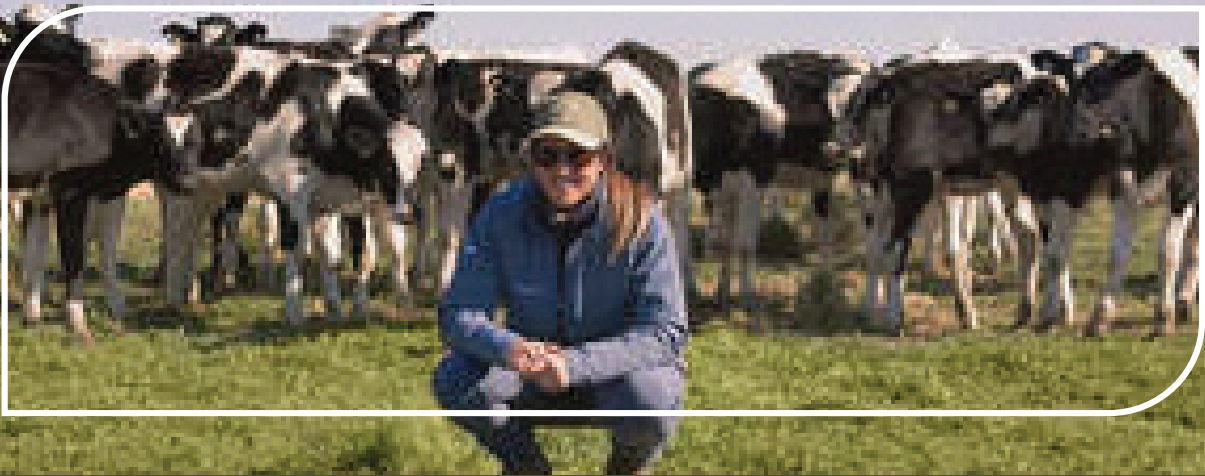


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## Employees Recognized for Safety Achievement



The Loin Line maintained Zero Recordables throughout the year, demonstrating that safety is their number one priority. Their commitment and hard work are truly appreciated! Good job Loin Line!

## Rising Star Recognition



Jan Sherwood, Edward McCloskey (MAP) & DreVon Fitzgerald



Jan Sherwood, Lucas Drever (MAP) & DreVon Fitzgerald

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



Tinya Buck (Harvest) & Brittany Park



Will Tompkins & Noah Dean (Harvest)



Edwin Rivera (Sanitation) & Alex McKenney

## Pets of Cargill



Name: Skye  
Owner: Mariah Harkness



Name: Spikey Bikey  
Owner: Amanda Richlin



Names: Hades and Butch  
Owners: Pat & Jan Sherwood

## Cheeseburger Pasta

Prep /Total Time:  
30 minutes  
Yield: 4 servings

**Ingredients**  
1-1/2 cups uncooked whole wheat penne pasta  
3/4 pound lean ground beef (90% lean)  
2 tablespoons finely chopped onion  
1 can (14-1/2 ounces) no-salt-added diced tomatoes  
2 tablespoons dill pickle relish  
2 tablespoons prepared mustard



2 tablespoons ketchup  
1 teaspoon steak seasoning  
1/4 teaspoon seasoned salt  
3/4 cup shredded reduced-fat cheddar cheese  
Chopped green onions, optional

**Directions**  
1. Cook pasta according to package directions. Meanwhile, in a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Drain pasta; add to meat mixture.  
2. Stir in the tomatoes, relish, mustard, ketchup, steak seasoning and seasoned salt. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes.  
3. Sprinkle with cheese. Remove from the heat; cover and let stand until cheese is melted. Garnish with green onions if desired.

Recipe provided by [www.tasteofhome.com](http://www.tasteofhome.com)

