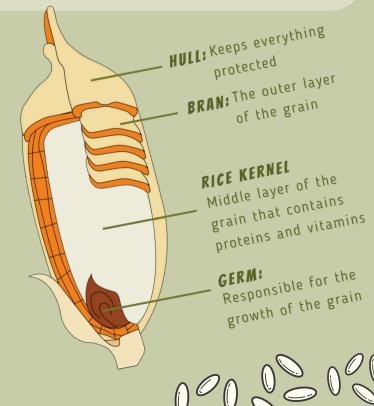


ARKANSAS **RICE** FACTS

- Arkansas is the #1 producer of rice in the United States.
- In 1904, William Fuller became one of the first farmers to grow rice successfully in Carlisle, Arkansas. By 1910, rice production, research and milling were established in the state.
- Each year Arkansas farmers plant an average of 1.3 million acres of rice and harvest over 200 million bushels on 2,752 farms.
- The annual Arkansas rice crop contributes billions of dollars to the state's economy and accounts for approximately 25,000 jobs.





RICE IS **RICE**, RIGHT?

Well, not exactly...

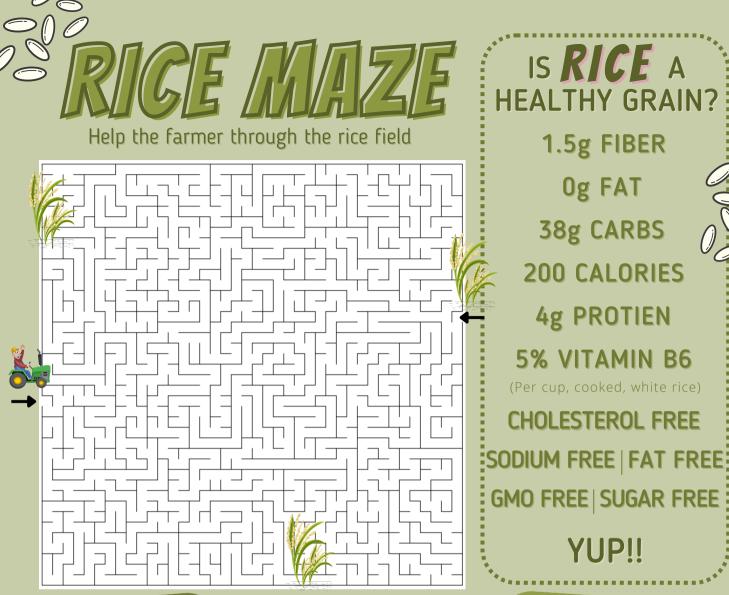
Rice goes through three stages before getting to your plate! **Rough rice** is rice straight from the field, and has the shell or hull still on it. After rough rice goes through the first stage of the milling process, the hull is removed and the grain is then considered **brown rice**, due to its color from the bran layer left on the grain.

White rice has been through the full milling process to remove the hull and polish the bran layer off, resulting in that great white color.

CAN YOU TELL WHICH IS WHICH?



Answer Key: J. Rough Rice, Z. Brown Rice, J. White Rice



Perfect Rice

Yields: 4 servings | Total Time: 30 minutes

Ingredients

- 1 cup white long grain rice

Directions

- 1 | In a medium saucepan, add water, rice, butter and salt. Bring to a boil while
- stirring occasionally.
- 2 | Once boiling, reduce heat to a simmer. Cover and cook for 18 minutes or until rice is tender and water is absorbed. Adjust time as needed.
- 3 | Remove from heat and let sit covered for 5 minutes. Fluff with a fork

Rice Treats

YUP!!

Og FAT

Yields: 12 servings | Total Time: 30 minutes

Ingredients

- press mixture into 13x9x2-inch pan coated with



