

StaleyNews

Volume XX/No. 6

Decatur, Illinois/July, 1978

Staley soy helps hold line on price of ground beef while improving quality

Bad-news beef prices already have made headlines several times this year and threaten to take more punches at the old pocketbook before the end of 1978. Beef prices are now expected to rise in the neighborhood of 23 percent by the end of 1978. This price rampage may continue for the next couple of years as cows are withheld from slaughter and used instead for breeding purposes.

The decreased cattle supply and the resulting higher prices for red meat have rekindled an interest in soy proteins to help stretch grocery dollars as well as meat supplies. Since 1974 when the prices of beef were bent skyward, and hamburger/soy blends had their first mark of meat counter success, much has happened to the products, the blenders and the users.

With her package of extender in hand, some homemakers back in the 1973-74 go-round eyed a 10 percent extension of ground meat and decided to shake in double the recommended amount of soy to produce additional savings. While she appreciated the pennies she thought she was saving, the dish was a flop with her family. But the home chef was not the only guilty party back then. Some of the soy products just weren't too great. Then too, meat processors hoped to increase profits by adding a little more soy than recommended by suppliers. Who'd know, they rationalized. Well, everyone did, and the grocer soon got the message.

Experience back then was that as long as the prices stayed high, the blends wound up in the market basket, but as soon as the prices of hamburger dropped, so did the popularity of these blended meat products to a point where many stores ceased offering them... until the recent red-meat price scramble.

This time around, instead of turning the consumer loose with a package of soy protein extender and leaving important formulation decisions to the thrifty homemaker, Staley is marketing its products only

Richard Hahn promoted to divisional vice president

Dr. Richard Hahn has been named divisional vice president, research and development. He had been research director since 1975.



Dr. R. R. Hahn

Joining Staley in 1967 as a senior research chemist, he was promoted to group leader, food applications in 1968 and to director, food and agriproducts research in 1973. Dr. Hahn was advanced to director of research and development in 1975.

Before coming to Staley, he was associated with research capacities with Harvest Queen Mill and Elevator Company, Plainview, Texas.

The new divisional vice president holds a B. S. degree in chemistry from Bethany College, Lindsborg, Kansas, and M. S. and Ph.D. degrees in chemistry from Kansas State University, Manhattan.

to commercial food processors and supermarket meat departments. District managers, meat lab and technical service personnel are working with these processors on making good formulations that will produce appetizing and delicious foods.

Recalling earlier disappointments, some consumers may resist soy protein's use in meats today because these shoppers are not aware of the gains made in soy protein technology and the resulting delicious products now possible, according to Bill Robinson, director, product management.

The key to the successful use of Staley soy proteins is the unique process that more efficiently removes oil and undesirable flavor components from soy flakes. The result is a superior starting material from which to produce more than 30 varieties of soy flour, grits, concentrates and textured products. "Bland 50" soy flour, "Procon" soy protein concentrate and Textured Procon are a direct result of this advanced technology. Each one exhibits an extremely favorable flavor profile making it usable in a wide variety of food applications.

Proper use

When properly used, these new generation soy proteins permit functional and cost advantages to meat processors and overall

(Continued on Page 3)

Expansion plans at Argentina plant developed through licensing agreement

Staley, recognized as a leader in starch, sweetener and edible protein technology, is hard at work merchandising its expertise around the world through its international division.

One recent example is a corn wet milling technical licensing agreement made in Argentina. Through this agreement, Staley can give Industrias de Maiz S. A. (IMASA) in Chacabuco assistance with all areas of production, sales and product application know-how. While Benito A. Garcia, plant manager, is interested in all areas covered in the agreement, he is particularly concerned with mapping out a sound expansion program since the Argentine economy is ripe for more corn wet milling products.

Currently, IMASA is manufacturing a product similar to "Isosweet 100" high fructose corn syrup. Its use has caught on very well there, according to George Wack, assistant manager, international engineering, who says that country is using it mostly in soft drinks, bakery products and jams, much like it is used in the United States. The higher demand for this product, together with other syrups like "Neto" and "Sweetose", has necessitated expansion of the plant. Besides sweeteners, IMASA is producing regular starch, Eclipse and Stayco starches, dextrins, adhesives, caramel coloring and feeds.

To design a master expansion plan, Garcia spent 10 days at Staley/Decatur with Wack; Jim Wideman, manager, international engineering; corporate and plant engineers. They determined major equipment necessary

(Continued on Page 4)



The Meduxnekeag River flows by the Houlton plant into Canada. The "international" status of the picturesque stream makes it subject to some of the strictest environmental standards in the nation.

Staley/Houlton launches another series of waste treatment improvements to overcome environmental challenges

At one time there were more than 40 starch processing plants in Maine. Now, Staley/Houlton is one of only two remaining. Faced with immense environmental problems connected with potato starch manufacturing, the others were unable to meet the state's environmental protection requirements at an economical cost, so they closed.

Since purchasing the plant in 1967, Staley has made continual improvements in Houlton's waste treatment system. In fact, when completed, new projects that got under way in June will enable it to meet the state's 12 waste effluent standards, even under the most adverse conditions. The latest planned waste treatment improvements will cost \$160,000, bringing the total 10-year expenditure for environmental control at that location to nearly one-half million dollars.

Discharge permit conditions the plant must meet include limits on the amount of biological oxygen demanding organic material (B.O.D.), water flow, suspended solids, settleable solids, Kjeldahl nitrogen, phosphorus, fecal coliform bacteria, and turbidity. Houlton easily meets the B.O.D. limitation of 150 pounds daily, usually discharging only 10 to 25 pounds. That compares to more than 11,000 pounds discharged daily when the plant was acquired. Houlton also meets most of the other standards.

Winter problems

Due to some unique environmental features, the plant is generally able to meet the solids standards during warm weather. However, Houlton's inability to waste excess sludge solids during cold weather forced its waste treatment system to operate less efficiently, eventually causing discharges of excess solids into the nearby Meduxnekeag River.

An effluent monitoring system includes both daily and weekly scheduled checks of the plant's efficiency as well as "instantaneous" checks, giving a reading of waste treatment efficiency at a particular moment.

During the past winter, several excursions above permit limitations were caused by lack of a means to remove excess sludge solids. To remedy that situation, the company is constructing a holding tank that will enable

it to store up to 240,000 gallons of sludge until it can be introduced during warmer weather into the plant's spray irrigation system.

With the installation of the new sludge holding tank, a lagoon which was drained, is being filled with dirt. In past winters when sludge solids accumulated in the aeration basin, some of the sludge was pumped into the lagoon. With snow thaw and spring rains, the lagoon would threaten to overflow into the Meduxnekeag River, creating a potential second discharge point that could be a violation of the plant's operating permit.

When the lagoon is filled in, the area will be graded and seeded to prevent soil erosion into the river. While this work is being done, construction will commence on the sludge holding tank expected to be operational by November 1, 1978.

Spray irrigation

Plant Manager Eugene Woody estimates that he can use his spray irrigation system approximately 120 days each year during warm weather. When in use, the system will pump water containing stabilized sludge solids onto the field. When the irrigation system cannot be used, the sludge solids will be stored in the tank.

Houlton, which employs 70 people, is one of the major industries in the northeastern corner of Maine. It has several unique environmental features.

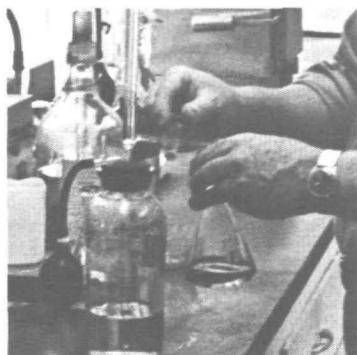
One example is the use of raw materials to make finished starch products--from imported tapioca starch and from reclaimed potato starch which was one produced by grinding potato culls at the Houlton plant. That process required added waste water treatment, however, which made the continuation of the process economically unfeasible, so grinding operations were halted.

Today, the source of potato starch is from area potato processors using a Staley-developed system for the recovery of starch slurry. The system provides income for processors as well as protecting the environment.

The starch is recovered from a slurry which is collected by area processors who have installed the Staley system. Formerly, the slurry was a part of the waste water of those processing plants and had to be treated by their own or municipal waste treatment facilities. Not only is that burden removed, but also the slurry is now an income producer. Staley purchases it from the processors for its Houlton plant, where it is converted into finished starch products with none of the detrimental effects that were present when potato culls were ground.

(Continued on Page 2)

In the News...



Tests/P2



Rides/P3



Receives/P4



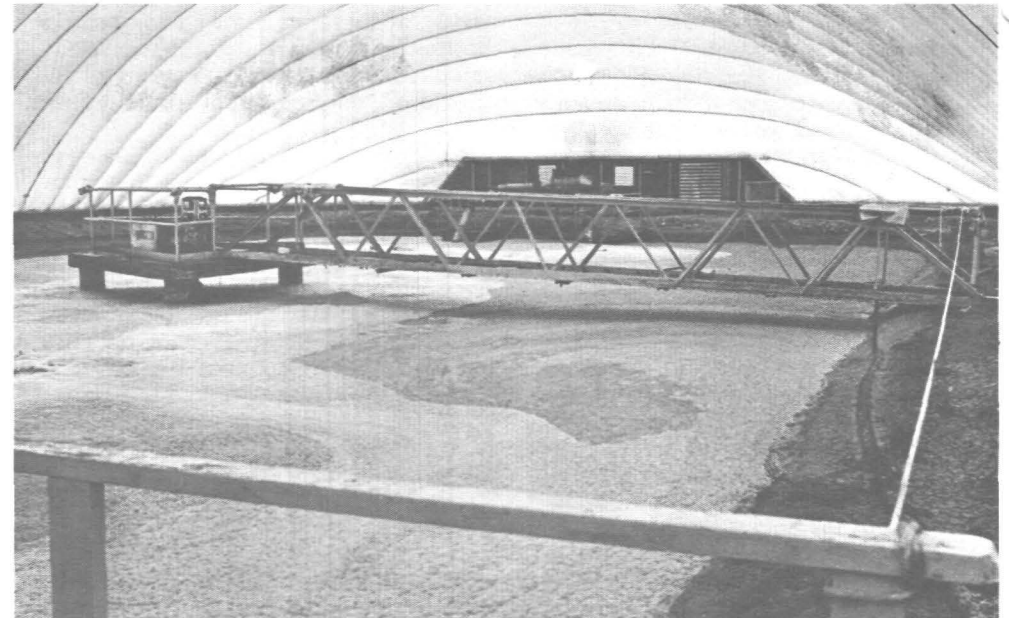
The Houlton plant is one of only two starch processing facilities remaining in Maine. At one time, there were more than 40.



The spray irrigation system at Houlton pumps sludge from the plant's waste treatment system onto a 60-acre company-owned hay field a quarter-mile away.



Checks of waste water standards are made on both a cumulative and spot basis in the plant's laboratory.



In its own version of the "Silverdome", Staley engineered an environmental breakthrough with the installation of an air-supported plastic enclosure to maintain temperatures in the extended aeration basin.

Houlton launches

(Continued from Page 1)

Adaptation

Among other waste treatment improvements, the company has utilized unused potato holding bins as aerated equalization tanks as part of a pre-aeration waste treatment facility. One bin has a capacity of 135,000 gallons, while another holds 75,000 gallons. These enclosed basins feed the final extended aeration basin located outside the production building. The final aeration basin has a 350,000-gallon capacity.

These pre-aeration waste treatment facilities improved the plant's waste treatment efficiency, but other steps were called for. One was the installation of a spray irrigation system in 1974 which works in this manner. During irrigation season, some of the process water is fed through both a primary clarifier and the 135,000-gallon equalization basin. This waste water is pumped during appropriate warm-weather to a 60-acre field, approximately one-quarter mile away. The field is planted in a mixture of reed canary grass, tall fescue, and Timothy hay.

But even steps such as these were no match for the long, cold Maine winters. The most notable victim of the cold weather was the bacterial sludge in the outdoor basin that fed on the process wastes. During the height of winter, basin water temperature would drop to near-freezing, and this would reduce bacterial activity and treatment efficiency. The solution lay in keeping water temperature high enough so that the bacteria could thrive--achieved by installing an air-supported plastic enclosure over the outdoor treatment basin.

Believed to be the first such enclosure ever installed for waste treatment systems, the "bubble" is supported by warm air blown into the 90 foot by 140 foot structure. The air helps maintain the temperature inside the bubble at no less than 50 degrees, even during the coldest weather, as well as supporting it, and furnishing oxygen for the bacterial sludge.

In the current program, aeration for the treatment system within the tank is also being improved with new diffusers that will

more efficiently utilize compressed air, resulting in an energy savings.

Other improvements

Steps have also been taken in the manufacturing process to conserve water and increase energy efficiency.

New vacuum filters are now used to dewater starches. Formerly, 50,000 gallons of water were required to make a 60,000-

pound batch of starch. With the two new vacuum filters, that figure is reduced to 15,000 gallons.

These latest improvements in the waste treatment system are the culmination of a six-year effort. In 1972, Staley pledged to take certain steps that would allow it to operate within its permit levels. As the company's starch business increased, so did the production demands on the Houlton plant. As production was increased, the limits were again reached and, in certain

areas, exceeded, leading to the latest improvements.

Woodby believes his plant is "one of a kind" in moving to meet the environmental requirements set by law.

"It is difficult to conceive of a plant that has faced such problems--extremely cold weather, difficult product mix, a raw material source that, by its nature, contains high amounts of B.O.D.--and met them with such success. Not only have we maintained our employment at 70 or more, but we also, at considerable expense, have incorporated some truly different approaches to environmental protection that will enable us not only to maintain, but also to increase production."

Houlton's case history vividly points out that environmental protection and economic considerations are not alien to each other.

Worth noting from around the company

Dr. David G. Howell, manager of nutrition, toxicology and regulatory compliance liaison, research division, has been appointed to the State of Iowa Architectural and Transportation Barriers Compliance Board by Governor Robert D. Ray. This board is assigned the task of enhancing the accessibility of major public buildings and public transportation to handicapped persons. Howell, formerly vice-chairman of the Michigan Crippled Children Commission under Governor William G. Millikin during the early seventies.

Planning is underway for the Staley Retirees Association's third annual meeting, which will be held on October 27 in the Masonic Temple. Dinner will be served at 6 p.m. Reservations will be handled by Pauline Cable, secretary of the organization, and Gertrude Hebert, committee member. Several weeks before the event, they will mail reservation notices to all retirees and spouses of those deceased, who also are invited. The committee to select officers is headed by Norm Lentz, who is assisted by "Skeeter" Moore and Roy Hornback. Ira Cox is chairman of the dinner arrangements and is assisted by Moore. Claude Cox, incoming president, will be master of ceremonies.

Jody Byers, secretary-directors, engineering and processing, corporate engineering, has been elected secretary of Theatre 7 for the 1978-79 year.

Exchange student Dagoberto Burgos, who has lived with David Banfield, boilermaker, Staley/Decatur, this school year, was inducted into the National Honor Society at Mt. Zion High School and also received a letter in track. From Nogales Sonora, Mexico, Dagoberto's year in the United States has been sponsored by the Youth For Understanding exchange program.

Pending business legislation is a favorite pastime of Steve Tyler, assistant chemical engineer at Monte Vista. He is chairman of the legislative committee of the Monte Vista Chamber of Commerce which recently organized a "Meet the Candidates Night". His committee reviews all pending legislation that applies to business and industry and makes its recommendations to the C of C, which, as a whole, takes a stand on issues and writes appropriate letters to legislators and influential people.

Jim Lawson, plant chemist at Staley/Houlton, received his B. S. degree from Ricker College, Houlton, Maine.

Studios efforts paid off for Richard Disney, production helper, 44 building, Decatur, who has been with Staley since 1976. He graduated in May from Millikin University with a B. S. degree in business administration. Richard has been going to school full time since 1974. He is a son of Don Disney, senior mechanic, machine shop, and brother of Jim, employed in 59 building.

(Continued on Page 3)

Joining the leisure life . . .



Raymond Grunert

EFFECTIVE APRIL 30, 1978

MALCOLM H. MEEK, merco operator, 6 building

EFFECTIVE May 31, 1978

ROBERT E. DEARDORFF, carbon operator, 10 building
ESTHER B. ELDER, sewing room operator, 20 building
RAYMOND R. GRUNERT, lead operator, 44 building
HYLIA H. HOYT, operator, 20 building
JACK L. LEWIS, extraction tower operator, 11 building
JOHN M. TOKARZ, roof equipment operator, 9 building

Staley soy helps price

(Continued from Page 1)

product improvements as well. According to Robinson, these new soy proteins when hydrated can result in higher protein, lower fat, better flavored and less expensive products than those made only from meat.

He believes that efforts must continue to improve the qualities of soy proteins and increase formulations of food products that will utilize them in ways which are beneficial to food processors and consumers alike.

Since more than 50 percent of the beef in the U. S. becomes ground beef, much of the emphasis in soy additives to beef is in the ground form. The proper balance of hamburger to soy protein is crucial to the flavor and texture of the cooked product.

Nearly every supermarket chain and large independent grocer is working on a blended product. Many are testing Staley's "Mira-Tex" textured vegetable protein as well as the new Textured Protein. Staley is promoting the "Procon 2060" instead of textured soy flour, which was very successful in 1974. The company believes there's a place for Procon in these ground meat products, even when prices drop—still making quality products and saving money, even though savings will not be as great.

When compared to an all-beef product, the savings in yield or cooked weight is significant. On the average, yields are about eight percent greater in a beef patty made with a blend of ground beef and "Procon 2060" than in an all-beef patty. Shrinkage is 20 percent less, providing superior bun coverage.

Staley is interested in offering consumers a good tasting product at the lowest possible cost. The estimated difference between a ground beef Procon 2060 blend and an all-meat product is 20 to 30 cents a pound.

Comparisons compiled by Steve Moore, food technologist in the meat lab, were made of all-beef and of ground beef and soy blends all containing 25 percent fat. These showed that per 100 pounds the all-meat product cost \$89.13 and had a cooked yield of about 70 percent—meaning 30 percent was lost in cooking. The blend of beef and 15 percent Mira-Tex cost \$71.70, producing a savings of \$17.43 or 19.55 percent over the all-meat. That product had a cooked yield of 78 percent.

Turning to the blend with 20 percent Procon, there's a difference in price from all-meat of \$23.19 or a 26 percent savings, and the product had a cooked yield of 78.5 percent. Going to a 25 percent extension of hydrated Procon, there's a \$28.95 cost

Efforts acknowledged

The national organization of Pony Baseball, Inc., (formerly Boys Baseball), has awarded a Staley/Decatur employee its highest honor.

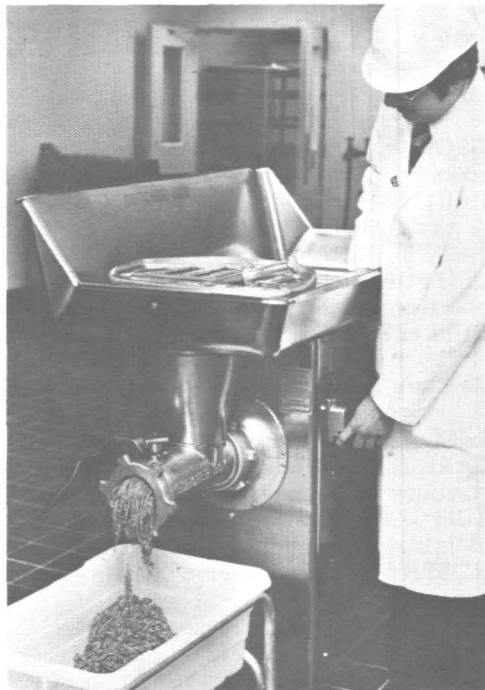
Opening day this season, Carl Simroth was presented with the Joe E. Brown Memorial Award for his years of volunteer service in furthering the program locally and regionally. The award is named for the comedian, charter member and first president of Boys Baseball.

Involved in its activities 12 years, Simroth, who is shift foreman, extraction and process, 101 building, has held all local offices—resident, vice president and league director. Now he's national director and has 10 field directors reporting to him. Carl has held this national position two years in an area encompassing Illinois, Kansas and Missouri. In this post, he supervises existing and helps organize new leagues and tournaments as well as assists with regional problems.

Carl was also instrumental in obtaining and developing Borg-Warner Field for the Decatur teams. This ball park consists of six baseball diamonds, kept busy by five boys' leagues. He also helped form the girls' program, which has four teams this year and the hopes for 10 next season.

Why the interest in this organization for young people? Well, Carl has two sons who have both played ball in the program. Michael, now 19 years old, is no longer involved, but John, 16, could play a few more years.

Laid out to cover all age groups of boys and girls, Pony Baseball is a good group activity



Steve Moore, food technologist, works with ground beef blended with "Procon" soy protein concentrate in the meat lab.

difference from the all-meat product giving a savings of 32.48 percent. Its cooked yield is the same as for Mira-Tex--78 percent.

The low-flavor profile of Procon 2060 caused Staley to recommend its use over regular textured soy flour. By following recommended usage levels not to exceed 25 percent, supermarkets can guarantee a superior tasting product that will save consumers' money and allow them nutritional advantages at the same time.

Superior tasting

Regular textured soy flour is blended at a ratio of two parts water to one part textured protein, while the ratio for Procon is three parts water to one of soy concentrate, making the cost of using Procon virtually the same as that of using regular textured soy flour. The protein content is also about the same, but the consumer is offered a superior tasting product, free from the off-flavor often associated with meats extended with textured soy flour.

This off-flavor is sometimes masked by seasoning the meat/soy blend. Spice or seasoning tends to limit the consumer's use of the product to usually spaghetti or meatloaf since most consumers do not want their beef patties seasoned. Staley studies show that a seasoned meat product tends to become rancid twice as fast as a ground beef blend using only Procon 2060. The meat counter isn't the only place where soy proteins are taking a whack at costs, although it's more visible to the consumer there. Food processors for the past several years have found soy products help their foods stay competitive while maintaining quality.

Institutions, with fixed operational budgets and under pressure of rising costs, have made very extensive use of soy proteins and will continue as a major market for them. Schools, state and federal hospitals and prisons and to a lesser extent, colleges and other private institutions have used soy meat extenders and meat analogs. They generally combine soy proteins with ground beef for sloppy joes, meatloaf, taco filling, spaghetti sauce, chili, meat balls, pizza topping and patties. Simulated chicken and beef chunks have been substituted as complete meats in some menus.

Public restaurants, including fast food outlets, use limited quantities of soy in

that keeps youths busy so that they don't get involved with juvenile problems, says Carl. Even after his younger son is out of the program, he figures on staying active.

Baseball is not his only activity with youths. Carl's also a district member-at-large for the Lincoln Trails Council of Boy Scouts and has been involved in scouting programs 35 years. Currently, he is assisting with setting up cub scouting programs and out-of-doors events.

An employee of Staley 30 years in June, Carl began his career on the extra board, moving to plant protection, clerk in the maintenance shop, radio dispatcher, maintenance office supervisor and finally to his present position in January of 1965.

And that's Staley's Carl Simroth. . . a man who's devoted much of his leisure time to young people.

Worth noting (Continued from Page 2)

Marge Wollrab, wife of Warren, process engineer supervisor, syrup & dextrose, Staley/Decatur, received her Master of Arts Degree in counseling from Sangamon State University on May 14. The occasion was witnessed by Warren and their three children--Lou, a senior at the U of I, Champaign; Lee, a junior at Illinois Wesleyan University, Bloomington; and Ross, a senior at MacArthur High School next fall.

Cindy Giesing, administrative clerk at Monte Vista, is on a committee of 24 to administer the Colorado Humanities Program, part of the National Endowment for the Humanities. This committee reviews proposals and awards grants for non-profit adult programs that have a tie-in with academic disciplines in the humanities. She was in charge of program development last year and is chairing the evaluation sub-committee this year.

Recently receiving their degrees from the University of Illinois Law School are Georgiana and Ted Paine, daughter and son-in-law of Margie Vest, secretary, group vice president, technical, Staley/Decatur. Georgiana worked as a research technician at Staley before she entered law school and

combination with other meats and in beef, chicken or pork meat rolls. Fast food outlets will likely be a faster growing market for soy than conventional restaurants.

Many of the products supplied to institutional markets could be packaged for retail sale if there were sufficient demand. However, products have been developed specifically for retail sales such as the frozen convenience entrees in which soy extended meats play important roles. They are also incorporated in dry mixes and dry casserole-type dishes to be stirred up with tuna or ground beef.

Some soy products wind up as dairy substitutes for nonfat dry milk, fluid milk and cheese analogs or extenders.

Baked goods have been a steady and increasing market for soy products especially flour that lends not only functional qualities but also improved nutrition.

While meat prices continue to climb at home, there will be a greater use of soy proteins in these particular types of foods. Meat processors and food producers will turn increasingly to soy proteins as a means of holding the line on rising ingredient costs.

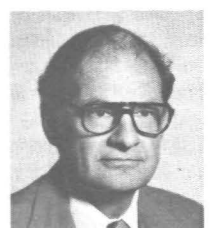
Internationally, Staley has already achieved success particularly in eastern European countries where sausage is a staple. Several Staley soy proteins readily lend themselves to the fortification and extension of sausages. Exploring other possible international outlets, the company will exhibit its extended sausages at the World Protein Conference this fall in Amsterdam.

during summers since. Ted worked last summer in the plant. Also counted among graduates is Margie's younger daughter, Patti, who graduated on June 2 from MacArthur High School, Decatur. She plans to attend the University of Illinois.

Selected for Millikin University's James Millikin Scholars program is Cheryl Winkleblack, daughter of Dick, director, accounting. Cheryl will be a freshman. Chosen on the basis of class rank, test scores and potential, she is among 25 scholars in the fifth honors class at Millikin. Under the honors program, highly motivated students design their own curriculum.

An all-around good student, Lisa Hall, daughter of Bill, central-western regional manager, industrial starch sales, was honored as "Top Female Student in Language Arts" as a seventh grader at Thomas Jefferson Junior High School, Decatur. She also won awards in science, social studies and band.

On the move



Jack Tuschhoff

CORPORATE

RICHARD NYBOER, from storekeeper, to instrument analyst, quality assurance
 JACK TUSCHHOFF, from lab head, starch modification, to senior scientist, food products, R&D
 MARY BUIS, from secretary, business systems, to secretary, director of international administration
 SHERRIE OTTA, from purchasing clerk, to senior purchasing clerk, purchasing
 SHERYL ROSENBERGER, from messenger-office, to purchasing clerk, purchasing
 RUTH SCHULTZ, from senior order process clerk, to order process & transportation coordinator, international
 LINDA TROGOLO, from purchasing clerk, to senior purchasing clerk, purchasing

INDUSTRIAL

MICHAEL ROSEBRAUGH, from shift foreman, wet process, to shift operator, resource, Lafayette plant
 LARRY VAN DOREN, from senior process engineer, to plant superintendent, Morrisville
 JOHN WHITNEY, from associate development engineer, to chemical engineer, Morrisville
 ARNOLD HERZING, from foreman, sheet-metal/boilermaker, to foreman, Inositol, industrial manufacturing
 ANTHONY VINCE, from plant engineer, to maintenance engineer, Lafayette plant



Trophy winners -- Staley/Decatur peddlers numbering 14 brought in over \$8,000 in the recent Bike-A-Thon for the American Cancer Society. Total donations to Staley participants warranted the first place trophy in the industrial division.



Benito A. Garcia, left, plant manager of Industrias de Maiz S. A., discusses the expansion plans for his plant with George Wack, assistant manager, international engineering.

Expansion plans at Argentina plant developed

(Continued from Page 1)

to carry out the program, priorities in making purchases and where to buy equipment to expedite growth.

Special processing techniques had to be applied since Argentine corn is harvested much wetter than that in the United States. The South American corn is picked earlier and then dried at excessive temperatures. Some of the starch particles are swollen and partially pasted by this drying method and, therefore, processing techniques must be tailored to take this problem into account. There is no easy way to change the farmer's improper drying methods.

In addition to the process engineering problems, the expansion is also burdened with a myriad of governmental regulations. Right now, IMASA must obtain governmental approval of all imports of equipment and financing agreements. Although the overall project appears to be complex with governmental red tape, importation of

equipment, designing around raw material peculiarities and the like, the international division has confidence in the successful execution of the project. It's been done before.

George Wack points to a similar agreement with Nihon Corn Starch in Japan several years ago in which Staley engineering designed a modified starch plant for that company.

International would like more technical agreements with companies such as these. Staley international, in close cooperation with the engineering and research divisions, supplies technical assistance to companies in Japan, Chile, Mexico, Spain, Belgium and England as well as Argentina. In this way, Staley can achieve additional earnings and royalties from its vast knowledge and experience in corn wet milling and soybean processing techniques.

Appreciation shown for job well done

When Tom Garren, manager, technical services for industrial products, took the chairmanship of the raw materials committee of the International Jelly and Preserves Association, he thought it was a one-year job.

Some three years later, though, Tom decided it was time to give this rotating chairmanship to someone else along with its challenges and opportunities.

In his tenure much had been accomplished by this "real working committee", as he described his committeemen. Giving their time and that of their companies, the committee members under his leadership wrote several new manuals, helped up-date several operating manuals and initiated a raw materials newsletter. Tom is still the editor of the newsletter that's published twice a year even though he no longer chairs the committee.

Besides these tasks he ushered along, Tom edited a book of raw materials standards,

which was published in March of this year. The standards, last revised in 1966, were indeed out of date. A major change occurring in standards since last revision was one allowing freedom of choice of sweeteners in jelly and preserves. Formerly, levels of corn sweeteners had been restricted and sucrose was relied upon quite heavily. This change alone had a great impact on the corn sweetener industry.

These projects, Tom believes, were all worthwhile and will benefit the preserving industry.

The plaque given him for his organizational efforts and accomplishments, Tom says though, "actually belongs to the entire crew who worked their hearts out on this committee. I couldn't have done it alone. There were some highly skilled people who contributed to those accomplishments, and it's an acknowledgement of their work as well as mine. I can't begin to take all of the credit."



Leadership lauded -- Tom Garren, manager, technical services for industrial products, holds a coveted, one-of-a-kind plaque given him for his leadership and dedication in organizing the suppliers technical committee for the International Jelly and Preserves Association. The presentation was made by Barbara Preston, right, account executive with Robert H. Kellen Company, which manages the professional association. Looking on is Jim Beaumont, former Staley vice president of industrial sales and customer relations, who retired from the company in 1977. Beaumont had served as the suppliers representative on the board of directors of this national organization four years, resigning in March.

48 mark anniversaries

30 Years

GEORGE SPATES, shift foreman, boiler room
CARL SIMROTH, shift foreman, extraction & process, 101 building
JACK BURCHAM, weighmaster, 28 building
CLIFFORD NEWLIN, converter unit operator, 20 building
CHESTER BOGGS, senior painter-roofer

25 Years

LEONARD KNOX, shift foreman, dextrose
CARROLL COLTER, manager, corporate computer center
TOM GARREN, manager, technical services, industrial
ROBERT PENCE, sales promotion manager, consumer
FLOYD BRANDON, senior mechanic, millwright
JOSEPH GENTRY, senior analyst, quality assurance
CLYDE LARGENT, development engineer helper, 59 building
FLOYD TURNER, stores coordinator, 80 building
AL DOBBINS, cooler operator, 17 building
REX SOWERS, senior mechanic, pipe
ARNOLD BORK, senior analyst, quality assurance

20 Years

JOHN RASCHE, group leader, process R&D
DORIS MORGANTHALER, secretary/corporate controller
NOBEL TARTER, safety inspector, safety
ANN BENSON, senior steno, industrial administration
HAL MARCH, civil engineer, corporate engineering
WILLIAM KIMBERLY, senior development engineer, corporate research

15 Years

MICHAEL WALSH, extruder operator, 20 building
JOSEPH GRINESTAFF, shift foreman, 12/26 building
DENNIS HONNOLD, product manager/specialty foods, industrial

10 Years

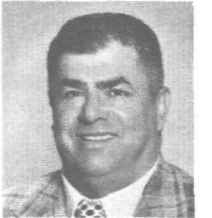
WILLIAM HENSON, JR., track laborer, 39 building
WILSON WHITE, JR., third year apprentice, I&C
WAYNE SCHMAHL, junior mechanic, pipe
MIKE NOLAND, management accountant, industrial products control
EUGENE WOODBY, plant manager, Houlton
MARION BAILEY, ion exchange operator, 5 & 10 building
JAMES RICE, 3rd year apprentice, I&C
GARY WEH KING, stores coordinator, 80 building

5 Years

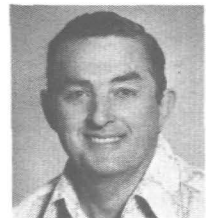
GEORGE WILLIAMS, chemical engineer, 9 building
WES WRIGHT, buyer/manufacturing supplies, purchasing
STEVE GASTON, senior merchandiser, marketing, agriproducts
D. LYNN GRIDER, purchasing agent/manufacturing supplies, purchasing
TOM RUSSELL, director of marketing, consumer
GAYLE WILLIAMS, technician, food products, R&D
BERNARD DEMIDIO, instrument technician, Morrisville



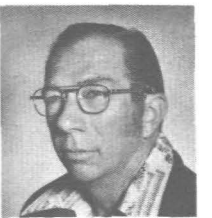
A. E. Staley Mfg. Co.
2200 E. Eldorado St.
Decatur, Ill. 62521
Address Correction Requested



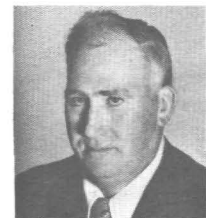
George Spates



Jack Burcham



Clifford Newlin



Chester Boggs



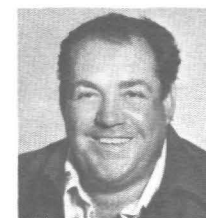
Tom Garren



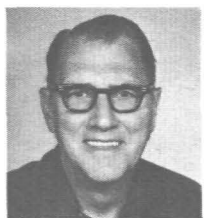
Bob Pence



Joe Gentry



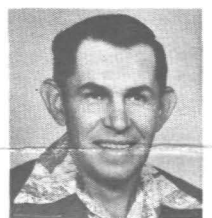
Clyde Largent



Floyd Turner



Al Dobbins



Arnold Bork

BRENDA MCCOY, secretary, public relations
RICHARD NOLTE, utility, 111 building
ROLAND DOVER, utility B, Chattanooga plant
GLENN JOHNSON, roving operator, Morrisville
LEO LAMBERT, staport support, Morrisville
MICHAEL OECKEL, mechanic A, electric, Kearny plant
JAMES SPAULDING, dryer operator, Columbus plant
MICHAEL LOCKE, material handler, Columbus plant

Staley News

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

Manager, Employee Communications Sue Muckensturm

Manager, Visual Communications Lee Jesk

Publications Typesetter Brenda McCoy

BULK RATE
U.S. POSTAGE
PAID
Permit No. 49
Decatur, Ill.