

We Feed 1.2 Billion People Annually



150 150 years of helping the world *thrive*



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



Wyalusing Fire Department Visits Wyalusing Plant



On Wednesday 1/28 the Cargill Utilities and EHS teams welcomed the Wyalusing Volunteer Fire Department to the Cargill facility. This visit is part of mutual collaboration between representatives of the local fire department and the Cargill Utilities and EHS teams focusing on emergency preparedness and hazardous chemical response. This meeting consisted of seven Cargill representatives and eleven members of the local fire department. There was a meet and greet with a presentation of the facilities infrastructure facilitated by Ken Arey followed by a tour of designated fire department connections (FDC).

Cargill Wyalusing Holds Blood Drive for American Red Cross



American Red Cross

Cargill recently held a blood drive on January 22nd supporting the American Red Cross. The American Red Cross requires constant blood donations to help patients in need, with someone requiring blood every two seconds in the United States. Donations are essential for trauma patients, cancer treatments, surgeries, and those with blood disorders. One donation can save up to 3 lives! There was a total of 29 employees that signed up to donate; 3 of those were "Power Red" donators. "Power Red" donators can safely donate two units of red blood cells during one appointment! Post-donation the employees were provided with snacks and beverages to help replenish fluids and nutrients. Thank you to all those employees that donated, you can now feel a sense of accomplishment knowing you saved lives!!

January Service Anniversaries

5 Years

Kenneth Finan – Rendering
Bryan Morris – Harvest
Leah Rakowski – Processing

10 Years

Dulce Link – MAP

15 Years

Carissa Pedro – Processing

Burton Eastabrook – Maintenance

25 Years

Kenneth Runyon – MAP
Shaun Allen – HVAC
Amy Allen - FSQR



Brian Emick & Leah Rakowski (Processing)



Brian Emick & Kenneth Finan (Rendering)



Brian Emick & Bryan Morris (Harvest)



Employee Spotlight



Name: Elizabeth Dimopoulos

Department: Food Service

Job Title: Box Utility

Years of Service: 4 years of combined service

Best thing about working at Cargill: The pay



Name: Caitlin Hamel

Department: FSQR

Job Title: FSQR Technician

Years of Service: 3 years

Best thing about working at Cargill: Fun plant events, the pay, and job stability.

Adam Frye Promoted

Adam Frye was recently promoted to the Dry Storage/ Freezer Supervisor Role. Adam has been with Cargill for 26 Years all in the Shipping Department. He is looking forward to connecting with others and the challenges in his new role. He lives in North Rome with his wife, Shannon. In his spare time, he enjoys collecting sports cards, building projects out of wood and spending time with family and friends. Congratulations Adam!



Paul Walter Retires

Congrats to Paul on his incredible accomplishment of working 42 1/2 years! Just awesome!! Paul we all hope you enjoy rest and relaxation - The Harvest floor will surely miss you! Fun Fact - Paul's employee number is #661!



Slow Cooker Beef Stew

Prep Time: 20 minutes

Cook Time: 4 hours on high

Total Time: 4 hours 20 min

Yield: 6 servings

Ingredients

2 pounds beef stew meat, cut into 1-inch pieces

¼ cup all-purpose flour

½ teaspoon salt

½ teaspoon ground black pepper

1 ½ cups beef broth

4 medium carrots, sliced

3 medium potatoes, diced



1 medium onion, chopped

1 stalk celery, chopped

1 teaspoon

Worcestershire sauce

1 teaspoon ground paprika

1 clove garlic, minced

1 large bay leaf

Directions

1. Gather all ingredients.

2. Place beef in the slow cooker.

3. Mix flour, salt, and pepper together in a small bowl; pour over beef and stir until coated.

4. Add beef broth, carrots, potatoes, onion, celery, Worcestershire sauce, paprika, garlic, and bay leave; stir to combine.

5. Cover, and cook until beef is tender enough to cut with a spoon, on Low for 8 to 12 hours, or on High for 4 to 6 hours.

6. Serve hot and enjoy

Recipe provided by www.allrecipes.com

www.cargill.com

