

We Feed 1.2 Billion People Annually



Explore our opportunities

Cargill is now hiring for General production in Wyalusing, PA

Cargill is powered by our plants, and our plants are powered by our people. That's why we are committed to creating a culture built on doing what's right for our employees. At Cargill, you'll have a community by your side. Your safety and well-being will be prioritized, and you'll have opportunities to grow. Discover how you can be part of nourishing the world.

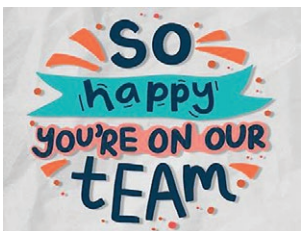
Pay rates
Starting pay: \$20.59-\$31.16/hour

Apply online today
careers.cargill.com/wyalusing-pa



Cargill offers career advancement opportunities, benefit packages, vacation time.
401 (k) retirement and more!

EOE, including disability/vets



Meet Ken Marrow!

Ken is our 2nd Shift Grinding Operations General Foreman. He has worked for Cargill for a total of 26 years! In addition to this, Ken has 17 years of dedicated service in Law Enforcement. His career highlights include serving as Chief of Police, demonstrating his commitment to our community.



Outside of work, Ken enjoys unwinding with horror films and spending quality time with his two daughters.

Ken has consistently enjoyed his tenure at Cargill, appreciating both the demanding nature of the role and the opportunity to collaborate with colleagues from diverse backgrounds. Thank you for all you do, Ken!

Andy Kusmierz Promoted



Andy Kusmierz was recently promoted to 3rd Shift Maintenance Lead. Andy has been working at Cargill for 6 years. In that time, he has worked in the MAP room/Grinding area and most recently in Food service as a mechanic. Andy has also completed the mechatronic program through Penn Tech and is furthering his career in mechanics and electrical. He lives in Laceyville with his wife, four step-daughters, 4 dogs and 2 cats. In his free time, Andy enjoys spending time doing odd projects around the house and running his stepchildren to their activities. He is excited in his new role and can't wait to further his career with Cargill. Congratulations Andy!



Wishing everyone a happy and healthy Thanksgiving holiday from all of us at Cargill!

Apple Cider Beef Stew

Prep Time: 30 minutes
Cook Time: 1 ¾ hours
Yield: 8 servings



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| 2 pounds beef stew meat, cut into 1-inch cubes | 3 medium potatoes, peeled and cubed |
| 2 tablespoons canola oil | 4 medium carrots, cut into ¾-inch pieces |
| 3 cups apple cider or juice | 3 celery ribs, cut into ¾-inch pieces |
| 1 can (14 ½ ounces) reduced-sodium beef broth | 2 medium onions, cut into wedges |
| 2 tablespoons cider vinegar | ¾ cup all-purpose flour |
| 1 ½ teaspoons salt | ¼ cup water |
| ¼ to ½ teaspoon dried thyme | Fresh thyme sprigs, optional |
| ¼ teaspoon pepper | |

1. In a Dutch oven, brown beef on all sides in oil over medium-high heat; drain. Add cider, broth, vinegar, salt, thyme and pepper; bring to a boil. Reduce heat; cover and simmer for 1 ¼ hours.
2. Add potatoes, carrots, celery and onions; return to a boil. Reduce heat; cover and simmer for 30-35 minutes or until beef and vegetables are tender.
3. Combine flour and water until smooth; stir into stew. Bring to a boil; cook and stir for 2 minutes or until thickened. If desired, serve with fresh thyme.

Recipe provided by www.tasteofhome.com

November Service Anniversaries



Aaron Geedy (Sanitation) and Nicole Algar.

30 Years

Holly Moon (Harvest) – 30 years

10 Years

Dawn Camp (Harvest) – 10 years
Tammy Anderson (Shipping) – 10 years
Terry Crawford (Quality) – 10 years
Aaron Geedy (Sanitation) – 10 years
Jessica Potter (Processing) – 10 years

5 Years

Laurie Biza (Parts Room) – 5 years
Drevon Fitzgerald (MAP) – 5 years



Jenn Sentyz and Terry Crawford (Quality).



Laurie Biza (Parts Room) and Brian Emick.

Pop Up Event



American Dining Creations hosted a pop-up event in the Cargill Cafeteria on Thursday, November 20th. Employees enjoyed made-to-order chicken stir fry, customizing their meals with fresh ingredients and their favorite sauce.

