



FOR IMMEDIATE RELEASE:

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**OHIO POULTRY ASSOCIATION SERVES FAIRGOERS AFFORDABLE,
NUTRITIOUS MEALS AT OHIO STATE FAIR**

COLUMBUS – With less than a week to go before the gates open, the countdown is on for the 156th Ohio State Fair. The Ohio Poultry Association (OPA) will again be selling affordable, nutritious meals featuring fresh, Ohio-produced eggs, turkey and chicken from 10:30 a.m. to 8 p.m. each day of the fair’s operation, from July 29-Aug. 9, in the Taste of Ohio Café.

A variety of foods from Ohio’s egg, chicken and turkey farmers will offer fairgoers a healthy alternative to traditional fair food. Prices range from \$1 for a snack to \$7 for a complete meal. The menu 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.

“We are proud to offer a variety of egg and poultry products to appeal to all fairgoers food desires, from healthy snacks to a full, wholesome meal,” said Jim Chakeres, OPA executive vice president. “And, despite higher food prices in today’s economy, Ohio’s eggs, turkey and chicken remain an affordable mealtime option and a good source of protein.”

In addition to serving Ohio-produced eggs, turkey and chicken, OPA, along with the American Dairy Association Mideast, is sponsoring two culinary competitions at the fair, including the popular “Smile and Say, Cheesecake!” and “Breakfast for Two” contests. Additionally, OPA will be sponsoring a new contest, “Cupcakes Galore.”

The “Cupcakes Galore” competition will take place at 3 p.m. on July 31 in the DiSalle Center. This contest is for amateur bakers only. All recipes must be homemade and each

participant must use a combination (whites or yolks) of three to four eggs in each recipe. Following the contest, a baker from the Kroger Company will conduct a cooking demonstration about the popularity of cupcakes, while giving attendees some great party ideas.

In addition, “Breakfast for Two” is returning to the fair for the second year. The competition will kick off at 9 a.m. on August 1 with a celebrity chef cooking challenge featuring NewsCenter’s Johnny DiLoretto.

After the celebrity chef competition, a second class will be open to anyone from 10 to 101 years of age. Exhibitors will prepare a breakfast dish for two using only six ingredients. Each recipe must contain four eggs and at least one of the following: three ounces shredded cheese, one cup milk or eight ounces yogurt.

The popular “Smile and Say, Cheesecake!” Recipe Contest will make its fifth appearance at the fair. Three classes of cheesecakes will be judged including a savory appetizer, dessert cheesecake and culinary professional class. Each cheesecake must contain at least four fresh Ohio eggs and “real dairy” products.

Ohio is the number-two egg-producing state in the nation, behind Iowa. Ohio egg farmers produce more than seven billion eggs each year. Ohio is 11th in the nation for turkey production and produces almost 200 million pounds of chicken for sale each year.

“Ohio’s egg and poultry farmers work hard to provide a safe, affordable and nutritious source of protein,” said Chakeres. “Our consumers can be confident in the care that Ohio egg and poultry farmers are giving their animals and in the safety and quality of the food we produce. The Ohio State Fair gives us a chance to demonstrate that commitment and to support Ohio’s top industry, agriculture, overall.”

To find out more information about the culinary competitions, please visit www.OhioStateFair.com and click on “competitions” and then “culinary arts.” For more information about Ohio’s egg and poultry industries, please visit www.ohiopoultry.org.

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