StaleyNews

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Expertise from all corporate areas, corn plants pooled to mold Loudon; corporate engineers play vital role

Staley's largest single capital commitment ever undertaken, the Loudon corn refining plant in Tennessee, is being planned, designed and orchestrated by a well organized, experienced team. The design group is made up not only of corporate engineers but also personnel named to the permanent staff of the new plant who are adding their input from the outset.

Their focus is the company's fourth high fructose corn syrup (HFCS) plant, which will also include alcohol for use in motor fuel blends. This facility is being built on the banks of the Tennessee River about 25 miles southwest of Knoxville. Construction began in September, 1980, and is progressing on schedule toward a late 1982 start-up.

Heading up the total project is Bob Magruder, the project manager, who will stay with the plant until it is in operation. He is overseeing every facet in the design and construction.

Permanent staff named to date are Paul Herman, plant manager; Robert Jansen, technical superintendent; Pat Simms, operations manager; Theron Tinker, maintenance manager; Don Barkman, personnel manager; Charles Glassmire, administration manager; Don Rairdon, project engineer; Don Copeland, process engineer; and Ken Parks, purchasing agent. They are already making valuable contributions to the plant as it is being designed and constructed.

"Corporate engineers are vital to the success of this project," says Magruder. "They have a hand in every aspect of the design from the refinery and distillation areas to waste treatment. Every step of the way, Staley's corporate engineers are totally involved."

Seven organizations within the corporate technical division are involved in pulling together the necessary expertise for this plant--the staffs for process engineering, project and construction engineering, services engineering, environmental science engineering, computer process control, research and development, and purchasing.

On a project as large as the Loudon plant, the nucleus of corporate engineers is not large enough to handle all of the details. Hence, Staley has supplemented its engineering staff with two main consulting firms--PSI, headquartered in Memphis, Tennessee, and Stanley Consultants, Inc. in Muscatine, Iowa. While these consultants do much of the design, drafting and support engineering, the Staley staff is supplying the process and engineering control. The consultants are actually an extension of the corporate staff for this short period and have swelled the contingent to more than 200 persons involved in engineering and drafting.

Jobs differentiated

Differentiating the job of project engineering from that of process engineering, Bob West, the project engineering manager for Loudon, said, "Process engineering determines how the plant will run, what the process will be, how to make the product-specifying temperature, pressure, flow and chemicals to be used. Taking this input, the project engineers build the facility to make that happen. Obviously, this is a team effort with the project engineers working closely with the process engineers. One might say that the process people draw the picture and we give it the details. Actually, a project involves laying out the equipment, constructing the building, purchasing the equipment, setting it in place, piping it, wiring it, hooking up controls and then trying out the process."

Each person on West's project team has a specific area of concern, but they all cooperate to pull the entire operation together, he said.

Discussing manpower, he said that prior to any work being done, Dave Brandyberry, estimating supervisor, together with Gene Hyland, director, corporate project engineers, made conceptual estimates for the basic project to give the company a financial goal to shoot for as it takes shape. Brandyberry will continue to monitor expenses throughout construction to determine the cash flow needs and to keep deviations from original estimates in check. With so many people involved, there must be a control. The Daniel Construction Co., which is construction contractor, is also watching costs and will bring any overruns to the attention of area engineers and West.

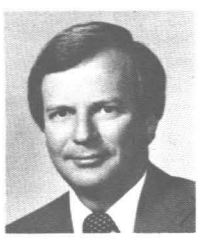
Some of the initial activities last fall were supervised by Dick Barnett, civil and structural engineering manager, who is in charge of site preparations, including rail facilities, grading, drainage, and roads. He also had to ascertain that the location is above flood plain.

Structural engineer and architect for the project is Terry Shaw, corporate technical, who is concerned with the various structures needed to support the heavy processing equipment. Terry checks all drawings, making certain pilings and foundations are adequate and that structures are heavy enough to carry their loads.

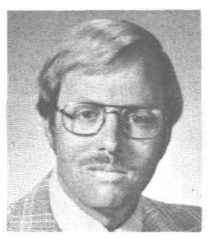
Heading up plans for the feed house and corn germ processing is Ron Mobley, principal project engineer, industrial manufacturing. Involved in the front end of the project with corn receiving, steeps and milling details is Myung Kim, senior project engineer. Project engineering for the syrup refinery is the responsibility of Jim Casch, project engineer.

(Continued on Page 2)

Two elevated to vice presidents



Kent Mittelberg



Ken Robinson

Kent N. Mittelberg and Kenneth A. Robinson have been promoted to vice presidents in the company.

Mittelberg has been named vice president of food and specialty products, a newly-created position. His areas of responsibility encompass the following Staley profit centers: food proteins, specialty feeds, Re-Mi Food Products and Gregg's Food Products. The food protein and specialty feed operations were part of the company's AgriProducts Group, while Re-Mi and Gregg's were part of Staley's Consumer Products Group.

Robinson is vice president of the soybean crushing division in the AgriProducts Group. Formerly general manager of the company's crushing division, he will continue responsibility for Staley's five soybean mills and related export functions.

With the Staley Company since 1973, Robinson is a graduate of Southern Illinois University at Carbondale with a B. S. degree in agriculture industries and also holds a master's degree in business administration from Southern Illinois University at Edwardsville.

Formerly general manager of protein and specialty feeds, Mittelberg now will also be responsible for the company's growing position in the foodservice field through the Gregg's and Re-Mi operations as well as in the food protein business.

A native of Quincy, Illinois, Mittelberg joined Staley in 1961 as a management trainee and has held positions of increasing responsibility since that time. He received a B. S. degree in chemical engineering from the State University of Iowa and an M.B.A. in industrial management from the Wharton School of Finance, University of Pennsylvania, Philadelphia.

Responsible for processing paper work generated by the Loudon project are Ann Huffman, at left, and Cheryl Whitten.

Talking helps unravel 'special' problems

"People with alcohol-related problems are *not* unique. We all have problems to live and cope with. Some seem overwhelming. Others nag and wear us down. Many we must face and learn to deal with in more effective ways," says Steve Rybolt, employee assistance coordinator.

Nevertheless, a first-time caller at the Employee Assistance Office may be apprehensive about this visit. Some relief may also be expected though because he or she is finally doing something about a personal problem resulting from drinking or drug dependency.

Deciding to take command of a situation, a person has already embarked on the "first steps" toward solving difficulties. That decision makes one feel better; he or she is moving in a positive direction. Although concerns must still be handled, energies now can be focused on solutions.

During a conference, nothing relevant should be overlooked. But whatever information is shared and discussed with the counselor remains *confidential.*

While discussing personal data, incidents, particular events and painful memories may come out in the conversation. "A person should just let this happen. . .and we'll look at them together," says Rybolt.

There's no need to hurry during a conference. A person should take ample time to get everything "out on the table," which may take more than one meeting. After all, these kinds of problems develop over a long period of time so instant solutions cannot be expected. These meetings provide a person with the opportunity to get a perspective on life and obtain some professional feedback, giving a more objective view of the person and situation than he or she has likely had for some time.

The second most important step to be taken in this problem-solving process is to clarify the "concern." While almost everyone has a good "idea" about the nature of the problem, most need to rely on someone else to confirm a hunch and then obtain the assistance to resolve the matter which may be affecting job performance and family life.

After an individual and staff member agree upon the "root" of the problem, then together they will work out the options and various resources available to solve it. Another professional resource or a treatment program may be indicated. A number of groups are available to lend assistance. When a referral is agreed upon, the E.A.P. staff member will follow-up with the individual until a satisfactory solution is reached.

The help provided by E.A.P. is truly a meeting of friends--one with a problem and the other with knowledge or resource to help with that problem.

At any time during the day or night, an employee, retiree or dependent may leave a telephone message with the E.A.P. office. Call the office on 217/423-4444 or ext. 4444 from a Staley/Decatur telephone. If the staff is tied up or it's after normal office hours, there will be a recording service which allows a person to leave his or her number and a time at which that person can be reached there. *Within the next 24 hours, a staff member will call.*

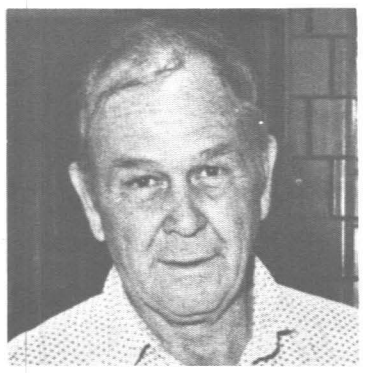
A recorded message on the office number during the day means that the staff is busy and may, in fact, be in conference with another individual. *But your call will not be overlooked.*

Pamphlets about the counseling program are available from the E.A.P. office. Call and request one.

In the News...

Staff/P2

Product/P3



Honoree/P4

Loudon project touches nearly every area of the company

(Continued from Page 1)

Involved with ethanol project engineering are Walter Schimelpfenig, senior process engineer, working specifically on distillation, and Joel Stone, project engineer, on fermentation aspects.

Hal March, civil engineer, oversees the general civil engineering problems such as underground piping, sewers and paint selection, while Chris Greanias, project engineer, is supervising waste treatment plans.

Engineers providing special support work on West's team include Don Thompson, corporate utilities manager, who is covering plans for the utilities such as steam, water and air. Working with him is Virgil Will, instrument engineering manager, providing control instrumentation for those utilities. Morris Birkhead, senior electrical engineer, is handling plans for all the plant's electrical requirements. Neil McDonald, industrial engineering supervisor, is in charge of scales and the loading and unloading for rail and trucks.

Two permanent Loudon staff members are also working with the project engineering team. They are Don Rairdon, who has been named project engineer and is handling the automation of the process, and Theron Tinker, the plant's maintenance manager.

"Having Tinker assist with the design of the plant ensures better construction and lower maintenance costs," says Magruder. Tinker is concerned with seeing that the plant is maintainable economically from all standpoints, He also is concerned with the design of the stores building, operations building and the review of all specifications and drawings.

The maintenance manager is also responsible for identifying all of the spare parts for the plant. . .seeing that it is stocked properly to give economic inventory control. Well over 12,000 items must be specified, purchased and placed in stock, and Tinker must do the specifying.

Besides assisting with conceptual and estimating tasks, project engineering also works closely with purchasing. "We assist in writing specifications for purchased items and services and help make sure that vendors are qualified to perform on schedule and provide us the quality equipment we expect for the dollars spent," Bob West said.

West likens himself to a general practitioner, while the other members of his group are the specialists. The project engineering job will continue, according to West, until all of the loose ends are tied up, the punch list is complete, the plant is turning out product. Then he and his staff move on to other pursuits.

Organization of process staff

Manager of the process engineering efforts for this particular plant is the technical superintendent for Loudon, Bob Jansen.

Plant staff and corporate engineers are pictured working on phases of the Loudon program.

Staff engineers on various phases of processing are Jim May, process engineering manager, handling wet milling and feed house preparations; Roger Leiser, director of corporate process engineering functions, who is heavily involved in the alcohol production plans as well as consulting on other process phases; Bruce Dwiggins, process engineering supervisor, heading up the syrup production details; and Bob Popma, senior environmental engineer, concerned with waste treatment design.

Processing input for this new plant has come from all of the corn refining plants. Jansen has had conferences with personnel from each one, who have told him processes that work well and those that could be improved and how. Ideally, he wants to install the best system possible at the outset. In looking at various aspects of processing, Jansen considers economy, maintenance costs, efficiency, operating costs, safety and housekeeping. These criteria are also applied to building design, arrangement and actual selection of equipment.

More concepts involving gravity design will be utilized, Jansen pointed out, particularly in the feed house and germ pressing areas. Wet materials will be pumped only once and then allowed to be pulled through processes by gravity. Some of these ideas came up while Bob conferred with John Homan, Lafayette manager, on the optimum way to set up processes. They discussed items that cut into operational time and have tried to figure ways to circumvent them. Other ideas have come from monthly reports and technical meetings for personnel from all of the corn plants including our European affiliate plants.

Consultants' work is channeled through the team of Staley engineers and the project manager. Coordinating their work, the staff makes weekly trips to the consultants to keep design work moving on schedule and to provide direction to the consultants.

Others involved

Over and above the engineering aspects, the project really touches nearly every area of the company, according to Magruder. In fact, before Staley could exercise an option on land, the company had to obtain environmental clearances, particularly a PSD permit showing that Staley would not violate ambient air quality standards with its stack emissions. Dames & Moore, an outside environmental firm, worked with Bill Hagenbach, director of environmental sciences, and Jerry Allen, environmental engineer, engineering, corporate technical, utilizing an Environmental Protection Agency (EPA)-approved mathematical model to show that emissions would not exceed EPA standards. In addition, Staley obtained an agreement with the City of Loudon to take care of the company's pre-treated liquid waste generated and discharged from the plant.

Also prior to launching the project, Bill Carnie, director of corporate taxes, corporate control, corporate finance, and Walley Holden, tax manager, corporate control, corporate finance, delved into the tax structures of not only the states but locations where Staley was considering a plant, looking at real estate and personal property taxes, sales and use taxes and state income taxes to help decide which area would be the most advantageous from a tax standpoint. As the field of sites was narrowed, they more closely studied the sales and use taxes to determine which types of equipment would be subject to or exempt from state taxes. Dick Dean, tax specialist, corporate control, corporate finance, has worked directly with purchasing personnel and engineers to relay this information.

Another pre-decision stage on the plant's location involved Reeder Miller, vice president, corporate transportation, corporate administration, Chuck Miller, director of administration, industrial products, and Pat Murphy, general manager - transportation, administration, industrial products, who talked with railroads serving the various areas under consideration, covering services to be provided, physical yard support facilities and rates Staley would ship under, especially for grain and feed. When Loudon was singled out as the location, the company secured a contract with the Southern Railroad, spelling out all of those terms. Besides handling the rail aspects, they also studied the advantages, if any, that could be expected from using the Tennessee River and inland waterway system.

Among many others Magruder said were involved in the project are Lee Delhaute, director of accounting, control, industrial products, and his personnel, who are performing accounting functions; Bill Anderson's purchasing personnel, who are deeply involved; Lee Miller and his staff, who are paying the bills and managing cash flow; and Ben Cochran's field engineers, who are serving as an interface from the construction viewpoint between Staley and the contractor.

By terms of Staley's contract with Daniel Construction, a self-performance contractor, Daniel, with few exceptions, purchases the materials of construction and any subcontract construction necessary with Staley's approval. Staley, on the other hand, purchases all of the process equipment and has committed for all of the stainless steel, pipe and most of the pipe fabrication. Coordinator of this effort is Bill Anderson, director of purchases. His division is responsible for administration of the Daniel contract, which was negotiated by purchasing, the legal staff and project management personnel.

"Just about everyone in the division is involved with the Loudon project," said Anderson. "The construction/equipment department under Lynn Elder is closely involved with the project in total. Also the manufacturing supplies group headed by Bill Winetroub is planning sources for chemicals, enzymes and fuels like coal and fuel oil.

Also Magruder states that "Lew Rinebold and his staff of pilots are providing a vital service in shuttling our team members throughout the U. S. This valuable assistance is another element in our Staley teamwork that will make our project schedule achievable."

Dual roles for staff

While most of the people on the permanent staff for Loudon have some hand in design and review functions right now, they also are preparing for the day when they switch to their roles in the plant's operations.

For instance, Jansen indicates that all of the main design engineering should be completed by December of this year. In fact, all of the heavy equipment has been ordered from vendors and the basic arrangement of this equipment laid out.

Besides keeping his finger on the pulse of process engineering, Jansen currently is putting together his Loudon engineering staff to include process, project and instrumentation engineers to supply technical assistance for start-up, plant operations, expansions and troubleshooting.

For the time being, Charlie Glassmire, the manager of administration for that plant, is involved in field accounting and auditing management.

Pat Simms is also assisting, where possible, with design and engineering review before he moves to the site. As operations manager, he must set up his organization and bring his people on board in time to be thoroughly trained before start-up.

The plant's purchasing agent, Ken Parks, from Kingston, Tennessee, is currently acting as the "on-site" representative of corporate purchasing.

Very soon the permanent staff will develop the management system for Loudon and all of the related functions such as hiring practices and training. "The group has determined that Loudon will operate with some type of participating management concept," said Paul Herman. "As Simms' management team is brought on board, they will contribute to this concept. Don Barkman has been named personnel manager for the plant and is actively involved in the management concept's design. In addition, he is developing personnel-related systems for the plant."

Also lending vital input to the management system's design and personnel selection process are Ronn McFatridge, Lafayette personnel manager, Dave Pritts, manager of personnel, Bruce Raak, manager, personnel administration, and Glen Shelton, manager, organizational development of the corporate industrial relations division, and an outside organizational development consultant.

Since being named manager of the plant, Herman, formerly manager of Morrisville, has traveled between all of the corn plants and the new site, gathering management ideas and information. This is a first-time experience for Paul, and he feels challenged by it. He and his staff are giving birth to a new entity. Collectively, they are putting together the entire program.

"We have to develop the necessary management system, training system, hiring system, making certain all general systems are in place," said Herman. "The time frame for hiring all of the people must be established so it all comes together at start-up, and our people have all received adequate training ahead of that moment."

The Loudon project is truly a study in the interaction of people. It takes in not only the plant's permanent core staff but corporate engineers, purchasing personnel, systems people, transportation, order processing, feed group, marketing, and communications systems as well as finance. Yes, it's interaction at its best.

Joining the leisure life . . .

William Damery

Earl Eschbaugh

Marion Savage

Effective May 1, 1981

CLIFFORD CREEKMUR, plant cleaner-leadman, 77 building
WILLIAM DAMERY, senior mechanic, tin shop
EARL ESCHBAUGH, crane operator, 31 building
MARION SAVAGE, rigger leadman, 31 building
NORMAN SCHULTZ, senior mechanic, round house
JAMES SIMPSON, senior roofer-painter, roofers and painters

Re-Mi Foods is good fit for Staley's foodservice business

A small distributor 20 years ago, Re-Mi Foods, Inc. has evolved into a successful manufacturer of high quality products for the foodservice industry. Staley acquired this company, located in Elk Grove Village, Illinois, on October 10, 1980 and expects it to be an integral part of the company's expanding foodservice activities.

Re-Mi Foods, which had annual sales of more than $20 million in 1980, manufactures mayonnaise, salad dressings, salad oils, cooking oils and shortenings, fountain syrups, ice cream toppings, soup bases, shake bases and pancake syrups. These are packed under their own labels, private labels and national proprietary brand names.

Technically-oriented and aggressive, the company has experienced good growth over the past decade, having sales of only $1 million in 1969 when Gus Kari, the president, became associated with Re-Mi.

Kari then owned Combined Foods Company (manufacturer of fondant, fudge base and flavor concentrates for the baking and dairy industries), which merged with Re-Mi. The latter had just begun manufacturing salad dressings and mayonnaise, but was principally a foodservice distributor. Immediately dropping its distribution functions, Re-Mi became a full-time manufacturer.

Gus came into the organization to oversee manufacturing but, after only three months, was on the road handling sales. He soon learned that the salad dressings needed improvement and returned to the laboratory to reformulate them. With his new products in hand, he again called on customers, bringing sales to $4 1/2 million in the 18-month partnership.

Although he excelled at selling, Kari yearned to manage the operations. With a technical background, he could formulate the products and make the equipment perform to perfection. The opportunity to move inside again finally presented itself when Universal Flavors of Indianapolis purchased the company in 1971.

Growth since then has necessitated several moves for Re-Mi, the last of which, in August of 1977, was into a handsome, new concrete-aggregate 126,000-square-foot structure. This building and the seven acres of land surrounding it will provide ample room for expansions. In fact, the building was designed with the future in mind, complete with a temporary storage area equal in size to that of Re-Mi's general offices. This area can be quickly converted to additional offices as required.

Separate manufacturing areas

Under one roof are three plants, providing separate manufacturing facilities for syrups and toppings, dressings, mayonnaise and oils and shortenings. Production areas feature three oil lines turning out gallons, five gallons and quart sizes and three dressing lines. For jumbo mayonnaise orders by potato and macaroni salad makers, Re-Mi also has a 2,000-pound mayonnaise container.

The syrup and topping facility is equipped to pack gallon plastic containers, gallon tins and 34, 46 and 96-ounce cans and will soon have a half-gallon filler. Ingredients are combined on the upper manufacturing level and fed into filler equipment on the lower level.

Shortening is packed in 50, 100 and 110-pound packs and 55 gallon drums. One line runs 12,000 pounds an hour and the other, half as much. To protect its quality,

Gus Kari, Re-Mi president, center, is surrounded by familiar sights.

shortening is stored in a room maintained at 74 degrees.

Adjacent to the production areas is warehousing with nine-loading doors. This facility is primarily stocked with inventory that has already been sold.

"Very little finished goods is available," said Fred Kari, production manager. "Our system keeps inventory turning and money invested in finished goods to a minimum while limiting damage to inventory. Damage," he said, "can take a high toll on profits." Overseeing business transactions, handling credit and cash sales, is Henri Kari, the office manager.

"Success doesn't just happen," says Gus. "We diligently work at it. Processing is kept simple; quality ingredients are used; equipment is carefully maintained; the 'kitchen' is always tidy; the books are in order."

Explaining their successful operation, Fred said, "We start out with the 'makings' for a good product. Cutting waste, we use quality ingredients, analyzing each shipment before accepting it. As a rule, new products are fabricated from existing ingredients, limiting our raw materials inventory. Giving Re-Mi an edge over competitive products, we use only fresh or frozen egg yolks in mayonnaise and salad dressings and similarly incorporate frozen fruits, where possible, in many of the toppings--adding another measure of quality. Plenty of cooler and freezer space, 7,500 square feet, is provided to keep these perishables in excellent condition before processing.

"In addition, we have streamlined processes as much as possible. Liquid ingredients, such as sweeteners, oils, vinegar and water, are metered directly from storage tanks into vats. There's no deviation between batches. Spice mixes are made up by one person who spends the entire day weighing out the 'dry' flavor combinations for one particular product at a time."

Shutdowns rare

Well-maintained equipment and a sanitary environment are also keys to this operation, the Kari brothers agree. And Ben Kari holds this expertise. He is the maintenance and engineering manager who ensures no shutdown or interruption in production due to equipment malfunctions. Besides having a fully equipped workshop, Ben has duplicate key parts ready to slip in place, if necessary. Shutdowns are almost unknown. . . even during moves. For instance, during the '77 change in facilities, Re-Mi closed as usual for the weekend and reopened on Monday in a new plant with all of the equipment ready to turn out products--a feat possible only because of good management and a skilled engineer. Customers were not inconvenienced by production delays.

Aiding with sanitation, the manufacturing areas are easily cleaned and have acid-proof flooring. Gutters and pipes to the sewers are pyrex fixtures, requiring little maintenance.

Currently, Re-Mi has 67 employees, 49 of whom are involved in production, which takes place on one shift.

Obviously, the production manager cannot oversee the entire operation while on the manufacturing floor, but from his office he can see the entire layout. Monitors allow him to closely watch all manufacturing areas plus the loading docks and employees' entrance.

Gus takes great pride in the company's products, recalling that he reformulated the earliest ones during his first months at Re-Mi and has had a hand in the development of all others. The products are viewed by many as the best in their respective categories. Explaining the reason for this popularity, Gus said he sampled the leading products and formulated his own, giving them a better flavoring and mouthfeel--often adding extra touches, like the frozen or fresh egg yolks and fruits. It all makes a difference in the end product!

From beginning to end, products are thoroughly scrutinized to uphold high standards. This function is handled in a sophisticated quality assurance laboratory backed up by Re-Mi's own bacteriology lab, staffed with a microbiologist who has a master's degree. Also keeping tabs on quality are a resident United States Department of Agriculture (USDA) inspector and a Rabinical supervisor.

Gus still tinkers

From test kitchen and taste paneling facilities to the pilot plant, Re-Mi has a complete operation for bringing its own new products on stream or performing research and development work for clients. However, little time remains for Gus to tinker in the test kitchen. He still trys to spend part of his Saturdays working on new ideas and product improvements just to keep his hand in work he enjoys.

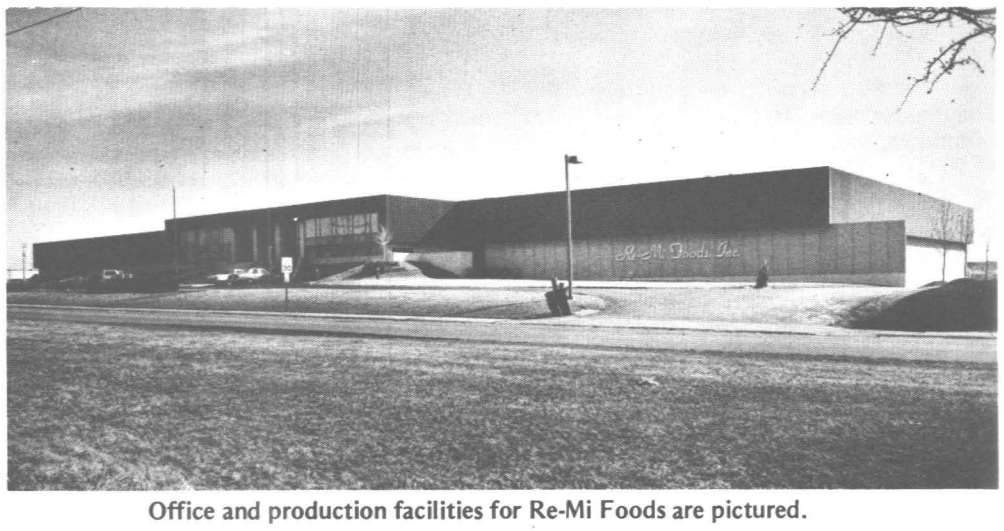
Kari, who has been well acquainted with fine foods all of his life, perhaps comes by his ability to put together a good product by his heritage. His mother is an excellent cook and baker, and he hails from a country of fine chefs--France!

At age 16, Gus left Nice, France, and his family behind to study at the University of San Francisco. He anticipated returning to France to practice medicine after completing his education. By the time he earned a B. S. in biological sciences and an M. S. in biochemistry, he was at Northwestern studying for his medical degree and working in research. Gus decided to stay in this country but changed his career leanings to business, figuring that the family physician who made house calls was outmoded in the U. S.

His interest in foods led him into the food industry 22 years ago, working first for a meat processor then a chocolate company and finally a baking firm. The spirit moved him to strike out on his own whereupon he formed Combined Foods in 1968 and merged it with Re-Mi Foods a year and one-half later.

Although his focus in the past decade has been on foodservice products and packaging concepts, Kari is also interested in branching out in the next couple of years into the retail market--first with dressings and then other products. In the meantime, the company, which is better known for its dressings and oils, has begun a drive to build its syrup and topping business this year.

Of the Staley/Re-Mi combination, Gus says it's a good match, pointing out that his firm has long been a customer of Staley's oils. Last year, Re-Mi purchased 4,604,000 pounds of "Edsoy," 4,212,000 pounds of hydrogenated soybean oil and 470,000 pounds of corn oil. "Besides this, our products fit right in with Staley's line of foods sold to the foodservice industry. . . ."



Office and production facilities for Re-Mi Foods are pictured.

Worth noting . . .

Dean of hat tricks around Staley, Mike Stratman is serving his second term as territorial vice president for the State of Illinois in the International Brotherhood of Magicians. This is his second term in this office, which takes Mike on a visit to all six of the Illinois clubs located in Decatur, Champaign, Peoria, Springfield, Chicago and Oak Lawn. His other duties include acting as liaison, between the clubs and the Kenton, Ohio, office, performing at various club ceremonies, and corresponding with the Ring Co-Ordinator and the first international vice president. At Staley, Mike is better known for his work as senior plant engineer, food processing, proteins, agri-products.

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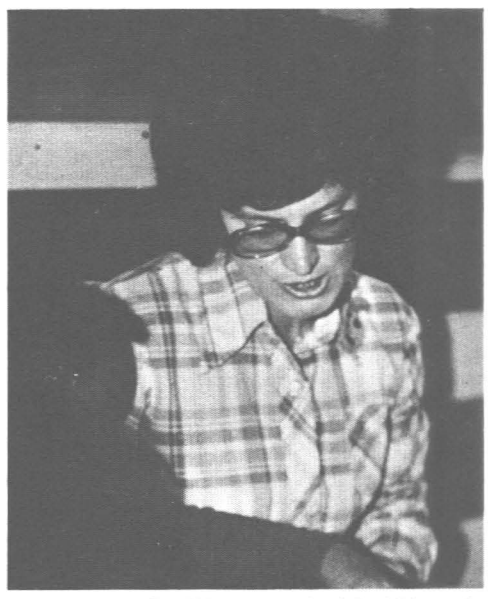
Among the 1981-82 Illinois state scholars from Decatur are Elizabeth Kraudel, daughter of Bob, applications chemist, starch processing, research and development, corporate technical; Kevin Martin, son of Wayne, vice president of sales and marketing, industrial products; Karen Morton, daughter of Don, senior process engineer, industrial manufacturing; Craig Swift, son of Tom, marketing manager, starches, industrial sales and marketing, industrial products; and Elizabeth "Betsy" Stanhope, daughter of Ray, group vice president, international, administration, corporate administration. Winners were selected on the basis of examination scores and high school academic records. More than 37,000 students entered the competition.

Outstanding volunteer efforts in community recognized

Whether it's for Staley or the community, work is nearly a round-the-clock pastime for Al Dobbins, cooler operator in 17 building, Decatur. Before and after his second shift job, Dobbins is on the go in the community. . .and he never turns down a worthy project, if time permits.

By the same token, Pat Watson, wife of Michael, senior mechanic, machine shop, has devoted many volunteer hours each year to local schools and their programs. Her school day coincides with that of her children and sometimes extends even beyond.

For their pursuits, Al and Pat were recently honored by the Volunteer Action Force as "Outstanding Volunteers"--Dobbins in civic and cultural activities and Watson in education.



Pat Watson and Al Dobbins selected as "Outstanding Volunteers."

Nominated for his honor by the Macon County Chapter of the American Red Cross, Dobbins has been associated with that organization 31 years. He sets aside 25-to-30 hours a month for various Red Cross activities, which have grown from motor corps driver, to include first aid instruction, blood program work, good grooming presentations and a gardening program. But he's also busy with Frontiers International programs which benefit the community and church work.

Al created two of the Red Cross programs. In 1966, he developed a grooming presentation for the elementary schools, introducing first through third graders to not only good grooming, but also to nutrition, sanitation and minor homemaking skills. This program has continued to be popular and well received by the youngsters.

He's best known throughout the community and beyond though for his Green Thumb Operation, which he originated in Decatur 11 years ago through the Red Cross. He spearheaded the program to locate vacant properties, clear them, divide them into gardening plots, assign families to spaces and provide them with the means of learning how to grow vegetables and to prepare them. A program meant to supplement the grocery basket has grown from 19 to 130 families.

Besides being active in Red Cross programs, Dobbins is a member of its board of directors, serving his second six-year term. He has worked to develop Red Cross services in the county area and is a member of the disaster committee.

This is not his first award for meritorious service. Al received the American Red Cross Heart of Illinois Division's "Volunteer of the Year" award in 1979 and a year earlier was named in the "Who's Who Among Black Americans."

"Dobbins is a concerned citizen who enjoys seeking ways to help those less fortunate than himself," says Marie Rund of the local Red Cross chapter.

Schools need volunteers

Turning to education, the awardee in that area observes, "In our fast-paced world, parents tend to forget how important they are in the lives of children--not only their own but all kids. Volunteers in schools are extremely important because they are working with and for tomorrow."

Mrs. Watson is a believer in this philosophy, serving as president of the P.T.A. of Washington School, first vice president at John's Hill and second vice president at Roach School this year.

Besides her local award from V.A.F., this loyal volunteer was honored last fall at the "Those Who Excel" banquet of the Illinois School Board Association.

Mother of four children, Pat has been a volunteer at Roach since her oldest, Mike, now 16, was in kindergarten there. Wade, 7, is her youngest; Inga, is 10 and Laura, 12.

School volunteer work is her occupation while her children are obtaining their educations. There's no time or energy left over to entertain a paid job she admits!

Besides her P.T.A. offices, Pat has compiled a long string of noteworthy activities that warranted her recent recognition. She organized a gathering of parents of Roach kindergarteners last year, resulting in the largest turnout the school has had for that age group. Her thought is that parents only take part in school activities if they get "hooked" that first year.

For that school's kindergarten, she also developed a coloring book given to each child to occupy him or her during registration. Mrs. Watson knows how fidgety children become, assisting with school registration and screening programs annually. In addition, she volunteers at the Health Clinic with the medical and dental exams and immunization programs.

Other duties at Roach include helping with the individualized spelling program, kindergarten living center and crafts. She has helped operate the school's supply room two years to keep youngsters supplied with the basics so they can learn.

Mrs. Watson has assisted with the "Reading is Fundamental" program through which children select free books, and she's strived to bring cultural arts to Roach, edited the school's newsletter and planned a Nutrition Fair this year.

Safety is yet another concern. . .so she has coordinated a Blue Star Block Mother Program for Roach, Washington and Southeast schools. Participants display a large blue star in their front window or door indicating to children they can obtain assistance at that home if encountering a problem going between home and school.

Her volunteer work is very rewarding, according to Pat, who points out "There's much more to do than the staff alone can handle. Besides children need an extra person in their lives to care about them and listen to their special problems or to give them a pat on the head!"

A Staley salute to two deserving volunteers!

28th annual plant visit in Decatur nets 487 units of blood

Making its 28th annual visit to the Staley plant in Decatur April 23 and 24, the Bloodmobile collected 487 units of blood. Of the total, 382 units were given by Staley employees. Since the Red Cross unit's first annual visit in 1953, 14,144 units have been donated at Staley.

A breakdown of donors at the recent drive shows that 281 Staley participants came from the plant; 75 from 62 building; 18 from 63 building; one from the credit union and seven were uncategorized. Pipe shop employees turned out in the greatest number--26, with the tin shop and 99 building tying for the second largest number of donors, 16 each.

Those who hold the distinction of having given at least 10 gallons are: Hubert Crum, development engineering helper, 59 building, Staley's top donor and the city's top donor with 18 gallons made in 150 donations; Robert Cline, who retired in November, 1977, 17 gallons, 142 donations; Don Adcock, senior mechanic, millwright, 13 gallons, 109 donations; William Reimer, painter-roofer, 11 gallons, 91 donations; Clyde Hobbs, senior mechanic, machine shop, 11 gallons, 89 donations; Wayne Stanley, senior mechanic, machine shop, 11 gallons, 89 donations; and Floyd Adcock, who retired in 1972, 11 gallons in 88 donations.

Co-chairmen of this year's blood drive from the plant were J. B. Webb, supervisor, safety department; Gene Sharp, senior mechanic, C & D, 101 building, who is chairman of Local 837's health and safety committee; Tom Gillum, grain unloading helper, 28 building, safety committee member, and Bob Craig, rigger leadman, riggers, safety committee member. Bob Moore, supervisor of loss control, risk management, corporate finance and Brenda Smith, public relations, were co-chairmen for 62 building and Norm Kocher, supervisor, operations/budget control, research and development, was in charge of donor recruitment in 63 building.

Decatur's Bloodmobile featured a ceremony for Cliff Creekmur, center of second photo from left, who has set up each session.

Graduation honors earned

Karen Morton

Jan Barr

Beth Kraudel

Andrea Robinson

Among 1981 high school graduates, two daughters of Staley/Decatur employees are co-valedictorians and two are salutatorians.

Sharing top honors at Eisenhower High School with two other students, all of whom had perfect or 5.0 grade averages, are Karen Morton and Jan Barr. Karen, daughter of Don Morton, senior process engineer, industrial manufacturing, gave the valedictory address. Jan is the daughter of Clara Barr, bookkeeper in employee benefits.

Salutatorian of the St. Teresa graduates is Beth Kraudel, daughter of Bob, applications chemist, starch processing, research and development. Her counterpart at Blue Mound High is Andrea Robinson, daughter of Bill, manager of the protein division within food and specialty products.

Highlights of Karen's high school years include being named an Illinois State Scholar, membership in the National Honor Society and selection for "Who's Who Among American High School Students." She has been active in the school's orchestra and all-city orchestra, Spanish Club and Thespians, assisting with three plays, three cabarets and a musical over the years. She plans to major in music and mathematics at DePauw University, Greencastle, Indiana.

Jan's high school activities have included membership in the National Honor Society, election to senior class treasurer and varsity cheerleader, performing in music groups, being selected as senior homecoming attendant and attending IMEA All-State Choir Conference last winter. She plans to study nutrition or music at Olivet Nazarene College in Kankakee, Illinois.

Among Beth Kraudel's achievements have been selection as an Illinois State Scholar and membership in the National Honor Society. She has been a cheerleader, and a member of the Pep Club, American Field Service group and Mission Club and has participated on the school's track team for women. Beth, who plans to study medicine, will attend Southern Illinois University at Carbondale.

Also heading into a pre-medicine curriculum is the other salutatorian, Andrea Robinson, who will attend Eastern Illinois University. She has been editor of both the school newspaper and yearbook, secretary of the National Honor Society, and a member of the American Field Service Club and Drama Club. Andrea has also been included in the "Who's Who Among American High School Students."

Dangers lurk at home; emergency readiness may save a life

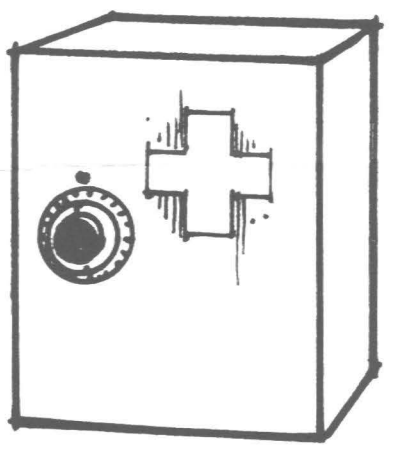
Out of reach is not necessarily out of danger where children or busy adults are concerned, according to poison control experts. If substances are not used properly and stored in a "safe" manner, accidents can and will happen.

Besides hospital emergency rooms and medical centers, Staley's medical department in Decatur is consulted about ingested material ranging from pesticides to household aids. To assist emergency callers, the department has prepared a sample kit containing every type of pesticide or insecticide used in the plant as well as a directory of their contents. Although treatment is not prescribed by the medical department's staff, callers, usually emergency room personnel and physicians, may learn the contents of various substances from Staley personnel. Dr. Edwin E. Goldberg, medical director, corporate finance, points out that when there's an emergency, the medical department must have precise information available.

Curiosity of youngsters and carelessness of adults lead to many accidents--the culprits lurking in medicine chests, under sinks, in laundry rooms or garages.

More than half of the poison cases nationally involve prescription drugs and over-the-counter preparations like aspirin and antihistamines. Household cleaning substances, beauty aids, plants, pesticides and insecticides are the other major problem-causing substances. All of these items can be handled safely, but if misused, they can result in serious and sometimes fatal accidents.

The first step in poison-proofing a home is to identify all potentially harmful materials and remove them from a child's reach. . .not only from your child's grasp but that of a neighbor's as well. Back this action up with first aid know-how, just in case.



Lock up harmful substances and medications for safety sake.

Nearly every room in the home contains common substances that can poison a child if he or she ingests them. In the laundry area, there are soaps, dyes, water softeners, detergents, bleaches, spot removers and other cleaning solvents. The garage and storage shed offer insecticides, solvents, paint thinner, gasoline, charcoal starter,

Mark dangerous substances with a symbol a child known means "bad stuff".

fertilizers, seeds, bulbs and plants, pesticides, paints, paint remover, kerosene, waxes and polishes and weed killers. The bathroom contains laxatives, aspirin, boric acid, toilet bowl cleaner, scouring powder, prescription drugs, ointments, drain opener, shampoo, after shave and other cosmetics and toiletries.

Harmful items around the bedroom might include sleeping pills, matches and lighter fluid, nail polish and polish remover, other cosmetics, aspirin and other medicines, hair spray. The kitchen offers drain openers, metal and oven cleaners, food extracts and spices, aspirin and other medicines, ammonia, room deodorizer, mothballs and other insecticides, soaps and scouring pads, vitamin supplements, cleaners and polishes. Among materials in workshop and hobby areas are solvents, paint remover chemicals, paints, glue and paint thinner. All of these substances should be stored where children can't get to them, either out of reach or preferably under lock and key.

Discard products that have no label or that are no longer needed. . . .Medications will lose their effectiveness if stored for long periods.

Never refer to medicine as "candy". Children may help themselves when the opportunity arises. Avoid taking medications in front of children who imitate their parents or other adults.

Keep household cleaners and medicines sorted in separate cabinets; never store non-edibles with food. By the same token, don't transfer a poisonous substance into a common, unmarked container such as a soft drink bottle, glass or pitcher. A child might reach for the wrong container or a distracted adult might even make a tragic mistake during food preparations.

Mark containers of potentially harmful materials with a symbol children can identify and explain this mark to them. A skull and cross bones traditionally has identified poisons. Now "Mr. Yuk's" face is the more popular symbol originated by the Children's Hospital of Pittsburgh. But a large red "X" through the product's name on the label will do as well if the youngster understands what the "X" means.

Wear mask and gloves when handling insecticides and pesticides.

Although pesticides, insecticides and rodent controllers have improved the quality of man's life, these substances are also poisonous. If used improperly or without sufficient knowledge, they can be dangerous to both man and his environment. When treating a pest problem, be sure to place the solids, granules, pills, powder or liquid where children and household pets will not have access to them. Thoroughly clean up any spills. Return containers immediately after use to safe locations and then carefully wash your hands, removing all traces of the substance from your skin. In fact, when applying some of these materials, Dr. Goldberg suggests that wearing gloves and a mask might be a good idea to keep the material out of the respiratory system and off of your skin.

To be ready for an emergency, know the general signs of poisoning. . .stains or odor on clothing or skin, unusual odor on breath, sudden changes in behavior, drugs or chemicals opened or out of place, vomiting, dizziness, stomach pain, unconsciousness, rapid breathing or drowsiness. If poisoning is suspected, determine what was taken and the quantity.

Clean up spills immediately. Pets as well as children are curious.

Speed necessary

The severity of poisoning may depend on the speed with which treatment begins. Immediately call the local poison resource center, a hospital emergency room, or physician. Explain what you think was consumed and the victim's conditions. Better yet, begin first-aid treatment while somebody else calls for help.

Until medical help is obtained, first-aid measures recommended by the American Academy of Pediatrics for unconscious victims or those in convulsions include:

*Don't force liquid and don't induce vomiting.
*Give artificial respiration if necessary. Keep victim warm and take him to the hospital immediately.
*Take along the suspected container or vomited material to help identify poison.

For ingested corrosive or petroleum product:

*Don't induce vomiting--this might seriously aggravate throat and mouth burns. Breath fumes offer clue to petroleum products.
*Dilute the poison with water or milk--one-to-two cups for victims under five up to one quart if over five years old.
*Move victim to hospital immediately.

For an overdose or poison that isn't corrosive or isn't a petroleum product:

*Dilute with water or milk, using one-to-two cups for those under five up to one quart for those five and older.
*Induce vomiting. Syrup of ipecac, good for this purpose, may be obtained without prescription at a drug store. Or induce vomiting by placing a smooth handle of a spoon or your finger at the back of the victim's throat. Do not give salt water. If no vomiting occurs in 20 minutes with the syrup, repeat the dose, but don't waste more time. Immediately call your physician for further instructions. If you can't reach assistance, quickly take the victim to a hospital. Be sure to take the suspected poison container, remaining contents or if vomiting occurs, some of that material to help identify the substance.

Be prepared. . . .Store substances properly, use them properly, learn first-aid for poisonings and keep emergency phone numbers handy.

Opened bottles mean trouble.

Prevention is the simplest antidote. It's only side effect is safety! says the National Safety Council.

To help teach children about poisons, a kit containing flash cards and "Mr. Yuk" stickers is available from the National Poison Center Network, Children's Hospital of Pittsburgh, 125 DeSoto Street, Pittsburgh, PA 15213. There is a $1 charge to cover postage and handling.

Have a safe and enjoyable summer, and, as a matter of fact, that goes for all the other seasons as well!

Company founder's daughter dies

Lone Staley, last surviving child of A. E. Staley, Sr., founder of the company, died Monday, May 11, in Miami Beach, Florida. She was 81 years old.

Ms. Staley was the oldest of four children of Gene and Emma Staley. She had two sisters, Mary Annan and Ruth Richardson Howell, and two brothers, A. E. (Gus) Staley, Jr. and A. Rollin (Rol) Staley, both of whom were active in the company founded by their father.

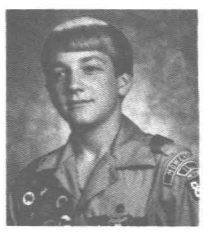
A. E. Staley, Jr. served as chairman of the company from 1941 until his death in 1975. Rollin Staley was active in the company as a member of the board of directors and a vice president for many years.

Two grandsons of A. E. Staley, Sr. still are associated with the company. Henry M. Staley is vice president, business and economic analysis and a member of the board of directors. Robert C. Staley is government relations representative.

Ms. Staley is survived by one daughter, Shirley Cowell, of Miami Beach, Florida.

Bilyeu awarded "Eagle" plus leaf

By the time official ceremonies were held, David Bilyeu had earned not only his Eagle Scout Award but also a leaf.



David Bilyeu

The 14-year-old son of Tom, production helper, 44 building, Staley/Decatur, actually earned his "Eagle" last fall, but delayed recognition until a friend, David Burns, completed his requirements this spring. They were officially honored as Eagles in ceremonies held on Sunday, May 17, at Moweaqua High School, where they will be sophomores in the fall.

Joining Scout Troop 85 in June of 1977, the boys have advanced through the ranks of scouting together. They attended scout summer camps four years, were elected to the Order of Arrow, earned the Aquatics Scout Lifeguard Award and have served as patrol leaders for their troop.

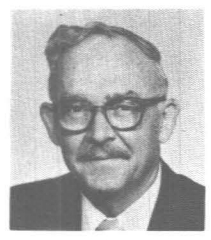
During the summer of 1979, they attended the National Order of Arrow Convention in Colorado Springs, Colorado, and a year ago joined 20 other scouts to hike the mountains of Philmont Scout Ranch in New Mexico. This year, they will serve as patrol leaders at the National Scout Jamboree in Virginia.

Decatur Triple "A" winners--League winning Bears, from left, are Leon Fornwalt, Floyd Williams, Jack Vance, Larry Maurer, Phil Lawrence and Jim Napier. Duwayne Williams was absent.

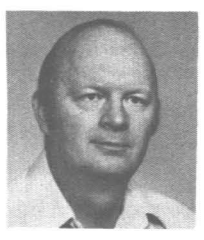
Lead women's club--Officers selected to head the Staley Women's Club during 1981 include, in the first row, from left, Dorothy Collins, price applications and service supervisor, industrial administration, and Pat Bozell, senior accounting clerk, international, both trustees. Those pictured in the second row, from the left, are Betty Lou Roderick, pricing clerk, dextrose, industrial sales and marketing, a trustee; Linda Calderone, clerk-steno, tax department, auditing, corresponding secretary; and Roberta Probst, order entry assistant, syrup, industrial administration, vice president. In the back row, from the left, are Velda Lindsey, secretary to the vice president of international, recording secretary; Doris Ferre, secretary to director of international marketing, treasurer; and Carol Palm-Leis, transportation service coordinator, president.

50 compile 1,125 years of service

Roscoe Cook

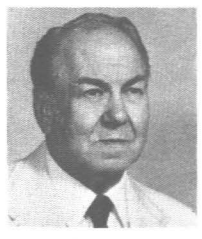


Noward Malone



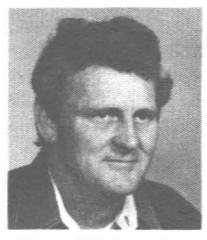
John Bird

Lee Vest

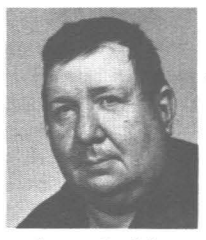


Harold Nichols

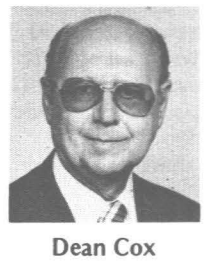
Allan Eaton



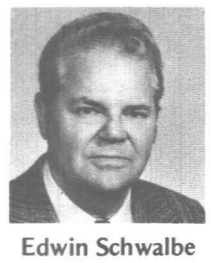
Donald Crawley



Leon Smith

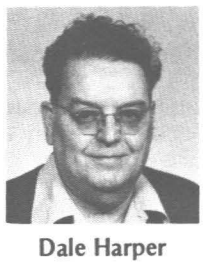


Dean Cox



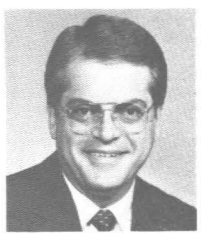
Edwin Schwalbe

Bill Litz



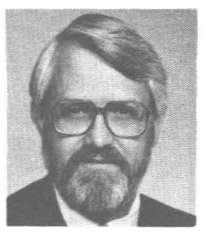
Dale Harper

On the move around the company



Brad Koontz

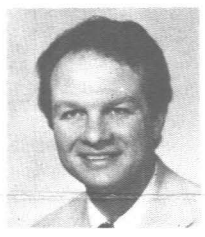
John Robinson



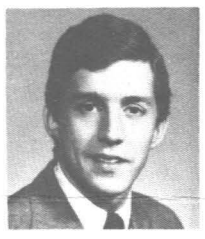
Robert Lents

Richard Olson

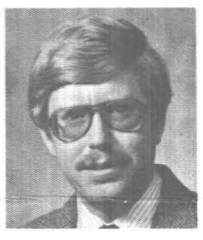
William Huebner



Carl Niekamp

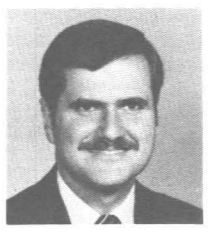


John Doxsie



Greg Hausmann

Robert West



Charles Kraut

AGRIPRODUCTS

BRAD KOONTZ, from meal merchandising manager, soybean crushing, grain, agriproducts, to general manager, grain, agriproducts

JOHN ROBINSON, from maintenance supervisor, Decatur refinery, agriproducts, to assistant superintendent/terminal elevator, grain, agriproducts

CORPORATE

THOMAS FUTCH, from food technologist, food and agriproducts, research and development, corporate technical, to senior food scientist, food and agriproducts, research and development, corporate technical

WILLIAM HUEBNER, from senior development engineer, starch processing, research and development, corporate technical, to senior laboratory manager, starch processing, research and development, corporate technical

CARL NIEKAMP, from research chemist, advanced research and development, corporate technical, to senior research chemist, advanced research and development, corporate technical

ROBERT WEST, from project supervisor, Decatur industrial, engineering, corporate technical, to project engineering manager, engineering, corporate technical

CHARLES KRAUT, from food scientist, food and agriproducts, research and development, corporate technical, to senior food scientist, food and agriproducts, research and development, corporate technical

ROBERT LENTS, from systems software consultant, corporate information systems, corporate finance, to manager, technical support, corporate information systems, corporate finance

INDUSTRIAL

DICK OLSON, from project engineer, engineering, corporate technical, to senior project engineer, industrial manufacturing, industrial products

WILLIAM CORS, from personnel administrator, industrial manufacturing, industrial products, Lafayette, to syrup superintendent, industrial manufacturing, industrial products, Lafayette

JOHN DOXSIE, from manager, special projects, administration, industrial products, to manager, sweetener order entry and scheduling, administration, industrial products

GENE GEORGE, from engineering assistant, industrial manufacturing, industrial products, Morrisville, to maintenance engineer, industrial manufacturing, industrial products, Morrisville

GREG HAUSMANN, from chemical engineer, industrial manufacturing, industrial products, Lafayette, to technical superintendent, industrial manufacturing, industrial products, Lafayette

Worth noting . . .

Michelle Waller, a recent graduate of Warrensburg-Latham High School, has been awarded a full four-year scholarship, based on her scholastic honors, to Adams State College in Alamosa, Colorado. She is a daughter of Don Waller, assistant plant manager at Monte Vista.

****

Just completing his freshman year at Monte Vista High School, Dino Garcia has received a letter in baseball. He's an outfielder on the team which finished fourth in the state. Dino's father, Rufino, is assistant production coordinator at the Monte Vista plant.

****

Joey Gallegos has earned a black belt in Tae Kwon Do. He's the son of Charles Gallegos, relief foreman, Monte Vista plant.

40 Years

JOSEPH CREAMER, senior mechanic, pipe shop
ROBERT ROGERS, repairman, boiler room
ROSCOE COOK, senior mechanic, electric shop
DAVID HITE, project supervisor, industrial manufacturing, industrial products

35 Years

NOWARD MALONE, hydrogenation operator, 29 building
HAROLD NICHOLS, utility man, 40 building
LEWIS BROWN, senior mechanic, pipe shop
CARROLL LOURASH, extraction operator, 101 building
JESSE GRUNDEN, senior mechanic, pipe shop
ALLAN EATON, senior mechanic, machine shop
FLOYD McELROY, senior mechanic, pipe shop
DEAN COX, maintenance equipment specialist, industrial manufacturing, industrial products
EDWARD BOYLE, supervisor, Decatur rail service, industrial manufacturing, industrial products
DEWEY FRENCH, JR., production supervisor, oil refinery, commodity operations, agriproducts

30 Years

EDWIN SCHWALBE, senior project engineer, industrial manufacturing, industrial products

25 Years

JOHN BIRD, cooler operator, 17 building
JAMES STINSON, tank car cleaner, 17 building
HAROLD GILMAN, dryer operator, 9 building
LEE VEST, rigger leadman, riggers
EDWARD HELM, rigger leadman, 101 building
DARRELL GOFF, track leadman, 35 building
DONALD CRAWLEY, senior mechanic, machine shop
KENNETH GLOSSER, analyst, 60 building
LEON SMITH, hydrogenation operator, 29 building
LARRY THOMAS, senior painter-roofer, painters and roofers
WILLIAM LITZ, 11-18-75 building foreman, industrial manufacturing, industrial products
DALE HARPER, draftsman, engineering, corporate technical

20 Years

THOMAS SWIFT, marketing manager, starches, industrial sales and marketing, industrial products
BRUCE DWIGGINS, process engineering supervisor, engineering, corporate technical
BONNIE BROWN, assistant plant controller, commodity operations, agriproducts, Frankfort
RICHARD TAYLOR, planner, industrial manufacturing, industrial products

15 Years

EDWARD STEELE, senior laboratory manager, advanced research and development, corporate technical
JERRY COON, sales coordinator, specialty feeds, agriproducts
GARRY SAATHOFF, general supervisor, planning/project, industrial manufacturing, industrial products
RICHARD NANCE, territory manager, specialty starches, industrial sales, Eastern region
JAMES WILSON, production planner, dry products, administration, industrial products
KENNETH LOFLAND, operator, 44 building
EDWARD DERLER, assistant cooler operator, 17 building
AUGUSTIN VALDEZ, filler operator, Cicero
GERALD MANN, warehouseman, Portland

10 Years

JOSEPH EMPEN, manager, Gunther Products, proteins, agriproducts
MICHAEL KERBER, plant manager, commodity operations, agriproducts, Champaign
HELEN DILLS, senior laboratory technician, starch processing, research and development, corporate technical
PAUL HUDEC, quality assurance technician, quality assurance, corporate technical

5 Years

ANNE BROWN, secretary, manufacturing, consumer products, Chattanooga
KURT HATFIELD, quality control, Gregg's, Garden Grove
KEVIN KAPPER, convertor unit helper, 20 building
DAVID SAVAGE, utility operator, 16 building
BRIAN OLIVER, drum dryer operator, Houlton
EDWARD BUSSMANN, steep operator, Morrisville

Staley

A. E. Staley Mfg. Co.
2200 E. Eldorado St.
Decatur, IL. 62521

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