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Cargill is now hiring for Maintenance Mechanics, Electricians and Production roles in Wyalusing, PA!

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Sue Woodruff Retires after 32 Years!

Please join us in congratulating Sue Woodruff on her retirement and celebrating 32 years of dedicated service to Cargill!

Sue began her career in the FAB Department, where she spent 17 years, and concluded her Cargill journey in Dry Storage. Throughout her career, Sue has been a valued team member whose hard work, commitment, and positive contributions have helped make a difference every day. Sue resides in Wyalusing with her husband, Jake, and is looking forward to spending more time with family and friends during retirement. She is especially excited to enjoy more camping adventures with Jake and their dog, Siri, as well as spending more time outdoors. When asked what she will miss most about Cargill, Sue shared that she will miss the special people she had the opportunity to work with over the years... and, of course, the nice paycheck! Sue's advice to others is simple: "If you are looking for a good, reliable job, Cargill is the place to go!" Thank you, Sue, for your 32 years of service, dedication, and commitment. We wish you a happy, healthy, and well-deserved retirement filled with many new adventures and wonderful memories. Congratulations!



Congratulations to our Rising Stars



Please take a moment to congratulate, Albert Frey and Jacob Hill, on achieving Rising Star status! Their outstanding attendance, dedication, and commitment to showing up every day ready to contribute have not gone unnoticed. This accomplishment reflects their strong work ethic and positive impact on the team.

Congratulations, Albert, and Jacob! Thank you for your hard work and keep up the great work!



Special Recognition Corner



A huge thank you to our Grinding team for their outstanding dedication and commitment during the room remodel. Over the three months, this team went above and beyond, working weekdays and weekends to keep up with production demands while navigating significant changes in their work area.

Your hard work, flexibility, and determination to meet expectations & fulfill orders did not go unnoticed. We greatly appreciate everything you have done to support the operation and ensure our success.

Thank you for all you do! Your efforts truly make a difference.

Derek Schulz recognized the 2nd Shift Bulk Grind team for doing an excellent job working through all of the challenges they have experienced with the Grinding room remodel, while all the time maintaining a focus on safety and keeping up with the food safety standards that our customers expect from us. Great Job everyone!

Cargill HVAC department would like to congratulate Taylor Armitage, Jason Uitz, Octavius Chacona, and Casey God for the successful completion of the EPA 608 Universal certification. This authorizes and certifies technicians in the safe and responsible handling of refrigerants, demonstrating the dedication, hard work, and readiness to work on all types of HVAC equipment.

Arrin Adams gave a shout out to Karyn Smith for helping a new hire on their 2nd day with their locker and helping them to understand the time clocks. This is the kind of teamwork we are looking for, great job Karyn!



Sam Cargill leads the Minneapolis operation to incorporate under Cargill Elevator Company, shown here in 1895.

W. W. Cargill's reputation for honesty and commitment to his word helps him secure support from investors and financiers. With brothers Sam and James, he founds the company's first terminal elevator at the head of the railroad line in La Crosse, Wisconsin, and continues to buy properties throughout Wisconsin, Minnesota, Iowa and the Dakotas. By 1885, they have 102 structures. Sam leads the Minneapolis operation to incorporate under Cargill Elevator Company. W. W. and his brothers open an office in Duluth, Minnesota, and establish the Superior Terminal Elevator Company in Wisconsin. By establishing offices and business sites in larger cities and transportation hubs, Cargill can connect the food supply chain more efficiently and effectively. In 1895, W. W.'s daughter, Edna Cargill, marries neighbor John H. MacMillan (John Sr.) — forever joining the Cargill-MacMillan families. John begins working for W. W. Cargill and the couple welcome a son, John, Jr.



W. W. buys Elevator T and turns it from an insignificant storage facility into a major Midwest terminal elevator, Minneapolis, Minnesota, 1905.

W. W. buys Elevator T in Minneapolis, Minnesota, from the Spencer Grain Co. It's an insignificant storage facility, but he'll turn it into a major Midwest terminal elevator — an elevator sitting at the head of a railroad line. In 1903, Sam Cargill dies, creating a void in leadership and an increased role for John MacMillan, Sr. When W. W. dies in 1909 at the age of 64, John, Sr., takes over his company. The financial fallout of W. W.'s death — and years of not-always-profitable expansion into timberlands, bauxite mining, ranching, railroad and land development — put the business in jeopardy. John works to reassure creditors about the company's future, dissolving much of its non-grain trading business. Cargill's resiliency is tested — and affirmed.

Cheeseburger Soup

Prep time: 30 minutes
Cook time: 25 minutes
Serving size: 8 (2 quarts)
Ingredients
1/2 pound ground beef
4 tablespoons butter, divided
3/4 cup chopped onion
3/4 cup shredded carrots
3/4 cup diced celery
1 teaspoon dried basil
1 teaspoon dried parsley flakes
1-3/4 pounds (about 4 cups) cubed peeled potatoes
3 cups chicken broth
1/4 cup all-purpose flour
Instructions



8 to 16 ounces Velveeta, cubed
1-1/2 cups whole milk
3/4 teaspoon salt
1/4 to 1/2 teaspoon pepper
1/4 cup sour cream
Optional: Onion rings and thinly sliced green onions

In a large saucepan over medium heat, cook and crumble beef until no longer pink, 6-8 minutes; drain and remove from pan. In same saucepan, melt 1 tablespoon butter over medium heat. Saute onion, carrots, celery, basil and parsley until vegetables are tender, about 10 minutes. Add potatoes, broth and beef; bring to a boil. Reduce heat; simmer, covered, 10-12 minutes or until potatoes are tender. Meanwhile, in a small skillet, melt remaining 3 tablespoons butter. Add flour; cook and stir until bubbly, 3-5 minutes. Add to soup; bring to a boil. Cook and stir for 2 minutes. Reduce heat to low. Stir in cheese, milk, salt and pepper; cook until cheese melts. Remove from heat; blend in sour cream. If desired, serve with onion rings and green onion.

Recipe provided by: www.tasteofhome.com

