

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



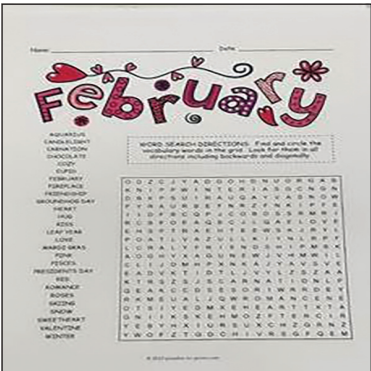
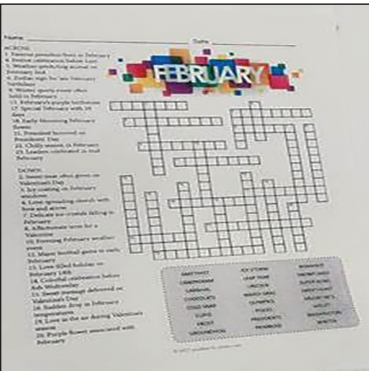
February Employee Activity

For February's DEI activity the committee had 3 different puzzles available for employees to participate. Every participant’s puzzle was put into a drawing for sweetheart steaks! Below are all the winners for the DEI puzzle contests:

Kendyl Felter – Shipping  
Jessica Smith – Processing  
Ben Gavenas – Harvest  
Danielle Sisco – Harvest  
Betsy Ball – Laundry  
Jeanette Norton – MAP Room  
Scott Hoisington – Shipping

Kristin Brack – Processing  
Dennie Franklin- Map Room  
Howard Bailey – Plant 2  
Sonya Adams – Cattle Office  
Jacki Rought – Cattle Office  
Brian Westbrook – Maintenance  
Tayna Loomis – MAP/Grinding

Charles Nichols – Plant 2  
Tamie Bair – Laundry  
Vicky Hogan – Shipping  
Ken Runyon – MAP Room  
Shawn Potter – Plant 2  
Kenneth Finan – Rendering  
Brandon Schell - Shipping



Cargill Wins 2026 Big Innovation Award

Cargill announced it has been named a winner in the 2026 BIG Innovation Awards by the Business Intelligence Group and designated as a Top 10 Innovator, recognizing the company’s disciplined approach to innovation across the global food and agriculture system. Cargill was honored in the Innovative Organizations category, alongside a cohort of 159 companies, products and leaders that are transforming industries through applied innovation and measurable real-world impact. The recognition highlights the breadth and depth of Cargill’s innovation strategy, including the company’s use of automation, robotics, artificial intelligence (AI) and predictive analytics to address interconnected global challenges such as food security, climate change, labor constraints and waste. These capabilities are already delivering measurable one such example is a reduction of 31,500 metric tons

of CO<sub>2</sub> emissions due to vessel optimization and energy-saving upgrades in 2024. “Innovation at Cargill is not just about what’s next — it’s about what’s needed,” said Florian Schattenmann, chief technology officer at Cargill. “By embedding AI and advanced analytics in our operations, we are reimagining the way food is made and moved across the globe. This recognition reflects the ingenuity of our teams and the power of innovation to build a more resilient and efficient food system for the future.” BIG Innovation Award judges praised Cargill’s work as “serious, large-scale innovation executed with discipline, embedded deeply into real operations.” They also commended the company for a comprehensive approach that spans multiple technologies and business lines and is backed by robust data and outcomes. “The 2026 BIG Innovation Awards winners show that true innovation

is no longer about chasing the latest buzzwords,” said Russ Fordyce, Chief Recognition Officer at the Business Intelligence Group. “It’s about building intelligent platforms, automating workflows with purpose, and making trust, privacy, and resilience the foundation of every breakthrough. These organizations and leaders are not just keeping pace with change, they are shaping the future of global business.” The 2026 BIG Innovation Awards program honors companies, products and individuals that are reshaping markets across sectors ranging from health and financial services to logistics, manufacturing and enterprise technology. Winning organizations were selected by a panel of experienced business executives, who evaluated nominations based on measurable performance, responsible implementation and the ability to shape the future of work and culture.

Ron Smith Retires after 40 1/2 years!



Ron worked in our Plant 2 Department his entire career! Ron, we wish you the best and congratulations on an amazing 40 plus year career!

Employee Spotlight

Name: Nicole Algar  
Department: Sanitation  
Job Title: Line Leader  
Length of Service: 10 years  
Best thing about working at Cargill: The pay, opportunity for advancement, and the people I work with.



Name: Kayla Russel  
Job Title: Paddle Boner  
Length of Service: 1 Year  
Employee is being Recognized for: Producing acceptable product no matter what job she is put on. Always has a positive attitude, willing to help when short on a job.  
Fun Fact About Employee: Spending time with family  
Why do you like Cargill: "Benefits, pay and co-workers."

Marry Me Pot Roast

Prep Time: 20 minutes  
Cook Time: 7 hours 20 minutes  
Total Time: 4 hours 15 minutes  
Servings: 8



Ingredients

- 1 large onion, cut into large chunks
- 5 garlic cloves, smashed
- 1/2 cup beef stock
- 1 tablespoon oil from a jar of sundried tomatoes
- 3 to 4 pounds boneless beef chuck roast
- 1/2 cup dry red wine
- 1/2 cup julienned oil-packed sun-dried tomatoes
- 1 jar (10 ounces) roasted sweet red peppers, drained

- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 cans (10-1/2 ounces each) condensed cream of mushroom soup, undiluted
- 16 ounces pappardelle pasta
- Freshly grated Parmesan cheese, for garnish
- Fresh basil leaves, for garnish

Directions

- In a large crock pot, scatter onions and garlic cloves in a layer. Pour in beef stock.
- In a large skillet, heat sun-dried tomato oil to medium-high heat. Add chuck roast; sear until golden brown, 2-3 minutes per side. Transfer roast to the slow cooker.
- Pour red wine into the hot skillet; use a wooden spoon to deglaze the pan, scraping the browned bits from the surface. Pour the wine mixture over the roast.
- Scatter sundried tomatoes and roasted red pepper strips in the slow cooker. Sprinkle roast with oregano, thyme, salt and pepper. Pour the cream of mushroom soup over the roast. Cover; cook on low 7-8 hours or until the meat is fall-apart tender.
- Shortly before the roast is done, bring a large pot of salted water to a boil; cook pappardelle pasta according to package directions or until al dente. Drain; set aside.
- Transfer the roast to a cutting board, tent with foil. With a slotted spoon, transfer vegetables from the liquid to a small bowl. Whisk the liquid into a creamy gravy. Stir the vegetables back into the gravy.
- Shred the pot roast. Place portions of cooked pasta on serving plates; place shredded pot roast on top. Ladle gravy and vegetables on top; sprinkle with grated Parmesan and fresh basil leaves. Serve immediately.

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

