

# STALEY NEWS

Vol. 7—Page 1

July 1, 1944

## Your Pictures Are Ready, Sir and Madam

If you are one of the Staleyworkers whose pictures so proudly marched around the Staley exhibit of war-essential products at the "Decatur At War" show in the Armory last month and you'd like to have that 20 inch cut out picture of yourself, it's yours for the asking. Just come over to the Personnel Department and we'll dig it out of the pile for you.

And while we're talking about those pictures we should tell you that we think that they were Roy Ives' best inspiration in the whole exhibit. They added a touch to the Staley exhibit that none of the others had and we'd hazard a guess that the reason Roy thought of them was that the Sales Department never forgets that it's plant people after all who put together the products and packages that make Staley a respected name to buyers of corn and soybean products.

We brought the exhibit out to the office building and set it up in the lobby for six weeks after the show and it would be there yet if we hadn't had to return to our customers and to the government the borrowed "walkie-talkie", penicillin, army uniforms, castings, paints, soluble coffee and other products which make use of Staley products in wartime.

It was a good show because it accurately reflected the swell job that Staley people have done in furnishing products essential to America's war.

## Harold Sigmon Appreciates

Harold Sigmon found out, on the occasion of his serious injuries when his house burned, that Staley people are the kind of friends that everyone wants. Harold asked the News to say, "Thanks for everything" to the host of Staley folks who so generously helped him when trouble hit hard and the News is glad to oblige and adds its own thanks.

## That "Simplified" Income Tax Law

Even three and a half months later most of us can remember the bitter tears we shed and the number of pencil stubs we chewed and the erasers we wore to a nub figuring out our 1943 Income Tax returns. Those items saying to "Deduct Line 3 from Line 4" or "Item 19 on Page 3 from Item 26 on Page 4, whichever is the LARGER *except* if Item 4 on Page 1 is SMALLER than the LARGER of the SMALLER" still buzz in our heads.

So you'll be happy to know that Congress has passed (effective January 1, 1945) what is advertised to be a "simplified" income tax law and even happier if it turns out that they're not kidding about the simplification part.

### There Will Be Less Pain

And for most of us, they may be. Those who earn under \$5000 a year and who have less than \$100 a year income from any other source may choose to have their tax determined by the Collector. In that case you will need only to answer a few questions on the reverse side of your withholding tax receipt, sign it and mail it in. If your income is under \$5000 but you have more than \$100 coming from some source other than wages or salary, you'll have a rather simple return to file.

Some other changes are that you'll be able to claim \$500 credit for any dependent you actually support even if they're over 18 years old, that the present 3% Victory tax on gross income over \$624 will be replaced with a 3% "normal" tax on net income over \$500, that surtax begins at a 20% rate.

### New Withholding Certificates By December 1

Sometime before December 1, 1944, we're going to have to ask you to fill out new withholding certificates and we'll let you know more about that later. By then we hope that we'll know more answers our-

(Continued on Page 2)

## Your Credit Union Does A Wartime Job

### Dividends Down But Services Are Not

When it first started in business some fourteen years ago your Credit Union paid its shareholders some pretty fancy dividends. But, as it began to grow up and pay its own running expenses and to examine its reasons for existence (to bridge over our financial gaps with loans—to promote thrift) it reduced the size of its dividends. By 1938 they were down to 6%—a fair return to shareholders—no burden to borrowers. And that's where they stayed during 1939 and 1940.

By 1941 a thing called a war was beginning to look over the horizon of all our lives and Credit Union dividends went to 5% (2½% each six months). Then the Treasury Department's Regulation W, which restricted the extension of credits and tightened the national economy's wall against war time inflation, pinched down on us and dividends in 1942 were 4%. By 1943 many of the young men who had been the Credit Union's best customers for loans (to get homes started, to pay the doctor bill when the baby came, to buy cars) were in the service and many of them had loans on which no payments would be made until after the war. Those things shortened the Credit Union's income another notch and it paid only 3%.

On June 1, 1944, when the Credit Union had finished the first half of its fiscal year, the Board of Directors took stock of the situation and decided that the conservative thing to do, the thing which would maintain the Credit Union's excellent financial health, was to cut its dividend for the first half year by another ½% and pay only 1%. It may be, and we're hoping, that on December 1, we'll find that the second six months was better than we had hoped for and that we can up the dividend to last

(Continued on Page 2)

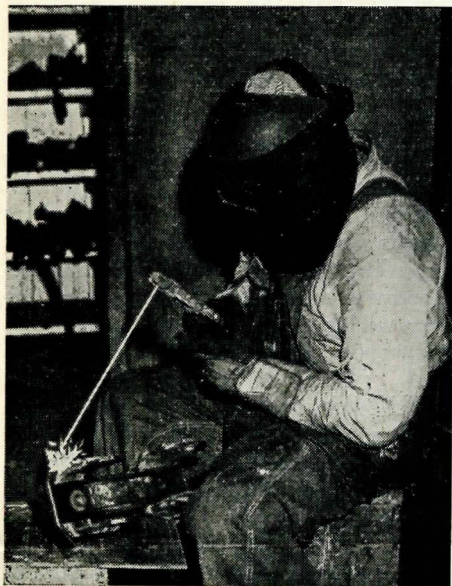


Kidwell Hinton, 1312 E. Grand Ave., has a 7 tube Philco Midget Cabinet Radio Set in swell condition and he'd like to sell it. If you're interested in such merchandise, dash right out and see if you can make a deal.

★ Buy MORE Bonds ★

Know Your

*Staley Safety*  
CODE



4. WEAR GOGGLES WHEN CHIPPING, RIVETING, GRINDING OR DRILLING BRICK, CONCRETE, METAL OR ANY SUBSTANCE LIKELY TO GET INTO YOUR EYES.

- Wear goggles when operating a machine which may throw chips or particles.
- Wear goggles when handling chemicals.

—Acids and alkalis burn deep and quickly.

—Lots of cool water is the best treatment for chemicals in the eyes or on the skin.

**MEET THE AXEES**  
The Gremlins of Accidents

**SLY**



Who's the guy who makes you wish he Hadn't made the rug go swishy?  
Who puts buckets on the stairway,  
Makes you walk the I-don't-care way?  
Well, just open wide your eye;  
You'll find him hiding there—it's Sly!

NATIONAL SAFETY COUNCIL

**MORE ABOUT INCOME TAX**

(Continued from Page 1)

selves. We, incidentally, are going to have a fancier bookkeeping job to do than ever before and we've had some pretty fancy ones in the last seven years.

New withholding rates as provided in the law go into effect next year.

**MORE ABOUT CREDIT UNION**

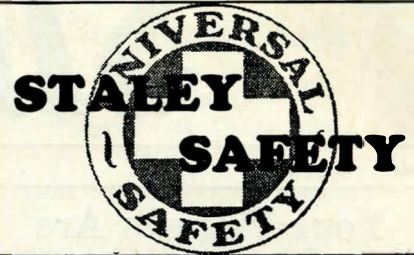
(Continued from Page 1)

year's 1½% again. If can do—will do.

But the prime aim of your Board of Directors is to ride out the war with a strong solvent Credit Union which will be the same helpful tool for Staley people in the postwar period that it was in the prewar period. And that aim is being realized.

Which doesn't say that your Credit Union can't serve you now. Many of us who would like to and who need to borrow money now haven't done so because we've had some false ideas as to just how restrictive Regulation W was. If you need a loan don't just decide that you can't get it. Call the Credit Union office or come over and we'll give you the up-to-the-minute dope.

Buy Bonds and Stamps



By MYLO ROBERTS  
Director of Safety

Our records for the past few months indicate that some of us are not clear about Staley Safety Rule No. 2. We have been having a great many late reports to First Aid—19 in May, 14 so far this month. Were you one of those late reporters? Let's hope not, because if so, you were running a very unnecessary risk of having a slight injury become a major one because of infection.

Two of those late reports did result in bad infections. In one case a scratched finger was not reported until the following day, by which time it was badly infected. It became necessary to place the owner of that finger in the hospital for several days to get the infection under control.

In the other case an employee bumped his elbow, breaking the skin slightly. He didn't think it amounted to much so he didn't come to First Aid. When he did report two days later the elbow was so swollen that he could not move it. He wasn't able to work for over a week.

That is why your Staley Safety Code says, "Report to First Aid at once if you are injured or become ill on the job during the time the nurse is on duty." You are always permitted to take time from your job to go to First Aid. Your supervisor or foreman should be notified so that you can be replaced if necessary.

Remember that the nurse is always here before the beginning of the first shift and stays until 5:00 p.m. She is also here between 9:00 a.m. and 11:00 a.m. on Sunday. At any other times go to the Laboratory. When you go to the Laboratory you are given a slip to report to First Aid the following day.

Any injury is an open door for germs, which are always hanging around waiting to raid you. Get after them before they can get in their dirty work.

Published Monthly  
By The Personnel Department  
For The Employees of

**THE A. E. STALEY  
MANUFACTURING COMPANY**  
DECATUR, ILLINOIS  
Manager of Personnel  
ROY ROLLINS

**Personnel Dope**

By **MARION TROW**  
Supervisor of Placement

You've been seeing a lot of new faces around here this last month, and by the time we've named for you all our newcomers, it's going to seem as though we've help in excess and all you have to do is cry for it. So we want to remind you of those leaner months just past when a lot of departments couldn't have even necessary help to carry on and now have work galore to be done. Feast or famine—that's what it is! And we now have to take care of those long-standing needs so that when placements are finally made—well, we'll still be O.K. but with not as much to spare as it seems. If you'll remember that when you need temporary help and perhaps can't have it you'll understand.

But names definitely make our news this month. In the Manufacturing Department, Mildred Hauser came to us as Statistical Clerk, assisting Harry Litz. Latest comp operator in Standards is Helena Greenwood, wife of Jack who used to be a loader here and is now overseas. The lab boasts a new assistant chemist, the first girl to break their masculine ranks in the research division for years—Rita Sve. And down in the Kansas City office we've a new stenographer—by name, Mary Elizabeth Owens.

John Bernard Walker (guess whose son) is the newest boy-on-bike on those plant mail trips. But the girls (we boast) have flocked to us: Betty Ater, Marilyn Baker, Louise Bell, Kathryn Bradbury, Charlotte Dickson, Rose Dishbrow, Lois Garver, Ruby Marshall (see Ray about this), Bonnie McKinley, Martha Mitchell, Barbara Ott, Doris Painter, Helen Parris, Helen Ray, Norma Schmitt (with one proud father in the Yard) and Dora

Snyder. Before you've drawn your last breath on that one, most of these girls will be proving their worth as more than messengers. But we'll tell you about that next month.

Ila Bower left Messenger in May to become Junior Stenographer in the Time Office, replacing Nita Bartolomucci who had just moved next door into Extra Board as Senior Clerk. And Leona Yanor became clerk in Personnel when Janie Ernst came to the Placement Office as secretary. Beverly Younger and Connie Green moved from Messenger into Stenographic, the one on files and the other on records.

And when Dale Gustin left Elevator C last month to become Junior Order Clerk in Industrial Sales, Bill McEvoy from the Print Shop started riding *his* bike to the east and Harold Wilber every morning. In Financial, Mary Staab moved into the Cashier's office as clerk and Gloria Moser came from Messenger to be first floor messenger and clerk.

Too, E. H. Schrader left Special Products Division for Industrial Sales the middle of June. And Walt Rinchhart became Assistant Foreman in the Millwright Shop. And—

Not that the news ran out here. But the rest of it is in the making and for another month.

★ ★ ★

**And More Bonds**

★ ★ ★



**Hoyt and Owens Win  
Golf Tournament**

Dave Mitchell, chemist, glassblower, chess player and athlete extraordinary, called to say that recent research on the links had indicated that, of all the Staley golfers not now in the armed forces and able to find enough reconditioned golf balls to go 36 holes, Hap Hoyt, with a net score of 133, was the best and Noble Owens, with a net of 143, was second best.

Which is something we'll have for the Napierskis and the Morrisseyse and the Cozads and the Baumans and others to shoot at when they get back from shooting at bigger game.

**Oil Sales to Employees  
Resumed**

Ever since the O.P.A.'s red points blossomed out around us in a welter of confusion we've been unable to sell Salad and Cooking Corn Oil to Staley employees but now that the ration points have been lifted (at least temporarily) we're back in business again in a limited way.

We can sell one gallon of oil per employee per month at \$1.44 plus tax and if you'll see Uncle Ed Smith in the Time Office he'll be glad to "oil around" for you.



# Our New Bean Plant Will Extract More Oil

It just isn't ever possible for us to sit back in our rocking chair, fold our hands and rock, believing our work to be done. We are still young and growing, looking for the best ways and means of producing our products. So we are building a new solvent plant to get the most out of our old friend the soybean.

The process we will use isn't new. However, safe, efficient, modern methods of applying were only developed by the Germans a few years ago and have since been improved by American engineers.

Instead of pressing the oil from the bean we will dissolve it by the use of hexane, a petroleum product. Through this method we will be able to get about one and one-half pounds more oil out of a bushel of beans than we can possibly get with expellers.

The new plant, located near Elevator "C", will make us the largest soybean processor in the world and will cost about \$1,000,000. There will be two main buildings, several smaller ones and a lake to supply the water used in cooling and condensing.

The main building, where the beans will be received and prepared for extraction, will be just south of Elevator "C". After the oil has been extracted, the bean flakes will be returned to this building, toasted and prepared for shipment. East of the main building will be a small one for the storage of materials and equipment.

The building where the oil is extracted will stand over 200 feet south of the one where beans are prepared for extraction. A guard house will be built near the extraction building, and at the small lake will be a pump house to pump the necessary water.

## The Process

The beans to be prepared for the extraction process are brought to the main building by a conveyor belt from Elevator "C". Here they are cleaned, ground and heated. After heating they are flaked on smooth rolls to about the size of a cornflake.

This flaking process, by breaking down the cells containing the oil, makes it possible to dissolve the oil easily and quickly. However, the breaking down of the cells containing the oil does not cause any loss of oil content.

After the beans are flaked they are conveyed across a bridge from the main building to the extraction building. This building will contain two towers, each 60 feet high, which are known as extraction towers. Each is capable of handling 250 tons (slightly more than 8,000 bushels) per day.

The extraction of the oil from the flaked beans is a simple process, merely a dissolving of the oil in the beans. The equipment in the tower is very like a bucket elevator on chains with the bottom of each bucket perforated like a sieve.

The flaked beans brought over by the conveyor are dropped automatically into the buckets or baskets. As each basket starts down the elevator, hexane is sprayed liberally over the beans. It drips through them and into the baskets below. As the buckets go back up fresh hexane is sprayed on them. When the bucket of flakes, known as spent flakes (flakes from which all the oil has been dissolved) reaches the top of the elevator, it is automatically dumped into a conditioner where the hexane is distilled from the flakes and they are deodorized to remove the hexane odor.

The flow of hexane through the flakes is like the "counter-current" flow in our steephouse. Fresh hexane is sprayed on flakes that have already been sprayed once and then, carrying with it some soy oil, is sprayed over fresh flakes so that it can pick up all the oil it can carry.

When it has its full load of oil the hexane is piped to stills where heat is used to separate it from the oil. Because some hexane remains in the oil after the first distillation there is a second trip through the distillation process and the oil emerges pure and deodorized. It is ready, at that point, to be piped to the Oil

Refinery for further treatment or loaded into tank cars for sale as crude bean oil.

After deodorization the spent flakes are conveyed back to the main building where they are toasted and ground into meal for livestock and poultry feeding, packed and loaded out.

## We Build a Lake

As in other parts in the plant a great deal of water is needed for cooling and condensing. We've already told you how tough the water situation was around here, so the only out when we needed more was another lake.

A pond which will cover 12 to 13 acres is being built. Water from this pond will be pumped into the solvent plant to be used in the cooling and condensing process. This water can be used over and over again as it will be returned to the pond after it has been sprayed into the air to cool it. When the temperature of the air is too high to sufficiently cool the water by spraying we'll use a refrigerating unit to bring it down to the necessary degree of coolness.

Since there is a certain amount of danger present in the new solvent plant we are building every precaution possible into it. All the machinery in which the solvent is used will be carefully enclosed, care will be taken that none of the electrical machinery can cause sparks that might result in combustion and the plant will be located 200 feet or more from any other buildings.

You can see that it takes work to keep abreast of the times. It would be much easier to sit back and say, "Well, what we have was good enough a few years ago, so it's good enough now." But we can't operate that way. We believe that we must keep up (ahead when we can). We are adopting a method that has proved itself in many other places and with it we hope to keep Staley's, post-war, in the same or a better competitive position than it occupied before the war.



# War Time Eating

Published in the Interest of the National Nutrition Program

## MINERAL OIL WARNING

The increased use of mineral oil since the war, in salad dressings and also such foods as salted nuts, potato chips and doughnuts, may have serious nutritional consequences. Research shows that mineral oil prevents the use by the body of 2 important vitamins—A and D—and the important minerals calcium and phosphorus, even though plenty of foods containing these materials are eaten.

Read the labels on salad dressing bottles and do not buy dressings that contain mineral oil. Don't take mineral oil, except on a doctor's advice.

## ONIONS

There should be plenty of onions for awhile—after not being able to get any for some time. The Texas crop is much larger than it was last spring and large crops are also coming from other onion-producing areas, including California, Georgia and Louisiana.

The War Food Administration urges everyone to take advantage of the large supply. Early onions cannot be stored for long periods because they are too tender and juicy and have thin outer skins. Onions grown in hot weather have a stronger flavor.

Here is your chance to have all the onions you want. These early onions are ideal for serving raw in salads and sandwiches, for boiling, frying and baking—stuffed or scalloped.

## CAN ALL YOU CAN—BUT DO THE JOB RIGHT!

Right methods of canning are designed to take care of two situations: They provide heat enough to make spoilage organisms harmless so that the food in jars will remain sound and hold garden freshness. They also provide for sealing jars correctly and tight so that spoilage organisms can't get into the food stored up for later use.

*Last season the one cause of accidents that attracted nation-wide attention involved oven-canning—a wrong method. The only cases of botulism—the most dangerous form of food poisoning due to spoilage—that were attributed to home canning resulted from heating food insufficiently.*

The United States Department of Agriculture home canning specialists warn specifically against two methods: oven canning and open kettle canning.

Oven canning is dangerous because it provides too little heat and may cause explosions. Last year, oven doors were blown off, glass was blown out, resulting in damage to kitchens and injury to individuals.

## CAKE WITH A STARBOARD LIST

A Navy lieutenant on a PC boat in the Pacific, writing about some of the food preparation problems on ship-board, asks for advice on cakes that come out of the oven with a starboard list.

Since baking tests have been done only on dry land with no rolling oven to contend with, the usual causes of uneven cake are uneven heat or an uneven stove—one that doesn't stand square, or is on an uneven floor. If the oven isn't well insulated, it may get hotter on the side than in the center, and the cake will bake too rapidly on that side and be lower than the center which bakes more slowly. The cake should be placed more nearly in the center of the oven, or the pan turned occasionally during baking.

The chances are that the lieutenant's trouble was that the oven was too hot on the right side. It was suggested that the oven regulator needed checking or that the cake be turned as it bakes.

## CHERRY PROSPECTS

Cherry trees this year give promise of plenty of cherry pies and other favorite cherry dishes. In most of the important cherry-producing states, prospects are generally favorable for both sweet and sour cherries. Cool weather held back the growth of the buds and so prevented damage from frost.

## DEAD STAMP

One stamp in War Ration Book 4 will never be used. This is Sugar Stamp 37 which some housewives, in making application for sugar for home canning, mistakenly detached and sent to their local boards instead of sending the correct stamp—Spare Stamp 37.

So that no one will suffer for the mistake, OPA has announced that Sugar Stamp 37, though originally due to become value in 1945, will never be validated.

## HOW MUCH MEAT TO BUY

The general rule in buying meat is to allow  $\frac{1}{4}$  pound of boneless cuts or ground meat per serving, and  $\frac{1}{3}$  to  $\frac{1}{2}$  pound per serving of meat with some bone in it. For very bony cuts you may need to allow  $\frac{3}{4}$  pound per serving.

If you are buying a roast, you should plan to stretch it over 2 or 3 meals, which may mean less generous servings the first meal. Suggested for 2—a  $2\frac{1}{2}$  to 3 pound pork loin or lamb roast.

### Amount to Purchase per Serving

Chops .....	One	Spareribs .....	$\frac{1}{2}$ pound
Liver, heart.....	$\frac{1}{4}$ pound	Round steak .....	$\frac{1}{4}$ pound
Pork hocks .....	One	Lamb shanks .....	One
Liver sausage (Bologna).....		Pork sausage.....	$\frac{1}{4}$ pound
.....	$\frac{1}{8}$ to $1\frac{1}{6}$ pound	Sweet breads (Brains).....	$\frac{1}{4}$ pound

CORN INDUSTRIES RESEARCH FOUNDATION

Gertrude S. Smith — Director of Nutrition

# Menus and Recipes

## Suggested Menus and Recipes Using Low Point or Non-Rationed Foods

### PORK SAUSAGE AND CORN CASSEROLE

- |                              |                                 |
|------------------------------|---------------------------------|
| 1 pound pork sausage patties | 1 cup milk                      |
| 2 tablespoons fat            | 1 cup fine bread crumbs         |
| 2 tablespoons flour          | 2 cups cooked whole kernel corn |

Fry pork sausage patties until slightly brown. Make a white sauce by melting the fat, adding the flour and stirring in the milk. Stir until the sauce thickens. Rub a baking dish with fat and arrange in it layers of crumbs, corn, sausage patties and white sauce. Top with buttered crumbs and a few patties and bake 30 minutes in a moderate oven—350 degrees.

Serves 4 or 5.

### BREAKFAST

- Strawberries and Whole Milk
- Prepared Cereal
- Buttered Toast

Milk Coffee

### LUNCH

- Creamed Eggs on Toast
- Finger Salad (Cucumbers, Carrot Sticks, Radishes and Green Onions)
- Peanut Cookies
- Milk

### DINNER

- Pork Sausage and Corn Casserole★
- Buttered New Potatoes
- Green Salad
- Bread and Butter
- Strawberry Shortcake

Tea Milk

### BREAKFAST

- Rhubarb Sauce
- Scrambled Eggs and Bacon
- Buttered Toast

Coffee Milk

### LUNCH

- Potato Salad
- Corn Meal Muffins
- Home Canned Fruit
- Milk

### DINNER

- Veal Chops
- Scalloped Potatoes
- Buttered New Peas
- Lettuce and Tomato Salad
- Rolls and Butter
- Caramel, Cornflake Ring with Berries, Sliced Peaches or Bananas★

Tea Milk

### CARAMEL, CORNFLAKE RING WITH BERRIES, SLICED PEACHES OR BANANAS

- |                                   |                                     |
|-----------------------------------|-------------------------------------|
| 1 cup brown sugar, closely packed | 4 cups cornflakes                   |
| 3 tablespoons butter or margarine | Sugared fresh fruit or stewed fruit |
| 1/8 teaspoon salt                 |                                     |

Stir and melt in a large saucepan over low heat the butter, sugar and salt. Fold in until well coated the cornflakes. Grease a 7 inch ring mold or individual molds. Press the cornflake mixture lightly into it. Before the pudding is quite cold, invert it onto a platter. Fill the center and surround the ring with the fruit. Serve with cream, whipped cream or ice cream.

Serves 8.

### RHUBARB BREAD PUDDING

- |                                |                               |
|--------------------------------|-------------------------------|
| 2 cups rhubarb                 | 1 1/2 tablespoons lemon juice |
| 10 tablespoons sugar           | 1 egg                         |
| 2 cups breadcrumbs             | 1 cup milk                    |
| 1 tablespoon grated lemon rind | Butter or margarine           |

Mix the sugar, crumbs, lemon juice and rind with the rhubarb. Beat the egg and milk together. Stir these into the rhubarb mixture. Pour the pudding into a buttered baking dish. Dot the top generously with butter or margarine. Bake covered in a moderate oven—375 degrees—for about 1 hour. Serves 6.

### BREAKFAST

- Fresh Pineapple
- Griddle Cakes and Syrup

Milk Coffee

### LUNCH

- Ground, Leftover Meat and Gravy on Toasted Rolls
- Sliced Tomatoes
- Strawberries and Whole Milk
- Milk

### DINNER

- Spare Ribs, Baked
- Creamed Potatoes
- Fresh Green Beans
- Bread and Butter
- Rhubarb Bread Pudding★

Tea Milk

**NOTE:** These menus do not necessarily have to be served the same week. Recipes are given for the starred★ dishes.