

We Feed 1.2 Billion People Annually



Beth Woodruff Promoted



Beth, a 15-year veteran of Cargill, has been promoted to Harvest Supervisor in the Offal Area. She is looking forward to making a difference, building a positive and safe team culture, and driving success by empowering her team.

When not at work, Beth resides in Homets Ferry with her husband and two dogs.

She enjoys spending time with her kids and grand-

kids, camping, going on cruises, and seeking out travel adventures.

Employee Promotion



Dennie Franklin

Dennie Franklin was recently promoted to 2nd shift MAP/ Grind Operations Line Leader. He has been employed with Cargill for 5 years. Dennie enjoys spending time with his two boys, hunting, and fishing. He looks forward to his new position as a Line Leader. Congratulations Dennie!



Scott Cron Joins Harvest Floor Team!



Congratulations to Scott Cron on his new role with the Harvest Floor team! Scott is celebrating 20 years with Cargill, having previously worked in the Processing Department. Scott 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.

Alex Mosier Promoted



Congratulations to Alex on his promotion to Harvest Line Leader in the Blood Pit Area! Alex joined Cargill two years ago and has experience in both the Blood Pit and Headline. A resident of New Albany, Alex lives with his wife and children and enjoys fishing and camping in his free time. He looks forward to working with his new team and fostering an environment where everyone can enjoy what they do and feel safe while doing it.

Tyler Nolan Promoted



Please help us in congratulating Tyler Nolan on his recent promotion 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 plant's 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.

Steve Linski Promoted



Steve has been promoted to Harvest Supervisor in the Dehide Area after 13.5 years of service with Cargill, where he contributed to both the Harvest Floor and Processing Department. He lives in Towanda with his fiancé and three children. In his spare time, he enjoys hunting, fishing, and family activities.

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!



Aiden Mosier (Harvest) & Beth Woodruff



Sarah Kershner & Brandon Frisbie (Processing)



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



Cheeseburger Crescent Casserole

Prep Time: 20 minutes
Total Time: 45 minutes
Yield: 6 servings
Ingredients:



1 lb. ground beef (at least 90% lean)
1 1/2 tablespoons dry onion soup mix
2 tablespoons Worcestershire sauce
1/2 cup ketchup
1/4 cup dill pickle relish
2 cups shredded American or cheddar cheese (8 oz.)

1 can (8 oz.) refrigerated Pillsbury™ Original Crescent Rolls (8 Count)

Toppings, if desired
Shredded lettuce
Diced tomatoes
Sliced green onion

Instructions

1. Heat oven to 375°F.
2. In a large skillet over medium-high heat, cook beef until browned, breaking up the meat as it cooks, about 8 to 10 minutes.
3. Stir in onion soup mix, Worcestershire sauce, ketchup, and relish. Continue cooking until mixture is combined and heated through.
4. Turn off heat, and stir in about 2/3 of the shredded cheese.
5. Pour beef mixture into an ungreased 9- or 10-inch glass pie plate, and spread in an even layer.
6. Separate the crescent dough into 8 triangles; roll up 1 inch of dough at the base of each triangle. Place dough on top of meat mixture in a spoke pattern with points toward the center. Sprinkle remaining 1/3 of cheese on top.
7. Bake 15 to 20 minutes or until rolls are golden brown and cooked through. Let cool 5 minutes. Top with lettuce, tomatoes, and green onion if desired. Serve by the slice.

Recipe Tips

Serve wedges topped with fresh chopped tomatoes, shredded lettuce and a drizzle of mustard and ketchup just before serving, if desired.

Looking for a lightened-up option? Give ground turkey a try in place of the ground beef! If you can't find shredded American cheese, use shredded cheddar cheese instead.

Recipe provided by www.pillsbury.com

