





Cargill deepens its scientific grounding with a new research center in Elk River, Minnesota. This is a place for research in animal nutrition, feed performance and animal husbandry. Nutrena will revolutionize feed development and pricing using Cargill's first electronic computer, an IBM 650. **Improvements from research and development in agricultural technology guide the company's thought leadership across several industries.**

Cargill establishes trading offices in Europe. It also buys Kerr Gifford, a grain dealer based on the U.S. Pacific coast, to explore expansion into Asian markets. Around the same time, Cargill enters the salt business by barging salt up the Mississippi River for sale in the Upper Midwest.

In lieu of sending Christmas cards to employees in 1958, Cargill donates to CARE's Food Crusade, starting a decades-long partnership that continues to this day.

Cargill™ Employee Anniversaries



Brian Emick & Chelsea Malinowski



Brian Emick & Shawn Saxon



Brian Emick & Wade Clauser (October)

5 Years

Chelsea Malinowski – Shipping

Shawn Saxon – Engineering

10 Years

Jeanette Norton – Map

Justin Jennings – Waste Water

15 Years

Wade Clauser – FSQR

Ashley Jurista – FSQR

John Brek – Sanitation

Daisy Walker – Map

20 Years

David May – Sanitation

25 Years

Darla Sayers – Shipping

30 Years

Randy Moon – Grinding Operations

Thanksgiving Giveaway





The spirit of Thanksgiving was on full display as employees participated in this year's Thanksgiving Basket Giveaway. Three lucky winners were selected to take home baskets filled with everything needed to help create a delicious Thanksgiving feast for their families.

Congratulations to Patricia Albrecht, Steve Shafer, and Crystal Kovac on winning our Thanksgiving baskets! Each basket was packed with holiday essentials to make their Thanksgiving celebrations even more special.

Mexican Shepherds Pie



Yield: 8 servings
Prep Time: 20 minutes
Cook Time: 30 minutes
Total Time: 50 minutes

Ingredients

For the filling

1 pound lean ground beef
1 can red or black beans (rinsed)
1 can mild Rotel tomatoes (do not drain)
1 envelope package taco seasoning
1 bell pepper finely chopped
1 yellow onion finely chopped
1 cup of corn

Mashed potatoes

6 medium sized potatoes
3 tbsp butter
¼ cup milk
1 cup Tex-Mex cheese

Toppings

1 cup Tex-Mex cheese
sour cream
4 green onions

Directions

For the mashed potatoes

1. Wash, peel and dice the potatoes.
2. Add the diced potatoes to a large pot of boiling salted water and boil until fork tender, about 12 minutes.
3. Drain the potatoes and add them to a large bowl along with 3 tbsp of butter and 1/4 cup milk. Using a hand masher or hand mixer mash the potatoes until fluffy. Fold in 1 cup of cheese until evenly combined.

For the filling

1. Preheat oven to 375°
2. In a large skillet over medium heat brown 1 lb. lean ground beef along with one finely chopped onion. When the meat is fully cooked drain off any excess fat.
3. Add in 1 can red or black beans (rinsed), 1 can mild Rotel tomatoes (do not drain), 1 envelope package taco seasoning, 1 bell pepper finely chopped, 1 yellow onion finely chopped and 1 cup of corn and cook until everything is heated through and evenly combined.
4. Transfer the filling to a 9"x13" pan and spread evenly.
5. Top the meat filling with an even layer of the cheesy mashed potatoes.
6. Sprinkle an additional cup of cheese over the potatoes and bake uncovered for 30 minutes, or until the cheese is starting to brown and the pie is bubbling.
7. Remove pie from the oven and let sit for 10 minutes before topping with sour cream and green onions.
8. Enjoy!

Tips

- You can make this dish ahead of time and refrigerate until ready to bake. Add an additional 10-15 minutes onto the baking time if making ahead.

Recipe provided by www.foodtalkdaily.com



From all of us at Cargill, we wish you a Happy Thanksgiving filled with warmth, gratitude, and good company. May this season bring joy, peace, and happiness to you and your loved ones around the world.



Lisa Kellogg-Williams wants to personally thank Jacob Hill, from Food Services, Johan Galindo, Richard Brito, and Brianna Gowin from MAP/CR for coming in on Saturday, 10/31/26 to assist the Bulk Grind Room and Frozen Block area that was lacking staffing. Your willingness and unselfishness to learn new tasks have not gone unnoticed. These individuals are what teamwork is all about. They jumped right in by asking questions and completed many tasks. I am proud to have them in Grinding Operations.

Big thank you to Justin Beaudoin for staying late to operate the yard truck as a dumper while the rendering plant dumping station was down. We couldn't have gotten the trailers dumped on 3rd shift without his help. We really appreciate your teamwork and commitment!

Shannon Kelly wants to send out a big congratulations to Chase Stevens for bringing a positive attitude, great teamwork, and giving 100% effort every single day. Thanks for going above and beyond, Chase!



Power your life forward

Cargill is now hiring for Maintenance Mechanics, Electricians and Production roles 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.

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

Medical, Dental, Vision, and Prescription Drug Insurance. Access to Discounted Childcare Tuition. Health & Wellness Incentives. Paid Vacation and Holidays. 401 (k) with Cargill Matching Contributions. Flexible Spending Accounts (FSAs). Short-Term Disability and Life Insurance. Employee Assistance Program (EAP). Employee Discounts.
EOE, including disability/vets

Cargill