

We Feed 1.2 Billion People Annually



Nate Bishop Promoted



Nate Bishop was recently promoted to 2nd Shift Shipping Safety Captain. Having dedicated more than 10 years to Cargill, he has consistently demonstrated commitment, hard work, and professionalism throughout his career. Outside of work, he and his wife live near Wysox with their three dogs. In his free time, he enjoys gaming, target shooting, and caring for his chickens and ducks. We look forward to your continued success and contributions at Cargill. Congratulations Nate!

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 Holds Fall Turkey Shoot



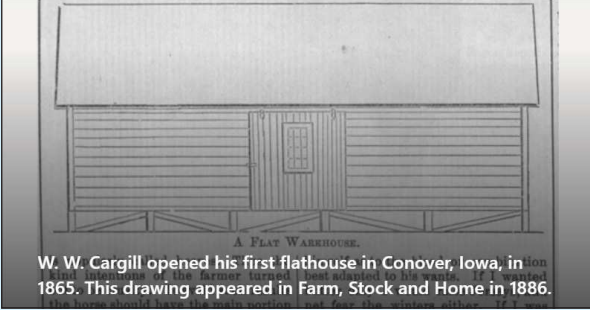
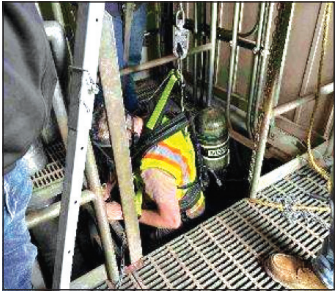
The Cargill Fall Turkey Shoot was recently held at the VFW Post 6824 (Haigh's Pond) in Rome, PA. This event is held several times per year and all proceeds from the Turkey Shoot help to support the Employee Hardship Fund. The day featured games such as meat raffles, 50/50's, and of course the highlight was the shooting range. If a person was the lucky winner at the range, they were able to choose from a variety of meats as their prize. We had a great turnout, and a great day was had by all. A big thank you to all who came out to support the event. Thank you to all those that volunteered, your help made this event successful, and we couldn't do it without you!



Confined Space Training Held for Emergency Response Team



Allen Safety was onsite during the week of September 14th to conduct confined space training with our emergency response team. The training reviewed and demonstrated all of the location's equipment, personal protective equipment, programs, permits, and procedures. Each person showed competency in entry, attendant, and rescue roles through performance of each role over the course of multiple drills throughout the day.



Cargill was founded in 1865 as a single grain warehouse in Iowa, U.S. Since then, we've grown to become a global partner connecting people around the planet and across the agricultural supply chain. But one thing has remained constant: our purpose of nourishing the world in a safe, responsible and sustainable way.

Our story starts in 1865, when William Wallace (W. W.) Cargill leaves his family home in Janesville, Wisconsin and buys his first grain flat house in the railroad town of Conover, Iowa. W. W. will be joined by two of his younger brothers, Sam and Sylvester, and together they expand the business that will one day revolutionize the way commodities are moved. W. W. Cargill follows the expansion of the railroads west, erecting his first elevator and setting up headquarters in Albert Lea, Minnesota. With new features like conveyor systems and multiple floors,

elevators offer farmers new flexibility in storing and selling their crops. In 1875, W. W. moves the Cargill family and headquarters to regional commerce hub of La Crosse, Wisconsin. As the railroads continue to expand, the brothers, now including James, experiment with vertical integration, founding a farm and buying more grain elevators. By pairing novel storage capabilities with emerging transportation possibilities, they plant the seeds for what Cargill will become: a connector across the global supply chain helping our customers achieve sustainable growth.



Easy Crescent Taco Bake

Prep time: 25 minutes

Total time: 50 minutes

Serving size: 6

Ingredients

- 1 can (8 oz.) refrigerated Pillsbury™ Original Crescent Rolls (8 Count)
- 1 lb. ground beef (at least 80% lean)
- 3/4 cup thick & chunky salsa, plus more for optional topping
- 2 tablespoons from 1 container (6.25 oz.) Old



El Paso™ Original Taco Seasoning Mix

1 cup shredded cheddar cheese (4 oz.)

Toppings, if desired

- Diced white onion
- Diced Roma tomatoes
- Chopped fresh cilantro

Instructions

- Heat oven to 375°F. Unroll dough; separate into 8 triangles. Place in ungreased 10-inch ceramic or glass pie plate or 9-inch square baking dish; press over bottom and up sides to form crust.
- In 10-inch skillet, cook beef over medium heat 8 to 10 minutes, breaking apart and stirring occasionally, until thoroughly cooked; drain. Stir in salsa and taco seasoning mix; simmer 5 minutes.
- Spoon meat mixture into crust-lined plate; sprinkle with cheese.
- Bake 14 to 17 minutes or until crust is deep golden brown and cheese is melted.
- Served topped with diced white onion, diced tomatoes, and chopped cilantro, if desired.

Recipe Tips

- To make it easy to tell when the crust is golden brown, try using a see-through glass pie plate.
- A 4-oz can of Old El Paso™ Chopped Green Chiles combined with the meat mixture adds a mild, smoky heat that amps up the flavor.

Recipe provided by: www.pillsbury.com



www.cargill.com