StaleyNews

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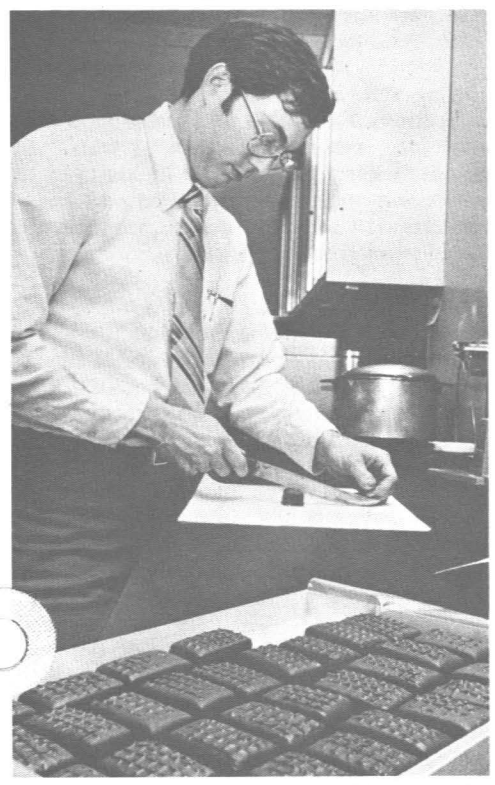
Staley introduces a new source of dietary fiber for food processors

Providing the food industry with a wider choice of fiber ingredients, Staley has developed a food fiber source from the hulls or pericarp of corn. The product, "Staley Refined Corn Bran," was introduced this month to the food industry at the Institute of Food Technologists' annual convention in New Orleans.

Currently, Staley's corn bran is being produced in pilot plant facilities in Decatur, but by October, it will be processed in commercial quantities at the Champaign and Decatur, Illinois, plants. At that time, raw fiber from 9 building in Decatur will be transported to Champaign for the refining processes, according to Dennis Honnold, product manager, specialty foods. Those "finishing" steps convert it into a bland, lightly colored powder, possessing only a slight, pleasant cereal odor and flavor. This process also reduces the microbiological populations, thereby expanding the range of applications for which the product is suitable.

"We believe our corn bran to be better than other cereal brans because of its 90 percent dietary fiber content, significantly higher than other products, while its fat, protein and starch content are all low. Other products," Honnold said, "like wheat, dry millers corn bran or soy hulls, are lower in dietary fiber content while higher in at least one of the other categories--fat, protein or digestable carbohydrates--and are not as bland in flavor or odor and not as clean microbiologically."

Comparing it with refined alpha cellulose (wood fiber), he noted that Staley's corn bran is not only natural but also less expensive to produce than the refined cellulose. "And it fits the overall trend toward utilization, where possible, of natural foods and food ingredients."



Dr. Tom Futch, food technologist, cuts into a specially formulated nutrition bar, the carmel center of which contains 10 percent dietary fiber from the new "Staley Refined Corn Bran".

For the company, Honnold said Staley Refined Corn Bran is a new product. It's also a new product for the market place. And, he pointed out, fiber, as a food ingredient, is new to the food processing industry. An exception is the ready-to-eat breakfast cereal industry, which for years has emphasized fiber by using wheat bran, until now the only fiber ingredient available.

Dietary fiber (that portion of ingredients which passes through the body's systems undigested and acts as a bulking agent) has received considerable attention in recent years, according to Honnold. "The medical and academic community began with the assumption that current American diets were more refined in terms of fiber than in previous years . There are, however, certain populations around the world with high fiber diets who don't seem to have the medical problems that Americans possess. This fact has led to various investigations which are now showing in several areas that dietary fiber 'probably' is necessary to our diets, hence the food industry's interest in fortifying foods with it," Honnold related.

"Recognizing the newness of our ingredient, we have put together a team to handle

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Staley joins others in sunflower seed processing venture

Staley, The Pillsbury Company and Neshem-Peterson and Associates are planning to build a joint venture sunflower seed processing plant near Minot, North Dakota. The plant, capable of processing 1,000 tons of sunflower seeds daily, will be operated by Midwest Processing Co., which will be owned equally by Staley, Pillsbury and Neshem-Peterson.

Site development for the $45 million facility is expected to begin in July. The plant is scheduled for completion in early 1982, but timing of the project will depend upon receipt of federal loan guarantees as well as environmental clearances.

Plans call for the facility to have an innovative energy feature. The plant will be located on a 90-acre site at Velva, North Dakota, near Basin Electric Power Cooperative's Neal generating station. The sunflower mill will use cogeneration heat from the power plant for its processing operations. In turn, sunflower hulls from the mill will be utilized as a fuel source by the generating station.

Two principal products are obtained from the sunflower seed--edible oil and meal. Sunflower oil is used as a cooking oil and as an ingredient in margarine and other processed foods. Sunflower meal is utilized as a protein source in livestock rations.

The Pillsbury Company is diversified in consumer foods, agriproducts and restaurants and Neshem-Peterson is a North Dakota concern with interests in construction, manufacturing and agriculture.

Byron May, at right, retiree, who helped build the cypress steeps installed in Decatur's steep house in 1924, receives a plaque from Oscar Brennecke, superintendent, wet milling. These plaques, commemorating the wooden steeps' long years of service, were made from cypress salvaged from steep 18, dating back to that 1924 expansion project.

Replacement of wooden steeps with stainless steel vessels nears end

A project spanning several decades nears an end and so does the lengthy service of cypress steeps, in which corn, since 1912, has been prepared for the wet milling process at Staley/Decatur. Only 12 wooden tanks remain in temporary service, while the last six stainless steel vessels are fabricated and installed.

A ceremony held on April 14 marked the final phase of the steep replacement program, which began in the late 1940s. Plaques made of wood salvaged from the antiquated cypress steeps were presented to Don Nordlund, chairman; Tom Fischer, executive vice president, Industrial Products Group; Warren Trask, vice president, industrial manufacturing; Nat Kessler, group vice president, technical; Bob Schwandt, vice president, industrial products; Paul Breyfogle, retired plant superintendent; and Byron May, retired foreman of the yards department, who helped build the steeps installed in 1924. Cypress on the plaques was from steep number 18, dating back to that 1924 expansion project.

In making the presentations, Tom Wheatley, maintenance manager, said, "We are particularly pleased to have such a grand group here today, apparently celebrating the presentation of pieces of wood. Well, gentlemen, it is a lot more than that to us. I would like to point out that Mr. Nordlund and I were about a year old when this particular steep (number 18) went on stream in 1924. And, of course, the wood was hundreds of years old at that time. . . .

"May these tokens (the plaques) serve as a symbol to new and old of the immense inner strength of the Staley/Decatur plant as this cypress is strong and long lasting. We are the can-do-anything plant. Timely changes and modernizations have kept us 'number one' in the grand plant category."

Looking back on the replacement program, Nordlund mentioned that "nobody really thought stainless would ever work because cypress steeps are supposed to have some magic that retains 'bugs' to make the steeping easier. But I am really happy to have this plaque and appreciate it very much, and I appreciate the tremendous jobs you (employees) are doing, too."

Making steeps

Cypress was the industry standard for well over a half century. Besides being used in steeps, it was the material from which all of the tanks at Staley were made in the early years, according to Byron May, who worked as a millwright making tanks and steeps for 15 and one-half years before joining the yards department in 1937.

Turning to his early days with the company, May said the project in 1924 called for knocking out walls and installing a second level of steeps over the original ones. "These vessels basically were made with a cast iron bottom, staves and iron hoops," he recalled. Continuing, May said, "The old steeps didn't cause much trouble, seldom leaking because they were always soaked. But to make them water tight, we had to build them so the staves would swell up just right, requiring the touch of artisans. The biggest problem back then was the cast iron bottoms corroding."

To solve the corrosion problem, bottoms of the steeps were lined with copper, said Ralph Sherden, principal process engineer, industrial manufacturing. But as staves began needing more maintenance, Staley ran into difficulty obtaining the required length of cypress, and as the supply neared exhaustion, the wood became very expensive, Sherden pointed out.

The first stainless steel vessel was fabricated in the old tin shop area back in 1948. In the meantime, the company continued seeking alternatives to replacing all of the old steeps. Don Carroll, retired millwright foreman, came up with the idea of fiberglassing the inside of the steep, tried in 1967. Then he remembers lining one with stainless steel, which proved too expensive. A fir steep was even installed in position number 13 back in 1970, while the company still sought cypress. Two years later, they located red cypress which had to be spliced to make the staves long enough. Rebuilding steep number 21 with this cypress, Carroll said, required a good deal of engineering. After testing a variety of ways to salvage the deteriorating steeps, the decision was made to install all stainless steel vessels, said Sherden.

Cypress does job

When the company began processing corn back in 1912, cypress steeps were taking care of the initial job–that of softening up or preparing the corn kernel for its grinding and separation phases. "Cypress was selected for the job," according to Wheatley, "because

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In the News...

Celebrator/P2

Organizer/P3

Leader/P4

Awards dinner honors 145

"We're living in serious times. . . .It's good to get together and appreciate one another," said Representative Tennyson Guyer, Republican-Ohio.

Addressing the 33rd annual service awards dinner at which 145 persons were honored, the Ohio ambassador of good will, who serves the district in which Staley/Fostoria is located, told the gathering of 275 that the company's fine reputation has been "built by team work. Each person must be a 'pro' at his or her job. Each must take pride in that job, doing even the most common and simple things very well."

Taking the opportunity to review accomplishments and look into the company's future, Chairman Don Nordlund said, "This awards dinner brings us together at one of the most satisfying and yet challenging times in the company's history. It is satisfying because Staley currently is fulfilling its potential as a leader in corn refining and soybean processing. Our faith in the long-term viability of these two businesses is being realized.

"As you know," the chairman said, "the company made excellent progress last year and is continuing to do so in 1980. Each of you deserves full credit for the role you have played in keeping the company moving ahead in recent years under difficult conditions."

The chief executive officer spoke of this being a challenging time because "Staley has embarked upon a major building program that will position us to take greater advantage of a promising outlook for the 1980s. We are adding new capacity to produce corn sweeteners at Morrisville and Lafayette and building a new oil refinery at Des Moines. Additional expansion plans are on the drawing board and will be announced soon. Each expansion is a building block that strengthens the entire company. And--each adds to the job security and well-being of Staley employees and their families everywhere.

"New plants and new growth are vital to the company's future, but a third element remains even more so--Staley people.

"It took remarkable people--in terms of talent and dedication--to build this company, and it will require the same kind of individuals to carry out our plans for the future. Fortunately, Staley has an abundance of such people as is apparent here this evening."

Experience counted on

Nordlund told them that "the company's record of achievement is your record of hard work and loyalty. You have been the building blocks of our past, and we are counting on your experience to create our future.

"Those of you being honored tonight represent a total of 4,295 years of company service, a clear demonstration of your devotion to the Staley Company."

While time did not permit Nordlund to single out every awardee, he mentioned a few.

"The senior awardee is Bill Miller, a 45-year award recipient," said Nordlund. "Bill was our maintenance shop superintendent for many years. His wife, Norma, is a seven-year employee and works as a soy scheduling coordinator in agriproducts.

"The ladies are well represented on our roll of honor by Helen Schwartz, Alice Towne, Edna Sims, Roberta Noonan and Vera Bryan. Helen is a 25-year employee in industrial products. . . .Edna recently retired as senior clerk in corporate records, completing 35 years of service. . . .Alice and Roberta are both 35-year awardees and work in the AgriProducts Group--Alice as grain division secretary and Roberta as accounts payable clerk. . . .Vera received her 30-year award. She's one of our very capable nurses in plant first aid."

The chairman also mentioned three who traveled some distance to receive their service awards. "Lyle Wiegand, a 40-year awardee, came from California. He spent many years in Decatur in refined oil sales, and since 1972, has been the western district manager of refined oil sales. Also from the Far West traveled Ron Saunders, who has 30 years of service. Ron represents Staley's specialty feeds division on the west coast and makes his home in Medford, Oregon. Last but not least, John Bolas, who is the manager of our industrial sales office in Cleveland, is observing his 25th anniversary."

Years of service among those being honored totaled more than 42 centuries.

Martina family cited

"There always are strong family ties on Staley awards night and this year a three-generation Staley family is represented by Fred Martina, a 40-year awardee," Nordlund told the group. "Fred's father, Sam, was foreman in the old corn oil house, now 11 building. Fred's brother, George, a transfer driver in 77 building, will complete 30 years of service later this year. In addition, Fred's son, Joe, is a starch packer in 20 building. The newest Martina at Staley is Fred's daughter, Mrs. Teresa Patrick, who recently joined the company as a secretary in our computer center.

"As always, the 25-year awardees receive special recognition tonight. This year's class is 51 strong, and I am reminded by the program cover that their hands have been instrumental in shaping the Staley Company of today.

"To our 25-year group and all of our awardees, I extend best wishes from the company and say 'thank you' for your considerable contribution," the chief executive officer said.

Milestones reviewed

Chalking off some of the company's milestones for each of the years in which those being honored began their Staley careers, Bob Schwandt, vice president, industrial products, and program emcee, said, "Looking back to 1934, the year in which the company's 45-year celebrant, Bill Miller, joined Staley, the company marked its silver anniversary in Decatur.

"We are honoring another 12 persons who joined the company the year in which "Sweetose" syrups made their bow to the world back in 1939. Two members of that class, Lloyd Blankenship and Robert Clark, retired this past year.

"When the 35-year class joined the company in 1944, the soy flour plant began operations, construction was under way on the new solvent soybean plant and the dam and lake to supply water for that operation were completed. Employees dating from that year have a total of 455 years of service.

"Another 68 individuals in the 30-year group have compiled a total of 2,040 years of service. Highlights of their first year with Staley included capping off an aggressive plant modernization program with the company's first open house," Schwandt said. "Visitors from the community toured a new first aid hospital, feed packing house, mechanical shops and service building. Staley also made news as the supplier of a soybean nutrient for making streptomycin."

Coming to the group which received special recognition, the 25-year class, Schwandt said, "This is your night, and we honor you with your pictures in our awards book, following a tradition that dates from 1947. . . .Your careers with Staley began in 1954, the first year the company used network television to tout a product, "Sta-Flo" liquid starch on Don McNeill's Breakfast Club, while Arthur Godfrey talked about the product on radio."

"Representing more than 42 centuries of service, all of our awardees have every reason to be proud of their records and accomplishments with the company," Schwandt concluded.

Lafayette hosts trade delegation from Orient

A trade delegation, representing the Provincial Bureau of Cereals, Oils and Foodstuffs of the People's Republic of China, visited the Lafayette plant recently as guests of the company's international division.

Ed Koval, vice president for corporate development, international, and John Shroyer, director of international marketing, hosted the delegation. Following a tour of the Lafayette facility given by Ron McCoy, operations manager at Lafayette, Koval welcomed the trade group to Staley.

"You have just seen the most advanced corn processing facility in the world," Koval told the guests. After further comments on Lafayette and Staley's position in the corn industry, Dr. Koval introduced the delegation to Staley's other interests by saying "as the Chinese developed the soybean growing industry, so did Staley develop the soybean processing industry. Our presence here is an indication of how important we believe the relationship between the People's Republic of China and the Staley Company should be." In conclusion, Koval told the guests that he hoped some day "to be welcomed by you in your fine country".

Prior to their visit to the United States, the delegation had seen literature relative to Lafayette's computerization and mentioned Staley specifically as a desirable place to visit during their stay here.

Members of the Chinese group included: Lin Shinti, Bureau of Cereals, Oil and Foodstuffs; Tien Zin Bin, committee of science and technology; Chang Fang Chun, vice chief engineer; Hui Yu Ken, engineer; Huang Pai Wang, technician; Huang Ta Ming, interpreter; Hsu Yen, advisor.

Corn bran introduced

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product, process and market place development," said Honnold. "First-phase results of this team effort will be the Champaign plant," he said. "While this plant will allow scaled-up-to-commercial production levels, it's also a market development phase, preparing Staley and the market for bigger and better things for dietary fiber generally and Staley Refined Corn Bran in particular."

Spearheading the product and process development work is Cameron Ferguson, the project manager. He is working with Jim Blaha, manager of Champaign construction and start up; Earl Donaldson, project engineer for Decatur and Champaign construction; Joe Curtis, manager of Decatur construction and start up; and Ted Liermann, technical manager for product and process development. Dr. Carl Hastings, group leader, specialty food products, research and development, and Honnold share the responsibility for market development with Dr. Hastings handling the applications and technical service aspects, and Honnold, the sales and marketing details. Bob Fisher, manager, starch order entry and scheduling, is responsible for managing administrative areas such as production scheduling, order entry and invoicing.

Staley's interest in this ingredient dates back about four years when work began on both soy bran and corn bran, the product manager pointed out. Corn was singled out because of fewer regulatory problems stemming from a history of people consuming the bran portion of corn for centuries while relatively little has been recorded of a similar use of soy hulls. Corn also has a better flavor and higher dietary fiber content; therefore, efforts have been concentrated on the corn-based product.

Applications varied

Its light color, bland flavor and practically calorie-free content make Staley Refined Corn Bran ideal for products in which color, flavor, and/or calorie content are important. Its high water-holding capacity makes it an excellent water binder.

Staley's new product not only fits into the common areas in which dietary fibers are generally featured--breads and cereals--but works well in a large range of products including pasta, cookies, snacks, crackers, processed meats, breadings and batters, powdered beverages, nutrition bars, and extended fruit bits and nut meats. In fact, Staley's own formulations for most of these areas have been developed by Dr. Tom Futch, food technologist, R & D.

Singling out a couple of the new applications, Futch said that use in pasta is a novel idea, increasing control of water mobility while adding fiber to the diet. In batters and breadings, he pointed out that the corn bran adds crispness to products heated in microwave ovens.

Corn bran's light color, bland flavor, low caloric content and the fact that it's a natural ingredient make it a desirable fiber source in baked goods. Breads, cookies and crackers may contain up to 15 percent corn bran. Its high fiber content allows caloric reduction in snacks, where the bran can be 20 to 25 percent of the ingredients. "Our research indicates the product can be formulated into extruded, baked and fried snacks without greatly affecting quality," Futch added.

A relatively high use level--up to 40 percent of the ingredients--is possible in breakfast cereals. Its low fat content provides good stability and extended shelf life over a wide range of storage conditions for those boxed products.

"Powdered beverages allow control portioning of the amount of fiber in-take ranging from three to four grams per serving. Staley's chocolate and vanilla formulas are very palatable drinks," Futch added.

Expensive fruit bits can be extended with corn bran to provide less expensive fruit ingredients. Taking portions of dates or raisins and blending them with corn bran, the mixture can be extruded and dried into a product that closely resembles the original dried fruit," the researcher said.

Staley Refined Corn Bran is a good example of the company's effort to stay abreast of demands from the food industry. "Our corn bran answers the call for a better dietary fiber. And we think we have the best available," the product manager concluded.

Despite Murphy's Law, Renshaw overcomes!

Frozen biscuits are mistakenly delivered instead of pancakes. . . .An expensive microwave oven comes equipped with an exotic plug that won't fit a standard electrical outlet. . . .Carpeting arrives neatly two feet shorter than required to stretch wall to wall.

These are but a few of the problems confronting Wayne Renshaw, marketing communications manager for industrial products, while handling Staley's exhibits at trade shows over the past seven years. He believes the shows are getting better because the problems are becoming more exasperating.

Reminiscent of old-fashioned country bazaars, these shows or expositions provide an opportunity for sellers to concentrate their efforts on a large number of prospects within a few short days. At the same time, attendees may compare competitors side by side, see all the new products and equipment, and catch up on the latest technology.

Gaining a larger stature in the food industry in recent years with the marketing of more sophisticated products, Staley has expanded its approach to participation in this area of selling, requiring closer supervision.

Years ago, when shows were less complex, exhibit management was handled by a committee in conjunction with a design house, specializing in building displays to showcase the company's trademarks and products. Committee activity opened the door to communication snags creating problems in staging a successful exhibit. It was in this climate that Renshaw first attended a show eight years ago and learned that Murphy's law is true: If something can go wrong, it will.

On the scene to handle some details unrelated to the set up or management of the exhibit, Wayne soon became totally engrossed. The designer's representative, who was to have handled the set-up, didn't arrive until well after the show opened. Other contractors erected, cleaned and readied the exhibit for the opening, but soon discovered missing parts, mismatched furniture, broken counters and chairs, and letters spelling out the company's name dropping off the back wall. To have been a turnkey operation, the exhibit was a disaster.

Returning to Decatur, Renshaw suggested that the Staley Company seek another design house to handle future shows. Management told him to take over, with the morale building assertion (according to Renshaw) that "things couldn't get worse".

Show's turnaround

The search for a reliable designer led to The Fritkin-Jones Design Group of Chicago, who was eager to become established and went all out in planning and producing a new Staley exhibit for the exposition sponsored by the Institute of Food Technologists (IFT) the following year. Their efforts then and since have been so highly regarded that they are retained as Staley's agency of record, designing, building, and maintaining all of the exhibits for expositions.

Even with a good design house supplying the artistic savvy that's needed to make a company "look good", trade shows are not easily arranged. Preparations for IFT under Renshaw's guidance span a full 12 months.

Reviewing a typical year reveals that following the IFT Show in June, Wayne meets with sales and marketing personnel to critique its value. They establish goals for the coming year, including decisions on whether to host a special event, host a hospitality suite, design and construct a new exhibit or buy additional exhibiting space. To achieve many of these goals, decisions must begin nearly a year in advance.

Although the next exposition is still 11 months away, floor plans arrive near the end of July, and Staley, shortly thereafter, submits its first 10 choices for space in the convention hall. Anticipated traffic flow, the accessibility to service centers, entrances, and elevators influence these important choices.

Actual space assignments are confirmed at a November meeting held in the convention city, frequently in the convention hall itself. Renshaw may then examine the facilities and change his earlier booth choices to gain greater distance from competitors or to secure a more advantageous space.

In early January, he makes reservations for the hospitality suite. While the Staley exhibit is all important to the Staley image during the daytime, the hospitality suite becomes the focal point of business when the "expo" closes for the day.

February is the month in which goals and strategies are firmed up. Renshaw discusses plans with the industrial marketing staff and with Herb Roszell, director of administration, protein, who coordinates arrangements for that division. All of them work with research personnel to select and evaluate the products to be distributed at the show. "Wherever possible," Wayne said, "we attempt to demonstrate the value of our syrups, proteins, starches and oils in products that are commercially available and furthermore, nationally recognized."

Booth modifications

When arrangements for the product handouts are well underway, Renshaw's interest shifts to modifying the exhibit. He coordinates the equipment, graphics, appliances and furniture changes that must be made each year.

Photographs are carefully planned, staged and executed by Lee Jeske, manager, visual communications, public relations, and his assistant, Dave Mjolsness. Over-sized color transparencies and prints are processed from Lee's originals, mounted and carefully lighted to achieve maximum effect.

Through February, March and April, activity mounts as Renshaw makes final arrangements for producing, packaging and shipping product and material to the site; makes hotel accommodations; registers Staley attendees; and confirms travel arrangements. By coordinating these arrangements personally, Wayne has better control over the situation when he arrives to assemble the exhibit.

On the scene a day or two in advance of the opening, Renshaw immediately checks on the arrival of products and equipment. He is usually preceded by a "set-up man" employed by the designer to prepare the exhibit to Wayne's satisfaction. Renshaw is there to handle any problems while continuing with final arrangements for installing equipment, hiring porters, and confirming deliveries of food items during show hours.

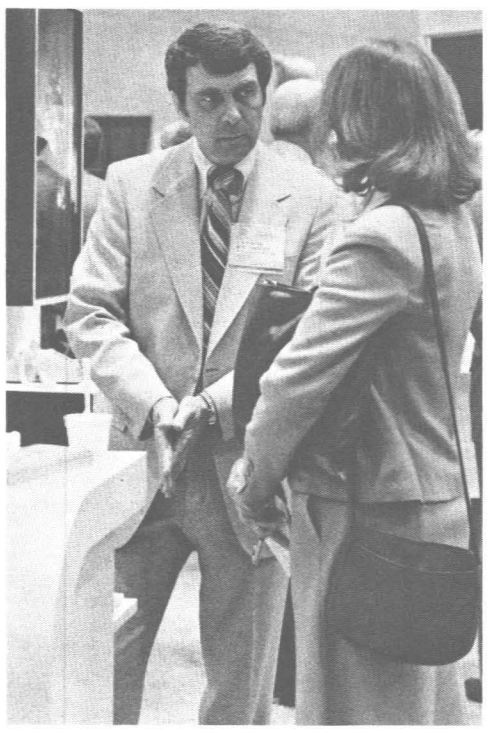
Nightmares begin

It's usually during the pre-show set-up that problems arise. This past year, for example, the carpeting shipped with the Staley exhibit was misplaced in the receiving warehouse and delivered some six hours later without its padding. A substitute pad was found but the carpet was too short. New carpeting was ordered, the sections of which were mismatched. Finally, on the third try, some eight hours after starting, suitable carpeting was acquired so the exhibit could be assembled.

While waiting around for the carpet, Renshaw checked into the kitchen operation, discovering that the distributor had sent 17 cases of frozen biscuits despite the bill of lading calling for the desired "pancakes".

Then when the electrician started to connect the microwave oven into the electrical feeds, he found that the appliance had the wrong adaptor. Five hours and a lot of running thereafter on Saturday, an electrician was located who would fit the plug with an appropriate adaptor.

On "opening" morning, Wayne checks and rechecks everything to the last detail. He surveys supplies, tastes samples, tests ovens and freezers, and again advises porters on delivery schedules. Approximately an hour before the official opening, sales and marketing people who will staff the booth begin to show up. Being old hands at "working the shows", they need little prompting, but Wayne must educate the hostesses hired to serve the company's samples.



Wayne Renshaw converses with a conventioneer at the Staley booth.

Getting the show off the ground, Renshaw's adventure continues. During the day, he's always on booth duty, making sure that things run smoothly. Sunday through Wednesday, Staley personnel normally see 7,000 to 8,000 people, depending on the total attendance, and serve a like number of product samples. Some of the conventioneers have questions; some simply want a product sample to nibble. Some are dedicated researchers or buyers interested in using Staley ingredients in their operations; some are merely curious. All are treated as if they were about to place a million-pound order; some do.

From 5:30 p.m. on Wayne's attention shifts to the hospitality suite, ordering refreshments and coordinating duty rosters for those assigned to work the suite until midnight.

Come Wednesday afternoon, the IFT Show closes for another year. While others head home, Wayne ties up loose ends and in a few days will hold that critiquing session to determine if Staley's goals for the IFT Show were met and gathering constructive ideas to improve future shows.

There are obviously different goals for the other shows Staley attends and Wayne coordinates. . . .The NSDA the NCA, the BIE, TAPPI and AACC meetings. Moral: A good show manager must know his ABC's.

Era nears end

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this wood is almost impervious to water activity, keeping its basic structure through long years of service. In the early part of this century, cypress was economical and best known to resist acidic conditions in which biochemical reactions, necessary to preparing the corn kernel, are carried out. Cypress would hold that acidic biochemical substance without eroding.

In the steeps, which are really only containers, sulfur dioxide water is added to the dry corn and held there for more than 30 hours. Water is recirculated during this time to get better chemical interface and to maintain a constant 120 degrees F. by running the water through heat exchanging equipment. Biochemicals penetrate the kernel through osmosis, and bacteria work their way into the kernel to break down the rigid interior structure making grinding more efficient, Wheatley said.

From the steeps, corn is sluiced into the mill house where it is separated into its various components, while the steep water is drained off and put to other uses. Some of the steep water is evaporated and concentrated for economical sales and in-house use on gluten feed, capitalizing on its high protein content and unknown growth factors utilized in the feed products. Staley also makes "Inositol" from steep water, and some of it is sold to pharmaceutical firms as a nutrient for culturing various antibiotics such as penicillin.

Regardless of the container, wood or stainless, the process has remained about the same down through the years, except for the time factor altered by Wheatley. He studied steeping time and reduced it considerably from the originally agreed upon 40 hours required to prepare the corn for grinding. As steeping time has been trimmed, expansions of the steeps have not had to be increased in direct proportion to new plant processes, taking advantage of the decreased steeping time.

Discussing the lengthy nature of this overall project, Bob Magruder, engineering manager, said, "Because the old containers were serviceable and had done a good job, their replacements were slow in coming. You don't change operations overnight. Our old-time corn millers believed that the wood did something special in the steeping action--helping propagate certain bacterial growth that enhanced the steeping action. Because steeping is nearly as much an art as a science, we were cautious in making replacements. Once we gained experience with the new vessels, replacements were stepped up because the process was in no way hampered by the new vessels. And the new tank required less maintenance and provided a more sanitary working environment for employees. All in all, the stainless steel vessels allow good housekeeping and comply with Good Manufacturing Practices, which we are committed to follow."

As the last of the old steeps pass into obsolesence, another chapter in Staley history is written. . . .

Worth noting around Staley

From 3,000 applicants, Barbara Reinhart, daughter of Ed, elevator operator at Fostoria, has been chosen as a member of the 1980 All-Ohio State Fair Youth Choir. At full compliment, the choir is a 300 voice group of public, private and parochial high school students from all over Ohio. This choir will appear daily at the Ohio State Fair in Columbus, from August 12 through 24. Barbara is a sophomore at Lakota High School, where she is a member of the choir, swing ensemble, marching, jazz and concert bands.

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Ralph Dombroski, product manager, corn syrup, industrial, has been elected a member of the advisory board of associate members to represent the at-large category of the National Confectioners Association of the United States. He will serve a two-year term commencing after the close of the annual meeting in June. Ralph succeeds Wayne Martin, vice president, sales and marketing, industrial, on the board.

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Bill Elliott, son of Dale, syrup production control supervisor, syrup refinery and dextrose, industrial manufacturing, 17 building, finished with a .475 batting average at Parkland College in Champaign, the fifth highest average among players in the National Junior College Athletic Association. He also pitched for Parkland and ranked fourth in strikeouts with 42 in 29 innings, an average of 1.45 an inning. Bill will be playing semi-pro baseball with the Thomasboro team in the northern region of the Eastern Illinois summer baseball program for college players and will return to Parkland for his sophomore year this fall.

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Chairman Donald Nordlund has received a certificate of distinction for being named to "Financial World" magazine's chief executive officers' honor roll for the food processing industry. This list of outstanding chief executive officers was compiled by the security analysts who follow the various businesses.

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Former St. Teresa High School forward, Bryan Smith received honorable mention status on the Class A All-State (Illinois) Basketball Team selected by the Associated Press. Smith, who averaged 20.9 points for the Okaw Valley Conference champions, was an All-Okaw Valley selection and named to the All-City (Decatur) Basketball Team. He received his school's most valuable player award in basketball. The son of Bob, director, sweetener sales, industrial, Bryan enters Saint John's University in St. Cloud, Minnesota, this fall and will major in business administration.

41 mark anniversaries . . .

35 Years

SIMON HARRIS, senior mechanic, machine shop
WALLACE BEAN, senior mechanic, round house

30 Years

CLIFF REYNOLDS, senior chemical engineer, agriproduction

25 Years

BEN COCHRAN, construction manager, project engineering, corporate engineering
W. DALE CARTER, buyer, equipment/ maintenance, corporate purchasing

20 Years

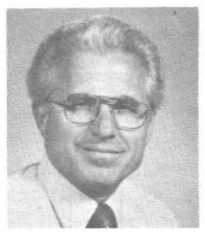
WILLIAM HAGENBACH, director, environmental sciences, corporate engineering
WILLIAM SHELTON, senior process engineer, process engineering, corporate engineering
CLIFFORD HYSORE, truck driver, refined oil warehouse, Philadelphia, agriproducts

15 Years

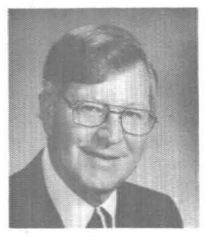
RICHARD HANSON, senior industrial engineer, engineering services, corporate
SHIRLEY WEGER, starch inventory coordinator, administration, industrial products
GENE DANIELS, marketing specialist, industrial sales and marketing
MARGARET PAYTON, relief clerk, dry starch, industrial manufacturing
EDWARD WILLIAMS, production supervisor, soy protein, agriproducts
HARRINGTON SHAW, JR., first-year apprentice, I & C shop
JOHN WALKER, lead loader, 47 building
DONALD HODGES, converter operator, 118 building
DANIEL STILES, senior mechanic, I & C shop
THOMAS BLY, development helper, 59 building
CALVIN COMP, utility laborer, 35 building
RAY ASHCRAFT, trucker-dumper, 20 building
FRED SHAFFER, ion exchange operator, 20 building
JAMES LIGON, packaging line operator, 20 building
RICHARD SEMELKA, senior mechanic, I & C shop
LAURENCE VOYLES, JR., senior mechanic, pipe shop

10 Years

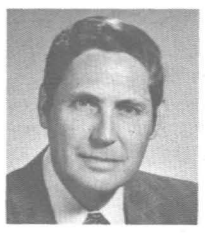
MARY ANN MONTGOMERY, chief clerk, commodity operations-Decatur plant
VELDA LINDSEY, secretary, vice president, international
ROBERT SHERWIN, western area manager, industrial starch sales
SHIRLEY CHERVINKO, data control clerk, corporate information systems
CAROL MOORE, data input operator, corporate information systems



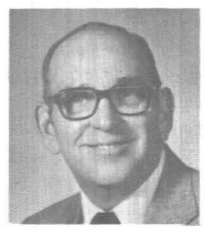
Wallace Bean



Cliff Reynolds



Ben Cochran



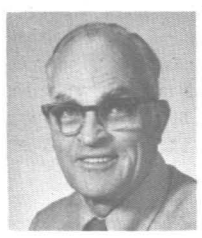
Dale Carter

LINDA BETZER, senior transportation clerk, transportation, agriproducts
TERRY CROWELL, ion exchange operator, 5 building
JIM RODGERS, cleaner, 99 building
VIRGIL GASS, utility janitor, 62 building

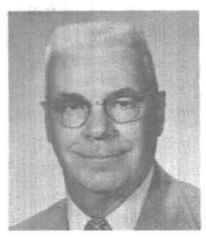
5 Years

JOSEPH CHAPMAN III, spouter, 28 building
CARL GIBBONS, lead loader, 34 building
GENE EVANS, business systems consultant, corporate information systems
GARY BURDICK, motor specialist, transportation, agriproducts
DAVID SEIDMAN, combustion engineer, utilities, industrial manufacturing
LARRY SMITH, regional manager, Cleveland, marketing, consumer products
ALAN FOLLETT, production supervisor, soybean milling, commodity operations, Champaign
JAN METZGER, secretary, insurance/loss control, corporate financial

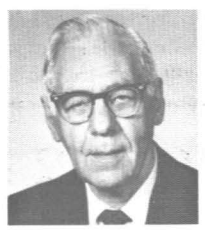
Joining the leisure life . . .



Wilber Buis



Dale O'Bryan



James Lotzgesell

Effective April 30, 1980

WILBER BUIS, utility man, 40 building
DALE O'BRYAN, senior mechanic, electric
JAMES LOTZGESELL, applications chemist, R&D

Receives life membership

Judy Wilhelm

For nine years of dedicated service to William Harris School in Decatur, Judy Wilhelm, wife of Charles, export manager, grain, and former Staley secretary, received a Life Membership in the Illinois Congress of Parents and Teachers.

"She has been, over the years, a very regular and faithful member of our PTA, both in contributions and attendance at meetings," the presentation message read.

In addition to serving as room representative for many years while her two children were in Harris school, Judy has served as corresponding secretary, chairman of the Character and Spiritual Education Committee, cultural arts chairman, delegate to Decatur PTA Council, and this past year, recording secretary.

"Anytime a volunteer has been needed to work on a committee or to help with activities conducted by the PTA, Judy can be depended upon to contribute her part and more. . . ."

Beats own record

Rainy conditions didn't hamper Arnold Scherger, the defending Ohio Class AA state champion in the 300-meter low hurdles as he recently streaked to an easy victory in that event with a time of 38.2 in the Class AA sectional track meet. That speedy clocking shaved five-tenths of a second off the old Class AA record of 38.7 that Scherger set a year ago.

A son of Don, preparation operator, Staley/ Fostoria, the slender senior also won the 110 high hurdles with a time of 15.0 to notch up his third straight sectional title in that event. Those two wins gave Scherger a personal total of 20 points (scoring was 10-8-6-4-2-1 for top six slots), more than half of his team's 38 points in the sectional.

Scherger was recently named outstanding athlete in the "Toledo Blade" track events in which he won two of the first places.

Foremen's Club's leaders gather -- President of the Staley Foremen's Club for 1980 is Cameron Ferguson, senior process engineer, seated in the center. He is flanked on the left, by Bill Litz, foreman, 11, 18 & 75 buildings, the vice president, and on the right by Dennis Forbes, quality assurance dry starch supervisor, the treasurer. Trustees, standing from the left, are Harold Richards, foreman, 12 building; Charles O'Dell, night superintendent, and Charles Schmitt, general supervisor, maintenance, a past president. Rounding out the officers, but absent for the photograph, is Tom Ellison, planner, maintenance, industrial manufacturing.

On the move around Staley

CORPORATE

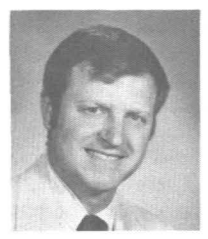
CAROL DE BRUN, from senior research steno, corporate research, to division secretary, corporate office services, corporate financial
CATHERINE JACK, from messenger-office, corporate office services, to cashier clerk, corporate financial
BARBARA KRESS, from cashier clerk, corporate financial, to senior cashier clerk, corporate financial
JUDY SHARP, from payroll clerk, corporate financial, to utility clerk, corporate financial
RONALD SMITH, from supervisor, international accounting, corporate control, to supervisor, corporate accounting, corporate control
LUCILLE CREMER, from cashier clerk, corporate financial, to senior research steno, corporate research
MARY DALLUGE, from buyer, construction/equipment/maintenance, purchasing, to purchasing agent, construction, purchasing
WILLIAM GRIFFEL, JR., from nutritionist, food and agriproducts, corporate research, to manager, nutrition/toxicology laboratory, food and agriproducts, corporate research
VIRGIL WILL, from senior instrument engineer, engineering services, corporate engineering, to instrument engineering supervisor, engineering services, corporate engineering

INDUSTRIAL

LEE DELHAUTE, from supervisor, corporate accounting, corporate control, to director of accounting, control, industrial products
LARRY LEONARD, from senior business systems designer, corporate information systems, to administrative manager, industrial manufacturing, Lafayette

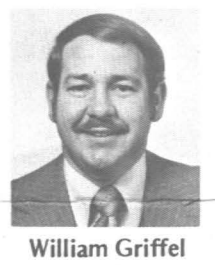
AGRIPRODUCTS

RICHARD POTTER, from accounting clerk, commodity operations, Des Moines, to senior accounting clerk, commodity operations, Des Moines

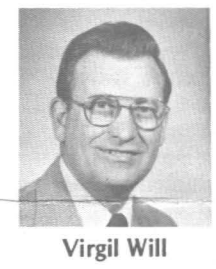


Ron Smith

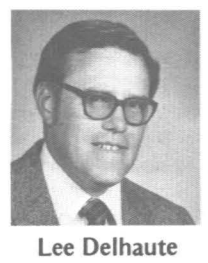
Mary Dalluge



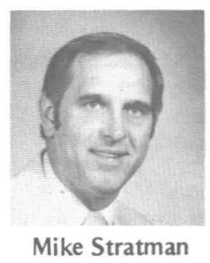
William Griffel



Virgil Will



Lee Delhaute



Mike Stratman

MICHAEL STRATMAN, from plant engineer, food protein, agriproducts, to senior plant engineer, food protein, agriproducts

Staley News

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Staley

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