

StaleyNews

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Baby pig milk replacer helps add pounds that really do mean profit

Hog producers know the risks of their business—many of which come in the first 10 days of a pig's life. Some infant pigs are orphaned at birth; many don't receive enough nourishment (starved) to grow properly, suffer disease or dehydration; and others are killed accidentally by their mothers.

Although not all risks can be removed from raising hogs, some of them can be minimized by using Staley's new "Day-One Baby Pig Milk Replacer", says Curt Gidding, eastern sales manager, specialty feeds. In competition with four existing milk replacers, Day-One was introduced by the specialty feeds division recently at the National Pork Congress.

Unlike competitive brands, Staley's product is fed at a 20 percent solids level, higher than the typical solids levels of other milk replacers, meaning improved weight gains. The product also contains a higher fat level, providing more energy, said Gidding.

Potentially, Staley's milk replacer can do more for baby pigs than the sow's milk. Besides being nutritional, the milk replacer is medicated with neomycin and oxytetracycline to help fight bacterial enteritis causing scours, diarrhea, dysentery, etal. The Staley product also contains a high level of available iron to help prevent nutritional iron deficiencies and is fortified with vitamins and trace minerals necessary for growth.

About 30 percent of the ingredients going to Day-One milk replacer are Staley's own products—"Procon 2000" soy protein concentrate, lecithin, inositol, and dextrose.

In addition, the product contains milk protein sources, dried skim milk, and casein, plus antibiotics and vitamins.

Little nutritional information other than what we have derived over the years in our work with milk replacers is available on newborn pigs' dietary needs, said Ken Wright, senior nutritionist, research and development. Most nutritional work has been done with pigs three weeks of age or older, but the nutritional needs and problems revolving around them develop right away, he pointed out.

Wright has been involved in formulation work on milk replacers about 10 years and had his eye on soy proteins as a good economical substitute for more expensive milk proteins in these nutritive blends. Infant pigs and calves have immature digestive systems in which milk protein seems to be digested easier and faster than most vegetable proteins, he explained, but with proper processing, soy protein utilization can approach the performance of milk proteins when the diets are properly balanced. Knowing what the infant pigs need for their total well-being is the secret. (Continued on Page 2)

International fair displays versatility of soybeans

Staley representatives were among the throng of foreign diplomats and congressional staffers nibbling away at soy delicacies recently during the third International Soybean Fair on Capitol Hill. Attending the event were Kent Mittelberg, general manager, proteins/specialty feeds; Robert Schuerman, vice president, government relations; R. G. (Dick) Rypkema, Des Moines plant manager; Dale Sherwin, Staley's governmental consultant in Washington and Vladimir Egger of Parker Associates, who represent the Staley Company in Eastern Europe and the Soviet Union.

Co-sponsors of the fair were the Food Protein Council and the National Soybean Processors Association, both of which Staley is a member; the American Soybean Association; and Protein Grain Products International, all non-profit trade groups.

Reflecting on the American soybean, Illinois Rep. Tom Corcoran, R-Ottawa, said, "One of the problems we've got is the irony of soybeans being our number one export commodity and yet a lot of people don't know what a soybean is. They've never seen one."

Anyone who attended the function should never have that problem again. The occasion provided an opportunity to promote soy products and gave sponsors an opportunity to discuss functional, nutritional and economic advantages of soy proteins.

While Princess Soya, beauty queen of all soyland, pointed out the virtues of eating soybeans and Agriculture Secretary Bob Bergland extolled the virtues of buying them, guests were greeted with a staggering display of soy versatility. In fact, this fair saluted the special contribution of China to the history of soybean development. The (Continued on Page 4)



Popular products -- Randy Whicker, foreman, dextrose plant, looks over the "Staleydex" inventory, which is never warehoused long. Staley's dextrose products are in great demand all over this country and when available are sold to Canada and other foreign nations.

New dextrose unit at Morrisville will increase plant's product mix and help supply east coast customers

A new dextrose production unit, to have an annual capacity of 150 millions pounds, is under construction at the Morrisville plant. Initial phase of the project is expected to be completed early in 1980.

The Morrisville expansion will cover anticipated additional demand for dextrose as a fermentation medium in the new light beers and in pharmaceuticals. In recent years, the growth of dextrose has been minimal until the advent of light, low-calorie beers, in which dextrose plays a key role. With light beer's appeal to dieters and those who prefer the flavor of the lower calorie brew, the potential is there for good market growth of this sweetener in the brewing industry.

Life's simplest sugar, dextrose is easily metabolized, a functional trait that makes it quite useful to fermentation processes such as brewing. For caloric control, dextrose ferments almost completely, which allows brewers to reach desired alcohol levels without carbohydrate residue that would add to the caloric content. Enzymes could be used to convert malt to alcohol but the carbohydrate would not ferment completely, leaving a residue that would add calories to the beverage.

With the Morrisville addition, Staley will produce dextrose at two locations. In Decatur, the product has been manufactured since 1965 and is produced in both the liquid and granular forms.

This new unit will allow Staley to improve its service to dextrose customers on the east coast and provide greater availability of product, reasons for the original plant being built there in the early 1970s to supply eastern customers with starch and high fructose corn syrup.

Besides making "Isosweet 100" HFCS, Morrisville currently also produces waxy specialty starch products.

Dextrose is the scientific name applied to one of four basic sugars. What people most commonly refer to as "sugar" is actually sucrose, derived from sugar cane and beets. Dextrose, on the other hand, is most readily available in corn, and this is where Staley comes in.

One of three

Although technology to produce crystalline

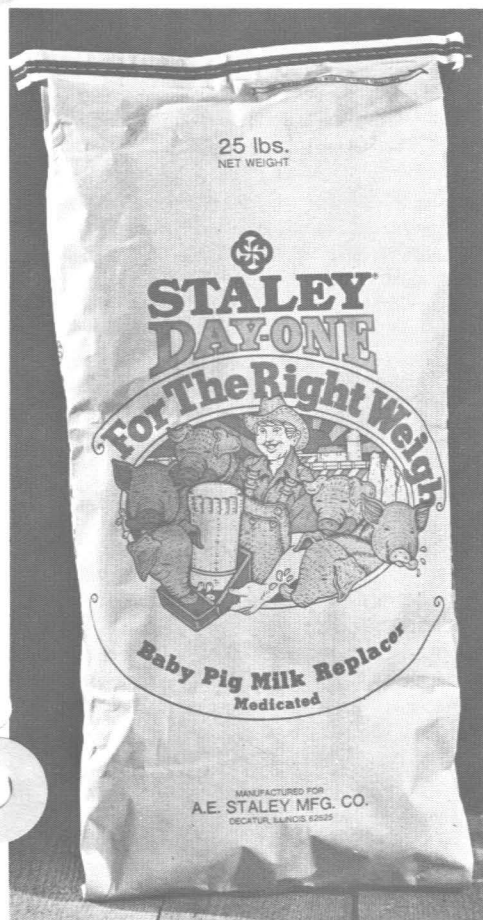
dextrose was available in the 1920s, only one company was engaged in its early manufacture--CPC International (Corn Products). By the time Staley began production in the mid-1960s, another corn wet miller, Clinton Corn Processing, was also well entrenched in the market. In spite of the fact that Staley was a late comer, the company has carved out a significant place in the market for its dextrose, a tribute to research, which came up with the company's enzyme conversion and crystallization methods; manufacturing and quality assurance personnel, who have turned out good product; the technical staff and sales representatives who have shown customers how to use it; and to Jim Hurley as well. A Staley employee 38 years, Hurley is the first and only product manager for dextrose.

Staley had to try a little harder when getting into an established business, said Hurley, who has been handling the product, since Staley made its first shipment in February of 1965.

"A good solid company, Staley had leaned toward industrial business. Using the same approaches--technical assistance for product use and for installing handling facilities--the company started from scratch and has become a major factor in the dextrose pipeline," Hurley said.

Hurley researched the market potential for Staley dextrose after the R&D staff developed a method to produce it. According to Hurley, Staley had a better raw material from which a better product was produced. Getting people who are already using a product to realize this fact though was a problem which Hurley helped to solve by having sample bottles of dextrose made up for the sales representatives to hand to a potential buyer. While they discussed the product, the buyer examined Staley

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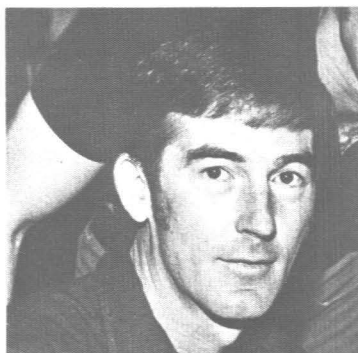


Potentially, "Day-One Baby Pig Milk Replacer" can do more for infant pigs than a sow's milk.

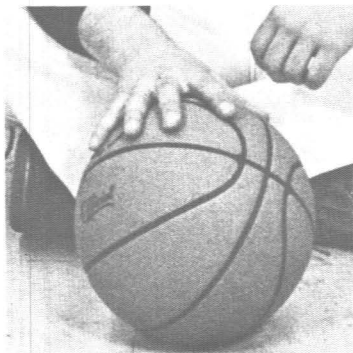
In the News...



Artists/P2



Bowlers/P3



Stars/P4



Jim Hurley, a Staley employee 38 years, is the first and only product manager for dextrose.

New dextrose unit

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dextrose in his hand. This strategy worked well. Back then, he pointed out that the product of one manufacturer varied somewhat from another. Spread on paper side-by-side, the Staley product appeared whiter and had better eye appeal, the product manager said.

Today, Staley sells dextrose all over this country and to Canada and foreign countries when product is available. "We have been able to sell all of the dextrose Staley has made in recent years, and we have been on an allocation basis with customers, setting aside production for them. New orders are accepted only if we satisfy the needs of established customers," Hurley said. "We have a reputation in the industry as the 'best' with dextrose. Our product is some of the highest quality available," he continued.

With this, Wayne Martin, vice president, sales and marketing, Industrial Products Group, would agree. But Martin goes even further by saying that a great deal of the success of this product can be laid on the reputation and abilities of Jim Hurley as a product manager. "Hurley's been a unique manager. His thoroughness and desire to make things happen all figured into the marketing success of dextrose. He managed the business in a unique way. Hurley's longevity in the job, having grown up with the product, his dedication and reliability with customers meant a lot.

"When Jim told a customer he would deliver product and could give him the highest quality dextrose available, Hurley followed through and did just that. His customers knew that whatever Jim told them, he meant and could be relied upon to deliver," Martin said.

Process

Staley has developed its own methods to squeeze as much dextrose from the starch as possible.

The process goes like this: Corn starch is isolated by the wet milling process, gelatinized and thinned by a unique procedure and hydrolyzed to dextrose. The starch hydrolysate is filtered and centrifuged to remove any remaining starch, proteins and lipids. The filtrate is refined to remove color and impurities, concentrated by evaporation and then cooled.

At this point the product may be sold as a 71 percent solids high dextrose content corn syrup; used as the starting material for production of high fructose corn syrup; or as a beginning raw material to be crystallized into dextrose hydrate.

This starting material for crystalline dextrose at Decatur is produced in 5 & 10 building, the refinery, and piped to 44 building for completion of the process. In the crystallization plant, the starting material is fed to the crystallizers containing seed crystals. Dextrose crystals continue to form and grow as the temperature drops. The mixture of crystals and liquid is pumped to centrifuges, the liquid spun off, crystals washed and the dextrose cake either dropped into a remelt tank to be made into liquid dextrose or run to driers and turned into a granular form, said Art Schoepfer, production manager, syrup and dextrose.

The liquid that is spun off in the centrifuges is called dextrose greens, which can be concentrated and recycled to remove some remaining dextrose. The remaining depletion liquor can be used as a fermentation medium or starting material for caramel coloring and as an ingredient in some chemical processes.

Crystalline dextrose after drying is separated into several crystalline forms. It is then packed in bags, bulk trucks or cars for shipment. In powdered form, it is marketed as "Staleydex 111". Fine granular form is marketed as "Staleydex 222"; regular granular material as "Staleydex 333".

"Staleydex 130" is the liquid form of dextrose hydrate and is shipped in special insulated tank cars and tank trucks.

Versatile product

Dextrose is about 70 to 80 percent as sweet as sucrose, restricting its use in products requiring a greater sweetness, but dextrose does far more than just act as a sweetener. Its other properties make it desirable as a total or partial replacement for sucrose in



Paul Herman, Morrisville plant manager, hands out \$25 savings bonds to the first-place winners in the children's safety poster contest.

Team effort improves safety record

Building that string. Watching the days accumulate. Nearing a goal and surpassing it. The fervor with which a plant works to crack its previous safety record becomes contagious. And so it has been at Morrisville, where employees compiled 438,000 manhours before a recent lost-time accident that set them back on the zero mark once again with their eye on beating their recent string.

The most recent lost-timer, resulting from an employee slipping on an ice-coated surface, is one of the hazards of winter conditions. Although extra caution has been the watchword of all employees during these weather problems, unfortunately this was the vulnerable area.

"This much improved safety record is attributable to a total team effort," says Bill Brewer, personnel assistant, who coordinates the activities of the overall safety program. "Our last string was 151 days without a lost-timer and this time we nailed 281 days in a row."

Brewer explains the tact which has allowed their safety improvement in this manner. Prior to fiscal 1978, members of the supervision and hourly employees worked together to come up with a more comprehensive safety program for Staley/Morrisville that provides the means to consistently maintain a basic safety awareness among all personnel. The program consists of these features:

- Updating the safety code book and continual publication of specific safety rules;
- Weekly contact programs, monthly safety meetings and continual safety training for all employees, regardless of their length of employment;
- Rigid accident investigation and follow-up procedures;
- Priority rating system for safety work orders;
- Continual emphasis on housekeeping throughout unannounced tours throughout the plant and office areas;
- Contractor safety compliance and strict enforcement of all safety codes throughout the plant;
- Continual monitoring of safety equipment and procedures;
- Safety signs, posters, home mailings, bulletin boards and monthly publication of the "Morrisville Morsels", a newsletter containing safety notes and an up-to-date capsule of news around the company;
- Safety contests and awards utilized as a means to spur interest in safe living habits 24 hours a day.

Taking safety consciousness into the homes to all family members, the company

many products.

Major markets for dextrose include baking, processed foods, chemicals and drugs, confectioneries, meat products, prepared bakery mixes and drinks including powdered, brewed or fermented beverages.

A versatile product, dextrose creates a "baker's glow" when exposed to heat, allowing it to be used as either a partial or total replacement for sucrose in baked goods. It aids in the fermentation of important chemicals and drugs and also can provide the right sweetness and coolness in chewing gum or becomes a carrier and flavor enhancer in processed meats. Let's look at a few of these applications.

sponsored a safety poster contest among the Morrisville employees' children. Their entries depicted safety-related activities at work, home, school or play. They were displayed in the plant and later judged by a panel comprised of Judy Reed, resident artist and secretary to the plant manager; Mike Smith, syrup department operator and chairman of the union safety committee; Charlie Mohn, president of the union local; and Larry Van Doren, production superintendent.

First-place winners received \$25 savings bonds, while second and third-place artists were awarded art supplies. All entrants received gift certificates to McDonalds.

Among the 26 entries, the winners in the five-years-or-under category were Jamie Benjamin, son of Raymond, preparation area foreman, first place; Jeff Smith, son of Mike, second place; Cheri Ward, daughter of Jim, maintenance electrician, third. In the six-to-nine-year age group, Mike Smith, son of Mike, took first place; Ray Benjamin, son of Raymond, second; and Tim Behn, son of Frank, shift foreman in preparation, third. First place in the 10-to-12 year olds' entries was the poster by Tod Saathoff, son of Garry, former preparation area foreman and now Satellite IV superintendent in the corn wet milling section, Decatur; second place, John Gilardi, son of Joe, mechanic with the maintenance pipefitter group; and third, Brett Saathoff, son of Garry.

Commemorative of passing their first milestone (the former 151-day record for no lost-timers) all employees received mugs bearing the "Win With Safety" slogan. Automobile safety kits also were given to employees who had worked five years without a recordable accident.

Also reinforcing safety awareness was the "have breakfast on Staley" 10-week program during which five names were drawn following each week completed with no recordables. The winners received certificates entitling them to two free breakfasts at a local restaurant.

Paul Herman, plant manager, emphasized that contests of any type serve only as reinforcements to a solid safety program. They are a means of creating family involvement to underscore safe work habits and a safe working environment. As Herman says, "It takes a total team effort to get the job done safely."

Herman continued by saying, "Safety is a 24-hour-a-day job and has no quitting time. Safety awareness and attitude are the keys to any successful safety program. An employee's actions not only affect him but his fellow employees and family as well."

Already mentioned is the rapidly growing market for dextrose in the brewing industry's production of light beers because of the ease, quickness and completeness with which it is fermented by yeast.

One of the largest users of the product is the baking industry for bread, buns or rolls. In yeast-raised products, it serves as a fermentation medium for yeast, as a sweetener and as an enhancer of the color of crust and crumb. In cakes, cookies, and donuts, and prepared mixes for such products, dextrose is used as a sweetener, an aid in browning and as an agent to lengthen shelf life. The product is also used to dust donuts, raised fried products and cookies as

(Continued on Page 3)

Milk replacer for pigs

(Continued from Page 1)

Competitive products are patterned after calf milk replacers to just sustain the animal until it can be placed on dry feed. By contrast, Day-One milk replacer, which is fed at a higher solids content than most baby pig milk replacers, also contains more fat equal to that in sow's milk, and is designed to promote growth, Wright said. It's supportive in itself, which means that the pig does not have to be placed on dry feed right away. If fed as recommended, the product will help save more infant pigs and help them grow better, according to Wright. If pigs die or have their growth stunted, the producer loses not only the \$17 or more a head they are worth at birth but the profit the pig will generate at market.

The new milk replacer is a good management tool for the hog raiser's total operation, pointed out Bill Griffel, research nutritionist, who has been working with Staley's milk replacer research since joining the company six years ago. "The more pigs a producer ships to market, the lower his overall cost per pig. Chances of survival are improved greatly with good management," Griffel said.

Besides a replacement for sow's milk for orphaned pigs or a supplement to her milk for under-nourished members of a large litter, Staley's milk replacer is also helpful in the weaning process in the transition to dry feeds.

As pigs are moved to the nursery, the stress of being taken from their mothers and put in pens with other pigs is severe, said Griffel. This is a time when many quit eating and growing and get dysentery. At this time, he said, they need a special feed to get them over this stress, another place where a milk replacer fits in. Day-One milk replacer can be mixed with dry feed, and the pigs will do much better, Griffel stated. This is where many producers are using some type of milk replacer today.

Helps weaning

In fact, Wright believes weaning time could be the largest volume business for this product. If the pig is associated with milk replacer from birth in the farrowing crate as a supplement to its mother's milk and continues to receive it as the animal is moved to the nursery, there will be one less stress for the baby pig to cope with, he said.

Stress takes its toll on the pig in this manner. If the animal is slowed in growth for two weeks when weaned, it will never regain the lost growth time. If the pig is kept in better condition, however, the time is reduced during which the animal must be kept in the environmentally-controlled buildings. Overall, this means that the cost of raising the animal is reduced, and the hog goes to market that much earlier, said Griffel.

He also points out that earlier weaning means that more litters can be handled in confinement operations, thereby increasing the producer's profits.

Actually, the market for milk replacer is fairly large, but difficult to gauge, said Gidding. The percentage of hogs getting this type of product has remained relatively low because raisers have not been able to find a product that performs well at an economical price. "This is where our product fits right in. It will perform well-mixes easily and stays in suspension--and is liked by the pigs," said Gidding. "The cost is right too," he said.

External tests with the Staley product have been conducted among hog raisers in Indiana and Ohio. Producers' reports have been very encouraging. When asked if they would use the product again, the answer has been a unanimous "yes".

In fact, this product has been researched and is finally being marketed in response to producers' requests for a companion product to original "Day-One" for baby pigs, which has been on the market about 10 years. That product has been so successful with infants, that hog raisers hoped Staley would develop a milk replacer to use with it, said Wright.

And here it is. . .the second product in the Day-One line of health-care products for baby pigs. It's a companion product, working on the same or related problems and carrying through to supply nourishment to orphaned pigs or runts, helping add those pounds that really do mean profit.

Barnett, Paxton top tourney bowlers

Of the 158 bowlers taking part in the 18th Annual "Russ Dash" Singles Tournament this year, Richard Barnett, civil/structural supervisor, engineering, walked off with top awards, capturing the handicap title with his 664 score, the men's scratch honors with 633, and capped off his day with the men's high game of 268.

Mary Paxton, printing equipment operator, corporate information systems, won the women's scratch title, shooting a 491. Margaret Boyce, computer operator, corporate information systems, turned in the women's high game of a 184 and also snatched the women's second place scratch position with a 485.

Other scratch winners in the men's division were Lyndell White, conversion operator, 5 & 10 building, second place with 587; Mel Grolla, senior mechanic, machine, third with 585; Jeff Bagley, loader, 48 building, fourth with 584; and Dike Ferris, senior mechanic, sheetmetal, fifth, turning in 574.

Third place scratch honor for the women was earned by Sue Woodard, refinery maintenance clerk, 5 & 10, who bowled a 482. She was followed by LaVonne McCord, production shipping clerk, 60 building, with a 476, and Patty Lovekamp, order/price clerk, agriproducts, who landed the fifth place scratch with 452.

Any bowlers with a handicap score of 614 or above received some money. Twenty-seven were in this category of which 23 were men.

Grolla, who took third place scratch honor on the men's side, also drew a tie for second place handicap with Charles Hagood, soybean plant manager, each winding up with a handicap score of 663. James Hoffert, computer operator, corporate information systems, had the fourth highest handicap score of 658, followed by Sam Jones, retiree, with a 657 for fifth.

Retirees turn out for annual event

This year's 18th Annual "Russ Dash" Singles Tournament for employees and retirees drew 15 retirees, the largest number Roy Finney, tournament manager, recalls.

Finney, himself is a retiree, and says many like to return for this annual event to see other retirees and active employees whom they would normally have little contact with throughout the year. "It's a good time to catch up on what they've been doing lately," he said.

Besides the desire to chat a while with friends and acquaintances, many of these retirees are very active bowlers, with league activities numbering up to five. They will take on a bowling challenge any chance they get.

New dextrose unit

(Continued from Page 2)

well as being the sweetener in creme fillings for sandwich cookies because of its cool, minty mouthfeel.

Dextrose is still used by the preserving industry although not to the extent that it once was in jams, jellies and preserves. It's utilized to temper the sweetness of sugar and provide extended shelf life.

A significant amount of the product is also used by canners and packers of pickle products, with 25 plus percent of the pickling liquid made up of dextrose. Less is used now in canning and packing of fruits, vegetables and drinks edged out by high fructose corn syrup, but dextrose is still a prominent ingredient in soups, sauces, gravies and juices.

In sausages and luncheon loaves, dextrose is called upon for its flavor enhancing properties and as a spice carrier.

Another very large market for dextrose is in a wide variety of drugs and chemicals. In manufacturing pharmaceuticals made by fermentation such as antibiotics, dextrose is used as a growing medium. It's also used as a starting material for making sorbitol and ascorbic acid, among others.

With these impressive credentials and the ability to perform in so many different ways, it is no wonder that dextrose is such a popular product. . . .

The tournament was renamed in 1975 for Russell Dash, who retired from Staley as supervisor of order entry, industrial products, on July 1, 1973, after 45 years with the company. Dash had managed the tournament until three years ago and was very active in bowling, serving as secretary to Staley's three bowling leagues a number of years and all three at one time when he put out a standing sheet on each bowler. He was also city association secretary 27 years and president of the Illinois State Bowling Association. Dash was elected to the Illinois State Bowling Hall of Fame as well as the local Hall of Fame.

Since Dash gave up the management of the tournament, this chore has been tackled by Roy Finney, who retired in January of this year as lubrications serviceman. An employee of the company 35 years, Roy has been active in bowling since 1945 and has been president of the Staley National Bowling League for the past five years.

Also assisting with the tournament preparations and follow-through were Dorothy Collins, price applications/service supervisor, industrial products, who handled the entries and fees; Robert Ellegood, senior mechanic, machine shop, 77 building; Everett Leisner, senior mechanic, instrument and control shop, 77 building; and Sam "Casey" Jones, retiree, who handled the retirees' entries.

Worth noting was one weary bowler having fun right along with everyone else but perhaps wondering why he was there. That person was Frank Bilyeu, production helper, 44 building, who usually turns up with a good score for his efforts. Married just 24 hours when his squad began bowling and arriving at the lanes with no time to warm up, Frank turned in a first-game score of 136. Carrying an average of 181, he admitted that bowling was more work than pleasure that day.

A late comer to the sport but none the less enthusiastic about it is Guy Thompson, known for his sleight-of-hand magic, who took up bowling in January of 1975. He didn't just suddenly take an interest in the sport but was drafted to take a grandson out with a new bowling ball and decided to learn how to bowl himself. Thompson now bowls in five leagues. His sanctioned league average is a 152, but his best average is an unsanctioned 164 he holds on one of the three senior citizen's leagues in which he bowls. Since retiring on December 1, 1970, Thompson has earned his real estate license, painted his home once and bowled a great deal. He also married just 13 days after retiring.

One of the fellows who's bowled in all 18 Staley tournaments is Chuck Yanikus, "The Shadow", who retired six years ago. Besides taking a couple of trips, he's managed about 200 rounds of golf a season, which takes up most of his time along with activities of two bowling leagues.

Les Adams, who retired three years ago as motor coordinator, agriproducts, was busy this fall managing a couple of grain elevators for the Cisco Co-op Grain Company. Until then, he helped haul grain during harvest, once in awhile delivering loads to Staley. Les worked 34 years for the company.

Another tournament entry, Karl Webb, the father of James, transportation operator analyst, and Richard, material handling coordinator, 77 building, enjoys bowling and gets plenty of practice in four leagues. Retired since December, 1975, from 5 & 10 building, he says retirement didn't agree with him. Karl joined the Citizens National Bank as a runner, an especially interesting job this winter with the slippery road conditions, which kept him home only one day.

Working as a consultant to Staley on construction projects until last fall, Bill Rennert, who retired as a construction supervisor, 6 building, in 1975, is keeping very busy. He fishes over the summer and shares that interest as well as golfing with his grandchildren. Then, too, he bowls in two leagues.

Although not swinging her ball this particular weekend, Dorothy Tefft showed up to cheer on the gals she formerly worked with before her retirement in September of 1977. She is serving as secretary of a



The 18th Annual "Russ Dash" Singles Tournament drew 158 participants.

bowling league and as president of the Soya Chapter of the American Business Women. After her term as president, Dorothy intends to do more volunteer work.

The fellow who headed up retiree entries for the tourney, Sam "Casey" Jones, is a stamp collector these days as well as bowling three times a week.

Also among the bowlers at the annual event was retiree Clyde Hoyt, who is a member of the Staley National Bowling League and golfs.

Cousins Clarence and Bob Koshinski report that they keep their elbows well-oiled with bowling between trips together to Las Vegas. Clarence, who worked 41 years for the company, has been retired three years from the millwright shop. Bob retired from the sheetmetal shop seven years ago.

This tournament offered Chuck Roberts, who retired in 1975, that opportunity to renew old acquaintances. A sheetmetal shop employee almost 40 years, Chuck says he has been doing nothing constructive since hanging up his lunch pail. He only gardens a half acre at home and bowls in three leagues and a mixed doubles group.

Another familiar face at the Rush Dash Singles was that of Floyd Adcock, shift foreman in the extraction plant when he retired from the company in 1972 after 39 years with the company. Besides bowling in a Farm Bureau League, Floyd enjoys his gardening and traveling, taking a trip elsewhere every year.

If the pace set by these retirees is any indication of the "golden years", it sounds like a very busy time.



Super bowlers -- Richard Barnett holds trophies for handicap title and men's scratch honors, while Mary Paxton receives her award for winning the women's scratch title from Roy Finney, manager of the "Russ Dash" Singles Tournament.

37 celebrate anniversaries



Donald Falk



Warren Wollrab

40 Years

CHASE FITCH, senior analyst, quality assurance, 60 building
HOWARD HILL, maintenance, Champaign

35 Years

DONALD FALK, accounts payable clerk, control, industrial products

30 Years

WARREN WOLLRAB, process engineering supervisor, industrial manufacturing, 17 building

20 Years

KENNETH SWANSON, area manager, specialties, industrial sales
GUENTER SCHNEIDER, process supervisor, second shift, Cicero

15 Years

ROBERT CARPENTER, boiler leadman, Houlton
JUDITH BARNER, employment specialist, industrial relations
WILLIE JOHNSON, forklift operator, Cicero
GERALD BAZZELL, laborer, loader, Champaign

10 Years

LESTER TARLTON, supervisor, eastern region, transport service, refined oil, agriproducts
SANDRA WOJDYLA, production clerk, consumer products, Cicero
SHIRLEY ELMORE, utility clerk, control, agriproducts
HELEN BREGOVY, division secretary, marketing, consumer products, Oak Brook
VIRGINIA DAILY, clerk/steno/industrial sales, Cleveland
RICHARD CRUM, shift foreman, protein, agriproducts
RONALD JAY, warehouse leadman, Houlton
D. M. SAINZ, recoup lead person, Cicero
FRANK ERVIN, group leader, Chicago warehouse
WILLIAM WINTER, deodorizer operator, 29 building
MICHAEL HALE, third-year apprentice, sheetmetal

5 Years

JOHANNA BYERS, secretary, directors of engineering/process, corporate engineering

Joining the leisure life . . .



Montelle Huxtable

EFFECTIVE FEBRUARY 28, 1979

MONTELLE HUXTABLE, utility, 40 building
JOHN SCHWARTZ, rigger leadman, 31 building

Staley News

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

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WILLIAM BREWER, personnel assistant, Morrisville
THOMAS CRAIG, chemical engineer, Morrisville
MICHAEL WATTS, utility janitor, 62 building
JERRY FRAZIER, pump-tank operator, 5 building
KENNETH LONG, flash drier/grind operator, 12 building
F. GUTIERREZ, labeler operator, Cicero
DANNY HUNT, assistant fireman A, 1 building
STEVEN GARNER, production helper, 44 building
DAVID BUCKLEY, pump operator, 6 building
JOSEPH GROSS, maintenance mechanic A, Morrisville
GALE GLASCO, JR., flash dry/grind operator, 12 building

On the move



Charles O'Dell



George Crutchfield



William Winetroub



John Reynolds



Roy Elmore

INDUSTRIAL

CHARLES O'DELL, from superintendent, maintenance, Satellite IV, corn milling, to night superintendent, industrial manufacturing

CORPORATE

GEORGE CRUTCHFIELD, from buyer, construction equipment/maintenance, purchasing, to senior buyer, major process equipment, purchasing
CINDY PIESZALA, from messenger-office, corporate information systems, to bookkeeper, employee benefits, industrial relations
GARY TOWNE, from bookkeeper, employee benefits, to dependent claims clerk, employee benefits, industrial relations
WILLIAM WINETROUB, from buyer, manufacturing supplies, purchasing, to purchasing agent, manufacturing supplies, purchasing

CONSUMER PRODUCTS

CYNTHIA PEARCE, from secretary, non-food, marketing, to secretary, vice president/general manager, Oak Brook
JOHN REYNOLDS, from associate product manager, marketing, to product manager, marketing, Oak Brook
DEBORAH WHITLATCH, from production clerk, manufacturing, to finished goods inventory control clerk, manufacturing, Cicero

AGRIPRODUCTS

ROY ELMORE, from chemical engineer, agriproduction, to senior chemical engineer, agriproduction
JON BROWN, from printing equipment operator, corporate information systems, to rail coordinator, transportation, agriproducts



The champs -- Winning all 10 games, the Superstars reign once again as champions of the Staley Basketball League. They are undefeated for the second consecutive season. Team members included in front, Rick Stuart, coach; second row, from the left, Tony Rauch and Terry Johnson; third row, from left, Mick Stewart, Bill Barter, Fred Green and Dennis Ritchhart. Not pictured were Mike Tish, Lyle Clark and Terry Crowell.

Versatility of soybeans displayed

(Continued from Page 1)

Embassy of the People's Republic of China offered a table of soybean delicacies, while the U. S. soy protein industry also presented a sumptuous buffet of American foods containing soy proteins, many dishes of which had an Oriental flavor.

Among them were egg rolls with pork filling extended with Staley's "Procon 2000" on a 25 percent hydrated basis and also containing "Vizate 243L", a hydrolyzed vegetable protein made by Staley's Vico Products, which enhances the overall pork flavor.

Other hor d'oeuvres included in the spread promoting the "delicious" products made with American soy proteins were chicken-filled dumplings, teriyaki beef strips on skewers, smoky links in barbeque sauce, fried chicken cubes in honey soy sauce, breaded scallops with black bean sherry sauce, teriyaki beef balls, links en brochette Chinese style, miniature American hamburgers and almond cookies.

Soybean boosters included Illinois Rep. Paul Findley, R-Pittsfield, who pronounced the fair a smashing success.

"It's the biggest one yet. I don't know where we could have put any more people even if they had come," he said. Since the first fair held in 1972, Findley's extravaganzas have grown to the point where this year's event was co-sponsored by more than 100 members of Congress. Attendees

included 35 ambassadors, 80 other members of the diplomatic corps, 80 members of congress, 180 House, Senate and committee staff members, 78 press representatives, 252 industry representatives and 85 government agency and department representatives. Findley dreamed up the idea of a soybean fair seven years ago because "soybeans are very important in my district and soybean exports are vital."

"I thought it would help if we could promote more exports by giving diplomats the chance to sample the many uses of the products. It was an investment in sales promotion," Findley said.

Bergland was honorary chairman of the event, signifying the essential role of soybeans and soybean products in the U. S. farm and export economy. Over 63 million acres of soybeans are grown in 30 states, and well over half of all soybeans, soybean oil and soybean meal produced in America is exported, which is why the U. S. is the leading world supplier of vegetable oil and protein for animal feed.

According to Mittelberg, the bean's success should be of no surprise. He told the press at the fair that "In today's world with everybody concerned about inflation, here's the one product that helps keep costs down. You can replace 20 to 25 percent of ground beef with soy protein, and cut maybe 30 cents off the price. Yet the meat product is just as nutritious."



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