

StaleyNews

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French chefs select Pastorelli's pizza sauce with Staley oil for top award

When it comes to pizza sauce, Pastorelli Food Products, Inc. knows how to make it. That family-owned Chicago firm's "Italian-Chef Pizza Sauce" is good enough to please the palates of French chefs. Those culinary artisans judged fine foods proffered during a recent worldwide contest and by blind taste test selected this product to receive the highest honor—a gold medal—among canned and preserved foods.

Although the company's president, Leandro "Andy" Pastorelli, won't divulge his secret recipe, he says his sauce contains "Staley Refined Corn Oil". In fact, Andy says, "We have received many compliments on the quality of our sauces and are proud that Staley's oils must have some of the credit for their successes."

The stable oil withstands extreme temperatures very well, does not deteriorate in the sauce regardless of shelf life or conditions under which it is stored, and doesn't develop any objectionable flavors. It actually enhances the flavor of the other ingredients and spices in Pastorelli's sauces.

Proud of his company's accomplishment, Mr. Pastorelli says that not just anyone can submit a product for judging. "You don't offer your product unless you are invited, and not too many Americans competed in the 18th annual worldwide event." Pastorelli Foods entered just to see how "we rated with the world's best". Other winners were the Dutch for chocolate and confections, the Swiss for dairy products and the Canadians for noodles and pasta.

Because it is a rare occasion for an American firm to participate...let alone win, Mr. Pastorelli took time away from the business to attend the two-day ceremonies and receive the award accorded his product from the Monde Selection de la Qualite, translated The World Selection of Quality. This is a nonprofit organization headquartered in Belgium. Being a part of that formal awards presentation held in the Paris Opera Ballroom, Pastorelli was pleased he had entered

the sauce, a move not made with his first invitation received two years ago. At that time, he knew nothing about the reputation of this organization and asked his relatives in the food business in Italy about it. Finding the group held in high regard, he entered the competition after receiving a second invitation last year.

Flop becomes success

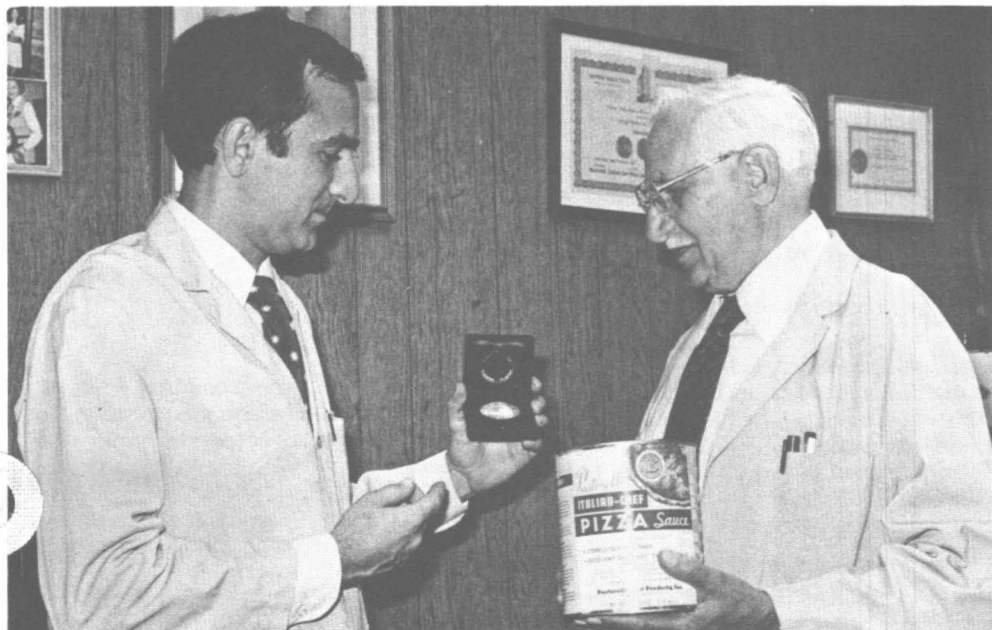
Pastorelli's winning sauce had an unusual beginning. "A mistake occurred in batching a salad dressing years ago. The error was immediately called to my attention," Andy said. He tasted the product and noticed a pronounced flavor. After learning how this batch had been mixed, he began adding a few more condiments, noting all the dashes and pinches, and finally filed the formula for future reference. Only a couple of years thereafter, the recipe provided the new sauce for his home pizza mix, becoming a huge success in the early 1950s and a gold medal winner today.

Originally, he sold pizza sauce to restaurants and other institutions which found the cost of making their own sauces more expensive. "With this sauce as a base," he said, "they were able to build their own specialties."

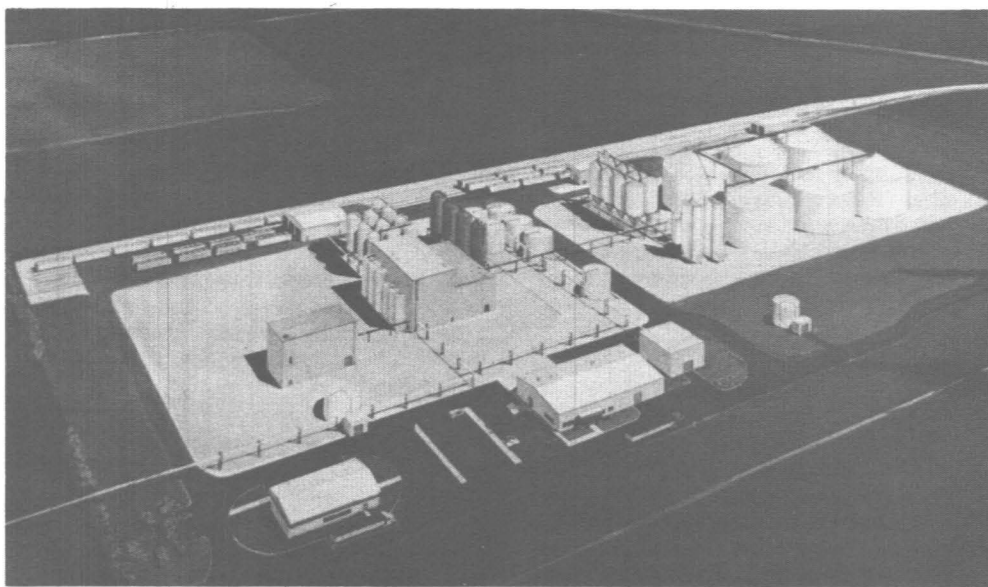
Now part of a line of tomato products, the sauce is still available in a pizza mix but also is sold in eight-ounce cans for home cooking and in gallon-sized containers for food service. The number 10 (large) can comes in three varieties—very mild, medium and very rich with cheese, the latter being the one claiming the gold medal. For those who don't know the product's fine reputation, a replica of the gold medallion is displayed on the label.

A regular user in Florida, who has the sauce shipped to her by the case, wrote the company that she'd renamed the product "happy sauce" because it makes my dinner guests so happy". Besides its intended

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Leandro Pastorelli, right, holds a can of "Italian-Chef Pizza Sauce," winner of the gold medal held by his son, Bob, in world-wide competition. A second gold medal was claimed this year by their "Pastorelli Blended Cameo Oil," a blend of corn, cottonseed and olive oils. Both sauce and blended oil incorporate "Staley Refined Corn Oil."



Construction begins—Representatives of Staley, Neshem-Peterson and Associates and The Pillsbury Company turned the soil on September 25 for the sunflower seed processing plant, pictured, at Velva, North Dakota. The \$45 million project, to be completed early in 1982, will be capable of producing edible oil and meal from 1,000 tons of seeds a day. Midwest Processing Co., owned equally by the three companies, will operate the facility.

Fire protection follows plant growth

In recognition of Fire Prevention Month, two retirees trace the development of Staley/Decatur's plant protection program.

In the early years of Staley's plant protection program, the setting in Decatur was vastly different. Visualize the plant all west of 22nd Street except for elevator C, which was a much smaller structure. There was no Staley viaduct in those days and homes stood where the administration building and other structures are east of the viaduct. The streetcar came out to the plant and stopped at the time office and gate. That was the end of the line and nearly the city limits.

During a railroad strike in the early 1920s, Mr. A. E. Staley decided the company needed more protection. After all, the tracks ran right into plant property. He hired Captain Whitten from the city police department and Captain Enlow from the city fire department, the latter becoming Staley's first fire chief. Those two formed the matrix for what was to become plant protection. Besides the chiefs, watchmen patrolled the grounds and buildings at night and when the plant was down, and volunteers were called out in times of emergencies.

Equipment was about as sparse as manpower. There were no standpipes used to bring a water-supply system to each floor of a building or hoses in the buildings...just a few fire extinguishers spotted around. These were carbon tetrachloride and soda acid and foam at that time. Fifty-five gallon barrels of water with buckets on top were also strategically placed to douse a fire. These were the observations of two retirees who spent many of their years at the Staley Company working in the plant protection department. Morris Fisher, fire chief, retired in 1973, and Glenn Clark, assistant fire chief, in 1971.

Earliest mobile equipment was carried on a two-wheeled cart with seven sections of two-

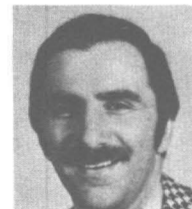
and-one-half inch hose on it. Then the company purchased a 1922 Model-T Ford, equipped with a hose bed, a few extinguishers, three-to-four all-purpose gas masks and some hand tools. "That was a thrill to ride if you could stay on it," said Fisher.

Volunteers trained

Volunteers included electricians on each shift as well as millwrights, pipefitters and garage employees, who for many years, operated the truck. The department also relied on volunteers from 17 and 20 buildings regularly. These fellows (and they were all men at that time) had monthly meetings during which they received instruction on fighting fires, handling hose, and other equipment and the hazards found in various buildings. When a third shift was added and jobs and shift preferences were bid, training was extended to all three shifts. Later, two training meetings for volunteers were held each month per shift to catch all of the volunteers.

(Continued on Page 5)

Managers named for corn plants



Paul A. Herman



Ronald E. McCoy

Paul A. Herman has been named plant manager of the new corn refining plant in Loudon, Tennessee. Presently, he is manager of the company's corn processing facility at Morrisville, Pennsylvania.

Preliminary construction on the \$200 million Tennessee plant is under way with completion targeted for early 1983. High fructose corn syrup and alcohol for use in motor fuel blends will be produced there.

Replacing Herman at the Morrisville plant is Ronald E. McCoy, currently operations manager at the company's Lafayette, Indiana, corn plant.

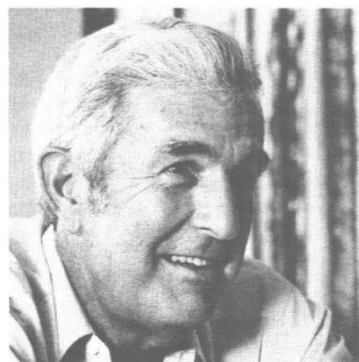
Herman joined Staley in 1966 and has held positions at company locations in Marlboro, Massachusetts, and Kearny, New Jersey, prior to being named production manager at Morrisville. He has been Morrisville plant manager for the past three years.

A graduate of Northeastern University in Boston, Herman holds a Bachelor of Science Degree in chemical engineering.

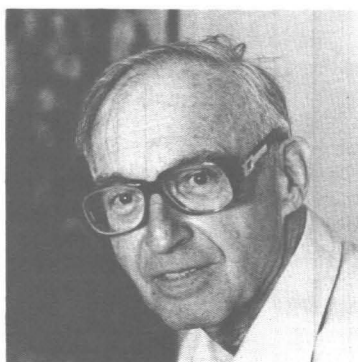
McCoy has been operations manager at Lafayette since joining Staley in 1978. Prior to that, he was employed by Mallinckrodt, Inc. of St. Louis, Missouri, and Corning Glass Works, Greenville, Ohio.

A native of Akron, Ohio, he graduated from Purdue University, Lafayette, Indiana, with a bachelor of science in industrial engineering and also attended the Graduate School of Business at Washington University in St. Louis.

In the News...



Retires/P2



Consults/P3



Prepares/P5

Gunther's special proteins make foods appealing around the globe

When it comes to whipping air into foods, Gunther Products draws world-wide acclaim. Adding a light and airy, smooth texture to foods, these special vegetable proteins are key ingredients for food processors from Chicago to Sydney, Australia.

Supermarket freezers in the United Kingdom are chock full of mousses, national favorites, incorporating Gunther. . . . Sponge cakes, popular with Australians, are aerated with one of these whipping proteins. . . . European water ices obtain a nice smooth mouthfeel from yet another product in the Gunther line.

And on the home front, Gunther is heavily relied upon by some of the best known food and confectionery companies. Largest customers in the U. S. are the candy manufacturers, who use these whipping proteins in combination with egg albumen or as its total replacer in nougats, cream or fudge centers, marshmallows, and circus peanuts. Prepared cake mixes are another large arena in which Gunther performs—lending aerating ability to sponge cakes and texture-modifying properties to angel food cakes.

Desserts, from water ices to puddings and cookies, are the third largest domestic customer of these special products. And Gunther's unique "Foaming Protein" is often enlisted to put a "head" on re-constituted citric juices or bar-mix beverages.

This success story began in the late 1940s when Ken Gunther became intrigued with the potential for vegetable protein whipping agents while director of research at Central Soya. Seeing an opportunity to develop a new ingredient the food industry could use but one in which his employer had only limited interest, Ken formed his own firm. That was in July of 1949 when he and a Central Soya colleague, Dick Fennig, set up operations in Galesburg, Illinois, Ken's hometown.

A short time later, brother Bob resigned his position with General Aniline and Film Corporation (GAF today) in eastern Pennsylvania and joined them. Production

had just begun on their first product, "Soy Albumen," when Bob arrived in December. Making a foursome, Harold Sayrs was employed in 1951, following his graduation from Brown's Business College in Galesburg. This was the work force that carried the load. . . . research, production and marketing for some time. And they did their jobs well!

Acceptance prompts expansion

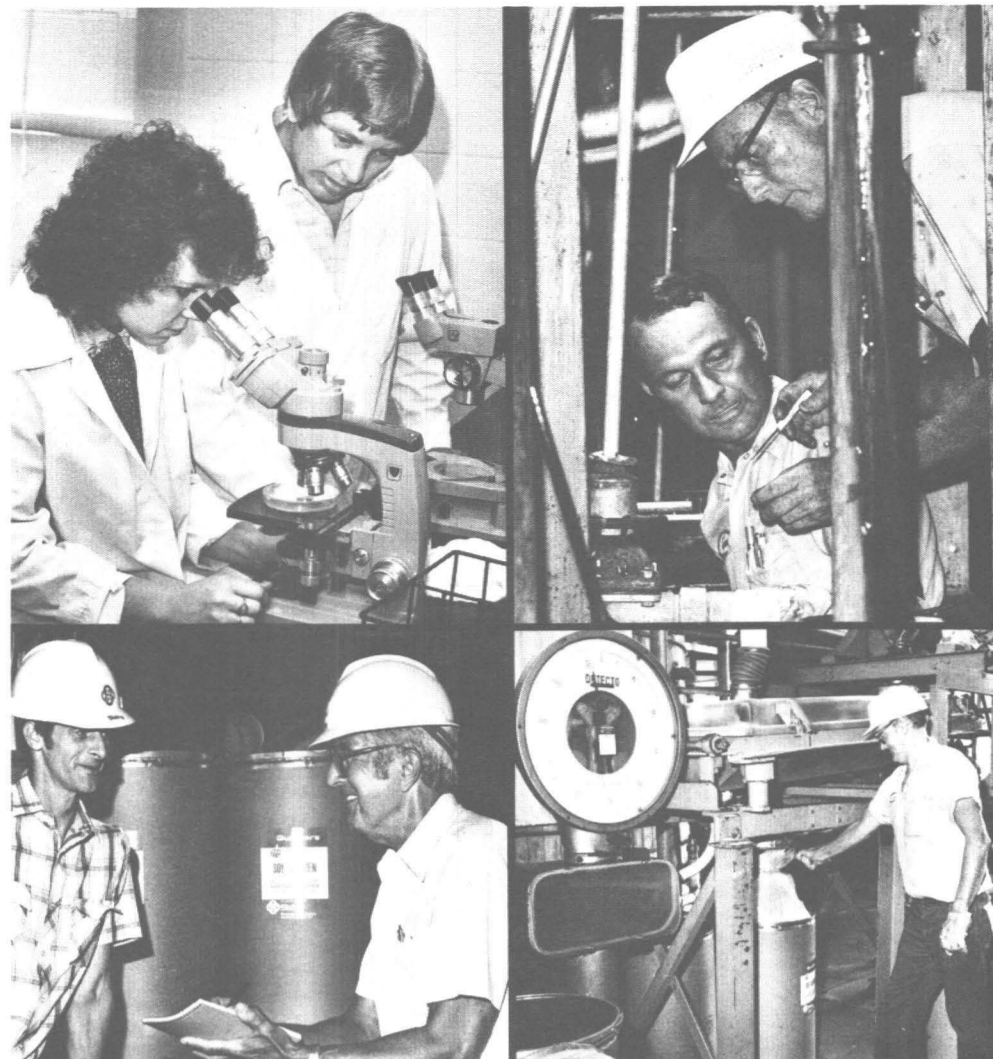
Gunther whipping proteins gained quick acceptance in prepared cake mixes and candies, the latter a stronghold for egg albumen for centuries. Despite a desire to keep the operation on a relatively limited scale, demand for their products pressured the Gunthers into seeking larger quarters with increased production capacity.

And so it was in 1958 that they purchased a five-acre site on the western fringes of Galesburg where a plant, warehouse, laboratories and an office are situated. Today, this division of the Staley Company bustles round the clock.

From four employees in the early years, Gunther Products has grown to 25. Manufacturing has been expanded from a single product to a line of 14. . . . one of which is a soy isolate and the others possessing whipping and foaming properties.

"Products differ from one another in function and stability," said Bob. "Their chemical compositions are about the same though; they're all essentially soy based. These proteins perform differently in various food systems and also vary considerably in flavor. Our 'D' series represents our most elite line of products, having excellent flavor and superior aerating properties, while the 'G-400' series, with a built-in stabilizer system, is used almost exclusively in confectionery applications. The 'Ks' (44 and 88) are special kosher products relied upon by food processors principally in the Eastern U. S. and in Israel."

The biggest single seller today is still the original product. Soy Albumen performs the same whipping function as egg albumen,



Gunther employees turn out 14 special proteins including "Soy Albumen."

but is more economical. Prices on eggs fluctuate rapidly with soy consistently remaining less expensive, according to Bob. He pointed out that a pound of egg albumen was priced between \$2.30 and \$2.45 in September, rising from \$1.80 a pound in August. Soy Albumen, on the other hand, currently is 60 to 70 cents less per pound, but the difference was over a \$1.00 six months ago.

Early relationship established

The Staley/Gunther relationship extends back to the earliest days of the Gunthers' business. Staley was one of three main suppliers of soy grits—the raw starting material. (Grits are treated with enzymes to reduce the size of the protein molecules which in turn have the whipping properties, Bob explained.)

"During the late sixties, several companies made inquiries about purchasing our operation," recalls Gunther. "Staley, with whom we had a long and pleasant association, was one of the parties."

"We had an interest in making sure the business would continue to be managed properly, and we wanted to be a part of a group that understood food technology. Staley met those criteria."

On August 1, 1969, Gunther Products, Inc. became the Gunther Products Division of Staley. Since then, production has been increased about 50 percent, Bob said.

Where's the business heading?

Small and specialized, Gunther Products has no direct competition in the U. S. except from egg albumen. In Europe, the big competitor is the Lenderink Company in Holland, owned by Food Industries Ltd., a division of Unilever. A small quantity of whipping agents is also produced in Japan.

"These products," Bob said, "are predominantly ingredient-oriented and will continue to function in the same areas—confections, fancy desserts, cake mixes and beverages. However, some exciting non-food applications may be on the horizon."

Bob will watch the development of these new areas from the sidelines though. For the first 31 years, a Gunther has steered the direction of the business. This month marks the beginning of a new era as Bob follows Ken into retirement.

Looking forward to the future, Bob said, "My wife, Betty, and I plan to spend more time at our home in northern Wisconsin, and I want to rekindle an interest in color photography and color processing which dates to my profession prior to joining Ken in business."

Retirement will come gradually. As a consultant, Bob will introduce his successor,

Joe Empen, to the foreign markets, make contributions, where possible, to research on proteins and assist with projects under way at the plant.

After deferring retirement several years ago, Bob has decided the time has arrived. Jokingly, he said, "When I attend protein meetings and find colleagues too young to remember World War II, I realize it's time."

"Besides the business is in good hands. In fact, two of the original gang are still on the scene—Fennig as maintenance superintendent and Sayrs as office manager. They know as much about Gunther Products as anyone."

Lifeline to help as close as mailbox

"Carrier Watch" is a new community service offered to Decatur senior citizens and home-bound persons who may have difficulty reaching vital services in case of accident or illness. On a daily basis, this program assures them that someone concerned about their welfare is watching their homes or apartments—their mail carrier.

Staley retirees and surviving spouses have been mailed information about the program and an application for the service.

Don Carroll, president of the Staley Retirees Association, says, "By participating in Carrier Watch, persons who live alone now can enjoy the comfort of knowing that protective services are alert to their needs and close at hand."

"This program will be of great assistance during the winter months," he said, "when people don't neighbor as often as in warmer weather. It will be a very important service to many single or widowed people."

Participation in this voluntary program costs nothing, Carroll pointed out. "To join, a person fills out the registration form and gives it to the mail carrier, who is the central figure in the service. He or she is trained to summon assistance if signs of need are observed."

"If not informed that the person will be away from home and the carrier finds mail from the preceding day in the person's box, the carrier reports that individual's name to the postal supervisor for a special home contact. The Office on Aging will take the matter over from there. If unable to reach the person by telephone, that office will call a friend or relative listed on the registration form and ask that person to try to reach the individual. If necessary, police or sheriff's department personnel will be secured to check on the person's health or safety."

Carroll urges retirees to carefully read the information provided. If they have any questions, they should call the Office on Aging, 424-2754, or ask their mail carrier about the service.

"If you are 60 years old or handicapped and live in Decatur, this program can give you a sense of security. Check into it today," Carroll suggests.

Additional registration forms for friends are available from the United Way Office, Office on Aging, C.H.E.L.P. or the City Police Department.

Worth noting . . .

Elizabeth Moore O'Meara recently graduated from the University of Maine with a degree in education. Her accumulative grade point was a 4.0—a perfect record. She is the daughter of George A. T. Moore of Decatur, formerly manager of industrial starch sales before his retirement in September. Elizabeth is practice teaching in Bangor, Maine, this year, while her husband begins medical school at the University of Vermont.

Staley personnel recently were selected to head three of four committees, which comprise the Food Protein Council. The council is made up of representatives from each of 14 member companies whose objective is to promote the growth and interests of the food protein industry. Kent Mittelberg, director, protein and specialty feeds, was re-elected chairman of the executive committee; Mike Campbell, group leader, soy products development, will head the science and nutrition committee; and John Clifford, public relations manager, is chairman-elect of the public affairs committee.

On the move . . .



Paul Glor



Tracey Glancy



Mary Ann Westendorf

CORPORATE

MICHAEL BAY, from computer operator trainee, corporate information systems, to computer operator, corporate information systems
PAUL GLOR, from senior applications chemist, starch processing, R&D, to laboratory head, new products, starch processing, R&D
CAROLYN PALM-LEIS, from dependent claims clerk, industrial relations, to transportation services coordinator, corporate transportation
MARY ANN WESTENDORF, from legal secretary, law division, to junior computer programmer, corporate information systems

CONSUMER

MACRINA CASSIDY, from order service clerk, distribution, consumer products, to inventory control clerk, distribution, consumer products
MITCH KARLIN, from production manager, consumer products, Cicero, to plant manager, consumer products, Cicero

INDUSTRIAL

TRACEY GLANCY, from territory manager, sweeteners, Chicago, industrial sales and marketing, to marketing specialist, sweeteners, industrial sales and marketing

Candidates visit employees through Staley's political awareness program



As part of a political awareness program conducted by corporate relations, a number of candidates have visited Staley locations in recent weeks. Pictured in area (1) is Jim Coyne, R-Pa., who is a candidate for U. S. Representative, touring Morrisville. Area (2) features the Des Moines plant visit of Rep. Charles Grassley, R-Iowa, who is running for the U. S. Senate. Sen. Birch Bayh, D-Ind., running for re-election, was a guest at Lafayette, where he held a news conference shown in block (3). Alan J. Dixon, Illinois Secretary of State and Democratic Party candidate for the U. S. Senate, visited Staley headquarters, meeting employees and answering their questions. Other candidates have also been extended invitations.

Corn steep liquor used to boost fermentation of penicillin

Nearly 40 years ago, the United States became involved in the commercial development of penicillin. The Staley Company took an active part in that venture.

Read on....

The discovery of antibiotics was one of the most revolutionary events in modern medicine. Sulfa drugs, combatant of many infections, were used extensively in the thirties and are still used for treatment of some bacterial infections, but they are toxic, which limits their use.

Discovery of penicillin opened an entirely new vista for treatment of bacterial infections. But more than 10 years elapsed from Sir Alexander Fleming's 1928 observation of the disappearance of bacterial colonies on a petri dish in London to the intense activities surrounding the development of this non-toxic drug. The Battle

of Britain intensified the need for such an antibiotic to the extent that the commercial production of penicillin had to be worked out at any cost.

Two Oxford researchers, H. W. Florey and Norman G. Heatley, who had been working with penicillin, came to the U. S. to enlist experimental assistance on their efforts. Experienced in submerged fermentation, the director of the Northern Regional Research Laboratory (NRRL) in Peoria, Illinois, was asked by the U. S. Department of Agriculture to cooperate with them. And so it was that Doctors Robert D. Coghil and A. J. Moyer at NRRL began their studies on the cultural characteristics of the mold and purification methods of penicillin.

Concurrently with their work and that at several universities, U. S. companies and Canadian firms were laying the groundwork for commercial production units, many of which were operational in 1943....Total production was still limited and military requirements got preference.

At the outset, the antibiotic was difficult to produce in large quantities due to the method being used. First attempts were in flasks of one-to-two quart capacity in which mold was cultured with a small amount of broth. This operation was laborious and very expensive, but allowed experience and knowledge to be acquired on the workings of the mold and isolation and purification of the finished product.

Tank quantities pursued

Not being satisfied with handling flasks containing cubic centimeters of broth, the philosophy "if we can do it in bottles containing small amounts, we can do it in tanks containing thousands of gallons" became foremost in American minds.

Methods to improve penicillin yields were sought. Coghil, Moyer and their associates faced one of the most intricate problems known to science—but they came up with a discovery which, in itself, did much to make possible the development of this drug. They found that corn steep liquor

added to the culture broth in small quantities increased the yields of active material many times. By careful selection of molds and adjustments in broth formulas, the yields began to climb from 10 to 20 to 30 to 40 units per cubic centimeter, attributable to the use of corn steep liquor. (This substance is produced from the slightly acidic water in which corn kernels are soaked or steeped prior to the separation of starch, gluten and corn germ.)

This observation spurred an intensive research effort at Staley, one of NRRL's sources of corn steep liquor, to discover and isolate the "active principle" in steep liquor that influences penicillin yields.

In cooperation with the NRRL and several pharmaceutical companies, particularly Pfizer, Merck, and Bristol laboratories, a team of chemists, engineers and a bacteriologist studied every imaginable factor which might detect and isolate this mysterious ingredient.

Working under Dr. Wendell W. Moyer (unrelated to A. J. Moyer at NRRL) were Drs. Hans Wolff and Mac Thomas, chemists and Winston R. Liggett, bacteriologist.

Wolff and Thomas were fractionating the steep liquor using every possible method and Liggett performed the bacteriological tests. They worked on this project four years, according to Dr. Wolff, reasoning that there had to be something in the liquor which boosted the yields of penicillin, and if steep liquor could lead to ten-fold yields, this "something" might boost production a hundredfold.

This steep liquor investigation was the first project on which Dr. Wolff worked for Staley, joining the company in 1942. When he took early retirement in 1973, he was director of food research.

Describing the trials and tribulations, Dr. Wolff said, "we fractionated a 'standard' steep of known strength by precipitations with solvents and ions, dialysed steep liquor, studied changes in temperatures, sulfur dioxide concentration, pH, and time of

steeping. We evaluated literally thousands of samples for their potency as penicillin producers.

"We always had a great hope that a new method of fractionation would produce the 'miracle' component of steep liquor. After exhausting all possibilities though, we concluded that the total blend of steep was about as useful as an additive could be. No amino acid, peptide, carbohydrate, vitamin, trace metal or any single known component in steeps was shown to possess the sought after property.

"We prepared 'special nutrients' based on some encouraging findings for the pharmaceutical companies. Bill Allen provided market research on those products."

The development operations in the plant were in 19 building and were supervised by Dr. Ralph Frederickson with Floyd Lenover and John Wrightsman as foremen. Some of the operators were Russ Wilbur, Tom Vigneri, Paul Kalem and Harry Brown. The treated steep liquor was pumped to the feed house pan room where Jay Johnson supervised the evaporation to final strength, with operators like Jack Hutson and Clyde Thompson. After the development program phased out, these pan room people took on the continuing responsibility for production of steep liquor nutrient.

Out of Staley's efforts came special nutrients used by the fermentation industry. And corn steep liquor is still an integral part of the fermentation of antibiotics as are Staley starches, dextrose, soy flour and soybean oil.

But whether steep liquor really has a special factor is still an enigma....

Editor's note: Dr. Wolff has been a consultant at Staley since he took early retirement in 1973. Wendell W. Moyer is retired in San Diego, California; Winston Liggett, in Birmingham, Alabama; Bill Allen, in Northern Florida. M. J. Thomas is executive vice president of Hill Top Research, Inc., Miami, Ohio.



Dr. Hans Wolff, retired, was part of the team fractionating the steep liquor.

Quarters outgrown: Champaign builds new office

"It's a joy to work in these pleasant surroundings," said Martha Feldkamp, senior clerk, as she surveyed the new office building Champaign employees have occupied only a few months.

"Our former office, which dated back to 1936, had been expanded once and remodeled but was finally outgrown," said Hank Parker, plant manager.

Construction on the modern, all-steel building with brick facade began in January, next door to the old structure. This was the last portion of the Champaign expansion project and was ready for business in the spring.

Staley engineers on site during the project included Harold Good, field engineer, and Jim Blaha, production engineer trainee, who saw the project through to completion, and Roger Lester, senior project engineer, who was involved with the early phases of the structure then moved on to Des Moines. Delbert Smith of Urbana was the architect.

Within the 2,500 square feet of space, the building houses a large office area for eight persons plus separate offices for Parker; Tom Sims, controller; and Norma Shafer, computer operator. Other features include a front entryway, which will guard against blasts of cold air in the winter; a lunch room outfitted with refrigerator, sink and microwave oven; stationery and storage closet; utility room; restrooms with large coat closets; and a separate entrance and reception area for the truck drivers.

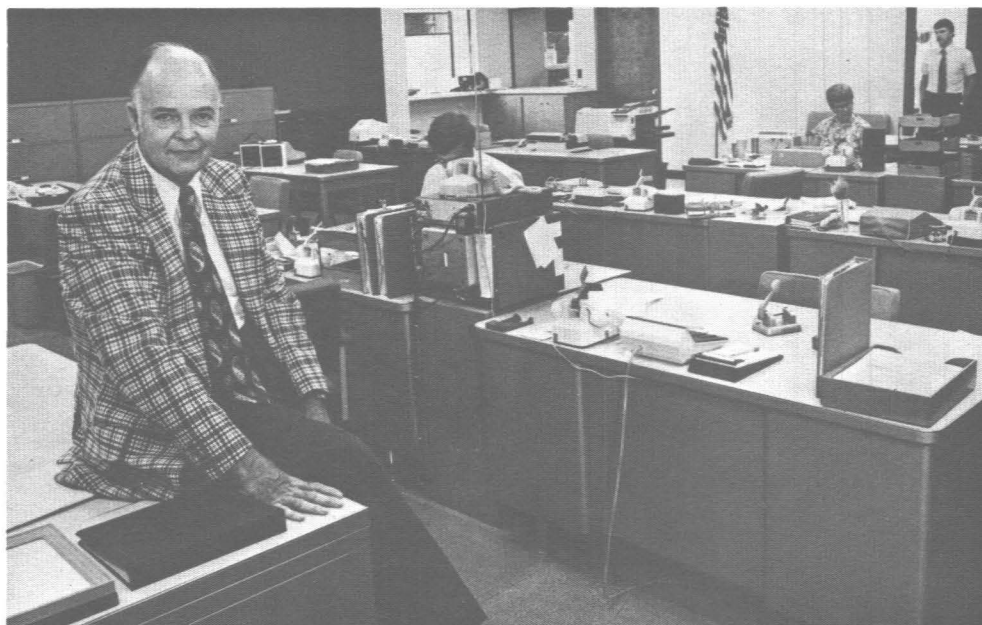
"As trucks are weighed in or out, drivers

must come into their own reception area at the rear of the building to pick up weight tickets and other necessary papers," said Parker. "This area provides some creature comforts and will prove popular with our customers who can warm up or cool off, depending on the season, while doing business."

From the ceramic tiled floor in the visitors' entry and reception area to carpeting and color of walls, the color scheme spells warmth. Done in rich earthtones, the smaller offices and meeting rooms are accented with bright pumpkin and green colored chairs.

Echoing Mrs. Feldkamp's enthusiasm for the office building, four others offered to assist with landscaping...planting three large beds of flowers, including one in the front lawn and one on either side of the back entrance. Along with Martha, the gardeners included Kathy Burk, accounting clerk, Debbie Soebbing, accounting clerk, Norma Shafer, computer operator and Debbie Hlavna, merchandiser. Upkeep has been in the capable hands of John Duncan, yard and utility man.

Working a part of their old environment into their beautification scheme, the women transplanted all of the moss roses to one side of the back door. In addition, they trucked in flats of petunias, balsam roses, cushion mums, phlox, geraniums, pansies and peonies. In all, they invested nearly a week on the project, but their payback came only a short time later with the attractive, colorful array of flowers all summer.



Flower beds around the new Champaign office are the efforts of employees pictured, from left, Norma Shafer, Martha Feldkamp and Kathy Burk, as well as Debbie Soebbing and Debbie Hlavna, who were absent. Hank Parker, plant manager, poses at the front of the new office area.

Staley people in the news . . .

Kenneth L. Kraudel, son of Bob, applications chemist, starch processing, R&D, Decatur, graduated recently from the Southern Illinois University's School of Medicine in Springfield, Illinois. He also holds a B. S. degree from Millikin University, earned in 1976. Ken is taking his four-year residency in diagnostic radiology at SIU-affiliated Springfield hospitals, working out of both Memorial and St. John's.

In recognition of his "invaluable and devoted service" Ernie Wittke, senior rate analyst, industrial administration, has received a Certificate of Appreciation from Delta Nu Alpha Transportation Fraternity, Inc. A member of Decatur's Chapter No. 175 for 17 years, Ernie served as president from 1968 to 1969 and was co-chairman of the 1979 annual seminar. Over the years, he's served on numerous committees and the board of directors.

Among the 1980 recipients of the coveted *PR News* Gold Key is Dave Satterfield, vice president, corporate relations. He is one of the 143 honored with keys during the 19th annual awards ceremonies, October 16, in New York City. These keys are given to public relations executives reported during the last year in the publication as having advanced to or within top management positions. *PR News* established the awards to emphasize that these executives, with increasing frequency are being tapped for top management posts, due to growing recognition that public relations know-how is a vital ingredient of modern leadership in both profit and non-profit fields.

Bill Griffel, manager, nutrition/toxicology laboratory, food and agriproducts, R & D, is president of the Decatur Jaycees for 1980-1981. He's been active in Jaycees for several years and served as financial vice president last year.



Large turn out—More than 2,000 employees and family members attended industrial operations day-long picnic in September. Dry starch won the softball game and tug-of-war.



Balloons make hit—Research families at Staley/Decatur were treated to hot air balloons, a ventriloquist and a visiting fire engine at their annual gathering.



Personnel from plant protection and volunteers from process and maintenance on the Staley/Decatur fire brigade have training sessions to be prepared for emergencies.

Duties varied: Change with plant's growth

(Continued from Page 1)

The staff in those days had professional training and could train the volunteers in good fashion after attending fire training schools put on at the University of Illinois and a Tennessee university where techniques and methods of fire fighting were studied as well as the fine points of making rescues and first aid.

As the plant grew, so did the department and the sophistication of equipment. In 1930, the year in which the administration building was completed and occupied, they began changing fire extinguishers and hoses and installing standpipes in buildings. After the fire and explosion in Elevator A, emergency volunteers, who had formerly responded to fires in their work clothes, were fully equipped with bunker coats, boots and helmets, particularly all of them entering burning structures. Scott air packs replaced the all-purpose masks.

Types of protection became geared to the type of process in a building. Prior to 1940, there were only two types of sprinkler systems—dry valves and wet valves, with the wet type having water throughout the system. Since that time, deluge systems have been installed at the extraction plant and several other locations and operate automatically with a quick rise in temperature. In addition, automatic steam protection systems have been equipped on dryers and other installations. These advancements have all evolved as the company grew in size and experience, said Fisher.

Following the office building out east of the viaduct came the refinery, quality control, pilot plant and 111. More buildings meant more protection. Thus, a water system fire pump was installed in the filter house along with a 50,000 gallon tank on top of 5 & 10 building. Then more fire pumps and mains were added. The old mains had 45 pounds of pressure on them, which was increased to 100 pounds with the installation of the gravity feed tank on 5&10. From city water, Staley changed over to its own filter house water. Thereafter, a line was run on east to just south of the extraction plant where a lake was built and more fire pumps, plugs and mains were installed.

Before long, they had multiple water supplies to draw on—filtered water, process water and city water, which had only 45 pounds of pressure before the large gravity tanks were added to Decatur. That's why the American Le France truck was so important in boosting volume and pressure with its V12 engine. That truck, purchased in 1948 and still in service today, was rated at 750 gallons of water a minute but put out 1,003 a minute on the test, Clark said.

Duties varied

In the early days, the staff had a variety of chores, not all fire related. When not responding to fire calls, they blew out sewer lines, exterminated rodents and pests, rounded up strays and handled traffic, which was scarce in the 20s but increased as cars became a more popular form of transportation.

With the plant's increasing size and complexity, their jobs grew. When burning and welding jobs were done, the fire department had to approve the project and had personnel standing by while the job was in progress. At other times, they went on plant clean-up inspections looking for any hazardous conditions in the buildings and reporting these.

Besides fire protection, security was stepped up with more fences added around the

grounds during World War II. This was also the time when Staley began fingerprinting and photographing its employees. Fisher did this work at the outset. Not much later, three jobs were added to plant protection. Besides the fire chief and assistants, they put on a guard chief and assistants. From that point onward, the group officially was called plant protection which was directed by Roy Rollins.

First aid and rescue techniques were frequently used on the job, relates Clark who was an instructor in both. When a couple of employees fell through the top of the old steeps, which were about half full, they were rescued by using a wire basket technique learned at the U of I training school. Clark and another fireman climbed down a rope ladder, placed them in the basket because they were injured and could not climb to safety. Once secured in the basket, the victims were lifted out.

The department's most important function should be fire prevention, both men agreed. A major explosion in 1929 triggered more interest in fire prevention than ever before. Thereafter, they used spark-proof tools, discarding iron shovels, and began using brass hammers and installing and maintaining static brushes in electrical equipment. These were safety and fire protection devices. When they began investigating fires and writing reports, many man hours went into determining the cause of fires and methods of preventing recurrence. Thereafter, the plant protection staff worked carefully with supervisors to sell them rather than tell them how to do the job more safely to gain their cooperation. This selling program helped spread fire prevention at Staley, Morris said.

Training grew to include employees other than volunteer fire brigade members. In fact, they had sessions by department to discharge fire extinguishers.

Then, too, volunteer fire departments within buildings were trained in the hazards of their own facility and learned to use equipment available on the spot like hoses and standpipes and how to turn in fire alarms.

Although rescue techniques and fire fighting methods may appear hazardous to laymen, Fisher said the staff seldom thinks of their jobs in those terms because they have been trained to perform in a certain manner around various materials. It's just second nature. Good training though makes the difference. Fisher mentioned handling a job on the roof of the truck weighing scale on the side of Elevator C during a major construction job. Due to his training, he attached a safety rope around his waist, handing the other end to his helper, before stepping out on the roof, which was slick due to an accumulation of grain dust that had been dampened by rain. He fell flat and began sliding down the roof. His first reaction was to stretch out flat to gain traction. That measure, coupled with the rope, saved him from going off the roof but an untrained person, he noted, wouldn't have known to do either one.

Fisher's longest and most exhausting experience in the fire department began with a call at noon one day from the boiler room to extinguish a fire in high voltage equipment. After that problem had been solved, he had to put out all fires in coal burning boilers there because the electrical fire had turned off power to the water pumps which

Staley connection extends over 40 years

(Continued from Page 1)

purpose, it has a number of uses, Andy points out. "It's good on everything from egg plant to pork chops and makes an excellent sauce for spaghetti, pizza bread, veal scaloppine, chicken cacciatore and Rice a la Paesana."

Spaghetti sauce per se came along later when customers requested a sweeter topping. Consumers know best and that's been part of this company's success. Andy's father knew that servicemen returning from other parts of the world had become accustomed to spicier foods and, therefore, began making tangier sauces. Even today, Pastorelli Food listens to customers. "The younger generation wants a much spicier pizza sauce so we'll have one next year. . . . The housewife prefers purchasing spaghetti sauce in glass jars so we'll have a new container."

The business was started in 1931 by Andy Pastorelli and his father, whose financial help during the Great Depression kept the young organization alive and progressing through very difficult times. Today, the family operation includes Andy's son, Bob; daughter, Gloria; granddaughter, Linda; brother-in-law, Ciro; and nephew, John. Andy still puts in a 10-hour work day, producing products found on Midwestern grocery shelves—stacked between the Ragu and Contadina.

supplied the boilers and the fans. With his staff, they laid out 14 to 16 hoses, one for each side of a boiler to throw a jet of water onto the flames. Laying hoses, running them, traveling distances to water supplies and shutting off emergency equipment that had been tripped by the power outage all over the plant took its toll. By day's end, Fisher felt his age!

"The company graduated from watchmen walking clock routes to a total plant protection system, manned by well-trained, physically fit individuals; went from 45 pounds of water pressure on its mains to 100 pounds of constant pressure; advanced from a hose cart to a Model-T and then to an American Le France truck; went from carbon tetrachloride and soda acid extinguishers to all of the more sophisticated fire fighting and first aid equipment. Out of necessity, plant protection has enjoyed the same phenomenal growth and progress as the company."

Fire prevention emphasized

"The best fire extinguisher is a broom," says Jim Blakeman, chief of the plant protection department, which now has employees who not only handle fire service but patrol the gates, grounds and buildings. In times of emergency, they are backed up and assisted by volunteers from process and maintenance on the fire brigade.

"Fire prevention is a 25-hour a day job," said Blakeman. "With work areas kept clean and equipment well maintained, the job is only partly done. It's up to employees to report hazards to their foremen and serious ones to plant protection."

"It's also important that all employees pay heed to the Staley Safety Code. Day to day, we live with normal working hazards like mechanical failures, motors overheating, bearings going out, chemical reactions caused by pipes breaking and mixing incompatibles—these are all normal hazards built into jobs. But manmade hazards are controllable. Some of the greatest potential problems today could result from illegally carried matches and lighters or smoking in unauthorized places, such as roof tops—all done in violation of the Safety Code," said Blakeman.

Plant protection employees are trained over a wide range of subjects including classroom and practical applications of skills using hoses, ladders, ropes, knots, chemicals, hazardous materials, rescue techniques, hydraulics and water supplies in addition to all of the security aspects of the job.

Well trained themselves, these men and women have trained other Staley departments in the use of safety equipment like face masks, air packs and fire extinguishers and have assisted with community training as well.

Day or night, plant protection personnel are on duty performing their many-faceted duties all over the plant, trained to meet any unexpected emergency that might arise.

The original products included tomato paste, salad and cooking oils, vinegar and salad dressings, all produced today except for the dressings. At that time, products were primarily marketed in the Chicago area.

Line expanded

Today, the company's line includes a variety of Pastorelli-blended and packed edible oils; company-packed pepperoncini (little peppers from Greece); a variety of vinegars—from wine, white and cider to Pastorelli's own recipe flavored with garlic; and a host of tomato products.

In retail-sized packages, products are packed under both Pastorelli and private labels. In larger, food service quantities, private labels are placed on most products except the sauces, which only bear the Pastorelli name. The company also packs Staley corn and soybean oils in 55-gallon drums for Staley customers.

Pastorelli Food has two plants, one at the original location, 164 Sangamon Street, in Chicago and the other a block away. Employees normally number about 32 except during rush periods when production schedules require 50 or more and the one-shift operation extends over two.

All tomato products are packed at two California processing plants. The oregano, corn oil, Romano cheese and other condiments for the famous sauces are pre-measured and packed in 50-gallon plastic containers at the Chicago plant and shipped to the canners, where they are poured directly into the mixing vats with the tomato preparation and then canned. A Pastorelli Food representative always supervises the canning of their own sauces, done from July to September after tomatoes are harvested. "Because of the large volume of sauces canned, we use large quantities of Staley oil," Mr. Pastorelli added.

While Pastorelli's retail and food service products are very strong in the Midwest, their reputations are spreading. The company is not pushing for greater distribution but it's happening anyway. The next outlet is likely the East Coast, according to Andy, but he doesn't want to expand too rapidly. The business also has a good mail order trade begun by migrants to the Sunbelt, who couldn't find the favored products. They purchase case quantities and share them with neighbors. "We not only are getting reorders from the South but also a good collection of recipes from new-found friends."

Staley's relationship with this company goes back nearly 40 years as its original supplier of oils. Today, Pastorelli Food relies on "Staley Refined Corn Oil" as an integral part of its sauces and incorporates both the corn oil and Staley's "Edsoy" soybean oil in blends for salads and cooking purposes. Making purchases in 5,000-gallon or 44,000-pound-tank-truck quantities, throughout 1979 Pastorelli Food Products purchased 4,724,000 pounds of Staley oils.

"We count on Staley oils to lend their consistently high quality and stability to our flavor control. As a supplier, Staley is very dependable and provides an excellent oil usually at competitive prices," Mr. Pastorelli said. In four decades of business transactions, he cannot recall one misunderstanding his firm has had with Staley—a tribute to Staley's products and service.

Reliability is a two-way street though, says Powell Clary, house account manager, refined oil sales, agriproducts, who has handled the Pastorelli Food account the past five years. "Doing business with this customer is a pleasure because of their dependability and honesty—a reflection of the man running the company."

"The Staley Company is pleased to be counted as an important and dependable supplier to this quality food processor and extends a very well deserved congratulations to Pastorelli Food Products and its employees on joining the gold medalists in the olympics of fine foods."

Worth noting . . .

On the dean's list second semester at the University of Illinois, Champaign, was Tom Stropoli, a summer employee at the Broadview plant. He's a sophomore majoring in chemical engineering. His father, Thomas, is manager of materials management at Oak Brook.

93 contribute 1,745 years of service



John Malchow



Bonnie Jess



John Williams



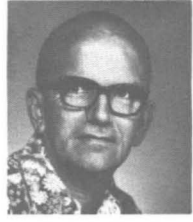
Leroy Haas



Walter Fisher



Dale Born



Ralph Davis



Lee Wendel



Darrell Livesay



Billy Paslay



Robert Stine



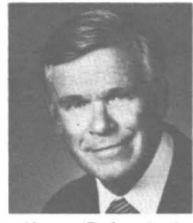
Don Musick



Charles Wilhelm



Richard Purcell



Ilmar Palm-Leis



James Ingold



Robert Hull



David Spicer



Jesse Thompson



Charles Gallegos

40 Years

LYNN QUICK, senior mechanic, machine shop

35 Years

JOHN MALCHOW, senior mechanic, round house
EDWARD MARSHALL, weighmaster, 28 building
JAMES OOTON, senior analyst, quality assurance
BONNIE JESS, secretary, corporate information systems
PAUL JELKS, night maintenance supervisor, industrial manufacturing
LEO EDWARDS, relief production supervisor, soybean milling, agriproducts

30 Years

RANDALL WHICKER, foreman, dextrose plant, syrup refinery and dextrose, industrial manufacturing
JOHN WILLIAMS, production supervisor, elevators, grain, agriproducts
LEROY HAAS, shift foreman, 5 & 10 building
WALTER FISHER, area manager, industrial starch sales, industrial products
L. CHESTER SHARP, technical supervisor, dry starch, industrial manufacturing
HENRY HACK, JR., shift foreman, 16-116 building
JAMES BROWN, building foreman, 118 building
DALE BORN, project supervisor, maintenance, industrial manufacturing
CLIFFORD GEPHART, lead operator, 44 building
WALTER KUIZINAS, senior mechanic, round house
STANLEY BLAIR, pumping station operator, 2 building
WILLIAM CARR, drier operator, 12 building
DALE MCCLURE, mechanic, machine shop
GLENN SMITH, senior mechanic, machine shop
RALPH DAVIS, PS drier operator, 20 building
DONALD SAPP, senior mechanic, pipe shop
FLOYD BLAIR, ion exchange operator, 5 & 10 building
JAMES JACKSON, water treatment operator, 2 building
LEE WENDEL, senior mechanic, I & C shop
DARRELL LIVESAY, senior painter-roofer

BILLY PASLAY, senior mechanic, I & C shop
ROBERT STINE, utility operator, 11 building
CLYDE DORAN, 6 building operator
GEORGE FORT, lead operator, 101 building
ELGIN HAWTHORNE, merco operator, 6 building

25 Years

DONALD MUSICK, motor coordinator, plant services, industrial manufacturing
CHARLES WILHELM, export transportation manager, transportation, agri-products
RICHARD PURCELL, marketing manager, foodservices, marketing, consumer products
ILMAR PALM-LEIS, project engineer, project engineering, corporate engineering
DELMAR CARTER, rigger leadman, riggers
JAMES INGOLD, evaporator operator, 5 building
ROBERT HULL, rigger leadman, riggers
DAVID SPICER, manierre loader, 20 building
JERRY ELLIS, senior mechanic, round house
JESSE THOMPSON, evaporator operator, 5 & 10 building
CHARLES GALLEGOS, acting supervisor, Monte Vista
ROBERT THOMASSON, laborer, Des Moines

20 Years

DONALD BROWN, manager, plant transportation, plant services, industrial manufacturing
C. JANE DARLING, master file coordinator, administration, industrial products

15 Years

CHARLES SCHOLLMEIER, senior development engineer, food & agriproducts, corporate research
MARGIE VEST, secretary, group vice president, technical
BILLY PERKINS, hydrogenated oil technologist, commodity operations-Decatur
THOMAS FISCHER, executive vice president, Industrial Products Group
DARRELL LARRISON, technical supervisor, dry starch, industrial manufacturing
JAMES WIDEMAN, manager, international engineering, corporate international



Competition heavy—After battling all day, a team comprised of technical, food service and administration personnel took first-place honors at the Consumer Products Group's Chicago picnic. Last-place trophy was earned by control and systems personnel. The outing was planned by Helen Bregovy, Debby Hermes, Mike Profetto, Len Jersey and Judy Monaco. Games included a shoe kick, tug-of-war, dodge ball, egg toss, and baseball.

ELEANOR HANSON, supervisor, data controls, corporate information systems
DONALD OESTREICH, senior mechanic, I & C shop
ROBERT FORCE, senior mechanic, C & D/ 101 building
WILLIAM HANNA, assistant fireman, 1 building
RAYMOND WALSER, trucker-dumper, 20 building
JAMES THOMPSON, JR., senior mechanic, electric shop
RAY MARSHALL, senior mechanic, millwright
ROBERT GIPSON, senior mechanic, I & C shop
FRANCIS SANDERS, sewing room operator, training A, 20 building

10 Years

HASMUKH PATEL, Vico plant manager
DARYL HOUGHTON II, Fostoria plant manager
JERRY L. MILLER, production supervisor, soybean milling, commodity operations, Champaign
WAYNE GIBSON, laborer, Des Moines

5 Years

H. D. THOMAS, quality control technician, manufacturing, consumer products, Arlington
GEORGE CRUTCHFIELD, eastern district manager, refined oil
ALVIN JOHNSON, production supervisor, soy proteins, agriproducts
GEORGE SCHMIDT, maintenance supervisor, Satellite IV, corn milling, industrial products
CHARLES A. COX, printing equipment operator, corporate office services
THRESSER EDWARDS, laboratory technician, commodity operations, Des Moines
D. MICHAEL TISH, motor coordinator, plant services, industrial manufacturing
MARION GEILING, flash dryer-grind operator, 12 building
CAROL GREENE, sample carrier, 60 building

DEWEY HENDERSON, JR., cleaner, 101 building
JOHN O'NEILL, PS mixer operator, 20 building
DON SHASTEEN, special mixer operator, 20 building
JOHN STURGILL, ion exchange operator, 5 building
RICHARD BRISCOE, cleaner, 12 building
RANDY DOTY, preparation operator, 101 building
KELVIN DURCHHOLZ, grain cleaner operator, 6 building
STEVEN HASELEY, cleaner, 12 building
DAVE LOY, cleaner, 101 building
JOHN POPE, preparation operator, 101 building
K. VELMA SALMIERI, cleaner, 101 building
RICH FELLER, building cleaner, 28 building
ROBERT POLAND, helper, 29 building
M. KEITH POUND, sample carrier, 60 building
ROBERT TANGNEY, carbon operator, 5 & 10 building
JEFFREY WALKER, cleaner, 75 building
DUANE YEAKEL, 99 building operator, 99 building
RICHARD MARTINEZ, lead operator, Monte Vista
ROBERT DAVEY, laborer, Frankfort

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