Staley people asked to respond to United Way

Annual community wide appeals such as the United Way, Community Chest and Crusade of Mercy will be underway throughout October at Staley locations.

In Decatur, a cooperative effort by Local 837, Allied Industrial Workers and the company will highlight a campaign aimed at collecting a $70,000 goal in employee gifts.

Heading the campaign on behalf of the 16 agencies of the Decatur-Macon County United Way will be Ernie Karcher, assistant fireman A; Russ Smith, repairman, merco system; Wayne Houser, mechanic, garage; Zeb Eaton, senior mechanic, boilermakers; John Bolas, national sales manager, specialties, and Bob Smith, marketing manager, sweeteners.

Special emphasis will be given to first-time donors or those employees who did not participate in last year's campaign, according to John.

"The success of a community appeal for funds lies in the willingness of local people to support these organizations," he explains. "That's why we need more than a few people carrying the load. If everyone were to give just a few dollars a month, the return to our communities would be tremendous."

At Decatur the concept of "People Helper" giving was established with a minimum gift of four/tenths of one percent of annual base salary qualifying for a People Helper award.

John points out that Staley people have shown their support for agencies of the United Way in other ways.

For example, more than 400 pints of blood were collected during the 21st annual visit of the Red Cross Bloodmobile to Decatur this year. And any Decatur-based Staley employee can have blood replaced anywhere in the country as a result of this support of more than two decades.

Additionally, many Staley employees serve on boards of various United Way agencies or act as volunteers.

Last year, Decatur employees donated more than $55,000 to the United Way. As in the past, each Staley facility will have its own campaign for local needs.

Contributions may be made through payroll deduction or by cash.

Staley people support the United Way with their time as well as their money. Norville Williams, assistant manager, industrial transportation, works with a group of Cub Scouts.

STALEY NEWS

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FDA approves extended use of corn syrup in jams, preserves

In a move that is expected to increase the already high demand for corn sweeteners, the Food and Drug Administration has approved their use on an unlimited basis in preserves, jellies and jams.

Previously, the use of such sweeteners was limited to 25 percent of the sweeteners used. The FDA action was spurred by a request of the National Preservers Association to remove the limitation on corn sweeteners.

Foreseeing the possibility that the petition would be approved, Staley gave out samples of Smucker's strawberry preserves sweetened with IsoSweet and Neto 7350—but no sugar—at this year's Institute of Food Technologists annual meeting in New Orleans. The specially prepared preserves were equal in taste and quality to the regular Smucker's preserves and drew favorable attention.

The FDA decision is the latest in a series of significant events regarding Staley corn sweeteners. Only last month, the Coca Cola Co. approved the use of IsoSweet for its Mr. Pibb, Fresca and Fanta soft drink lines, joining other such major bottlers as RC Cola, Dr Pepper and Canada Dry, as well as a host of important regional bottlers.

The rush of soft drink bottlers to approve the use of IsoSweet as a partial replacement continued into September with the announcement by Pepsi Cola that it was approving the use of high fructose sweeteners on up to a 50 percent replacement basis for sugar in its Teem and Patio drink lines.

Teem is the lemon-line drink of Pepsi and Patio is its fruit flavored line.

(continued on page 2)

Company, AIW in Decatur agreement

Staley and Local 837, Allied Industrial Workers, have reached agreement on a new 3-year contract for 1,600 hourly workers at Decatur.

The old contract expired at midnight Sept. 30.

Significant provisions of the contract in addition to wage increases include increased pension benefits, and improved health and accident coverage, greater life insurance coverage, increased medical and hospitalization protection, and a cost of living feature.

The cost of living will be adjusted quarterly based upon consumer price index figures supplied by the federal government. The increases will become a part of basic wages annually.

Also, in the third year of the contract, a provision for early retirement with full pension benefits becomes effective.

The first year of the contract contains a provision for a surviving spouse benefit that guarantees that the surviving spouse of any employee (age 55 and with 10 years credited service) will receive a monthly benefit in the event of the employee's death.

Good taste is important at consumer products

Sweet or sour? It's all a matter of taste.

Salty? Bitter? Or bland? It **really** is all a matter of taste.

Taste is a highly subjective, uniquely individual subject which Mr. Webster describes rather dryly as "one of the special senses that perceives and distinguishes the sweet, sour, bitter or salty quality of a substance and is mediated by taste buds on the tongue."

But there lies the rub, says Ernie Meador, lab head, technical services, for the consumer products group in Oak Brook. For some unknown reason, that "special sense" is not the same in every person, and the quality of a particular taste may not be as highly developed in one individual as another.

This might be a matter of little concern to some people, but consider the dilemma it creates for Ernie and Diann Honn, technician, when they are asked to test the relative sweetness of a new syrup, or the natural flavor of a new drink. Is it too sweet? It could be, depending upon who's tasting it.

The importance of this is seen in the market place where the consumer cares little about the particular taste buds of Ernie and Diann and how they happen to be working on a particular day.

What is to be done? The answer lies in a taste sensory evaluation of employees at Oak Brook which is now underway. There are "standards" of sweetness, bitterness, sourness and saltiness. And by working under carefully controlled conditions, a person's taste perception of each flavor can be measured accurately.

Here's the way it works:

The subject is given a control liquid of clear water to taste. He continues sampling various liquids until he perceives a difference in taste from the control liquid. He must then identify the taste he has experienced.

There are up to 8 glasses with varying degrees of one of the four basic flavors for each test. The more glasses the person must taste to perceive a distinction, the lower his threshold for that particular flavor.

Controlled conditions

All the tests are conducted under carefully controlled conditions with minimum outside influences. Even the lighting is carefully controlled and the liquids

(continued on page 2)

Judy Monaco, right, and Chris Frank sample the flavor of Wagner grape drink and make notes on their reactions. Both Judy and Chris were evaluated as being sensitive to sweet tastes in taste tests conducted by consumer. Judy is secretary to the group vice president, consumer products, and Chris is buyer, chemical and ingredients.

Sta-Puf blue production starts at Pontiac

Production of Sta-Puf blue concentrated fabric softener is now underway at Staley's Pontiac, Mich., facility.

The preparation of Sta-Puf blue at the plant—which continues its production of Sno-Bol regular—follows the installation of several pieces of new equipment.

Existing facilities were used for installation of a boiler and processing tanks. The tanks are used for mixing, for holding, and for storing the ingredient which gives Sta-Puf blue its softening power.

In the News...

Glenn's memories . . . P. 2

Fire prevention . . . P. 4

Ole! . . . P. 4

The first tank car of IsoSweet to be produced at Decatur is readied for shipment to Smucker's, nationally known manufacturer of quality jams and preserves. Shipping clerk Ken Stubblefield checks final shipping papers while operator Merle Compton checks the car.

Extended corn syrup use

(continued from page 1)

Also in September, the first production of IsoSweet began at the Decatur plant, and an IsoSweet expansion at Morrisville, which will increase production there by 50 percent, is expected to be completed in December. (The first shipment of Decatur-produced IsoSweet was shipped to Smuckers.)

At the same time, sugar prices continue to escalate and have gone to more than $40 per hundredweight. These high prices and the long-term outlook for them to continue has prompted several corn processors to make commitments to begin production of high fructose corn sweetener. Even with the increased product that will be available from such new facilities, demand is expected to remain so high for high fructose sweeteners that they will remain in a virtual "sold out" position for years.

On The Move

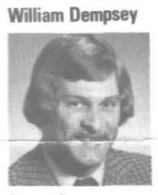
Leo Agsanian

Randall Cook

Ken Robinson

William Dempsey

Jim Stewart



Steve Gaston

Robert Stroyeck

CONSUMER

LEO AGSANIAN from production supplies specialist to manager production control, Oak Brook

LeROY BOONE from hourly roll to shift foreman

KATHERINE MARMITT from production control clerk to finish goods inventroy control clerk

CORPORATE

RANDALL COOK from shift foreman, quality assurance to programmer, corporate information systems

WILLIAM DEMPSEY from systems analyst programmer to project leader, corporate information systems

JUDY HILLIGOSS from messenger, office, to accounts receivable clerk, financial

ROBERT STROYECK from quality control technician to shift foreman, quality assurance

AGRIPRODUCTS

STEVE GASTON from management trainee to crude oil trading assistant

KENNETH ROBINSON from assistant manager, crude oil, to manager, crude oil

JUDY TISH from accounts receivable clerk to customer services clerk

JAMES STEWART from product manager, Vico Products, to district manager, protein

SONJA WHITE from messenger, office, to relief utility clerk

INDUSTRIAL

VIRGINIA KIICK from inventory clerk to secretary, dry starch and dextrins

BETTY WOLVERTON from secretary to manager, dry starch & dextrins, to secretary to manager, industrial production

JERRY ATKINS from plant messenger to production supplies coordinator

RESEARCH

ANN MANUEL from accounts receivable clerk to library secretary

KAY SMITH from record posting clerk to library assistant and receptionist

Anniversaries

Bill Miller

Wendell Himes

Lloyd Blankenship

Everett Moore

Dwight Butterfield

Robert Craig

Donovan Brewner, Sr.

40 YEARS

WILLIAM MILLER, maintenance shop superintendent, industrial

WENDELL HIMES, karry krane operator

35 YEARS

LLOYD BLANKENSHIP, construction supervisor, Satellite IV, industrial

ROBERT DEARDORFF, carbon operator, 5 & 10 building

JACE DAVIDSON, repairman, 1 building

EVERETT MOORE, senior mechanic, machine shop

CHARLES NESLER, mechanic, Satellite I, 101 building

GILMORE GILLON, SR., painter-roofer, 77 building

30 YEARS

ROOSEVELT CHEATHAM, lead packer, 29 building

25 YEARS

DWIGHT BUTTERFIELD, flash drier and grind, 12 building

ROBERT CRAIG, rigger leadman, 31 building

PAUL GOLLAN, P.S. drier operator, 20 building

KENNETH ALEXANDER, centrifuge operator, 44 building

MAURICE KAPPER, back hoe operator, 31 building

DONOVAN BREWNER, SR., air compressor operator, 2 building

20 YEARS

RICHARD BYRD, purifying department operator, Keever

ORVILLE GRIZZELL, airveyor operator, Keever

HELEN SCHWARTZ, cheif steno

JACK ENGLAND, shift foreman, syrup refinery & dextrose

JAMES PARNELL, assistant cooler operator, 17 building

FRED BINKLEY, tank car cleaner, 17 building

EDWARD LACY, development engineer helper, 59 building

MAURICE RAUCH, grain cleaner operator & weigher, 6 building

CARL GAITROS, senior mechanic, millwright shop

SAMUEL McCLURE, senior mechanic, millwright shop

FRANK DONDZI, service labor, 47 building

MARVIN McLEAN, helper, 2 building

CLIFFORD BLANKENSHIP, development engineer helper, 59 building

GLEN HUTTON, ion exchange operator, 10 building

DONALD ALLISON, analyst 60 building

HERBERT FEEZEL, development engineer helper, 59 building

BILLIE FETROW, roller mill operator, 101 building

ORVAL CLAYTON, assistant extraction operator, 101 building

LYLE SMITH, lead loader, 75 building

CARL GIESEKING, utility clerk, 77 building

EDWIN TILLEY, senior mechanic, millwrights

ALBERT BLAZER rigger leadman, 31 building

HAROLD LASKOWSKI, converter A operator, 16 building

ROLLAND MILLER, filter operator, 2 building

JOHN YOUNGER, stores clerk, 77 building

RAY CHENOWETH, tank & pump operator 12 building

JAMES MARTIN, merco operator, 6 building

10 YEARS

JUNE FRYMIRE, secretary, paper-textile sales, industrial

AL ZICK, JR., employee benefits manager, corporate industrial relations

HENRY SCOBELL, research chemist, research & development

LEO JOHNSON, shift foreman, specialty feeds, agriproducts

ROBERT WAGGONER, milling operator, 48 building

ROBERT AUTEN, 22 building operator, 48 building

ROBERT COX, senior mechanic, millwright shop

RUSSELL FINLEY, chemical operator, 16 building

THOMAS HOLLINGSWORTH, office janitor, 62 building

CHARLES MONTGOMERY, extraction plant operator, 118 building

5 YEARS

CHARLES OWNBY, tractor trailer driver, consumer products, Chattanooga

DENNIS THOMPSON, tractor trailer driver, consumer products, Chattanooga

MATTHEW FILLER, territory manager, specialities, industrial

JOHN HARROUN, district manager, protein, agriproducts

KENNETH GOLDSTEIN, mercantile floorman, commodity futures office

ELLEN DUGGAN, pension clerk, corporate industrial relations

PAT COLEMAN, product shipping clerk, corporate engineering

BETTY MARCH, inventory clerk, industrial products

ROBERT RICHARDS, shift foreman, specialty feeds, agriproducts

KENNETH BLAIR, building cleaner, 28 building

JACK BACK, feed press puller, 9 building

CECIL BARKER, cleaner 101 building

SAMUEL ZETTLER, operator, 111 building

GREGORY HILL, office janitor, 62 building

ROBERT UTTERBACK, converter unit helper, 20 building

Glenn concludes half-a-century of service

On June 13, 1925, Harry Wamsley, a Staley supervisor, called a youthful 15-year-old Glenn Trent and asked him if he'd like to work that summer at Staley.

The boy's first job was to paint posts in 17 building.

On Aug. 30, 1974, Glenn—now a 64-year-old Staley veteran—retired after 49 years and three months service with the company, all of which was spent in that same 17 building.

Known as the Silver Fox because of his silver-blue hair, Glenn thus ended a career that saw him rise to become foreman, corn syrup solids and warehousing, and probably be among the last employees to accumulate so many years with Staley. Current laws prohibit anyone from working in a factory before the age of 18.

"Harry Wamsley knew my father (who worked at Staley 33 years before retiring in 1954) so he decided I could do some work for him," Glenn reminisces.

"When the summer was over, the company asked if I'd like to keep working, so I went to school during the day and worked on the weekends. That wasn't uncommon in those days, and we had a lot of fellows who started for us at about 15 or 16 years old. Not many stayed as long as I, though."

The impact of some of the events Glenn has witnessed at Staley becomes evident when he recalls that when he started there were no production facilities on the east side of 22nd street. Today, there is quality control, the entire bean crushing operation, the administration building, the elevators and research and development.

"At that time, there was only the Staley athletic field and some homes." says Glenn.

Glenn also recalls such significant events as the introduction of Sweetose, the first corn sweetener. He considers its development among the milestones of Staley history.

Sweetose is an example of why our research and development has always enjoyed a reputation for solid market-oriented results," he explains.

Other significant product developments, Glenn recalls, include the introduction of Sta-Puf, Sta-Flo and more recently, protein advances and new sweeteners.

He points to the improvements in employee benefits which have occured over the years.

"When I started, the type of medical coverage and life insurance we have today was unheard of. We had no credit union. There were no provisions for disability pay. The protection employees have today provides a basis for financial security."

Would Glenn then follow the same path and build a lifetime career with Staley?

"Definitely, yes. I had studied accounting at Millikin and thought that would be for me. But I found a challenge in the manufacturing area that fascinated me all my life. I knew as a young man that Staley was a good place to work because my father and brother worked here.

"I enjoyed my work. It was intriguing. But now the time has come for me to step aside. I've thought a lot about this retirement and I prepared myself for it psychologically. And the memories of the things I did at Staley and all my Staley friends will always be with me."

Glenn Trent discusses Sta-Flo liquid starch shortly following its introduction in 1946. It was one of the numerous product introductions in Staley history Glenn witnessed. Right, Glenn as he appears today—ready to enjoy his retirement and his Staley memories.

Consumer shows taste

(continued from page 1)

have no odor (both of these conditions can contribute to taste distinctions). Also, the subject being tested should not smoke, eat or drink anything for a period of time before taking the tests.

This information is put to work then when a taste property of a product must be tested. Again, let us return to the syrup flavor.

Whereas in the past consumer would have relied upon a random sampling of employees to determine if the product was too sweet, it will today call upon those people whose records indicate they are perceptive to sweet tastes.

"This is all a part of an attempt to increase our knowledge of our products," explains Ernie.

This will soon be a familiar sight throughout the nation as farmers begin to combine soybeans. An early frost in much of the soybean growing area has prompted predictions of reduced crop yields. Soybeans are moving to take an even greater market dominance in share of market of the world's oil output.

Soy captures increased share of growing world oil market

"We've become a one world economy. Once the United States was basically isolated, agriculturally, from the pricing and demand influences of the rest of the world and exported through give-away programs and depressed pricing those products which could not be used domestically. But today, the increasing affluence of a significant number of nations has developed to the point where they are competing with the domestic users for our commodities.

"As a result, the increasing segment of world vegetable oil supplies made up of soybean oil has caused it to emerge as a major cornerstone of the complex soybean market. Whereas the price of soybean meal has historically been the controlling consideration in determining the amount of 'crush' in the soybean industry."

That's the way Dick Fisher, manager, vegetable oils, explains why, as the price of soybean oil has escalated, it has taken over this significant position as a weathervane for soybean prices.

Staley soy oils are used in eight basic product categories. Leading uses are salad dressings, mayonnaise, and re-packaging, as well as paints and resins, pharmaceuticals, fish packing, and tub margarine.

Dick points to a report by the U. S. Department of Agriculture (USDA) which notes that the domestic use of soybean oil since 1960 has doubled from approximately 3.3 billion pounds to 6.7 billion pounds in 1973. This represents an annual increase of five percent.

Reasons for the increase include the trend of diet cholesterol conscious consumers using more liquid oils and less solid fats; the sharp growth in soybean oil at competitive price levels; increased hydrogenation processing permitting the manufacture of shortening entirely from vegetable oils, and the consumer shift to margarine.

Market dominance

Even more importantly, projections of the USDA indicate that by 1985 soybean oil's market dominance will increase from the present 56 percent market share to account for nearly two-thirds of all fats and oils used in this country.

"Soybean oil supplies in the U.S. are projected at approximately 13 billion pounds by 1985, which is roughly 50 percent or four billion pounds above the 1973 level,"continues Dick. The USDA estimate by 1985 indicates that nearly 20 percent U.S. acreage will be in soybeans compared to 14 percent today.

But despite the increased U.S. supply, the world demand of which Dick spoke plays a major role in determining world prices.

Actually, there is an expected shortage of edible oils throughout the world. "Worldwide, we need one million metric tons of edible oil above last year's total production to meet the trend in world demand," explains Dick.

Other oils

Other major types of oils include sunflower seed, coconut, rape seed, cottonseed, groundnuts, palm, palm kernel, fish and lard. Interestingly, while edible soy oil prices have increased by 280 percent in three years, every other edible oil has shown at least a similar increase, and some, such as coconut and palm kernel, are nearly 500 percent higher than three years ago.

As might be expected, soy accounts for the major share of world oil production with 8.49 million metric tons produced in 1973 or 23.2 percent of the world's food oil production. Butter is next with 5.24 million metric tons or 14.3 percent of the world's supply, followed by sunflower seed with 4.15 million metric tons or 11.3 percent of the world food oil production. All other categories contribute less than 10 percent.

Morrisville expansion progresses

Construction progress at Morrisville continues on schedule and the expansion should be complete sometime in December, according to John Homan, plant manager.

John says in the past 60 days, a flurry of construction activity has seen several projects completed including installation on a check filter in the syrup refinery; installation of the clarifier in the mill house; startup of operations of a new large starch storage tank and completion of the bent screen (fiber washing screen).

Also, pilings have been driven for new IsoSweet storage tanks and a new building to house the tanks will soon be underway.

John says the major jobs remaining to complete the expansion include completion of a new enzyme tank, installation of two new first grind mills (bases are already poured), finishing work on two new steeps, and completion of a larger syrup conversion unit.

Modified starches gain acceptance with frozen food industry

Editor's note: The following article by Jack McGowan, marketing manager, specialty products, appeared in a recent issue of Quick Frozen Foods. It describes the increased use of modified starches such as those produced by Staley in Decatur, Houlton and Morrisville.

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"You've come a long way, baby."

This latest catchword from Madison Avenue would certainly apply to the frozen food business and the importance of modified food starches in it.

Back in the late 40s and early 50s, some brave frozen food producer made his first attempt at pot pies using wheat flour as the sole thickener. The result was products that at best might be described as watery, curdly and unappealing to the consumer.

Still, it was a start and if nothing else, it did give reason for frozen food manufacturers and food starch makers to get together for the first time.

The immediate results were pot pies utilizing 70/30 and 60/40 blends of some early modified starches and wheat flour.

Reason for the blend was the early modified starches didn't provide the opacity in gravies and sauces that had become the standard, i.e., flour gravy. So the modified food starch provided the stability and the wheat flour still was used to gain the desired texture.

Basic quality

Although these early modified starches used in the blends were by today's standards somewhat unsophisticated, they did have the one basic quality that is essential for frozen foods—freeze-thaw stability. When a starch manufacturer refers to "freeze-thaw," he is talking about how the starch holds up in terms of clarity, sheen and other desirable physical properties after having been placed in solution, completely frozen and then completely thawed. A modified starch is a product whose physical properties have been altered by approved chemical modifications set forth in the Congressional Federal Registry.

From pot pies, frozen food producers may have next ventured into fruit pies. There they required a starch with freeze-thaw stability and also good performance characteristics in acidic conditions.

Producers respond

Starch producers responded with modified waxy maize and modified tapioca starches and the race into a kaleidoscope of frozen foods was on.

Today, a look in the typical supermarket frozen food section reveals all of the following products that are dependent on modified food starches: fruit and cream pies, complete dinners, lunches and breakfasts, entrees, desserts and frozen specialties, formed onion rings and shrimp pieces, and battered poultry, fish and meat products.

The roles of and demands on modified food starches used in this vast array of foods are varied.

In the fruit filling of pies, turnovers and cobblers, the most commonly used starches are modified waxy maize and modified tapioca. All have in common excellent freeze-thaw capabilities. For example, a new Staley modified waxy maize, "Perma-Flo," can withstand more than 15 freeze-thaw cycles without breaking down. Ability to withstand such repeated cycles is important in today's frozen foods. Not only must the starch measure up during the freezing-thawing-serving routine, but it must withstand numerous peripheral freeze-thawings at various points along the distribution route.

Important to starches used in fruit pies and pasteries is their ability to impart clarity and sheen while eliminating the threat of syneresis.

In cream pies and eclair-type pasteries, the same starches provide the needed stable viscosity. The starch must also impart a smooth, creamy consistency without curdling or weeping.

In terms of infinite variety, perhaps no category of frozen foods has come further or benefited more than frozen meals or entrees. The ability of modified starches to allow creation of smooth gravies and sauces has in turn prompted a proliferation of chicken a la barbecue, stuffed cabbage rolls, salisbury steak and the like. Early gravies and sauces required combinations of wheat flour and modified starch to achieve the desired overall physical properties. Today, technology has advanced so that a single starch, such as Staley's "Sta-O-Paque," can be used to achieve all the desired characteristics.

In frozen desserts, modified food starches are again prevalent. In frozen puddings and similar desserts, modified tapioca starches are often preferred because of their ability to impart a bland, clean flavor and full-bodied, uniform texture.

Frozen items

In the frozen vegetable section, we find such items as broccoli in cheese sauce, sliced beets in orange glaze, peas and potatoes in cream sauce and other vegetables in butter or seasoned sauces. Each and every sauce is built upon a modified food starch. The percentage of starch may range from 0.5 to 2.5 percent of the total sauce. The characteristics demanded from the starch are many. The modified waxy maize starches, often used in sauces. must provide qualities of sheen and clarity in, for example, an orange glaze. The starch must impart smooth texture in a cheese or cream sauce. In every instance, it must assure product quality without breakdown or syneresis, even when exposed to extended shelf time and temperature fluctuations.

Specialty items

Specialty items, many of an ethnic variety, have earned a major share of the frozen food case. We refer, or course, to enchildadas, egg rolls, pizza and the like.

In pizza roll, egg roll and enchilada fillings, modified-pregelatinized tapioca starches are employed as a binder and moisture retention agent. As a binder, the starch aids good flow during extrusion while as a moisture retainer, it prevents "leakers." That is an individual piece with a runny filling that has soaked through the dough. In both instances as binder and moisture retainer, the starch must be able to perform its functions without increasing viscosity of the filling.

In frozen pizza, starch plays a subtle but important role of binding moisture in the tomato sauce so that the product retains the desired appearance after preparation.

What makes possible good batter pickup and retention during the preparation of a breaded fishstick, chicken part or meat patty?

Most likely, a modified corn starch since they impart the right quality of adhesion to the batter, assuring thorough coverage of the stick or patty. And when the product is prepared by the homemaker, the starch is what permits the essential albeit difficult-to-describe quality of "tender crispness" as opposed to "tough crispness."

One of the more recent product categories appearing with increasing frequency in frozen food sections are "formed" products such as breaded onion rings and shrimp made from parts rather than the conventional whole onion ring or shrimp. In the instance of these products, modified starches are used as the binder in shaping the piece.

Continued growth

As numerous and varied as are the uses of modified food starch in frozen foods, has the saturation point been reached?

Not by any means.

One product category that will undoubtedly play an increasingly important role in frozen foods will be that of formed products. As mentioned, there are already formed onion rings and shrimp pieces on the market, but what about fruit items, new vegetable concepts or meat products using what might have been previously unusable but perfectly acceptable bits and pieces. Modified starches will be playing roles of binder and/or batter for such products.

Indeed, the future looks bright for many more frozen food convenience concepts—concepts based upon modified starch technology.

STALEY NEWS

The Staley *News* is published monthly for Staley employees by Corporate Public Relations, Decatur.

Manager, Employee Communications ..... **Dan Hines**

Manager, Visual Communications ..... **Lee Jeske**

Assist. Photographer . **Roy Enloe**

Effective fire prevention based on employee cooperation, awareness

According to legend, on Oct. 8, 1871, what may have since become the most famous cow in the world kicked over a lantern in a Chicago barn and started the Chicago Fire.

It's been 103 years since Mrs. O'Leary's four-legged fire bug wrecked such havoc, but fires are still a safety problem of great concern. And October marks the annual observance of National Fire Prevention month.

"We want everyone to become aware of fire hazards," explains Steve Lockhart, loss prevention supervisor.

"Good housekeeping and its importance can't be overemphasized. It's one of our best fire prevention measures."

"Employees should be aware of piles of papers or rags, accumulations of oil or anything else that might be the fuel for a fire.

"The start for a fire usually comes from such things as electrical sparks, a carelessly discarded cigarette or misuse of flammable materials. The important point is that there are fire hazards anytime a plant handles things that could be fuel for a blaze."

Mike Paczak, plant protection director, urges employees to become aware of the causes of fires and how to use extinguishers located throughout the plant.

"There are three basic types of fires," he explains. "The Class A fire involves paper, cloth or wood. Stored water pressure extinguishers, water pump tanks and fire hoses should be used to stop these fires."

"Class B fires normally involve a volatile liquid. The dry chemical and carbon dioxide extinguishers should be used for these.

Some of more than 40 employees who volunteer for the Staley fire department along with plant protection personnel conduct a drill. The department holds twice monthly drills on each shift and stresses different aspects of fire fighting. The volunteers are from throughout the plant.

"Class C fires are electrical fires. Anything that is a non-conductor of electricity may be used as an extinguisher for these fires." (Water should not be used on electrical fires). A fourth type of fire involves burning metal.

How does an employee learn to use the extinguishers?

"Anyone who doesn't know how to use the extinguishers in his work area should ask his supervisor," says Mike. "They will work with employees on demonstration of proper use and answer any other questions. If the supervisor should have any questions he should contact plant protection."

Mike points out that employee awareness is the best fire prevention.

"If Staley people will be alert for potential fire hazards and report them to their supervisor, we can avert the tragedy of a fire." he explains. "That, combined with knowledge of what to do if a fire occurs, can contribute to preserving lives and property. That's why we work closely with supervisors and why new employees are given instruction in reporting fires, the different types and how to use different extinguishers."

THE GOLDEN YEARS

"Skeeter" Moore took advantage of the summer weather to visit much of his family around the country. He and his wife and daughter started by visiting Skeeter's brother in Roanoke, Va. Then they stopped in Ashville, N.C., where they toured the Vanderbilt mansion—Skeeter says the Vanderbilts are no relation—before going on to Seminole, Fla., to visit Skeeter's brother-in-law. A trip to Disney World capped the Florida jaunt, and on the way home, Skeeter visited another brother in Hopkinsville, Ky.

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Skeeter also says he visited with **Roy Rollins**, former vice president, and Roy sends his best to all his Staley friends.

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It was the "real thing" for **Carl Young** when he married his wife, and he says it still goes today 45 years later. Carl and Mrs. Young celebrated their 45th anniversary in Bradenton, Fla., this summer, an event Carl observed with justified pride and happiness.

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Harold R. Smith writes from Ft. Lauderdale, Fla., that he enjoys reading The Golden Years, and in a recent visit with **Ora "Mo" Fisher** who lives in New Port Richey, Fla., the idea for a reunion of Staley retirees living in the Central Florida area came up. Anyone who is interested should contact Harold at 5870 56 Ave. N, Apt. 114 B, St. Petersburg, Fla., 33709, or you can contact Staley *News*.

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F. Hanley Brock, who retired from research in 1968, writes from Rome that he and his wife spent the summer travelling through Europe. The Brocks are old hands at continental travel, having spent their 33rd wedding anniversary in Switzerland and observing No. 41 this year in Paris. Other countries on their travels included Belgium, Austria, Germany and Switzerland.

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What better way to cap off this edition of The Golden Years than with a Golden Wedding Anniversary. **George Owens**, who spent 45 years with the company before retiring in September 1967, and his wife, **Alice**, who worked for 33 years in 20 building before retiring in February 1968, observed their 50th wedding anniversary Aug. 20. Alice and George have four children and six grandchildren. Our congratulations to them and our best wishes for many more happy anniversaries to come.

Mira-Tex cuts costs, not quality for Mexican foods canner

Texans love their chili and Mexican foods.

While President, Lyndon Johnson served Texas-style chili to foreign dignitaries and heads-of-state, and millions of Texans are raised on the popular dish.

So, if you're a chili and Mexican food manufacturer based in Texas you take a special pride in your dish, using only the top ingredients.

By using Staley textured vegetable protein, a leading Mexican foods canner is producing "meatier" chili con carne, enchiladas and other products while holding the line on increased ingredient costs.

Mountain Pass Canning Co., a subsidiary of Pet, Inc., uses Staley Mira-Tex in its beef taco filling, beef enchiladas, chili with beans and chili con carne. According to Gary Nichols, quality control manager of Mountain Pass, if the firm used only meat instead of the meat-textured protein combination, its ingredients costs would be increased by some $70,000 annually.

Mountain Pass, markets its products under the "Old El Paso" and "Mountain Pass" brand names. It has been using textured vegetable protein in its various meat products for about five years. The percentage of the textured protein to total weight of finished product varies depending upon the item—3 percent in the beef taco filling, 1.4 percent in the enchiladas, 1.75 percent in the chili with beans and 4 percent in the chili con carne.

All percentages are on a dehydrated basis. The soy-derived ingredient is shown on the label as "textured vegetable protein (soya flour)."

Tasty, nutritious

While contributing cost savings, the textured protein does not detract from the product's taste and nutritional values because of its high quality protein content (50 percent). In addition, the textured protein prohibits fat separation in the finished products, thereby adding eye appeal when the cans are opened by the consumer.

Incorporation of the textured protein into the "Old El Paso" and "Mountain Pass" products required no special equipment or process modification on the part of the canner.

Preparation of meat fillings is generally as follows:

Primal cuts of meat are brought to the Mountain Pass plant located in Anthony, Tex., north of El Paso, on the evening prior to processing. The cuts are partially thawed overnight.

The following day the meat is sectioned, then run through a large commercial meat grinder into stainless steel tote bins, which are scale weighed. The bins in turn are dumped into any of three large steam-jacketed, swept-surface cooking kettles in the cannery. At this point, all other ingredients for the filling—spices, seasonings, water, beans (for chili with beans) and the dehydrated textured soy protein— are added. Typical batch size may range from 1,000 to 2,000 pounds.

The Mira-Tex hydrates fully in the meat filling juices, and blends thoroughly during the 15 to 30 minutes cooking time (at approximately 200 degrees fahrenheit) in the kettles.

Batches of the chili con carne, chili with beans and beef taco filling are piped to a holding tank which continually supplies an automatic pocket filler. Cans of these particular products are then sealed and transferred to any of the company's 46 retorts for final processing.

Batches of enchilada meat filling are diverted to an extruder which extrudes a continuous strip of meat filling. The strip runs through a wheel cutter which segments the strip into individual enchiladas. Each enchilada is then handwrapped and manually inserted into cans. An automatic filler adds sauce; the cans are run through a sealer and finally moved to the retort.

Quality and taste are the key. A true Texan wouldn't settle for anything less in his chili and Mexican foods.

Mountain Pass uses Mira-Tex in both its chili and its enchiladas. The Texas-based canner is a national distributor of Mexican dishes.

Staley Mfg. Co.
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