



**FOR IMMEDIATE RELEASE:**

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**OHIO POULTRY PRODUCERS SERVING FAIRGOERS  
DELICIOUS, HIGH-PROTEIN MEALS AND SNACKS**

*Ohio Poultry Association cuisine provides tasty alternatives to traditional Fair food*

COLUMBUS – The Ohio Poultry Association again will whip up wholesome and nutritious meals at the 2007 Ohio State Fair, giving fairgoers a healthy alternative to traditional fair food. The Ohio Poultry Association will sell its food products between 10:30 a.m. and 8 p.m. each day of the fair’s operation, from Aug. 1 – 12, in the Taste of Ohio Café, formerly the Ohio Food Pavilion.

A variety of foods from Ohio’s egg and poultry producers will be available in the Taste of Ohio Café. Prices range from \$1 for a snack to \$7 for a complete meal. The menu for the 154<sup>th</sup> Ohio State Fair includes:

- Sandwiches, including chicken salad, egg salad, shredded chicken, turkey and chicken breast;
- Chicken and noodles;
- Chicken nuggets;
- Thanksgiving-style turkey dinner with all the trimmings;
- Chicken dinner;
- Salads, available with eggs, chicken, chicken salad or turkey;
- “Hot Shot” open-faced turkey sandwich with mashed potatoes and gravy;
- The fair-favorite egg on a stick; and
- Chicken nugget kids’ meals.

“Our goal is to give fairgoers nutritious, delicious meals and snacks,” said Jim Chakeres, Ohio Poultry Association executive vice president. “The Fair gives us the opportunity to showcase Ohio’s outstanding egg and poultry industries while giving guests a taste of fresh, Ohio-produced food.”

Ohio is the number-two egg-producing state in the nation, behind Iowa. The state ranks 11<sup>th</sup> in the nation for turkey production and produces almost 200 million pounds of chicken for sale each year.

“Ohio’s egg and poultry producers work hard to provide a healthy, inexpensive and wholesome source of protein,” said Chakeres. “They contribute to their communities and the state’s economy. The Ohio State Fair allows producers to demonstrate that commitment and to support Ohio’s agriculture industry overall.”

Complete fair menus are available on the OPA Web site at [www.ohiopoultry.org](http://www.ohiopoultry.org).

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**INTERVIEWS AND PHOTOS AVAILABLE ON REQUEST BY CALLING 614/882-6111 OR  
VISITING [www.ohiopoultry.org](http://www.ohiopoultry.org)**