

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](https://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

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!!



**American Red Cross**



### 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	1 medium onion, chopped
¼ cup all-purpose flour	1 stalk celery, chopped
½ teaspoon salt	1 teaspoon Worcestershire sauce
½ teaspoon ground black pepper	1 teaspoon ground paprika
1 ½ cups beef broth	1 clove garlic, minced
4 medium carrots, sliced	1 large bay leaf
3 medium potatoes, diced	

### 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](http://www.allrecipes.com)*

## 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)**

