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# Cargill Colors the Facility Pink to Raise Breast Cancer Awareness

A powerful wave of pink took over the facility recently as Cargill employees united for a company-wide "Pink Out Day" to support breast cancer awareness and those affected by the disease. Many employees showed

their support by either wearing pink or a custom t-shirt that was part of a fundraiser, featuring a unique "Moovv-ing Towards a Cure" design. The team successfully raised \$422.00 from the sale of the shirts, which was proudly

donated to coworker Holly Bouse to assist her in her personal battle with breast cancer. Organizers expressed deep gratitude to everyone on the team who purchased a shirt, wore pink, or contributed to making the awareness day a

success. The event served as a meaningful reminder of Cargill's tight-knit workplace community and their shared commitment to driving awareness and supporting one another.



Cargill acquires Taylor & Bournique and its teletype machine in 1923, allowing employees to send messages almost instantaneously.

The financial crash in late 1920 results in Cargill Elevator's first annual loss in its history. In 1922, the company establishes a cutting-edge grain laboratory in Minneapolis, Minnesota. There, scientists use precise analysis and advanced measurements to grade grain, allowing them to offer a wider range of types and price points. One year later, Cargill Elevator acquires a competitor with more to offer than grain merchandising. Taylor & Bournique's private wire system allows employees to send messages almost instantaneously — a major competitive advantage.

This spirit of innovation is a recurring theme in Cargill's history as it works to anticipate needs for people and partners. Pursuing eastward expansion, the company leases elevators in Buffalo, New York, and Port McNicoll, Ontario. Cargill Grain Company's headquarters in Montreal is Cargill's first office location outside the United States — quickly followed by a small office in Genoa, Italy, and the creation of Cargill's first export department.

## Eight Layer Casserole



- | Ingredients                                                              |                                                                             |
|--------------------------------------------------------------------------|-----------------------------------------------------------------------------|
| 1 pound frozen home-style egg noodles                                    | 1 teaspoon salt                                                             |
| 2 pounds ground beef                                                     | 1/2 teaspoon pepper                                                         |
| 2 cans (15 ounces each) tomato sauce                                     | 1 package (8 ounces) cream cheese, softened                                 |
| 1 tablespoon dried minced onion                                          | 1 cup sour cream                                                            |
| 2 teaspoons sugar                                                        | 1/2 cup 2% milk                                                             |
| 2 teaspoons each Italian seasoning, dried basil and dried parsley flakes | 2 packages (10 ounces each) frozen chopped spinach, thawed and squeezed dry |
| 1-1/2 teaspoons garlic powder                                            | 1 cup shredded Colby-Monterey Jack cheese                                   |
|                                                                          | 1 cup shredded cheddar cheese                                               |
|                                                                          | Minced fresh parsley, optional                                              |

### Directions

1. Preheat oven to 350°. Cook noodles according to package directions.
2. Meanwhile, in a large skillet, cook beef over medium heat until no longer pink; crumble meat; drain. Add the tomato sauce, onion, sugar and seasonings. Bring to a boil. Reduce heat; cover and simmer for 10 minutes. In a small bowl, combine the cream cheese, sour cream and milk.
3. Place half of the noodles in a greased 13x9-in. baking dish; top with 3 cups meat mixture. Layer with cream cheese mixture, spinach, and remaining meat mixture and noodles. Sprinkle with cheeses (dish will be full).
4. Bake, uncovered, until bubbly, 40-45 minutes. Let stand for 10 minutes before serving. If desired, top with minced fresh parsley.

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

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