

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

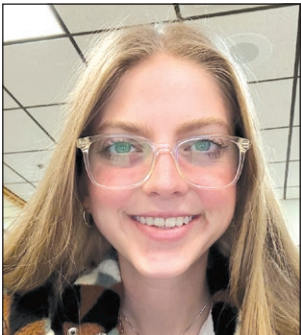


Cargill offers career advancement opportunities, benefit packages, vacation time.
401 (k) retirement and more!

EOE, including disability/vets



Lauren Burch Promoted



Lauren Burch was recently promoted to Human Resources Business Partner. She started working at Cargill in August of 2024 as an Operations Management Associate and is now part of the HR Team. Lauren was born and raised in Nolensville, TN. After graduating college from Johnson and Wales University, she came to Wyalusing to start her career at Cargill. She lives in Towanda and in her spare time enjoys antiques and baking. She is extremely excited for her new role and the challenges that go with it. Congratulations Lauren on this exciting new chapter and welcome to the HR team!

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



Kayla Newhart & Pat Randall (Harvest)



Greg May & Juan Sierra (Processing)



Greg May & Thomas Meehan (Processing)

Meet Jan Sherwood!



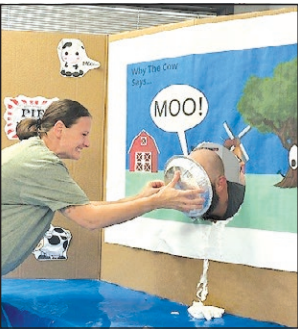
Jan has been with Cargill for 11 years and a supervisor for 1 year. Jan has worked all shifts in the plant and in different departments including Grinding operations, FSQR and Sanitation, making her a valued member of our team. Jan loves learning about different areas and the processes here at Cargill. Her eagerness to learn and grow is commendable! Beyond her professional pursuits, Jan is a devoted wife and mother of three daughters. In her leisure time, she finds fulfillment in reading and crocheting. We are so happy you are on our team, Jan! Thank you for all you do and your commitment to Cargill.



Pie in the Face

Employees had the chance to purchase tickets to pie a supervisor, line leader, or trainer in the face! All proceeds from this event were donated to the Susan G. Komen

Foundation and Janet Weiss Children's Hospital. Thanks to everyone who participated and purchased tickets!



Beef Chow Mein

Prep/Total Time:

30 minutes

Yield: 6 servings

- 12 ounces uncooked chow mein noodles
- 4 tablespoons soy sauce, divided
- 3 tablespoons Chinese cooking wine, divided
- 1/2 cup beef broth
- 3 tablespoons oyster sauce
- 1 tablespoon packed brown sugar
- 2 teaspoons cornstarch



- 3 tablespoons canola oil, divided
- 1 pound beef tenderloin, cut into thin strips
- 4 garlic cloves, minced
- 3 cups assorted fresh vegetables such as red bell pepper, carrots, snow peas, green onion, and bean sprouts

1. Cook chow mein noodles according to package directions; drain, rinse and set aside. In a large bowl, combine the beef, 2 tablespoons soy sauce and 1 tablespoon Chinese cooking wine; toss to coat and set aside. In small bowl, combine the beef broth, remaining 2 tablespoons soy sauce, remaining 2 tablespoons Chinese cooking wine, oyster sauce, brown sugar and cornstarch; set aside.
2. In a large wok or skillet, heat 1 tablespoon oil over medium-high heat; add beef and stir-fry until no longer pink, 3-4 minutes; remove and keep warm.
3. Add 1 tablespoon oil to wok; when oil is heated, add vegetables and stir-fry until tender-crisp, 2-3 minutes; add garlic and cook for 1 minute longer. Remove and keep warm.
4. Add remaining 1 tablespoon oil to wok; when oil is heated, add chow mein noodles and cook until some of the noodles begin to crisp around the edges (some noodles may stick), tossing occasionally, 3-4 minutes. Return beef and vegetables to the pan; stir cornstarch mixture and add to wok. Cook and toss until sauce has thickened and noodles are well coated, 2-3 minutes, using edge of tongs or spoon to scrape crispy noodles off side of pan; serve immediately. If desired, serve with additional soy sauce.

Recipe provided by www.tasteofhome.com

