

Corn milling plant planned for Indiana



The area for the new corn milling plant is outlined in this aerial view of the Lafayette, Ind., site.

STALEY NEWS

VOLUME XVII
NO. 2

DECATUR, ILLINOIS

FEBRUARY, 1975

'Rocket' stack sign of expansion

An eye-catching symbol of the widespread expansion at Staley Decatur is the rocket-like shape of the new stack for 14 building.

The building is part of a multi-million construction effort which will provide increased production facilities for corn gluten and Dried Steep Liquor Concentrate (DSL) as well as a key contribution to an improved environment.

The installation of the 180 foot stack is the signal that construction is nearing completion.

The stack consists of four 45-foot sections which were welded into two 90-foot segments. Large cranes were used to install each segment.

While the stack was going up, work was progressing inside 14 building for the startup of gluten production operations sometime in March. This will be followed by the startup of DSLC production this spring.

The new structure includes two dryers coupled with an incin-

erator furnace which will "recycle" odor-bearing emissions formerly discharged into the atmosphere.

Emissions from the first new feed dryer will be recycled and incinerated at 1,300 degrees fahrenheit in the dryer furnace. The hot vapors will be returned to

the dryer and reused in the drying process. Excess effluent goes to a huge odor incinerator furnace where it will be reheated at 1,300-1,500 degrees.

The result is that odor is consumed by heat, rather than being discharged.



A space-age appearance was given to the Decatur plant when the new stack for 14 building was installed. The shiny material on the stack is exterior insulation which was removed when refractory insulation on the inside of the stack was installed. The stack offers a highly visible reminder of the extensive expansion throughout Staley.

Consumer testing blueberry syrup

A new blueberry-flavored Staley syrup is undergoing tests in Grand Rapids, Mich.

In what is described as a "controlled store test," such things as consumer acceptance, movement off the shelf and response to various promotions will be gauged, says Ben Bartolini, product manager, consumer products.

The introduction of the new syrup comes at a time when sales of traditional Staley syrup are continuing to increase. For example, case sales of syrup were up 87 percent for the 12 months ended December 1974, compared to the 12-month period which ended in December 1973.

Another in the series of aggressive moves to meet increased demand for corn sweeteners has been taken by Staley with announcement of an option on 94 acres for a corn wet milling plant in Lafayette, Ind.

Negotiations are currently underway between Staley officials, Lafayette municipal authorities and utility representatives for delivery of services to the plant.

Lafayette has rich ties with history

Every American schoolchild is familiar with the epoch of the Marquis de Lafayette, who provided vital support to the colonies' cause during the American Revolution.

As a result, generations of Americans have honored and revered the Marquis' name. It was this respect which prompted William Digby, who laid out the site of a new city in the western frontier of the expanding new country in 1825 to name it Lafayette.

This historical link with the foundations of the nation was appropriate for the Indiana city whose contribution to the development of the country was to be a continuing one.

One of the most famous slogans of political history is "Tippecanoe and Tyler too!", the slogan commemorating the Battle of Tippecanoe which carried the winning general, William Henry Harrison, to the presidency.

Lafayette is the county seat of Tippecanoe County, located in northwestern Indiana, and the site of the battle where Harrison defeated the Wabash Indian tribes under the leadership of Tecumseh is located seven miles north of the city in a state park.

In its early days, the Wabash River was the chief artery of commerce from Lafayette to New Orleans by way of the Ohio and Mississippi Rivers. After construction of the Erie Canal, barge traffic was a common sight, providing access to eastern markets and trade.

The first railroad to enter the city was in 1851. It was the forerunner of today's L & N line.

Lafayette is also the site of one of the nation's earliest and most famous land grant colleges, Purdue University.

Since its founding in 1869, the school has acquired a reputation as one of the tops in the nation. And it has provided some of the nation's top sports thrills, especially in its heated rivalry with Notre Dame.

The city is located 60 miles northwest of Indianapolis, the state capitol, and 125 miles southeast of Chicago. Lafayette has a population of more than 49,000, while West Lafayette is more than 14,000. More than 109,000 people live in the 500 plus square miles of Tippecanoe County.

There are nearly 1,200 farm operators in Tippecanoe County, and large acreage of corn and soybeans. The area is one of the richest agricultural centers in the nation.

Nearly 20 sites were considered in the selection process for the new plant. According to George Nichols, manager, industrial planning, who coordinated the site selection process, key considerations included adequate utility supplies, transportation facilities, access to raw materials and markets and the availability of qualified potential employees.

In addition to Nichols, who is conducting negotiations with the Lafayette officials, several other Staley employees figured prominently in the site selection process.

Rod Simms, manager, syrup engineering, served as project manager for the preliminary engineering.

Technical background for the selection process was prepared by a team of Jim May, Rodger Snelson, Don Thompson, Bill Hagenbach and Warren Wollrab.

The team is currently studying ways of expediting plant construction, as well as providing other information needed for project approval.

An expansion of production facilities for high fructose IsoSweet went on stream at Morrisville in January. (See story on page 2.) Additionally, a major expansion of corn sweetener production facilities at Decatur is continuing and increased production of high fructose IsoSweet at Decatur is expected this spring.

Board approves hiked dividend, stock split

Staley directors voted an increased quarterly dividend and authorized a 2-for-1 share split, contingent upon shareholder approval of an increase in shares, at their February meeting.

The dividend was increased to an annual rate of \$2.00 per share from \$1.60, or from 40 to 50 cents on a quarterly basis, in recognition of current earnings performance and the year's outlook, according to a company spokesman.

Enroute to the authorized split, shareholders will be asked to approve an increase in share authorization to 10 million shares from the current 5 million, of which some 2.6 million are issued. Voting will be completed at the company's annual meeting May 12.

If the additional shares authorization is approved, the 2-for-1 split would be effective as of May 27, 1975.

The proposed action contemplates that the increased cash dividend would be divided proportionately upon the split, resulting in a \$1.00-per-share annual payout on the doubled shares.

Other items proposed by Staley directors for shareholder approval are a change from \$10 par to no-par value on all Staley common stock, and a change to staggered director's terms. All directors are currently on one-year terms.

The increased dividend of 50 cents per common share is payable March 6 to shareholders of record February 24.

The usual dividend of 94 cents per share was declared on the company's \$3.75 preference stock. It is payable on March 20 to shareholders of record March 6.

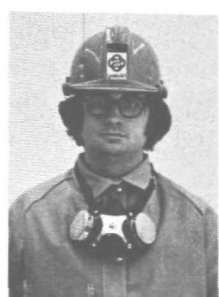
In the News...



Record set. . .P. 2



Advocates. . .P. 3



Safety first. . .P. 4

IsoSweet enhances ancient art of wine making



An incoming tank car of IsoSweet is unloaded at Canandaigua Wine Company.

The convenience of receiving shipments of IsoSweet from Staley Morrisville, coupled with the ease of handling during wine making are cited as prime reasons for the decision of Canandaigua Wine Company to start using the high fructose sweetener.

Like many large sugar users, the Canandaigua, N.Y., based firm has felt the pinch of high sugar prices.

However, a sampling of the effects of corn sweeteners upon its products a few years ago was unsatisfactory and Canandaigua continued using granulated cane sugar for its sweetener.

The development of high fructose sweetener and the continuing improvement in the quality of corn sweeteners prompted the company to take another look at their possible use. This time the results showed that the final product was not adversely affected in any way. In fact, in certain varieties, flavor and body were even enhanced, says Canandaigua's Bertram Silk, vice president, winery operations.

Originally, Canandaigua started using another company's

high fructose sweetener, but switched to IsoSweet because of transportation advantages offered by Morrisville's eastern location.

That was more than one year ago. In that time, the decision to use IsoSweet has proven to be satisfactory to Canandaigua.

Sue Read, quality control manager, today refers to Staley Morrisville as her "favorite sugar company."

She points out that quality of the IsoSweet has been satisfactory, and manufacturing and transportation personnel at Morrisville have been especially helpful in keeping deliveries on schedule.

Canandaigua's home office and winery are located in the picturesque Finger Lakes region of upper New York state. It is one of the largest with a storage capacity of 9 million gallons and a bottling capacity of 10,000 cases daily.

Among the company's brand are Richards Wild Irish Rose, Virginia Dare, Richards Champagne, Hammondsport Champagne, Virginia Dare Champagne, Bacchus Vin Rose, Richards Sherry, Richards Cold Duck, Carolina Peach, Strawberry Fields, Mother Vineyard Scuppernon Wine and Rasperry Fields.

The company has undergone a rapid growth in recent years which even outstrips the increase in the popularity of wine drinking in the U.S.

Bert attributes this to the ability of Canandaigua to retain a quality reputation while at the same time anticipating new trends such as the popularity in recent years of "pop" wines.

The pop wines are popularly priced, fruit flavored drinks that captured a large share of the youth market.

But even in this new market category, which today is seeing its first customers turning to more established wine offerings, wine making remains an art—in which IsoSweet has earned a niche.

Oak Vats

At the winery, grape juice for fermentation is stored in a 300,000 gallon stainless steel storage tank. Fermentation takes place in oak vats with capacities of up to 35,000 gallons. The oak lends flavor to the wine.

After fermentation, wine is clarified, filtered and blended. Then the sweetener is added.

Before it began using IsoSweet, Canandaigua used granulated cane sugar in 100 pound bags. This was dumped into a blender and the process often took as much as one-third longer than the sweetening method using IsoSweet, which can be pumped directly into the wine vats.

The wine maker—a man with years of extensive experience and knowledge of wines—determines how much sweetener is to be added.

Canandaigua officials are enthusiastic about the ease of handling liquid IsoSweet.

They point out that it may be added to the wine either from the more than 9,000 gallon IsoSweet storage tank or directly from incoming trucks.

If liquid sucrose had been used, it would have required special handling facilities not necessitated by the use of IsoSweet.

After the sweetener is added, the wine is sent to storage tanks. Before bottling, it undergoes a final filtering process.

Despite the ease and cost savings made possible by IsoSweet, it would not be used by Canandaigua if it adversely affected the flavor, notes Bert.

"We have had no reactions from our customers," he notes. "And our own lab tests have shown that in many wines, IsoSweet can be used freely."

Morrisville employees set production mark

It was a storybook ending as the expansion at Morrisville went fully "on stream" in January and a combination of employee skills contributed to a record grind and record production of IsoSweet.

The expansion was part of a \$15 million program at Morrisville and Decatur. Production capacity of IsoSweet was upped 50 percent at Morrisville and parts of the new equipment was working before January.

The new mark topped the old record by at least 10 percent, a tribute to what Plant Superintendent Oscar Brennecke calls the "we" concept.

"At Morrisville, situations are approached from the basis that 'we're all in this together,'" he explained.

"That means there is no such thing as 'your problem' or 'my problem'—it's 'our problem', and it's our challenge."

Oscar attributes much of the success in setting the production mark to a "tremendous employee attitude."

"The people who operate the plant have a tremendous pride in what they are doing," he explains. "Their goal—which they have set themselves—is to show an improvement of some sort each month."

"For example, we know that because of the short month in February, we will not top our total grind mark. So everyone is working to build up the daily average grind to a new high."

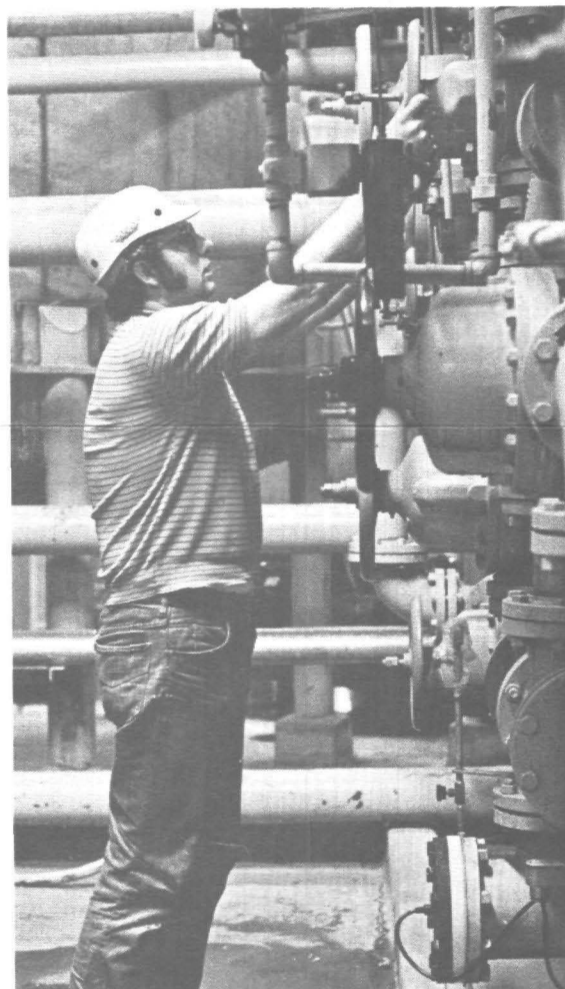
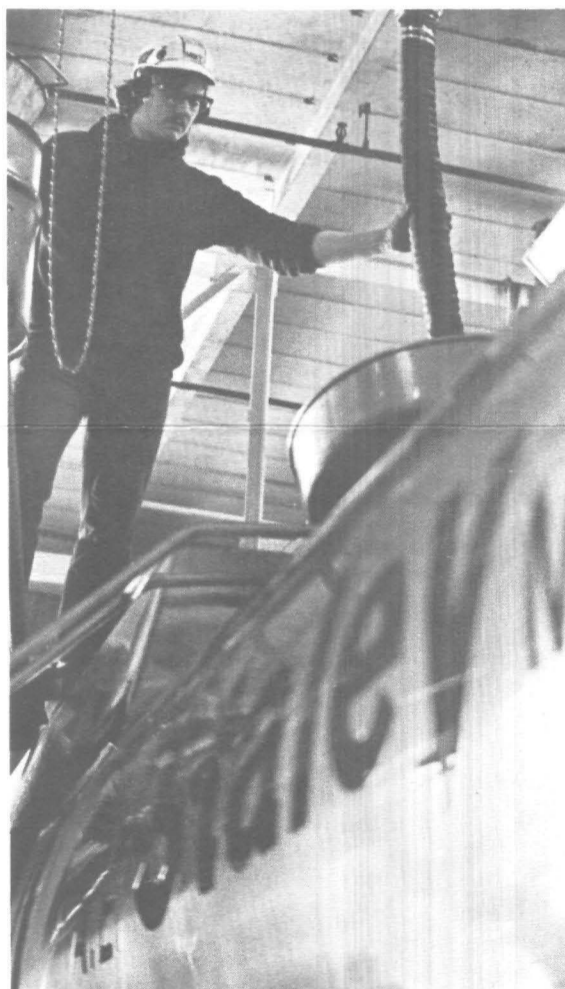
Oscar points out that this continuing improvement is based upon a "team effort" involving employees from throughout the company.

"For example, the employees know that the demand is high for IsoSweet. They realize that they are the only ones who can get the product on the road to customers, so they have responded accordingly. We have a highly motivated work force."

To strengthen his observation, Oscar points to efficient maintenance work, which kept down time to a minimum.

The high demand for IsoSweet places special burdens upon transportation and purchasing departments which must coordinate arrivals of raw materials and shipments of finished product, says Oscar.

Plant Manager John Homan, showed a lot of justifiable pride when he noted, "Our Morrisville team has done a job of which it can be proud. They've earned a tip of my hat."



Mike Sottile, leadman, syrup and storage loads an outgoing truck with IsoSweet, upper left. Right, Bob Shero, process operator, checks the workings at the enlarged ion exchange area. In the bottom picture, John Sweck, left, lead operator, and Dick Toth, shift foreman, at the expanded starch storage area.



Bob and Carla Trent and the activities along Eldorado St.--Decatur's "Strip" which acts as a focal point for young people. Concerned that many of the youngsters might be gravitating to the area because of lack of adult supervision, Bob and Carla volunteered their services with the Youth Advocate Program.

Trents 'Advocates' for youth

A local newspaper compared a nearly one-mile long segment of Decatur's Eldorado Street as similar to the "strip" of American Graffiti movie fame.

Young people--ages difficult to determine--flock to drive-in restaurants and congregate in parking lots or vacant lots along the street.

Like many people in Decatur, Bob Trent, plant protection, had observed the young people walking, sitting, doing nothing. Like many people, he was worried that this type of street life could be detrimental on the youths. Unlike many people, he decided to do something about it.

Bob, who points out that he is the product of a broken home, and understands the problems of young people with personal problems, volunteered his services with the Youth Advocate Program. The voluntary effort provides adult assistance and counseling for young people, or as Bob says, "shows the kids that someone cares about them."

It didn't take long for the 23-year-old Bob and his wife, Carla, to get involved.

Two children, who are now living with their grandmother, were referred to the Trents after a series of family problems.

The youths are a girl, 15-year-old Susie, and a boy, 11-year-old Johnnie. (Not their real names).

Family Split

Originally from southern Illinois, they were living in a motel with their mother following a split between her and their father. The mother would often leave the children alone. Once she took them to live with one of their older brothers, but he soon got into trouble, was arrested and sent to jail.

The children were next taken to the grandmother's home in Decatur.

However, the elderly woman did not understand the interests of children and tensions soon developed. The climax came when Susie left the house.

Fearing that her grandmother might report her to the police, Susie went to the police station and told them of her troubles.

The officers immediately contacted Family Services, a United Way agency which helps young runaways. Family Services studied the case and decided the Youth Advocate Program could be of assistance.

"The Advocate offices called us and asked if we would be willing to work with the children," Bob recalls. "We readily accepted since

this was our reason for volunteering."

Bob says that the children now spend three evenings a week with the Trents, who have no children of their own. They must be returned to their grandmother's house by 9 o'clock each evening. They do often spend weekends with the Trents, however.

"We don't try to act as substitutes for their parents," Bob explains. "Instead, we want things to work out naturally and with time."

"We try to establish a healthy adult-child relationship that says 'someone still cares. . .you can talk to us and we'll listen.'"

He continues that he and Mrs. Trent offer counsel when it is sought, but avoid "preaching."



W. F. Sprague



W. Lindsten



W. Sweeney

On the move

CORPORATE

WILLIS F. SPRAGUE from assistant manager, labor relations to supervisor, labor relations

JUDY HILLIGOSS from accounts receivable clerk, financial, to exception memo clerk, financial

CAROL HOCKER from messenger to accounts receivable clerk, financial

JUDITH STEWARDSON from keyed equipment operator trainee to keyed equipment operator, systems

INDUSTRIAL

WILLIAM LINDSTEN from shift foreman, inositol, to building foreman, corn milling, 111 building

AGRIPRODUCTS

WILLIAM SWEENEY from safety inspector to shift foreman, soy flour

CONSUMER

TOM RUSSELL from product manager to group product manager

Carla adds that the children are exceptionally good children who just had some bad luck.

One of the goals for the immediate future is to further interest the youths in school activities.

"It was too late for Johnnie to try out for basketball but he's looking forward to Little League baseball this summer. I'll make sure he gets to the practices and games," Bob points out.

"Susie and her grandmother are getting along better, and both children's schoolwork is picking up."

"We're not expecting to be miracle workers. These kids had a rough time of it. But showing you care can still overcome a lot of obstacles."

Elevators move Staley grain

Almost abruptly interrupting the flat Illinois prairie which characterizes much of the Decatur area, Staley's mammoth silos rise and stand as silent witness to the productivity of American agribusiness.

The silos--also called "tanks"--are part of the complex at Decatur labeled Elevators C and D.

At Elevator C, 108 of the tanks rise nearly 100 feet. Each tank has a capacity of 38,000 bushels (approximately), and there are an additional 88 "pockets" between the tanks for grain storage. Each pocket holds another 10,000 bushels.

There are 114 tanks at Elevator D, each rising nearly 120 feet. Additionally, there are 70 pockets.

The total capacity of the tanks and pockets is nearly 11 million bushels.

The 37 employees at the elevators are responsible for receiving all incoming shipments of corn and soybeans at Staley Decatur.

Grain is received by truck or rail. Elevator D has two truck dumps and during the busiest part of the season may unload up to 300 incoming trucks during a 16-hour period.

Also, Elevator D has a rail car dumper which tilts rail cars of grain to unload them. Hopper cars are unloaded simply by opening the slides.

Elevator C has one truck dump and handles up to 110 trucks during 16 hours. It also has a rail car dumper.

(Continued on Page 4)

39 employees mark anniversaries

35 Years

HAROLD BEHRNS, mechanic, electric shop
ROBERT BURCHARD, senior mechanic, machine shop

30 Years

CHARLES ORR, trailer operator, transfer department

25 Years

JOHN CAIN, process control technician, Columbus
W.W. HEFFLEY, packer & weigher, Columbus

15 Years

FRANCIS LIERMANN, senior development engineer, research & development
VERNON McLAUGHLIN, shift foreman, Houlton
WES HICKS, manager, administration, systems department, corporate information systems

10 Years

ALLEN KRYGER, technical director, Redd Labs
LUKE GRACE, JR., regional sales manager, paper, industrial sales
JACKIE CRAWLEY, second year apprentice, millwrights
EDWARD CREAGER, merco operator, 6 building
BEN RIVERA, senior analyst, quality assurance
ROBERT ENGLAND, PS mixer operator, 20 building
THOMAS HANKINS, auto starch packer, 20 building
MOSE AVALOS, utility driver, transfer, 77 building
RONALD BARRETT, merco operator, 6 building
DAVID CASTOR, mechanic, electric shop
WILLIE HALLOWAY, manierre loader, 20 building
STEPHEN FRITTS, reliefman, 20 building
DEAN UTSLER, senior mechanic, pipe shop
TOM MECHTOLDT, merco operator, 6 building

5 Years

ROBERT MOOTH, senior applications chemist, research & development



John Cain



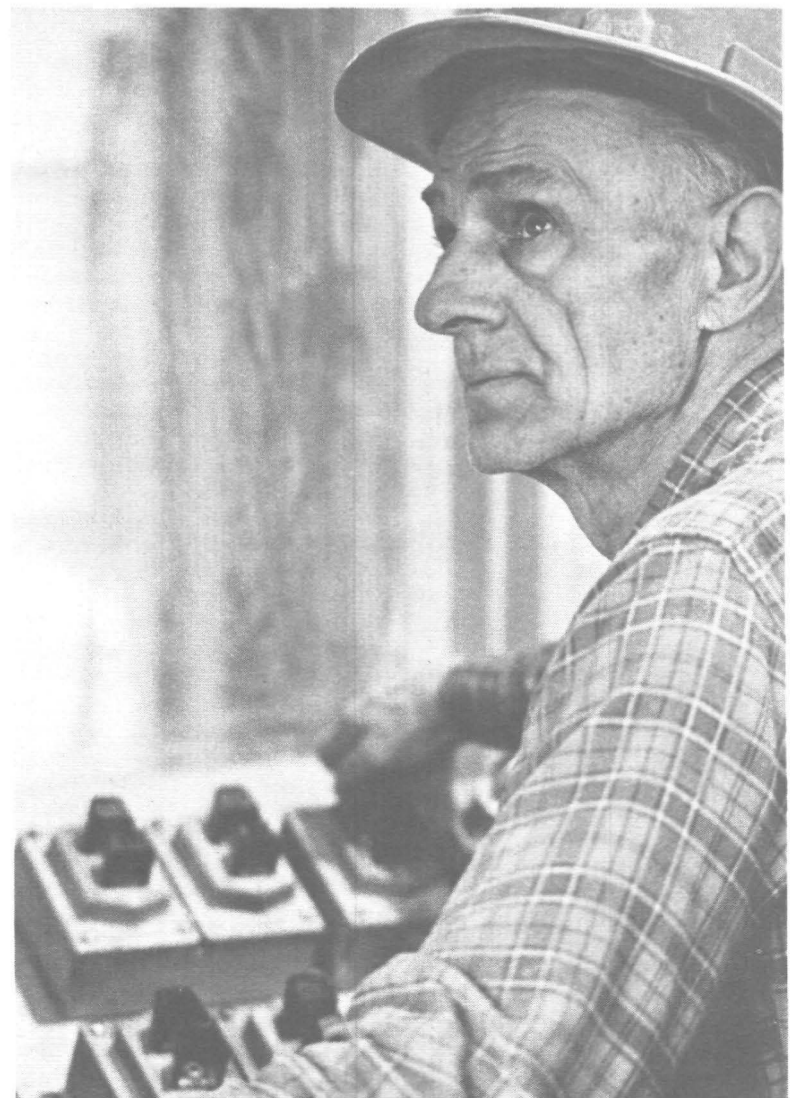
Charles Orr

JAMES NATALINI, junior production development chemist, Staley Chemical, Kearny
KATHERINE MARMITT, finished goods inventory control clerk, consumer products, Cicero
NORMA HARMEIER, tracing specialist, industrial
GARY SUYDAM, utility control technician, Gunther
LARRY ADAMS, packer, 48 building
ROBERT DORSEY, upper steep tender, 6 building
MICHAEL MERCER, cleaner, 52 building
EVERETT BOEHM, manierre loader, 20 building
STEPHEN ISLAKER, utility operator, 16 building
DELMAR COLLIER, loader, 48 building
DANIEL RILEY, safety inspector, industrial relations
RICHARD ROSSI, milling operator, 48 building
LYLE CLARK, reactor operator, 118 building
ROY BLACKWELL, JR., utility trucker, 48 building
FRANKIE TRAVIS, process supportman, 5 building
LAURENCE MARGISON, JR., bagging operator, Houlton

Greater corn syrup use approved for canned fruit

The Food and Drug Administration has approved the unlimited use of corn syrups in canned fruits.

The action came about as a result of proposals by the commission of Food and Drugs and the California Canners and Growers. The decision follows a similar ruling regarding the use of corn sweeteners in jams and preserves last year.



R. W. McClintock, weighmaster, operates truck dumps at Elevator D. As many as 300 trucks daily are unloaded at the elevators at Decatur.



Gary Mahannah, building cleaner, guides a car from the rail car dump.

Elevators move grain

(Continued from Page 3)

The movement of the corn and soybeans is controlled from the Elevator D offices.

There, control boards indicate the location of each tank and the type of grain which is currently stored in it.

The corn is conveyed on the world's longest grain conveyor a half mile to Elevator A, which cleans the grain and sends it on to the steps.

Although beans are unloaded at both elevators, they are stored in Elevator C. A conveyor belt which runs under the tanks is used to move the beans to 101 building.

The conveyance of both corn and soybeans stops automatically when surge bins fill.

As grain is moved from the tanks to processing areas, the amount of grain in the tanks is again registered on the control board in Elevator D offices.

Computer aids classes

Does the use of computer technology signal an end to the old school days of "reading, 'riting and 'rithmetic?"

Currently, six computer-assisted math courses are being conducted at Eisenhower High School in Decatur utilizing Staley technology and the time-sharing capabilities of the company's computer. The company agreed to give free computer support to this experimental program for the school year so that teachers can gain experience and evaluate the results.

The use of computers in secondary education in the Decatur school system reflects a trend across the nation.

The idea locally was given a boost when Rod Simms, manager, syrup facilities engineering, who is a member of the Decatur School Board, learned of the district's interest in computer use.

During the summer of 1974, he consulted with Staley systems personnel, including Roman Martin, project leader, technical systems, and Dick Schuman, manager technical systems department, on ways Staley might assist in developing a system for school use.

As a result, the company conducted training for two Eisenhower instructors before the start of school and made arrangements for the school to use the time-sharing service provided by our computer center.

Two Terminals

Two terminals were installed at Eisenhower and the school was assigned an "ID number" with the computer.

The terminals consist of teletype machines for computer communications and a telephone activating device. Regular telephone lines are used to dial an assigned number and the phone receiver is placed in a special acoustical coupler. The computer signals when it is ready to receive and send communications via the teletypes.

Although the school system paid for the terminals—which were purchased from a computer supply company—it has received free use of the computer's time-sharing capabilities.

The response has been enthusiastic among students in the computer courses, all of which are for top students.

The students have designed their own programs for the computer and are using them in a variety of problem-solving situations. It's a role that may be expected to grow.

What's the future hold? Classrooms of flashing lights... students at keyboards solving problems that would have baffled wise men of years past... a new generation of students to whom the computer is as familiar as tablets and notebooks were to us?

While it may still be too early to make such a sweeping judgment, one thing is certain...the Staley computer that went to school is offering yet another way in which a company contributes to the welfare of the community in which it is located.

Mol-Phos block solves problem

Staley specialty feeds is introducing a new Sweetlix block which provides phosphorous to cattle in their diet.

Sam Shanklin, manager, specialty feeds, says the block-Mol-Phos—will provide a feeding source of phosphorous that is low in calcium content. He points out that a diet too high in calcium prevents other minerals from being properly digested and utilized by cattle.

Phosphorous is essential to utilization of other feeds, conception rates, milk production, and development of calves.

The block is expected to find its largest popularity among western cattlemen. Western range grasses are especially high in calcium and low in phosphorous.

Mol-Phos provides a phosphorous content of four percent and a calcium content of only one-half of one percent. The block also contains 24 percent molasses.

Sam says the phosphorous used in Mol-Phos also has high availability—that is, it is fully utilized by cattle.

The new 40-pound block was introduced to 75,000 cattlemen in a special mailing made in February. It will be produced in 47 building at Decatur. Ken Wright, technical director, agriproducts, and Bill Griffel, feed nutritionist, agriproducts, did the developmental work.

Kretsinger to Lockport

Clifford Kretsinger has been named plant manager of Staley's Lockport, La., plant, succeeding Thomas Scott, who rejoins the agriproduction staff at Decatur as a senior chemical engineer.

In another move, Stephen R. Dickman has been named process superintendent at Lockport.

Kretsinger, who was formerly a maintenance supervisor at Decatur, joined Staley in November 1946. He has held several supervisory positions in manufacturing.

Dickman joined Staley in January 1974 as a staff chemical engineer in agriproduction at Decatur. He holds a degree in chemical engineering from the University of Missouri-Rolla.

The Lockport plant produces Sweetone feed.

Protein division tells assignments for new products

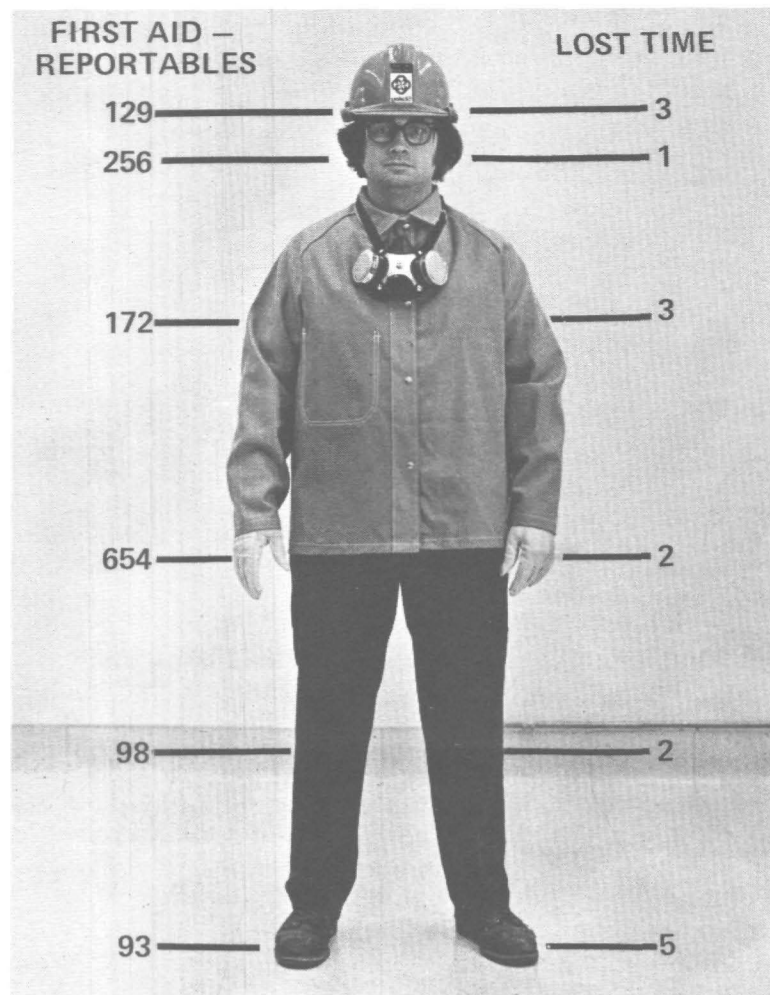
New product assignments have been announced for the protein division.

The moves will expedite market development activities in anticipation of the completion of the soy protein complex this fall.

H. L. Roszell, Jr., will continue as administrative director for the division and assume responsibilities for the new bland soy protein concentrate. F. E. Janes will have marketing responsibility for the new bland soy flour while continuing his product management assignment with regular soy flour, gluten and lecithin. R. E. Sullenberger will have responsibility for new textured soy protein concentrates as well as regular textured soy protein.

Asmus sold to Oscar Mayer

Staley has sold the assets of Asmus Products to Oscar Mayer & Co. Asmus, located in Detroit, was a division of consumer products. It will now be merged into the Quality Control Spice Co., a division of Oscar Mayer.



If every employee had worn the safety gear used by Lester Elam, tin shop apprentice, the number of first aid, reportable and lost time injuries to employees would have undoubtedly decreased. The numbers to the side of Les indicate the injuries occurring to employees during calendar 1974 at Decatur. The safety equipment Les is wearing includes hard hat, safety glasses, safety gloves, safety shoes, steel toe stops and proper fitting clothing.

Heads up safety at Decatur

"Heads up" safety is the theme these days at company operations in Decatur.

Effective February 1, hard hat wear in all plant areas became mandatory.

Previously, the wearing of hard hats had been optional except in construction areas. Bump caps, made of hard plastic, had been worn by other employees.

The new emphasis on head safety comes as a result of a safety study which showed that 128 man days of work were lost in fiscal

1974 due to the failure of employees to use personal safety equipment. Included in the totals of accidents were 118 head injuries other than eye injuries suffered by employees.

"The response among employees to the use of hard hats has been enthusiastic," notes Tom Ellison, safety director. "We believe the proper use of such personal safety equipment will go a long way towards improving our already outstanding safety record of past years."

Others expand facilities

While Staley has actively been expanding capacity for production of corn sweeteners, the company's competition has also been busy. Some examples:

--American Maize is building a \$20 million plant in Decatur, Ala., with a capacity of 30,000 bushels per day. Also underway is a \$10 million expansion at the Hammond, Ind., plant.

--ADM gets ready for production of its new high fructose Corn Sweet. A new plant at Cedar Rapids will start operations in November 1975 with capacity of 470 million pounds. Another 470 million pounds capacity is expected to come on stream during 1976.

--Construction proceeds at

Memphis on a new corn milling plant for Cargill with daily grind capacity of 40,000 bushels.

--Clinton Corn has announced expansions for production of high fructose Isomerase. First step comes on stream in mid-1975 with an additional expansion to be completed in mid-1976.

--Finnish Sugar Co. has signed an agreement with California and Hawaiian Sugar Co. to build a facility in the San Francisco area for production of fructose from sugar.

--Amstar Corporation, a leading sugar producer and distributor has joined the ranks of those making corn sweeteners with startup of high fructose syrup at its Dimmitt, Texas, plant.



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

Staley Mfg. Co.
P. O. Box 151
Decatur, Ill. 62525

Return Requested

Bulk Rate
U. S. Postage
PAID
Permit No. 49
Decatur, Ill.