

StaleyNews

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"Cadillac" of Sorbitols relies on Staley for its starting material

The major producer of Sorbitol in the United States is the first customer to receive "Staleydex 130" liquid dextrose from Morrisville. ICI Americas Inc. processes dextrose into a unique sweetener with a multitude of uses, from sweetening up "sugarless" confections to emulsifying face creams.

Production of liquid dextrose began at Staley/Morrisville on April 21, 1980. Until this source of dextrose became available, ICI Americas' Atlas Point site near historic New Castle, Delaware, purchased "Staleydex 333" (the crystalline or dry form) from Decatur, a seven-to-eight day train ride away.

Although some dry dextrose will still be purchased from Decatur, this plant will rely upon liquid dextrose manufactured at the new Pennsylvania facility to provide greater inventory control. Located less than two hours from Morrisville, Atlas Point can have liquid dextrose trucked in daily during production cycles of Sorbitol and not worry about stockpiling great quantities of the material at the plant before beginning a production run—a procedure formerly necessary when using dry dextrose. Manufacturing of Sorbitol, which alternates with two other products, now can be more easily based upon market needs or demands rather than on liquifying capability, according to Ernie Propp, operations manager.

The first four truck loads of Staleydex 130 arrived at Atlas Point on May 5, a very short fortune time. With its remelting equipment for dry dextrose temporarily out of service, ICI Americas was able to pump Staley's liquid dextrose directly into its process, permitting the plant to continue making Sorbitol with no production loss.

Utilizing liquid dextrose means that Atlas Point will not have to expand bulk storage or dissolving capacity to relieve the bottleneck in its Sorbitol process, caused by remelting dry dextrose. "Ready for processing, the liquid product eliminates two time-consuming steps: unloading dry dextrose and dissolving it," said Al Burger, production superintendent of polyols.

As a supplier of dextrose to this ICI Americas' plant, Staley rates well with this

customer. "A significant portion of our dextrose needs are met by the Staley Company. We've been very pleased with Staley's product and service," said Burger. "Your company has given us steady, reliable service, necessary to our production schedules for Sorbitol."

Product arrival

From Decatur, dry dextrose arrives at the plant by rail, while liquid dextrose from Morrisville rolls down the highway in tank trucks. With no remelting preparations needed, the Morrisville product is introduced directly into the process, while Staleydex 333 from Decatur is unloaded through a bucket elevator, which carries it to the top of the liquifying building and dumps it into three storage bins, holding 800,000 pounds. From storage, the dry dextrose is conveyed to dissolving vats, where it is melted to a 70 percent solids state and pumped out to a holding tank, now ready for processing.

As manufacturing of Sorbitol begins, liquid dextrose is pumped into a mixing tank with a nickel catalyst to form a suspension, which is then pumped into the first two of many autoclaves. In this series of vertical tube reactors, the suspension is agitated with hydrogen circulated under high pressure. This is the heart of the process in which a continuous reaction takes place, hydrogenating dextrose or changing its saccharide composition. It forms hexitol, an alcohol, possessing far less than one-half of a percent of dextrose, said Burger.

When hydrogenation has been completed, the final product and catalyst go through a filtering system, separating the polyol (Sorbitol) and catalyst. The spent or inactive nickel is rejuvenated and reused in hydrogenation, while the polyol is pumped on to a finishing or clarification/filtration system involving ion exchange to further purify the product. The result is an extremely high grade of Sorbitol, described by Propp as the "cadillac" of world-wide polyols.

Uses varied, vast

Further processing of Sorbitol for very special uses may take place at Atlas Point. (Continued on Page 3)



The first set of crystallizers in the new liquid dextrose plant at Morrisville was seeded on April 21.

Start-up perfect at new dextrose plant

Team effort, training and thorough testing of the production process and instrumentation were all important factors in the perfect start-up of the new dextrose plant at Morrisville. From its initial "seeding" the plant has been turning out quality "Staleydex 130" liquid dextrose, said Bill Luby, project manager.

Luby credited Decatur supervisors Randy Whicker, foreman, dextrose plant; Charles Michels, maintenance supervisor, Satellite II; and Bud Clark, shift foreman, dextrose, with giving a tremendous boost to indoctrination and training of the employees operating the new facility. "Then too, Bill Palardy, the chemical engineer at Morrisville assigned to the project, has been an outstanding part of the team," he said. "All in all, we had excellent team effort to get this plant up and rolling."

First shipments left the plant on May 5 bound for the New Castle, Delaware, plant of the ICI Americas Inc. where Sorbitol is

produced. In all, ICI Americas received 12 truck loads of product from May 5 through May 7.

The four-story structure for dextrose production is the first major construction project at Morrisville since that plant opened in 1971, said Paul Herman, plant manager. Construction on the facility, which will have an annual capacity of about 90 million pounds of liquid dextrose, began in the spring of 1979 and was completed about mid-April.

During the next week and one-half, the plant was thoroughly water tested from top to bottom to "de-bug" it, said Luby. Any malfunctions in electrical connections, polarity of motors, equipment or piping and instrumentation would show up during that time, allowing an opportunity to make corrections and alterations with no loss in production.

After assessing that every inch of the system was ready, the first set of crystallizers was seeded on April 21. "Staleydex 333" dry crystalline dextrose was mixed in the first stage of the crystallizers with dextrose liquor feed from the Morrisville syrup refinery. The crystals were allowed to adjust and equilibrate and gradually grew as the crystallizer was slowly filled, taking several days to accomplish.

In the Morrisville process, there is a logical arrangement of equipment. The newly formed crystals pass from the first-stage crystallizer, located at the highest level of the plant, to the second stage, directly beneath it. The mixture of crystals and liquid is then sent into the centrifuges located on the next lower level where it is spun. Crystals stay in the centrifuge and the mother liquor goes on through. In its automated cycle, the crystals are washed in the centrifuge to further purify them, and then the dextrose cake is scraped off the sides of the centrifuge and conveyed to a redissolving tank where they are remixed with pure water to reach the proper dry substance equivalent.

Crystallization purifies

Crystallization is a purification step, which separates the dextrose from the small amount of other sugars in dextrose liquor, and yields a snow-white granular product that is more than 99 percent pure dextrose. After redissolving, the liquid product is fed through filters and into special storage tanks (Continued on Page 3)



One of the first four truck loads of "Staleydex 130", which left Morrisville May 5, is shown as it heads for ICI Americas' Atlas Point plant near historic New Castle, Delaware.

Staley Day set

Annual Staley Day festivities are scheduled for Saturday, October 4, at the University of Illinois. Besides the game between the Fighting Illini and Mississippi State, the day will feature the annual feast at the Round Barn Restaurant in Champaign.

New entertainment will accompany some of the favorites from previous celebrations.

Tickets for this family event will go on sale in September. Watch coming editions of the "Staley News" for more details.

In the News...



Scientist/P2



Host/P3



Cyclist/P4

'The Zonk' promotes 'Thirst Quencher,' shows product's ability to revitalize

Staley has put a super "pro" to work backing "Wagner Thirst Quencher" isotonic drink. Larry Csonka, the running back for the Miami Dolphins, is featured in the television and radio commercials and is the spokesman for consumer offers as well.

The choice of Csonka was unanimous. As the selection committee, comprised of consumer products' marketing personnel and executives from the advertising and public relations firms, sorted through a list of professional athletes looking for a candidate to promote the product, only Larry Csonka's name emerged to fill all of the necessary criteria.

"He epitomizes professional sports and is readily recognized for his hard-hitting ruggedness and durability. . . a pro who keeps coming on, challenging the limits of fatigue and physical strength. Besides these desired attributes, Csonka possesses widespread appeal in the South—the prime area where our isotonic is being promoted," said Bonnie Hughes, product manager.

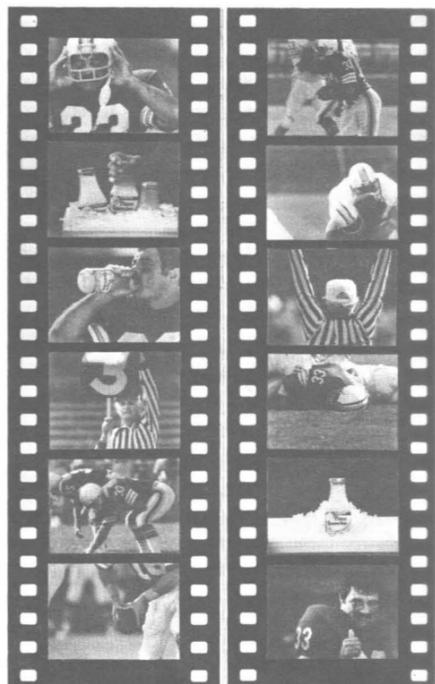
A professional football player for 13 years, "The Zonk" (which means to maul) is featured in a 30-second t.v. message, filmed in the Orange Bowl, and 60-second radio spots, all of which were aired for the first time in April. Initially, they'll be seen and heard only in the sunbelt where "Gatorade", the original isotonic beverage, is entrenched.

In the two eight-hour days of shooting the commercial, the crew accumulated more than three miles of film—all of which has been reduced to only 30 seconds of very exciting football, said John Frede, partner in Garfield-Linn & Company, the advertising agency for "Wagner" drinks and Thirst Quencher.

Product works

Larry stars in a clash acted out by semi-professional and college players. In the heat of the battle, Csonka runs off the field, drinks Thirst Quencher and returns to action, making a last-minute touchdown. This subtle message says that the product really works, Frede noted.

While the t.v. commercial is geared to sports-oriented men from 18 to 49 years of age, younger athletes have not been ignored or disregarded. Sixty-second radio commercials, geared to teenage athletes, will be aired on one or two stations in each market. Station postures will vary according to the part of the country, because in the southeast, teenagers favor contemporary music, while in Los Angeles, they are locked on "rock", and in Houston, country western seems to perk their musical appetites. Staley brokers, who handle consumer products' sales to supermarket chains and wholesalers, have been key sources of information on the teenage musical preferences in their markets.



Working hard, Larry Csonka is building up a thirst so mean it just won't quit. He reaches for the "pro" strength "Thirst Quencher" from Wagner with twice the minerals of Gatorade plus more of the potassium a thirsty body may need. . . when you're not playin' games with thirst.

"Brokers have a keen interest in getting the messages placed on the right stations to reach the teenage buyers," says John Dellert, director of marketing. "Working on a direct commission basis, brokers make more money with more sales. They're therefore, pleased to give guidance to advertising placement because they observed the impact of this new product last summer with virtually no advertising support and can easily visualize the growth potential with a strong advertising program behind the product."

"Introduced as an extension to the Wagner drink line in April, 1979, the thirst satisfying beverage with minimal promotion, sold over one-quarter of a million cases—quite an accomplishment for a product facing one that has been the only isotonic entry for 10 years," Mrs. Hughes pointed out.

Heavy advertising

The aggressive advertising program for the 1980 hot weather season is considered to be about 50 percent heavier than any competitive schedule, and will reach nearly 80 percent of the category's target audience 25 times this summer, using weekend sports shows, early and late news and prime time programs. On a national basis, this t.v. schedule would equate to a nine million dollar advertising support program.

Using the teenager's own media, radio, to reach the younger athletes, Staley will tell about 45 percent of those under 20 in the sunbelt about Wagner's pro-strength product an average of 20 times this summer. The radio schedule is designed to complement the high-impact television programming.

For consumer promotions, Csonka again is the spokesman. On a special multi-purchase refund offer, a consumer will receive a dollar check from Larry for sending in three Thirst Quencher labels as proof of purchase. While many will take advantage of the offer to obtain his autograph, plenty more will send in the labels for the one-dollar refund just for trying the product. "Either way, it's an exciting offer that produces multiple unit sales and consumer loyalty," says Mrs. Hughes.

Besides this, Csonka offers the shirt off his back in a unique T-shirt offer. Again for just three Thirst Quencher labels and \$4.25, consumers receive an imprinted schimmel T-shirt. . . the short kind worn under shoulder pads, with the caption on the back "Stolen from Larry Csonka".

Adding in-store impact and tie-ins with the television support, Larry is featured in other in-store materials. But the magic of Csonka's support comes through best in front of the television camera where he's fighting his way for a touchdown and Thirst Quencher sales.

Believes in product

During the two days of commercial shooting, Csonka drank two and one-half gallons of T. Q. and said, "I know what I'm talking about when I say this product's very good."

"The NFL has Gatorade on the sidelines and it's a good product, but Thirst Quencher is better. T. Q. has twice the body minerals, no oily after taste and is not as thick feeling to the mouth."

In fact, until his association with the Staley isotonic, Csonka had never endorsed any product full time. "But since this product parallels what I do in athletics and it's a fine product, I'm sticking with it."

Csonka is the man around whom Don Shula built the professional football juggernaut of the late 1960s known as the Miami Dolphins. Larry played with that team eight years before going off to the World Football League. Csonka also played three years with the New York Giants and returned triumphantly to Miami last year, regained his old form, and once again struck fear into the hearts of NFL defensemen!

This man's brutal power is captured on film. . . It's there for the television spectator to see every time the pro strength Thirst Quencher commercial is aired.



"Thirst Quencher Day" at Staley/Decatur was highlighted by the appearance of Larry Csonka, pro-football great with the Miami Dolphins. Csonka, T. Q.'s traveling ambassador, has appeared on behalf of Staley and Thirst Quencher at meetings this spring with head buyers of grocery chains and wholesale houses in the sunbelt and is the "star" of the T. Q. commercial. During his day at Decatur, he toured plant and office buildings, greeting employees and signing autographs.

Science project yields sweet success

Michael Tyler and his dad, Steve, Monte Vista's plant manager, are both into alcohol these days.

A fifth grader this past school year, Michael put together a science exhibit distilling alcohol from sugar. After winning a ribbon at the local elementary school, his exhibit, "Alcohol for Fuel", took second place at the area science fair at Adams State College.

Mike's formula for alcohol utilized sugar, water and yeast. To a 20 percent solution of sugar and water, which he boiled to completely dissolve the sugar, he added cake yeast at the rate of one-half teaspoon per gallon of sugar solution. Mike allowed this mixture to ferment for 72 hours, yielding a 10 percent alcohol solution.

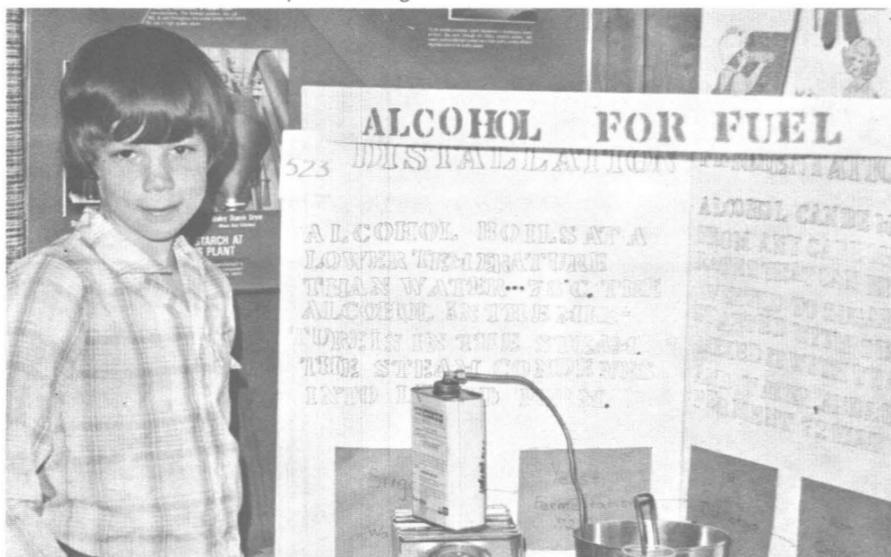
The first distillation, in which about 15 to 20 percent of the volume was distilled off, resulted in a distillate that was 40 percent alcohol. . . but not pure enough to burn. During the second distillation, another 15 to 20 percent of the volume was distilled off, resulting in a distillate between 65 and 70 percent alcohol. This product burns well.

Before coming up with his formulation, Mike researched solutions and distillation. He measured the alcoholic content of his first and second distillates by the boiling

point method. (The temperature at which the solution boils is measured and then referenced to the vapor/liquid equilibrium diagram for alcohol to determine concentration.) Mike also predicted the concentration of the distillate from the concentration of the beginning liquid and tested the predictions by the boiling point method. He found his predictions were very close.

Mike explained that "sugar isn't the only possible starting material. Other carbohydrates can be fermented and distilled. Potatoes or grain, both of which are grown in abundance in the Monte Vista area, could be used." Mike experimented with potato starch in an enzyme conversion. Even though the proper enzymes to convert the starch to dextrose weren't available, some fermentation took place, albeit slowly, allowing Mike to distill a small amount of alcohol.

What's next? The Tylers would like to experiment with a solar still, using the sun as a heat source for distillation. Meanwhile, Steve has been investigating the use of potato by-products from the starch plant to produce an alcohol. Commercially, this product could be mixed with gasoline to make gasohol, a clean-burning, semi-renewable fuel.



Mike Tyler shows off his prize-winning science project in which he distills alcohol from sugar.

Lafayette opens its doors to guests

In response to employees' requests for an opportunity to show off their place of work to family members and to learn more about how Staley's products are used after they leave the plant, Lafayette had an open house May 29 and 30. More than 290 employees and relatives turned out for the affair, which was staged over two days to allow all employees a chance to attend.

Many of the visitors had heard much about the plant, but until they received a first-hand look around, they had no idea of its size, complexity and cleanliness. In small groups, they were chauffeured from the recreation center to the plant, along the way passing the maintenance shop and storage facilities, waste treatment plant, coal storage and truck dumps for grain. Greeted by guides at the plant, they walked through the syrup refinery, laboratory, computer center known as the "Foxhole" and the shipping area. After the guide explained the process used in the refinery, spouses gave more in-depth explanations about their particular work areas.

Uses of products

As tours ended, guests assembled to hear about the use of Staley products from Larry Cunningham, director of sweetener marketing. Cunningham briefly recapped the wet-milling process—from the corn's arrival through the shipment of finished product to customers. Focusing on the marketing, sales and technical service aspects of getting Staley products used in a host of items, Larry mentioned starch's role in industrial applications such as fabrics, paper

New dextrose plant

(Continued from Page 1)

where it is stored in a warm environment to prevent crystallization so it can be loaded out and delivered to customers as a clear liquid. Although most of the product will be delivered by insulated truck, the plant also will have rail car loading capability.

The flow-through nature of this plant is the major layout difference between the Morrisville operation and the original dextrose plant at Decatur. Other important differences exist though, Luby said. He pointed out that the new plant has solid state controls on the centrifuges and has been provided with improvements to enable easy maintenance and long-term operating economies.

This new unit will allow Staley to improve its service to dextrose customers on the east coast and to provide greater availability of product. Product from this plant will cover anticipated additional demand for dextrose as a fermentation medium in light beers and in pharmaceuticals. In recent years, the growth of dextrose has been minimal until the advent of light, low-calorie beers, in which dextrose plays a key role. With light beer's appeal to dieters and those who prefer the flavor of the lower calorie brew, the potential is there for good market growth of this sweetener in the brewing industry.

Other major markets for dextrose include baking, processed foods, chemicals and drugs, confectioneries, meat products, prepared bakery mixes and drinks.

and wallboard as well as the use of starches as thickeners in a variety of food items.

Not trying to detail the total picture but to give a representative idea of the wide uses for sweeteners, Cunningham said the largest customer for high fructose corn syrup is the carbonated beverage industry and bakers are the second largest. He noted that bakeries also use large quantities of dextrose, regular corn syrup and starch products in a number of products. Confectioners use corn syrup for texture and sweetness as well as economy. That industry, he said, also uses starch to form non-sticking moulds in which liquid candy is allowed to cool and set-up.

Sliding over to other large sweetener users, he mentioned jams, jellies and toppings as customers for high maltose and high fructose corn syrup; catsup, pickles and salad dressings, which all incorporate large amounts of corn sweeteners; light beers, which rely on dextrose; and dairies, long-time customers of low conversion corn syrup for ice cream and now converting to also include high fructose in ice creams and chocolate milk. Canned fruits' cover syrup is also corn sweetened, he said.

Cunningham mentioned the use of dextrose and starches in dry mixes, and that the household standbys, T. V. dinners, often incorporate Staley starches.

Products on the horizon hold much promise for the Staley Company, according to Cunningham. Now just breaking into the market scene is "Staley-Refined Corn Bran", which will increase the dietary fiber content in many foods, while new starch technology is coming along that may someday provide substitutes for some petrochemical products.

As the evening came to an end, the guests were presented gift boxes of a host of products containing corn sweeteners—a reminder of the many destinations of Staley products.

Behind the scenes

Coordinating the event were Bill Cors, personnel administrator, and Ronn McFatrige, personnel manager. Their committees included: Diane Branstetter, grain/traffic clerk, chairman of foods; Jeff See, technician, wet mill, in charge of assembling the gift boxes, which were distributed by Nancy McHenry, receptionist.

Wendy Frey, inventory control, and Betty Phillips, secretary to the plant manager, were the official greeters. Roger Swift, senior chemical engineer, coordinated the tours and was a guide along with Larry Schwab, Don Althoff, Jack Nickels, and Greg Hausmann, all chemical engineers; Jim Voges, electrical team coordinator; Dave Smith, environmental manager, and Lynn Hodgen, night coordinator.

Bus drivers included Mike Hull, boiler house operator; Charlie Rozhon, wet mill team D; Tom Keiser, wet mill team B; Don Klinker, purchasing manager; and Larry Leonard, administrative manager. Assisting with preparations were Carl Johnson and Rollie Norton, both from refinery team A; Jim Young, maintenance; Vicki Clawson, personnel secretary, and Judi Eikenberry, accounting clerk.



Drums containing Sorbitol solution are positioned in front of a rail car of dry dextrose from Decatur. Heart of the plant, the autoclaves are at the right in lower picture.

"Staleydex" is starting material for Sorbitol

The Sorbitol may be evaporated to 70 percent solids or even to 99 percent solids and then crystallized. The liquid form represents about 70 percent of ICI Americas' Sorbitol sales, Burger said.

Three main traits give the product a wide variety of uses in food and edible products—its affinity for moisture, its sweetness and its ability to influence mouth feel. These attributes may lend themselves singly or in concert to many applications. All three characteristics, for instance, play a big role in toothpaste, one of the larger users of liquid Sorbitol. In mouthwash, another large liquid market, its sweetness covers up bitter flavorings, while producing a cooling effect in the mouth. It's also a component of chewable vitamins, antacids, aspirins, cough and cold preparations, lending sweetness and flavor carry capabilities in some cases and the ease with which it can be formed into tablets in others.

Sorbitol's moisture-attracting trait extends the shelf life of bakery products by keeping them fresh longer, and its tendency to prohibit browning also is utilized in baking. Special dietary foods look to the product as a sweetener as well. For instance, crystalline Sorbitol has found wide use in the "sugarless" confections from mints and hard

candies to gums. As a sweetener, it's a boon to good dental health as well as special dietary needs.

ICI Americas' Sorbitol is used as a base material for emulsifiers in foods or cosmetics. In one case, it may give bread dough a more even texture and in another, make face creams blend well, said Steve Knox, control supervisor of the manufacturing area. It's also a base for surfactants or surface-active ingredients, used widely in detergents and pesticides.

Heritage, long and rich

Although a major product manufactured at Atlas Point since 1943, Sorbitol is not the original product. Mannitol, another polyol, has been made there since the doors opened 43 years ago. Polyester resins, used in corrosive-resistant coatings for tanks, are also made in large volumes at this facility. And literally hundreds of chemical specialties are manufactured from these major products.

The U. S. subsidiary of Imperial Chemical Industries Limited, one of the largest and most diverse chemical companies in the world, ICI Americas Inc. is relatively young. It was formed in 1972 by the merger of Atlas Chemical Industries and the company then known as ICI America, formed in 1966 with the consolidation of three existing ICI companies, one of which had grown out of Arnold Hoffman & Co. Inc., founded as an importer of chemicals in 1815.

Atlas was incorporated as Atlas Powder Company in 1912 and in 1915 purchased the Giant Powder Company Consolidated, founded in 1867 and the first manufacturer of dynamite in this country. Atlas Point, which was opened in 1937, was one of that firm's non-explosive manufacturing sites.

From roots in the early history of this country, ICI Americas manufacturers products serving nearly every industry today. Its products comprise a broad line of specialty chemicals, textile chemicals and dyestuffs, ethical pharmaceuticals, agricultural chemicals, petrochemicals, plastics and aerospace components.

Forming this company's backbone are 15 plants located in 11 states, laboratories at headquarters and at seven plant sites and agricultural research farms in three states with 6,300 employees nationwide.

Staley salutes this innovative company and is proud to be counted as a good supplier.

Joining the leisure life . . .



Maxine Pyle



Carl Henson



Watson Hill

LEROY LAMB, lead operator, 111 building
MAXINE PYLE, sewing room operator, 20 building
JAMES MCLAUGHLIN, senior mechanic, extraction plant
CARL HENSON, pack and load leadman, 20 building
WATSON HILL, JR., leadman & weigher, 6 building



Employees and guests numbering more than 290 attended Lafayette's open house, the second such affair since that plant opened.



Staley employees pedalled their way to more than \$5,158 for the Cancer Society.

Pedal pushers net big "bucks"

The William Andersons' efforts have figured heavily into the success of the American Cancer Society's local Bike-a-thon fund raiser. For the past five years, it's been an annual family affair for Bill, Staley's director of purchases; his wife, Mary Ann; and their two children, Brian, 13, and Lori, 16.

While dad and Brian pedalled this year, Mary Ann and Lori entertained relatives. Previously, Lori has ridden and Mary Ann has helped tabulate the mileage. Together, the Anderson cyclists brought in about \$3,200 with Bill's 52 1/2 miles and Brian's 32 1/2.

This was Bill's fourth consecutive year as the top fund raiser. In the previous two years, when there's been a category for families, the Andersons have been the top dollar earner. A year ago, Bill and his children teamed up to bring in \$2,836.

The family originally became involved in the event five years ago when a Staley friend challenged Bill to ride. "There are constant side challenges at Staley that create enthusiasm," he said. "Even within the groups participating, we make wagers as to who will go the most miles or raise the most money. Then we turn over what we've won to the Cancer Society."

Although Bill claims there are no secrets to his success, after all he rides a gimmick-free, three-speed, it's been noted that his cycling garb includes a special good luck hat—a Michigan Wolverines cap!

Besides taking part in the cycling event, Anderson has served on the agency's board of directors and has been chairperson of public information for 1979/1980.

Industrial winners

Boosting Staley to the top fund producer among industrial entries in the Bike-a-thon for the fifth consecutive year were Chris Wells, legal secretary; Judy Creamer, visual information process clerk, administration, industrial products; Debbie Reed, exception memo clerk, credit, financial; James Disney, development engineer helper, 59 building; and Warren Trask, vice president, manufacturing, industrial products.

Also pedalling for Staley were Ginny Rice,



Bill Anderson has been top fund raiser four years.

accounts receivable bookkeeper, credit, financial; Bill Winetroub, purchasing manager of manufacturing supplies, purchasing division; Gary Kajander, buyer, manufacturing supplies; Richard Lauber, clerk, 35 building; Darrell Sowers, warehouseman, 48 building; Jeff Dehn, computer process control engineer, corporate information systems; Dave Buechler, plant engineer, technical, industrial manufacturing; and Ed Schalk, buyer, manufacturing supplies, purchasing.

Together, Staley cyclists so far have collected \$5,158 for their efforts.

Helping organize the Staley contingency were Jerry Atkins, supervisor, truck service, 77 building; Chuck Phegley, purchasing agent/equipment, purchasing, who headed up the Nelson Park operations and June Frymire, purchasing coordinator, purchasing division, who was in charge of manning the tabulation tables for the check-in areas. Her workers included Linda Trogola, senior purchasing clerk, purchasing; Joyce Cochran, secretary, specialty foods production, industrial; Sue Phegley, salary administration clerk, and Jill Goatley, daughter of June.

On the move around the company

CORPORATE

PAUL CARTER, from associate research chemist, advanced R&D, to instrument physicist, advanced R&D
LARRY HAWTHORNE, from night building superintendent, engineering services, corporate engineering, to buyer, construction, purchasing
MYRNA KIRCHHOEFER, from division secretary, corporate information systems, to administrative coordinator, corporate information systems
NANCY IRBY, from purchase order typist, purchasing, to clerk stenographer, purchasing
CHUCK PHEGLEY, from management accountant, industrial control, to purchasing agent, equipment, purchasing

INDUSTRIAL

HAROLD PIEPER, from import and claims supervisor, administration, to supervisor of claims, international transportation, industrial administration
NANCY FAIR, from secretary, business systems, corporate information systems, to secretary, area superintendent, dry starch, industrial manufacturing

AGRIPRODUCTS

JOHN WEAKLEY, from merchandiser, grain, agriproducts, to senior merchandiser, grain, agriproducts
SUE ANN YOUNG, from relief utility clerk, control, to utility clerk, control, agriproducts
CHERYL BROWN, from secretary, corporate computer center, corporate information systems, to senior clerk, oil, commodity operations, Decatur

CONSUMER

WILLIAM MITCHELL, from associate product manager, food service, marketing, consumer products, to product manager, food service, marketing, consumer products

52 celebrate anniversaries

30 Years

WENDELL RAY, eastern regional manager/sweeteners, industrial sales and marketing

25 Years

JAMES MAYBERRY, inventory control supervisor, distribution, consumer products
DAVID PRITTS, manager of personnel, industrial relations
THERON TINKER, plant engineer, industrial manufacturing, Morrisville
FREDERICK MILLER, materials coordinator, starch processing, R & D
JAMES SCOTT, converter A operator, 16 building
RAYMOND SLAW, rigger leadman, riggers
ROBERT SUTTON, conversion operator, 5 & 10 building
CHARLES SWAIM, starch bulk loader, 20 building
JOHN HUNT, mechanic, machine shop
ROY RIGGS, evaporator operator, 9 building
JOHN WHEELER, building cleaner, 28 building
DON CUTTILL, senior mechanic, machine shop
DONALD LOURASH, cooler operator, 17 building
RICHARD STROCHER, utility man, 40 building
GODFREY HAGER, laborer, Des Moines

20 Years

NORMA DYER, secretary, patent and food law, corporate administration

15 Years

RANDALL COOK, senior computer programmer, corporate information systems
DONALD ETLING, general supervisor, stores and reclamation, maintenance, industrial manufacturing
LARRY CUNNINGHAM, marketing director, sweeteners, industrial sales & marketing
ERNEST BUSH, shift foreman, syrup refinery and dextrose, industrial manufacturing
JAMES GENTRY, JR., senior mechanic, millwright
DAVID CARLEN, flash dryer and grind operator, 12 building
JOHN CARTER, JR., converter A operator, 16 building



Jim Mayberry



Dave Pritts



Fred Miller



John Hunt



Don Cuttill



Don Lourash

EVERETT DOWDELL, carbon operator, 5 & 10 building
HERBERT PUGSLEY, centrifuge operator, 44 building
JOHN KENNEDY, rigger leadman, riggers
JOHN EUBANKS, utility man, 118 building
VINAL WHITE, wet room leadman, Houlton

10 Years

MARK VEST, dryer operator, 9 building
STEVEN CARTER, mechanic, garage
JAMES CRAWFORD, senior merchandiser, commodity operations, agriproducts
J. RAY SCRIMPSHER, plant engineer, technical, industrial manufacturing
ROBERT SCHANEFELT, director, food and agriproducts, R & D
MARGARET BOYCE, computer operator, corporate information systems
ROBERT BULLOCK, draftsman, project engineering, corporate engineering
MICHAEL JOHNSON, production supervisor, soybean milling, commodity operations, Decatur plant
PAM ROAN, record and forms control clerk, corporate office services
RONALD EVERMAN, maintenance, Champaign
ANDY SMITH, laborer, Des Moines

5 Years

JEFFREY BAGLEY, process support, 99 building
ROBERT JANSEN, process engineer, technical, industrial manufacturing
DON WALLER, assistant plant manager, Monte Vista
CHRIS WELLS, benefits clerk, employee benefits, industrial relations
SHARON SPENCE, member claims clerk, employee benefits, industrial relations
GREGORY HAUSMANN, chemical engineer, Lafayette
WILLIAM HAUSMANN, chemical engineer, commodity operations, Decatur plant
BETTY DICKERSON, scheduling and maintenance clerk, syrup refinery and dextrose, industrial manufacturing
PATRICIA RICHMOND, group leader, new sweetener products, food and agriproducts, corporate research
AL FOLLETT, production supervisor, Champaign
MICHAEL PATRICK, process engineer, syrup/dextrose technical group, industrial manufacturing
ROBERT RANDLE, utility control engineer, utilities, industrial manufacturing



Paul Carter



Larry Hawthorne



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Harold Pieper



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