

We Feed 1.2 Billion People Annually



Employee Promotions



Scott Cron was recently promoted to the Blood Pit Supervisor on the Harvest Floor. Scott is celebrating 20 years with Cargill, having previously worked in the Processing Department. He lives in Wyalusing with his family and looks forward to connecting with the new team. Outside of work, you can find him hunting, fishing, or relaxing with loved ones. Congratulations Scott!



Tyler Nolan was recently promoted as the plant Food Safety Supervisor! Originally from Houston Texas, Tyler started at Cargill Wyalusing as an Operations Associate with the Harvest floor where he quickly fell in love with the plants culture and purpose. He is excited to continue learning and looks forward to supporting the team through his new role. Outside of work, Tyler enjoys swimming, lifting, and exploring the nature of Pennsylvania and the surrounding region. Congratulations Tyler!

December Anniversaries



Brian Emick & Amanda Simons (Processing)



Brian Emick & Jake Lee (Processing)

Whoville Day In the Cafe



The Cargill cafeteria ladies were getting in the Christmas Spirit with some “Whoville fun”! An interesting assortment of “grinch themed” items were for sale for employees which included: CindyLou fruit Jello, Grinch hot chocolate and Roast BEAST Melt!!

December Services Anniversaries

30 Years
Brent McClelland - Processing

20 Years
Tiffany Bahr – Accounting

10 Years
Jonathan Jackson – Shipping
Jacob Lee – Processing
Chey Sutton – Harvest
Laura Evans – Harvest

5 Years
Dennis Hoffman – Harvest
Beth Woodruff - Harvest
Damien Haughn – Harvest
Mary Wendela – Processing
Amanda Simons – Processing
Tricia Bennett – Laundry

Slow-Cooker Meatball Soup

Prep Time: 15 minutes
Total Time: 5-1 1/4 hours
Yield: 10 servings

Ingredients:

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| 3 medium carrots, sliced | 2 cans (14-1/2 ounces each) Italian diced tomatoes, undrained |
| 2 celery ribs, sliced | 2 cups water |
| 1 small onion, chopped | 3/4 cup dry red wine or additional water |
| 1 bay leaf | 3/4 cup ditalini or other small pasta |
| 1 teaspoon Italian seasoning | 4 cups fresh baby spinach (about 5 ounces) |
| 1/4 teaspoon pepper | Grated Parmesan cheese |
| 1 package (24 ounces) frozen fully cooked Italian meatballs, thawed | |
| 1 carton (32 ounces) beef broth | |

Instructions

- Place first 11 ingredients in a 6-qt. slow cooker. Cook, covered, on low until vegetables are tender and flavors are blended, 5-6 hours.
- Stir in pasta; cook, covered, on high until pasta is tender, 15-20 minutes. Discard bay leaf; stir in spinach until wilted. Serve with cheese.

Recipe provided by www.tasteofhome.com



Ugly Sweater Day

