

## Positive outlook cited

Staley has reported net income of \$10.1 million or \$1.90 a share on sales of \$165.3 million for the first quarter ended December 31, 1975.

The totals compare with net income of \$10.4 million or \$1.97 a share on sales of \$204.1 million for the same period the prior year.

Chairman Donald E. Nordlund said earnings were influenced by the company's increased output of high fructose corn syrup compared to the same period last year as well as more favorable raw material costs. He indicated that while volumes were up slightly, sales dollars reflected lower prices for corn syrups and refined soybean oil. Mr. Nordlund noted that high fructose corn syrup prices last

year were related to an extreme sugar price spiral that has since returned to a lower level. High fructose corn syrup competes as an economical alternate to sugar in many foods and beverages.

The Staley chief executive said margins for the company's soybean processing operation improved during the quarter on the strength of soybean meal demand.

Looking ahead, Mr. Nordlund said the company expects a positive corn sweetener demand for the remainder of the year coinciding with a further increase in manufacturing capability. He concluded that Staley also anticipates brighter year-to-year market outlooks for many of its food and industrial starches and proteins.

First Quarter Ended

	Dec. 31, 1975	Dec. 31, 1974
Net Sales	\$165,355,000	\$204,123,000
Net Earnings	10,185,000	10,429,000
Net Earnings Per Common Share	1.90	1.97
Average Shares of Common Stock	5,364,222	5,283,508

Prior year's data adjusted to reflect the 2-for-1 stock split of the company's common stock effective May 27, 1975.



Staley officially became a part of "Hoosierland" when Indiana Lt. Gov. Robert Orr, left, presented an Indiana state flag to Staley Chairman and Chief Executive Officer Donald E. Nordlund, center, and Lafayette Plant Manager Oscar Brennecke. The presentation took place at a January 26 luncheon hosted by Staley for nearly 100 Indiana and Lafayette civic and business leaders as part of a "get acquainted" session. The Lafayette plant, currently under construction, represents the most ambitious capital expenditure in Staley history.

# StaleyNews

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## Human relations key to committee

"It's people that make things happen. If we don't utilize their talents to the fullest extent, then we're guilty of bad management as well as just poor judgment."

When Tom Wheatley, production manager, corn milling, describes the work of the Staley human relations committee, he becomes enthused, and his voice rises in pitch and the words come faster and faster.

"We believe we have gained insights into personal situations on the job and can translate them into effective action," Tom continues.

He explains that the human relations committee started as the probationary employee committee, a name it bore until eight months ago. Committee members are Solomon Briggs, Dean Burdick, Koran Capshaw, Harry Force, Ron Johnson, Bruce Raak, George Virgil, Tom Wheatley, Don Williamson, Rich Williams and J. B. Webb.

The committee consists of supervisory employees in manufacturing and industrial relations. It was formed primarily as an effort to study the impact upon hourly employees of their first years on the job at Staley, to evaluate how the company treats new employees and to make certain that each new employee was given what Tom describes as "a fair shot."

The committee reviewed evaluation techniques by foremen and made it possible for new employees to see their review, a

procedure which had not been widely used before the formation of the committee. The group also developed an orientation program featuring video tape presentations by section managers describing their views towards employee relations and explaining the work which went on in different sections.

Formerly, employees had not been paid for the time spent at the company on their date of hire. That was changed, and new employees now receive a half-day's pay for the time spent in orientation on the date of hire. Also, whereas new employees often were required to work the same evening of their date of hire, they no longer have to, but it's optional.

### New directions

The committee believed it had made some positive contributions to relations with employees and began to look at new directions it might undertake. It was agreed that the role of the committee should be enlarged to include the full scope of human relations.

Several black employees were chosen at random and invited to speak confidentially to the committee about how they viewed the role of blacks at Staley.

"Some of the comments were not complimentary, but they needed to be said. The biggest complaint was the lack of black representation in the first line supervisory ranks and in office posi-

tions." Tom recalls. Other areas of criticism dealt with sometimes strained relationships between specific supervisors and blacks and an unsatisfactory work environment in which blacks believed they were not always judged on their merits.

The committee evaluated the comments and decided to act to make certain that no one who had an interest in and ability for supervision was overlooked. A letter was mailed to the homes of all blacks asking if they were interested in being placed in a pool of employees—both black and white—who were potential supervisory candidates.

If the employee was interested, he was invited to appear before the committee for an interview and evaluation. If he was not interested, he was given the opportunity to tell the committee members why.

Several employees accepted to express their interest in a supervisory position and interviews got underway in mid-October. A careful evaluation of the potential of each candidate was made and his or her name was placed in a pool of employees.

"We are not practicing 'reverse discrimination' but are merely taking that extra step to make certain that no one who is interested and qualified for a supervisory position is overlooked because of discrimination," explains Tom.

## Staley hosts luncheon; meets Lafayette leaders

A glimpse into Staley and the new Lafayette plant was provided for nearly 100 Indiana and Lafayette leaders at a "get acquainted" luncheon hosted by Staley in January.

Oscar Brennecke, plant manager for the Lafayette facility, told the group, which met at the Lafayette Country Club that the new plant is designed to grind 70,000 bushels of corn a day.

He translated that into 20 large hopper cars of shelled corn daily or the equivalent of 465 acres of corn yielding an average of 150 bushels per acre.

Donald E. Nordlund, chairman and chief executive officer, said that Staley's future growth is based largely on the investment in the Lafayette community.

Mr. Nordlund pointed out that several communities were involved in the search for a site for the \$85 million corn wet milling plant and that a combination of factors influenced the decision to build in Lafayette, not the least of which was the people of Lafayette.

He continued that Staley is looking forward to becoming a part of the Lafayette community and that Staley people will play an active role in community life.

"You can expect us to be more than a creator of jobs and purchaser of goods. The Staley Company will be involved in the daily life of Lafayette," he said. "Staley people likewise will be involved. We don't claim to have all the answers when it comes to business involvement in civic and social matters, but we do know that a company can't sit behind its gates and office doors and ignore the communities in which it operates."

Several state and local dignitaries were on hand to welcome Staley to Lafayette.

Mayor James Riehle of Lafayette and Bruce Osborn, president of the Tippecanoe County commissioners, spoke on behalf of local governmental units. Representing the state of Indiana was Lt. Gov. Robert Orr who spoke of the importance of state government providing a climate which allowed business to grow and operate at a profit.

Lt. Gov. Orr pledged the continued cooperation of state officials as construction progressed. He presented an Indiana state flag to Mr. Nordlund and Brennecke.

As Staley News goes to press, the 14 steps at Lafayette were approximately 95 percent complete. Work was proceeding on the feedhouse and refinery, and the large field-erected millhouse tanks were under construction. Structural steel is expected to go up by mid-February.

Also, in January the contract was let for construction of grain receiving and storage facilities. Construction on the facilities is expected to begin within the next thirty days.

## Wolfe tops in consumer

"Continuing excellence" and "top performance" were cited as determining factors in the selection of Tom Wolfe as the top district manager for consumer products during fiscal 1975.

In making the announcement, Phil Skilnik, national sales manager, consumer, pointed to Tom's management contributions, not only for the past year, but every year since he joined Staley in 1971.

"Tom's performance with the complete Staley consumer line this year was the culmination of the groundwork he had laid in previous years," Phil continues.

A check of his performance reflects Phil's judgment:

—Tom rolled up sales that equaled 111 percent of his quota for the Kansas City region.

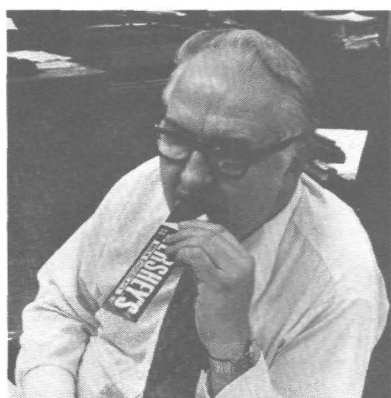
—Each of the seven brokers with whom Tom deals exceeded their quotas for the introduction of Sta-Puf blue. That performance made Tom's district the top performer for the national rollout of the concentrated fabric softener.

—The sales of each of the Staley products available in the Kansas City region were strong, an indication that the complete line was being developed rather than allowing a product to suffer because of lack of attention.

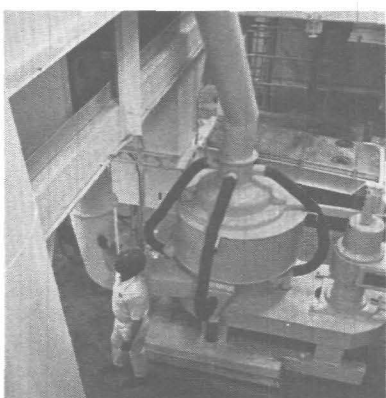
Tom was also named the top district manager for the western region of the U.S.

The top district manager for the eastern region was Tom Frearson, based in Philadelphia.

Like Wolfe, Frearson was involved in several successful promotions. He attained 116 percent of his quota of sales for the Staley line, plus launched Staley syrup into the Philadelphia region with a smash. Also, he headed up successful introductions of Sta-Puf blue in the Philadelphia and Baltimore regions.



Eat up P/2



Start up P/3

In the News...



## Avoid "safety smugness"

"Explosion in corn plant, 19 injured, three critically."

That's a headline from a major Chicago newspaper describing the recent explosion at a Staley competitor's facilities.

It was a tragic thing to happen. And it points up once again that safety requires a continuing vigilance, because had the words "Decatur" and "Staley" been substituted for the name of the competitor, the story could have described our operations.

That should keep us on guard against any smugness employees might feel over Decatur's outstanding safety record of the past six months. Staley operations are not immune against such an explosion.

And it should remind us that while big tragedies make "news", smaller ones don't, even though their impact upon individuals might be just as great.

For example, it's doubtful that the nation's newspapers will ever run headlines like these:

"Employee suffers eye injury from flying metal; forgot safety glasses."

Or:

"Foot injury sidelines man who didn't wear safety shoes."

Or:

"Employee slips, injures back in fall."

The reason that you don't see headlines like these is that something is news only when it has impact on a large number of people, or is extraordinary.

Unfortunately, industrial injuries to individuals are not extraordinary. Actually, across the nation, they are commonplace.

It's ironic that accidents which cause injury to only one individual aren't really affected by newsworthiness. The person who loses a finger, his sight or some of his mobility suffers just as much as though he had made headlines. And those people closest to one know of the pain and agony caused by injury. But it's not news to the media.

Perhaps that's why many people say, "It won't happen to me. It's always the other guy." Remember, you're the "other guy" to someone else.

So why not sit down and take a safety inventory for and of yourself. A start might include a checklist: Do I wear recommended safety gear? Do I use proper tools to do a job? Am I on the lookout for unsafe conditions, and when I see them, do I report them to my supervisor so they can be corrected (or do I wait for someone else to do it)? Do I practice on-the-job courtesy, avoiding horseplay, and showing consideration for my fellow employees? Is my housekeeping up to par?

That's only a start. Hopefully, you'll have some of your own. And when you're done taking a hard look at how safety affects you, you'll be ready to work at making your job safe in 1976.

And that's the best news of all.

*Thomas V. Elton*

Safety Director

## Eye injury prompts plea for use of safety glasses

Think of a term that describes the unexpected—perhaps "in the blinking of an eye"—and chances are that it's longer than the time it takes for an injury to occur.

"No one can believe how quickly things happen," says Ken Shuemaker, milling operator, 48 building. Ken speaks from the painful memory of an accident he suffered in July 1972.

He was working in 48 building, pumping caustic acid from a barrel. As the acid got lower in the barrel, the hose began to suck air, and the caustic splattered. It hit the edge of the container into which Ken was pumping it and splashed in his face.

His eyes were burning and he could not open them. There was no one working with him so he had to yell for assistance. An employee in the area heard him and came to help.

The aftermath of the incident was a tragic one. Ken today suffers blurred vision in one eye. It's a fate he wants to help his fellow employees avoid.

"There were no goggles nearby as they were supposed to have been," Ken recalls. "I had recently lost my safety glasses and hadn't replaced them."

"If the goggles had been where they should have, or if I had taken the time to get new safety glasses or stop by the safety office to get new goggles, I would have avoided injury." Significantly, Ken points out that the spill would still have occurred, conclusive proof that safety gear does not prevent mishaps, but provides protection

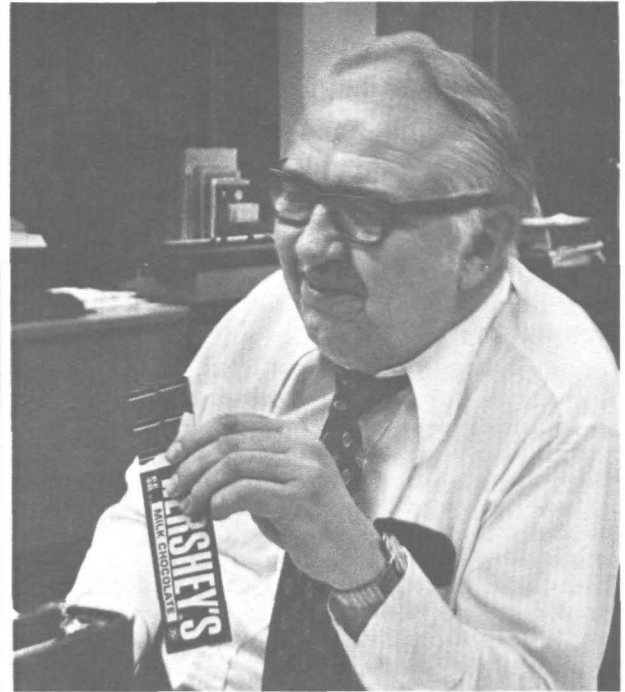
against injury when they occur.

"I try to have my safety glasses on at all times today," Ken continues.

What would be his rebuttal to an employee who argues that Ken should take the precaution to protect the vision in his other eye?

"If I had worn safety glasses when my injury occurred I'm sure some of the damage would have been lessened. I didn't have any warning that the splattering was going to happen. And, anyone who is working with a hazardous material won't have any more time than I did. I'd hate to think that someone would play the odds that he'll never have an injury and put his eye on the line."

Non-prescription safety glasses or goggles are supplied at no cost to employees either by the safety office or personnel office at each location. Also, special rates are available for prescription safety glasses at a cost much less than such glasses can be purchased from private sources.



It's called the "great American chocolate bar" and its popularity is legendary. Staley employees are among the millions of Americans who enjoy Hershey bars also...witness Sharon Butler, telephone operator, left, as she munches a bar with almonds and...well, could anyone doubt the really good flavor of the Hershey bar enjoyed by Rollie Goodman, manager, industrial oils, right.

## Lecithin helps make smooth Hershey milk chocolate possible

By Dan Hines

There was in my home town of childhood a filling station (that's what we called them then) that was memorable for two reasons:

--The bright red horse with wings that decorated the pumps, and

--it was the only place in the town of a thousand people that sold Hershey bars during World War II.

One day after the war, a group of children—aged five to seven—went to the station to buy their small allotment of the treasured chocolate bar. The war had ended a short time before, but like most children of those days the reality of the war had escaped these. At least until they meekly asked Mr. Stinson, who managed the station, for "one Hershey bar, please."

Imagine the excitement when Mr. Stinson told them that the war was over, and they could have as many Hershey bars as they wanted. If you ever wondered why for years the Hershey Company believed word of mouth advertising was the best, your questions would have been answered by the line of children and adults that soon lined up to get all the Hershey bars they wanted. The line did not dwindle for hours.

Childhood fades, and the flying horse has had his wings clipped. There have been other wars, but Hershey bars remain.

If asked, most Staley employees could admit to sampling a few Hershey bars in their lives. But, it is less likely that most would be familiar with how Staley Sta-Sol lecithin from Staley is used in the manufacture of the smooth milk chocolate.

Lecithin is used by Hershey as an emulsifier. That is, it attracts the water in the ingredients, allowing the cocoa butter and the other natural lubricants to better do their job of "coating" each solid particle in the milk chocolate.

To attain the mouth feel characteristics essential to a Hershey bar, the chocolate must have just the right viscosity or thickness.

The process of chocolate manufacture begins with the cocoa bean. Beans are brought to Hershey in large numbers for de-hulling to what is called the nib.

While the hulls are air-blown off the nib and used for landscaping mulch, the nib itself is ground. The grinding process releases the cocoa butter content of the nib, resulting in a product called "chocolate liquor". At room temperature, chocolate liquid is solid, and very much like baking chocolate. At 90 degrees Fahrenheit, it is liquid.

In the initial stages of making milk chocolate, the whole mass is thick. Hershey adds more cocoa butter. But cocoa butter is one of the most expensive ingredients used in candy manufacturing. And it must be isolated from extra chocolate liquor by a pressing operation which separates cocoa and cocoa butter. Some of the cocoa is sold as cocoa and some is used to make hot cocoa mixes, vending mixes and syrup or topping.

Therefore, in addition to the expense of cocoa butter, Hershey is faced with having an inventory of cocoa, actually a byproduct of chocolate making.

The solution is in the use of lecithin which "extends" cocoa butter or helps it function more efficiently. Less than five-tenths of one percent of a candy bar is composed of lecithin, however, an indication of how effective an emulsifier it is. Hershey spokesmen estimate that one part of lecithin will do the job of nearly 20 parts of cocoa butter.

As might be expected, Hershey places strict quality control standards on all ingredients, and lecithin is no exception.

Checks include viscosity, acetone insolubles and color. The amount of acetone insolubles is the critical test because Sta-Sol and other lecithin is not "100 percent pure lecithin", but is approximately 62 percent lecithin, 36 percent soy oil and 2 percent other ingredients. A decrease of the lecithin fraction will hamper the effectiveness of the product. The most common type of damage which might adversely affect the acetone insolubles is overheating.

Staley is one of three suppliers of lecithin to Hershey. Most major food manufacturers have several suppliers to avoid being caught in a short supply situation.

"We value our relationships with suppliers," notes a Hershey spokesman. "But, if things aren't up to snuff, we don't mind pounding the desk and demanding they be set right."

"The most important thing that we are interested in is a record of on-time shipments of quality product. If there is a problem at the supplier's end that might affect us and upset our schedules, we want them to let us know. We emphasize strong, two-way communications."

This faith in fundamental business techniques is a reflection of the firm's founder, Milton Hershey.

Mr. Hershey's story is a unique part of the American saga and would be interesting reading for anyone. Apprenticed out as a boy,

he learned the candy making trade. As a young man he failed in his first attempt at the candy business and followed his father west to Colorado where he shared in the excitement of the late 19th century frontier.

He soon returned to the east where he tried his hand at two more ventures, which also failed. Finally, he gained success with his popular caramels, which were exported in huge quantities.

His initial success came in Lancaster, Pa. But, Milton Hershey was a man with a vision. He was convinced that caramels were only a fad and the future was in chocolate. So, he started a small chocolate business in his caramel factory.

In 1900 a competitor gave Hershey an offer he couldn't refuse. A certified check for \$1 million for his caramel business only.

This gave Hershey the chance to fill another dream—the building of his own town, where he would manufacture Hershey chocolate. Today, Hershey, Pa., is an eloquent testimony to Milton Hershey and his life.

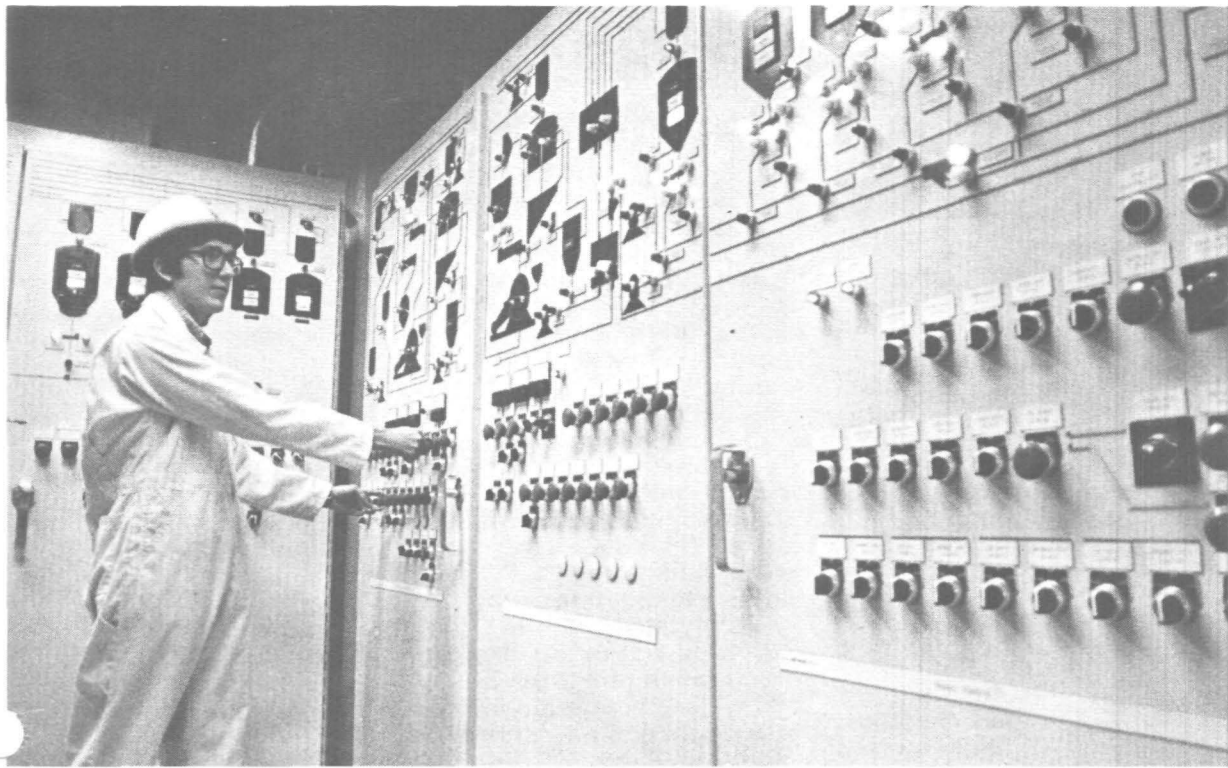
The Hershey's were childless, so they "adopted" hundreds of orphan boys through Mr. Hershey's homes and schools for boys. When he died, Mr. Hershey left his entire fortune to the school and to a special trust, which supplied the money recently for a \$50 million medical center.

The town is graced by broad, tree-lined streets. And it may be the only village of 10,000 that can boast a beautiful hockey arena seating 7,000; a football stadium seating 16,000; an attractive amusement park; a large museum; a theatre that hosts Broadway and Hollywood celebrities; a tourist attraction called Chocolate World that provides a space-aged close-up look at how Hershey makes all those candies and a glamorous hotel with rose gardens and golf course that are among the finest in the nation. All of these things were paid for by Milton Hershey, and many were built during the Depression as a way to provide village residents jobs with dignity.

The Hershey bar saga is part of American folklore. It has been carried to the far corners of the globe by American GI's during World War II and today the company is enjoying record sales.

Intensive advertising has replaced word of mouth and the nickle bar is gone. But if you want to capture a bit of the past, try a Hershey bar...like the commercial says, "There's nothing like the face of a kid eatin' a Hershey bar..." and that goes for kids of all ages.





Chemical Engineer Bill Hausmann at the control panel which monitors the flow of operations in 99 building.

## 99 building offers glimpse of protein division future

January 1976 might have been a prophetic month which gave a glimpse of the future for the protein division.

First came the news that new Bland 50 soy flour and Procon soy concentrate had received a technological achievement award from Candy and Snack Industry magazine. Not long afterwards, production of regular soy flour began in the new 99 building, which will also produce Bland 50 and Procon, and is a key part in the ambitious \$13 million soy protein complex.

The new building looks the part which has been laid out for it in Staley's future. An impressive, clean interior incorporates the latest advances for production of soy flour and grits, Bland 50 soy flour and grits, Procon soy protein concentrate, Mira-Tex textured vegetable protein and textured Procon soy protein concentrate.

Perhaps the most striking feature is the white interior that is not dissimilar to the futuristic background of the "Space 1999" television show.

Some might question why white would be used in a manufacturing facility, pointing out that it will show even the slightest amounts of dirt—and they're right.

Cleanliness and sanitation are the keynotes in this building, a reflection of Staley's determination to guarantee the purity of its food ingredient. Wendell Dohrmann, protein production manager, says the primary concerns of employees in 99 building are "sanitation, quality and service."

In preparation for the start-up of 99 building, all salaried and hourly employees who will be working there, attended classes on

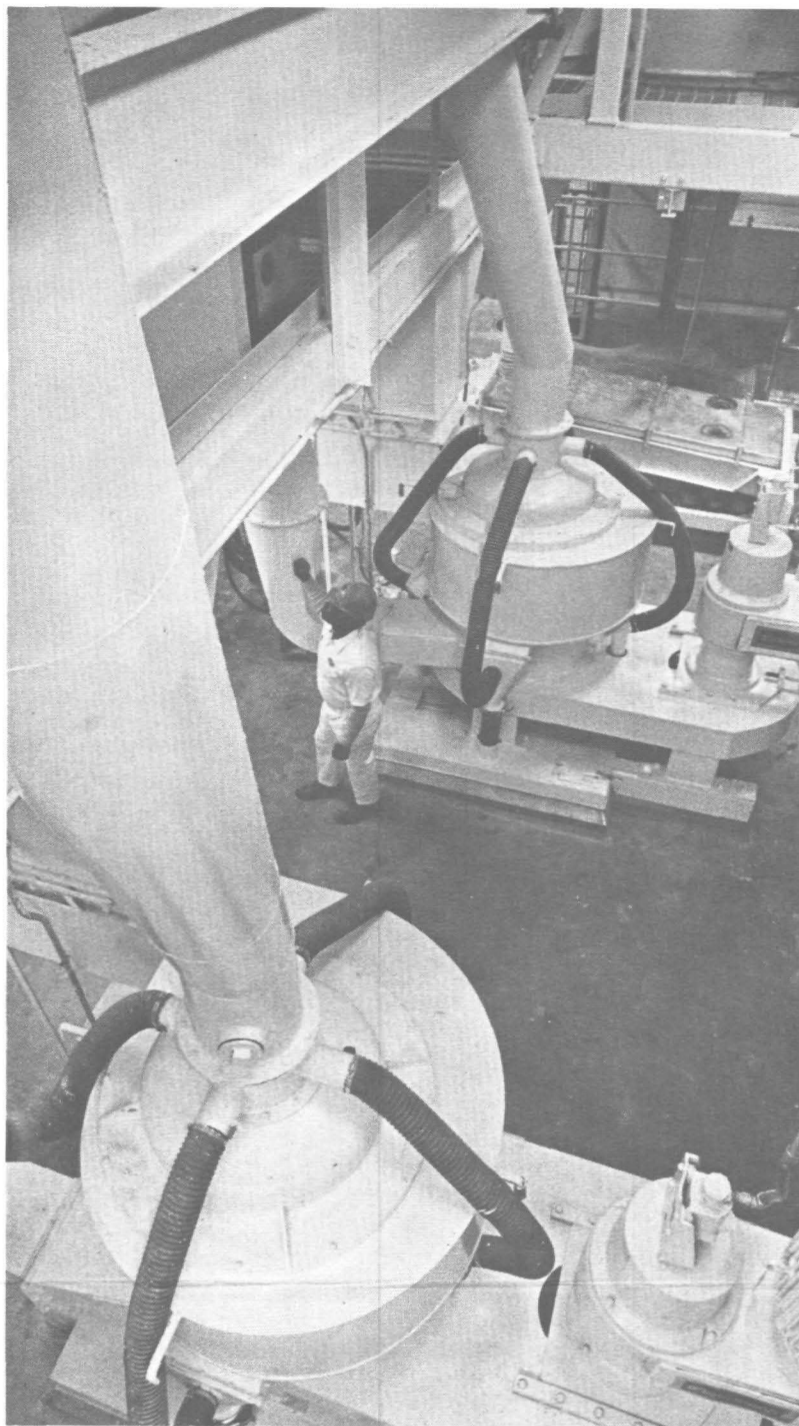
sanitation. It's the first of a series of such programs which will be extended to other areas involved in the manufacture of food and beverage ingredients.

Employees follow the scheme of the building decor, wearing smocks or uniforms with the Staley logo.

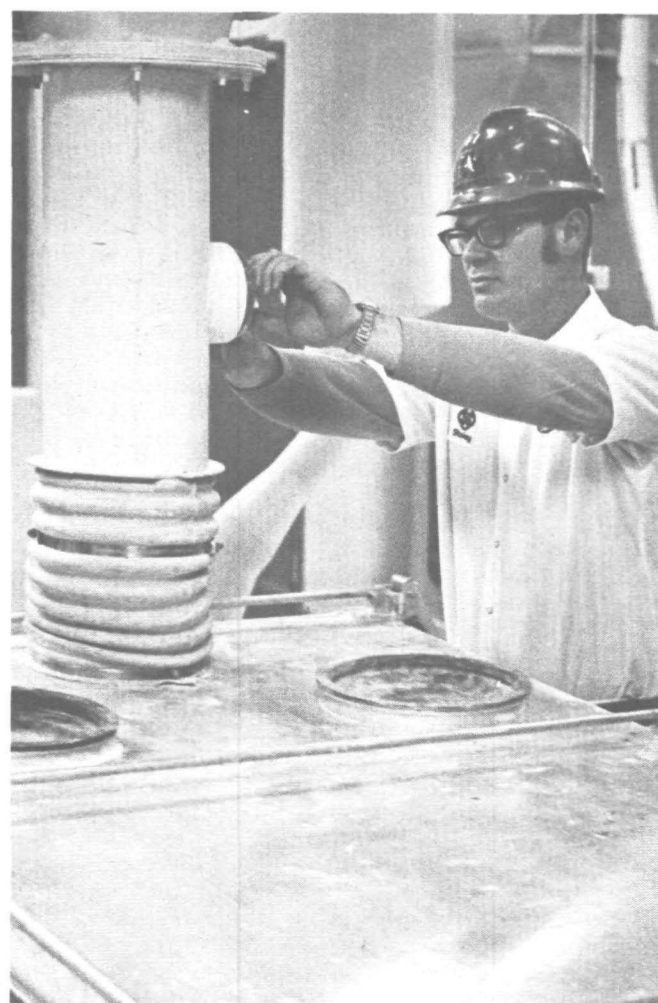
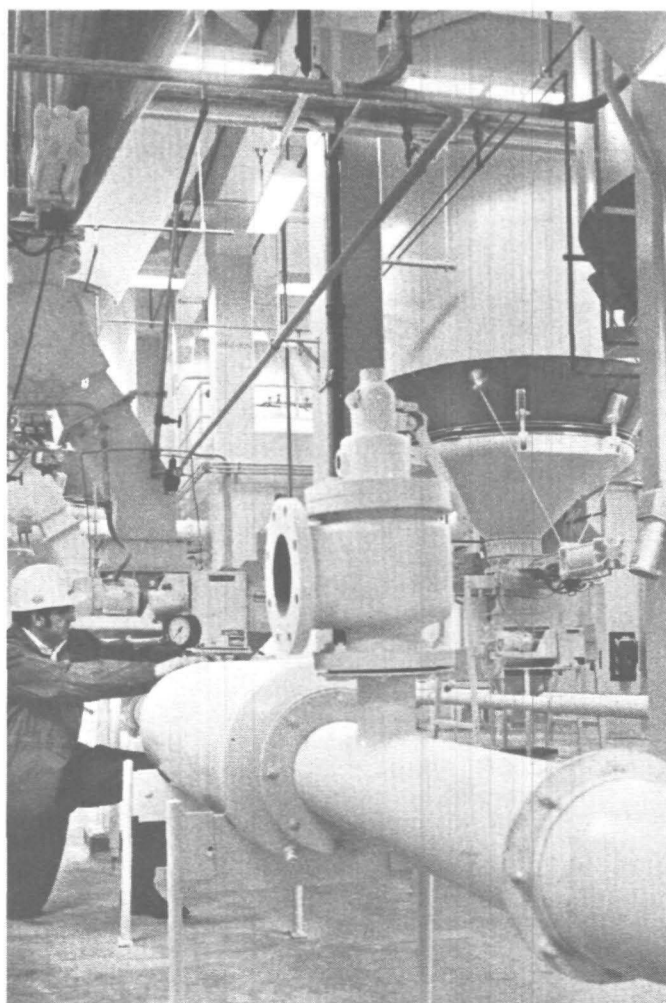
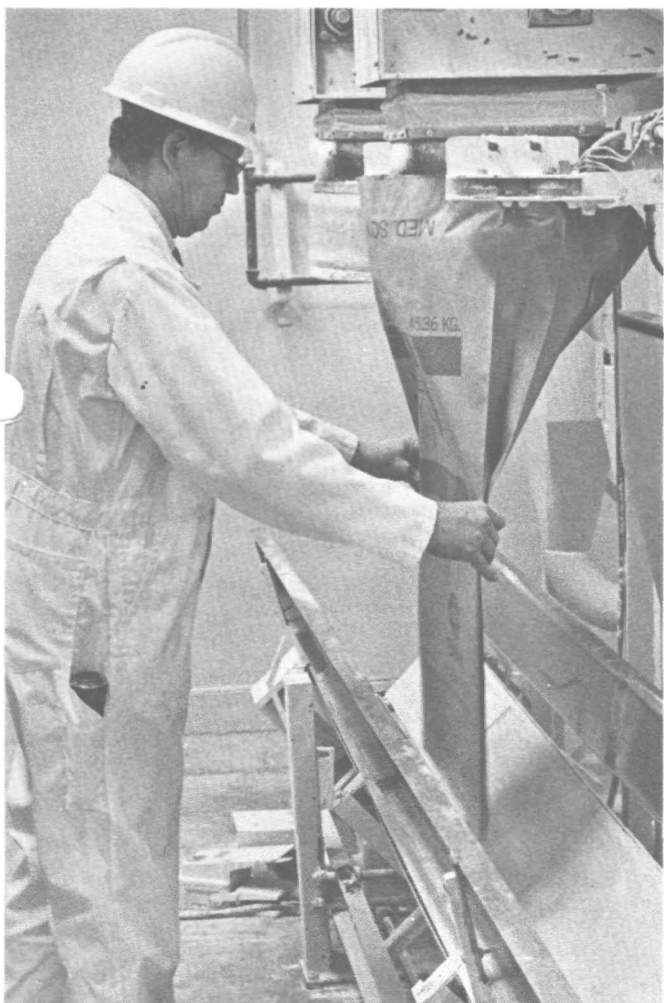
Each employee was given a physical examination before operations started.

Nothing is left to chance and when people enter the office area, there is a special shoe cleaning device to remove dirt from the outside.

It's all for a solid purpose, however, as the protein division and agriproducts makes a move to strengthen the Staley position as a supplier of protein in varied forms. It's a Staley investment in the future.



Aaron Holloway, packer, is dwarfed by the huge classifiers which separate grits according to particle size.



Left, Cliff Reynolds, senior chemical engineer, makes a check on the soy flour bagging process. Center, Mike Stratman, plant engineer, agriproducts, monitors the operation of the air conveying system which moves products from bins to bagging areas. Right, Denton Larrimore, loader, observes the flow of soy grits to a Rotex shaker used to separate grits by particle size. The equipment in 99 building incorporates the latest technology in production of flour, grits and protein from soy.

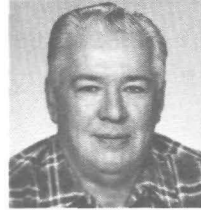




Scott Page



Al Artze



Michael Duggan



Jim Hurley



Betty Roderick



William Fryman



John Rutherford



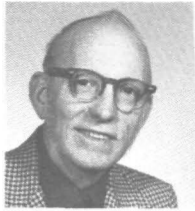
Boyd Allen



Bernard Quigley



Marion Savage



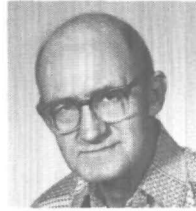
Ralph Bates



Horace Hanselman



John Brown



Oscar Dinger



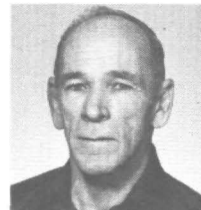
Louis Feriozzi



James Melton



Les Carr



William Mundwiler



Luther Childress



Wendell Smart



Merle Mathias



Leslie Anderson



Hershel Dowdell



William Fleming



George Rubenacker



Wayne Williams



Ronald Kitchens

# Arlington increases Sta-Puf production

The town is Big D and people do things in a big way. Evidence—the consumer products plant located in the Dallas suburb of Arlington, home of the Texas Rangers, where production and distribution of various other Staley consumer products for a five-state area plus Denver is handled.

Since it began producing Sta-Puf blue slightly less than a year ago, the 40,000 square-foot facility has nearly doubled its case volume. This is due not only to the growing acceptance of Sta-Puf blue, but also because of the surging sales of Sta-Puf pink.

It's a pattern that is taking place in several parts of the country as the Sta-Puf brand name has grown to become the second leading brand.

Gary Prince, plant manager, points with pride to the increased volume which was attained through the efforts of employees.

"Actually, the small work force has turned out to be an advantage," he says. "We emphasize an informal structure with two-way communications."

"Over the years, our turnover has been limited, and most of the people with us worked for the co-packer whose operations we acquired in 1973. Therefore, each person knows not only his or her job, but pitches in to help on other situations as needed. I am proud of the job they have done."

The sparkling, cream-colored brick of the structure sits in the midst of many other companies in what is described as the world's largest industrial park.

Much of the building is used to warehouse the entire Staley consumer products line. Trucks sit in each of the shipping area's six docks throughout the entire day, being loaded with Sta-Puf, Nutra-Mate, Sta-Flo, Cream Corn Starch, or Sno-Bol for shipment throughout Texas, Louisiana, Arkansas, New Mexico and Oklahoma. The plant also ships products to Denver, Kansas City and Memphis for further distribution.

The Arlington facility was built in 1964 and originally leased to Staley. However, in January 1969, the company exercised its option to buy the property and building.

Bob Cooley, district manager

for consumer products, also has his office in the plant, so there is a virtual beehive of activity not only in support of the manufacturing and distribution process but for the marketing of Staley consumer products.

It's a big job—but then that's the way it's done in Texas—in a big fashion.

## On the move



M. Rosebraugh

### CORPORATE

LEON BAKER, JR., from data processing trainee to comp console operator, corporate information systems

### INDUSTRIAL

DENNIS HONNOLD from product manager, specialties to product manager, specialties, industrial sales  
MICHAEL ROSEBRAUGH from production department relief foreman to shift foreman, wet process corn milling

### CONSUMER

CHRISTIAN FRANK from buyer-chemicals & ingredients to buyer, material and construction service  
JAMES LEGAT from associate product manager to product manager, marketing  
MARVIN OAKES from associate product manager to product manager, marketing  
PAULA THOMAS from secretary, purchasing/engineering to secretary sales, marketing

## Anniversaries

### 40 Years

SCOTT PAGE, manager, production/material planning, industrial administration  
LEO SCHIMANSKI, senior mechanic, electric  
AL ARTZE, senior mechanic, pipe  
MICHAEL DUGGAN, senior mechanic, small machine shop  
JOSEPH SLAW, repairman, 11 building

### 35 Years

JAMES HURLEY, product manager, dextrose, industrial sales  
VIRGIL REED, millwrights  
PAUL TROXELL, chemical engineer helper, 60 building

### 30 Years

BETTY RODERICK, price clerk-dextrose, industrial sales  
WILLIAM FRYMAN, foreman, I&C, industrial manufacturing  
JOHN RUTHERFORD, shift foreman, elevators, agriproducts  
WILLIAM RICHARDS, superintendent, oil refinery, agriproducts  
HARLAND HARROUN, district manager, consumer products, marketing  
JORDAN SMITH, foreman, riggers/millwrights, industrial manufacturing  
BOYD ALLEN, shift foreman, wet process, corn milling  
ROY BRADSHAW, senior mechanic, sheetmetal  
RUSSELL MYERS, senior mechanic, sheetmetal  
BERNARD QUIGLEY, gardner, 62 building  
JAMES ALLEN, shaker mill maintenance, 6 building  
MARION SAVAGE, rigger leadman  
EDWARD MICHENER, repairman, 1 building  
RALPH BATES, turbine operator, 2 building  
DONALD DONOVAN, heavy equipment, 50 building  
HORACE HANSELMAN, transfer driver  
VERNELLE BROOKS, lower steep tender, 6 building  
ROBERT HAWTHORNE, painter

and roofer, 101 building  
JOHN BROWN, stock-sample clerk, 60 building  
OSCAR DINGER, utility operator, 16 building  
SAMUEL JONES, receiving clerk, 77 building  
JAMES CANADAY, dryer, Columbus plant  
GERALD WHITE, courier, corporate records, corporate information systems

### 25 Years

ROBERT WOODCOCK, assistant foreman, I&C, industrial manufacturing  
LOUIS FERIOZZI, processing foreman, industrial manufacturing  
JAMES MELTON, shift foreman, bulk products, industrial manufacturing  
LESLIE CARR, senior industrial engineer, industrial manufacturing  
WILLIAM MUNDWILER, evaporator operator, 5 & 10  
ROBERT POTTS, PS dryer operator, 20 building  
DARRELL LAW, development engineer helper, 59 building  
CLYDE PATRICK, development engineer helper, 59 building  
HAROLD PAYNE, cleaner, 52 building  
IRVIN BLICKENSTAFF, 2nd year apprentice, pipe  
WILLIAM WORKMAN, lead operator, 9 building  
LUTHER CHILDRESS, leadman & weigher, 6 building  
FLOYD DICKERSON, JR., rigger leadman, 31 building  
DEWEY MATHEWS, JR., helper, 29 building  
DONALD DANCE, metal scrap salvager, 39 building  
ROY LOGAN, development engineer helper, 59 building  
WENDELL SMART, 3rd floor drier operator, 12 building  
RUSSELL COOK, heavy equipment operator, 101 building  
CHARLES CONAWAY, shift repairman, 1 building  
MERLE MATHIAS, drier operator, 12 building

JAMES RYAN, production helper, 101 building  
FRED TAPSCOTT, JR., senior mechanic, pipe  
MELVIN VOWELL, rigger leadman, 31 building  
LESLIE ANDERSON, ion exchange operator, 2 building  
HERSCHEL DOWDELL, air compressor operator, 2 building  
WILLIAM FLEMING, drier building operator, 28 building  
GEORGE RUBENACKER, assistant fireman A, 1 building

### 20 Years

RUTH SCHULTZ, senior order processing clerk, international

### 15 Years

MARNABELLE CALDWELL, keyed data equipment operator, corporate information systems  
WILLIAM TAYLOR, systems analyst programmer, corporate information systems  
WARD WOODARD, rate analyst, industrial administration  
WAYNE RENSCHAW, marketing communications manager, industrial sales

### 10 Years

BARBARA PANGLE, office manager, industrial sales office  
DAVID ZIMMERMAN, analytical chemist/coordinator, corporate engineering R & D  
MARY KNOPINSKI, general office clerk, Chemical Specialties  
WILLIAM SCHNEIDER, production department relief foreman, industrial manufacturing  
ALAN BALES, product formula chemist, quality assurance  
DON NEIDEFFER, JR., senior printing equipment operator, corporate information systems  
ROBERT GARRETSON, regional sales manager, industrial sales specialties  
ALBERT MORELAND, lead loader, 75 building  
FRANK RUSSELL, JR., westfalia operator, 29 building  
RONALD BRAMEL, loader, 34 building  
EVERETT HITE, mechanic, pipe

## 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



Betty Dancer, left, and Doris Blakely, operators at Arlington, load cartons of Sta-Puf pink.

A. E. Staley Mfg. Co.  
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