

Elevator manager, George Dixon, outside the Livergood Grain elevators at Findlay.

The Livergood connection

The grain elevators are virtually deserted now. They're tall, grey structures, rising, spectre-like from the flat lands surrounding them. And the only activity is an occasional truck being emptied, or one of the elevator employees doing some routine maintenance work.

But the nearly 25 employees at the four Livergood Grain Co. elevators scattered around the Decatur area, know this is only a respite, a chance to catch their breath before the frantic activity of harvest season.

The elevators owned by Livergood, a subsidiary purchased earlier this summer by Staley, are located in Findlay, Chipps,

Sharpsburg and Coles, each small south central Illinois villages. The home office of Livergood is located in Bethany, a town of approximately 1,000 people.

Appearances are deceiving to the unknowing eye looking at Livergood operations for the first time. From the sleepy, one-main street atmosphere of Bethany, to the seldom used railroad tracks which run by the Findlay and Coles elevator, the impression is one of "easy does it." Actually, nothing could be further from the truth.

The grain elevator business is one of the most competitive around, asserts Jack Livergood, president of the company. And

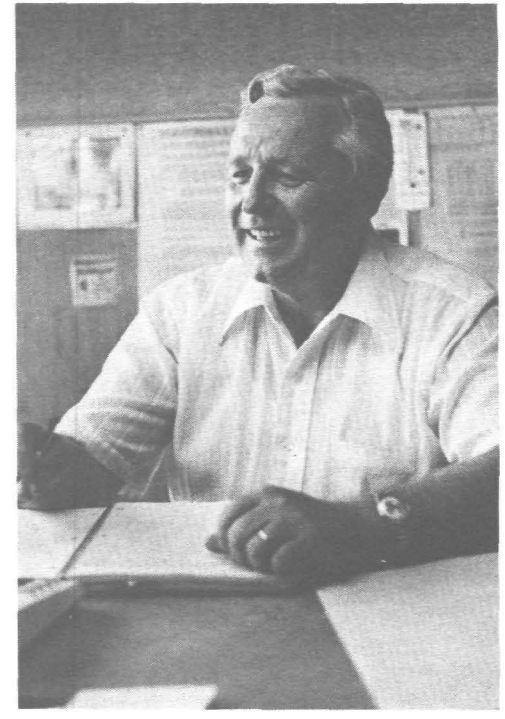
he knows that the inactivity at the elevators will soon be only a memory as hundreds of tractor-drawn wagons or trucks begin bringing in harvests. It is not uncommon to see the streets of small towns being used to dump grain at peak rushes of deliveries to the elevators or to empathize with a driver sitting for hours in a string of trucks and wagons that may extend for ten blocks. The prospect of a six-billion plus bushel corn crop this year presents challenges of storage and delivery to Jack and his managers.

It's a challenge, however, that the Livergoods are qualified to meet, based upon three generations of elevator management experience.

"My father was always in the elevator business," reminisces Jack as he sits in the stark Bethany office with its three desks. He managed a series of elevators before purchasing his own in 1937 in Bethany. He followed that by buying the Coles elevator in 1940, Chipps in 1942 and Findlay in 1945.

"He was in partnership with his brother, Ross, who was a Decatur grain broker. By 1956, I and my brother, Bob, were managing the company's affairs after leasing the elevators. We purchased them in 1959. Bob left the business in 1963 to go into real estate and my brother Ober and I took over. Ober's retired now, but I'm still here. Jack's nephew, Jim, is vice president of Livergood Grain Co. and is responsible for merchandising all of the companies' grain. His son, Mike, is the assistant manager at Findlay.

"Our function is to operate as a profit center for Staley," Jack continues. "We purchase and sell and store grain. The key is our margins, plus offering the service that will prompt the farmer to use our facilities.



Jack Livergood continues a family tradition of grain merchandising and elevator management that began in 1937 with the acquisition of an elevator in Bethany.

"But we're not just a grain storage company for Staley. Grain from our elevators is sold to Decatur at the going price. And we sell and ship our grain to several markets. Poultry farms in the south and southwest, for example, are big markets for corn, and recently we've been shipping into the south-eastern part of the nation.

"How do we view our role within Staley? Actually, our operations haven't changed much. We obviously take advantage of the insights of Staley people in Decatur, but our job remains the merchandising of grain and contact with area farmers. It's a job we intend to continue doing well."

StaleyNews

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Retirees dinner in October

The newly formed Staley Retirees Association will hold a Retirees Dinner, Oct. 29 at the Masonic Temple in Decatur.

The Association held its organizational meeting Aug. 10 at Decatur with nearly 170 retirees attending. Officers elected were Edmond "Skeeter" Moore, President; Earl Beals, Vice President; Pauline Cable, Secretary-Treasurer, and the Board of Directors consists of Norm Lents, Gertrude Herbert, Claude Cox and Ira Cox.

The Association will be open to all Staley retirees and will meet regularly in Decatur. The company has agreed to offer financial support of the group, including paying for the October dinner.

A letter announcing formation of the Association and extending an invitation to all retirees and their spouses is being mailed in early September.

The letter gives details of the dinner. With the formation of the organization and the beginning of the annual Retirees Dinner,

only active employees will be included in the Service Awards Night held each year in February.

Swine flu shots for employees

The company has announced that it will provide inoculations for swine flu to all employees. No schedule for the inoculations has been determined, since the availability of the vaccine is dependent upon its production by various manufacturers.

Dr. E. E. Goldberg, Staley medical director, will be in charge of the inoculation program for Staley employees. The effort will mark the most vigorous flu inoculation program in company history.

Full details will be announced as they become available. The regular flu inoculation program will also be carried out. These shots contain both A and B virus but do not replace the Swine flu shots.

Procon helps feed aged

Staley's new textured soy protein concentrate, Textured Procon, is being used in a pilot program to feed the senior citizens in Tucson, Arizona.

Staley participation in the Senior Now-Generation program was arranged in cooperation with the Department of Health, Education and Welfare from which the program receives a grant. The Arizona Department of Economic Security Bureau of Aging and various local agencies are also involved.

The feeding effort is the only one of its type in the nations says N. R. Lockmiller, director marketing services, protein. Eight hundred luncheon meals will be prepared 252 days of the year.

The effort is another in a series of moves over the past few years by governmental authorities examining methods of reducing costs, yet maintaining nutritional quality of food used in public-supported feeding programs. Textured protein has been used for several years in Type A school lunches.

Recipes for beef, pork, poultry and fish entrees are being formulated for uses in the feeding program. Each recipe will meet federal standards for nutrition.

The recipes will be evaluated by the participants and the general acceptability of the entrees as to taste, texture and appearance will be judged. The nutritional content, preparation time, consumer acceptance and cost of the ingredients will

also be evaluated, and, if acceptable, could be utilized in meal preparation for elderly feeding programs throughout the U.S.

Meals will be prepared in a central kitchen at the Tucson Jewish Community Center and dispersed to 14 centers for feeding.

"We don't anticipate that Staley would receive each and every order that might result on a nationwide basis as a result of our cooperation," explains Dick. "The goal is to show through conclusive evidence the economical and nutritional benefits of using textured proteins in institutional feeding programs. Programs such as the one in Tucson can benefit the entire industry, while making it possible for significant segments of our population to improve their menu."

Brochure explains alcoholism policy

A new brochure outlining the company policy on dealing with the alcoholic employee is now available to all employees.

The policy, which was first described to employees in the June Staley News, is aimed at rehabilitating the employee whose drinking interferes with his job performance. A series of meetings with supervisors and stewards was held in August to explain details of the policy. The brochure was also distributed at that time.

Any employee wanting a copy of the brochure may obtain one either from his personnel office, or by writing to industrial relations, 1-W, 62 building, Decatur.

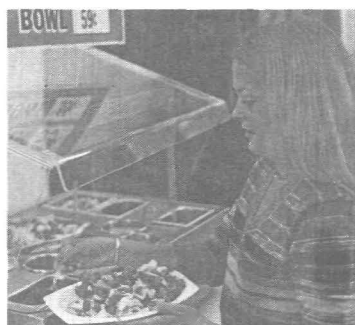
The brochure is a realization that many business have silently waited and hoped that employees would cure their drinking problems by themselves.

Success rates in alcoholic rehabilitation programs sponsored by business and industry are much higher than other programs for the alcoholic. Success figures range as high as 70 percent.

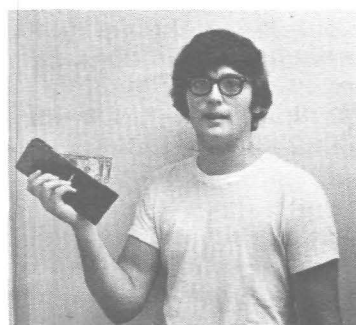
In the News...



Hidden treasure P/2



Taste treasure P/3



Buried treasure P/4



From the nation's inception, America has been filled with a people on the move. What better way then to mark the nation's Bicentennial than with a coast-to-coast trek? That's what prompted Carl Carpenter, boiler leadman, left, and Paul Glidden, dextrin leadman, from Houlton, Me., with their families on June 25 to journey all the way to Washington state, view the Pacific Ocean and then return again to their hometown located on the Canadian-U.S. border on July 18. They covered nearly 9,000 miles during the three weeks.

Staley licenses technology of starch recovery unit

Staley has signed a licensing agreement with the Salvo Corporation under which Salvo will manufacture, install and service potato starch recovery units.

Staley developed the starch recovery system which today is used in more than 30 potato processing plants. The system recovers starch from the effluent of potato processing plants. Prior to the introduction of the system, the effluent with its high starch and BOD content was sent to municipal waste systems for treatment.

In making the announcement, Staley points out that it will continue to contract with potato processors who install the system for the purchase of their recovered starch, which is used by Staley in production of Sta-Lok 400, considered a premier starch for use by the paper industry.

The company points out that the demand for Sta-Lok 400 is strong and Staley is desirous of continuing to build supplies of raw potato starch for modification.

Salvo, a Massachusetts-based company, is a leader in fabrication of such units as the Staley recovery system. The license agreement is viewed as allowing Staley to concentrate its energies upon production and marketing of potato-based starches, while utilizing the Salvo Corporation's expertise in fabrication, installation and servicing of the equipment.

Previously, the units had been fabricated at Monte Vista. The plant is currently undergoing an expansion to keep up with Sta-Lok 400 sales. This month, the floor of a new laboratory facility was poured, and construction is expected to be virtually completed with the beginning of potato harvest in the fall. Also, the plant at Columbus began production of Sta-Lok 400 this summer.



In this age of supersonic jets and fast moving life styles it's nice to reflect on things that grow from the ground. Hence, this picture of John Renfro, lead operator, 6 building, and his extra long cucumber. What does this have to do with Staley? Nothing. But it is kind of fun.



K. Toca



D. Miller



C. Geisen



J. Burchard

CORPORATE

JOHN BURCHARD from environmental technician to shift foreman, quality assurance

DENNIS WARD from hourly roll to environmental technician, corporate engineering

AGRIPRODUCTS

KIM HAGEN from casual roll to relief utility clerk, agri general

EILEEN TURCO from permanent part time to sales secretary, East Coast, refined oil

On the move

INDUSTRIAL

JOHN GIBA from hourly roll to shift foreman, Lemont

LARRY DICKMAN from computer operator to staff management accountant, industrial products control

KEN TOCA from production department relief foreman to shift foreman, boiler room

CHUCK GEISEN from regional sales manager, specialties, to national sales manager, specialties, industrial sales

DONALD D. MILLER from area manager, sweetener sales to West Coast manager, sweeteners

BERNIE PANOCHA from clerk/receptionist--Chicago to office manager, industrial sales office

GEORGE SMITH, JR. from territory manager, specialties/San Francisco to West Coast manager, specialties

RON ZABA from territory manager, sweeteners, Kansas City to territory manager, sweeteners, New York

Staley's Far East treasures

There is an Oriental treasure at Staley. It carries the mysteries of the east, the tradition of the company. . . and it is largely ignored by most employees.

The treasure is represented by the 36 Oriental carpets purchased in 1929 by A. E. Staley, Sr., for the then new administration building. The carpets, ranging in size from 2 and 1/2 feet by 9 and 1/2 feet to 16 feet by 36 feet, are valued at \$220 per square foot. That's slightly more than a quarter of a million dollars worth of carpeting. Their original purchase price was estimated to be only \$27,000.

At one time, the richly colored carpets were all in use. Today, only 14 are used and the remainder are in storage, where, twice a year, they are cleaned and treated.

Why Oriental carpets for a midwestern-based grain processor? The selection reflected the personal preference of Mr. Staley, Sr., who viewed the administration building as a reflection of his many achievements; hence, he decorated it according to his taste.

Sadly, Oriental carpets fell from public favor and some of the Staley collection became badly worn. But sentiment, coupled by Mr. Staley, Sr.'s, belief that the carpets would appreciate in value paid off. The carpets now are regularly sent to Chicago for repairs. And the public has recognized the

rich workmanship of the Oriental carpets with their hand-made, specially dyed wools increasing the demand for those available, and their value.

The Oriental carpets at Staley each have a story connected with them, says Don Rogers, building superintendent. Unfortunately, most have been lost through the years, save one. . . the bright blue carpet at the entrance to what was Mr. Staley, Sr.'s, and A. E. Staley, Jr.'s, office depicts a fierce looking, brightly colored dragon, protecting a pearl--the most precious jewel of all, since it is the pearl of wisdom.

Many of the carpets bear such fierce-looking creatures. Others are similar to delicate silk paintings with brightly colored flowers or birds.

Will the carpets ever be sold? It seems unlikely. Each is special. Each is a link with a rich and colorful part of Staley history.



The oriental carpets at Staley reflect the mystery and glamour of the Far East. Today, only 14 of the 36 carpets are still in use. Purchased originally for \$27,000 the carpet value today is estimated at more than a quarter-million dollars.

Illini to honor Staley at game

The University of Illinois will honor the Staley Company with "Staley Day" at the Sept. 25 football game with Baylor in Champaign.

More than 1000 Staley employees and members of their families are expected to be on hand for the day's activities which will start with "The World's Largest Tailgate Party" that morning at the Round Barn, a leading area restaurant.

Staley Day is in recognition of a long-standing bond between the University and the company.

It was the cooperation between A. E. Staley, Sr., founder of the company that bears his name, and the University Department of Agriculture staff which led to the development of the commercial soybean industry in the United States.

The association between the University and Staley has continued over the years and today more than 130 Illinois graduates are employed by the company. Also, the company's soybean processing plant in Champaign works regularly with the College of Agricultural research.

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



The Staley slow pitch team which won the state championship. Front row, left to right: Bob Gilbert, David Stuart, Curley Carter, Lauren Incarnato, Lyle Clark. Standing, left to right: Jerry Coon, Rich Barter, Terry Crowell, Larry Auton, Mick Stewart, Rick Stuart, Gary Schultz and Dick Benton.

Two accounts choose Staley Bacon Bits

Two large accounts have chosen Staley Bacon Bits for use in their salad bars.

Kresge will use the Bacon Bits at salad bars at nearly 1,300 K-Mart and Kresge stores around the nation.

Dextrose-sugar blend offered to consumers

Staley dextrose is involved in a first...the first attempt to sell a dextrose-cane sugar blend to consumers. United Sugar Company of Buffalo, N. Y. is offering the blend in five pound packages in the Buffalo area.

CPC's Corn Products has sold such a blend in ooth liquid and dry form for several years, but only to industrial users in 100 pound shipments.

Jim Hurley, product manager, dextrose, says the product offers advantages of moisture retention and coloring for such uses as baking and has approximately the same sweetness as regular cane sugar for other uses.

U. S. Sugar points to similar product advantages and a lower price in its advertising program. A U. S. Sugar spokesman says that if the campaign is successful, the blended product may be expanded to other northeastern markets.

First IsoSweet to Canada

Staley in August began the first shipment of high fructose IsoSweet to Canada. The shipments were made to the Corn Sweetener Division of Redpath Sugars, Ltd., Toronto.

The blended product is expected to be used in similar markets to sucrose-IsoSweet blends in the United States, particularly since many Canadian companies are subsidiaries of American companies which have already approved the use of IsoSweet.

The decision of the Detroit-based retailer to use Staley Bacon Bits, which will be sold by the food service division of consumer products, follows nearly six months of testing the salad bar concept in Kresge stores.

Broker for the account is Knott-McKinley of Detroit. Larry McKinley, one of the principals of the firm, had heard of Kresge's decision to test salad bar concepts nearly a year ago and immediately began sales efforts.

Kresge will use approximately 11,000 pounds a month of the Staley Bacon Bits, making it the largest single customer for the food service flavored textured soy protein article.

The second new large account to approve Staley Bacon Bits for use at its salad counters is the Victoria Station chain of restaurants. There are 47 of the franchise operations currently in the U.S.

Building on a motif of a train station of the late 19th century in England, Victoria Station restaurants are currently expanding from their midwest and western locations into New England.

Wagner's 15 + 1 in Great Adventure

Staley's 15 + 1 has set out on a Great Adventure. The fruit drink concentrate, which comes in orange, lemon, grape and punch flavors, is being used this summer by the Great Adventure Theme Park, located between Philadelphia and New York.

Great Adventure is one of the largest theme parks in the nation, hosting more than 3 million visitors annually throughout its 1500 acres.

Last year, the park sold only carbonated beverages. It was apparent to the park's management that an important segment of its attendees was being missed without other



drinks, so initial plans called for the establishment of lemonade stands this summer.

However, when 15 + 1 came along, the decision was made instead to set up three stands which would solely serve the drinks and to install jet spray machines for Wagner sales at the park's other 11 food stands.

The Wagner drink stands are colored bright orange and identified by large signs. Additionally, the jet sprays at each location bear labels identifying the contents as Wagner drinks.

The park is one of the largest customers for the concentrated drink, which was introduced nationally only three months ago. Dick Purcell, manager, food services, consumer products, indicates that the success of the concentrate with Great Adventure increases the chances that other theme parks throughout the nation might use 15 + 1 next summer.



Top photo, Kathy McClugage, messenger, 62 building, tries out some of the Staley Bacon Bits at a K-Mart store in Decatur. Further east, and in bottom photo, one of three Wagner drink stands dispensing 15 + 1 located throughout Great Adventure. Also, the four flavors of the fast-selling concentrated drink are offered at 11 other food stands in the park.

Anniversaries



C. Beel



D. Cox



E. Neuendorf



B. White



D. Engle



H. Wood



L. Gray



L. Quick



J. Blaylock



A. Metzger

45 Years

CECIL BEEL, shift foreman, 11-18-75

40 Years

DEL COX, utility statistical clerk, industrial manufacturing
HARRY ROBINSON, senior management accountant, industrial manufacturing
RALPH ELLISON, senior mechanic, millwrights

35 Years

ED NEUENDORF, area manager, sweeteners, industrial sales
ROBERT RODERICK, garage dispatcher, industrial manufacturing
MAXINE PYLE, sewing room operator, 10 building

30 Years

C. WILLIAM (BILL) WHITE, national accounts executive, industrial sales
DWIGHT ENGLE, transportation manager, agriproducts
HOWARD WOOD, foreman, pilot plant, research & development
ARNOLD METZGER, payroll supervisor, corporate financial
BILL BUCKLEY, rigger leadman, 31 bldg.
LYLE GRAY, mechanic, garage
EDGAR HALE, utility lubricator, Satellite I
LUTHER QUICK, cooler operator, 17 bldg.
CLAIRE HERRON, senior mechanic, Satellite I
DONALD DISNEY, senior mechanic, machine
WARREN METCALF, lead packer, 29 building

25 Years

JOAN BLAYLOCK, secretary, director corporate engineering

20 Years

R. THOMPSON, loader, 99 building
ARNOLD MITCHELL, senior mechanic, pipe
BOB HARVEY, maintenance supervisor, Champaign plant

15 Years

SAM GIBBONS, shift foreman, oil refinery
MARY MERRILL, consignment inventory coordinator, bulk syrup, industrial administration
ANN CARNOCK, claims supervisor, industrial relations
DONALD FUITEN, plant superintendent, Lockport, La.
JAMES FRYDINGER, senior mechanic, pipe
HAROLD HARDING, production helper, 44 building
BILL STROHL, senior mechanic, pipe
FERMAN SHARP, senior mechanic, Satellite I
JERRY DILBECK, senior mechanic, pipe
JOHN HIGH, rigger leadman, rigger
EDWARD OSBORNE, senior mechanic, I&C
RICHARD LANGE, ion exchange operator, 5 & 10 building

10 Years

LOUIS VOLTAREL, production foreman, Lemont
WARD BROTHERTON, co-pilot, corporate aviation
HENRY COOK, captain, corporate aviation
TOM SANDERS, supervisor accounting, agriproducts control
DOROTHY HARMEN, grain accountant, commodity futures
JAMES KIMBERLY, associate food technologist, food products, R & D

BETTY OTTA, price development clerk, industrial administration
DAVID ATTEBERRY, apprentice 1st year, electric
ROBERT GIBBENS, stores coordinator, 44 building
WILLIAM KOLLMAN, operator, 44 building
LAURENCE LAKE, process support, 6 building
JAMES MORAN, production helper, 44 building
TERRY OAKLEAF, rigger
CHARLES CONWAY, 116 building operator, 16 building
ROBERT UNRUE, maintenance man A, Columbus plant
LARRY MOON, apprentice 1st year, I&C
EDWARD KOPECKY, group leader, pilot plant, Staley Chemical, Lemont
JOHN SZUBSKI, warehouseman A, Staley Chemical, Lemont

5 Years

JOSE SANTIAGO, operator A, Vico, Chicago
JOAN GROVES, division secretary, consumer products
JAY HOLMES, general counsel, corporate law
VAN MOY, manager, warehousing/ order processing consumer products
CLIFTON LEVIER, utility man A, Sno-Bol, Pontiac
JODI THOMAS, plant secretary, Columbus plant
STELLA KOWALSKI, keyed data operator, consumer products
LOU RAICS, maintenance foreman, Morrisville
L. D. SUTLEY, package line 1 & 2, supervisor, Cicero

Competition active on many fronts

EVEN MORE ENTRIES IN THE FRUCTOSE MARKET. . .Competition continues to make news, much of it in the increasingly competitive markets for corn sweeteners.

Clinton Corn Co. announces that it has developed a 90 percent fructose syrup with 160 percent the sweetness of sugar. The high fructose syrup is expected to find its primary markets in dietetic and low-calorie applications.

In another move, expected to have more impact on the regular market for high fructose syrup, Clinton has also been field testing a 60 percent fructose that would compete directly with IsoSweet 5500 from Staley. The 55-60 percent fructose level is considered to be the most desirable for use in colas and other soft drinks.

AND THERE'S MORE. . .ADM announces in magazine ads that its Corn Sweeteners plant in Iowa is producing 40 tank cars daily of high fructose syrup. It also points to anticipated conclusion of construction of its Decatur, Ill., plant and hails the increased production in Iowa and the construction at Decatur as opening a new sweetener era.

BUT THE MIX ALTERS FOR SOME. . .CPC places ads in the Wall Street Journal announcing that it is inviting bids for its 1,700 ton/day sugar refinery in Yonkers, N. Y.

WHILE IT MIGHT BE RETREATING ON ONE FRONT, CPC ADVANCES ON ANOTHER. . .It announces development of a new liquid high fructose which may be used as a partial or complete formula replacement for cane or beet sugar and is compatible with all baking systems. . .FINN-CAL SWEETENER CO. pushes its crystalline fructose, claiming that the higher sweetness level allows lower levels to be used as a replacement for sucrose, thereby lowering calorie levels of foods.

IN THE CONSUMER AREA. . .Ocean Spray introduces a grapefruit juice in New England and Chicago markets. . .It will compete directly with Wagner grapefruit drink. . .Bounce fabric softener from Procter and Gamble opens up the fabric softener category. . .While Sta-Puf blue and pink hold their market share (approximately 5-6 percent each), the shares mean larger volume since market has grown overall.

Good beginning helps develop safety attitude

A new job is a scary thing. New names, procedures. . .and a special need to quickly learn the importance of safety. That's why new employee safety orientation at Staley begins even before the employee starts work.

The new employee starts his first day with the company filling the necessary company records and pay forms. Then follows a three hour safety indoctrination which includes company history, a picture tour of the plant, an overview of company products and types of safety equipment and use of emergency equipment.

Included is the issuance of the necessary safety equipment for the job—steel-toed shoes, hard hat, safety glasses, ear plugs, gloves, dust respirator, and a copy of the Staley safety codes.

The next step is manhoist instruction. After putting new gear in the extra board locker room, the new employee proceeds to the manhoist at 20 building. Here he is instructed on the proper way to ride the lift and the different safety features built into the manhoist.

A movie on fire and what its destruction can mean to an industry and its employees follows. Then there is a brief talk and a movie on sanitation and hygiene, a growing concern at Staley.

Employee orientation then turns to a slide projection show which makes the new employee more familiar with the machinery, work conditions, and problem areas experienced in the past.

This is an important part of the new employee orientation because it shows

pictures of problems and hazards which can exist in the plant. Finally, the new employee is shown equipment which has had disabling effects on employees in the past.

At this point the orientation is opened for questions and further discussion. The employee is reminded again that if he encounters any problems with his job or environment he is encouraged to come to the safety office.

Hand injuries top accidents at Staley

Safety Director Tom Ellison says the frequency of hand injuries indicates the need for all employees to be alert around machinery.

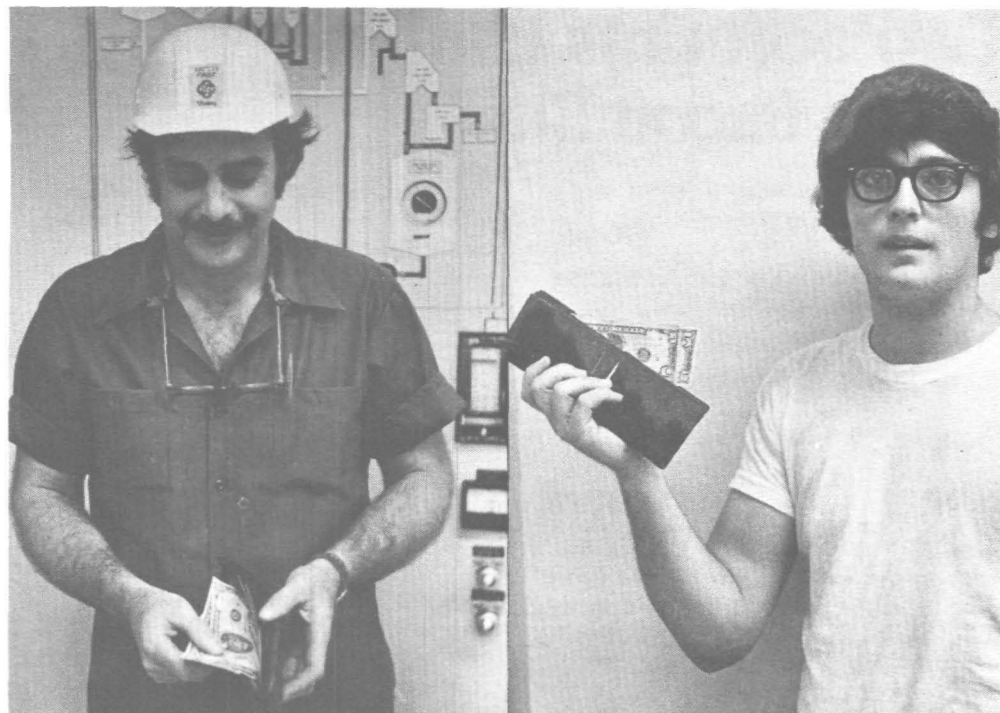
November 1975—Extra Board—101 Building—amputation tip left ring finger. Employee was on the roof of 101 cleaning. He was attempting to clean a chair and sprocket and was flipping the chain with his hand while it was running. (He was reaching under the guard.)

May 1976—Satellite 6—Amputated right index finger—employee at 29 building. Balancing a centrifuge. He had put a balance screw in the rotor and in the process of balancing the rotor, forgot about the screw, got his finger too close and it was knocked off.

June 1976—12 Building—Amputation, Distal Phalynx left middle and ring finger. Employee removed a cover off a feeder valve that was running and caught his finger in it.

July 1976—5 & 10 Building—Amputation, right ring and middle fingers—Employee was on the 10th floor of 5 & 10 setting the top half of a centrifuge in place with a hydraulic hoist. He was grinding the top half in place when he slipped on a pipe he was standing on. His hand landed where the two halves of the centrifuge came together.

August 1976—118 Building—Amputation Distal portion of right ring finger—Employee went to get a starch sample out of a blender—starch didn't come out of the sample point after he had removed the lenscrewed valve so he stuck his hand in it.



It was an unbelievable journey for Scott Williams' missing billfold which was found by Norman Hughes, left, after nearly a 900 mile trek to Morrisville in a grain car. The billfold underwent a more conventional return to Scott, right.

The odyssey of the missing billfold

We live in a cynical age. But Norman Hughes, merco operator, Morrisville, has shown that honesty is not so rare a commodity as many think. That's what makes him so refreshing.

Norman recently discovered the billfold of Decatur-based employee Scott Williams—not in Decatur, but aboard a grain hopper car of corn which had just arrived at Morrisville. How did a billfold from Decatur travel to Morrisville, nearly 900 miles away? The

Vacation or not, the beat goes on

The leisure of a vacation, when you can leave all the worries of the job behind. . .it's something we usually look forward to with anticipation. But Don Estabrook, boiler leadman, Houlton, knows that the job doesn't stop even when an employee is on vacation.

In early August, a boiler went out at Houlton at 1:00 a.m. The second shift repairman didn't have a phone and there was no way of reaching him, and Don was on vacation.

But if the boiler wasn't repaired, continued operations at the plant were threatened. So the call went to Don, who immediately responded and rushed to the plant where he worked for the next three hours to repair the faulty boiler.

As a result of Don's willingness to provide such extra effort, the plant was able to resume production with no serious interruptions. And, a no doubt very tired Don was able to resume his vacation at 4:00 a.m., satisfied with the knowledge of the contribution he had made.

A. E. Staley Mfg. Co.
2200 E. Eldorado St.
Decatur, Ill. 62521
Address Correction Requested

journey began in February when Scott, a casual employee, was helping load the car in Decatur. It was then he lost the billfold, although he didn't realize it for some time afterwards. He thought he'd never see it again. The loss of \$15, his driver's license and some other personal items seemed irretrievable.

But on August 3, Norman noticed an object in the grain car which was being unloaded at Morrisville. The perfect rectangular shape of the open billfold hinted to Norman that this was no ordinary piece of scrap.

He picked it up before it joined the corn being dumped from the rail car and was shocked to see it was a billfold. He was even more surprised when he opened it and discovered \$15 inside.

For some, this might have been a moment of decision. Obviously, Scott nor anyone else would ever know if Norman were to keep the money and discard the billfold. But Norman never hesitated.

Norman took the billfold to his foreman who asked the Morrisville personnel office to see if Scott was a Staley employee.

Afterwards, Norman looked back on the incident and still professes wonder at the odds of the billfold arriving at Morrisville contents intact. But he doesn't think he did anything special.

"Keep the billfold? The thought never even crossed my mind. There was no question about doing the right thing. I don't think any of the people at Morrisville—or hopefully anywhere else—would have acted differently. I'm just glad the kid got his money back." So are we Norman, and we're glad for people like you and the others who work at Staley.

