

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



Did you know?
Cargill partners with Marathon Health to offer eligible employees and their families FREE services?

Amanda conducts monthly visits to the plant, where she connects with employees, provides comprehensive education on available services, and facilitates appointment scheduling opportunities.
We're grateful for Marathon Health's commitment to supporting the well-being of our Cargill family.
Thank you, Marathon!



Pictured is the Clinical Director from Marathon, Amanda Crambo, with Thomas Choplick who works in our Processing Department.

Employee Shoutout

Meet Jacob Brown, a harvest floor employee here at Cargill who spends his weekends in the fast lane. Sponsored by Cargill Wyalusing, Jacob recently dominated the Autocross circuit, clinching 1st place finishes in both the Glen and Southern New York regions. Huge congratulations on the double victory, Jacob—keep chasing those checkered flags!



Photo Contest Winners

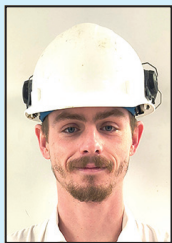
Congratulations to Cargill's "Snow Photo Contest" winners! Lots of great submissions were sent in, but the top 2 photo's with the most votes were the "Grandma snowman" submitted by Loren Patterson, Shipping Department and the "Snow Angel" submitted by Emanuel Frames, Processing Employee. Both winners took home the "Grand Prize" while all other photo submissions were given a small token for their participation.



Marge Balog, pictured with Kristie Spencer, HR.

Marge Balog Retires after 20 Years!

After 20 years of Cargill dedication, Marge has decided it's time for some rest and relaxation! Marge spent most of her years on the Harvest Floor before moving to our Laundry Room area.
Marge plans to spend time with her grandchildren and 5 great granddaughters. Marge is also getting married in April, so she will be enjoying the "honeymoon stage" during her retirement as well!
Marge, we all wish you the best and will miss seeing your smiling face in the Laundry Room!



Name: Kaleb Arrieta
Department: Sanitation
Job Title: Sanitation Utility
Length of Service: 1 year
Best thing about working at Cargill: Knowing I get to provide a safe product for everyone to eat.



Name: Ashley Brown
Department: Harvest/Headline
Job Title: Line Lead
Length of Service: 12 Years
Best thing about working at Cargill: Steady income and family like environment.

Crock Pot Hamburger Potato Casserole

Prep Time: 15 minutes
Cook Time: 4 hours
Total Time: 4 hours 15 minutes
Servings: 10

Ingredients
5 small potatoes
2 lbs ground beef (browned)
2 cans cream of mushroom soup (can substitute with cream of chicken or 1 of each)



1 cup milk
salt and pepper to taste
1 ½ cups shredded cheese

Directions
1. Brown your ground beef and set aside
2. Peel and slice potatoes and set aside.
3. In a mixing bowl, combine cream of mushroom soup, milk, salt and pepper to taste. Mix well. Set aside.
4. Spray crock pot with non stick spray.
5. Layer in the crock pot the potatoes, beef, soup mixture, and cheese. Then repeat. Top with remaining cheese.
6. Place lid on top.
7. Cook on high for 3-4 hours or until the potatoes are soft.
8. Turn off the crock pot and allow it to cool slightly (about 10 minutes). This will allow the casserole to thicken.
9. Cut and serve with your favorite vegetable
Recipe provided by www.eatingonadime.com

