

### Andy Jones

Andy Jones graduated in 2007 from Mississippi State University with a Bachelor's degree in Agricultural Economics. In 2008, he finished his Master's degree in Agribusiness Management. He then returned home to Moorhead to manage the family business, Bear Creek Fisheries, where they produce channel catfish fingerlings and food fish.

Andy has been active in the catfish industry serving on the Board of Directors for Catfish Farmers of America and The Catfish Institute. He also serves as the chairman of the Catfish Farmers of Mississippi. He has been part of the young farmers group and has made many trips to Washington, D.C. on behalf of the catfish industry. Andy and his wife, Christy, live on the farm with their two children – Elliot (7) and Ethan (6).

### Kenny Francis

Kenny Francis, 49, began his catfish farming journey at the age of 10 when his parents moved to Doyle Cannady's farm in Corning, Arkansas. Kenny worked part-time on the farm and in a catfish restaurant until he graduated from high school. After a semester of college, he decided to go full-time on the farm.

In 2005, Kenny started managing the farm, and in 2018, bought the farm from Doyle. Since then, production has grown to around 500,000 pounds of channel catfish per year. Kenny and his wife Danielle have two sons – Austin and Fisher.

### Ashley Kyser

Ashley Kyser, 41, is a multi-generational catfish farmer from Greensboro, AL. He and his wife of 16 years, Scarlett, have three children – Mary Elizabeth (13), Taylor (12) and Martha (9). Ashley works the family farm with his parents, Bill and Beverly, as well as his brother – and our Catfish Farmers of America Chairman of the Board – Townsend.

The Kyser Family Farm currently produces 5 million pounds of catfish annually, in addition to cattle, timber and row crops. They have played host to a long list of state and federal officials, including Secretary of Agriculture Tom Vilsack.

Farmers of the Year are chosen annually from a large field of many deserving catfish producers in the U.S. Farm-Raised Catfish industry. Although it is a difficult task to select just one farmer from each of the top three catfish-producing states, those who are selected embody the spirit of the American farmer. All have made significant contributions to the U.S. Farm-Raised Catfish industry.

Every year, The Catfish Institute (TCI) utilizes these individuals in various advertising campaigns. Each farmer is an important part of promoting U.S. Farm-Raised Catfish and raising public awareness of the quality and benefits of eating U.S. Farm-Raised Catfish. Roger Barlow, president of TCI, said, "We want to provide a connection between the farm-raised catfish that people know and love and the hundreds of family farms that dot the Southern United States where these fish are grown. The Catfish Farmers of the Year are the face of the **American farmer**, producing an **American product** for the **American consumer**."



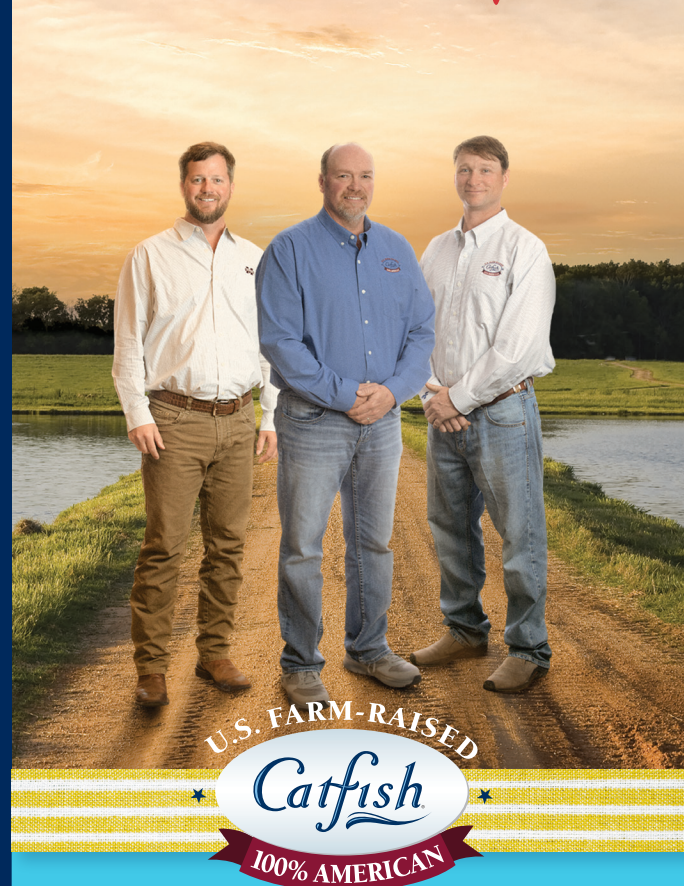
### The Catfish Institute

P.O. Box 1669 Madison, Mississippi 39130  
uscatfish.com

2022

## FARMERS OF THE YEAR

# Favorite Recipes



**Andy Jones**  
2022 Mississippi  
Catfish Farmer of  
the Year

**Kenny Francis**  
2022 Arkansas  
Catfish Farmer of  
the Year

**Ashley Kyser**  
2022 Alabama  
Catfish Farmer of  
the Year

## Momma's Catfish Annie

Andy Jones

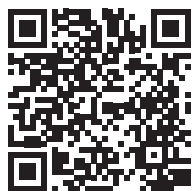


Serves 4

4 U.S. Farm-Raised Catfish fillets  
1 cup ranch salad dressing  
2 cups Lay's Original Potato Chips, crushed (enough for coating)  
1 cup shredded cheddar cheese



**COAT** Catfish fillets with ranch salad dressing. **DREDGE** fillets through crushed potato chips. **PLACE** on a baking pan and top with shredded cheddar cheese. **BAKE** at 400 degrees for 20 minutes. **SERVE** with mashed potatoes and sweet peas.



For more about our Farmers of the Year, visit [uscatfish.com/catfish-farmers-of-the-year](http://uscatfish.com/catfish-farmers-of-the-year).

## Catfish Taco Salad

Kenny Francis



Serves 6

2 lbs. U.S. Farm-Raised Catfish fillets  
Medium bag tortilla chips  
1 taco seasoning packet  
8 oz. taco sauce  
1 cup taco blend shredded cheese

Lettuce  
Tomato  
1/4 cup sliced black olives  
1/4 cup chopped scallions  
Salt  
Pepper



**PREHEAT** oven to 425 degrees. **SEASON** Catfish with salt, pepper and taco seasoning. **BAKE** Catfish fillets in an oiled oven-safe dish for 25 minutes or until Catfish flakes easily. In a 9x13 casserole dish, **SPREAD** chips covering bottom, breaking them some to take up less space (save a handful to use later). **LAYER** the Catfish fillets on top of the chips. **SPREAD** taco sauce over Catfish. **PLACE** back in a warm oven (175 degrees) until ready to serve. Just before serving, **COVER** fish with lettuce, tomato and shredded cheese. **GARNISH** with chopped scallions, black olive slices and remaining chips.

## Catfish Etouffée

Ashley Kyser



Serves 2

2 U.S. Farm-Raised Catfish fillets  
3 tablespoons olive oil, divided  
1 to 2 cups mixed bell peppers, diced  
1/2 cup red onion, diced  
1/2 cup celery, diced

2 tablespoons fresh garlic, chopped  
2 cups of your favorite etouffée sauce  
2 teaspoons Cajun seasoning spice blend  
1 cup rice, cooked



**HEAT** 2 tablespoons olive oil in sauté pan over high heat; add peppers, onion, celery and garlic. **SAUTÉ** until onions are soft. **ADD** etouffée sauce and reduce to a simmer. In another skillet, **HEAT** 1 tablespoon olive oil over medium high heat. **SPRINKLE** fillets with Cajun seasoning. **PLACE** into skillet and sauté for approximately 4 to 5 minutes. **TURN** fillets over and gently pour etouffée sauce over fillets. **REDUCE** heat to low; simmer approximately 5 minutes or until Catfish is cooked through. **SERVE** over rice.

