



**STATE OF MISSISSIPPI
DEPARTMENT OF AGRICULTURE AND COMMERCE**

CINDY HYDE-SMITH
COMMISSIONER

PRESS RELEASE

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Celebrate National Catfish Day on June 25 with U.S. Farm-Raised Catfish

JACKSON, Miss. — Commissioner of Agriculture and Commerce Cindy Hyde-Smith and the Mississippi Department of Agriculture and Commerce encourage Mississippians and Americans everywhere to celebrate National Catfish Day on Sunday, June 25, by cooking up a favorite catfish dish with Mississippi Farm-Raised or U.S. Farm-Raised Catfish.

President Ronald Reagan proclaimed June 25 as National Catfish Day in 1987, after opening a presidential address by speaking about the farm-raised catfish industry. During his address, he explained how catfish farming was creating a stable income for farmers and an affordable food source for Americans.

Reagan's words from 30 years ago still ring true today, "The catfish that are available today, fresh or frozen in markets nationwide, are products of state-of-the-art methods of aquaculture. They thrive in clean freshwater ponds on many American farms, where they are surface-fed soybean meal, corn, fish meal, vitamins and minerals. Farm-raised catfish not only furnish American consumers with a tasty delicacy but also provide a nutritious, low-calorie source of protein that is also low in cholesterol."

Mississippi ranks number one in the United States for farm raised-catfish production, producing more than 55 percent of the nation's farm-raised catfish. In 2016, Mississippi had 150 catfish operations covering 35,000 water acres, producing \$169 million for the state.

"Mississippi catfish producers contribute immensely to our state economy," Mississippi Commissioner of Agriculture and Commerce Cindy Hyde-Smith said. "Not to mention, they work hard to provide consumers with a high-quality, safe product."

U.S. Farm-Raised Catfish is sustainably raised in environmentally-controlled ponds filled with fresh water pumped from underground wells and filtered by alluvial aquifers. Being raised in a controlled environment and their specially formulated diet gives them a mild flavor. Farm-raised catfish are versatile with regards to cooking and can be prepared several ways – grilled, baked, blackened and fried.

"I urge everyone to join me in celebrating National Catfish Day on Sunday by cooking Mississippi or U.S. Farm-Raised Catfish," Hyde-Smith said. "Support our local catfish producers and know that what you are eating is safe." For more information about U.S. Farm-Raised Catfish or to find a catfish recipe, visit <http://uscatfish.com>.

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