



Record U.S. Rice Crop Last Year

The U. S. rice industry produced more rice in the 1975-76 crop year than ever before in its 282-year history. The five major rice growing states of Arkansas, California, Louisiana, Mississippi and Texas produced almost 126 million hundred-weight (cwt) of rough rice. This translates into approximately 4.6 million metric tons of edible product. (Rough rice is rice as it comes from the field still retaining the inedible hull.)

input supply situation. Of the total projected 1975-76 production, Asia accounted for 91 per cent or almost 319 million metric tons. All other rice producing countries, excluding the U. S., produced 7 1/2 per cent (26.3 million cwt). The U. S. rice industry harvested 5.5 million metric tons of rough rice. This country still maintains the unique position of producing less than 2 per cent of the world's supply of rice and yet is one of the leading exporters of rice in the global market.

Arkansas Leading Producer
In the U. S., Arkansas was the leading producing state in both acreage and total production. Approximately 852,000 acres were harvested yielding over 4 million cwt. of rough rice, or about 51 per cent of the total U. S. supply. Arkansas expanded substantially above the previous year's acreage and moved ahead of their average 25 per cent of American rice acreage.

California was the second largest in terms of production but ranked fourth in acreage. This is mainly due to the fact that California grows only short and medium grain rice which have greater yields per acre than long grain. California harvested over 30 million cwt. of rough rice (about 24 per cent of U. S. production) from 525,000 acres.

Ranking second in acreage but third in production, Louisiana harvested over 25

Record Crops Also Produced Worldwide

For the third year in a row, the world produced a record rice crop. The 1975-76 world rice crop is estimated at over 350 million metric tons, up 7 per cent from the previous year's bumper crop. This increase is mainly attributed to larger plantings resulting from several years of attractive prices, a near

million cwt. from 658,000 acres. This amounts to 23 per cent of U. S. acreage and 20 per cent of total production.

Texas Ranks Fourth
Texas was the third largest rice producing state with 548,000 acres harvested. The Lone Star State dropped to fourth in production with slightly less than 25 million cwt. of rough rice. Normally accounting for around 25 per cent of the total U. S. rice crop, Texas produced 20 per cent this past year.

Mississippi ranked lowest among the five major rice producing states but is looked upon as the state with the greatest potential for a marked increase in rice production. Mississippi harvested about 6 per cent of the U. S. acreage and 5 per cent of the total 1975-76 production.

faultless summer monsoon throughout Asia and an increased use of fertilizer and higher yielding varieties. The world rice harvest stretches over a period of 6-8 months. The 1975-76 production represents the crops harvested in late 1975 and early 1976 in the Northern Hemisphere and the crop harvested in the Southern Hemisphere in early 1976.

Of the 350 million metric tons of rice produced, Asia accounts for 91 per cent of the total production of rice in the world. The Peoples Republic of China is the world's largest rice producing country harvesting about one-third of the world's rice. India is the second largest rice producing country with over 68 million metric tons of rough rice produced. All other countries combined accounted to 7 1/2 per cent of total world supply while U. S. production remained at slightly less than 2 per cent with 5.5 million metric tons.

Leading Exporters
Thailand, the Peoples Republic of China and the U. S. will supply almost 60 per cent of world rice exports in 1975-76. The U. S. is the leading exporter of quality rice in the world with approximately 25 per cent of the international market.

Outside of Asia, Brazil is the only country that produces more rice than the U. S. Brazil produced 8.5 million metric tons of rough rice and ranks eleventh in the world which places the United States as the twelfth largest producer of rice in the world. The other ten in order of their 1975 production are: Peoples Republic of China, India, Indonesia, Bangladesh, Japan, Thailand, Burma, Vietnam, Philippines, and Korea. The ranking varies from year to year depending greatly on weather conditions throughout the world.



No Time To Quit

It is no secret that the American rice industry has known better times than have fallen it during the past year. Many factors have combined to bring about the problems now facing farmers, millers, processors and associated segments of an industry that has been for so long the mainstay of the economy in a large part of the South.

Yet, in looking back over the history of rice in America, there have been tough times before and the industry has always come back and made even greater progress. The loss of the Cuban market is just one example that comes to mind.

Today, although the American rice industry produces less than two per cent of the world's rice, it is the largest exporter of rice in the world. U. S. rice is sold in more than 100 foreign countries.

Similar problems have beset American rice farmers and rice millers since rice was first planted in 1694. But the story of American rice has been one of the uninterrupted progress. Today the American rice farmer produces some of the finest rough rice in the world with less labor than any of his competitors. And the American rice miller is able to market the largest quantity of quality milled rice in the world.

So while America celebrates its bicentennial, American rice is really marking its 282nd year of progress . . . and we respectfully submit that this is no time to quit.

We salute those associated with the rice industry for their progress and perseverance - good times and bad - and for their great contribution to the economy of this area, this state, and this nation.

result from experimenting with foods in their raw or processed forms. It also offers opportunity for further development of coordination and imagination plus an appreciation of art principles. But what might be even more

important is the personal feeling of satisfaction when a child can proudly say, "I made it myself."

If you are a teacher or youth group leader and would like a copy of "Ricecraft," write: Rice Council, P.O. Box

22902, Houston, Texas 77027. Single copies are available free of charge. Read ALL the local sports news in the Headlight Call 234-5783

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RICE HARVEST MONTH

Think Rice - Eat More Rice



Rice Was Popular In Colonial Days

Even though its ancient beginnings were in the Far East, rice has become as American as apple pie. In this country 85 years before the Declaration of Independence, it was firmly enough established to be the type of equipment available, but by the time of the Civil War, rice was becoming a staple of the nation's eating habits.

With the exception of corn dishes, the basis of most American recipes came from the Old World. Rice traditions were brought from the Orient, the West Indies, France and other sections of Europe.

People had an ample supply of meat in the New World with its game-filled forests, birds and fish. It is reported that lobsters five and six feet long lived in New York Bay, disappearing only when incessant cannibalism during the American Revolution frightened them away. How well food was cooked is another matter. Most citizens lived in rural areas and prepared plain dishes. Seasonings were scarce, as were adequate kitchens. But good food did emerge and rice came into its own when

in his pockets. So jealous were the Italians of this strain that they had made stealing its seeds a crime punishable by death. Jefferson's idea was to introduce upland rice to the Carolinas which he eventually did with success.

The French influence markedly affected American cooking, especially as it relates to Creole dishes. Few cooking cultures in history have been derived from so many different sources as the Creole. It combines Spanish, French, and other influences, and the peasant cookery of French immigrants with native Indian contributions of wild herbs and vegetables.

Also interested in potential American crops as well as regional cooking procedures was America's first native born naturalist, William Bartram. He explored the country to gather seed and once made a four-year trip traveling through the Carolinas, Georgia, Florida, and westward along the Gulf Coast to Mississippi. His journal reflects that he was "fond of trout, steved in the juice of oranges which, with boiled rice, afforded a wholesome and delicious supper."

Cooking Rice New Easy
Cooking of rice in early America was complicated not only by the type of equipment available, but by the primitively "milled" grain and varieties unlike those of today. Compare an early recipe for rice cookery with our quick, easy methods of this century. "Pick over rice carefully, wash it in warm water, rubbing it between hands, rinsing it in several waters. Let it remain in cold water until ready to be cooked. Have a pan of water slightly salted. When it is boiling hard, pour off the cold water from the rice and sprinkle it in the boiling water by degrees so as to keep the particles separated. Boil it steadily for 20 minutes, take from fire and drain liquid. Place saucapain with lid partly off on back part of stove to allow the rice to dry. The moisture will pass off and each grain of rice will be separated."

Today's high quality, clean, fluffy rice needs no washing.

Rice By-Products Utilized, Too

So efficient were the stockyards and packing plants of Chicago that they used to say they utilized "everything but the squeal" when they butchered a pig. But when it comes to rice, it's hard to think of anything that isn't used. Rice is 100 per cent edible - and its by-products are 100 per cent usable.

Let's start with the hulls which in years past were simply dumped and used as land-fill or burned as fuel. These days, hulls are used as fillers in fertilizers and in livestock feeds. The hulls also yield a highly useful solvent, and they make a great abrasive in industrial processes.

The bran is used as stock and poultry feed. It yields a high quality, edible oil, now generally used in treating and conditioning leather. The rice polishings or "polish" are used in baking and as a source of natural B-vitamins.

Used In Best Beers
While the rice is being hulled and polished, some of the grains are broken. These broken kernels are used in brewing the country's best beers. Some of the "broken" grains are ground into flour which is used in baby foods, in baking and in dusting baked goods to keep them from sticking. The flour is useful also in the diets of those who are allergic to wheat or other flours.

The rice straw from the fields is used as bedding for livestock and as roughage in cattle feeding. Some of the straw is used for packing fragile goods for shipment. Even the fields are used as duck hunting grounds in winter. And in spring, the stubble left to decay in the flooded fields provides food for another great rice country delicacy - the succulent crawfish.

Besides gracing America's tables in combination with meats, seafoods, poultry, vegetables, and dairy products, the whole-grain rice also is made into rice cereals. Rice also is used in combination with other grains in cereals because it helps keep them crisp.

EAT MORE RICE
Rinsing or a particular technique to assure separate grains. Change has always been a distinctive feature of American cooking. This country, blessed by the greatest bounty the world has ever known, now has a highly diversified cookery. Varied foods from which to choose are available in all parts of the nation and new recipes are constantly being developed to utilize this abundance. Certainly the unique food,

Rice Progress Accelerated In Last 30 Yrs.

It has been said that scientific progress has accelerated faster in the past 30 years than in any other time in the world's history. Sharing in this rapid advancement has been the American rice industry. It began in the Carolinas in the late 1800's, moved westward into one of the most highly mechanized farming enterprises in the world during years directly following World War II.

Before the end of that war, rice production was mostly a matter of hoeing, weeding, and harvesting with the coming of peace also came widespread availability of tractors and tillage equipment. The use of modern combines which have become the ultimate labor savers. Land leveling techniques enabling efficient water management and the elimination of so many unnecessary levees also entered the rice farm scene in post-war years.

Additionaly, the end of World War II marked the beginning of using airplanes in rice farming. Surplus World War II training planes were modified in the mid-1940's and, for the first time, rice was seeded from the air and fertilizers and pesticides were spread by plane.

Greater production was the result of these innovations and the development of new rice varieties. Rice facilities became imperative. Extensive investment and support was required to build and operate new drying facilities. Individual farms and cooperative facilities in communities throughout the rice growing areas provided this support.

By the mid-1950's and early 1960's more had been learned about plant foods and their uses to improve quality and quantity of the product. While scientific skills in growing rice progressed, the industry learned how to better control grasses in the field. Higher yielding rice varieties were perfected by researchers during this period. Earlier maturing varieties meant harvesting ahead of the fall hurricane weather which can easily destroy an entire crop. Also, more disease-resistant varieties

EAT MORE RICE
American rice, continues to be served in combination with vegetables, fruits, meats, seafoods, poultry, and numerous other foodstuffs. Rice is assured an ongoing, prominent place in the gastronomic history of our country.

were introduced. Fields Boon, Tex. Progress has created a high-quality, clean and uniform product for the consumer. For the rice producer it has meant greater yields of a more marketable grain. In the early 1900's rice farmers in the Southern states were lucky if they harvested 1,000 pounds per acre. Now, booming yields average 4,500 pounds per acre.

While the farmer's costs for fuel, machinery, plant food, chemicals and farm maintenance have soared, he has continued to provide the consumer with one of the most economical carbohydrates on a cost-per-serving basis. Rice is one of the few carbohydrate foods actually increasing in per capita consumption.

Progress shows a sign of slowing as scientists and researchers continually search for even better rice varieties and as the industry seeks the newest equipment and cultural practices to grow rice even more efficiently.

Rice Cycle Menu Kits Available To Nursing Homes

If you had to devise menus for three meals a day for 100 or more people, you'd probably appreciate all the help you could get. That's why over 15,000 nursing homes throughout the U. S. recently received professionally prepared "Cycle Menu" kits and rice recipes from the Rice Council. These kits are also sent,

upon request, to hospital dietitians, instructors and students in undergraduate foods and nutrition courses (dietetics), state health department nursing homes and accredit nursing homes and heads of dietetic intern programs.

(Continued on next page)

Climate Critical To Rice Production

A slight change in world climatic conditions could be either disastrous or highly advantageous for U. S. rice producers, contends an agricultural scientist who has spent a number of years studying climatic effects on rice production.

Dr. Jim Stansell with the Texas Agricultural Experiment Station at Eagle Lake participated in a recent study by the U. S. Department of Transportation to determine what factors could contribute to a change in the world's climate and how this change would affect world food production. The study came about as a result of public concern over possible detrimental effects of SST (Supersonic Transport) pollutants on the earth's ozone layer and resulting changes in climate.

Stansell points out that most scientists are of the opinion that the world's climate is changing, but they disagree on the extent of climatic conditions could be either disastrous or highly advantageous for U. S. rice producers, contends an agricultural scientist who has spent a number of years studying climatic effects on rice production.

For each one-degree (Centigrade) drop in average world temperature, the growing season would be shortened by 10 to 14 days. Rice plants would require 7 to 11 additional days to mature under cooler conditions, so the total effect of a one-degree drop in temperature would be a shortening of the effective growing season by 17 to 25 days.

Rice-growing countries that would be most affected by lowered temperatures include Australia, Japan, and



FROM THE HEART OF AMERICA...



TO CONSUMERS OF THE WORLD.

Delicious, nutritious American rice is in demand in more than 100 countries. We salute the American rice industry which is producing this bounty and building greater markets - both in the United States and overseas. We're proud to be of service to this industry which is so important to the state - and nation.

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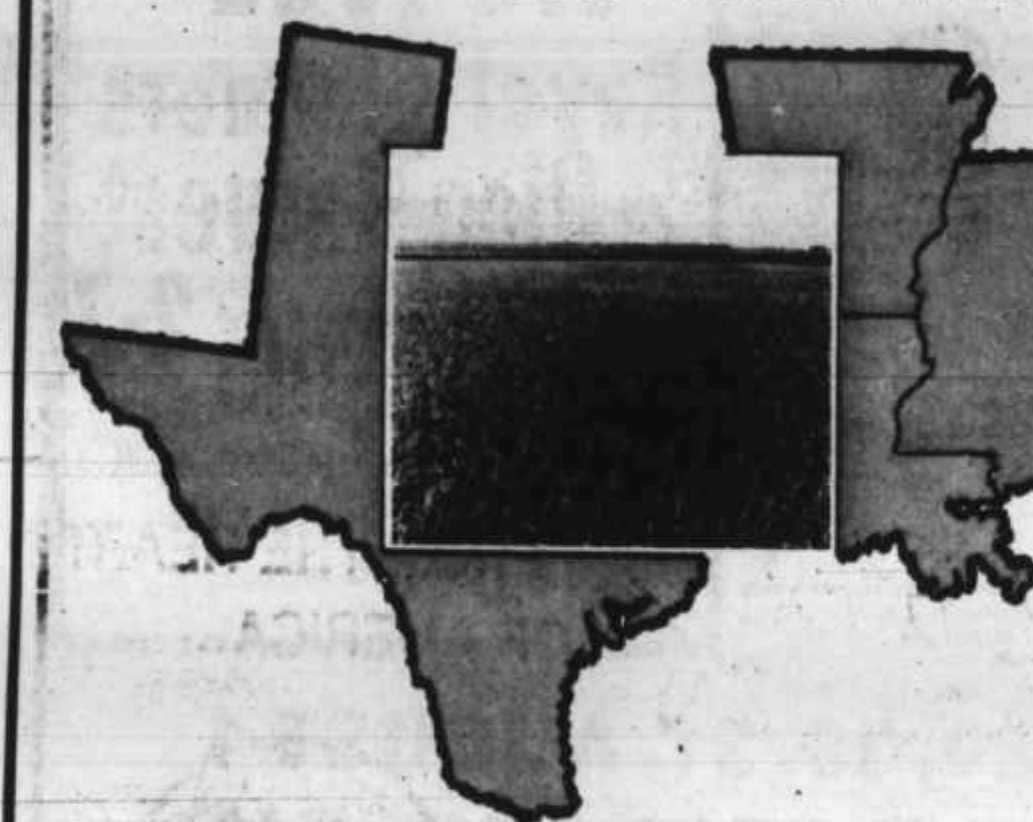
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THE NATION'S RICE BELT IS CELEBRATING HARVEST TIME



America's rice industry is marking another successful year. This industry, which plays an important role in maintaining a sound economy in the rice producing area, deserves recognition. Working together as a team, all segments of the enterprise—from producer to mill—market a uniform, high quality product. A by-product of the industry's advance is business progress in the rice belt.

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Have a "Rice" day.



Ricecraft Booklet Is Popular

Thousands of students throughout the United States have been exposed to rice not only as an important element in their diet, but as a "fun food" too. "Rice" is for more than eating; it is the focal point of an increasingly popular Rice Council publication, "Ricecraft." Made available to educators throughout the U. S., this colorful brochure has received wide acceptance as an art-and-craft medium in the classroom.

"Ricecraft" demonstrates ways rice can be used in mosaics, sculpture and modeling, flower arrangements, games and toys. Also, directions for making arts-and-crafts projects are illustrated in the booklet which additionally describes how rice can be used to enhance candles, models, maps and jewelry.

Having fun is not the only



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