

STALEY NEWS

Vol. 6—Page 1

September 1, 1943

Corn Situation Is Still A Problem

The wet milling industry came through the late corn crisis breathing hard—but breathing—and when a lot of corn dashed out on the market the good old Staley Company bought its share. But that wasn't the end of the story by any means. Corn is again getting about as scarce as last year's snowballs and when the government thinks up another method of scaring it out to market we may find that the hogs have eaten it all in the meantime.

In any case, the trouble isn't over, even though it may have gotten off the front pages of the newspapers and it remains a fact that 130,000,000 hogs can eat more corn than 60,000,000 can, especially on a guaranteed hog price. Next summer will see a real crisis unless something drastic happens before then and from here nothing very drastic appears on any horizon.

Dimes For Fags For Yanks From Staley's

Some time ago the Fellowship Club ponied up fifty bucks and, thinking you'd like to personally help the cause, put glass jars at the Clockhouse, the Cafeteria and First Aid to collect another fifty so that we could buy 2,000 packages of cigarettes for our soldier overseas. But that second fifty has been slow in coming and we're still a few dollars short according to Mr. L. Ruthrauff, the Club's busy business manager.

So fine yourself a dime the next time you dash through the Clockhouse or into the Cafeteria or First Aid. Let's get the dough and put those cigarettes on the train. The guys want them.

Report From The Lads

The times when we wish that all of you were in the Personnel Department are when letters come in from our boys in the service. They come, it seems, from every camp in the country, from infantrymen, artillerymen, sailors, marines, coast guard and air force; from "Somewhere in England", "Somewhere in the South Pacific", New Guinea, Dutch Harbor, Sicily, North Africa and the Caribbean.

Mostly they're serious. One boy in England says, "Does anybody still remember how cogently it was demonstrated just a few years ago that our younger generation had been demoralized by skeptical professors, deprived of faith and courage by the destructive criticism of intellectuals? What now of these young men, cynical and without faith, at Bataan, on Guadalcanal, in the Coral Sea and at Midway?"

Another, in training camp, says, "I'd sure like to be back working at good old Staley's again. When I was there them 8 hours seemed to be awful long but I'd be willing to work 16 hours every day if I could get back."

A Hat For Mom

One boy wrote, "This may seem a trifle childish to you, but if its not too much bother, I would like to have you enclose a short note to my mother with the check, (for back pay) telling her that I said for her to use it to buy herself a new hat." That's not childish, sir, that's pretty swell. So we asked Mom not only to buy the hat but to send her soldier her picture while wearing it.

Syrup and the Man

You can be pretty sure that whenever Staley Syrup meets Staley Soldier the Staley Company hears about it. "Boy, the first time I got K. P. I walked into the kitchen and there was a case of Staley Syrup. Did that look good to me?" is a fairly common comment. One lad wrote in to ask if the Laboratory had developed an "upper lip stiffening starch" for use in case of homesickness. It hasn't—and you know it won't and that's why

(Continued on Page 2)

Hospital Service Membership To Be Reopened

Applications Will Be Accepted
Between Sept. 6th and 11th

The membership roll of the Decatur Hospital Service Corporation will be reopened to admit Staley people who are not members to join from

September 6th through
September 11th inclusive

and if you want to join you must apply to the Staley Credit Union Office or to the Personnel Department *in person* during that week. No applications will be accepted after 12:00 noon on Saturday, September 11th.

There must be at least 10 applications or none will be admitted so, if you plan to join, bring a couple of others with you to insure that we'll hit our quota.

Advantages are: (1) Low cost hospitalization insurance (75c for employee only, \$1.50 for man and wife or \$2.00 per month for the whole family); (2) 21 days of hospital care at no charge except for "extras". See the Credit Union for details.

More than half of all Staley employees now belong so ask one of them what he or she thinks about it. If he has ever collected we'll bet he sells you.

Lady Bowlers Please Note

Girls interested in bowling in the Staley League should get in touch with Mary Bauman at the Packing House or Gertrude Hebert in the Order Department at once or sooner. It will soon be the season for splits, Murphys, cherry picking and an occasional spare and strike so get your name on the line.

MORE ABOUT LETTERS

(Continued from Page 1)

you owe some former buddy a letter. There's nothing that does a better job of stiffening that upper lip, and breaking it into a grin, than mail from home—mail from the guys you know.

Do You Have to Declare On September 15th?

1. If you are single and will make over \$2700, this year or:
2. If you are married and will make over \$3500 last year or:
3. Regardless of your marital status or total income, will receive more than \$100 this year from any source

Civil Air Patrol Recruits Air Force Cadets

The Decatur squadron of the CIVIL AIR PATROL consisting of two flights in Decatur and one flight in Mattoon is launching a recruiting drive for army air force cadets. The age limits are eighteen to twenty-six inclusive for the air corps and for the air corps enlisted reserve, the minimum age limit is seventeen years.

The Decatur area is expected to produce one hundred candidates per month. The value of the training is generally recognized, and the opportunity to become pilots, navigators or bombardiers should be welcome news to many Decatur young men.

A high school education is not required. A preliminary examination known as a screening test is given to all candidates to determine their ability to learn the required subjects. Any intelligent young man having the necessary physical requirements may be eligible for this training.

The local squadron of the C. A. P. is also recruiting members for its own ranks. For the C. A. P. training, which includes the study of navigation, meteorology, map reading, photography, fire arms, infantry drill and many other interesting subjects, there is no upper age limit. The minimum age is sixteen years. Many C. A. P. members are now in the armed forces, and many are civilian instructors at various points in the United States.

If you are interested in receiving the C. A. P. training, apply at room 206 in the Decatur armory on any week day or on Tuesday and Friday nights from eight to eleven o'clock.

other than your job or:

4. Regardless of the size of your income, if you made more money in 1942 than you will make in 1943 you:

will have to file a Declaration of your estimated tax for 1943 on or before September 15, 1943.

If you don't fit in any of those classes, you don't have to file but remember, if you're married, both your income and your husband's or wife's have to be added together, and if they amount to more than \$3500, you'll have to file.

We have made arrangement with the auditing firm that helped us on our income tax returns last March to come out a couple of evenings early in September and help us with the declarations and you should take a look at your bulletin board to know where to come and at what time.

To make this job simpler next year, get one of the account books that the Time Office is passing out and put down every scrap of information that pertains to it.

Ten Percenters Hold The Line

Because your old editor was anxious to see how the Staley gang stood up under the rap of the Withholding Tax which fell across our necks on July One, he asked the Financial Department to give him the dope on War Bond purchases for the past five months.

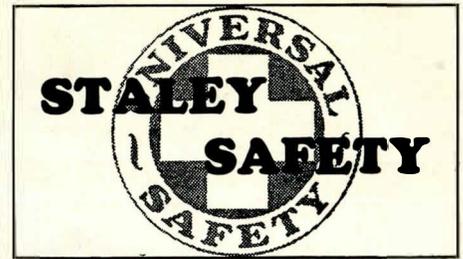
So they did and here it is.

In March we put 10.13% of our collective paycheck into Bonds. April bounced up to 11%, May slid to 10.19%, June to 10.18% and July to 10.02%.

So we sagged a little but the line didn't bust and we're still keeping our noses above water and our powder dry and maybe there's life in the old boy yet.

The only blot on our escutcheon (asst. ed.'s note: What's an escutcheon?) (ed.'s note: Shut up, don't you want to sound cultured? Have you been aestivating?) is the fact that only 4% of the back pay due to our wage increase went into bonds. That percentage, we can say flatly, was too small, should have been bigger.

But it looks like we'll continue to hold the 10% line—if you want to—and show the world that we mean it when we say, "Staley employees pledge: Our Production for War, Our Dollars for Victory."



By MYLO ROBERTS
Director of Safety

Are you responsible for one (or more) of the 134 Late Reports to First Aid that we have had so far this year? Let's hope not, because that is certainly not an honor role that anyone would want to be on.

134 Late Reports in eight months. Over 16 a month. If we go on at that rate, we'll have 201 for the year, more than we've ever had. Surely, we can't afford anything like that in a year when we and the nation are lending every effort to successful completion of the war. How do Late Reports hinder the war effort? Because, like lost time injuries, they waste valuable man-hours. About half the injuries that are reported late become infected. This means that you have to go to First Aid several more times before the injury is healed than you would have if it had been cared for promptly. It means that you might have to be sent to the eye doctor, perhaps several times, to take care of an eye which would have suffered no ill effects if the foreign body had been removed immediately. Worst of all, it might mean, as it has in some cases, that the infection would cause you to be off work.

You may think that these late reports are due to the new employees. They've had some but considering the number of new people we have and the fact that it takes them a while to learn the ropes, their record is much better than that of the old timers. For instance, in July we had 24 late reports. Of these, 13 were charged against old employees, 6 against people who had been here a year or so, and only 5 to new ones.

Report injuries promptly and insure yourself against all the complications that arise from lack of treatment. It's free. Take advantage of it.

Published Monthly
 By The Personnel Department
 For The Employees of
**THE A. E. STALEY
 MANUFACTURING COMPANY**
 DECATUR, ILLINOIS
 Manager of Personnel
 ROY ROLLINS

Personnel Dope

By MARION TROW
 Supervisor of Placement

The desk calendar in the placement office has been pretty well scribbled over this last month, and in spite of the fact that we can't always read our own handwriting (and defy anyone else to) we have been able to make out the following happenings.

Starting at home, in Personnel, we find Janet Mertz instead of Ruth Sutherland, who has gone off to war; Bessie Rice (Harvey's wife) who assisted in First Aid during Evelyn Thompson's leave, staying on with us after Mrs. Thompson's resignation; Bill Jaske, transferred from Standards and nosing around as usual (technically it's called "research"); and Barbara Rowe the new Safety Clerk as Dale Gustin went to a newly created senior clerk's job in Elevator C.

Over in Standards, Henry Scherer became a Time Study man, with Wanda Glose taking his job down in the Mechanical office, and Audrey Scott transferring from Messenger Department to Wanda's work. Betty Jean Mann also came in as a new comp operator, while Theresa Kapper took Helen Johnston Spitzer's place as senior operator. Helen Crouch went to the Planning Department, too, from Messenger; and Betty Kekeisen kept a desk in Standards but became the Meters and Lubrication clerk for Works Management.

Dean Heiland moved from the Mailing Department to the sales analysis division of Accounting, and Allane Heneberry replaced Virginia King (a new SPAR) as brokerage clerk. Industrial Sales recently took Pauline Travis from Messenger as a new records clerk.

And then, too, Tom Bull came to the company the first of the month

as a draftsman, and the new messengers you've seen rushing through the offices are: Anita Bartolomucci, Lorraine Donkofski, Phyllis Hohrein (proud Harry Casley's granddaughter), Harriett Plunk, and Dorothy Roberts.

There seem to be still a couple of items that are completely illegible which we ought to be able to translate for you by next issue, which leaves us all something to look forward to . . . and, anyhow, this report covers only the period from July 15th to August 15th.

Congratulations To Ex-Match Carriers

On Friday, August 20, 1943, our guards and gatemen asked every person coming into our plant to please search their pockets for matches just as they have asked one day of each week for the last ten months. And only one man, an Extra Board man who hasn't worked here very long, found any in his pockets.

That is the smallest figure we've hit so far and it indicates that one of two things are true.

Either (and this is what we'd like to believe) all of us have developed the excellent habit of searching our pockets before we go into the plant or (and this is what we don't like to think) men and women are deliberately carrying matches past the watchman.

No one has been penalized in any way (other than receipt of a reminder note) for pulling out his matches



and handing them to the watchman on request and no one will be penalized for doing so. But it's your life and your safety and the safety of the fellows and girls working near you that impels us to go on talking about matches and why they shouldn't be brought into the plant. You can kid the watchman, although we refuse to believe that's what you're doing, but you can't kid the laws of nature and they say—keep matches outside the gate. — Don't take a chance of injuring a plant that's producing food and other essential products for our army and navy and allies. Don't take a chance with your safety—or mine.

One of the biggest reasons we have for believing that matches are staying out of the plant is that the watchmen aren't finding them scattered around the buildings as they used to.



The war is costing us more than 280 million dollars every day but whether it's worth that to us or not will still depend more on what we do after it's over than while we are winning it. It's time now for every individual American to do some post-war planning of his own.

* * *
Two months ago the News optimistically promised that it would explain the rules of the "job freeze" the next month but according to the latest word, the dope won't be ready until October 15th. Therefore, we tentatively promise to explain on November 1st if . . .

* * *
 To the guy who cashes his bonds as quick as he gets them: Cut it out. That ain't gonna help win no war. You're wearing our uniform but you ain't on our team.

Soyflour Comes of Age

1926's Experiment Is 1943's Product

There is a romance, the veracity of which we are in no position to affirm or deny, that the first soyflour was manufactured in about 3000 B.C. by the members of a Chinese caravan besieged by bandits. Story is that they fought off the bandits day after day until their food gave out then, with grave misgivings, picked some strange beans off a vine like plant, pounded them into flour with stones and made coarse cakes. With this rough fare they maintained their strength and fought off the bandits until help arrived. Such, at least, is the legend. It doesn't hurt our pride to admit that someone developed this product ahead of us because the Staley Company hadn't even started grinding corn in 3000 B.C.

Getting down to provable (because more recent) facts, the manufacture of soyflour in this country started only about 20 years ago. In 1920 the Chicago Heights Mfg. Co. started the processing of soybean meal and about 4 years later a man named Berczeller worked out and patented a process for making soyflour.

By 1926 we were manufacturing a soyflour which was a rather crude product when compared to our present soyflour.

By 1932, however, we had worked out and patented a process of our own which yielded a high quality soyflour and we were set to compete in the soyflour market.

However, because our operations were on somewhat of a tentative and experimental scale, we didn't at once build a soyflour plant and our processing was on a pretty clumsy and makeshift basis.

We unloaded the beans selected for flour making (not every kind of soybean will do) at old Elevator B, sacked them, trucked them to the east end of the Corn Oil House and dumped them into an elevator which carried them to a bin on the second floor. From the bin they were fed into a drag line conveyor which slowly hauled them through hot water. They soaked up enough water to raise their moisture content to about 30% and were then run through a big Louisville Rotary Steam Drier where the heat drove off most of the moisture and the undesirable odor

present when raw beans are milled into flour.

The odor is caused by the presence in the bean of certain fatty oils and other substances which oxidize and give the flour a had taste quickly if not removed before milling.

Well, once we had the beans soaked and dried, we sacked them up again and hauled them over to the kiln house where they were spread out on trays and placed in the kilns until the moisture was down to about 5%. Then we shovelled them into a Williams hammer mill where they were cracked and on into a fanning mill which removed the hulls. Then, if we wanted to make high fat flour, we ground the beans in a pulverizing mill, ran it through a fine silk reel and packed it. If we wanted low fat flour (which is about all we make nowadays) we had to sack up the cracked beans and haul them over to the soybean expeller room where they were run through expellers to remove the oil. The cake was spread on a canvas to cool then bagged for the fourth time and hauled back to the kiln house to go through the pulverizing mill and be reeled and packed. Very exhausting, very expensive but—it got us started. We could produce only 8500 pounds of high fat flour or 6200 pounds of low fat flour per day.

But the sales department got to selling the stuff (mostly to meat packers and bakers) and by 1933 we had to have more capacity. So we built an addition onto the east end of No. 11 Bldg. and concentrated flour processing there. The processing methods were improved somewhat and capacity rose to around 60,000 pounds of high fat flour or 40,000 pounds of low fat flour per day. We were really in the flour business.

But there came a day (in November 1940) when we had to stop making soyflour. Had to because the government's demands for starch had increased our corn grind so much that the feed house and oil house were bottlenecks and we needed both the space and the machinery for corn processing. So, just when things were looking good (for the first time) in

the soyflour business, we got out of it.

But during 1941 another branch of the government began believing all the things we'd been saying about soyflour and decided that they wanted not only starch but soyflour too so they ordered us to build a plant and get at it again. And we did. We built a plant in No. 47 Bldg. which had a slightly larger capacity than our old one and were back in business by March 1, 1942, after one of the best (though most hectic and fastest) construction jobs that Staley mechanics ever staged.

Point to be emphasized about that plant is that it was built out of experience and on-hand equipment for the most part and that, with the exception of a one story warehouse which we had to have, we didn't build a new building for it. We simply stuck it into waste spaces and odd corners of the Soybean Drier Building. And—we even expanded it without a new building. And—we built flexibility into it so that we could make a high or low fat flour, soyflour or grits or divert all of the beans to meal production.

Biggest story today, of course, is the fact that we are building a new soyflour plant that will produce more pounds of flour a day than we are willing to talk about and by newer and better processing methods which we can't talk about either.

We had to have a new building this time because we simply couldn't grind more flour without more mills and because we couldn't package "Stoy" without packaging equipment which we just didn't have.

We can say, though, that "Stoy" is looking good in the six test markets across the country where we're trying it and that some time around the last part of the year we're going to be turning it out in a flood.

The clumsy experiment of 1926 is the proven product of 1943 and its one of the products that gives us "food to win the war and write the peace." In addition, its a bright post war project and we wouldn't be a bit surprised if—but wait till we have a little more time to look and make sure. Then we'll know something.



War-Time Eating

Published in the Interest of the National Nutrition Program

TIPS ON PACKED LUNCHES

A half pint of milk, 2 substantial sandwiches on whole-wheat or enriched bread, a raw carrot or tomato and an orange, cookies or other dessert make a good box lunch.

If red stamps are scarce for meat and cheese sandwiches, try fillings of peanut butter, baked beans, eggs, poultry and cottage cheese.

Good hot weather beverages for packed lunches are cold milk, citrus fruit and other fruit juices or tomato juice.

For those people who like salads in hot weather, put chopped vegetables or fruits in waxed containers with a paper cover, or in glass bottles with a screw top, and pack a fork in the lunch box.

Something crisp and something colorful makes the lunch look good. Raw, crisp carrot sticks are a good choice. If washed and kept in the refrigerator until wrapped in wax paper and packed in the lunch box, they will stay crisp. A whole tomato also adds color and zest in hot weather.

PLAN MEALS WITH AN EYE TO THE FOOD SUPPLY

Your Victory Garden will have to supply many of the vegetables you serve this summer, for it looks as though less fresh vegetables will be grown commercially than last year. Canned fruits and vegetables will be less plentiful on the store shelves next winter.

What with transportation problems in shipping foods, and a labor shortage, you'll do well to pick your salads and root vegetables fresh from your own back yard and to have as large a supply of home-canned foods on your shelves as possible.

Eggs and poultry supplies are good, but so is the demand for them.

While there won't be as much ice cream this year as last, there will be more ices and sherbets. It's a thoughtful idea to remember the other fellow, and not wolf all the ice cream. Make your own, when you can.

A FEW WORDS OF CAUTION ABOUT HOME-CANNED FOODS

Always use fresh, firm fruit and crisp vegetables that have been thoroughly cleaned and washed; meat that is in sound condition. Can vegetables and fruits as soon after they have been picked as possible.

Follow directions carefully; be sure to process the foods for the required length of time.

Be sure to boil any non-acid foods—this includes meat and all vegetables except tomatoes—for 10 to 15 minutes before *tasting* or using them.

Never taste any canned foods having a disagreeable odor or showing gas pressure in the can or jar. If the jar is not sealed tightly when you want to use it, discard the contents.

Take no chances on any home-canned food that has a peculiar odor, or appears mushy or disintegrated.

MEAT ALTERNATES

Meat alternate dishes using dried peas and beans, lima or soy beans require extra seasoning. Onion or tomato or celery—or a combination of all three—works wonders with the flavor of these foods. Be sure that enough salt is used. These dishes can taste very good if sufficient care is used in their preparation, but they can be rather tasteless if they are not seasoned properly.

SUMMER MEALS

When days are hot, prepare as simple meals as possible, but don't forget that good nourishing food is as important in summer as in winter.

Most people feel better if they don't eat too many cold foods, nor drink too many cold drinks—especially iced ones.

Plan to have three nourishing meals a day during hot weather; make them as easy as possible by planning ahead so that you won't have to spend too much time in a hot kitchen; have at least one hot food for dinner.

FOOD RATION CALENDAR

RED STAMPS

July 25—T stamps become valid	} All of these are good through August 31.
August 1—U stamps become valid	
August 8—V stamps become valid	
August 15—W stamps become valid	

BLUE STAMPS

July 1—N, P, and Q stamps good through August 7.
August 1—R, S and T stamps good through September 7.

COFFEE

July 22—Coupon No. 22 from Ration Book 1—good through August 11 for 1 pound coffee.

SUGAR

Coupons No. 15 and 16 from Ration Book 1—each good for 5 pounds sugar for canning until October 31.
Coupon No. 13 in Ration Book 1—good for 5 pounds through August 15.

Menus and Recipes

Suggested Menus and Recipes Using Low Point or Non-Rationed Foods

SCALLOPED APPLES AND CABBAGE

1 quart tart, sliced apples	2 teaspoons salt
2 quarts shredded cabbage	2-4 tablespoons fat
1 cup buttered bread crumbs	

In a greased casserole or baking dish with a cover arrange alternate layers of apples and cabbage. Season each layer with salt, fat and sugar. Over the last layer sprinkle the buttered crumbs. Cover casserole and bake in a moderate oven—300 degrees—for 45 minutes, or until apples and cabbage are tender. During the last 15 minutes, remove cover so the crumbs will brown. Serve from the baking dish.

BREAKFAST

Cantaloupe
Corn Flakes and Whole Milk
Buttered Wholewheat Toast
Jelly or Jam

Milk Coffee

LUNCH

French Toast

Marmalade Milk Fruit

DINNER

Hamburger Patties
(Mixed with Egg, Bread Crumbs)
Potato Salad
Scalloped Apples and Cabbage★
Carrot Sticks
Bread and Butter
Chocolate Pudding

Milk Tea

BREAKFAST

Tomato Juice
Poached Eggs on Toast
Blueberry Muffins

Milk Coffee

LUNCH

Tomato and Lettuce Salad
Cottage Cheese Sandwich
Peanut Cookies
Milk

DINNER

Cold Cuts
Scalloped Potatoes
Buttered Beets Bread and Butter
Finger Salad (Cucumbers Cut
Lengthwise, Radishes, Sliced
Green Pepper)
Raspberry Sherbet

Milk Tea

EGGS AU GRATIN

6 hard cooked eggs	$\frac{3}{4}$ cup grated American cheese
2 cups medium white sauce	$\frac{1}{4}$ teaspoon mustard
$\frac{1}{4}$ cup stale bread crumbs	

Cut the eggs in half, lengthwise. Place in a greased casserole or baking dish. Sprinkle the eggs with half the grated cheese. Pour over them the white sauce (4 tablespoons fat, 4 tablespoons flour, salt, pepper, 2 cups milk—cook, stir until thick). Sprinkle with remainder of cheese. Cover with bread crumbs. Brown in the oven. Serves 4-5.

FRANKFURTS—FAMILY STYLE

6 medium sized potatoes	Salt and pepper
3 tablespoons fat	1 pound frankfurts
$\frac{1}{3}$ to $\frac{1}{2}$ cup hot milk	4-6 strips bacon

Cook potatoes and mash with fat, salt and pepper and hot milk. Pile on an oven-proof platter. Arrange frankfurts on potatoes and bacon strips atop the franks. Broil until bacon is crisp and franks and potatoes are thoroughly heated. Serves 4-6.

BREAKFAST

Stewed Prunes
Oatmeal Griddle Cakes
Syrup

Milk Coffee

LUNCH

Eggs Au Gratin★
Bread and Butter
Rhubarb Sauce
Milk

DINNER

Frankfurts—Family Style★
Sliced Tomatoes and Onions
Bread and Butter
Green Apple Pie

Milk Tea

NOTE: These menus do not necessarily have to be served the same week. Recipes are given for the starred★ dishes.