Private sector essential to feeding hungry: Hahn

Recently, Dr. Richard R. Hahn, director of research and development for Staley, spoke at Lewis and Clark College in Portland, Ore., to a symposium on hunger. Dr. Hahn's topic was on the use of agriproducts as a means of feeding the world. Dr. Hahn was joined by Bob Gregg, president of Gregg's Foods, a Staley subsidiary. They were the only two industry representatives on the program, the others being consumer activists and government representatives.

The following interview touches upon comments made by Dr. Hahn at the symposium.

*****

Q. Dr. Hahn, every day each of us sits down several times to eat. And we've all thought, "I'm hungry." Will you define hunger?

A. The word means something different to each of us. The dictionary, however, says it's a craving or urgent need for food or a specific nutrient. That means that in some places hunger might be defined as a calorie problem; in another, a protein shortage; in yet another, lack of a specific nutrient such as iron, might comprise "hunger." Significantly, you can be hungry in the middle of affluence as well as in underdeveloped or poverty areas.

Q. What can be done to combat hunger?

A. Hunger is a very complex problem but there are four generally recommended steps that need to be taken. These are (1) provide enough food (2) teach people to use food more efficiently (3) develop foods with maximum nutrition (4) and develop new foods to meet specific needs.

Q. Why should any of these things be difficult?

A. Unfortunately, people are looking for a quick and easy solution. There is none. The fact is that hunger must be defeated with new technology, and the ability to utilize it. The private sector of our economy has the ability to apply new technology but is largely ignored in the battle against hunger. The key that is missing is profit. Industry must be rewarded so they can do the research, build plants, pay its workers, and reward its stockholders. Then progress can be made.

Q. Can private industry do the job alone, then?

A. No. Action groups comprised of governmental agencies, private corporations and interested citizens hold the key to a solution. While skipping a meal might be a symbolic means of helping the world's hungry, that's all it is--symbolic. It doesn't put much food on needy tables or change the world's basic food supply.

Q. Are there important guidelines to consider in looking at hunger problems?

A. The League for International Food Education last September arrived at several important concepts. These included (a) protein and calories are interdependent as nutrients and should not be considered as independent variables (b) protein is utilized at maximum efficiency only in the presence of adequate calories (c) there are few cases in which the addition of calories alone to the diet is justified (d) all the elements of nutrition must be recognized (e) people have definite food priorities--calories come first, food aesthetics and enjoyment second and nutrition last.

Q. How is Staley addressing itself to such problems?

A. Staley involvement in hunger occurs in two fronts. First, many individuals are concerned about these problems and participate through professional groups, churches, and various other agencies. But, more importantly, Staley's commitment as a food ingredient company puts us right in the middle of the hunger problem. Let's look at two specific areas--supplying the protein needs of a population existing on a protein-limited diet, and the place of food engineering in the battle against hunger.

Q. Do people in the U.S. suffer from a deficiency of protein?

A. We have no protein shortage in the U.S. Per capita food consumption figures show we have available 117 grams of protein per day per person. The amount required for a healthy individual is 50-60 grams daily. Half of the U.S. supply is represented by vegetable protein, half by animal protein.

Q. Does this hold true for the rest of the world?

A. No. In many areas of the globe, there is a shortage of total protein, and animal protein supplies a small part of the total requirement. The effects are often disastrous. A protein deficiency in childhood can lead to permanent physical and mental damage.

Q. Are we approaching a "protein doomsday?"

A. I don't think so. Staley has been a leader in the development of a new source of food for the world's people--protein derived from soybeans. Currently, in the U.S. more than 1 billion pounds of soy protein are consumed in foods each year. Soy protein conserves the use of food since the introduction of high-protein substance in foods of socially conventional shape and taste extends the bulk, nutrition and other important properties of those foods.

Q. How many types of edible soy proteins are there?

A. There are three major categories. Soy flours and grits have a 50 percent protein level. Soy protein concentrates usually come in at about 70 percent and soy protein isolates have 90 percent protein content. A fourth category is textured protein.

Q. Would you explain the differences in each category?

A. Most flours and grits are prepared from dehulled beans. Grits are obtained by coarse grinding and screening while flours require fine grinding. In the U.S., more than 580 million pounds of soy flour are produced each year. To prepare products of greater protein content than found in soy grits and flour, some soluable fractions are removed. Currently, 88 million pounds of concentrates are produced each year in the U.S. Concentrates offer higher protein content, flavor improvement, more functionality, dietary fiber. Soy protein isolates are prepared by extracting defatted flakes. Their annual production in America is 46 million pounds.

(Continued on Page 4)

StaleyNews

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As the startup of Lafayette gets closer, training of new employees is intensified. Greg Hausman, right, chemical engineer, instructs technicians Ginny Bough, seated, Gene Grenat, standing left, and Jerry Fredrick in use of the Foxboro computer.

Sugar subsidy criticized in congress, by corn industry rep

A proposed federal subsidy to be paid to sugar refiners and growers has been criticized by a number of congressmen and the Corn Refiners Association.

Under the plan suggested by President Jimmy Carter, the federal government would pay a subsidy of up to two cents a pound when the price of sugar dropped below 13½ cents a pound. Estimated cost of the program would be $250 million annually based upon current sugar prices.

Congressman Paul Findley of Illinois, a ranking member of the House Agriculture Committee, is one critic of the President's plan. In a telegram sent to the President, he notes that not only have no funds been authorized for an expenditure but that the subsidy would violate the principles of a free marketplace while unfairly penalizing corn farmers and the corn wet milling industry, which has developed technology making increased use of corn sweeteners possible. He called for congressional hearings.

Robert Liebenow, president of CRA concurs, noting that the proposed subsidy does not take into account tremendous investments made by corn wet millers which have enabled the industry to double its capacity in recent years.

Mr. Liebenow points out that corn sweeteners have grown to represent nearly 25 percent of all sweeteners used in this country. This continuing growth was made possible by private investment which has created new markets for farmers' corn crops, he asserts.

As Staley News went to press, the final formula for the distribution of the subsidy between refiners and growers still had not been determined. However, it is expected that a major portion will go directly to refiners.

Time magazine in its May 23 issue, however, pointed out that "refiners are lucky; they have continued to make a profit ($43 million for Amstar last year) because their cost of buying raw sugar has fallen as fast as the price at which they sell the refined product." The magazine points out that the profit came about even though Amstar suffered the largest 1976 sales decline in dollar volume of any company on the Fortune 500 list.

The Time article concludes that there is another growing problem for sugar--the increasing use of high fructose corn syrup by commercial food processors, which, adds Time, "is cheaper than sugar even at present prices."

"The corn processors sparked this emerging role by offering quality products that are competitively priced, resulting in savings to consumers and commercial customers, while at the same time, helping insure a domestic sweetener source for this country," concluded Mr. Liebenow.

Sta-Puf blue promos set

Sta-Puf blue concentrated fabric softener will be promoted with increased advertising pushes the next two months. In June, 20 cents redemption coupons will appear in papers in Syracuse, Pittsburgh, Cincinnati, Dayton, Cleveland, Dallas, Ft. Worth, Los Angeles and Long Beach.

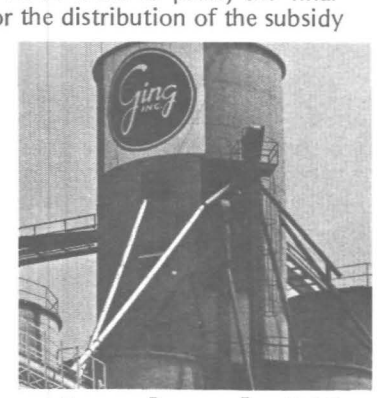
Radio commercials calling attention to the coupons will air in Los Angeles and Dallas-Ft. Worth. That's followed in July by television spots on the Tonight Show, Today, Tomorrow, CBS Late Movie and ABC's Wide World of Entertainment.

The concentrated softener will also be distributed in gift packs to new mothers in a test program in June. More than 140,000 sample size bottles of Sta-Puf blue are expected to be distributed. If the tests prove successful, even greater participation in the program next year will be considered.

In the News...

Candy man/P2

Big board/P2



Landmark/P3

Recently, Staley Now ran a contest, asking employees to identify Stoy--what it was, how it was used and the year it was introduced. The correct answer was that Stoy was a soy flour for domestic use introduced in 1943, a response to the war-time needs of the nation. Buck Rodgers, senior painter-roofer, however, said Stoy was used for making license plates. The next day, Staley Now poked a little fun at his answer. But, revenge is sweet, and within 72 hours, Buck was exhibiting to the public relations department a 1944 license plate made of--you guessed it, soybeans. The plate was a part of a collection of a friend of Buck's. It wasn't exactly a complete vindication, but Buck was in a good humor since he had helped uncover a unique part of the soybean saga.

Staley's 'Candy Man' helps make customers' rainbows

"The Candy Man" is a simple ditty about an imaginary character from "Willie Wonka and the Chocolate Factory." But Staley has its own real candy man, and he's busy almost every week of the year helping introduce Staley sweeteners and starches to candy manufacturers.

Staley's "Candy Man" is Carl Moore, whose official title is actually research associate. And, Carl is often called upon to devote some of his talents to sweetener applications in other parts of the food industry. But it is his knowledge of candy making that has made him such a valuable member of the Staley research and development team.

Staley News recently spent some time in the field with Carl for a first hand look at his unique relation to the candy industry.

Recently, Carl was called to Societe Candy Co., Seattle, by Donald Miller, west coast area manager, sweetener sales, and Dick Little, one of the principals in Kelley and Clark, the Staley broker in Seattle. Two years ago, Societe installed a jet cooker for starches to be used in its jelly candies. The performance of that cooker, and the Staley technical support allowed Societe to make dramatic gains in productivity.

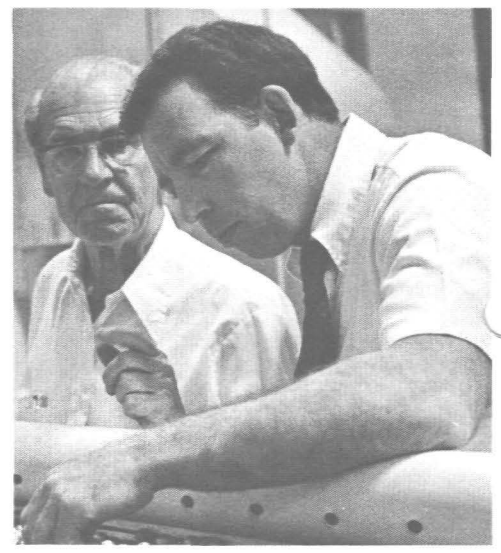
Sweeteners were the subject this time, though. Societe is a manufacturer of a full line of candies and is recognized as one of the oldest quality candy houses in the region.

It includes in its line a complete group of "hard" candies, for which it has been using a corn syrup-sucrose blend. However, Don and Carl were certain that Societe could successfully use a formula with high maltose syrup, made in 5 & 10 building in Decatur, thereby allowing a significant savings with no decrease in quality.

The effort to penetrate the Pacific Northwest market with sweeteners illustrates a change in the manufacturing capabilities of Staley. It was only a few years ago that the company had decided to virtually withdraw from the area because high demand prompted allocations and dictated against the cost of shipments to the region. Now, however, the anticipated startup of Lafayette greatly increases Staley's ability to act as a total supplier of corn syrups anywhere in the nation.

Carl spent two days in the Societe plant, a sparkling modern facility located in a Seattle suburb. The first day was spent meeting with Dick Little and Les Bettis, who has worked for Societe for 58 years. That evening, Carl worked on the final formula for the hard, clear candies which were to be tested the next morning.

Although high maltose had been used by several candy manufacturers for hard candy, Carl was concerned about using the right amount of high maltose which would retain moisture at about one and one-half percent. Proper moisture assures a clear glaze on the surface of the candy, plus assuring proper shelf life. With too much moisture, the candy loses its crystal look. Too little, and the candy becomes brittle and cracks easily during production and shipping.



Carl Moore, right, and Les Bettis check some hard candies made with high maltose corn syrup.

The second day, a shirt-sleeved Carl monitored the efforts of the Societe employees. Like any good cook, Carl couldn't resist sampling the fruits of his efforts, although he knew that taste can deceive. Only intensive lab tests back in Decatur would determine if the formula provided the necessary sweetness and moisture retention.

As he worked with the Societe factory employees, Carl was interested in their reaction to the process.

"It's important that the employees be on your side," he explains. "A good operator can make a big difference. One who is mad at you can ruin everything."

After the test batches are run, Carl gathers up samples to bring back to Decatur for testing. But before he leaves Societe, there is an extensive conversation with Les and Chuck Brown, Societe president, about the use of other sweeteners and starches in other types of Societe's candy.

How did Carl become Staley's Candy Man? He joined the company in February, 1961, as a research technician. A graduate of Illinois College in Jacksonville, Ill., he has held several positions which strengthened his role, and today has more than 16 years experience. Not bad for a guy only 41 years old. But then, that what you'd expect from Willie Wonka.

Staley service, products score high with Societe

It was 1906 when Imperial Candy Company was founded. In 1909 Seattle was holding its first world's fair. One of the hits of the exposition was a fashionable look exemplified by a girl dubbed (The Gibson Girl). That was the beginning of the Societe tradename, for when the Gibson Girl was put on the design of the Imperial packages, she was identified as the "Societe Girl."

She became synonomous with an identification of quality and good taste, so the owners of a Seattle candy company decided to capitalize on the publicity by naming their best candy after her. Societe Candy was born.

Hardly anyone remembers the girl today, but the Imperial Candy Company changed its name to the Societe Candy Company fifteen years ago (the name Societe was adopted for the full line of candies over thirty-five years ago) and is still selling its products, enjoying a continued popularlity which as seen sales double on a poundage basis in the past two years.

Staley starches and technology as represented by the Staley-developed jet cooking system have helped Societe increase its production.

Charles Brown, president of Societe, explains that the company was owned by the founding Roberts and McKinstry families until being purchased by Fisher Companies Inc. in 1969.

At that time, Societe was using a thin-boiling starch for starch-type jellies. The process was long and painstaking, the cooking process was up to one to one and one-half hours boiling time and from thirty-six to forty-eight hours in the dry room before it could be taken from the starch. Also, quality was inconsistent, and the tanks in which the starch was boiled required frequent cleaning.

Jet cooking, although originally developed for use by the paper industry, also has applications for the food industry. The Staley-patented method uses high pressure heated steam to cook and blend starches. It lowered the one and one-half hour cooking time to fifteen minutes and the product can be removed from starch in sixteen to twenty-four hours at Societe offered improved and more consistent quality of starches.

"The jet cooker and the support we received from Staley typify its technological leadership," reflects Mr. Brown. "It's unlikely any other company that supplies our industry has the expertise of Staley."

Marketing know-how characterizes Lincoln-Staley

The recent acquisition of Lincoln Commodities by Staley did more than form a new company--Lincoln-Staley Commodities. It's added a new flavor to the Staley presence at the Chicago Board of Trade.

Previously, the Staley office at the Board was primarily a representative of company interests, although it did perform some "clearing house" functions acting as brokers in various commodities for approximately 200 clients.

Today, however, Lincoln-Staley is a wholly owned subsidiary of Staley, and, as such, operates as a profit center with more than 1,200 customers--one of them being A. E. Staley Mfg. Co.

This dramatic surge in accounts--most of them large commercial businesses--has enabled Lincoln-Staley to become one of the top 10 commodities firms at the Board of Trade.

The Chicago-based operation reflects the sophistication one would expect from a leader in its field. Instant communications between the floor of the Board of Trade, Chicago Mercantile Exchange, Kansas City Board of Trade, the nine Lincoln-Staley branches and the three agent offices, are possible with a "hot line" telephone network. A Lincoln-Staley representative on the floor picks up a special phone and makes a report that is heard by each of the offices. Two-way communications are also possible, and the system is used each day at the conclusion of trading activity for a conference between Chicago and outlying offices. Anything which might have affected the market that day or which could yet arise is fair game for the discussions.

Video screen computers allow speedy recalls of information such as graphs charting the six-month prices of a particular commodity or almost any other pertinent market information.

Throughout the day, Gary Wilhelmi records a radio program with news of market activities. Radio stations call a special number and the taped message is played for the stations to record and use. He also writes a weekly news column for distribution to weekly newspapers around the nation. It's a new effort, but one which shows early signs of success.

Each Friday, Bob McNamara, who holds one of the fourteen Lincoln-Staley seats on the various commodity exchanges prepares a complete commodity wrapup with personal observations for mailing to customers. He starts work on the publication shortly after the market shuts down on Friday, writes it, has it printed and mailed before 5:00 p.m. It's typical of the emphasis placed upon knowledgeable communications by Lincoln-Staley.

Lincoln-Staley respects the confidentality of each of its clients, and although up to 200 phone calls are made daily between Chicago and Decatur, much of the firm's success lies in the integrity with which it represents each client.

Bill Evans, standing, and John Lind check a six-month price flow of soybeans, using a computerized video recall system.

Although much of the glamor of the business is reflected in the men on the floor, making trades in the hectic pits, each employee is essential to the smooth conducting of Lincoln-Staley business.

Bill Evans, president of Lincoln-Staley explains: "I feel like I'm the coach of an all-star basketball team. We have the headliners whose skills are really in demand by our clients. But, the supporting players are equally important. If they don't do their job, then we can really fall on our faces.

"Everyone in our office has to be a professional," Bill continues. "A well-organized office--and a good office manager--is a necessity. Concerned secretaries that follow up on jobs and avoid errors are an especially valuable asset.

"That's because the faith our clients have in our brokers' judgment makes it essential that they be allowed to do their job of servicing customers. They're experts in fields, but we need backup support of the same calibre. Our reputation for fairly representing clients, making the right decision and our professionalism are the biggest assets we have."

Harry Soldner concludes a half-century service with Ging.

Ging acquisition adds to Staley agriproducts role

More than a century of service to south central Illinois farmers was added to the Staley agribusiness role May 31 when the company acquired the Ging, Inc., elevators located at Farina, Edgewood and Cowden.

The elevators, which have a combined storage capacity of slightly more than three million bushels, are the continuation of a business which started in 1870 as a general merchandise outlet with seed distributing as a sideline.

The company was started by Joseph Ging. In 1898, R. H. Soldner, father of H. C. "Harry" Soldner and grandfather of Stan and Richard Soldner, became a partner in the firm. The Soldner family assumed complete control upon Mr. Ging's death, and Harry is the outgoing president of Ging, Inc., while Stan and Richard assume management responsibilities for the company, which now operates as a wholly owned subsidiary of Staley.

Stan will be based in Edgewood and Farina, while Dick will continue to work out of Cowden.

Ging still is in the seed business, although the general merchandising operation is only a memory. The company started its grain storage and merchandising operations in 1942 when it purchased the first Ging elevators at Farina. Cowden was next and Edgewood is the newest operation.

A large variety of seeds is sold. The company signs contracts with area farmers to raise seed crops, which are then harvested and marketed by Ging to grain farmers not only in Illinois but in other states.

Approximately 32 employees work for Ging. Cowden is the largest operation with 14. It also has the largest storage capacity--more than 1.2 million bushels, plus its own seed packaging facility and a small fertilizer plant. Farina, the home base for the company, is the next largest with 12 employees, a storage capacity of more than a million bushels and a seed packaging and distribution operation. Edgewood has 6 employees, a grain storage capacity of 720,000 bushels, and a seed distribution center.

Country elevators once faced an onslaught from the federal government which got into the grain storage business. More recently though, the government has gotten out of the grain business relying on private sources such as Ging to store and ship grain.

This has led to intense competition among country elevator managers and, according to Dick Soldner, improved service to the American farmer.

"We have had to always be available to help the farmer move his grain," explains Dick. "Integrity and service with farmers provide an asset that is missing through government intervention or by the farmer storing his own grain."

Stan Soldner agrees, adding that the personal contact with area farmers provided by a country elevator helps round out Staley's grain merchandising.

"As long as country elevators can perform a service for farmers there is no need for other types of commodity storage," explains Stan. "We have had a good reputation for more than 100 years and we do not take our responsibility lightly."

Unique Golden Anniversary marked by Harry Soldner

There's a uniqueness to country elevators. The offices are functional, built for the practical job of buying, storing and selling grain. But that functionality doesn't mask a warmness conveyed by the old, well-worn furniture, such as chairs lining walls that have heard countless farmers swapping stories, exchanging information or just shooting the bull.

Functionality, but not enough to mask warmth. It's that way for the elevators, and it's that way for H. C. "Harry" Soldner, who is stepping down as president of Ging, Inc., after more than 50 years association with the business.

Just as country elevators like Ging must build their reputation upon reliability, service and integrity, the same is true of a man like Harry Soldner. And it's evident that the character of Ging is due in large part to his personal characteristics.

The offices of each Ging facility are lined with certificates of appreciation from civic groups, volunteer fire departments, and high school Future Farmers of America clubs. As for Harry Soldner, he's earned the continued respect of friends and business associates who, even though they know of his impending retirement, don't hesitate to stop by and ask his advice.

Harry represents a bridge with the Ging past. The walls of his office are lined with such memorabilia as antique scales--including one which is valued at more than $500.

Harry points out that the company began in 1870, engaged primarily in general merchandising with sales of seeds as a sideline.

"In those days, a salesman would take a wagon loaded with calico, pots and pans or other goods into the countryside and sell or barter them to farmers," he recalls. "It wasn't unusual to see them return to town, I am told, with loads of chickens, hogs or produce that they had accepted in payment for goods."

On the wall of his office, Harry has a poignant reminder of those days. It's a drawing of the original Ging homestead. The artwork was done by a traveling salesman who tendered the picture as payment to Mrs. Ging in return for her washing his clothes.

The picture, which is more than 100 years old, is typical of the types of items Harry has collected in his office and the Farina elevator which make them resemble a museum filled with lore of the seed and grain business.

One large display, for example, is a display of more than 100 types of seeds which have been sold by Ging and planted by area farmers over the years. The seeds, mounted and placed under glass in a frame approximately three feet square were assembled when Harry helped a school girl with a science project.

To many people, acquainted with the yellow-skinned soybean of today, it is surprising to see the types of beans first crushed by A. E. Staley, Sr.--they were small, black beans. It wasn't until the 1930's that today's version was introduced.

"Beans originally were used only for hay," muses Harry. "And it wasn't until the 1940s and the start of the war that many beans were planted and sold for crushing around here. Even corn was a late comer, and most of the land locally was used for seed production."

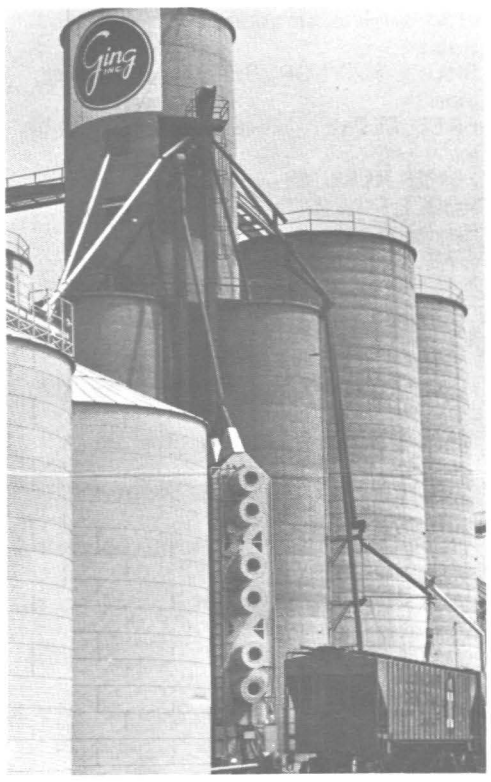
Other examples of the respect with which Harry views the past are a 1911 wall calendar distributed by Ging as an advertising promotion; a receipt for work done at a local church before the turn of the century; a picture of his father on the job; and a score of other items which identify even to the casual eye that Ging has been around for a long time.

That's the warmth. But don't think that Harry lives in the past. "I was 14 when I started working part time in the business. I came on full time when I was 19, and I've seen a lot of changes in this business. Change is all that is certain," he affirms.

That's the functional or practical side.

But a glimpse of both together was provided when a farmer who had been a Ging customer for years walked unannounced into Harry's office and asked if the rumors of his retirement were true.

Such a question might have offended some men who have risen to president of their own company, a bank and have been otherwise successful. But Harry just chuckled and told the visitor that he was planning on stepping down soon. Some chit chat followed and as the visitor walked out of the office, he called back, "I bet we'll see you down here next fall when the harvest comes in." We bet he will too.



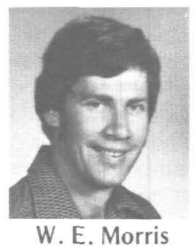
The Ging trademark is a familiar sight to south central Illinois farmers.

On the move

B. Hilgers

R. Harrison

W. C. Morris



W. E. Morris

AGRIPRODUCTS

ROBERT HILGERS from management trainee to staff accountant, control
HENRY UTTERBACK from hourly roll to shift foreman, extraction

INDUSTRIAL

RONALD HARRISON from staff chemical engineer to chemical engineer, dry starch
LEONARD HOADLEY from senior methods analyst to night maintenance superintendent, manufacturing

CONSUMER

JAN MALINSKI from military order service clerk to administrative assistant, manufacturing, consumer products
CAROLYN ZONCA from keyed data operator to utility/profile clerk, distribution, consumer products

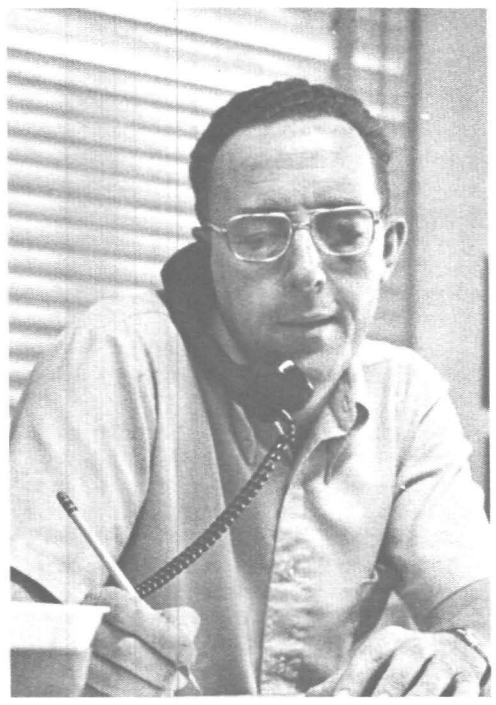
CORPORATE

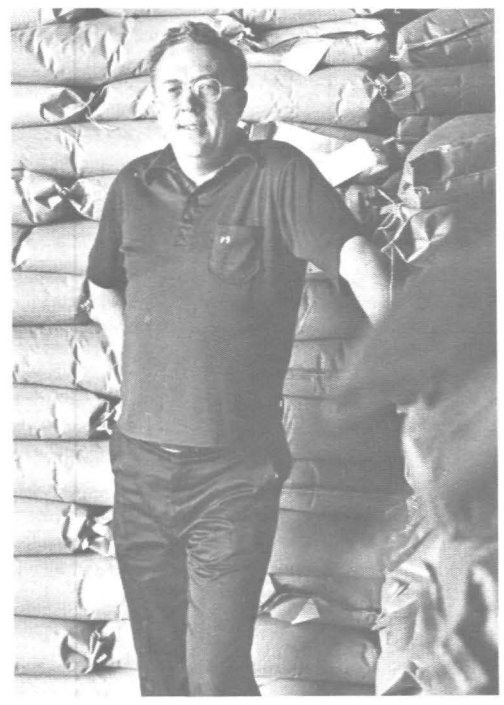
CONNIE ALBRIGHT from clerk to clerk typist, corporate engineering

PAT COLEMAN from product shipping clerk to junior technician, quality assurance
LEONARD GILLMAR from data input trainee to date input operator, corporate information systems

WILLIAM C. MORRIS from nutritionist to quality assurance supervisor, quality assurance
WILLIAM E. MORRIS, JR. from quality control technician to shift foreman, quality assurance

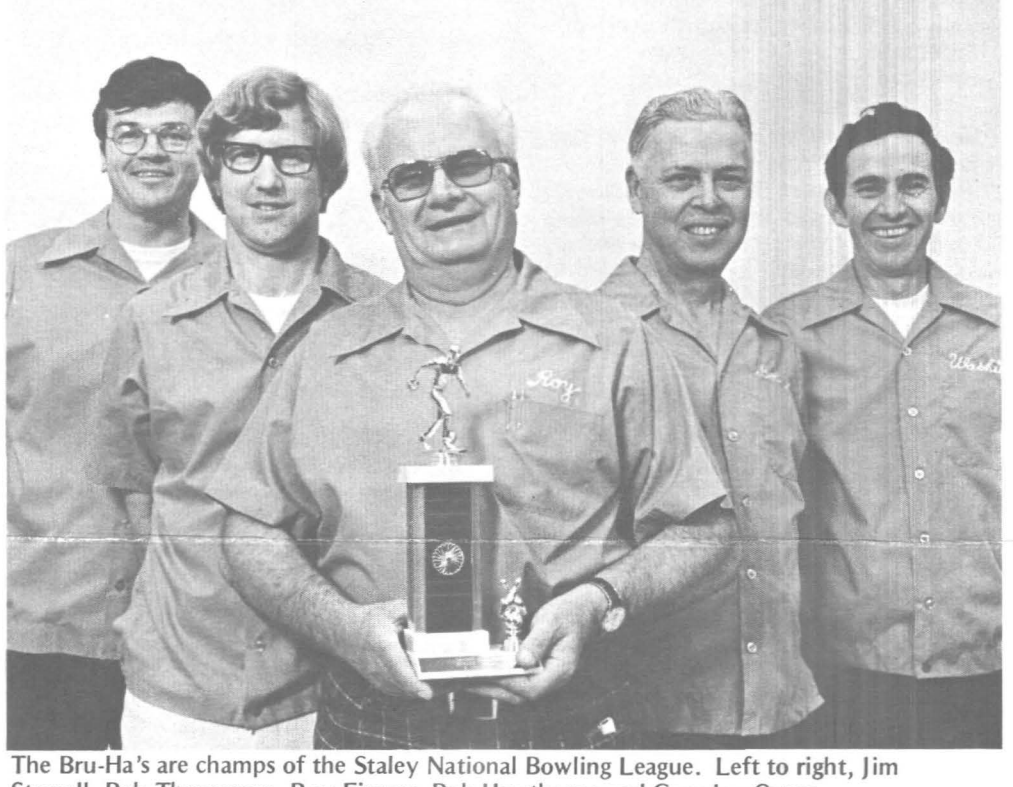
JAMES PARKS from environmental technician to instruments analyst, quality assurance
PATRICIA UTTERBACK from data input operator to lead data input operator





Twin brothers Dick, left, and Stan Soldner will succeed father, Harry, in management of the Ging business.

The Loners were champs of the Triple A bowling league. Kneeling, left to right, Larry Auton, Jerry Dilbeck and Denny Ward. Standing, left to right, Darrell Law, Gene Nixon, Denzil Nixon and Dale McClure.



The Bru-Ha's are champs of the Staley National Bowling League. Left to right, Jim Stowell, Bob Thomasson, Roy Finney, Bob Hawthorne and Graydon Capps.

Anniversaries

35 Years

RALPH DOMBROSKI, national sales manager, sweeteners, industrial sales
HARRY ATKINS, general foreman, dry starch, industrial manufacturing
KEN SCHUMAN, tehncial supervisor-dry starch, industrial manufacturing
MELVIN GROLLA, senior mechanic, machine
EUGENE RANDALL, senior mechanic, machine
FRED RIDLEN, case handler, 20 building
HUSTON DORSEY, reel tender, 20 building
ROBERT BOHN, senior mechanic, electric

30 Years

WILLIAM LINDSTEN, building foreman-111 building
HELEN WANGROW, supervisor, order entry administrative, industrial
WILLIAM CROSS, process support, 9 building
JACK KUNZEMAN, utility operator, Satellite I
LAWRENCE TROLIA, package line operator, 20 building
THOMAS HALL, senior mechanic, round house
WALTER SMITH, mechanic, garage
LEO FREY, filter operator, 2 building
CLIFTON MARTIN, JR., senior mechanic, I & C

25 Years

MARY BLACET, utility statistical clerk, utilities, industrial
JACKIE PAYNE, maintenance supervisor, Frankfort plant
WILLIAM WOODARD, wet starch operator, Columbus
WILLIAM BAKER, dryer operator B, Columbus

20 Years

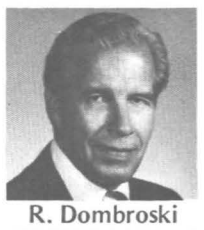
PAUL NEUMANN, plant manager, Monte Vista
RICHARD FIALA, manager, technical services, agriproducts
MARGE MILLER, supervisor/customer services, protein, agriproducts

15 Years

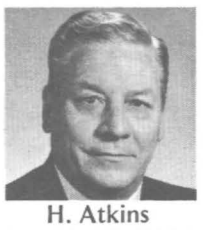
HAROLD DIXON, maintenance foreman, Columbus
LARRY LEACH, operating supervisor, Frankfort

10 Years

HENRIETTA KECK, supervisor/industrial accounts payable
JACK SANDERS, plant manager, Chattanooga



R. Dombroski



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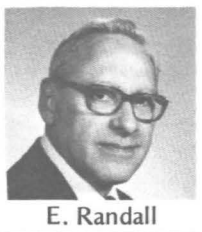

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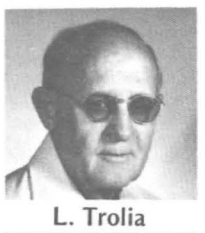
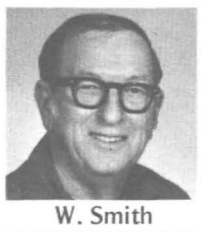


L. Trolia



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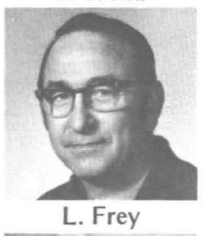

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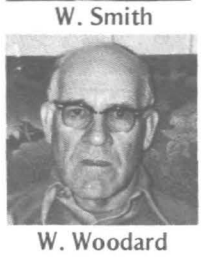

W. Woodard

B. Baker

ALBERT PRICE, production department relief foreman, industrial manufacturing
WILLIAM JOHNSON, corporate credit manager, financial
PATTY LOVEKAMP, telephone operator, office services, corporate information systems
BRUCE KAYLOR, 3rd year apprentice, pipe
FRED ZEIMET, process support, 6 building
JAMES NELSON, operator, Galesburg
ROBERT KERVIN, maintenance A lead, Houlton
J. MEHLER, refinery boilers, Cicero
J. MARTINEZ, mix operator, Cicero

5 Years

DIANE YEAKEY, technician, research, consumer products
MICHAEL O'BRIEN, rail/truck coordinator, Morrisville
GERALD MEISNER, warehouse/packer/pattetizer, Morrisville
WILLIAM TOMLINSON, roving operator B, syrup-Morrisville
JAMES CROSSIN, Staport support, Morrisville
CHARLES BROWN, unloading, Houlton
JOSEPH DAY, loading, Houlton
ROBERT DORAN, reactor operator poly A, Staley-Kearny

Soy protein, engineered foods can help whip world hunger

(Continued from Page 1)

Q. How is textured protein made?

A. Textured protein represents a continued processing of essential soy protein by a texturizing process. As the name implies, it is a soy protein substance with qualities of texture and other functions facilitating its use as an extender in meats and ingredients in other foods. More than 200 million pounds are manufactured each year.

Q. All well and good. But what about the reasons, other than increased protein supply, that anyone should use soy proteins?

A. That is, of course, an important reason in itself. Others include functionality, nutrition and economy of soy proteins. Soy protein has all the essential amino acids required by man. Although limited in methionine, soy proteins are among the best of all vegetable protein sources. Soy protein is inexpensive and can be utilized in a wide variety of food products.

Q. Can you give us some specific examples of the use of soy protein?

A. Infant food is one example. Over 3½ million pounds of soy protein are used in foods for American infants. Infants' cereal is fortified with defatted soy flour. Soy proteins are widely used in baked goods for better shelf life, a softer crumb, better moisture retention, or to fortify the protein content. Many specialty breads containing 12 to 18 percent soy protein are now available. Soy products are used for three functional purposes in meat products--fat emulsification, water binding and textural integrity. Soy can replace 20 to 50 percent of the animal protein in processed meat and complete meat analogs are commercially available.

Q. You believe, then, that soy protein can be an important part of a solution to attacking hunger?

A. Definitely, yes. But I also mentioned another type of food that industry can help make available--engineered foods.

Q. What are engineered foods?

A. These are the result of technology and scientific effort. Man has processed foods for thousands of years but only recently engineered them. Foods in this category are designed to fulfill six specific attributes: (1) nutrition (2) safety (3) palatability (4) shelf life (5) economy and (6) convenience.

Q. Isn't this just another way of saying "junk foods?"

A. Emphatically, no. The three basic building blocks of engineered foods are purified proteins, carbohydrates, and fats. Engineered foods represent food options and should not be viewed as "poor man's food" or "junk food" just because they don't meet someone's definition of "natural" or "ideal." They are food options that can perform an important function in the battle against hunger.

Q. Give us an example.

A. One of the most familiar is margarine. Oleo was invented in Napoleon's time and introduced in the U.S. in 1874. Today, it's largely replaced the "natural" product. Why? Because it scores better in three of the attributes I mentioned earlier--nutrition, economy and convenience and is equal in the other three. Bread, today, is an engineered food. It has been fortified with vitamins and minerals and proteins. Vegetable fats have replaced animal fats. Infant formulas are another. Many of the News readers were raised on an engineered formula. Other examples include cake mixes, powered coffee creamers, imitation cheese, breakfast bars, soft drinks. . .the list is endless. Engineered foods are an important food option in the U.S. and other parts of the world. Properly conceived and carried out, they can equal or exceed natural products.

Q. What final impression would you want to leave with our readers?

A. 20th century hunger problems require 20th century solutions. It is no longer sufficient to say, "Let's go back to the old ways, grow our own food and eat 'natural!' " This may keep some of us fed and happy but it won't get it done for the 72 percent of the world's population that's hungry. The world needs to change, to break traditional food patterns. We need new ingredients, food additives, engineered foods and a balance between knowledge and action. We need to use every food and every processing technology and every technical device. That's our business at Staley. It should be the business of the world.

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