

We Feed 1.2 Billion People Annually



Explore our opportunities

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



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!



Joel Briceno (Processing)



Jerry Turner (Processing)

Stephanie Altamirano (Plant 2) & Salma Ortiz



Shawn Wagner (Processing) & Sarah Kershner

Zack Magdin (Processing) & Greg May



Justin Smiley (Processing) & Greg May

Special Recognition Corner

Sending out recognition to Ashley Lee for her help with all the extra work for the Pineland runs. She has gone out of her way to make sure that everyone is in their place, work is being done safely and efficiently, all while running her own line. She has been a very, very big help and wanted to make sure she is aware of how much she is appreciated.

The Engineering department would like to recognize the following people for volunteering to come in for ERT to complete some much needed work at rendering:

Casey Zacharias, Cody Pedro, Christina Moore, Mark Smith, Joe Sorber, Darren Kravitz.

We would not have been able to complete this sorely needed repair without them. Thank you all!

Cargill wanted to thank everyone who participated in the Children's Christmas Party this last year. Also sending a special shout-out to Stephanie Cole who organized the party and made sure everything went smoothly. There is so much work that goes into this event, and Steph made sure

fun was had by all. Thank you so much!

Congratulation to Ken Arey and Mitchell Pickett on their successful completion of R.E.T.A.'s "Ammonia Refrigeration Compliance" book exam. This exam demonstrates knowledge of safe, effective, efficient, and compliant operation of our ammonia refrigeration system.

Thank you Jr. Kisner and Darby Densmore for coming in on a Saturday to grease the MPE and for also taking care of a few issues we had. Your help and dedication is greatly appreciated!

Special Recognition going



out to Katie Caro-Randall. No matter the situation, Katie always rises to the occasion. She shows up every day with her sleeves rolled up and makes thing happen. The Safety Office appreciates everything you do!!

Great Job!

November Anniversaries



15 Years

Laurie Biza (Parts Room) & Brian Emick

QUOTEBOX.COM



Teamwork is the secret that makes common people achieve an uncommon result. Teamwork is important. It's what happens when you surrender the mistaken idea that you can go it alone and realize that you won't achieve your individual goals without the support of your colleagues.

Unknown

“

Recipe: Slow-Cooked Beef Tips

Prep Time: 25 minutes

Cook Time: 6-1/4 hours

Yield: 2 servings

Ingredients

1/4 pound sliced baby portobello mushrooms

1/2 small onion, sliced

1 beef top sirloin steak (1/2 pound), cubed

1/4 teaspoon salt

1/8 teaspoon pepper

1 teaspoon olive oil

3 tablespoons dry red wine or beef broth

1 cup beef broth

1-1/2 teaspoons

Worcestershire sauce

Directions

1. Place mushrooms and onion in a 3-qt. slow cooker. Sprinkle beef with salt and pepper. In a large skillet, heat oil over medium-high heat; brown meat. Transfer meat to slow cooker.
2. Add wine to skillet, stirring to loosen browned bits from pan. Stir in broth and Worcestershire sauce; pour over meat. Cook, covered, on low 6-8 hours or until meat is tender.
3. In a small bowl, mix cornstarch and water until smooth; gradually stir into slow cooker. Cook, covered, on high 15-30 minutes or until gravy is thickened. Serve with mashed potatoes.

Tips:

Serve over brown rice, noodles or mashed potatoes.

Recipe provided by www.tasteofhome.com



1 tablespoon cornstarch
2 tablespoons water
Hot cooked mashed potatoes

