

We Feed 1.2 Billion People Annually



25 Year Club

Cargill Wyalusing recently held its annual 25 Year Club get-together, celebrating and honoring employees and retirees who have reached 25 or more years of service.

The day was filled with games, food, music from a DJ, and a prize drawing to wrap things up. This event is more than just celebrating years of service at the plant, it is also an opportunity for coworkers- past and present- to reconnect, reminisce, and catch up with people they may have worked alongside years ago.

Thank you to everyone- both current employees and retirees- who came out to celebrate this incredible milestone. Your dedication, hard work, and commitment to Cargill Wyalusing are truly worth celebrating.

Here's to many more years of memories, friendships, and milestones!



Cargill holds Grading Contest

Cargill Wyalusing hosted the annual Eastern National Meat Judging Competition in September, bringing college students from across the country to northeastern Pennsylvania.

Students representing colleges and universities from states including Florida, Texas, Nebraska, Illinois, and Wyoming put their meat science knowledge and skills to the test as they evaluated beef, pork, and lamb carcasses and cuts. Competitors carefully assessed each for quality and processing standards, recorded their observations, and presented their results within a set time limit.

Competitions like this provide students

with valuable hands-on experience while helping educate and develop the next generation of meat science technologists and professionals for the industry. The event also offered students an opportunity to learn more about the meat industry and connect classroom knowledge with real-world applications.

The teams' travel extended beyond Wyalusing, giving students the chance to experience Pennsylvania and the Northeast's other attractions. Along with their visit to Cargill Wyalusing, teams traveled to New York City, making the competition an educational experience as well as a memorable trip.



September Service Anniversaries



Brian Emick & Chris Hall

5 Years

Jamie McGovern

Nikki Jenner

Kali Fuller

Christian McClelland

Brian Emick & Sarah Kershner

15 Years

Stacylyn Himelright

Karl Santee

Andrew Mornhineway

20 Years

Sarah Kershner

25 Years

Brian Otis

Chris Hall



Grand Champion Market Beef purchased by Cargill Meat Solutions

Cargill Wyalusing purchased the Grand Champion Market Steer at the 150th Troy Fair this year, exhibited by Camryn Gesford. Our plant is represented every year at the fair's Youth Livestock Sale by our Head Cattle Buyer Stacylyn Himelright. Cargill is a proud supporter of 4-H and FFA events in our surrounding communities.

30 Minute Steak Stir Fry

Beef Steak, 1-2 lbs sirloin, flank, or ribeye steak, thinly sliced against the grain

1 Red Bell Peppers sliced

Broccoli, 8 ounces (bite sized florets)

Medium Onion, 1 sliced

Green Onions, ½ bunch (Chopped)

Oil (avocado or olive), 2 tablespoons

Marinade/Sauce:

6 tbsp soy sauce

2 tbsp sesame oil



2 tbsp brown sugar

1 tbsp fresh ginger (grated)

Optional 1-2 tsp chili sauce or Sriracha

Optional: Steamed rice, noodles, or cauliflower rice for serving

Prepare the Marinade: Whisk together soy sauce, sesame oil, brown sugar, and ginger in a small bowl. Set aside to let flavors meld.

Slice the Steak: Cut beef thinly against the grain for tenderness. Partially freezing the steak for 20-30 minutes can make slicing easier.

Prep Vegetables: Chop bell pepper, broccoli, onion, and green onions into bite-sized pieces.

Cook Vegetables: Heat 1 tbsp oil in a wok or large skillet over medium-high heat. Stir-fry bell pepper, broccoli, and onion until tender-crisp, about 4-5 minutes. Remove and set aside.

Cook Beef: Add remaining oil to the pan, stir-fry beef over high heat until browned, about 3-4 minutes.

Combine & Sauce: Return vegetables to the pan, pour in the marinade, and stir-fry on low for 2-4 minutes until the sauce thickens and coats all ingredients.

Finish: Stir in green onions and serve hot over rice, noodles, or cauliflower rice.

Tips for Best Results

Slice against the grain to shorten muscle fibers and ensure tender bites.

High heat cooking helps sear the beef quickly while keeping vegetables crisp.

Avoid overcrowding the pan; cook in batches if necessary to prevent steaming.

Optional garnishes: Toasted sesame seeds, red pepper flakes, or a squeeze of lime for extra flavor.

Storage: Refrigerate leftovers in an airtight container for up to 3-4 days or freeze for up to 2 months. Reheat gently on the stovetop or microwave.

This recipe is versatile, allowing substitutions like different vegetables (snap peas, carrots, mushrooms) or proteins (chicken, tofu) while still keeping the total cooking time around 30 minutes. It's a quick, flavorful, and nutrient-rich meal suitable for busy weeknights

Recipe provided by: www.Momsmidish.com



Power your life forward

Cargill is now hiring for Maintenance Mechanics, Electricians and Production roles 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.

Apply online today
careers.cargill.com/wyalusing-pa



Medical, Dental, Vision, and Prescription Drug Insurance. Access to Discounted Childcare Tuition. Health & Wellness Incentives. Paid Vacation and Holidays. 401 (k) with Cargill Matching Contributions. Flexible Spending Accounts (FSAs). Short-Term Disability and Life Insurance. Employee Assistance Program (EAP). Employee Discounts. EOE, including disability/vets



www.cargill.com