

## Bobby Jones

Bobby was introduced to catfish farming at the age of 10 by his father, Shorty. He graduated from Sharkey-Issaquena Academy and went on to study aquaculture at Mississippi State University before returning to the family farm.

Bobby began working full-time as the Manager of Needmore Fisheries in 1999 and hasn't looked back since. He currently serves on the board for Catfish Farmers of Mississippi, Catfish Farmers of America, and Mississippi Farm Bureau of Issaquena County. Bobby and his wife, Blair, have two children, Madison and Hayden.

## Wallace Drury

Wallace Drury hails from the state's catfish-centric Black Belt Region in Hale County, Alabama. He represents the fourth generation to operate his family farm, doing so with his father – and Alabama's 2016 Catfish Farmer of the Year – Bubba Drury.

After earning his degree from Auburn University, Wallace made pitstops honing his appreciation for agriculture and farm life at Alfa Insurance and the Alabama Farmers Federation before rejoining the family farm in 2018. Wallace and his wife, Sarah Beth, have two daughters, Kennedy and Rowen, with a third on the way.

## Dick Baxter

Dick Baxter is a second-generation catfish farmer from Kelso, Arkansas. Baxter Land Company started their catfish farm in 1988, and Dick was introduced to the catfish industry at the age of 7. He started working at the farm when he was 12 years old, hatching channel catfish with his parents, Jeff and Rosemary.

After graduating from Arkansas State University, Dick went to work as a biologist for the Arkansas Game and Fish Commission, and quickly moved up the ladder to become Assistant Chief of Wildlife Management. In 2016, he returned home to manage the family farm. He and his wife of 16 years, Sarah, have two children, Walt and Blair.

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

## 2023 FARMERS OF THE YEAR

## Favorite Recipes



**Bobby Jones**  
2023 Mississippi  
Catfish Farmer  
of the Year

**Wallace Drury**  
2023 Alabama  
Catfish Farmer  
of the Year

**Dick Baxter**  
2023 Arkansas  
Catfish Farmer  
of the Year

## Blackened Catfish Tacos

Bobby Jones



Serves 4

4 U.S. Farm-Raised Catfish fillets  
1 cup finely chopped white onion  
1 medium jalapeño or serrano pepper, finely chopped  
¼ cup lime juice  
¾ teaspoon fine sea salt  
4 large red tomatoes, chopped  
½ cup finely chopped cilantro  
Paul Prudhomme's Blackened Redfish Magic Seasoning  
Butter  
Tortillas



Finely **CHOP** pepper and onion. **CHOP** red tomatoes and combine with peppers and onion. **ADD** lime juice, sea salt and cilantro. **SEASON** Catfish with seasoning. **MELT** butter in a hot skillet. **PLACE** Catfish in skillet and flip halfway through cooking. **ASSEMBLE** tacos and garnish.



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

## Seafood-Stuffed Catfish

Wallace Drury



Serves 4

4 U.S. Farm-Raised Catfish fillets  
4 tablespoons unsalted butter  
1 small red onion, finely chopped  
1 celery rib, finely chopped  
1 garlic clove, pressed  
1 tablespoon dried parsley  
2 tablespoons green onions, sliced  
1 tablespoon lemon juice  
⅛ teaspoon cayenne pepper  
½ cup unseasoned breadcrumbs  
4 oz. white crab meat, pasteurized  
4 oz. freshwater prawns or shrimp, cooked and chopped  
2 tablespoons butter, melted  
Parmesan cheese  
Paprika



**PREHEAT** oven to 400° F. **PLACE** fillet on cutting board and cut lengthwise to form a pocket. **FLAKE** crab meat. **MELT** butter in a large skillet. **SAUTÉ** onion and celery until tender. **ADD** garlic and cook 2 more minutes. **ADD** parsley and green onions, remove from heat. **STIR** in lemon juice, cayenne pepper and breadcrumbs. **TOSS** crabmeat with prawns or shrimp. **STUFF** fillet pockets with seafood mixture. **TOP** with Parmesan cheese, paprika and melted butter. **BAKE** 20 to 25 minutes. **GARNISH** with lemon slices and parsley.



## Catfish Ceviche

Dick Baxter



Serves 2

½ lb. of U.S. Farm-Raised Catfish\*  
1 tomato, diced  
1 white onion, diced  
1 serrano pepper, diced  
¼ cup fresh cilantro, diced  
1 tablespoon minced garlic  
1 teaspoon salt  
5 limes



**DICE** the tomato, onion, serrano pepper, cilantro and Catfish. **COMBINE** in a bowl and mix well. **ADD** minced garlic and salt. **SQUEEZE** lime juice over mixture until covered. **COVER** and refrigerate for at least 8 hours until the fish is opaque and a piece of fish no longer looks raw when broken open, stirring 2 to 3 times. The acid in the lime juice will **COOK** the fish. **SERVE** with your favorite tortilla chips or on a tostada.

\*Always use the freshest fish possible and make the ceviche the same day you purchase the fish. Store your fish in the refrigerator on ice, before making ceviche.