

StaleyNews

Volume XXVI/No. 6 Decatur, Illinois/Oct.-Nov., 1984

CFS Continental board approves Staley's acquisition offer; Dart & Kraft withdraws

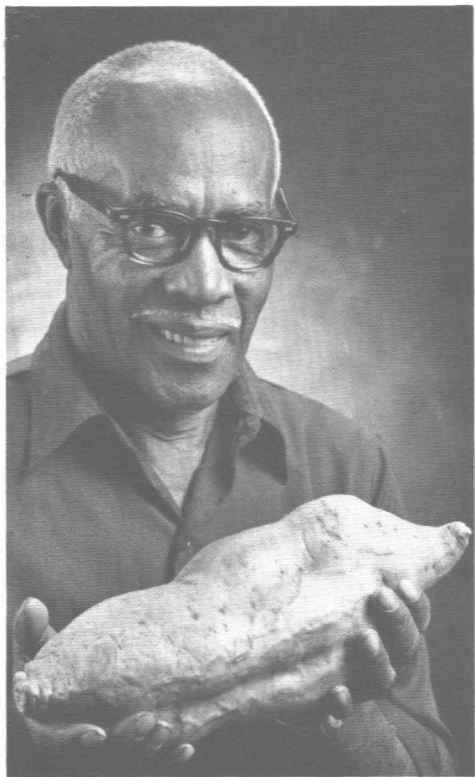
Staley and CFS Continental, Inc., a nationwide foodservice distributor based in Chicago, jointly announced on October 22, 1984 that they have entered into a definitive merger agreement whereby CFS Continental will be acquired by Staley.

In the merger, each outstanding share of CFS Continental common stock will be exchanged for \$38 in cash. Staley's present outstanding tender offer to acquire shares of CFS Continental at \$38 per share will continue.

The board of directors of CFS Continental has unanimously approved and consented to the Staley tender offer and recommends its acceptance by stockholders. Staley will amend its tender offer to waive the condition relating to the tender of a minimum number of shares, as well as certain other conditions.

Dart & Kraft, Inc. has agreed to terminate an earlier cash tender offer for any and all CFS Continental common shares at \$33 per share. The merger agreement and related agreements between Dart & Kraft and CFS Continental as well as certain related stock option, stock purchase and employment agreements between Dart & Kraft and CFS or certain of its shareholders and employees also have been terminated. Dart & Kraft received a payment of \$18 million in connection with the termination of those agreements.

CFS Continental is the nation's second largest supplier to the foodservice industry with 1983 sales of \$1.2 billion. It distributes food and related products to restaurants, health care facilities, schools, hotels, fast-food outlets, vending operations, airlines and cafeterias.



William Hayes shows off a garden giant. See page five for details.

Staley Chairman Don Nordlund said the CFS Continental acquisition will contribute to steadier earnings for Staley and extend its involvement in the nation's food delivery system. In recent years, Staley has acquired regional foodservice operations in the Midwest (Re-Mi Foods, Elk Grove Village, Illinois) and Far West (Gregg Foods, Portland, Oregon). The company some time ago identified the foodservice field as an area of prime interest.

Nordlund said that he was "delighted" that Robert H. Cohn, chairman and chief executive officer of CFS, and his brother Alvin W. Cohn, president and chief operating officer of CFS, have entered into employment contracts with Staley effective upon consummation of the merger. "The Cohns' leadership has built CFS Continental into one of the most respected businesses in the foodservice field, and we look forward to their continuing participation," Nordlund said. He noted that CFS Continental, as a part of Staley, would generally operate as it has in the past.

CFS Continental has granted Staley an option to purchase 159,000 shares of a new series of convertible preferred stock at an exercise price of \$330 per share. Each share of this series of preferred stock will be convertible into 10 shares of CFS Continental common stock upon the earlier of October 22, 1985 or the occurrence of certain events. Certain CFS Continental stockholders holding an aggregate of approximately 1,915,000 shares have agreed to tender their shares into the Staley tender offer.

Sweetener business boosts '84 earnings

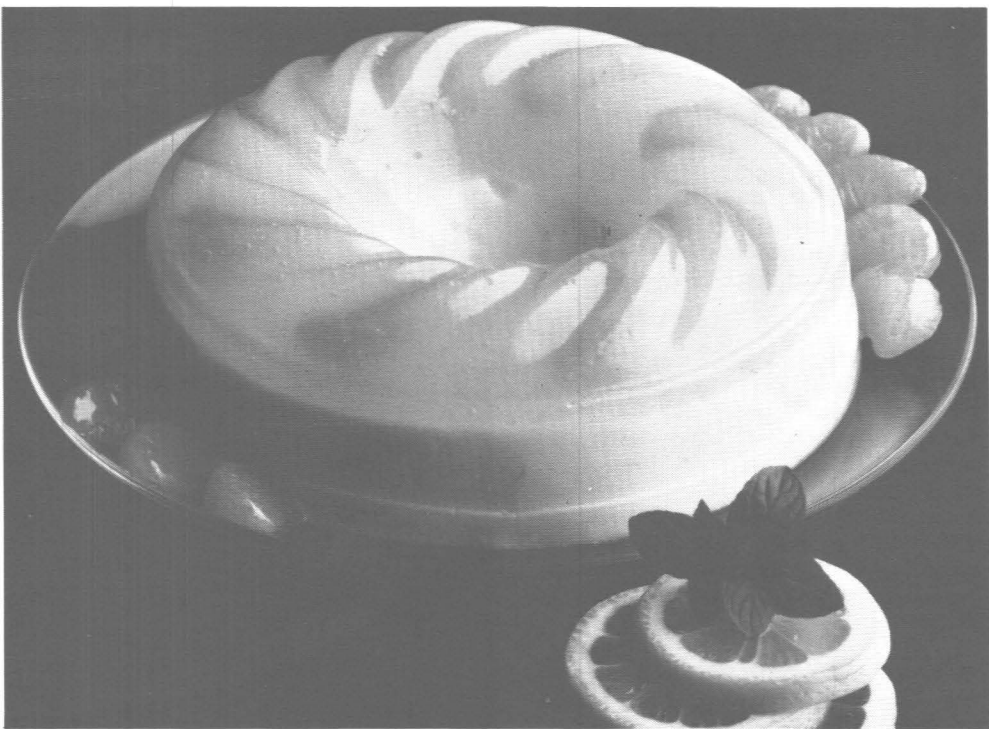
The company on October 24 reported net earnings of \$36,649,000 or \$1.26 a share on sales of \$2.1 billion for the year ended September 30, 1984.

The totals compare with net earnings of \$13,688,000 or 47 cents a share on sales of \$1.7 billion for the previous year. Net earnings for fiscal 1983 included an extraordinary gain of \$3,736,000 or 16 cents per share resulting from a debt-for-equity swap.

For the fourth quarter of fiscal 1984, net earnings were \$15,743,000 or 55 cents a share versus \$5,210,000 or 18 cents a share for the same period of the prior year. Sales for the quarter were \$525,075,000 as compared to \$495,212,000 a year ago.

Fourth quarter and year-end results for 1984 included \$3,180,000 or 11 cents per share for the reversal of deferred income taxes previously provided on earnings of the company's Domestic International Sales Corporation (DISC). The Tax Reform Act of 1984 removes the liability for such taxes.

Don Nordlund, chairman, attributed increased earnings primarily to more favorable market conditions for the company's corn sweetener business. High fructose corn syrup sales volume reached a



Preparation easy—"Mira-Gel 463" allows a variety of foods to be whipped up without aid of refrigeration, like this molded salad. Read about this revolutionary product on page two.

Personal, family problems probed with new, confidential EAP system at Decatur

A new, comprehensive Employee Assistance Program (EAP), specifically designed to assist with personal or family in addition to alcohol or drug-related problems, has been implemented in Decatur.

This program is in keeping with the Staley tradition of "caring" about its people. Eight years ago, the company made a major commitment when it adopted a policy to help employees with problems directly attributable to alcoholism and substance abuse that would affect their job performance and family life.

Since then, it has been the policy of the Staley Employee Assistance Program to provide consultation and referral services for full-time employees, whose personal problems affect their work. This service has been extended to include immediate family members as well as retirees and their dependents covered by Staley benefits.

The new program differs from the former Staley EAP in that employees may use the facilities of a group of trained counselors called the Family Systems Center. Services are provided at no personal cost to Staley employees, retirees or dependents seeking assistance. No insurance papers are needed for treatment unless hospitalization is required.

The Family Systems Center promotes self-esteem, utilizing a systems approach, which focuses on the interrelated influences affecting individuals and how these, in turn, have an impact on behavior. It increases understanding and awareness and helps to change inappropriate or undesirable behavioral patterns: New, alternative, more helpful patterns of behavior are explored.

This approach contributes to healthier, happier, more productive individuals. The system is effective for traditional, alcohol-oriented Employee Assistance Programs as well as for mental and emotional difficulties that may be associated with drug abuse, mental illness, family and marital problems.

Staley will assume the entire cost of EAP evaluation and treatment by Family Systems. If the employee chooses to use another source of treatment or is referred or
(Continued on Page 5)

Staley acquires third interest in biotechnology firm

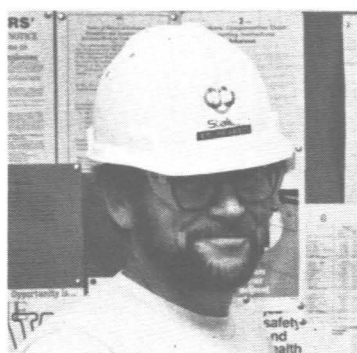
Staley, on October 10, 1984, announced that it had reached agreement to acquire a one-third interest in Genencor, Inc., a biotechnology company, for an undisclosed amount of cash. In addition, the two companies signed a separate research and development agreement, which includes transfer of certain Staley process technology to Genencor.

Genencor, based in South San Francisco, California, is involved in biotechnology research and development targeted at industrial opportunities. In acquiring the one-third interest, Staley becomes an equal partner in Genencor with Corning Glass Works and Genentech, Inc.

Staley President Bob Powers said the company plans to apply Genencor's expertise in biotechnology to the development of new processes for corn refining and new products in the specialty chemicals field. Staley already is producing specialty chemicals from corn starch on a limited commercial basis, according to Powers.

Robert E. Leach, president of Genencor, indicated that the investment and ongoing collaboration with Staley "will expand our activities and facilitate increased emphasis on the 'development side' of R&D as we become a fully integrated manufacturing company." Genencor indicated it has other cooperative efforts under way with firms in other industrial fields. Leach said Genencor continues to expand its line of established enzyme products.

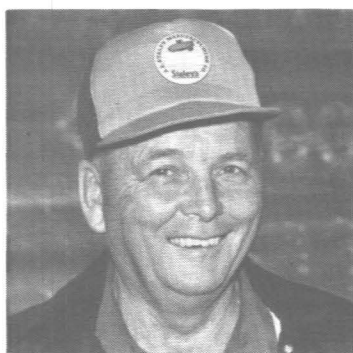
In the News...



Worker/P3



Competitor/P5



Reveler/P6

"Miracle" starch whips up excitement of bakers, food processors, candy makers

Imagine a lemon pie or fruit tart ready to serve in less time than it takes to clean up the kitchen. That's possible and much more with a new Staley instant convenience starch which gels *without* cooking! The revolutionary ingredient makes short work of former tedious, time-consuming food preparations.

Known as "Mira-Gel 463," this innovation, created by Staley researchers, hydrates or gelatinizes in cold water and sets to a form-holding resilience in a matter of minutes without requiring heat or refrigeration. In fact, it's the only food starch possessing gelling capabilities that rival pectins or other expensive stabilizers, according to Tracey Glancy, marketing manager, new product development, starch business unit.

"Instant desserts and gelled decorative fruit rings, mousses or tomato aspics stirred together with Mira-Gel demold easily without the aid of grease, lubricant or other releasing agent used on the mold. Foods slide out with ease in perfect form," Glancy pointed out.

"Gelling powers and convenience are this product's leading characteristics," says Carl Moore, research scientist, who has worked with the ingredient since pilot plant material became available three years ago. "Besides thickening in cold water and setting to a demoldable gel, Mira-Gel forms stronger gels than cooked corn starch, particularly under certain acidic cooking conditions. The product also responds in gel strength to sweetener types and will gel high solids corn syrups with only moderate heat processing heretofore impossible," said Moore.

"We can make products impossible with existing starches. There are no similar starches on the market, and Mira-Gel's still in its infancy as far as applications and potential are concerned. Reactions of important food manufacturers and processors have been positive as they assess the starch's possibilities.

"You can feel excitement as technical and marketing personnel envision Mira-Gel fitting into new concepts, some of which have been placed on hold, waiting for an appropriate starch. We are working on projects with nearly every major food company which has viewed our hour-long Mira-Gel seminar," said Moore.

"This starch is not targeted at other food starches," said Glancy. "Instead, we seek to replace gelatin, gums, or alginates—the exotic, expensive stabilizers. Those expensive materials are needed in combination with other thickeners to set a product; otherwise, desserts made with them would pour out of a mold.

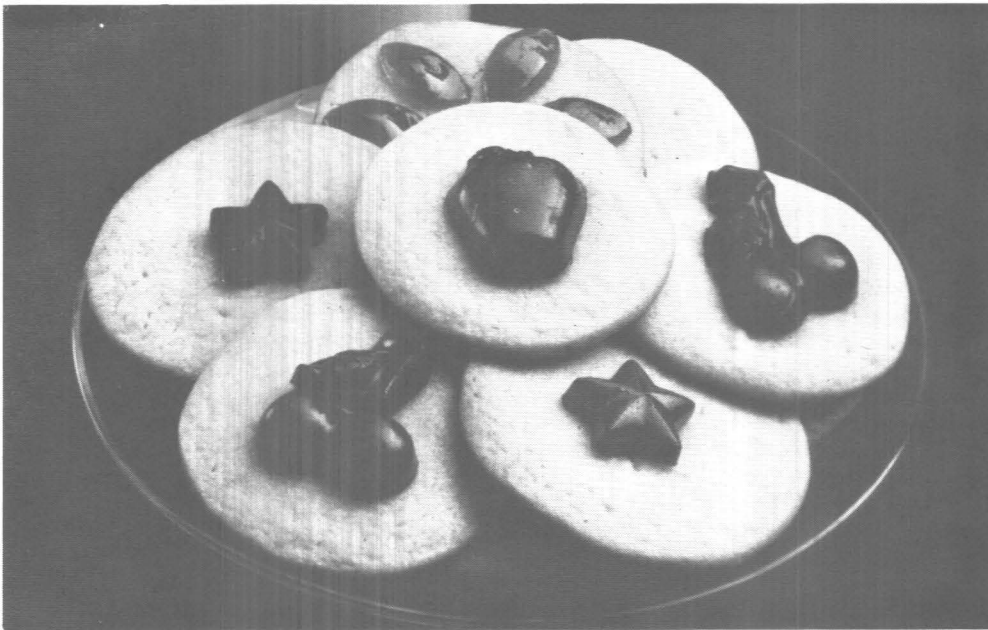
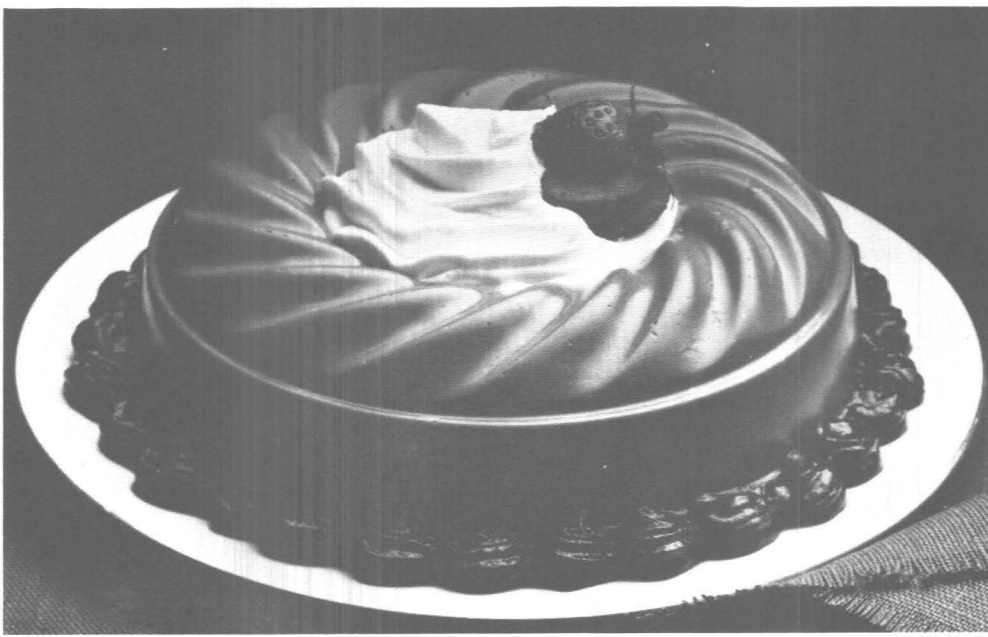
"However, those other stabilizers require cooking and then chilling to set, followed by a hot-water bath to demold and then continued chilling to prevent melt down prior to serving. Our starch does the gelling without help from other stabilizers, heat, refrigeration or demolding machinations and does it very rapidly," the marketing manager said.

Gelled salads, a snap

"This unbelievable starch has allowed me a great latitude of creativity," says Cheryl Brown, senior technician, food starch applications, research. A Staley employee 10½ years, she has incorporated Mira-Gel in a host of desserts, bakery and novelty food items since January, when she moved from her job as junior quality assurance technician, refined oil, to the research laboratory. Not only familiar with quality assurance concerns and techniques, she is also an accomplished cook and particularly enjoys baking and cake decorating.

The starch's semi-transparency lends itself to her fancy salads or desserts, Brown noted. Embedded fruits stay in place and don't float to the top of a mold. The formulation thickens as it is mixed together and holds pieces of food in place.

"I'm amazed at how easily and quickly fancy foods can be put together with Mira-Gel," said Cheryl. "This product allows much more convenience with gelled foods by using cold water rather than boiling water and not having to cool or refrigerate them during that process. Picnickers will never have to suffer soupy gelled salads or desserts, and "primitive" campers (without



Made with "Mira-Gel 463," molded desserts can be held at room temperature without melting or spoiling, and deco fruit does not change color, shape, flavor or texture when baked.

appliances) will be able to prepare a greater variety of foods. Heat does not wilt them! Even when photographed under extremely hot lights, the Mira-Gel foods do not lose their crisp identities."

Assisting Brown on busy preparation days is Debbie Beckett, a casual helpmate, who is called upon when research is turning out photography models and prototypes for customers at the same time.

"It can be hectic preparing so many unrelated dishes, but we manage nicely. With little effort, we're able to turn out those picture-perfect products every time," said Cheryl, who is responsible for many of the new ideas using the new starch technology.

A favorite from Cheryl's test kitchen is a lemon cream cheese gel garnished with fruit. She fills the bottom of her mold with lemon gel (which could be the base for a lemon pie), inserts mandarin orange slices in it and then spreads on a layer of lemon gel combined with soft cream cheese. When demolded, the cream cheese layer rests on the plate, exposing a shiny crown of fruit.

"Molded salads and desserts or fruit-flavored pies made with the new starch are ideal for lunchrooms because they can be held at room temperature without melting or spoiling," Glancy noted. "Illustrating this point, we served more than a thousand Mira-Gel lime tarts from the Staley booth at the Institute of Food Technologists convention this summer. Showcasing the attributes of this new ingredient, we also displayed a wide selection of colorful Mira-Gel prototypes, freshly prepared each morning by Diana Clark, research technologist. If recipes had called for cooking, chilling and careful handling of each one, this task could have been a nightmare and quite impossible."

Among those desserts ogled by conventioners was a Mira-Gel cheesecake dotted with strawberries or cherries. The "fruits" had been individually molded from a formulation of Mira-Gel, food coloring and flavorings and looked like real fruit with strikingly fresh colors.

"Deco fruit, as they are called, can garnish desserts or be baked on cookies with no harm to their color, shape, flavor or texture. The high-moisture gel, similar in mouthfeel to jello, remains tender soft, even after baking," said Brown. "These concepts have

turned the heads of cake decorating companies not only as new decorating ideas but also as a gourmet kit product."

Mira-Gel piping jelly, squeezed onto fancy cakes or rich desserts, makes handsome decorative ropes. Squirted around the base of a dessert or sometimes on the sides, the ropes stand where placed, never sliding down the side, the kitchen "artist" pointed out.

"More care is required with gelatin which makes attractive ropes but the dessert must be refrigerated to prevent melting at room temperature," said Glancy. "On the other hand, our starch offers these foods several days of shelf life at room temperature and is only subject to drying out—not melting down!"

Recollections of upside down cakes often include sticky pan clean ups. . . Not the case using Mira-Gel 463 in the caramel topping. The caramel is poured over fruit pieces and nuts lining the bottom of a pan or skillet and then topped with cake batter. After cooling, this baked dessert easily drops out of its pan, leaving no mess behind.

Jelly rolls made with this new starch also offer interesting possibilities. Mira-Gel-based jelly is spread over the bottom of the cake pan and topped with the batter. After baking, the cake with its jelly top comes out smoothly by inverting the pan. Simply roll up, slice and sample.

Gel remains chewy after baking

With a slightly different twist but starting with a basic sugar cookie dough, Brown makes pinwheel cookies. Over the dough she spreads her jelly-like gel, rolls it up and refrigerates the dough. Then she slices off and bakes cookies in which the gel remains moist.

The gel can also be poured onto a plastic sheet, rolled out and allowed to set 20-to-30 minutes before creating shapes with a cookie cutter. "Imagination comes into play," says Cheryl. "You can stack up interesting sandwiches—the gel layered and baked between dough slices cut in the same shapes.

Not trusting her judgment on some of these foods, Brown has tried them out on Michael, her husband, Christy, her 16-year-old daughter, who both particularly like the

lemon gel products, and sons Jeff, 17, and Andrew, 14. The boys prefer chocolate molded desserts, especially those closely resembling a mousse in texture and flavor, but so much easier to make.

"Easy" is the buzz word when describing any foods made with Mira-Gel," said Cheryl.

Candies can also benefit greatly from a Mira-Gel treatment. Makers of jellied candies, like gum drops and jellybean centers, have seen few advances in their processing techniques over the years, according to Moore. They are still making their products by depositing a very hot liquid into starch molding trays to be cured two-to-three days in a heated curing room.

"As much as 100,000 pounds of molding starch may be circulating through equipment in this type of candy operation," said Moore, who's a 23-year veteran in Staley research. "It's a very messy, dusty operation, which also consumes time, energy and space. Jellybean centers are deposited with about 25 percent moisture content and cured or dried down to 15 percent. Running moisture through production and then removing it takes much energy."

"Everyone has wanted to extrude jelly candies and now they can. Mira-Gel does not require a high cooking temperature. If it were extruded at high temperatures, bubbles would form in the candy. A conventional syrup and Mira-Gel with its low pasting temperature will cook below the boiling point of the syrup and can be extruded in transparent ropes of jelly that hold their shape. Extruded onto a bed of sugar and sugared constantly, these ropes then can be cut into pieces and packed immediately.

"There's really no reason why jelly candies cannot take advantage of this new product. I am working on developing a texture that is closer to that of the molded jelly candies by altering extrusion conditions, additives, sweetener type and formulations."

Carl noted that marshmallows, once molded, have been converted to an extrusion process. Ingredients are whipped, forced through nozzles onto conveyor belts of starch, dusted with starch and then sliced.

Mira-Gel has already saved time for one candymaker. By incorporating a little of the starch in his cooked formula, he now can use a continuous belt operation and pack the candy almost immediately rather than waiting over night for it to cure. The heat cooks the starch and activates it, which in turn cures the candy rapidly so it can be packed in only one hour. A host of cookie and candy items could take advantage of that property, according to Moore.

Gel sensitive to sweetener

"The gelling properties of this starch react differently with various sweeteners. In some products, you obtain a better gel formation with 'Isosweet 5500' than with sugar, and the HFCS provides a very smooth surface," said Moore. "Dextrose provides an intermediate gel and sugar, the weakest. High fructose corn syrup is the finishing touch to those demoldable desserts!"

High fructose also provides a good means of dispersing this instant starch. Moore explained, "When it is added to '5500' and stirred in with a fork, you obtain a concentrated syrup. Added to water in a mixer, it disperses that starch evenly. Starch can also be dispersed with sugar in a dry blend but the gel is not as smooth.

"Mira-Gel 463 functions differently even in the various types of high fructose corn syrup," Moore pointed out. "Because there's not enough moisture in a concentrated syrup, the starch does not hydrate: The sweetener ties up the water, making it unavailable for the starch. If you use 'Isosweet 100,' however, which has a 30 percent water content, in about five minutes the starch will begin to thicken. Isosweet 5500, which has only 24 percent water, allows about 45 minutes to an hour before hydration begins. Placed in concentrated 'Isosweet 180,' possessing only 20 percent water, the starch will remain inert for days before thickening. There's a lot of interesting functionality there," the researcher remarked.

(Continued on Page 4)

Van Buren finds challenge working with new technology, processes, products

Aside from the raw material being a corn product, little similarity exists between the processes used or products turned out at Staley's Van Buren, Arkansas, plant and those of the company's facilities elsewhere.

With new technology, that plant is manufacturing products with high potential. Some fit into the chemicals from carbohydrates category; others are new, unique food starches, named for their exotic behaviors.

Van Buren, purchased in the summer of 1982, answered Staley's immediate needs. Since market response was very encouraging to field trials of limited quantities of petrochemical replacements, larger production runs were required. However, the small unit at Staley/Decatur could not be scaled up for the task. A plant was called for in a hurry. . . . Purchasing an existing facility became a necessity.

"Diamond Shamrock's four-year-old plant at Van Buren suited our needs," said John Whitney, plant manager and former Morrisville employee. "That company had manufactured vitamins for animal supplements in chicken and cattle feed for only a short while," he explained.

"Not only did the plant have water and air pollution permits, which take a lengthy time to procure, but it also had serviceable equipment, which, if ordered, would have greatly delayed operations. With modifications, other pieces of equipment were also usable in our processes, thereby cutting the time to get the plant on line."

Ready for immediate use were two boilers, a still, waste treatment facility and cooling towers, according to Randy Cook, assistant production superintendent, originally from Decatur's 118 building.

"In addition, tanks and pumps were reused from the former operation," said Dave Jewel, field engineer, now located in Loudon. "Besides modifying some of the equipment, we utilized surplus from other Staley installations to minimize the time required to become operational."

Jewel, who was on hand throughout the retrofitting and start ups commented, "Because of Van Buren's new processes and technology, it was a tough plant to bring on line. Many changes were necessary during start up and continued to be required thereafter."

"In the starch line, we had nothing to scale up from in some cases. The new products came directly from the research laboratory to Van Buren, by-passing a pilot operation," according to Jim Laliberte, production superintendent.

"In fact, familiarity with the system showed us a different type of drying process was required for granular starch. In June, 1984, we installed a flash dryer, one Monte Vista had used, which was rebuilt to adapt to this new system—a closed loop rather than a once-through system. It has worked like a champion," said Ilmar Palm-Leis, mechanical engineer, corporate engineering and purchasing.

"Actually, the dryer was a joint effort incorporating the ideas of the process, project, mechanical and instrumental engineering groups from corporate engineering, the field engineers, Gene Griffith, manager of manufacturing, chemicals from carbohydrates, as well as plant personnel, who together made this dryer idea work," Palm-Leis added.

Processes different

Because the chemicals from carbohydrates and starch products are unique and from vastly different technology, they require different processing techniques.

First, the chemicals facility was brought on line in late April, 1983. Currently, one product is being produced in that operation—methyl glucoside—although several others are on the docket, according to Whitney. Methyl glucoside is used in polyurethane foams and a variety of polymer applications and resins.

Although using the same base or starting starch, methyl glucoside is slurried in a separate tank from "Mira-Gel 463," one of the food starches with superior gelling properties, and goes through its own process. From the slurry tank, it is reacted, then crystallized. Thereafter, the methyl

glucoside is sent through a centrifuge to remove liquid, then dried and packed in 50-pound bags identified as "Sta-Meg 104."

While methyl glucoside demand is steadily growing, the starch side of the business is difficult to predict with new customers trying out products. Laliberte noted that it takes much development work on the part of customers to use new starches.

"Already three of the eight granular starch products presently on the drawing board have been produced here, all having exotic properties not available in pregelled starches," said Cook. "Some of the starches are premodified and some are just physically modified. The plant has been getting truckload orders and expects demand to build until we reach capacity."

Describing the granular starch systems, which started up in May, 1983, Cook noted there are two separate operations because they begin with different base starches. For some, slurry preparation is very simple—just pulling in the starch from the silo. Others require additional modification prior to processing of a pre-modified base starch, specially prepared for the operation at Decatur or Sagamore.

With Mira-Gel 463 though, unmodified starch becomes the starting material, which has been delivered by railcar from Decatur and stored in a silo holding 250,000 pounds of starch. From the silo, the pure food powder is blown into a slurry tank, then reacted and sent to a centrifuge to remove the liquid and washed. From there, the product drops to a paddle mixer and is then flash dried. Conveyed to a pack-out line, the starch is channeled into 50-pound bags for shipment.

The assistant production superintendent thinks of the Van Buren installation as a large-scale pilot plant to get products out in the market place as quickly as possible.

"In fact, we are still doing a good quantity of pilot plant testing on food products and will be for some time. In addition, we are

looking at a new type of product in the methyl glucoside area as well," said Cook.

Jim Hale, laboratory technician, and John Simmons, quality control supervisor, originally from corporate quality assurance, head up laboratory as well as research and development work at that facility. Together, they are generating starch and methyl glucoside data and developing new analytical methods, which are being forwarded to corporate research in Decatur.

"The quality of data we give Decatur is reflected in modifications to the product. We are helping make a better product and refining the process, making this job very satisfying," said Hale.

Simmons, who holds great expectations for Van Buren, said, "We are doing a large quantity of experimental work. More specifically, we are delving into quality control and research and development work that is unique for a quality control function."

"Processes coming down to Van Buren are being fine-tuned," said Simmons. "Just learning the new processes was a challenge but trying to evolve into a team-managed plant as well was difficult. In spite of that, methyl glucoside processing came on line making good quality product early in production."

Team concept takes shape

"Initially, everyone's efforts were placed on production," said Laliberte. "The team concept had to develop while we were all intensely involved in start up, which was more difficult than expected."

"However, as we worked through start-up hassles, we employed participative management principles as we dealt with the problems encountered. Besides obtaining our engineers' opinions, we brought in team members to learn directly from them about the problems and what they thought might be done to correct them. Gradually," Laliberte said, "technicians have become

more involved and will continue to after the processes are fully lined out.

"We had some difficulties with the original systems and have held workshops on this matter to help meet technicians' needs, production requirements as well as management's objectives. We have revamped the team concept with everyone's contributions to mold it more to this plant's needs," Laliberte said.

As far as Cook's concerned, "Team management is a good system, but requires a big adjustment to go from total management to the participative system. We went through a week-long program to learn how to give employees more input working in teams. We, in turn, presented the training to technicians as they were hired."

"For each decision, we give guidelines and let the technicians make the decision. After a year and one-half of operations, we are just becoming accustomed to allowing them to make more decisions and letting them run with the ball."

"Many of our employees are not outspoken. It takes time to work into a good participative management style," said Cook. "We are a very small operation -- everyone is like family. With only three or four people on a team, it is very rough for teammates to open up and tell the others what he or she thinks."

Kathy Goss, who has worked as a methyl glucoside and warehouse technician, thinks the team concept works well. "Everybody I have worked with has carried his or her fair share of the load and gets along very well together."

"Helping each other is a big plus to this system," believes Evelyn Lewelling, warehouse technician. "No one person gets stuck with the whole load this way. We get along so well together, it's a pleasure coming to work. There are a few problems with the system, but none we can't manage. We'll get that job done."

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Employees are pictured at the Van Buren, Arkansas, plant, where exciting new food starches and chemicals from carbohydrates are being produced. Methyl glucoside, one of the earlier products, is used in polyurethane foams and a variety of polymer applications and resins.

Only imagination limits the potential of new food starch

(Continued from Page 2)

Hypothesizing, he said, "We could seal a mixture of high fructose corn syrup, Mira-Gel, flavoring and coloring in a plastic blister mold. Within a few hours, it would gel, forming an instant treat, like a sucker. In this case, the HFCS would take the place of syrups that would require high cooking temperatures to incorporate the starch, a drawback when thinking about packaging. Not many molds would withstand a hot liquid. However, with no heat involved, nearly any type of blister mold could be used."

"Cold flow" eliminated by starch

Cake icings, another area of interest, are mostly made with shortening into which is stirred powdered or fine crystalline sugar. But they can be improved with an HFCS/Mira-Gel combination, Staley believes. Replacing sugar with that blend and then adding the shortening and moisture, you get the same frosting consistency but the icing "stays put." It will not "cold flow" or slowly slide off the cake as it sets.

Cakes can also be layered with this shiny, appetizing gel, and crepes or bakery products, filled with a smooth pudding-like mixture of it. In any case, there's no problem with cold flow or run off after setting.

Remember caramel apples which nearly always lose the "goodies" running down the stick? Mira-Gel solves this cold flow problem as well.

Caramel candy bars are also susceptible to cold flow. Covering a nouget center, caramel may slide off center if expansion cracks develop in the coating, but the new starch will hold the caramel in place.

Van Buren settles into team system

(Continued from Page 3)

"With a little more attention from everyone, this management form will work properly," believes Steve Carson, maintenance technician I. He enthusiastically explained, "We have encountered something new every day. . . . It's not the same grind. I like facing new problems and challenges; work is much more interesting."

Bruce Bossarte, a process team coordinator, also finds the management system working well. "It is superior to a traditional management system because everybody gets involved."

"It's always nice to have your opinion acknowledged," said Beverly Matheny, a methyl glucoside process technician. "I appreciate influencing decisions."

Safety emphasized

The safety program is handled by a nine-member safety team made up of a member from each of the process and maintenance teams. At the outset, they drew up a charter with the committee being responsible for the safety and welfare of each employee, the initiation of a safety incentive program as well as monitoring accidents. An investigative team seeks the causes of accidents and any near-misses to head off further safety problems. In addition, they make routine inspections of all the safety and first aid equipment and make a complete safety inspection of the plant monthly.

"I believe we have set up a good safety program," said Cook. "Travelers Insurance has made two inspections, both resulting in good commendations on our safety effort."

"Great emphasis is placed on safety at this plant," said Charlie O'Kelley, maintenance team coordinator. "Everything is planned before starting a project. For this reason, we have a good safety record."

Ed Pearson, maintenance technician, agrees that good emphasis is placed on safety. . . . "We are very safety conscious."

"Safety should be the number one item on everyone's list of priorities," said Pat Cole, control room operator. "We can't function efficiently without the entire team on the job."

The same adhesion properties could also improve breadings materials for such products as fish, shrimp and other seafood items or even frozen mushrooms, vegetables and other snacks, according to Glancy.

Unrelated to convenience foods but not to human consumption is the possibility of using Mira-Gel in tablets because of its good release properties. This, of course, would open doors to the huge pharmaceutical world.

"Not chemically modified, Mira-Gel may fit in with "natural" ingredients. There's an export market for such products," said Glancy.

Sought modification improvements

"The program out of which this new starch technology emerged began back in 1975," according to Jack Tuschhoff, a 30-year employee and group manager of process and product development. "At that time, Jim Eastman, senior research chemist, and I initiated the work and have continued on the program ever since. We've had help from engineering, manufacturing, other process groups and marketing to pull the program together and launch the new product."

Tuschhoff mentioned they had earlier produced cold water swelling granular food and paper starches which gave the performance of a cooked up product.

"That starch gave a better texture to food and sheen to puddings and pie fillings but was highly modified and a struggle to produce. Thus, we were looking for a better way to modify food starch, yet allow it to retain its granular shape and be cold water swelling."

"We wanted a replacement for one of our pudding starches which was highly modified," said Eastman. "Parameters included high viscosity, smooth properties, instant mix but less modification. Many products on the market are highly textured, giving a pulpy rather than smooth texture," accord-

ing to the 18-year Staley researcher, who has worked primarily on starch modifications.

He continued, "Out of the development of other products, '463' came along several years ago. At that time, it didn't have a place in our product line. When the food applications group became interested in the general concept and began looking at products that could be made with this process, unique features sprang forth. We found our process generated products that were indeed different."

"With new processing technology, we are able to produce starches with or without chemical modification, possessing these unique properties from dent corn starch. However, with Mira-Gel 463, there are no chemical modifiers. It's all done physically," said Eastman.

"This starch combines the best of two worlds," according to Tuschhoff. "We obtain the features of both a cooked starch and a pregel. This starch is to the modified starch industry what high fructose corn syrup has been to syrup."

"Staley is the first manufacturer with this unique technological breakthrough. We've produced a new form of starch that has never been seen before. Because the technology is new, it will take our competition a while to catch up," said Eastman.

"Although there are several other starches in this family, they are more specialty products. Our 463 is the broad spectrum product."

Eastman mentioned, "Food processors have generated numerous ideas over the years but could not always find a starch that would fulfill their expectations. Now trying these starches on old ideas, we are finding some good fits."

Staley's fascinating new food stabilizer will likely be turning handsprings in many new convenience products made not only for the homemaker but commercial and institutional kitchens as well.

Manager named for Vico/Chicago

David T. Zollinger has been named manager of Staley's Vico Products plant in Chicago. Vico is one of four Staley food protein plants nationwide.



David Zollinger

Zollinger joined Staley in 1970. He has worked at both the pilot plant and research level in Decatur and has had previous experience at Vico as a plant chemist.

Some of the company's hydrolyzed vegetable proteins are manufactured into seasonings at Vico. These seasonings supplement or replace natural meat flavorings in convenience entrees, instant soups and gravies, and function as ingredients in proprietary pastes and dry mixes.

Staley purchases adjacent property

Staley has acquired the Decatur manufacturing site of Mississippi Valley Structural Steel Company. The 9.6-acre tract is located adjacent to Staley's Decatur corn refining plant and contains a number of structures, including an office building as well as manufacturing, warehouse and storage facilities.

Acquisition of the former Mississippi Valley property is further indication of Staley's commitment to Decatur. Work is beginning on renovation of the office building, which Staley plans to occupy by spring of 1985.

"Full of interesting functionality, Mira-Gel will find plenty of applications. . . perhaps not only in foods but also in industrial uses," Glancy said. "At the outset, though, we are focusing our work on food applications. This is definitely an exciting product to show."



The Van Buren, Arkansas, facility is using new technology to manufacture unique products with high potential. Some fit into the chemicals from carbohydrates category; others are new, unique food starches, named for their exotic behaviors.

Call any time; EAP always there

(Continued from Page 1)

hospitalized, these costs will be covered, in part or in full, by Staley's group insurance plan.

Confidential service

Confidentiality is one of the most important aspects of the Employee Assistance Program. If an employee or a family member contacts EAP directly, no one in the company will be informed unless the employee requests that someone specifically be notified.

If a supervisor refers an employee, the EAP staff members will let that supervisor know if the employee kept the appointment and if the person has agreed to accept the help offered. No information concerning the nature of the problem will be released, however, without the employee's written consent.

Use of EAP

Employees can contact EAP directly by calling 423-4444 or extension 4444 at work or a supervisor can make a referral. From 9:30 a.m. to 6 p.m., employees, retirees or eligible dependents may call the Family Systems Center directly by phoning 875-5850. They are encouraged to call and ask for help or advice any time.

Assistance is also available by dialing a Hotline, which is staffed 24 hours a day, seven days a week. The Hotline's telephone numbers are 424-0404 or 424-0505.

When the Hotline is answered, the caller will hear these directions: "Direct dial paging. Wait for beep before talking. At the sound of the tone, give your name and number." The caller will have five seconds to supply this information.

Hotline calls will be returned immediately. However, if there is a slight delay, please call the Hotline again or use the other emergency number and repeat the important information—your name and telephone number where you can be reached—slowly and distinctly. The staff member could be tied up with another client or enroute to a telephone.

The Employee Assistance Program is designed to assist Staley families in obtaining appropriate professional help for personal and family problems. Among the major problems for which EAP can provide assistance are:

- Alcoholism
- Drug dependency
- Family and marital conflicts
- Emotional difficulties associated with legal and financial problems
- Emotional illness
- Domestic violence
- Eating disorders

When someone contacts EAP, a staff member will assess the situation and advise the person of available alternatives for help. Professional help will always be available. In a crisis, arrangements will be made for immediate assistance.

No matter how large or small the problem seems, if a person is spending much time thinking about it or is distressed by the situation, it's worth discussing.

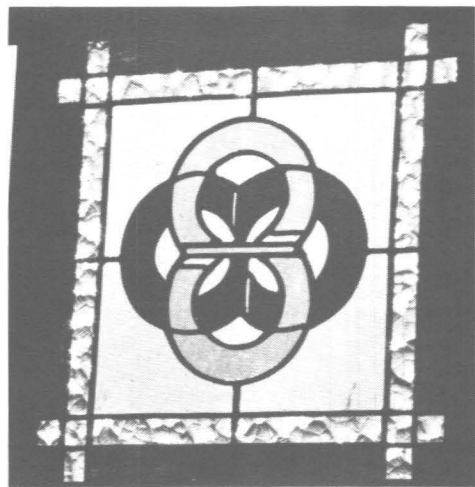
Staley EAP is always there to listen. . . and help.

Specialty Feeds agreement reached

The company announced October 23 that it has reached an agreement in principle with Pacific Molasses Co. of San Francisco, California, for the sale of the specialty feeds division. The division produces and markets a line of fortified molasses feed blocks for cattle, sold nationally under the trade name "Sweetlix."

The agreement with Pacific Molasses provides for the continued manufacture of feed blocks at the Decatur corn refining plant until necessary production facilities can be installed at Pacific's plants.

Artistic logo identifies Staley office



Gift to office hangs in window.

"I always thought the logo a very pretty design," said Ellen Kullander, administrative assistant, sweeteners, at the Northbrook, Illinois, office. Because this emblem and its vivid colors captured her fancy, Ellen decided to surprise her Staley colleagues with a present at Christmas and produced a replica of the logo -- a foot square "window," which sparkles in the office's front window.

Ellen's hobby began five years ago when she and her husband, David, purchased a new townhouse. At that time, she wanted to add her own creative touch to that structure and took a stained glass course at the community college to learn the fundamentals -- cutting glass, assembling it and soldering the pieces in place. Some time later, after considerable reading and experimentation, she took an advanced course that focused on techniques and sales.

But to date, Ellen has made no creation for her home. She has been too busy teaching the art form or making "pretties" for others. At the time she contemplated making an office gift, Ellen was learning a new technique in leading, using a very small lead, which would give a delicate outline to the Staley window.

Glass selection is very important to any design, according to the artist. Besides the vibrant blue and green Staley colors, Ellen found a clear, highly textured glass, called pebble lite, that breaks up or scatters light coming through it or gives off sparkles. After working clear glass around the logo, she put on a small border of the pebble lite. Forming the larger border of the window is a very special blue and green swirled opalescent glass -- the appropriate Staley colors, once again.

Completing the piece, her husband added his handy work, making the wooden frame in which the logo rests. All in all, the project took her about 30 hours.

One of the most important aspects of such a project is glass cutting, according to Ellen. "First of all, one must get over the fear of being cut by glass. Each piece of glass in her pattern is formed by a number of cuts. Before starting the initial project, an artist must become proficient at making different cuts. Curves are particularly tricky," she added. "You cannot make tight curves or vees. These must be broken up into workable pieces."

Cutting the glass, Ellen uses either a pattern over which she places the glass and makes



Ellen Kullander, who enjoys making original stained glass designs, is pictured at work.

her cut or cuts around a template. As she goes along, Ellen leads each piece rather than cutting all the glass and then assembling them.

After the pieces are leaded, she fits a rigid lead border around the creation, which holds it all in place while she solders each part of the cut lead into a solid being. Every joint must have solder over it to hold it together.

Ellen prices her windows by the square foot -- the average being between \$50 and \$95 a square foot, depending on the number of pieces in the design, how intricate it is and the expense of the glass. Her small tiffany lamps, which take about 40 hours to fashion, sell for \$95. Currently, Ellen has been commissioned by a friend to make a side light for a door -- a piece she considers her most difficult. (The price was not disclosed.)

All profit? Not hardly. To begin with, this hobby is relatively expensive to take up, she said. For the first project, there's about a \$100 investment for basic tools and glass. Of course, the tools will last for ever. Among the list of essentials are special cutters, special pliers for breaking glass, a soldering iron with high wattage and special grinders and saws to make intricate cuts.

Prior to joining Staley, Ellen, who is an accomplished bassoonist, taught band for three years in junior high school. Later, she was in customer service for a hospital products manufacturer and then came to the company.

Her job with the company entails running the Northbrook office smoothly -- covering customer services, order administration, checking on shipments from the warehouses and handling and solving customer problems. Ellen also takes care of administrative details for Staley's salesmen working out of that location.

Ellen is so busy now that she has given up teaching stained glass classes for the time being. However, Al Brunlieb, formerly regional sales manager, sweeteners, industrial products, who has taken up this interest in recent months, talks shop with her from time to time.

Al, who retired June 1, 1984, could start his own stained glass decorating service should he care to at a time when this art form has overwhelmed the Chicago area with its many renovation projects in older neighborhoods. In the meantime, he can pick up some pointers from the resident expert -- Ellen.

Vys for state title

When points were tallied, Christine Ferguson topped the field of 32 contestants in the Miss Macon County Fair queen competition this summer. She's the 17-year-old daughter of Dick, utility laborer, 77 building, and niece of Maurice, senior mechanic, sheet metal shop, both at Staley/Decatur.



Christine Ferguson

Christine considers it an honor to represent the county at local functions such as parades and award presentations to livestock and produce winners at the fair. She also has been a guest at other fairs. Ferguson was interested in watching the remaining queen contests to see her competition for the State Fair title in January.

According to her, "People change a good deal between summer and mid-winter. I plan to watch my diet and stay in shape with aerobic exercise."

First runner-up in the county contest a year ago, Christine decided to try again because she enjoys the activities from modeling swimwear to evening gowns. But the most exciting portion of the contest for her was the personality judging during which contestants conversed in groups with the judges, allowing them easy flowing conversations and a means of becoming better acquainted with each other.

Her winning efforts netted Christine the traditional crown, trophy and roses, use of a



Ben Purdue receives savings bond.

Essay was special

Benjamin Purdue knows enough about Staley to impress a contest's judges to give him a runner-up prize in the five-to-seven-year-old age group. In fact, they created that award just for him.

In celebration of the Pershing National Bank's birthday, contestants were asked to draw a Decatur (Illinois) landmark and to write an essay about it. Benjamin's picture, of course, was of Staley.

From his trips to the company with Dad, better known to colleagues as Jim, a senior research chemist in corporate research, Benjamin turned out two buildings, complete with a multitude of pipes, stairs and stacks, using templates, straight edge and free hand.

Then the Centennial Lab School kindergarten wrote the following that clinched the \$50 savings bond for him: "My dad works at Staleys. This picture shows two Staley buildings. Staley is a very important business for Decatur."

His message, correctly spelled and punctuated, was a real feat for a five-year-old!

Many platefuls

Staley retiree William Hayes had enough sweet potato to serve his entire neighborhood after harvest. More to the point, he almost had enough from just one potato to get the job done. In fact, he wondered if he would ever reach the end of that sweet potato he was digging. Finally, when it was freed, he learned that the 13-inch long vegetable weighed four pounds, 12 ounces.

That's about eight times the normal size of his sweet potatoes, according to Bill, who grows the Nancy Hall variety. The harvest from his 30 bushes was shared with needy families and senior citizens.

Gardening is a revived skill and interest for Hayes, who was born and raised on a farm. He quit gardening when he left the farm as a youngster and only resumed the activity 10 years ago when he retired at Staley/Decatur. Hayes gardens with the Red Cross Green Thumb program using land donated to the program within Decatur. Besides sweet potatoes, he raises cabbage, green beans, tomatoes, turnip greens, bell peppers, mustard greens and hot peppers with which he seasons food.

Bill and Ella Boyd, widow of Mikis Boyd, who retired from Staley, will be the Green Thumb resources for gardeners planting the new plots on North Calhoun Street in Decatur in conjunction with the Decatur Housing Authority.

new car for one week, savings bonds and cash, gold earrings, dinner-for-two at a local restaurant and an album for mementos.

Settling into her senior year at Argenta-Oreana High, she has turned her attention to heading up the pompon squad, on which she's served three years. The past two summers, she won the individual competition at the U. S. Cheerleader Association's camp, where the squad also earned trips to the grand national competition based on their performance. The squad's routines allow her to incorporate some of her dancing skills gained from years of jazz, ballet and tap instruction. Christine also plays clarinet in the school's band.

Looking ahead, Ferguson plans to study nursing in college. However, she'll also seek a way to do some modeling--an interest spurred by these contests.



Food, entertainment plentiful—Staley Day 1984 couldn't have been improved from the standpoint of crowd, food, fun, good cheer or game with Illinois drubbing Michigan State despite the rain. Some 1,900 turned out for the annual event held in Champaign on September 22 with the pre-game festivities once again held at the Round Barn restaurant. The crowd didn't go away hungry. They consumed barrels of food, including 8,964 pieces of fried chicken, 600 pounds of potato salad, 480 pounds of cole slaw, 300 pounds of carrots and celery, 15 gallons of pickles, 12 gallons of pepperoni, 25 cases of potato chips, 492 pints of milk, 583 pints of orange drink, 35 tanks of soft drinks, 12 1/2 gallons of coffee and 29 kegs of beer, down from 60 kegs a year ago.

116 celebrate September, October service dates totaling 1,775 years



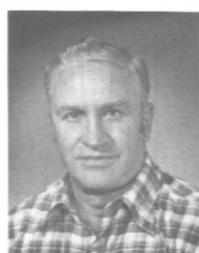
Dean Christman



Vera Bryan



Lawrence Haver



Maurice Kapper



Jack England



David Gullette



John Tuschhoff



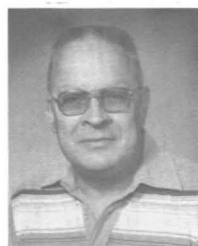
Robert Dunk



Dwight Butterfield



Alvin Fennig



Delbert Stout



Fred Binkley



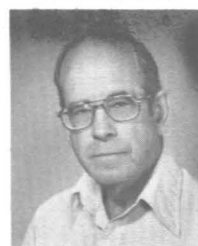
Marvin McLean



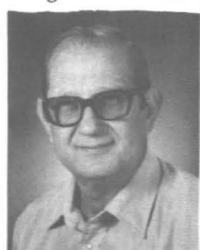
Robert Miller



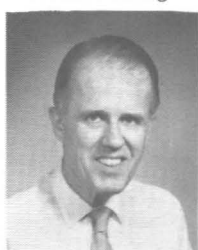
James Hickman



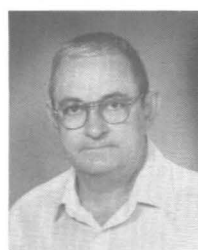
Charles Marlatt



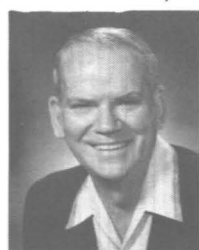
Dale Fleischauer



Paul Gollan



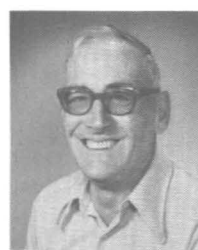
Clifford Blankenship



Charles Cecil



Malvern Poor



Lyle Smith



Fred Platt

40 Years

DEAN CHRISTMAN, production service coordinator, corporate research, Decatur
NATHAN KESSLER, vice president, technical, corporate, Decatur

35 Years

DONOVAN BREWNER SR., process operator, 2 building, Decatur
VERA BRYAN, staff nurse, medical and environmental affairs, corporate finance, Decatur
DWIGHT BUTTERFIELD, senior process operator, 12 building, Decatur
ALVIN FENNIG, maintenance superintendent, Gunther Products, food and specialty products, Galesburg
DALE FLEISCHAUER, senior mechanic, machine shop, 77 building, Decatur
PAUL GOLLAN, senior process operator, 20 building, Decatur
LAWRENCE HAVER, maintenance superintendent, soybean milling, agriproducts, Fostoria
FREDERICK HENEMEYER, senior process operator, garage, 77 building, Decatur
SAMUEL JUMP, process operator, 29 building, Decatur
MAURICE KAPPER, senior service operator, 50 building, Decatur
ROGER SOMMER, maintenance man, soybean milling, agriproducts, Champaign
GERALD ST. PIERRE, supervisor, starch packing, dry starch, manufacturing, industrial products, Decatur
DELBERT STOUT, supervisor, process, dry starch, manufacturing, industrial products, Decatur
VICTOR WALTERS, process supporter, 2 building, Decatur

30 Years

DONALD ALLISON, service supporter, 52 building, Decatur
HOMER ALTEVOGT, process operator, 12 building, Decatur
FRED BINKLEY, process supporter, 17 building, Decatur
CLIFFORD BLANKENSHIP, senior mechanic, instrument and control shop, 77 building, Decatur
ALBERT BLAZER, senior process operator, rigger department, 77 building, Decatur
CHARLES CECIL, process supporter, 6 building, Decatur
ORVAL CLAYTON, process supporter, 75 building, Decatur
JACK ENGLAND, supervisor, refining, syrup and dextrose, manufacturing, industrial products, Decatur
ROBERT FLANNIGAN, supervisor, oil and feed loading, corn milling, manufacturing, industrial products, Decatur
CARL GAITROS, senior mechanic, millwright shop, 77 building, Decatur
DAVID GULLETTE, administrator, export sales, soybean milling, agriproducts, Decatur
JAMES MARTIN, process operator, 6 building, Decatur
SAMUEL MCCLURE, senior mechanic, millwright shop, 77 building, Decatur
MARVIN MCLEAN, process operator, 2 building, Decatur
ROBERT MILLER, process operator, 2 building, Decatur

FRANCIS MITS DARFFER, process operator, 6 building, Decatur
ROBERT MURPHY, senior mechanic, pipe shop, 77 building, Decatur
MALVERN POOR, senior mechanic, pipe shop, 77 building, Decatur
MAURICE RAUCH, process operator, 6 building, Decatur
HELEN SCHWARTZ, chief stenographer, administration, industrial products, Decatur
LARRY SHOOK, senior mechanic, millwright shop, 77 building, Decatur
JAMES SMITH, senior mechanic, millwright shop, 77 building, Decatur
LYLE SMITH, senior process operator, 75 building, Decatur
DWIGHT STOCKDALE, senior mechanic, pipe shop, 77 building, Decatur
EDWIN TILLEY, senior mechanic, millwright shop, 77 building, Decatur
JOHN TUSCHHOFF, group manager, food and agriproducts research and development, corporate research, Decatur
JAMES YORK, maintenance coordinator, wet mill, corn milling, manufacturing, industrial products, Decatur
JOHN YOUNGER, senior process operator, paint shop, Decatur

25 Years

ROBERT DUNK, maintenance man, soybean milling, agriproducts, Frankfort
JAMES HICKMAN, production supervisor, soybean milling, agriproducts, Frankfort
JOHN KREAS, production supervisor, soybean milling, agriproducts, Fostoria
CHARLES MARLATT, utility laborer, 99 building, Decatur
FRED PLATT, preparation operator, soybean milling, agriproducts, Frankfort
HAROLD STOWERS, elevator operator, soybean milling, agriproducts, Frankfort

20 Years

ROBERT AUTEN, process operator, 47 building, Decatur
ROBERT COX, senior mechanic, instrument and control shop, 77 building, Decatur
RUSSELL FINLEY, process supporter, 16 building, Decatur
JUNE FRYMIRE, purchasing coordinator, purchasing, corporate engineering and purchasing, Decatur
EDWIN GOLDBERG, vice president, medical and environmental affairs, corporate finance, Decatur
THOMAS HOLLINGSWORTH, senior process operator, garage, 77 building, Decatur
LEO JOHNSON, production coordinator, specialty feeds, food and specialty products, Decatur
JERRY PERKINS, territory manager, starch, starch business unit, industrial products, Louisiana
HENRY SCOBELL, senior research chemist, advanced research and development, corporate research, Decatur
DARRELL SOWERS, process supporter, 48 building, Decatur
ROGER WAGGONER, senior mechanic, electric shop, 77 building, Decatur
ALVIN WATSON, maintenance man, soybean milling, agriproducts, Champaign
AL ZICK JR., director, pension and benefit assets, corporate finance, Decatur

15 Years

JERRELL BALDWIN, process supporter, 99 building, Decatur
GERALD BANTNER, utility laborer, 28 building, Decatur
CECIL BARKER, process supporter, 20 building, Decatur
JACK BECK JR., process operator, 9 building, Decatur
KENNETH BLAIR, process supporter, 28 building, Decatur
SHARON BUTLER, telecommunications coordinator, corporate information systems, corporate finance, Decatur
DONALD CAMPBELL, environmental technician I, manufacturing, industrial products, Sagamore
EDWIN CARDER, production supervisor, specialty feeds, food and specialty products, Decatur
LARRY CLARK, senior mechanic, 35 building, Decatur
PATRICIA COLEMAN, quality assurance technician, dry starch, manufacturing, industrial products, Decatur
WINFRED DAVIES, process supporter, 11 building, Decatur
WILLIAM DAWKINS, laborer, soybean milling, agriproducts, Champaign
ELLEN DUGGAN, associate business systems designer, industrial relations, corporate administration, Decatur
GEORGE DYER, laboratory aid, manufacturing, industrial products, Sagamore
STANLEY FRANKLIN, process supporter, 17 building, Decatur
HAROLD GARNER JR., process supporter, 34 building, Decatur
MARVIN HECTOR, senior process operator, 1 building, Decatur
GREGORY HILL, senior mechanic, pipe shop, 77 building, Decatur
GARY JONES, senior process control specialist, manufacturing, industrial products, Sagamore
RONALD JUNIOR, supervisor, dextrose, syrup refinery/dextrose, manufacturing, industrial products, Decatur
BETTY MARCH, traffic clerk, administration, industrial products, Decatur
GUY O'BRIEN, power systems operator, 2 building, Decatur
GENE RAY, western regional credit manager, financial, corporate finance, Decatur
GINNY RICE, credit clearance assistant, corporate credit, corporate finance, Decatur
ROBERT RICHARDS, maintenance supervisor, specialty feeds, food and specialty products, Decatur
SIDNEY SWIFT, A maintenance laborer, soybean milling, agriproducts, Frankfort
CHARLES TALLEY, process supporter, 80 building, Decatur
GEORGE VICE, chief operator, refinery, manufacturing, industrial products, Sagamore
EDWARD WISEHART, utility man, soybean milling, agriproducts, Champaign
ODIS WRIGHT, utility man, soybean milling, agriproducts, Champaign
SAMUEL ZETTLER, senior process operator, 1 building, Decatur

10 Years

JAMES ADAMS, process supporter, 5 building, Decatur
DONALD BERG, food scientist, food and

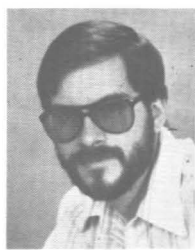
agriproducts research and development, corporate research, Decatur
JAMES BLAIR JR., instrument technician I, manufacturing, industrial products, Morrisville
JON BROWN, rail coordinator, manufacturing services, industrial products, Decatur
JACK CAIRNS, process operator, 29 building, Decatur
PAUL CARTER, instrument physicist, advanced research and development, corporate research, Decatur
MARK DAUGHERTY, process supporter, 9 building, Decatur
RICHARD DAY, process operator, 5 building, Decatur
CARMEL DEHERRERA, warehouse operator, manufacturing, industrial products, Monte Vista
JAMES DISNEY, process operator, 59 building, Decatur
MACK ELLIS, draftsman, engineering specialties/general facilities, corporate engineering and purchasing, Decatur
PETER EMERY, area superintendent, syrup and dextrose, manufacturing, industrial products, Decatur
JAMES GUTHRIE JR., communications consultant, corporate information systems, corporate finance, Decatur
DOUGLAS HENSON, utility laborer, 20 building, Decatur
GARY HETTINGER, utility laborer, 29 building, Decatur
WILLIAM HOBBS, maintenance coordinator, manufacturing, industrial products, Morrisville
JACK KERCHEVAL, process operator, 29 building, Decatur
CARL LAMBECK, maintenance mechanic A, manufacturing, industrial products, Morrisville
LARRY LEONARD, administrative manager, manufacturing, industrial products, Lafayette/South
ROBERT MARTIN, meal room operator, soybean milling, agriproducts, Frankfort
LINDA MCCOY, manager, corporate records, corporate information systems, corporate finance, Decatur
CURTIS POPMA, process supporter, 11 building, Decatur
KENNETH RAUCH, utility laborer, 17 building, Decatur
WILLIAM ROBERTS, feed loader, manufacturing, industrial products, Morrisville
VICTORIA SAKLOSKY, laboratory technician, soybean milling, agriproducts, Fostoria
JAY SEABERG, senior technician, chemicals from carbohydrates, corporate research, Decatur
DONNIE TATUM, process operator, 6 building, Decatur
MERLYN VAIL, process supporter, 5 building, Decatur
CHARLIE WHITE, process supporter, 34 building, Decatur
WILLIAM YOKLEY, senior process operator, 5 building, Decatur

5 Years

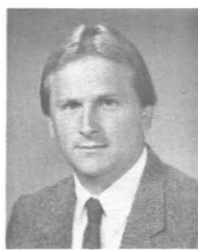
THIEN ANGELL, accounts payable clerk, Gregg Foods, food and specialty products, Portland

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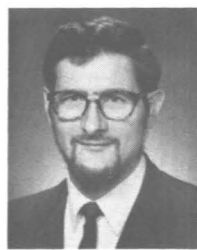
27 promoted around Staley



James Blaha



Gary Durbin



Peter Method



Patricia Richmond



Michael Pulliam



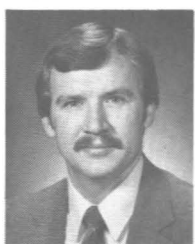
Norris Smith



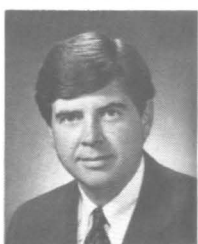
Stanley Brelsfoard



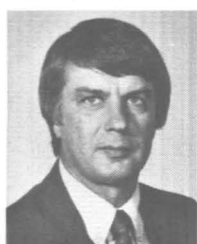
Steve Martin



Dennis Tucker



Thomas Crawford



James Myers



Ken Obuszewski



Alice Elder



Richard Fisher



John Roginski



John Scrimsher

AGRIPRODUCTS

JAMES BLAHA, from production superintendent, to plant superintendent, soybean milling, Mexico
GARY DURBIN, from assistant plant controller, soybean milling, Champaign, to associate management accountant, control, Decatur
MICHAEL PULLIAM, from plant superintendent, Mexico, to plant superintendent, refined oil, Decatur
KIRBY ROBINSON, from production supervisor, to maintenance supervisor, refined oil, Des Moines
DEBORAH SOEBBING, from accounting clerk, to assistant plant controller, soybean milling, Champaign
NORRIS SMITH, from operations manager, to director of manufacturing, Decatur
DENNIS TUCKER, from quality control supervisor, refined oil, Des Moines, to western district sales manager, refined oil, Decatur

CORPORATE

SHIRLEY BRANUM, from employment secretary, industrial relations, administration, to secretary, corporate controller, control, finance, Decatur
DEBRA BREHM, from office messenger, office services, finance, to purchasing clerk, purchasing, engineering and purchasing, Decatur
THOMAS CRAWFORD JR., from manager, community relations, corporate relations, to manager, government relations, general and government relations, administration, Decatur
JOAN DIKEMAN, from office messenger, office services, to secretary, director of risk management, finance, Decatur
ALICE ELDER, from computer programmer, to business systems designer, information systems, finance, Decatur
RICHARD FISHER, from director of manufacturing, agriproducts, to managing director, international operations, development/international, Decatur
PETER METHOD, from manager, quality control, manufacturing, industrial products, Lafayette/South, to senior laboratory manager, advanced research and development, Decatur

Worth noting . . .

Completing a four-year residency at St. John's Hospital in Springfield, Illinois, Dr. Kenneth Kraudel has entered medical practice specializing in diagnostic radiology at Memorial Hospital in Alton, Illinois. The son of Bob, research chemist, corporate research, Decatur, Dr. Kraudel is a 1980 graduate of Southern Illinois University's medical school.

PATRICIA RICHMOND, from group manager, to section manager, sweeteners development, food and agriproducts, research and development, Decatur
ROBERT STALEY, from manager, legislative affairs, general and government relations, administration, to international marketing manager, development/international, Decatur
JENNIFER STUCKEY, from office messenger, office services, finance, to employment secretary, industrial relations, administration, Decatur
JAMES SULLIVAN, from manager, personnel, manufacturing, industrial products, Lafayette/South, to personnel resources manager, industrial relations, administration, Decatur
DALBERT VICKERS, from business systems designer, to senior business systems designer, information systems, finance, Decatur

INDUSTRIAL PRODUCTS

STANLEY BRELSFOARD, from draftsman, to senior draftsman, technical quality assurance, manufacturing, Decatur
KEVIN LEWTON, from staff process engineer, to associate process engineer, manufacturing, Morrisville
STEVE MARTIN, from marketing specialist II/starch, to manager, starch operations, starch business unit, Decatur
DONALD MUSICK, from motor coordinator, to rail and truck scheduler, manufacturing services, Decatur
JAMES MYERS, from territory manager, sweeteners, to territory manager, sweeteners, sweetener business unit, North Carolina
KENNETH OBUSZEWSKI, from senior maintenance engineer, to manager, maintenance utilities, manufacturing, Morrisville
JOHN ROGINSKI, from western regional sales manager, starch, to director, starch marketing, starch business unit, Decatur
JOHN SCRIMPHER, from senior project engineer, to principal project engineer, technical quality assurance, manufacturing, Decatur
JOHN SWECK, from shift foreman, to night coordinator, manufacturing, Morrisville

Staley News

The "Staley News" is published monthly for Staley employees and retirees by Corporate Public Relations, Decatur.

Manager, Employee Communications.Sue Muckensturm
Photographer.Dave Mjolsness
Typographer.Cathy Landreth

27 surpass five-year service date

(Continued from Page 7)

BARBARA BEALL, laboratory technician, refinery, manufacturing, industrial products, Lafayette/South
CHERYL COOLEY, secretary, group vice president, agriproducts, Decatur
KIRK DAHLER, shipping clerk, Gregg Foods, food and specialty products, Portland
GLENN DAVIS, administrative assistant, manufacturing, industrial products, Monte Vista
JUANITA DIETZ, invoice clerk, administration, industrial products, Decatur
MARGARET FARRELL, supervisor, starch, manufacturing, industrial products, Sagamore
MATHEW FILLER, national account executive, starch business unit, industrial products, Connecticut
CHRIS JENSEN, laborer, soybean milling, agriproducts, Des Moines
BARBARA KRESS, senior cashier clerk, corporate finance, Decatur
FRED LANDES, refinery technician, manufacturing, industrial products, Lafayette/South
ROBERT LETO, maintenance mechanic A, manufacturing, industrial products, Morrisville
ASHWIN MADIA, senior research scientist, advanced research and development, corporate research, Decatur
TIM MARSH, truck driver, Gregg Foods, food and specialty products, Garden Grove

LUANA MARTIN, laboratory technician, manufacturing, industrial products, Lafayette/South
STUART MEADOR, wet milling technician, manufacturing, industrial products, Lafayette/South
JOHN MILLER, instrument technician, maintenance, manufacturing, industrial products, Lafayette/South
DAVID MJOLSNESS, chief photographer, corporate relations, Decatur
ROBERT MOORE, senior safety engineer, environmental science and safety, corporate finance, Decatur
TERESA RIFE, computer operator, soybean milling, agriproducts, Des Moines
DAVID SASS, process engineer, manufacturing, industrial products, Loudon
JAMES SCHMIDT, research chemist, advanced research and development, corporate research, Decatur
KATHLEEN SPARKS, refinery technician, manufacturing, industrial products, Lafayette/South
JOSEPH STROGUS, junior grain merchandiser, manufacturing, industrial products, Morrisville
MAURICE THOMPSON, instrument technician, maintenance, manufacturing, industrial products, Lafayette/South
LINDA TYSON, palletizer/packer, Gregg Foods, food and specialty products, Portland
WILLIAM WOOLEY, utility man, soybean milling, agriproducts, Champaign

Joining the leisure life . . .



Robert Bilyeu



John Dugan



Carl Giesecking



Betty Rodgers

Effective September 1, 1984

ROBERT BILYEU, supervisor, plant protection, manufacturing, industrial products, Decatur
LESLIE FORBES, supervisor, feed drying, corn milling, manufacturing, industrial products, Decatur

Effective October 1, 1984

BILL BUCKLEY, senior service operator, 77 building, Decatur

JOHN DUGAN, senior quality assurance technician, manufacturing, industrial products, Morrisville
CARL GIESECKING, service supporter, 80 building, Decatur
BETTY RODGERS, senior telephone operator, corporate information systems, corporate finance, Decatur
RUSSELL SMITH, senior process operator, 6 building, Decatur
VERNA ZEIGLER, head nurse, medical and environmental affairs, corporate finance, Decatur



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