
UNITED STATES
DEPARTMENT OF AGRICULTURE

NATIONAL AGRICULTURAL STATISTICS SERVICE

**AGRICULTURAL
STATISTICS
2010**



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Table 9-32.—Livestock and livestock products: Production and value, United States, 2006–2009

Product	Production ¹			Value of production		
	2006	2007	2008 ²	2006	2007	2008 ²
	<i>1,000 pounds</i>	<i>1,000 pounds</i>	<i>1,000 pounds</i>	<i>1,000 dollars</i>	<i>1,000 dollars</i>	<i>1,000 dollars</i>
Cattle and calves	41,824,568	41,437,021	41,594,392	35,490,732	35,973,068	35,608,404
Sheep and lambs	460,580	440,286	417,019	367,799	362,941	351,287
Hogs	28,182,382	29,606,420	31,410,795	12,714,218	13,468,332	14,457,000
Broilers ³	48,829,900	49,330,700	50,441,600	17,739,234	21,513,536	23,203,136
Mature chickens	924,993	912,875	937,045	54,141	51,498	62,164
Turkeys ⁴	7,223,675	7,561,579	7,922,087	3,467,534	3,951,772	4,477,054
Milk	181,782,000	185,654,000	189,982,000	23,556,102	35,665,894	35,050,757
	<i>Millions</i>	<i>Millions</i>	<i>Millions</i>			
Eggs	91,788	91,101	90,040	4,460,211	6,718,853	8,215,999

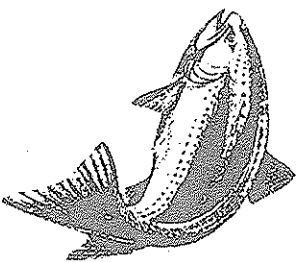
Product	Production			Value of production		
	2007	2008	2009	2007	2008	2009
	<i>1,000 pounds</i>	<i>1,000 pounds</i>	<i>1,000 pounds</i>	<i>1,000 dollars</i>	<i>1,000 dollars</i>	<i>1,000 dollars</i>
Catfish ^{5 6}	583,752	530,539	491,867	454,593	409,998	372,567
Trout ^{5 6}	69,467	54,643	51,580	87,856	79,971	76,913
Honey	148,341	163,789	144,108	159,763	232,744	208,236
Wool (shorn)	34,723	32,963	30,862	30,242	32,486	24,387
Mohair	1,357	1,184	1,012	4,944	3,914	2,692

¹ For cattle, sheep, and hogs, the quantity of net production is the live weight actually produced during the year, adjustments having been made for animals shipped in and changes in inventory. Estimates for broilers and eggs cover the 12-month period Dec. 1, previous year through Nov. 30. ² Preliminary, except for wool shorn and mohair. ³ Young chickens of meat-type strains raised for meat production. ⁴ 28 State total for 2006 and a 50 state total for 2007 and 2008. ⁵ Value of fish sold, excludes eggs. ⁶ Live weight.
 NASS, Livestock Branch, (202) 720-3570.

Table 15-31.—Trout: Value of fish sold and distributed, by State (excluding eggs), and United States (including and excluding eggs), 2008–2009

State	Total value of fish sold		Total value of distributed fish	
	2008 ¹	2009	2008 ¹	2009
	<i>1,000 dollars</i>	<i>1,000 dollars</i>	<i>1,000 dollars</i>	<i>1,000 dollars</i>
AR			*	*
CA	8,318	5,270	15,268	12,046
CO	621	1,685	6,733	5,966
GA	547	698	951	1,119
ID	35,583	36,313	7,271	5,582
MI	1,027	933	1,078	1,607
MO	2,245	4,675	1,823	2,707
NY	841	386	*	*
NC	7,135	7,180	1,279	612
OR	952	829	4,252	3,471
PA	5,427	5,149	14,691	12,071
UT	535	529	*	*
VA	1,605	1,619	1,876	1,207
WA	5,805	2,537	9,154	10,053
WV	777	1,562	*	*
WI	1,421	1,791	2,650	2,001
Oth Sts ²	7,132	5,757	35,567	41,888
US ³	79,971	76,913	102,593	100,330
US ⁴	86,618	84,364	N/A	N/A

¹ Revised. ² Other States include State estimates not listed and States suppressed due to disclosure. ³ Excludes value of eggs. ⁴ Includes value of eggs. * Not published to avoid disclosure of individual operations. N/A Data not available.
 NASS, Livestock Branch, (202) 720-3570.



Rainbow Trout

Growth Cycle

Rainbow Trout begin their lives at our Soda Springs Brood Station, where we produce over 50 million eggs a year. Wild trout typically spawn in the fall, but through genetic selection and day length manipulation with lights, we are able to produce a year round supply of eggs.

After fertilization, eggs are placed in upwelling incubators, where oxygen-enriched water circulates around them. In about 25 days, visible eyes appear and the eggs are shipped to farm operations where they are again placed in upwelling incubators until they hatch. These small fish, called fry, are then placed in indoor ponds until they reach about 3 inches. Then, they are moved to outdoor raceways where they are carefully nurtured for about 8 months until they reach market weight of 10 to 14 ounces.

The trout are graded and sorted about 4 or 5 times during the outdoor growing phase using bar graders, which are placed in the pond's upstream end and gradually moved downstream, allowing the smaller fish to swim through. All ponds are constantly inventoried to determine average size and total weight. Computers are used to update this "swimming inventory", providing highly accurate production forecasts.

Clear Springs Rainbow Trout... Delicious and Good For You!

Discover for yourself the pleasure of eating the finest Rainbow Trout in the world. Request Clear Springs Brand Idaho Rainbow Trout from your local retailer.

- ◆ Trout is a great source of complete protein that's low in calories and fat.
- ◆ Clear Springs Trout has a delicate flavor that pairs well with a variety of foods and flavors and is popular with all ages.
- ◆ Trout Cooks quickly and is easy to prepare in a variety of ways—from baking to grilling.

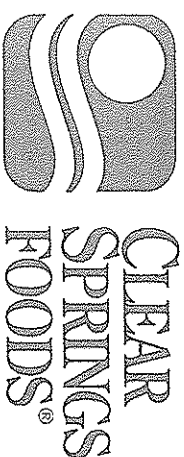
Cooking Tips

Rainbow Trout is easy to prepare using a variety of techniques. With any cooking method, pay close attention. Trout cooks very quickly! It's done when it turns opaque and flakes easily with a fork. It should spring back a bit and feel firm to the touch. Dry, flaky fish is a result of overcooking. A general guideline is to allow 3-5 minutes for fillets, and 5-10 minutes for boned and dressed styles. Allow a little extra time if baking.

To Grill: Brush the grill with a little oil first and grill marinated trout opened up and flesh side down for 2 minutes. Turn gently and grill 2 more minutes or until done.

To Microwave: Sprinkle trout with orange juice and top with orange pieces and green onions. Cover tightly and microwave on high 2 minutes. Rotate and cook for 2-4 more minutes.

To Bake: Top trout with prepared salsa. Bake at 425 degrees for about 5 minutes. Top with cheddar cheese and cook for another minute, until cheese melts.



Welcomes You

To Our Visitor's Center

Approximately 70% of the Rainbow Trout grown in the U.S. comes from a 30-mile stretch along the Snake River in the Magic Valley. Clear Springs, the world's largest producer and processor of Rainbow Trout, is responsible for about one third of this production.

Clear Springs employs about 380 full-time employees in various farm, processing, and feedmill operations throughout the Magic Valley. As one of the largest employers in our region, Clear Springs Foods makes a substantial contribution to the local and state economy.

As the industry leader in the science of aquaculture, Clear Springs maintains a state-of-the-art research and development center for on-going scientific research.

Clear Springs' products are marketed fresh and frozen throughout the U.S. and Canada.

In Our Viewing Window

Rainbow Trout (*Oncorhynchus mykiss*), the predominant species seen from our viewing window, is native to Idaho. Brown and Brook Trout, which can also be seen here, are not native species. Rainbow Trout are characterized by rosy-hued coloring along the side and grill covers. Mature males develop hooked jaws and more intense coloring. Unusual color variations, such as blue or gold, are occasionally collected in our hatchery for display here.

In addition to trout, White Sturgeon (*Acipenser transmontanus*), North America's largest fresh water fish species, are here for your viewing pleasure. Look for several black, bottom-dwelling young, and a large older fish. White Sturgeon have retained many of their primitive features, including a skeleton made of cartilage. Sturgeon prefer to dine at night on dead trout, and may live to be 100 years old or more.



CLEAR SPRINGS FOODS

P.O. Box 712, Buhl, ID 83316

What is Aquaculture?

Aquaculture: The Raising of aquatic plants and animals in a controlled fresh or salt water environment.

A brief history... The first evidence of aquaculture can be found in ancient Egyptian tomb paintings which depict fish farms. By the 5th century B.C., Chinese scholars wrote of aquaculture as a long-established practice. Trout were the first fish to be spawned in captivity. This was achieved by a German scientist in the 1760's.

Idaho's settlers first tried trout farming as early as 1909 in Devil's Corral, a canyon east of Twin Falls. However, it wasn't until the 1920's that trout were first raised for consumer usage in the U.S. The industry did not really come of age until after 1960, when production surpassed 1 million pounds. In 1966, Clear Springs Trout Company was founded by Jess O. "Ted" Eastman, a 20 year veteran of the industry. Production that first year was 400,000 pounds.

Present day...Rainbow Trout are grown in large scale, continuously controlled production facilities. While three species are farmed commercially, Rainbow, Brook, and Brown, by far the most popular is the Rainbow Trout, native to the West. More than 70% of all Rainbow Trout raised in the U.S. is grown in the Magic Valley in Southern Idaho, primarily because of the availability of pure spring water. Aquaculture has helped meet the increasing demand for seafood, providing a year-round supply of consistently superior products.

Clear Springs Foods is the industry leader in the science of aquaculture. From our visitor center, you can see our research and development center, as well as an example of one of our raceway-style farms. These facilities employ modern technology and techniques to continually monitor and improve the quality of Clear Springs' "swimming inventory", as well as our finished products. Today, Clear Springs is the world's largest producer of Rainbow Trout, raising over 18 million pounds a year. Clear Springs' products can be found on many restaurant menus, and in the seafood section of major supermarkets throughout the U.S. and Canada.

What Makes Clear Springs So Special?

Water...Pure, clean oxygenated water is essential to raising the finest Rainbow Trout. The Magic Valley is home to thousands of natural springs generated by the Snake River Plain Aquifer—an immense underground reservoir created by runoff from nearby mountains. After filtering through lava rock, this pure spring water gushes from the Snake River canyon walls at a constant temperature of 58 degrees—the ideal temperature for raising Rainbow Trout. This water, the lifeblood of Idaho's trout industry, is routinely monitored by Clear Springs for quality.

Feed...Clear Springs operates a feed mill to guarantee that each fish receives a high quality, nutritious diet. The feed formula is a blend of fish meal, fish oil, vegetable and poultry protein, vitamins and minerals, a result of years of research focused on producing moist, delicate-tasting, firm-textured fish. A patented, automated feed system distributes feed to the fish throughout the day.

Research & Development...In Clear Springs' state-of-the-art facilities, ongoing projects include studies in the areas of genetic selection, growth, nutrition, microbiology, fish health, and water quality.

Modern Processing & Distribution...Clear Springs operates its own modern processing facility, packing only trout that are raised on our own farms. Once the trout are processed, they are rushed to market on our fleet of refrigerated trucks, where careful attention is paid to temperature control to ensure optimal quality.

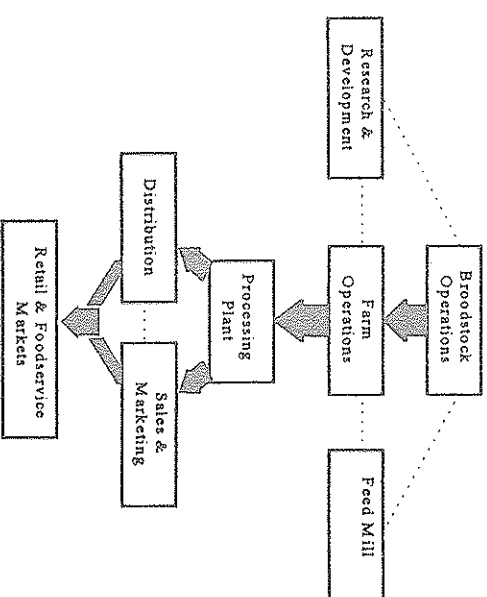
Commitment to Quality

While all seafood products must meet minimum standards set forth by the FDA, Clear Springs has chosen to go a step further and pack all of its products under the HACCP quality control plan. All of our products bear the Packed Under Federal Inspection Seal, indicating that they have been packed in an inspected facility and are guaranteed to be clean, safe, and wholesome.

Vertical Integration

From egg to market, Clear Springs maintains control over every phase of production, delivering superior quality products year round.

Diagram of Operations



Resource Stewardship

Clear Springs is committed to resource stewardship for the future. We support efforts to safeguard the water quality of the Snake River Plain Aquifer and the Snake River. All of our facilities meet or exceed effluent standards set forth by the EPA.