

We Feed 1.2 Billion People Annually



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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



Wearing Green for St. Patrick's Day!



HAPPY St. PATRICK'S DAY!



Cargill Holds Basket Raffle!

In moments of profound loss, the compassion of a community becomes a source of strength. Our heartfelt thanks go out to everyone who supported the basket raffle held at Cargill for Barb Grow and her family following the passing of her son Tyler. The generosity shown—through donations, attendance, and countless acts of kindness—has been deeply moving. We are especially grateful for the unwavering support of Barb's coworkers and local businesses, whose willingness to rally together reflects the very best of who we are as a community. Your care has offered comfort during an unimaginably difficult time and reminded Barb and her family that they are surrounded by people who truly stand with them. Thank you for lifting them up with such grace and solidarity.



Rising Stars

New employees can be recognized as Rising Stars during their introductory period if they receive a "Very Good" on their job performance evaluation and also must have perfect attendance to be eligible. Congratulations to all the Rising Stars!



Pat Randall & Mitchell Young (Harvest)



John Lycke (Harvest), Madi Brown & Chase Stevens (Harvest)



Riley Short (Processing) & Peyton Guzy (Processing)

Parchment Paper Gyros

Prep Time: 10 minutes
Cook Time: 20 minutes
Servings: 4

Ingredients
1 pound ground beef
1 tablespoon grated onion
1 tablespoon plain Greek yogurt
1 tablespoon olive oil
1-1/2 teaspoons dried oregano
1 teaspoon minced garlic
1 teaspoon salt
1 teaspoon ground cumin
1 teaspoon ground coriander
3/4 teaspoon pepper
1/2 teaspoon paprika



1/2 teaspoon dried parsley flakes

ASSEMBLY:

4 flatbreads or pitas
3 cups shredded lettuce
1 cup cherry or grape tomatoes, halved
1 small red onion, thinly sliced
Refrigerated tzatziki sauce, for serving

Gyro meat that's made without a spit? It can be done! This viral method uses parchment paper to flatten seasoned ground beef that's baked and broiled to look just like the real thing.

Directions

1. Preheat the oven to 400°.
2. In a large bowl, mix together ground beef, onion, yogurt, olive oil, oregano, garlic, salt, cumin, coriander, pepper, paprika and parsley.
3. Divide mixture into two equal-sized portions. Place one portion in the center of a 16x12-in. piece of parchment paper. Place another equal-sized piece of parchment paper on top; using your hands or a rolling pin, flatten into a thin rectangle, the same size as the parchment paper. Starting from the short end, fold the parchment over the meat, rolling it tightly into a 1-1/2-in. log. Repeat with the remaining portion.
4. Place beef logs on a rimmed 15x10x1-in. baking sheet. Bake 15 minutes. Drain off excess grease. Unroll the meat; break into smaller pieces. Return to the baking sheet. Broil 2-3 minutes or until the edges are crispy.
5. Serve gyro meat in flatbreads or pitas with shredded lettuce, tomato, onion and tzatziki sauce.

Provided by www.tasteofhome.com

