

James W. Moore, left, and Dr. Robert Powers in front of the commodities board at corporate headquarters.

Dr. Powers succeeds Moore in agriproducts

Dr. R.M. Powers has been named group vice president, agriproducts.

He succeeds J.W. Moore, who has been named senior vice president, a new post.

In announcing the moves, President Donald E. Nordlund indicated that Mr. Moore will devote his remaining time prior to his planned retirement to assuring a smooth transition in the company's agriproducts group leadership.

"Mr. Moore has served this company with distinction," Mr. Nordlund said, "and the company is grateful for past contributions as well as his presence to provide guidance during the upcoming transitional period."

Dr. Powers had been vice president, research, since 1971.

He joined the company in 1958 as a research chemist and subsequently held positions as a research group leader and director of research and development for chemicals.

Dr. Powers holds B.S., M.S. and Ph.D. degrees in chemistry

from Emory University, Atlanta, Ga.

Moore had been group vice president, agriproducts, since 1970.

He began his career with the company in 1941, served three years of military service, and rejoined Staley in 1946 as an industrial sales representative. In 1951, he was promoted to assistant oil sales manager, and one year later was named sales manager, crude oil. In 1959, he was elected an assistant secretary of the company. Mr. Moore advanced to manager of commodities in 1963, and was elected vice president, commodities, two years later.

He is a member of the Chicago Board of Trade, the Chicago Mercantile Exchange, a current member of the National Soybean Processors Association board of directors and a past president (1971-1972) of the association.

New IsoSweet expansion at Decatur planned

The company has announced plans for an expansion of IsoSweet production at Decatur.

The multi-million dollar expansion is another in a series of aggressive moves by Staley to capitalize on continued strong demand for the high fructose sweetener.

Limited production of IsoSweet at Decatur began last September. The new expansion, which will require modifications to the existing structure of 5 & 10 building (syrup refinery) at Decatur, plus other equipment used in IsoSweet production, is expected to be on stream by January 1976.

The announcement follows the just completed expansion of IsoSweet facilities at Morrisville which upped production capability here by 50 percent. That, plus the new Decatur expansion, will increase Staley's production of IsoSweet to more than 1 billion pounds annually.

Corn sweeteners spur gains

Continued strong demand for corn sweeteners, particularly IsoSweet, high fructose syrup, sparked increased sales and earnings for the company's second quarter ended March 31.

Earnings for the quarter were \$14.2 million or \$5.35 a share compared to \$2.3 million or \$.90 a share for the same period a year ago. Sales were \$197.4 million compared to \$153 million for the second quarter last fiscal year.

For the first six months of fiscal 1975, sales were \$401.5 million compared to \$274.9 million last year, and profit was \$24.6 million or \$9.30 a share compared to \$4.3 million or \$1.64 a share for the same period last year.

Expanded production capacity of IsoSweet at Morrisville came on stream early in the second quarter contributing to the results. Demand continues high for IsoSweet despite dropping sugar prices which have narrowed the price advantage of the high fructose sweetener.

The company continues to make aggressive moves in the high fructose area, announcing a multi-million dollar expansion for increased production of IsoSweet at Decatur (see accompanying story on page one).

The expansion will increase the company's total output of IsoSweet to more than one billion pounds annually.

Dextrose remained "sold out" as a result of continuing high demand.

In other divisions, consumer products recorded modest increases as the national roll-out of Sta-Puf blue concentrated fabric softener began. Also, Wagner drinks recorded a good second quarter with share-of-market gains in the face of losses by competitors. A strong promotional campaign, backed by the first ever national television commercials for Wagner, contributed to the showing.

Soybean processing margins remained depressed for the quarter, but indicative of the company's long-range commitment was the continued progress on the construction of the soy protein complex at Decatur. In agriproduction, the Lockport, La., plant recorded increased production of Sweetone 100 molasses based feeds.

President Donald E. Nordlund indicated that results in succeeding quarters are expected to remain strong, although sweetener margins could be somewhat lower based on world sugar supplies and demand in the sweetener-oriented food and beverage markets.

| Six Months Ended | |
|--------------------------------|----------------|
| March 31, 1975 | March 31, 1974 |
| Net Sales | \$401,535,000 |
| Net Earnings | 24,644,000 |
| Net Earnings per Common Share | \$9.30 |
| Average Shares of Common Stock | 2,649,824 |

| Three Months Ended | |
|-------------------------------|----------------|
| March 31, 1975 | March 31, 1974 |
| Net Sales | \$197,412,000 |
| Net Earnings | 14,215,000 |
| Net Earnings per Common Share | \$5.35 |



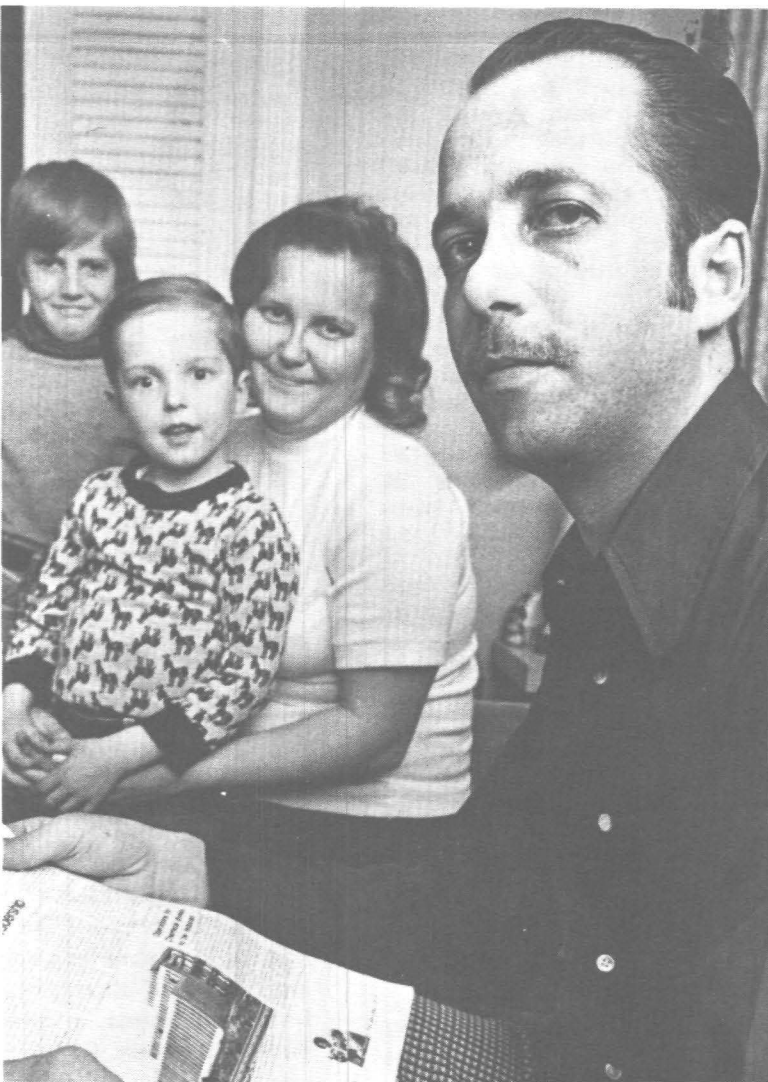
STALEY NEWS

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DECATUR, ILLINOIS

APRIL, 1975

Bill, Morrisville mark milestones



Bill Baker and family. Bill is the first locally hired Morrisville employee to celebrate a five-year anniversary. He says he joined Staley seeking security and opportunity for him and his family.

There are milestones, both in the life of a company and in that of individuals.

That these memorable occasions can often be a single event was illustrated April 27 when Bill Baker, purchasing and traffic clerk at Morrisville observed his five year anniversary with Staley--and became the first locally hired Morrisville employee to do so.

Bill, who is now 29, had worked at other companies in the Morrisville region, but says he was looking for a company that "offered advancement and security."

"Everything I had done before lacked opportunity. My wife and I had a six months old baby and a four year child and I wanted to work someplace to build a career that would build security for my family."

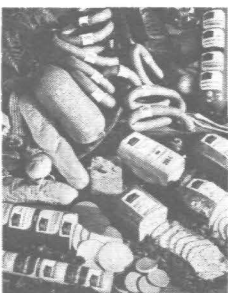
Six months after construction began at Morrisville, Bill was hired as a maintenance records and inventory clerk.

Today, Morrisville represents an important element in meeting the continuing high demand for Staley IsoSweet high fructose syrup.

In 1970, Staley sales were \$306.6 million. By last year they had grown to \$621.3 million. Profit in that same period went from \$8.4 million to \$15 million.

And Morrisville itself has undergone tremendous expansion such as the recently completed 50 percent increase in production capacity. Also, more than 200 men and women from the region have joined Bill in building careers with Staley.

In the News...



Dextrose does it...P. 2



Consumer report...P. 3



Meet Bessie...P. 4



Dextrose earns Eckrich approval

The quality of Staley dextrose and reliability of Staley service has earned special recognition from Peter Eckrich and Sons.

The Ft. Wayne, Ind. based producer of quality meat products recently presented Staley with a special award for outstanding service as a supplier during a critical period of dextrose shortages last summer. Even though Eckrich uses Staley dextrose exclusively in its more than 100 meat products, a strike by a Staley competitor last year further tightened an already limited supply of dextrose for general use.

Since Eckrich uses Staley dextrose in large quantities as a "carrier" to distribute the flavor in the meat, and its sales volume was steadily increasing, any decreases in the supply of dextrose available from Staley as it moved to meet the needs of other customers could have been disastrous.

However, Staley manufacturing and marketing personnel worked closely with Eckrich to fill the meat company's production requirements.

"This is the kind of service we have come to expect from Staley over the years," says Larry Schavey, senior buyer for Eckrich. "As a result, we believed the Staley Company's efforts were worthy of recognition."

Larry's attitude reflects a philosophy that runs throughout the Eckrich organization—the building of strong relationships, based upon proven performances of quality.

Displayed prominently throughout Eckrich offices is a plaque with the words of Henry Eckrich, a former president of the firm: "Quality is that invisible ingredient distilled from pride of workmanship... by every individual who feels a personal responsibility for producing a superior product..."

Larry points out that Eckrich carefully evaluates every supplier.

"Quality is at the top of the list. We do extensive checking into a company, its history and products. Although our purchasing philosophy usually does not dictate a single supplier, we believed that Staley had the background in research and development, plus the marketing depth to meet our needs."

The dextrose produced at Decatur is sent to Quincy, Mich., for blending with oleoresin before being sent to one of the Eckrich plants in Ft. Wayne, Kalamazoo, or Fremont, Ohio.

Dextrose provides the carrier which distributes the delicate oleoresin flavor throughout the meat, Larry explains, so every

incoming batch is checked against specifications.

Here's the way one Eckrich product is produced:

The blends of seasoning and meat (Eckrich, incidentally does not use "waste parts", but insists upon skeletal cuts of beef and pork) are kneaded into a dough-like substance.

This meat emulsion is then stuffed into molds to shape the meat and sent into a steam cooker oven which is programmed for the right temperature and cooking conditions.

The next step is blast chilling, in which the temperature of the product is dropped to that needed for packaging.

The result is a "loaf" of meat which is conveyed into sloped chutes which feed a slicer, the final step before packaging.

As company officials point out, growth is not a destination, but a journey at Eckrich. Since 1894, when German immigrant Peter Eckrich made his first sausage in his own kitchen, through its growth to more than 2,000 employees and becoming a division of Beatrice Foods, quality has always been that "invisible ingredient" that has distinguished Eckrich meats... and now, Staley quality has become a proud part of that heritage.

Dextrose versatile product

If dextrose were a baseball player, it would be dubbed "Mr. Versatile."

If it were an entertainer, it would earn the title, "Mr. Wonderful."

What better way to describe the corn sweetener which has helped forge the current wave of interest in and uses of corn sweeteners? It sweetens, ferments, aids the appearance of baked goods, retains moisture for longer shelf life of many foods and even provides a "cool" refreshing mouth feel to others.

Dextrose is the scientific term applied to one of four basic sugars. What most people refer to as "sugar" is actually sucrose, a product derived from cane and beets.

Dextrose is found in any cellulose plant, but it is most readily available in corn, and this is where Staley enters the picture.

Although the technology to produce dextrose was commercially available in the 1920s, only one company—a Staley competitor—did so. The reluctance of other corn wet millers to enter the business was the result of high capital expenditures required and low dextrose prices. Reasons included the low price of sucrose, plus the public's unfamiliarity with dextrose, as well as uncertain product quality which limited its use.

However, in the late 1950s, Staley research developed a process for an improved dextrose. After marketing considerations were made, it was decided the company would enter the market with its own dextrose.

In 1965, the first part of the dextrose facility at Decatur began operations. Capacity has since expanded more than six-fold.

The production of dextrose involves large expenditures for capital equipment as well as incorporating advanced enzyme technology. Three distinct operations are therefore required to produce dextrose—a starch plant, a refinery, and a dextrose plant.

All corn sweeteners have a dextrose equivalent (DE). Basic corn syrups have a DE of 45 to 50. However, after corn starch is treated with enzymes, it becomes the raw material (at 95 DE) for the

product Staley markets under the dextrose name.

Following enzyme treatment, the 95 DE material is processed in the dextrose plant where crystallization equipment is used to form dextrose crystals, the result of controlled conditions of temperature and moisture. The crystals are processed by centrifugal action in which crystals are washed, producing what is referred to as dextrose "greens." Four granulations—pulverized, fine, regular and coarse—are processed with the application determining the type a customer will use.

Major uses

What are the major markets for dextrose? Jim Hurley, product manager, dextrose, lists them in order of volume use as (1) baking (2) processed foods (3) chemicals and drugs (4) confectioneries (5) meat products (6) prepared mixes for cakes and biscuits and (7) soft drinks.

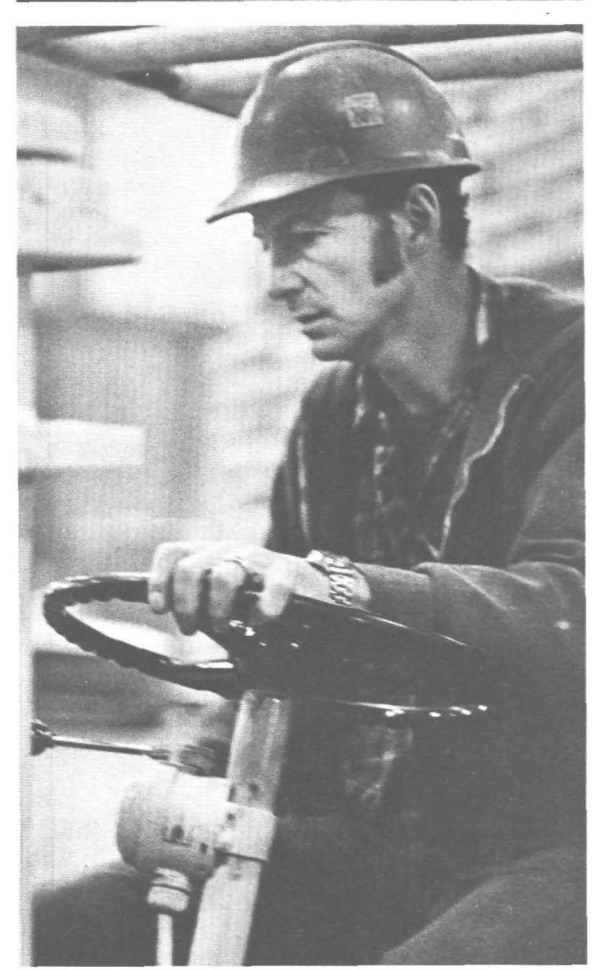
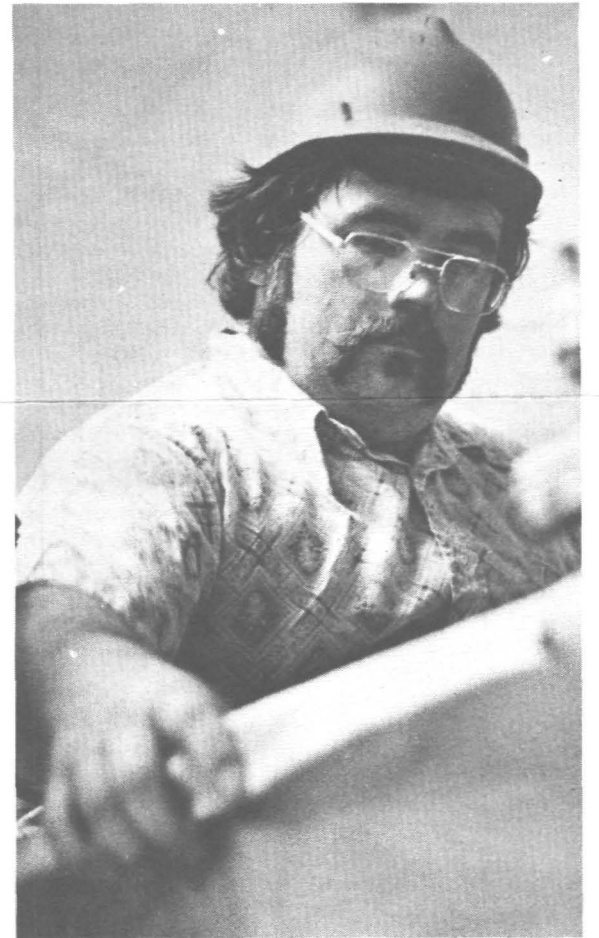
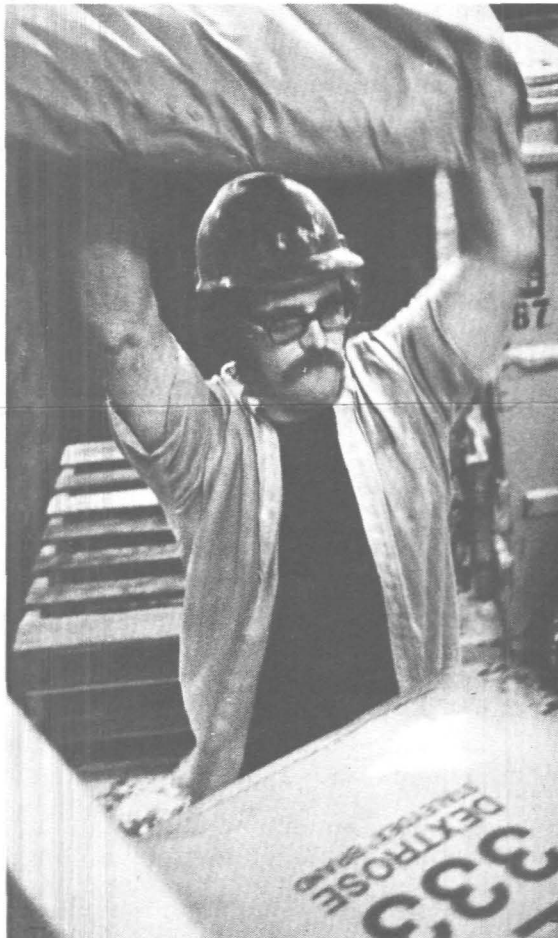
Jim points out that dextrose is approximately 80 percent as sweet as sucrose, which restricts its use in products requiring the greater sweetness of sucrose such as soft drinks, but adds that other properties of dextrose make it desirable as a total sucrose replacement in many applications.

For example, the ability of dextrose to create what is called a "baker's glow" when exposed to heat allows it to be used as a replacement for sucrose in amounts ranging from one third to 100 percent.

It also aids in the fermentation of important chemicals and drugs, and can provide that "just right" sweetness to chewing gum. In processed meats, dextrose is a carrier and flavor enhancer.

With those impressive credentials, it is no wonder that dextrose is sold out—a marketing situation that has existed for several months, says Jim.

And the future holds even more promise. Staley research continues investigation into product improvement and new applications... public acceptance of corn sweeteners in food and drinks grows... customers look increasingly to the advantages of corn sweeteners in formulations for their products.



Steve Sinclair, production helper, upper left, palletizes a shipment of Staley dextrose. The process is known in Staley language as "throwing" bags of dextrose. Upper right, Robert Gibbens, production helper, packs dextrose. Right, Ronald Kitchens, utility leadman, operates a fork lift truck used in transporting loaded pallets of dextrose, which has been an important element in the continuing strong demand for Staley corn sweeteners. All three men work in 44 building, the dextrose plant.



J. Kopetz



B. Fast



S. Graves

34 employees mark April anniversaries

35 Years
JUANITA KOPETZ, janitor, 59 building

30 Years
BYRON FAST, chief process service engineer, technical services, industrial
SYLVESTER GRAVES, milling & screening operator, 6 building
MELVIN LOSIER, mechanic leadman, garage
WILLIAM MALONE, assistant fireman A, 1 building

15 Years
RICHARD DEAN, tax specialist, corporate control
BILL WHELCHER, technical representative, textile, industrial

10 Years
MAURICE McGRATH, senior technical salesman, paper, industrial
JOHN REDDEN, motor equipment specialist, industrial administration
SALLY KATZENMAIER, secretary, corporate law/administration
PAUL BRADFORD, senior mechanic, millwright
GARY DUEZ, mechanic C & D, 101 building
ROBERT STALLINGS, meal conditioner operator, 101 building
JERRY KLINE, utility leadman, 44 building
ORA LAMB, reliefman, 1 building
PHILIP LAWRENCE, conversion unit helper, 20 building

ROBERT EUGENE MERROW, filter house operator, 2 building
HENRY SIZEMORE, utility labor, 39 building
DANNY GAMBLE, apprentice 1st year, millwrights
ELDON GIBERSON, cleaner, 101 building
FRED GREEN, cleaner, 16 building
RONALD HODGES, block & packaging operator, 47 building
THOMAS JORDAN, cleaner, 101 building
FILIBERTO DELRIO, filler operator, Cicero

5 Years
JERRY GALLAGHER, quality assurance chemist, corporate quality assurance
EDWIN VAN DEREN, mail messenger, Kearny
GIL BIEGER, vice president, finance
DIANN RAINWATER, secretary, export manager, international
SUE ATTEBERRY, senior clerk, employee benefits association, industrial relations
WILLIAM BAKER, traffic & purchasing clerk, Morrisville
DANIEL AGUILAR, utility service leadman laboratory, Cicero
DENTON LARIMORE, extruder operator, 48 building
DONALD WRIGHT, utility trucker, 48 building
JOHN COOK, car cooper, 101 building

Syrup soars on Philly promotion

An aggressive marketing program has paid off in skyrocketing sales for Staley syrup in the Philadelphia area.

Two years ago, Staley syrup was fourth in sales, far behind Log Cabin, Aunt Jemima and Mrs. Butterworth. But during a recent four week period, Staley syrup sales jumped to a 15.25 percent market share, reflecting a growth rate of 1,113 percent. And for the latest 52 week period, share of market had jumped by nearly 300 percent.

All this came at a time when Log Cabin sales slipped 11 percent, Aunt Jemima sales dropped 26 percent and Mrs. Butterworth was down 24 percent.

Tom Frearson, district sales manager, attributes the growth to a marketing effort including radio, television, newspaper coupons and on-label coupons.

"This was the first time we had entered the Philadelphia market with such aggressive and fully balanced marketing," explains Tom. "The plan was modeled after a similar successful effort in the Chicago metro-market."

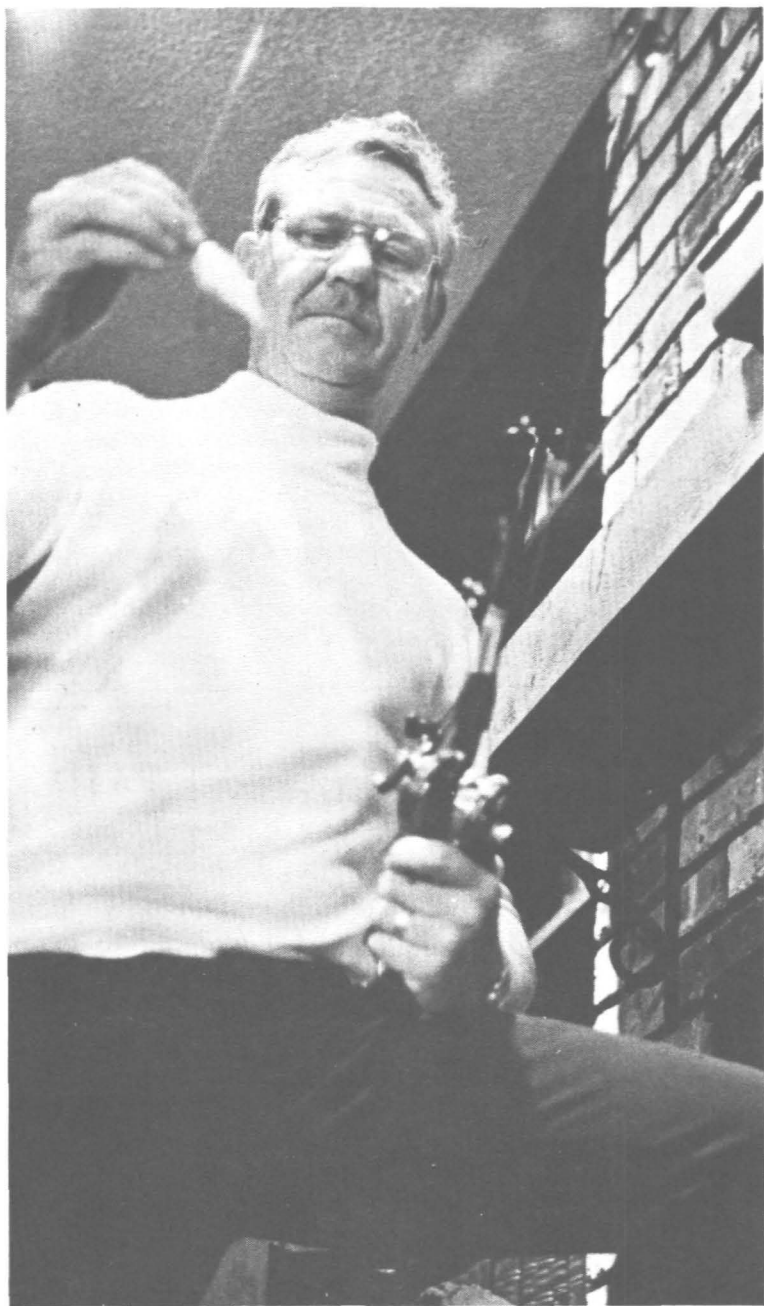
"A year-long plan was presented to Bonsted Coale, our Philadelphia broker, with promotions centering on the 24-ounce bottle of syrup. The results have easily exceeded expectations."

Two benefits of the effort were unexpected "fallouts." Sales of the new 36-ounce Staley syrup totaled 20,000 cases, and when one of the top grocery chains in the Philadelphia area was unable to replenish its shelves with its private label, it instructed store managers to give the preferential shelf space to Staley syrup because of the enthusiastic response of its customers.



New labels, such as those on Wagner drinks, new products such as Sta-Puf blue concentrated fabric softener and aggressive marketing such as that for Staley syrup in Philadelphia are prompting more and more people to follow the example of Jan McClure, messenger, 62 building, Decatur, and fill their grocery carts with quality Staley consumer products.

Something 'fishy' for Bud Colter



Bud Colter works with one of his many lures. As a professional black bass fisherman, Bud requires the finest equipment available. Ironically, the pros throw their catches back in the water, interested only in the competition of making that unforgettable catch.

"All fishermen are liars, except you and me, and just between the two of us, I'm not so sure about thee"

This whimsical refrain typifies the public's impression of the fisherman.

But belying the image of a leisurely life underneath the shade of a tree by a stream, is the professional fisherman.

Bud Colter, manager, corporate computer center, is one of this rare breed of sportsmen who is so dedicated to the challenge of fishing and to conservation that he has made an investment of several thousands of dollars to enter the competition against other pros, and then throw his catch back in the water.

Bud is a professional bass fisherman and as he describes the intricacies of the sport, it is obvious that he requires a combination of science, know-how, and more than just a little luck.

For example, Bud uses sonar equipment to determine the structure of a lake bottom. This is because bass always are found near an escape route, either to deeper water or in such sunken objects as logs, or in weeds and grass.

Temperature gauges are another handy item, according to Bud, as the water temperature indicates the most likely gathering place for the elusive bass, which makes up no more than 10 percent of the fish population in any body of water.

No live bait is permitted, so Bud sports an expensive set of lures.

If you think that puts the fish at a tremendous disadvantage, don't be fooled, warns Bud.

"Since we don't keep our catches, the sport is primarily for the challenge of catching the fish. Also, no fish under 12 inches

(Continued on Page 4)

On the move



A. Bulich



J. Lovelace



S. Shanklin



R. Smith



M. Filler



H. Hack



R. Larson



J. Rasche



B. Schoettle



STALEY NEWS

The Staley News is published monthly for Staley employees by Corporate Public Relations, Decatur.

Manager, Employee Communications.... Dan Hines

Manager, Visual Communications.... Lee Jeske

Assist. Photographer... Roy Enloe

INDUSTRIAL
MATTHEW FILLER from territory manager, specialties, to area manager, specialties
HENRY HACK, JR., from production department relief foreman to shift foreman, 12 & 16 building
WILLIAM SCHOETTLE from employment manager to transportation manager, industrial
ROBERT E. SMITH from marketing manager, sweeteners, to marketing manager, foods
MARY MERRILL from chief reconciliation clerk to consignment inventory coordinator, bulk syrup, industrial administration

CORPORATE
ROY LARSON from research chemist to senior research chemist, research & development
PEGGY MILLAGE from keyed data equipment operator to lead keyed data equipment operator
JOHN RASCHE from senior development engineer to research associate, research & development
SUE THOMPSON from keyed data equipment operator to lead keyed data equipment operator
ANTHONY BULICH from research chemist to senior research chemist, research & development

AGRIPRODUCTS
JON LOVELACE from market development specialist to western sales manager, specialty feeds
SAM SHANKLIN from sales manager, specialty feeds, to manager specialty feeds

CONSUMER
SUSAN TYRRELL from junior accounts payable clerk to accounts receivable clerk



Bessie the Bloated Cow is making her appearance in a special mailing to more than 8,000 cattlemen and feed dealers reminding them of the advantages of using Staley Sweetlix Bloat Guard Block. Bloat is especially serious as a problem in spring and early summer when rich legumes begin to grow. Bloat Guard permits cattle to graze on legumes, benefitting from the nutritious pasture without harm.

Pork offers market opportunities

An expanded marketing opportunity has presented itself for Mira-Tex textured soy protein as meat processors seek ways to avoid the pinch of increasing pork prices.

Textured soy protein, although designed for general use with various meats, received its greatest push during the high beef prices of last summer. In the past year pork prices have outstripped beef, which has undergone huge price drops.

As a result, the use of textured protein in such pork products as breakfast patties and links is being studied more intently by the industry.

Whereas the process for preparing ground beef with textured protein is relatively standardized and simple, its use in pork products requires new formulations be drawn because sausage is a blend of pork and spices. Also, an educational process with pork processors is required since they are considering the use of textured protein for the first time and unfamiliarity with the product creates questions about its use.

Bob Sullenberger, product manager, food protein, says primary use of textured soy protein is expected to be in prepared and fresh sausage links.

Steve Moore, associate food technologist, is preparing formulas utilizing textured protein and these are being distributed to protein salesmen.

Flavored flakes boost versatility

Staley's role as a complete supplier of textured proteins is being expanded as the company introduces a new ham flavored flake.

The ham flavored flakes are colored and flavored so that when hydrated they will resemble small pieces of ham. They are designed to supplement portions of real ham in minced, diced or ground preparations such as ham salad, casseroles or potato salad. They may be used alone as a garnish for

foods in which "bits of ham" are desired. Examples include broth and cream style soups, dry soup mixes, tossed salads or in omelets.

Dr. Nancy Fogg, food technologist, is responsible for the laboratory development of the flavors, working closely with Paul Seaberg, research chemist, who supervises pilot plant tests.

Bob Sullenberger, product manager, says the extension of Staley research and marketing into flavored protein flakes widens the protein division's capability to serve the complete protein needs of a customer.

He points out that such specialty applications as the ham flavored flakes represent a continuing evolution of soy protein technology aimed primarily at the needs of food processors. He continues that the trend will continue with further work on such flavors as beef, sausage, chicken and seafood.

Bob says that the ham flavored flake, along with pork extended with Mira-Tex will be featured in June at the IFT Show in Chicago.

Computer aids bacteria check

The discovery of potential disease producing bacteria, although invisible to the naked eye, represents a continuing challenge for Staley quality control.

Now, in a trail-blazing move, the company has become the only food ingredients processor to combine the advances of computer technology with microbiology to present even greater safeguards against such microscopic troublemakers.

In April, the bacteriological section of quality control in 60 building at Decatur installed a special program through the time-sharing capabilities of the 6025 computer, located in 62 building, which will not only spot characteristics of disease producing bacteria more quickly, but will also provide greater reliability than subjective human evaluation.

Since the section regularly tests all food ingredients produced throughout the company, the increased capability will allow the installation of additional safeguards such as identifying varying species of bacteria.

For example, the dreaded disease of salmonella may be produced by 1,500 different species of bacteria. Here's the way a test would be conducted to determine the presence of one of those species:

The product to be tested is placed in a lactose broth and incubated for 24 hours at 37 degrees centigrade (nearly the equivalent of human body temperature). This is the best condition for the growth of that bacteria.

The second day, one ml. of the broth is transferred to a tetrathionate broth and again incubated for 24 hours. This is followed by still another transfer of the culture to agar plates, on which salmonella type bacteria can grow. Bio-chemical tests are conducted in which the bacteria is isolated and the reactions to the tests are monitored.

These are then transcribed to the computer which has been programmed to identify all the types of reactions which might occur, if salmonella bacteria is

present. There may be a growth resembling salmonella but one which does not produce human disease, and whereas human observation was formerly the only method of determining this distinction, the use of the computer allows a great confidence level in specie identification.

Jim Keyes, plant bacteriologist, who heads up the section notes that as many as 40 different types of cultures might be tested simultaneously. Also, hundreds of Staley food ingredient products are tested.

In addition to Jim, Dan Selock, assistant bacteriologist; Chuck Stringer, bacteriologist, and Faye Valentine, quality control technician, work in the section.

"Our customers and consumers demand that we lead the way in product safety," Jim concludes. "By being the first food processor to combine the advantages of these two systems, Staley is meeting its obligations and fulfilling a leadership role."



Tick, tock! **Dwight James**, who retired as a pipe shop foreman in September 1971, is now working with his son in Monticello in a clock and watch repair shop. Dwight became interested in watch repair and attended a class at Parkland Junior College last fall. When he's not working on clocks, Dwight says he tends to his fruit trees and putters around the house.

It's been a traveling life for **Howard Brumley**, and wife, **Jane**, since Howard's retirement in October 1974. He reports they went to Florida in January and then embarked on a cruise to South America where they visited seven ports. When they returned, they toured the eastern coast of the United States and then went to the west coast. In between, they paid a visit with Carl Young, who retired in October 1973, and now lives in Bradenton, Florida. Howard and Jane, who was secretary to **Ray Bass**, both agree, travel is the only way of life for them now.

Need glasses or shoes? Don't forget that even though you've retired, you are eligible for prescription safety glasses and safety shoes at tremendous savings from the Staley safety office at Decatur. A pair of safety glasses, for example, costs approximately \$12, plus the cost of an examination.

We wish a happy retirement to the following employees who join the Golden Years in April: **Lester D. Borden**, area manager, sweetener sales; **Robert A. Hahn**, gateman, plant protection; **James W. Smith**, utility lubricator, 77 building; **Wibb Falk**, foreman, extra board; **Charles E. Roberts**, mechanic senior, 77 building; **Robert L. Ruthrauff**, lead operator, 9 building.

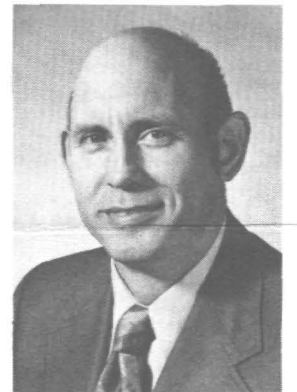
A final reminder...if you have moved or your beneficiaries for life insurance have changed, make sure you notify industrial relations. Beneficiary changes should be reported to employee benefits, 1-W, 62 building, 423-4411, ext. 218. Address changes should be given to personnel, ext. 242.

Dr. Hahn named

(Continued from Page 1)

College in Lindsborg, Kan., and his M.S. and Ph.D. in chemistry from Kansas State University.

In addressing Staley research and development personnel upon announcement of his appointment, Dr. Hahn stressed an aggressive research program in all areas of company interest, particularly in high technology markets to build upon strong basic positions in key businesses.



Dr. Hahn

Bud's 'fishy' story

(Continued from Page 3)

counts in the point standings.

"Such things as weather, and luck are always factors. In my first competition of this year, I caught more fish in practice than during the meet."

Bud, who says he has been fishing since he was a boy, didn't become interested in bass until he went to a Texas lake several years ago and hauled in 145 pounds of bass in 90 minutes.

"I was hooked after that," he admits. "I went to seminars, joined

the Kaskaskia Valley Bass Club and began to school myself to become a professional."

Bud will compete in three regional tournaments and four national meets this year. His goal-to finish in the top 10 in one of the national meets. But even if he doesn't attain that goal, he will still be enjoying the challenge of top-notch fishing...and maybe looked at somewhat enviously since there's a little fisherman in all of us.

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