

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



Processing Supervisors Attend Leadership Training in Minnesota



Macey Allis, Darren Kravitz, and Alex Shaffer went on a trip out to Wayzata, MN based on Leadership. They all had a great time experiencing what Cargill has to offer and how all the different facilities work. While they were in Minnesota, they got to meet some great people like Brian Sikes, our CEO of Cargill and Stephanie Ludquist, our Chief of Human Resources. Despite the cold weather, on their free time they got to experience what Minnesota all had to offer including walking through the Mall of America, riding rollercoasters, played a few strategy games, and most importantly eating amazing food. They are all so happy they got to experience their trip in Wayzata, MN and are ready for more!

Safety Spotlight

Jordan Comstock is being recognized by Tony O. Johnson for his extra help in cooler 11, we appreciate you, Jordan. Thanks for stepping up and doing a good job.



Natasha Mondak Promoted

Natasha Mondak was recently promoted to MSC Finance Analyst. Tasha began her career at Cargill in 2003 in the Cattle Procurement office, where she spent four years before transitioning into Finance. In her new role, Tasha will assume the responsibilities of Mary Walling following Mary's retirement on April 3. Tasha lives in Wyalusing with her husband, her son, Talon and their two pups. In her free time, she enjoys traveling to new places with her son, attending live concerts, spending time at the beach, and playing bingo. Returning to where she began her Cargill career 23 years ago and seeing how the business has changed and evolved is what she is most looking forward to in this next chapter. Congratulations Tasha!



Bobbie Jo Allen Promoted

Bobbie Jo Allen was recently promoted to Production Supervisor. In her new role, Bobbie Jo will have responsibilities within our Pet food, Hides & Skins operations. Beginning her career in 1989 and after short stints around the plant, she found her place in our incredible Plant II area. This is where she has spent the past 35 years, most recently holding the position of Lead/Clerk for the department. Focusing on and meeting the demands of customers and keeping our employees safe and engaged is what she is most looking forward to as she continues her career. Bobbie Jo lives in Powell with her boyfriend, Brad and their beloved dog, Cooper. When not working, she enjoys lawn work, gardening and spending quality time with family and friends. She and Brad also enjoy side-by-side rides exploring the various local attractions. Congratulations Bobbie Jo!



Cargill Employee Spotlight



Name: Ed Bump
Length of Service: 3 Years
Employee is being recognized for: Employee always does as needed and versatile to different positions.
Fun Fact About Employee: Spending time with family.

Why do you like Cargill: "Benefits."



Name: Suzanne Fenimore
Job Title: Floor Cleaner
Length of Service: 3 months
Employee is being recognized for: Always doing a great job on whatever job she is on. Sue also has great attendance and has a positive attitude.

Fun Fact About Employee: Relaxing with the hubby and being with her Grandkids.

Why do you like Cargill: "Close to home, and the pay."

Cargill Attends Northern Tier Regional Planning & Development Commission Event



Cargill attended the Northern Tier Regional Planning & Development Commission event held at the Towanda High School on March 19th. This is a great opportunity for students from several surrounding school districts to come together in one place and learn of the many opportunities available once done with school. This event is a great success with hundreds of students visiting the many vendors. Pictured Kristie Spencer/Human Resources and Aretta Vanderpool / Food Service Supervisor.

Corned Beef Tacos

Prep/Total Time:
30 minutes

Servings: 6

Ingredients

- 2 cups coleslaw mix
- 4 green onions, thinly sliced
- 2 jalapeño peppers, seeded and thinly sliced
- 1 cup Thousand Island salad dressing
- 1 to 2 tablespoons Sriracha chili sauce
- 2 tablespoons canola oil



- 3 cups chopped cooked corned beef
- 2 cups refrigerated diced potatoes with onion
- 12 flour tortillas (6 inches), warmed

Directions

1. In a small bowl, combine coleslaw mix, green onions and jalapenos. In another small bowl, whisk salad dressing and chili sauce until combined.
2. In a large skillet, heat oil over medium heat. Add corned beef and diced potatoes; cook and stir until heated through, 8-10 minutes. Serve in tortillas with coleslaw mixture and dressing mixture.

Provided by www.tasteofhome.com

