly, making sure to cover the entire bottom and corners of the pan, prevents scorching and ensures that the mixture heats.

ELF’S BITE-SIZED CHOCOLATE PEPPERMINT CRINKLES

**INGREDIENTS:** 2 1/2 Cups All-Purpose Flour; 1/4 Cup Unsweetened Cocoa Powder; 1 1/2 tsp Baking Soda; 1/2 tsp Salt; 2 Cups Granulated Sugar; 12 ozs Semisweet Chocolate Chips (melted & cooled); 3 Large EGGS; 1/2 Cup Vegetable Oil; 1 tsp Peppermint Extract; 1/3 Cup Powdered Sugar (sifted); 1/4 Cup Peppermint Candies (crushed); 1/3 Cup Granulated sugar (for rolling)

**DIRECTIONS:**
1. Mix flour, cocoa powder, baking soda and salt in large bowl.
2. Beat 2 cups sugar, cooled melted chocolate, eggs, oil and peppermint extract in mixer bowl on medium speed until blended. Gradually add flour mixture, beating on low speed until blended.
3. Refrigerate, covered, until firm enough to shape, about 1 hour or overnight.
4. Heat oven to 350°F. Mix powdered sugar and crushed candy cane in small bowl. Work with 1/3 of the dough at a time, keeping remaining dough refrigerated. Shape dough into 1-inch balls; roll in granulated sugar first and then in crushed candy mixture. Place two inches apart on parchment paper-lined or ungreased baking sheets.
5. Bake in 350°F oven until lightly browned, 8 to 10 minutes. Cool on baking sheets 1 to 2 minutes. Remove to wire racks; cool completely.

**TIPS:** Chilled dough is easier to handle and holds its shape better. How to make the white exterior of the cookie: Roll the cookie dough ball in granulated sugar before rolling it in the powdered sugar and crushed candy cane mix.

THE NUTCRACKER’S PASTA CARBONARA

**INGREDIENTS:** 1 lb. Linguine; 6 Slices thick-cut bacon (cut into 1/4 inch strips); 1 Large Shallot (finely chopped); 2 Large EGGS; 2 Large EGG YOLKS; 1/2 tsp Salt; 1/2 tsp Pepper; 2/3 Cup Pecorino Cheese (ground plus extra for serving); 1 Tbsp Extra-Virgin Olive Oil; 2/3 Cup Flat Leaf Parsley Leaves (Coarsely chopped)

**DIRECTIONS:**
1. Cook linguine according to package directions.
2. Meanwhile, fry bacon in large skillet over medium heat, turning occasionally, until crisp, about 5 minutes. Transfer bacon with slotted spoon to a paper towel covered plate; drain all but 1 tablespoon of the drippings. Add shallot to skillet and cook, stirring, until softened, about 2 minutes.
3. Whisk eggs, egg yolks, pecorino, salt and pepper in medium bowl – set aside.
4. Drain pasta, reserving 1 cup cooking liquid. Add pasta, bacon and oil to skillet mixture; toss to coat.
5. Remove pan from heat. Add egg mixture, tossing constantly. Gradually add enough of reserved cooking liquid, tossing until sauce is creamy.
6. Sprinkle with parsley and extra pecorino cheese, if desired. Serve at once.

**TIPS:** You can use Parmesan Cheese in place of the Pecorino.