



STALEY NEWS

VOLUME XVI
NO. 7

DECATUR, ILLINOIS

JULY, 1974

'Rat Pack' plays key in Staley research

The "Rat Pack" is making its impact on Staley. The rat pack in this instance is the company's laboratory test rats.

They are instrumental in discovering how nutritious the company's textured protein for school is or how harmful Sno-Bol cleaner would be if swallowed by a child and they show us how safe the company's latest modified food starch for human consumption is.

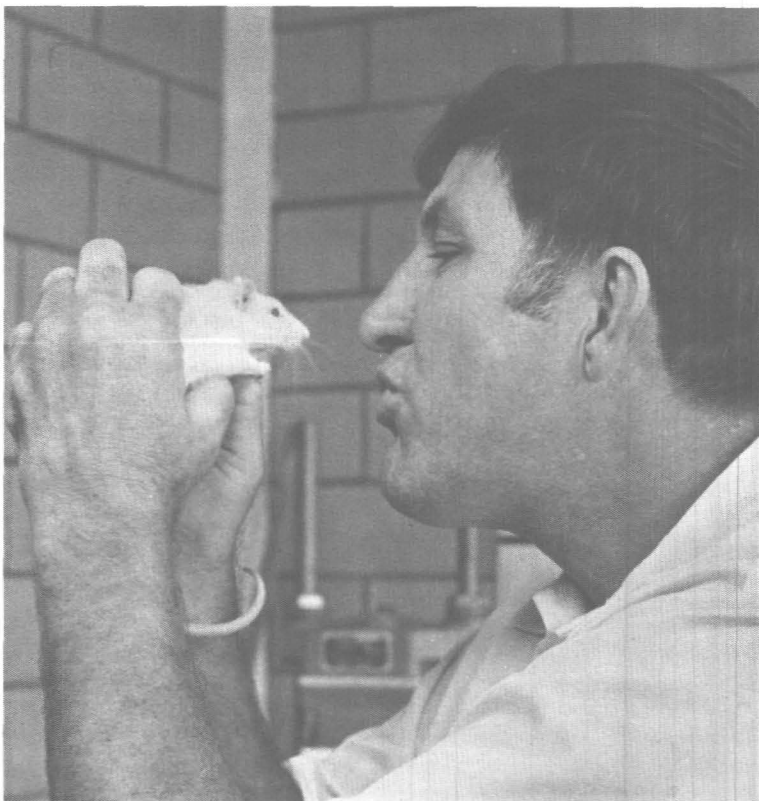
These and many more vital facts are the result of research in a unique and little known laboratory tucked away on the second floor of the Decatur plant's quality control building.

The work carried out here in the nutrition and toxicology lab's animal control section involves four scientists, 600 white rats and a few rabbits.

The lab began operations in 1946. Ken Wright, now technical director, agriproducts, recalls that the first project he was given to conduct was to determine means of gaining the greatest nutrient value from soy meal.

Other projects were quick to follow, Ken says. The lab was instrumental in work on nutrient value of dehulled soy meal, as well as research on soy and corn fractions. These resulted in the development and sale of dehulled soybean meal, DSLC and HF-10.

Some of the advantages he cites in having such a lab on our plant grounds include the ability to do a test that is timely, observing tests from beginning until conclusion, maintenance of confidentiality, and development of management and application techniques which will prove important in sales, marketing, competitive research and personnel develop-



Dr. David Howell and friend from the animal control lab in a head-to-head meeting.

ment.

The Staley personnel in the lab are Dr. Dave Howell, Marvin Porter, Georgianna Paine, Arthur Adler, Jr., and Dr. William G. Morris. Dr. Howell is group leader, nutrition, toxicology and testing, and Dr. Morris is supervisor of nutrition research.

Dr. Howell points out that among the numerous tests conducted by the lab, many are toxicology studies concerned with measuring the safety of Staley food products such as sweeteners and starches while others are aimed at uncovering potential health hazards in non-food products such as paper starches. Toxicology studies at the Staley lab run from a few days up to three months, notes Dr. Howell. He points out that some tests may run two years but these are usually turned over to private laboratories.

In addition to toxicology, another area of testing receiving a great amount of the lab's attention these days is protein nutrition involving the company's extensive line of vegetable proteins.

The laboratory's rats, purchased from bio-medical supply houses, are the result of more than 22 years of homogenous breeding. This means that they are from one

(Continued on page 3)

Nine months sales, earnings show gains

Sparked by continued strong demand for corn starches and sweeteners, Staley recorded third quarter sales of \$159.9 million and net earnings of \$3.5 million for the third quarter ended June 30, 1974.

The figure is up from sales of \$120 million and earnings of \$2 million for the last year's third quarter.

For the nine months period, sales are \$434.9 million and earnings are \$7.9 million. For the first nine months of last year, sales were \$326.5 million and earnings were \$5.2 million.

The strength of the demand for corn sweeteners and starches is expected to continue into the fourth quarter of this fiscal year, playing a major role in a significant year-to-year earnings increase.

	Nine Months Ended	
	June 30, 1974	June 30, 1973
Net Sales	\$434,918,000	\$326,529,000
Depreciation & Non-Cash Charges	10,823,000	9,478,000
Earnings before Taxes	16,154,000	9,964,000
Income Taxes—Estimated	8,253,000	4,735,000
Net Earnings	7,901,000	5,229,000
Net Earnings per Common Share	2.98	1.96
Average Shares of Common Stock	2,642,982	2,657,381

	Three Months Ended	
	June 30, 1974	June 30, 1973
Net Sales	\$159,966,000	\$120,037,000
Depreciation & Non-Cash Charges	3,934,000	2,997,000
Earnings before Taxes	7,297,000	4,164,000
Income Taxes—Estimated	3,746,000	2,097,000
Net Earnings	3,551,000	2,067,000
Net Earnings per Common Share	1.34	.77

Treat them safely

Time on your hands?

One of the most useful tools we have—our hands—is the latest theme of "take time for safety."

Steve Lockhart, loss prevention supervisor, points out that too often people take for granted "what versatile tools" hands really are.

Some specific hazards Steve cites include:

- Reaching into a machine before it has actually stopped.
- Guiding an object onto a hoist and getting the hands caught between a stationary object and the hoisted one.
- Hands being struck by moving equipment such as conveyors, or moving parts of machinery.
- Pulling on an object that may be stuck under some-

thing else. Many times the object being pulled is extremely sharp and causes serious cuts.

—Improper operation of hand trucks.

—Wearing jewelry in production areas, especially where climbing or handling of metal is required.

"It has to be stressed that hand accidents—like most injuries—are caused when an employee tries a shortcut.

"One important point is that even the slightest injury to the hands should be reported. Too often, slight cuts are ignored and not treated.

"The hands are the most unique tools known. It's up to each individual to protect them," concludes Steve.

Chattanooga's Wagner line gains popularity in South

Will the mint julip be replaced by Wagner drinks as the favorite of the South?

While it might be impossible to completely dislodge the fabled drink from its place in Southern folklore, there can be no doubt that the Wagner name is one of the most popular in Dixie. Evidence is the phenomenal growth in shipments made throughout the area by Staley Consumer Product's Chattanooga, Tenn., Wagner plant.

Jack Sanders, manager for the facility which has 30 plant employees and 10 drivers, points out that when Wagner began operations in Chattanooga in 1967, only 15-20,000 cases of two lines—orange and grape—were bottled and shipped monthly. Today, the figure has jumped to 125,000 cases a month of the complete Wagner line.

This outstanding growth reflects the increased popularity of Wagner, Jack says. He adds that he expects the trend to continue as we strengthen our share of market sales in the South.

900,000 miles

Chattanooga's truckers log more than 900,000 miles a year as they carry Wagner drinks to stores in southeastern Tennessee, Louisiana, parts of Arkansas, Kentucky, North and South Carolina, Georgia, Alabama, Mississippi, Florida and parts of Virginia and West Virginia.

The state laws of some southern states make it necessary to produce "special" blends, labels and caps.

Chattanooga employees therefore must not only be responsible for quality production and distribution of regular Wagner drinks but must maintain three

different production schedules and inventories.

Extra demands

Dan Comp, manager Staley operations, Oak Brook, says the ability of the Chattanooga plant to adequately meet these extra demands is testimony to the skills and dedication of the employees.

The plant covers nearly 20,000 square feet near downtown Chattanooga.

Concentrate for the drinks is made in Cicero, Ill., and shipped to Chattanooga for blending and bottling. The concentrate is blended with water, IsoSweet and dextrose, heated and then bottled at a rate of 152 bottles a minute.

"We believe we have made a solid contribution to the Staley Company," he concludes. "We've enjoyed strong growth and we're looking forward to continuing the pattern of recent years."



Inspector Virginia Wyatt works at the final station in the bottling before cases are loaded with Wagner drinks. She is responsible for making sure labels are on correctly as well as retrieving faulty bottles.

In the News...



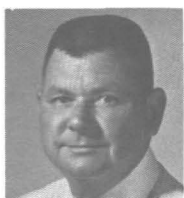
Credit Union works for
Staley employees...P. 2



Play ball...P. 3



Sweetlix blocks work,
No bull...P. 4



Dewey Gosnell



Lloyd Bowrey



Delbert Stout



Coy Allen



Alice Towne



George Bray



Archie Beals, Jr.



George Finch, Jr.



Paul Short



George Collins



Glenn Vance



Thomas Duncan



Floyd Horn

Anniversaries

35 YEARS

LESTER CARTER, building foreman, 11, 18 & 75, industrial

ROGER RANDOL, senior mechanic, boiler-makers

ADAM WILKIE, JR., senior mechanic, electric

30 YEARS

ALICE TOWNE, division secretary, agriproducts

COY ALLEN, maintenance service superintendent, industrial

25 YEARS

DELBERT STOUT, shift foreman, process, industrial

WOODROW SMITH, night maintenance superintendent, industrial

GEORGE FINCH, JR., superintendent, maintenance, agriproducts

THOMAS DUNCAN, shift foreman, 12 & 26, industrial

GLENN VANCE, utility technician, research & development

DEWEY GOSNELL, shift foreman, engine room, industrial

ARCHIE BEALS, air compressor operator, 2 building

JOHN COLEMAN, operator, 44 building

FLOYD HORN, senior mechanic, brickmasons

KENNETH COMP, stenciler-cleaner, 20 building

MORRIS TATUM, JR., pack & load leadman, 20 building

LLOYD BOWREY, carbon operator, 10 building

GEORGE BRAY, reliefman, 20 building

GEORGE COLLINS, truck operator, 34 building

PAUL SHORT, merco operator, 6 building

20 YEARS

JOHN BARBEE, JR., building cleaner, 28 building

FRANKLIN CONROY, senior mechanic, pipe shop

ROBERT SINNARD, utility man, 101 building

THOMAS RADLEY, senior mechanic, pipe shop

H. MOORE, production shift foreman, Keever

15 YEARS

LOU RINEBOLD, chief pilot, corporate aviation

10 YEARS

GLEN SHELTON, manager of management development, industrial relations

JACKIE DILLMAN, staff accountant, agriproducts control

SHIRLEY WINSLOW, chemical operator, Houlton

ROY FINNEY, production, consumer products, Arlington

5 YEARS

NORMA JEAN BECKHAM, keyed data equipment operator, corporate information systems

NANCY CARRITHERS, adjustment/price book maintenance, Staley Chemical, Kearny

FRED LAMPE, director, general manager-Almex, international

GARY BRITTON, engineering draftsman, corporate engineering

JOHN DEMPSEY, territory manager, sweeteners, industrial

JUDY MONOCO, secretary to vice president, consumer products

JACQUELINE PITTMAN, production inventory control clerk, Staley Chemical

A. VARGAS, palletizer/production fork lift operator, Chicago

GARLING MUMFORD, materials coordinator, Vico-Chicago

On The Move



Richard Palumbo



Darrell Larrison



Terry Shaw



Robert Fisher



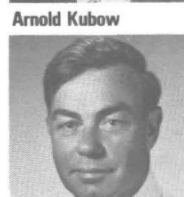
Scott Page



Arnold Kubow



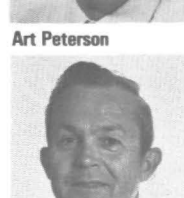
Lauren Incarnato



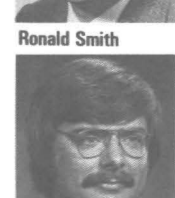
Art Peterson



Ronald Smith



Donald Miller



Jerry Perkins

INDUSTRIAL

NANCY ELLIOTT from messenger, office, to junior accounts payable clerk, industrial products control

LAUREN INCARNATO from shift foreman, wet process, to relief night superintendent

DARRELL LARRISON from plant chemist, Houlton, to technical supervisor, dry starch

DONALD MILLER, from senior industrial sales representative to area manager, sweetener sales, San Francisco

BEVERLY MOORE from stock control clerk to receiving shipping coordinator, maintenance

SCOTT PAGE from dry starch production control supervisor to manager, production/materials planning, industrial administration

ROBERT FISHER from technical supervisor, dry starch, to building foreman 16-116

HOWARD LARCOM from mechanical engineer to senior project engineer, Morrisville

JERRY PERKINS from technical paper trainee to technical paper representative

ART PETERSON from building foreman 16-116 to night superintendent

ROBERT BANDY from hourly roll to assistant foreman, Satellite III

AGRIPRODUCTS

DARLENE OWENS from pension clerk to secretary, director of economic research

ARNOLD KUBOW from staff management accountant to staff accountant

CONSUMER PRODUCTS

RICHARD PALUMBO from manager engineering and packaging, to contract operations manager

MICHAEL WINDSTRUP from hourly roll to second shift foreman, Cicero

CORPORATE

ELLEN DUGGAN from senior clerk, employees benefit association, to pension clerk

TERRY SHAW from design engineer to project engineer, engineering

HELEN AMOS from keyed data equipment operator to control clerk

BEVERLY KRAUSE from keyed equipment operator trainee to keyed data equipment operator

INTERNATIONAL

RONALD SMITH from international accounting to supervisor, international accounting



Credit union receptionist Kathy Miller and retiree William Brumaster discuss his account statement. The credit union is starting its 45th year.

Credit union assets hit \$12 million

Service to employees sparks growth

To establish a new financial institution in 1930 might not have seemed a wise enterprise. The country was just entering the darkest days of the Depression and it was only nine months from

the infamous Black Friday which had seen fortunes crumble under the onslaught of a ticker tape.

Yet, it was in such a setting that on July 7, 1930, 25 Staley employees met to form the Staley

Employees Credit Union with assets of only \$123.25. Had these first members been quizzed, it is unlikely that even one would have foreseen that those assets would grow to \$12 million only 44 years later.

But, dedicated to a credo of a saving and borrowing service for Staley employees, the credit union starts its 45th year this July, with nearly 5,000 members, more than \$12 million in assets, shares saved by members of more than \$10 million and outstanding loans of \$6 million. It is also the second largest credit union in its four county chapter which has 58 member credit unions.

Dean DeVore, credit union treasurer and manager, points out such growth was made possible by adhering to the original charter of the credit union to "allow Staley employees to borrow money at favorable rates."

"The financial problems bestowed upon people by the Depression provided fertile ground for credit unions with their philosophy of service to members," explains Dean.

The credit union is not a part of the Staley Company, but is a separate organization serving Staley employees and their families, Dean continues. It is not open to the general public.

Current directors of the credit union are Tom Wheatley, president; Henry Scherer, vice president; Paul Breyfogle, secretary; Dean DeVore, treasurer and manager; Harry Atkins; Koran Capshaw; Clarence Rader; Paul Baughman; Harold E. Smith; Other Summerlott; Leo Delhaute and Dale O'Bryan. Bob Rose is assistant treasurer.

Credit union services include savings accounts at competitive interest rates, low-cost loans, and financial counseling.

"We are a not-for-profit institution," Dean says. "Our goal is to provide financial services to Staley people, not to make money."

Currently, the credit union has eight full-time employees, and has recently installed new electronic bookkeeping equipment to facilitate handling of member's accounts.

RETIREMENTS

FRED D. LESLEY, senior mechanic, Satellite 1

HEYWOOD E. DAVIS, lead blender operator, Houlton

RICHARD D. YOCOM, senior mechanic, 77 building

LEIGHTON B. CLARK, dryer operator, Houlton

Staley news wrapup

That just squeezed flavor and taste is made possible for processed citrus products by a new idea from Staley's Redd Labs., Safety Harbor, Fla.

Called Natural Orange Flavor, the blend is highly concentrated, does not require refrigeration and offers convenient preparation.

Despite a two percent drop in pig farrows compared to the same period last year, sales of Staley's Day-One continue strong.

The drop is less than had been expected, according to a company specialty feeds spokesman, and is

Are you a second away from injury?

How long is a second? About twice as long as it took for a hose to buckle and smash into Bruce Walsh's face on the evening of July 15. But more than enough time to lose your sight through an accident.

Bruce, an 11-year-veteran with Staley, was working overtime. While preparing to change a hose in a mixer, it buckled and hit his face smashing into his eye. Only the strength of the safety glass and safety frame saved him from serious injury—maybe even blindness.

"I had changed hoses for that process many times," recalls Bruce, a mixer operator in 20 building. "Nothing like that had ever happened before."

"It was so quick—less than a second. I didn't know what happened."

Bruce urges all Staley employees to use proper safety equipment.

"It isn't enough to think that because nothing has happened yet, it never will," he explains. "And you don't have any warning, it occurs so quickly. Fractions of a second or an inch can mean the difference between an injury of a near miss. That's why it's smart to put the odds on your side with safety equipment."

not enough to impact the overall market.

Additionally, there is a growing acceptance of Day-One which is used as a nutrient supplement during the first 20 days of a pig's life so sales prospects continue to look bright.

The energy shortage of the past winter plus the rapid increase in high fuel oil prices has helped to strengthen coal's position as a leading source of energy for industry.

Now, faced with a possible strike by miners this fall, Staley is building up its reserves. The possibility of a coal miners' strike has increased the urgency of employees adopting "stop waste" work procedures to help preserve energy.

The next time you bite into a biscuit marshmallow cookie (marshmallow on a cookie base and enveloped with chocolate), the odds are that Gunther D-100 whipping agent has helped bring it to you.

D-100 has gained increased market acceptance as an up to 15 percent replacement for gelatin in making marshmallow cookies and confectioneries.

The soy albumen product has always had application in the process and rapidly rising prices of gelatin, plus the tastier, more tender marshmallow made possible with D-100, have sparked its increased use.

The product is manufactured at Staley Gunther Products, Galesburg, Ill.



STALEY NEWS

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

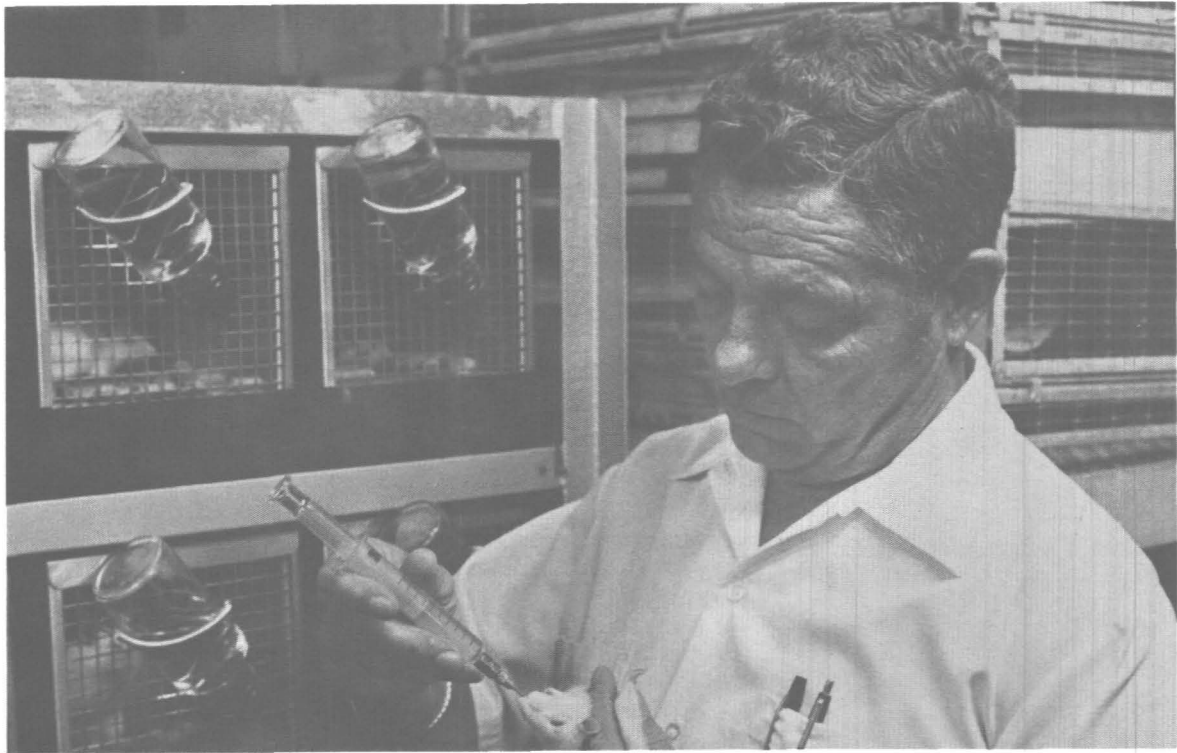
Manager, Employee

Communications Dan Hines

Manager, Visual

Communications Lee Jeske

Assist. Photographer . Roy Enloe



'Rat Pack' makes products possible

(Continued from page 1)

strain and have similar characteristics from generation to generation, an important factor in eliminating variances which could affect test results.

Upon arrival at the Staley lab, each rat is given time to acclimate to its new surroundings before going into a test program. The acclimation period may range from three to ten days depending upon the test that is forthcoming.

Each of the lab's 900 rat cages is equipped with a water supply and the 1,300-foot laboratory is carefully climate controlled with its own air conditioning system complete with humidity control. The lab has reverse pressure, i.e., when the door is opened the air rushes out, not in. Dr. Howell explains this reduces the possibility of human germs drifting in and in-

fecting the rats. Quite a switch.

Here's how the lab would conduct a typical protein nutrition test, in this case a test to determine the PER, protein efficiency ratio, of textured soy protein.

Following their acclimation period, rats are divided into two groups and placed into individual cages. Their weights are measured and individually recorded. Importantly, there can be no more than 10 grams variance in the weight of the rats used and they cannot be more than 28 days old.

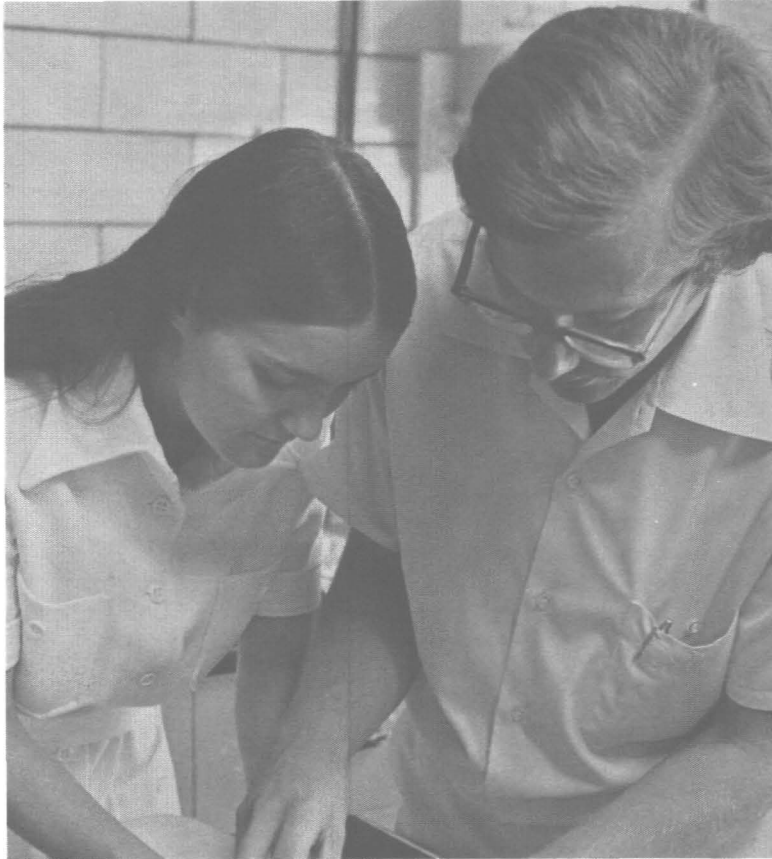
One group is then started on a diet of textured protein with vitamins, minerals, starch, sucrose and water. The other group receives an identical diet but casein (milk protein) replaces the textured protein.

The weights of the rats are

recorded weekly until the end of the test which runs 28 days. The PER is then determined by the weight gain divided by the weight of the protein consumed. Test results indicate the quality of the protein consumed, as important a point as the quantity. This in turn relates to true-to-life situations such as the nutritional value of textured protein in the lunches of school children.

The lab conducts numerous tests to determine product safety.

In such a test, for example, a household product such as "Sno-Bol" might be injected into a rat's stomach. Purpose of the test is to determine what is commonly referred to as the "LD50"—the level at which 50 percent of rats so injected will die and the other half live. The test is standard means of



Above, Georgianna Paine and Arthur Adler, Jr., prepare to perform an eye irritation test on a rabbit. Upper left, Marvin Porter administers a compound by gastric gavage, a part of an acute toxicology test to determine LD 50. In the case of the eye irritation test, the rabbit will be observed for eye irritation at periods of 24, 48 and 72 hours. The rat will undergo 14 days of observation.

determining the toxic level of a product in compliance with federal health regulations.

Dr. Howell notes that the work is vital to the drawing of proper guidelines on labeling and handling of products so that human beings, especially children, do not suffer.

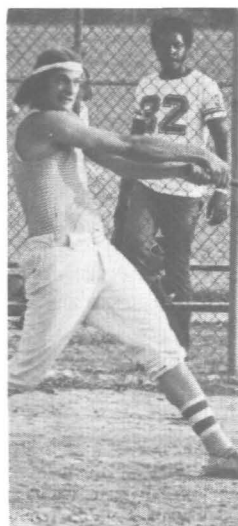
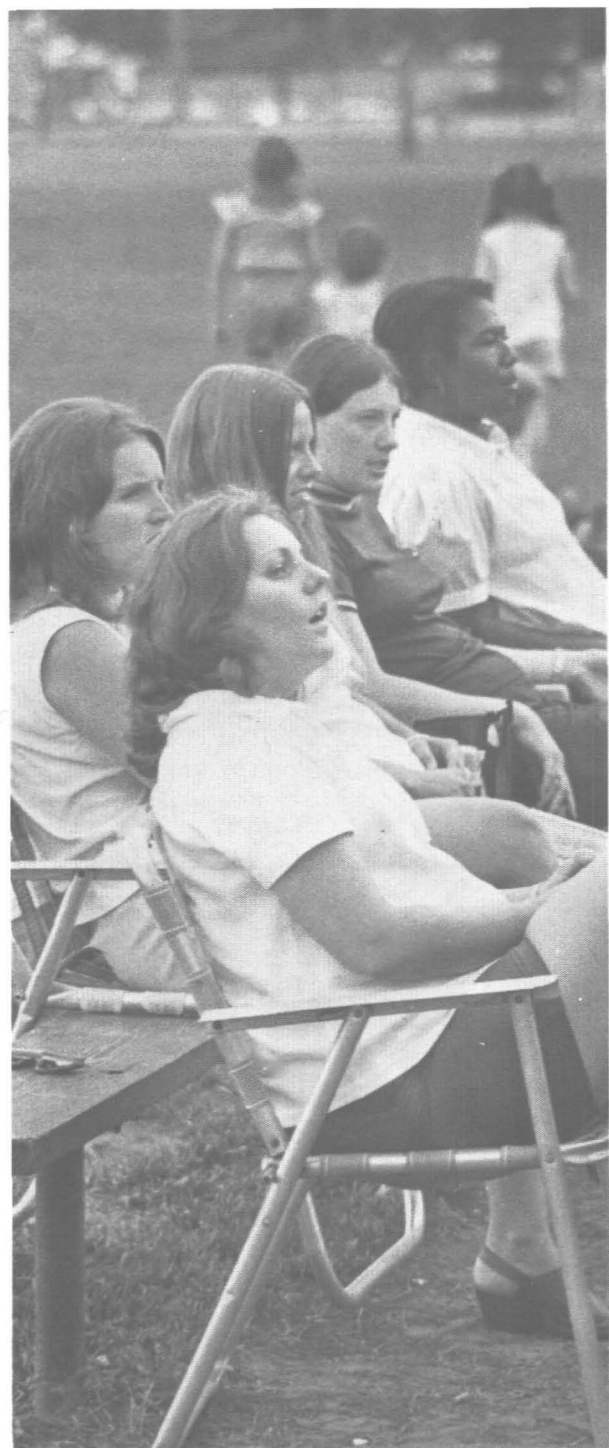
The toxicity of a product determines whether a product is to be labeled as toxic. This determination is reached by the response to the dosage since a definite dosage is prescribed by the government. If less than 50 milligrams causes the LD50, a substance is "highly toxic". If more, it will be considered toxic up to 5 grams required for LD50. Any-

thing in excess is not classed as toxic.

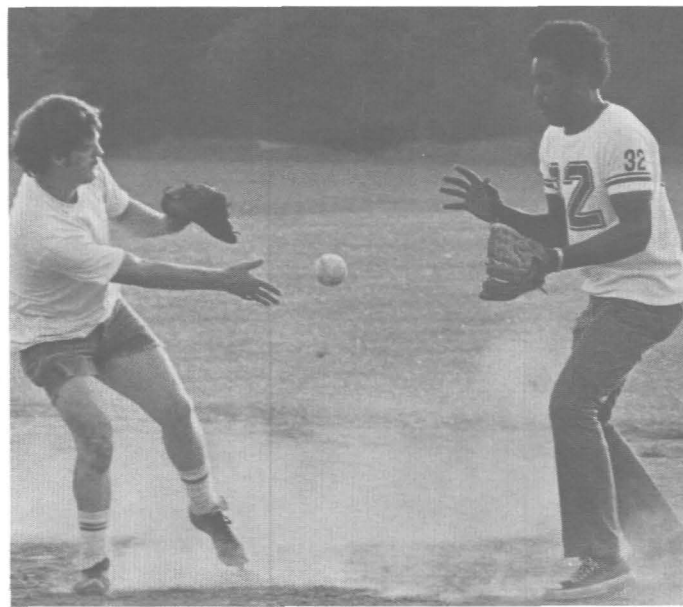
As directed by law, a rat is humanely destroyed once it is used in a test. It cannot be used in a second test or be kept as a pet.

Tests are conducted on almost all Staley products, says Dr. Howell, even those not required by law.

Some food products, for example, are given "gras" status, that is they have already been determined to be safe for human consumption and need not be tested further. Dr. Howell notes however, that even for "gras" items generally regarded as safe it is best to prepare data for the protection of the public.



ACTION ABOUNDS IN STALEY SLO-PITCH



Sweetlix blocks boost beef output

The dramatic contribution of Staley to the world food delivery chain has been illustrated vividly by Sweetlix 3-in-1 blocks and Hi-Energy-Protein (H.E.P.) blocks at a Colorado ranch.

One of the most pressing problems facing cattlemen in this country is the attainment of maximum breeding efficiency—a 100 percent calf crop or a calf for every cow.

However, for many beef producers, a calf crop of 80 percent or more is considered good.

Staley produces a complete line of Sweetlix blocks used as diet supplements for cattle. The blocks are blended and formed in 47 building at Decatur.

H.E.P. blocks, for example, are a 25 percent protein block designed to be used in combination with 3-in-1 blocks to provide a balanced diet offering the daily requirements for energy, protein, vitamins and salt.

H.E.P. blocks have three major energy sources—molasses, soybean meal and corn solubles. While they provide natural protein and energy, the 3-in-1 block provides minerals to meet daily requirements of phosphorus, calcium and salt. It also provides six major trace minerals including extra zinc, cobalt and iodine.

Phosphorus essential

The phosphorus content is essential in aiding conception during breeding periods. It compensates for the low mineral content found in a forage diet. Such diets are high in fibers, but low in total digestive nutrients.

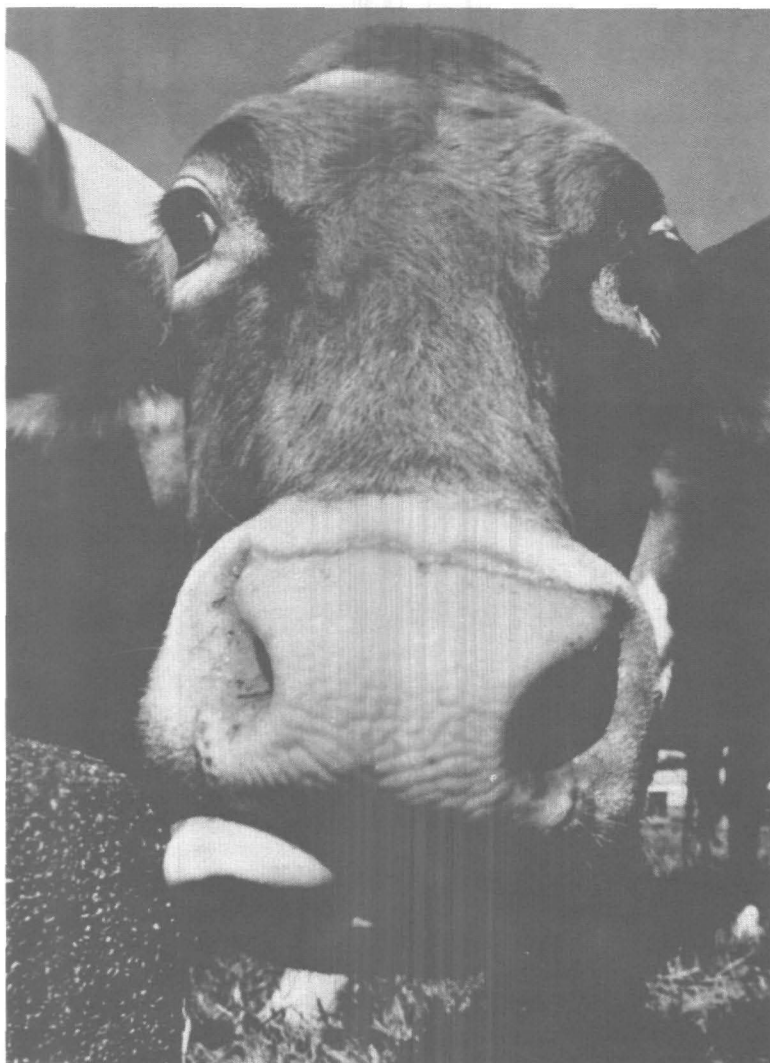
Ranchers, therefore, seek ways to improve the protein and vitamin content of forage diets.

Such was the case at the Trampe Ranch at Gunnison, Colo. A commercial cow-calf operation located in the mountain region of the state, the ranch covers 5,000 acres.

The ranch herd spends the summer on high mountain pastures and the winters in the hay meadows of the Gunnison valley on quality native grass hay.

The Trampe ranch is operated and managed by Don Rundell and his wife, Betty, and Bill Trampe and his mother, Dora Mae.

The owners began using H.E.P. blocks during the winter of



A rare view of a cow, agreed, but one which translates into an important market for Staley specialty feeds. The Sweetlix line of blocks is a leading source of nutrition and energy for cattle.

1972 to provide energy, vitamins and minerals to yearling heifers that were to be bred for the first time in June 1973. The 150 heifer calves weaned in November 1972 at an average weight of 350 pounds.

They were fed until February 1972 on H.E.P. blocks and native hay.

Then in February, the 3-in-1 block was added to their diet. Breeding of the heifers took place in June and when measured in November, the conception rate was 90 percent.

Weight increase

In November, the heifers weighed 780 pounds average, an increase of 30 pounds over the previous year when Staley Sweetlix blocks had not been used.

The results were borne out in feeding programs for two-year-old heifers also. They started on

Sweetlix 3-in-1 in March 1973. The conception rate was 93 percent—nearly 10 percent higher than the previous year—and the heifers averaged 25 pounds heavier than the previous year's crop.

As a result, Trampe is now using 3-in-1 for its total cow herd. Weaning weights per calf have increased an average of 15 pounds, which Trampe contributes entirely to the use of Sweetlix blocks, pointing to the more efficient utilization of forage.

Other area ranchers have watched the tests at the Trampe ranch with interest and several have indicated an interest in using Sweetlix blocks.

The success of the Sweetlix program is evidence that Staley is truly in a unique position to serve the world's protein needs, in this case contributing to the efficient production of quality beef.



THE GOLDEN YEARS

The current interest in the occult is old hat to **Cleo Hanson**, who retired in October 1973 after 42 years with Staley. Cleo has been an avid magician for more than 30 years and recently attended the international convention of the International Brotherhood of Magicians in June in Dayton. Cleo says the Decatur Demons Club meets the third Tuesday of each month at the Decatur YMCA and any interested persons are invited to attend.

Summertime is travel time for **Kenneth Wood**. Kenneth, who retired in July 1967 after 34 years of service, started his summer travels with a visit to Chillicothe, Ill., where his son launched an ocean-going concrete boat which took three years to build. After that, Kenneth headed out to Colorado Springs before returning to Illinois via Florida.

A "thank you" to all his Staley friends has been received from **Jim Fuson**. Jim retired in May after 42 years with the company. He notes he is especially grateful for "the many Staley people who helped me over the years and shared their time, ideas and lives with me."

Safety reports that several retirees have taken advantage of the special prices offered them on safety prescription lenses and frames. Remember, as a Staley retiree, you are entitled to purchase glasses through the safety office, usually at tremendous savings. For example, a pair of glasses and frames typically runs no more than \$12. You are also entitled to purchase up to two pairs of safety shoes a year at special discount prices. For more information, call 423-4411, ext. 311.

One of the retirees who took advantage of the low discount prices on prescription safety glasses was **Roy Roller**, who now lives in St. Petersburg, Fla. Roy writes that he wants to thank Staley for making it possible to obtain the glasses, adding he enjoys his "very much." He also notes that he's sure the fish he catches will "look much larger from now on." Roy says **Bill Sweeney** in safety was especially courteous and helpful in making the purchase.

The start of **Ed Grolla's** retirement is something he will never forget. Ed retired after 39 years in the elevators on April 1. Two days later, his home was smashed by the tornado which ripped through Decatur this spring. Ed and his wife were huddled in a corner of the garage and fortunately were not hurt. The house is now repaired but Ed and his wife lived in a camper for three weeks before repairs could begin. Ed visited the *News* office recently, however, and was in high spirits, looking forward to enjoying his retirement.

It's been a busy summer for "**Tex**" **Taylor**, former credit union treasurer. First, **Lee Lyons**, who retired as an electrician in May 1974 after 39 years with the company, **Jim Carter**, millwright, and **Bill Rennert** construction supervisor, 6 building, visited him while they were on a fishing trip to Wisconsin. Then **Bob Pence**, sales promotion manager, consumer products, stopped by with his wife for a visit while they were camping near Tex's home in Sayner. Tex says Bob caught 12 bluegill during the visit.

Benefit ID cards mailed

What do you do if you're 500 miles away from home on a vacation when illness or injury forces your family to seek admittance to a hospital in a strange town? How do you verify your benefits to the hospital?

Or if you're not home and your spouse must verify benefits coverage, how would it be done?

The answer is with the new identification cards that are being mailed to Staley employees verifying their membership in the Staley Employee Benefits Association.

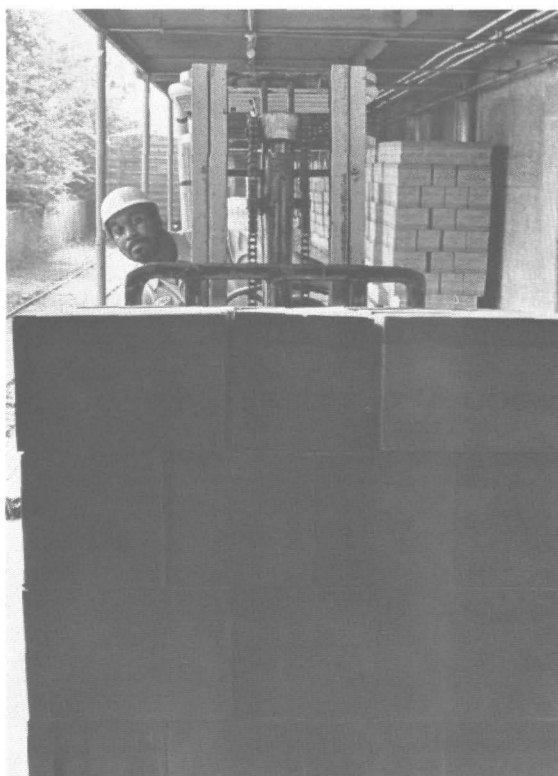
The first cards were mailed in late July to Decatur hourly employees.

The purpose of the cards is to provide a convenient reference with the telephone number and address of the Association for employee use as well as to indicate coverage to hospitals.

Verification of coverage may be obtained by any hospital by calling the number listed on the card COLLECT.

People make a company

Wagner drinks Dixie favorite



Forklift truck operator Wilbert Terrell, left, loads boxes of Wagner drink onto a truck ready to make a shipment. Right, Albert Ashley, filler operator, checks the progress of bottling operations. Both men are employees at the Wagner plant in Chattanooga for consumer products.

Staley Mfg. Co.
P. O. Box 151
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