Dear Friends,

The coming year brings many opportunities with new space, new faculty and new programming. In this third newsletter in our series, we focus on some of the new space and training programs. Our first two newsletters on discovery and engagement and distinguished faculty and centers can be found online at http://www.cfs.purdue.edu/fn/news_events/alumnifriendsnewsletters.html.

Below is an invitation to an open house on November 8th featuring the newly acquired space. We hope you can join us. The first general fund-raising campaign for Nutrition Science will be announced at this event. You can be part of this paradigm shifting era.

Notice the advertorial where we were featured in USA Today, reproduced on the last page. This effort gave us a new tag line for Nutrition Science: “The science of nutrition, the art of helping others.” Feel free to share it with any student considering college.

Connie Weaver
Distinguished Professor and Head

You are invited to an Open House in Lyles-Porter Hall
November 8, 2014 from 9:00-11:00 a.m.
(Note date change from earlier newsletter.)

Featuring:
Nutrition and Exercise Center
Department of Speech, Language, and Hearing Sciences and Clinics
Indiana University School of Medicine – Lafayette
A.H. Ismail Center for Health, Exercise and Nutrition
Nursing Center
Psychology Treatment and Research Clinics

The Science of Nutrition - The Art of Helping Others
NEW FACILITIES/NEW CAPABILITIES

Lyles-Porter Hall, new Health and Human Sciences clinical education building, opened July 2014 and Phase II of the Nutrition and Exercise Human Clinical Research Center (renovation of the old HTM Café in Stone Hall) will be ready for occupancy in December 2014/January 2015. The vision and commitment these facilities represent is expressed well by Rick Mattes, professor of Nutrition Science and new Director of Public Health at Purdue. “Four years ago, the University made a commitment to strengthening its life sciences programs. The first step entailed a reorganization of departments to create the College of Health and Human Sciences. This brought programs with a primary focus on health together to foster greater collaboration. The opening of Lyles-Porter Hall and completion of phase II of the renovation of space for nutrition and exercise research in Stone Hall marks a quantum leap towards achieving that goal. These facilities will provide the space and resources to train students and expand the scope of cutting-edge research aimed at improving the health and welfare of individuals and populations,” he says.

Better facilities to integrate nutrition and exercise research have been the dream of Wayne Campbell since he joined the faculty in 2000. His thoughts could be echoed by other clinical researchers in Nutrition Science also, “The new exercise facility located at Stone Hall will support my nutrition, exercise, and aging research in multiple ways, especially for our wonderful, dedicated, and valued research participants, staff, and student researchers. By having the exercise facility located next to clinical testing and research kitchen and dietary assessment facilities, we will improve interactions, communication, scheduling, and convenience of both participants and staff, and greatly promote overall quality control.”

A joint purchase of research-compatible exercise equipment for both the Phase II in Stone and the new Ismail Center in Lyles-Porter will permit exercise research data to be collected in either Stone Hall or Lyles-Porter. “Technogym exercise equipment (in Stone), which is technologically integrated with similar equipment located at the new Ismail Center at Lyles-Porter Hall, will enhance exercise training and testing of our research participants,” Campbell explains.

The Nutrition Science footprint in Lyles-Porter includes spaces specifically designed to support the Nutrition, Fitness & Health practicum course (NUTR 415). Supervised counseling meetings between students and clients will be held in one of two new interview rooms and their interactions captured by cameras for follow-up evaluation. Students will be able to watch their presentation simultaneously with the client’s reaction/facial expressions for valuable learning feedback. This is a totally new capability for our students, as will be the service learning opportunities provided by a demo kitchen in the new facility. The demo kitchen will provide opportunity for students to be trained in nutrition education for a variety of audiences and to impact nutrition needs of the public at the same time. Additionally, clinical facilities available from both Nursing and the IU Medical School, also housed in the building, will create new capacities for Medical Nutrition Therapy classes.
Collaboration with other HHS units in Lyles-Porter and Stone opens doors for additional connections with the public, training and research possibilities. A faculty task force is developing a comprehensive plan to fully utilize both of these new spaces.

DIETETICS MAJOR

Exciting days for Purdue Dietetics! In fall of 2013, Katie Hill Gallant came on board as the new Director of the Didactic Program in Dietetics (DPD), but she is not new to the department. While a PhD student with Connie Weaver, she served as a graduate teaching assistant in our Coordinated Program in Dietetics under the mentorship of Carol Boushey and Dinah Dalder, as well as chair of WIDDA (Western Indiana District Dietetic Association). Though Olivia Wood was transitioning to retirement while she was here, Hill Gallant takes advantage of her mentoring to maintain the legacy of quality that Wood established in her long-tenure as director. DPD program leadership is expanded by the addition of Donna Zoss as Assistant Director. Zoss served as interim director for two years, while Hill Gallant completed a post-doc, and is a strong dietetics educator and a great asset.

Mridul Datta will join the program this fall as Director of the Coordinated Program in Dietetics (CPD). She has a strong background as a clinical dietitian and as a researcher. She has been a preceptor herself, which is an excellent credential for the CPD. Dinah Dalder continues as Program Manager for the CPD and the new Individualized Supervised Practice Pathway (ISPP).

Curriculum changes: Just in case you thought those five-year surveys are just formalities, significant curriculum changes have been made from alumni feedback. Incorporating alumni responses, Medical Nutrition Therapy has gone from one to two semesters, combining nutrition assessment into MNT and incorporating the Nutrition Care Process in both semesters. Also from survey feedback, a new lifecycle course was created which highlights special needs in every age category from pregnancy through geriatric stages of life, incorporating the old maternal, infant and child nutrition and geriatric nutrition courses. Continual curriculum assessment and alumni feedback keep the curriculum strong and effective. To see a complete list of recent curriculum changes, go to http://www.cfs.purdue.edu/fn/undergraduate/majors/dietetics.html.

New Opportunities: For the first time in 2014, students may take Basic Food Science (NUTR 205), Diet Selection and Planning (NUTR 330) & Macronutrient Metabolism (NUTR 437) in summer school. Strong class numbers indicate the need this meets to help CODO students and traditional CPD students stay on track for graduation.
- Two new experiential learning courses, Rookie Experience in Sports Nutrition (NUTR 245) & Continuing Experience in Sports Nutrition (NUTR 345), provide a hands-on setting in the Intercollegiate Athletic Department for dietetic majors and nutrition, fitness & health majors to work with student-athletes and gain valuable sports nutrition experience and networking.

Our staff continues to secure many more volunteer opportunities for students to build their resumes through health fairs, the Ismail Center volunteer hypertension group, counseling opportunities at a Delphi health clinic, and others. Because our staff says “yes” to mentoring students for these resume builders, the word spreads and more opportunities develop.

Our biggest new opportunity is the recent Purdue Individualized Supervised Practice Pathway (ISPP), which provides for qualified students not accepted into a Dietetic Internship to do a supervised practice experience. In conjunction with Purdue Extended Campus, the Purdue ISPP began June, 2013 and has just completed a successful first year. The first ISPP intern has finished supervised practice and accepted a clinical dietitian position in a hospital. There has been strong interest from Purdue alumni in the ISPP and currently 6 interns are completing supervised practice with several in their final rotations. In addition to meeting the required supervised practice hours to be eligible to sit for the RD exam, the ISPP permits a flexible schedule to meet job or family needs and to locate preceptors close to home. If you are interested in being an ISPP preceptor or would like to apply to the ISPP, please contact Dinah Dalder at dalder@purdue.edu or 765-496-6820.

**Dietetics grads continue to make PURDUE PROUD!** The following quotes from DI directors make that point very well. –“Overall, you have a top notch program and [our current intern] is proof of this.” – “We are very proud of [our intern's] accomplishments and wouldn’t hesitate to take another student from the DPD program at Purdue.” – “I would feel perfectly comfortable having [our intern from Purdue] care for one of my loved ones/family members!” – “[Our intern] was flexible, creative and represented Purdue, as well as the Vanderbilt internship, exceptionally well. In a nutshell, she was stellar! Thanks you for sending her out way!!!” – “We enjoy the Purdue grads!”

Our goal is never to maintain the status quo, but push forward as a premier program. As mentioned above, one of the tools we use for program growth is the five-year alumni survey. Since the next one is 2016/2017 school year, please make sure the email address we have for you is current so your feedback will be recorded. Contact Development at 765-494-7890 or update online at [http://www.purdue.edu/hhs/alumni/update_record.php](http://www.purdue.edu/hhs/alumni/update_record.php).

**NUTRITION SCIENCE MAJOR**

The Department of Nutrition Science is partnering with the University to actively grow our Nutrition Science major. Long described by the University Pre-professional Advising office as a “hidden gem” on campus, efforts are underway to encourage use of this major as an undergraduate major of choice for pre-professional careers. Since 85% of the diseases of the elderly have a nutritional component, a background in nutrition makes sense as public health messages focus increasingly on prevention. It’s a strong major for students interested in improving lives, preventing disease, promoting health and making a difference.
The Nutrition Science curriculum prepares students for professional school, graduate school, and a variety of career options and meets the requirements for medical schools and most other professional programs (i.e. pre-med, pre-dental, pre-physical therapy, pre-physician assistant, pre-optometry, pre-public health, and pre-law). This major also prepares students for careers that promote health through research, communication, sales, and/or service. Its versatility is demonstrated by areas our grads are working: academia, industry (food, agricultural, and pharmaceutical), government agency (FDA, USDA, NIH, and NASA), or nonprofit organizations (Feeding America).

In support of this excellent curriculum, the University has permitted the Department to add two additional faculty hires who will be involved in developing a new capstone course and an introductory course specifically for this major. We are excited about these initiatives and look forward to providing the nation with more health professionals with a solid background in nutrition!

**STUDY ABROAD**

The need to prepare students to be part of the global community is essential as the world has become smaller through travel, cell phones, and Internet. In addition to the many study abroad venues available to our students through the Purdue Study Abroad office, over the years faculty in Nutrition Science have gone a step further to create opportunities for our own students to take required, high-level courses in trusted programs. Students can be gone an entire semester without extending their time to graduation. The solid relationships with the Dublin Institute of Technology (DIT) and Curtin University in Perth, Australia that we have established make this possible. In addition to these semester programs, a spring break/Maymester experience, *French Culture, Food and Health*, provides a short-term experience open to all Purdue students and even our alums!

International training goes both directions. Every year, we have exchange students from around the world. Recently, students from Australia, Korea, Denmark, and Brazil were here for a semester or a full year. They bring richness to our classrooms and leave with the rigor of Purdue training. Additionally, students regularly come from DIT to do research as a required component in their curriculum. They are individually mentored by our faculty in Nutrition Science labs and some return for graduate school in the department.

Bekah Vukovich says, “While in Australia, it was interesting to learn about the differing public health nutrition programs they have there. For instance, their main campaign is "Go for 2 and 5," which emphasizes the importance of eating 2 servings of fruit and 5 servings of vegetables per day. They also have a program in some of the schools called "crunch and sip".......a time for children to have a snack which must be a vegetable and water.”
While abroad, many of our undergrads take advantage of opportunities to travel beyond their location. It is common for those at DIT to “puddle-jump” to other European countries. The Great Barrier Reef and Sydney Opera House are a continent away from Curtin, but many of our students arrange a flight to the eastern coast of Australia while at Curtin. As enriching as these extra travel experiences are, some of our students take advantage of another kind of travel and educational opportunity. May graduate Rebekah Vukovich joined a public health volunteer trip while studying in Australia and she tells in her own words how much she learned in the experience. “I went on a 5 day volunteer trip to an Indigenous community in Laverton, Australia with Curtin Volunteers. I gained insight on the indigenous culture and the nutrition and health issues they face. Due to geographical isolation, there are no grocery stores within 60 or more miles. Therefore, they often rely on convenience food from the gas station or the one restaurant in the town. I learned about the large percentage of the Indigenous community affected by obesity, diabetes, and other medical conditions. I originally made the assumption that nutrition education for this group should focus on fruits and vegetables, however I quickly learned that this is completely impractical because they have such limited access to fresh food. Often times the fresh food is wilted and rotten by the time it gets there. This experience taught me the importance of understanding the audience you are trying to teach so that the information you give them will be practical and useful. I observed a short nutrition presentation given to the community. They took into consideration their audience and promoted eating lean meat sources such as kangaroo and emu—typical of the indigenous population.”

There is no way to quantify the value of these experiences. Students learn a totally different way of studying and a different culture, so they return with both an expanded world view and an appreciation for their own country and Purdue. The biggest advantage is they are better prepared to be a professional in our shrinking world.

**GRADUATE STUDENT AWARDS**

Awards are not the only marker for the great graduate training in this department, but they are reflection of the competitiveness of these students, even in national venues.

<table>
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<tr>
<th>Name</th>
<th>Awards</th>
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<tr>
<td>Theresa D’Aquila</td>
<td>2nd place, 2013 Sigma Xi Graduate Student Research Awards Poster Competition; 2nd place, 2013 College of Health and Human Sciences Chronic Disease Research Poster Session; 2014 Certificate of Excellence in Research Award from the Office of Interdisciplinary Graduate Programs; Honorable mention, 2014 Health and Diseases: Science, Culture and Policy Research Poster Competition; Honorable mention, 2014 Most Outstanding Interdisciplinary Project Award, Office of Interdisciplinary Graduate Programs</td>
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<td>Dennis Cladis</td>
<td>2014 IFT Burdock Group Student Travel Award, Food Laws &amp; Regulations Division; Finalist, 2014 IFT Research Paper Competition (Nutrition Division)</td>
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<td>Yu Han (Amy) Hung</td>
<td>2014 Interdisciplinary Graduate Program Audience Choice Project Award, Office of Interdisciplinary Graduate Programs</td>
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<td>Ashley Jacobs</td>
<td>2014 Recognized Young Dietitian of the Year, Indiana Academy of Nutrition and Dietetics and the Academy of Nutrition and Dietetics</td>
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<td>Brienna Larrick</td>
<td>2013-14 Nutrition Science Outstanding Teaching Assistant</td>
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<tr>
<td>Benjamin Redan</td>
<td>Outstanding Poster Award, 2014 National Confectioners Association’s Chocolate Council, Experimental Biology</td>
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<td>Perla Reyes-Fernandez</td>
<td>Travel award, 2013 International Life Science Institute’s (ILSI) Nutrition Policy and Research Summit; Scholarship, 2013 Summer Institute of Statistic Genetics (SISG), UW Biostatistics Conference; Scholarship, 2013 Endocrine Fellows Foundation and the American Society for Bone and Mineral Research 7th Fellows Forum on Metabolic Bone Diseases; 2013 American Society for Bone and Mineral Research Young Investigator Award; Scholarship, 2014 National Council on Science and Technology, government of Mexico; 2014 Charles H. Turner Young Investigator Bone Research Award; 1st place, 2014 Interdepartmental Nutrition Program Poster Session; Trainee Travel Award, 2014 17th International Vitamin D Workshop</td>
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<td>Kelly Wagner</td>
<td>General Mills Scholarship in recognition of WIC from the Academy of Nutrition and Dietetics</td>
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<tr>
<td>Fa Wang</td>
<td>Honorable mention, 2014 Health and Disease: Science, Culture and Policy Poster Competition; Poster of Distinction, 2014 Digestive Disease Week, Session of Mechanisms of Mucosal Inflammation</td>
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<td>Breanne Wright</td>
<td>2014 FASEB MARC Travel Award, Experimental Biology</td>
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<td>Wei Zheng</td>
<td>2013 Purdue Center for Cancer Research M. Adams Graduate Travel Award; 2013 Nutritional Sciences Council Graduate Student Research Award, American Society for Nutrition; 1st place, 2013 Obesity and Cancer Discovery Group Poster Session; Honorable mention, 2013 Interdepartmental Nutrition Program Poster Session; 2014 College of Health &amp; Human Sciences Outstanding Doctoral Student Award</td>
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<td>Jing Zhou</td>
<td>2013 Clinical Emerging Leader Award, Medical Nutrition Council, American Society of Nutrition, Experimental Biology; 2013 Abstract Award winner, Energy and Macronutrient Metabolism Research Interest Section, Experimental Biology; Finalist for abstract/poster competition, Aging &amp; Chronic Disease Research Interest Section, American Society of Nutrition, 2013 Experimental Biology; 2013 Certificate of Excellence, Best Interdisciplinary Graduate Program Presentation in Nutrition, Purdue Interdisciplinary Graduate Programs</td>
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<tr>
<td>Xuanzhu (Claire) Zhou</td>
<td>1st place, 2014 Interdepartmental Nutrition Program Poster Session; 2014 Certificate of Excellence in Research Award, Office of Interdisciplinary Graduate Programs</td>
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It has been an extraordinary year for Perla Reyes-Fernandez. As a quick look at the grad student award list reveals, she won 8 awards in the past year some of which were highly competitive. She gives credit to the mentoring of her major professor, Jim Fleet, to alert her about award applications that would be a fit for her. She says, “He pushes us hard, but then points us in a direction to get recognition.”

Raised in Sinaloa, Mexico, she did her undergraduate education in clinical nutrition and epidemiology similar to a registered dietitian in the USA. She had an opportunity to do a summer research experience in Michigan before her senior year and fell in love with research. Now doing a PhD in this department, her research is broadly focused on identifying genetic variants that influence an individual’s response to low dietary calcium intake. In the short term her research uses a mouse model, but the long term goal of her research is to use this information as a foundation for making personalized diet recommendations to optimize bone health.
OUTREACH AS TRAINING

Translating knowledge and research from the University to enrich the lives of those in our communities is part of the mission of the land-grant university in each state. Since Purdue is Indiana’s land-grant university, our department takes this responsibility very seriously. Nutrition information is applicable to the lives of all, so the public and nutrition professionals welcome information about the research of this department. From Extension to educational departmental events to working with University News Service, it is our goal to share the knowledge gained through the research and educational missions of this department.

Purdue University Cooperative Extension Service aims to provide practical and applied evidence-based information to communities and individuals throughout Indiana. Purdue Health and Human Science (HHS) Extension serves each of the 92 counties in Indiana through administration of several nutrition education programs including the Supplemental Nutrition Assistance Program-Education (SNAP-Ed), the Expanded Food and Nutrition Education Program (EFNEP), Dining with Diabetes, and others. Extension Educators lead educational efforts throughout the counties that target local community needs and special issues. These evidence-based programs and “extended” education are aimed at various audiences, many of which are at special nutritional risk including food insecure, low-income groups, youth, population groups at-risk for chronic disease, pregnant women, and others.

Dr. Heather Eicher-Miller, an Assistant Professor in Nutrition Science, and her students reach these audiences through community studies and engagement programs designed to incorporate “extension” with research. Her research goal is to improve household food security, nutrition and health among food insecure and low-resource groups. HHS Extension provides the perfect opportunity to reach these audiences at a state level. In one USDA-funded project her research group is evaluating the SNAP-Ed program to determine whether food security is improved over the long-term (1 year) among participants. The outcomes of this project will inform improvements to the program and provide policymakers of the evidence-based impacts the program is making.

Another of Eicher-Miller’s Extension USDA projects is “Voices for Food.” This multi-million dollar, multi-state project is aimed at improving food security in selected rural, low-income communities through the creation of food policy councils working in collaboration with local food pantries. Food pantry clients are an understudied group who experience a disproportionate burden of health and nutrition disparities compared with the general US population. These clients are often eager to participate in the study, some not even desiring compensation for completing research materials because of the impact and contribution that pantry foods make to their household food supply. One participant reported, “The pantry helps me feed my family you know? A lot of times the money from food stamps is not enough and we need the food from the food pantry to help us make it to the end of the month. I’m not sure.....what we get [from the food pantry] is healthy but it [the food] keeps

Dr. Heather Eicher-Miller’s lab group—1st row: Rebecca Rivera, Briana Eicher, Jennifer Mansfield; 2nd row: Joanne Malocca, Sarah Crukich, Sasha Harrison, Amanda Crawford; 3rd row: Yanling Zhao, Hannah Boeh, Ashley Jacobs, Stephanie Kuo and Dr. Heather Eicher-Miller
us from going hungry." The focus of the project is to develop, implement, and evaluate sustainable solutions that will increase availability and access to healthy food choices in these rural communities by creating community support and fostering collaboration. The project is unique because it will tap into the expertise of multiple disciplines—including nutrition, community development, agriculture and youth, in an effort to bring sustainable improvement to the lives of food pantry participants.

The 2014 Kirksey Lecturer was Rosalind Gibson from University of Otago, New Zealand. Her research and presentation, “Dietary-induced zinc deficiency in low income countries: challenges and solutions,” was a special treat because Avanelle Kirksey had sought her advice when she was about to begin her international research in Egypt. Dr. Gibson shared decades of international research in her lecture, well-attended by both undergraduate and graduate students and alumni.

Primarily dietetic professionals welcome our May Conference as an opportunity to do continuing education. (Nutrition Science is an approved continuing education provider by the Academy of Nutrition and Dietetics.) “Changing the Course: Decoding Epigenetics, the Role of Nutrition and Fitness” provided content on the new research frontier of epigenetics by new faculty and included presentations by two of our 2014 Hall of Fame inductees, Jane Andrews, and Kathy Hosig. Since the Hall of Fame and May Conference are the same day, feedback tells us that Conference attendees enjoy the opportunity to have alumni presentations as a special highlight.

Alums and friends of the department who have achieved significant success are recognized in our Hall of Fame program annually. A complete list of previous Hall of Fame inductees since our inaugural year of 2005 follows. We also welcome your nominations for the Hall of Fame. Make a nomination online at http://www.cfs.purdue.edu/fn/about/awards/hall_fame.html or call/email Marleen Troyer at 765-494-1340/ troyerm@purdue.edu.

2014 Hall of Fame Event  (From left to right): Chris Ladisch (Dean, College of Health and Human Sciences), Paula K. Shireman (Inductee), Jane Welsh Andrews (Inductee), James C. Fleet (Inductee), Kathy Hosig (Inductee), Jane E. Rieger (Inductee), Shridhar K. Sathe (Inductee), and Connie Weaver, Distinguished Professor and Head, Department of Nutrition Science.
NEW MODEL OF ADVISING IN DEPARTMENT AND THE UNIVERSITY

“Student Success” is more than a slogan at Purdue. It is a mission, backed with financial investment, which reflects a new era of academic advising. Three years ago, a university-level Director of Academic Advising position was created (Sandra Munroe), culminating years of brainstorming and research on the impact of academic advisors for increased graduation rates and student success. Additionally, significant electronic advising software programs have been added to assist student planning and data tracking with increased advisor training. These University changes have been very timely, positioning Purdue well to respond to new Indiana state laws related to graduation rates and student planning.

At the department-level, these University initiatives are very exciting but the training needed to keep up with new electronic advising tools has been a challenge for our faculty advisors to maintain the day-to-day tasks of academic advising. To address the need for additional professional advising in this department, a new advisor position was created with Provost-funding and on July 1, Lisa Jackman was hired as the first senior advisor for Nutrition Science. Many of you will remember Lisa as the inaugural director of our Nutrition, Fitness and Health major and some of you had her as an academic advisor or worked with her as the research dietitian for the Clinical and Translational Science Institute (CTSI). She brings a wealth of background in this department to enrich her advising and career counseling of Nutrition Science students. She says, “Preparation for a career in nutrition begins when our students are freshmen at Purdue. I am excited about the opportunity to assist our Nutrition Science students with their educational and career plans.”

In the midst of this change, our faculty is determined not to lose the many advantages students have had with a faculty advisor, such as career mentoring and knowing students well enough to write solid recommendation letters. So the faculty of this department is creating a new plan to develop and maintain relationship with undergraduate students. Without the need to deal with schedule planning and course issues, they can focus on relationship-building and career advising, along with their continued commitment to supervising undergrads in research. The new model in Nutrition Science is to combine faculty mentorship and professional academic advising excellence for the best of both worlds!
Purdue University serves its state, the nation, and the world. It's known for imagination, ingenuity, and innovation — making it an ideal place to seek an education that makes your dreams a reality. It's a major research institution that proudly educates 39,000 students from 50 states and 130 countries. Add 950 student groups and "Big Ten" Boilermaker athletics, and you get a college atmosphere that's without rival.

To learn more about what makes Nutrition Science at Purdue unique go to: www.purdue.edu/bhs/nutr/usatoday

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