

# StaleyNews

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Decatur, Illinois/March, 1979

## Shareholders gain insight into 1978 performance, receive 1979 preview

Some 220 shareholders heard fiscal 1978 described as a "year of contrast for the company" by Chairman Donald E. Nordlund at the annual meeting held on February 12 in Decatur.

"We squarely faced serious challenges in 1978 and now look to the future with optimism," Nordlund said. "In our annual report, fiscal 1979 was projected to be a year of earnings progress for Staley. We see no reason to alter that statement."

For the first quarter of fiscal 1979, ended December 31, Nordlund noted that Staley reported net earnings of \$5,819,000 or 46 cents a share on sales of \$324,651,000. The totals compare with net earnings of \$5,012,000 or 44 cents a share on sales of \$268,654,000 for the same period last year.

"Our soybean mills made a strong contribution in the first quarter and are continuing to operate in a favorable crushing environment," the chairman told the group. "Not only is 1979 expected to be a good year in soybean crushing, but the long-term outlook is bullish. Domestic and world demand for soy products is growing at a rapid rate, and we are prepared to participate in the growth."

Before next fall's harvest, Staley will increase the processing capacity of its Champaign mill from 40,000 to 70,000 bushels a day, strengthening the company's position as one of the nation's leading soybean processors. This expansion will bring total crushing capacity to more than 330,000 bushels per day.

Nordlund indicated that corn sweetener volumes for the first quarter of 1979 were well ahead of 1978 and continue strong, with pricing expected to firm later in the year.

Recapping events of 1978, Nordlund pointed out that the corn refining business

was profitable despite difficult competitive conditions in the corn sweetener and starch markets. On the other hand, he said, Staley soybean processing plants operated with excellent margins. An adequate soybean supply during 1978, along with strong demand for soy meal and oil in both domestic and foreign markets, resulted in increased profits for Staley's soybean operations.

### Operations improve

Robert M. Powers, executive vice president of the AgriProducts Group, told the audience that he was pleased with accomplishments of the Decatur soybean plant, now operating near design capacity and producing high quality products. Equally important, Powers said, operations also have been improved at all other Staley soybean plants, which have made a significant contribution to corporate results since their acquisition in 1976.

The Staley refined vegetable oil business was good in 1978. Sales volume advanced, reflecting an increase in refining capacity at Decatur. Staley also entered a new business in Decatur with the completion of a hydrogenated oil plant, Powers reported.

Record 1978 corn and soybean crops  
(Continued on Page 2)

### Directors reelected

Stockholders at the company's annual meeting, February 12, reelected four directors to the Staley board.

Reelected for three-year terms are: Nathan Kessler, vice president, technical; Robert M. Powers, executive vice president, AgriProducts Group; Robert K. Schell, a financial consultant; and Francis H. Wagner, vice president, consumer products development.

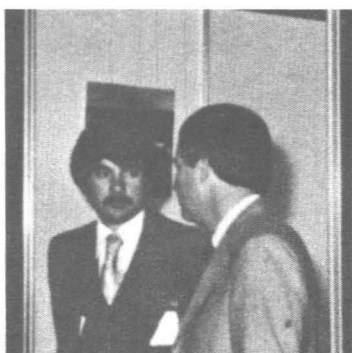


Shareholders were favorably impressed with the beverages sweetened with Staley's "Isosweet 5500" high fructose corn syrup, which they sampled at the annual meeting. Two of the guests, at right, discuss the soft drink poured for them by Jacque DeVore, left, secretary to the vice president, government relations.

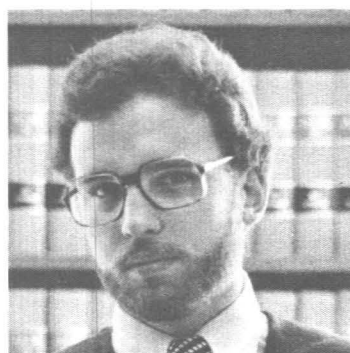
## In the News...



Meeting/P2



Working/P3



Learning/P4



Wagner's new peach-flavored breakfast drink will be introduced to consumers this spring at the same time the brand comes out with a Tic-Tac-Toe game. Wagner peach, to be rolled out nationally at the outset, will be available initially in the 32-ounce bottles.

## New flavor, game being introduced by "Wagner Breakfast Drinks" this spring

A new idea in sales promotion for "Wagner Breakfast Drinks" is a Tic-Tac-Toe game which ties in with the introduction of Wagner's new peach-flavored breakfast drink. The new flavor and promotion will reach supermarket shelves together in late April or early May, when Wagner Peach first becomes available.

Consumer products' marketing staff is very enthused about the new flavor. In fact, the product will be rolled out nationally at the outset, says Ben Bartolini, marketing manager for all food products.

Peach will be bottled in a 32-ounce size, and assuming the market is large enough, the new flavor sometime later would be available in the 54-ounce size as well.

Sales presentations for the new product were made in mid-January with the product scheduled for shipment in March.

The game promotion offers a \$1.00 refund

### Staley's soy proteins a "hit" at world meeting

"We had the best products at the Second World Conference on Vegetable Proteins," said a proud Kent Mittelberg, general manager, proteins/specialty feeds.

While one would expect Mittelberg to be overly zealous about Staley protein products, a retired scientist from a protein competitor in the United States, concurred with him in a back-handed manner by saying, "It's too bad that American firms cannot make delicious products like the bratwurst served during the luncheon." That product was none other than Staley's Fried Sausage (bratwurst-like product) 27 percent extended with textured "Procon" soy protein concentrate!

While all of the Staley samples were well accepted, Mittelberg said that the "Straw" (Continued on Page 3)

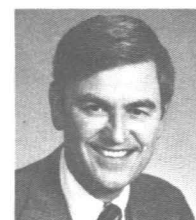
by collecting three specified Wagner labels that connect diagonally, across or down as shown on the Tic-Tac-Toe label and by completing the refund form on the reverse side of the label. The game will be featured on the peach label for about the first three months after the product is introduced. Other Wagner labels will carry the game for about one month.

"Tic-Tac-Toe does so much for the brand all in one promotion," says Bartolini. In addition to launching the new peach flavor, it will also encourage consumers to try a variety of Wagner flavors.

### Two elected to new posts



Gilbert Bieger



Robert Powers

Gilbert L. Bieger and Robert M. Powers have been elected executive vice presidents of the company.

Bieger is chief financial officer for Staley, while Powers heads the company's AgriProducts Group, which includes soybean milling and related agribusiness interests.

Powers and Bieger join Thomas V. Fischer as executive vice presidents. Fischer heads the company's corn refining operations.

Bieger had served as the company's vice president, finance, since 1973. He joined Staley in 1970 as vice president and controller, and one year later, was elected to the Staley board of directors.

Prior to joining Staley, Bieger had been vice president and treasurer of Simplex Wire and Cable Company, Cambridge, Massachusetts. From 1954 to 1966, he was associated with Carrier Corp., Syracuse, New York, in senior financial management positions. Bieger is a certified public accountant.

Powers has been vice president of the company's AgriProducts Group since 1975, the same year he was elected to the Staley board of directors. After joining Staley as a research chemist in 1958, Powers subsequently held positions as a research group leader and director of research and development for chemicals. He was promoted to vice president, research, in 1971.



## Shareholders meet

(Continued from Page 1)

created a favorable environment for the company's two grain merchandising subsidiaries, Ging, Inc. and Livergood Grain Company.

Lincoln-Staley, the company's commodity futures trading subsidiary, shared fully in record activity experienced by the Chicago Board of Trade and the Mercantile Exchange during 1978 by increasing its own sales.

Powers told shareholders that "with economics improving in the cattle industry during 1978, sales increased for Staley specialty feeds division, a trend we expect to continue for the next few years."

He noted also that fiscal 1978 was a record sales year for the protein division. The company anticipates continued growth both overseas and in this country for food proteins. "With meat prices moving upward, the food industry is finding it desirable to incorporate our high quality, nutritious soy proteins in many processed food products," he said.

### Difficult year

Thomas V. Fischer, executive vice president, Industrial Products Group, reiterated that "1978 was a difficult year for the corn refining industry."

Industry overcapacity, much of it due to recent expansions in high fructose corn syrup, was responsible primarily for the depression in selling prices. "Low sugar prices also were a contributing factor in the case of corn sweeteners, particularly high fructose corn syrup," Fischer said.

On a positive note, Fischer emphasized that aggregate sales volume for the company's major corn-derived products was 21 percent higher than in 1977. "We maintained or improved our market position in each major product category, and achieved meaningful growth in terms of our share of industry grind," he said.

Other advantageous factors for the company's corn refining business in 1978 included corn costs and the value of the principal coproducts of the corn refining process, corn oil and corn feed.

In the case of high fructose syrup, Fischer said while some of the newer producers sought to gain market share by discounting practices in 1978, Staley increased unit sales of high fructose syrup and maintained its position as the industry's leading supplier.

Dextrose sales again were strong in 1978, and the Decatur production unit operated at peak capacity. The company has taken steps to cover increased demand created by the advent of light beers, many of which utilize dextrose as a fermentation medium. Construction is under way on a new dextrose facility at Morrisville, expected to be operational in 1980.

Fischer noted that market conditions also affected many Staley starch products with overcapacity causing unfavorable contracting and price discounting. This was especially true of basic starches but also affected many modified starches.

As in corn sweeteners, there were accomplishments in the starch business despite the



During the annual meeting for shareholders, the 220 attending heard 1978 reviewed and an optimistic forecast given for 1979. A new slide presentation, entitled "The Soybean Story", premiered, giving them an overview of the Staley soybean business. In addition, guests sampled foods and drinks incorporating Staley products and were presented with gift bags containing "Sta-Puf" fabric softeners, including the new in-dryer sheets now in test markets.

negatives, according to Fischer. "A new dryer, added to our Decatur plant early in 1978, was utilized at a high level for most of the year. As a result, the Staley Company sold a record amount of starch in 1978, a record we expect to break this year with somewhat better margins."

Nordlund pointed out that Staley Consumer Products Group sales increased seven percent during fiscal 1978. However, he noted, costs associated with the introduction of Gregg's "Gold-n-Soft" margarine into the Los Angeles market temporarily offset the benefits of the sales increase.

The chairman said results of the company's international operations were less than satisfactory for Staley grain processing affiliates in Europe in part due to the agricultural policies of the European Economic Community which included a special tax levy on high fructose corn syrup, designed to make it non-competitive with beet sugar. Staley European affiliates were instrumental, however, in securing a ruling in Luxembourg

### Dividend declared

Directors of the company in their regular meeting, February 12, declared a quarterly dividend of 25 cents per share of common stock, payable on March 12 to shareholders of record February 23. This is the company's 150th consecutive dividend.

The usual dividend of 94 cents a share was declared on the company's \$3.75 preference stock, payable March 20 to shareholders of record March 6.

last October which ordered elimination of the special tax levy, having a positive impact on the company's European operations.

### Outlook optimistic

Nordlund said the outlook for high fructose syrup becomes more positive as the problems of industry overcapacity and depressed sugar prices lessen in severity.

Nordlund noted that refined sugar prices have risen, as the result of recent government action, and predicted a favorable high fructose corn syrup supply-and-demand balance could come as early as 1980. How

"favorable," he cautioned, depends in part on what action the 96th Congress takes as regards sugar legislation.

"No sugar bill will change all of the negative market conditions overnight," he said, "but proper legislation could place the sweetener picture in sharper focus, leading to a more stable market for all sweeteners.

"Several bills dealing with sugar already have been introduced in the Congress, but it is still too early to determine where the path may lead. In any case, you may be assured that Staley will be involved, protecting its interests and yours," Nordlund said.

## Big Eight's shortest pivotman is burning the nets for Kansas State

Steve Soldner, son of Stan, president, Ging, Inc., has emerged this season as one of the Big Eight Conference's most productive players. Soldner, 6-foot-7, 225-pound center from LaGrove High, Farina, Illinois, is the shortest center in the league, his honor for two seasons. Still, he has held his own against bigger people. In five meetings, he "owned" Paul Mokeski of Kansas at 7-1, the tallest center in the league, outscoring him 81 to 41.

In fact, in two of three January games, Soldner looked like the best basketball player in the Big Eight. He scored a career-high 28 points in a victory against archrival Kansas University and got 24 in an overtime victory at Oklahoma State.

Known as an outstanding shooter, Soldner has the ability to take many big people who guard him away from the basket and shoot over them. He's been the league's most accurate shooter. In five league games, Steve connected on 70.4 percent of his shots (38 out of 54) and hit 15 of 18 free throws. During 17 K-State games this year, he was 62.5 percent accurate from the field. Last season, he set a school record with 60 percent shooting, only nine percentage points off the national record.

Good team play is the way Steve explains his sudden burst of scoring--averaging 16.8 points. "The team is moving a lot more, and it just seems to open up inside," he said recently.

His team suffered a slump, losing six of eight games after a 6-1 start on the season. "We just needed a little confidence," Soldner said.

### Has talent

Speaking of Steve, Coach Jack Hartman

says, "He is extremely strong and has excellent hands. . . . He is an excellent jumper for his size and is very determined and very competitive."

Ever since Soldner was in high school, he wanted to play at Kansas State. He attended basketball camp there two years and to him, K-State was college basketball.

An all-stater in high school, Soldner's credentials then were impressive--27 points and 26 rebounds per game his senior year--but that was small-school ball.

Nevertheless, Hartman saw Soldner's potential during camp sessions. The coach points out that Steve has disciplined himself to establish position and hold it. . . . Soldner controls a large amount of real estate in the vicinity of the basket with bulk and muscle, his coach adds.

"Even though his shooting and his point production are outstanding, he has done an excellent job on the defensive end," Hartman added. He's one of three team members who, at mid-season, had stolen the ball 20 times from opponents. The coach also pointed out that he can lean and muscle inside with the best of them and by the end of January had only fouled out twice.

A closely knit family, his parents have managed to attend 16 to 18 games a season, and when they can't be there, Mr. and Mrs. Soldner listen to the game via long distance telephone, the receiver placed in front of a radio. They have a speaker phone which broadcasts the game all over the room. Games are occasions for parties at the Soldners' Farina home, where relatives and friends gather to listen in. And Steve's performances have given them something to celebrate. When he plays well, K-State is hard to beat.



First event -- Lafayette employees recently enjoyed a Valentine's Dance, their first social function to be sponsored by a recently-formed Employees Activities Committee.



# Staley makes formal presentations to world delegation in Amsterdam

With people and products well in evidence at the Second World Conference on Vegetable Proteins in Amsterdam, Staley had yet another important role on the program.

Kent Mittelberg, general manager, proteins/specialty feeds, who was involved in planning the conclave, chaired a session on "Vegetable Proteins in Confectionary Products", during which Dr. Robert C. Gunther, manager, Gunther Products, Galesburg, spoke on the "Chemistry and Characteristics of Enzyme-Modified Whipping Proteins". Steve Moore, meat scientist, took part in a round table discussion on technical service aspects of marketing soy proteins.

A consultant to the Staley Company, Dr. William L. Brown, president of ABC Research, Gainesville, Florida, discussed his research on "Meat and Vegetable Protein Blends for Engineered Foods", in which he cited work he had performed with Staley's "Procon" soy protein concentrate.

## Whipping agents popular

Discussing products which are widely used on the European continent, Dr. Gunther confined his topic to the manufacture, properties and chemistry of enzyme-modified soy or vegetable proteins produced primarily for their whipping and foaming functions. The hydrolysis process, he said, "produces proteins with optimum foam formation and foam stability."

Enzyme-modified whipping proteins are products exhibiting whipping and foaming properties that have been modified or changed both in physical structure and chemical properties by the action of a proteolytic enzyme that splits the protein molecule into smaller protein fragments.

Isolation of soy proteins in 1939 stimulated the development of processes and methods which led to the highly sophisticated whipping proteins and soy isolates available today, Gunther told the delegates. He added that the severe shortage of egg albumen created by World War II gave further impetus to the development and production of new whipping proteins. During the war

## Staley's agents in Europe confer

For the first time in eight years, Staley's European agents met recently. They were drawn together at the Second World Conference on Vegetable Proteins held in Amsterdam.

Those attending and their representative countries were: Ragnar Underland, Messrs. Hans Poulsen & Son, Norway; Lennart Nordstrand and Dieter Jung, Extraco AB, Sweden; Mogens Schmidt Jensen, Messrs. Bjorn Thorsen, Denmark; Gert van Ravenzwaay and Andre van der Zande, Niticel B. V., Netherlands; Chris Blau, Messrs. H. G. & C. Blau and Volkmar Wywiol, Messrs. Lucas Meyer Hamburg, Germany; Axel Skulte, Lecithos Italy, Italy; R. Buchler, Messrs. Hans Rahn & Co., Switzerland; Nuno Duarte, Messrs. F. Duarte & F. os., Portugal; Ramon Valls Borau and Mr. Manso, Messrs. Casanova S. L., Spain; Nigel Anstis, Staley London, and Tony Wallyn, Industrial Proteins Limited, London, United Kingdom.

Jaap van Son, manager, Staley Europe, was overseer of the agents' conference, organizing the entire program. Sessions were sandwiched in during two afternoons when no formal sessions were being held at the protein conference.

Presentations for the agents were made by Kent Mittelberg, general manager, proteins/specialty feeds; Steve Moore, meat scientist; and Dr. Robert C. Gunther, manager, Gunther Products, who gave the agents an up-date on new products, product improvements and technology as well as discussing marketing plans for introducing Staley soy proteins into more European food systems.

The agents also viewed the protein division's slide presentation specially prepared for them on film. This program is used by the division to acquaint customers and prospective customers with the full line of Staley proteins and their functions in various applications.

and shortly thereafter, pepsin modified soy protein whipping agents were first commercially produced.

Today, Gunther said a number of proteins may be utilized as the source material for enzymatic modification including oil-free soy flakes, soy protein concentrate, soy protein isolate and wheat gluten. The particular starting substance will depend upon the product being manufactured and the process used, Dr. Gunther pointed out.

By carefully controlling five variables—type of enzyme, its concentration, temperature, pH and length of time of reaction—modified proteins with unique and exceptional whipping properties can be produced, Gunther said. In describing the products, he mentioned that enzyme modified whipping proteins are bland, light cream-colored, spray-dried powders soluble in hot or cold water and functional over the entire pH range.

"It is possible by proper selection of starting material, enzyme and hydrolysis conditions to "tailor-make" a whipping protein with just about any desired set of physical and chemical properties," Gunther said.

Depending upon the source protein and manufacturing conditions, products can be produced with a protein content ranging from as low as 50 percent to as high as 85 percent, and with a whipping ability equal to or twice that of egg albumen. Unlike egg albumen, these products do not coagulate to any appreciable degree when heated, which can be an advantage or disadvantage, depending on the use of the product, Dr. Gunther said.

## New, fresh approach needed

"In the future, better, more intelligent use of our food resources is desirable and may be essential for maintaining economic stability in the food industry," Dr. William Brown informed the world conference delegates.

He continued by saying, "A new and fresh approach must be taken to assess our current supply of meat and vegetable protein products. Our goal must be to use more of the currently available products and develop combinations of new products for sale.

"Many attempts have been made to extend existing products. . . . Soy protein and dairy products have been used largely as extenders because of economics," he said.

In their extensive tests with soya products, Brown's laboratory has developed data on the use of "Procon" soy protein concentrate as an extender and milk replacer in a number of meat product formulas.

"Soy protein concentrate," he told the gathering, "has the advantage over soy flour of no soluble sugars which result in flatulence. However, soy concentrate has an equivalent PER (protein efficiency ratio) because little protein is removed during processing. Isolates have lower PER values due to protein fractionation during processing," ABC's president said.

Brown said, "The utilization of soy protein products in meat-food systems depends largely on the lack of soy flavor. The soy protein isolates have classically possessed lower soy-like flavors than other soy protein products. However, the soy protein concentrate, "Procon", displays a lack of flavor equal to or better than isolate."

Touting the virtues of Procon, Brown continued by saying, "This concentrate also allows more versatility with a flour, grit and textured form to fulfill any texture parameter in meat-food systems. The concentrate has a controlled hydration rate which provides minimum shrink loss and maximum juiciness in such items as beef, chicken and pork rolls or logs.

"The functional ability of Procon to be used in emulsion items as a binder of both fat and water has been displayed worldwide. Procon's ability to absorb water and fat during processing as well as reheating is an advantage over "gelling" type proteins. The "gelling" type proteins also create a lack of juiciness and flavor by totally tying up water and fat.

"In the USA," Dr. Brown said, "the biggest target for the use of vegetable and dairy



Making certain Staley's double booth is ready for the grand opening of the Second World Conference on Vegetable Proteins in Amsterdam are Dr. Robert Schanefelt, director, food/agriproducts, R & D, left, Steve Moore, meat scientist, center, and Kent Mittelberg, general manager, proteins/specialty feeds. Samples of foods incorporating the soy proteins, product samples and literature, as well as a special edition of the "Staley News", covering Staley's soy proteins, were handed out at the booth.

protein products is the extension of meat and meat products. Even though the ratio of fresh and frozen meat is two-to-one over the rest of the meat products, sausage, sliced and packaged products total over seven billion pounds annually. Extenders are used in meat at various levels from two percent in the case of isolated soy protein to three and one-half percent for most milk and soy protein concentrate blends. A number of loaf products are extended in the eight-to-ten percent range with various flours and combinations of whey, caseinate, soy protein and yeast products.

Taking the actual frankfurter and bologna pounds extended and assuming that 50 percent of the rest of the sausage, loaf and sliced meat products are extended at an average level of six percent, then this country used 56,332,560 pounds of extenders in 1977, according to Brown. With a total tonnage of over seven billion pounds, the combined product classes give an extension percentage for all sausage products of about .7 percent. This level of extension points out the tremendous opportunity to combine vegetable protein with meat blends in the USA.

"The meat industry is the largest food industry in the USA, and meat makes up a relatively high percentage of the total cost of our diet. Combination meat/plant protein extruded (engineered) foods offer attractive possibilities to overcome both cost and nutritional problems," the head of ABC research said.

## Removes the guess work

While various forms of processed meat and processing technology have been used for 2,400 years, the technology of modern food proteins for use in meat products has been a development of only the past 20 years, according to Steve Moore, meat scientist.

The basic technical knowledge of meat processing is common throughout the world, he told the delegates. Raw material of muscle and fat tissue are known variables adjusted for accordingly. Spice blends, processing procedures and cooking cycles for processed meats are important variables specific for each product in each plant. The choice of protein, its level of use, its proper incorporation and processing are also important variables to the meat processor. Only experienced technical protein people can make the best selection though. A processor just "dumping some in" will probably create a less desirable product than one with no protein at all.

The processor, Moore said, is unaware of differences in the rate of water absorption, fat absorption and their effect on the final product. For these reasons, a protein technical service representative should consult with a meat processor, discussing the formula and specific goal or goals, before recommending a protein and usage level. Thereafter, a plant trial should be run under normal plant conditions.

The value of a plant trial is threefold. First, conducted with a technical representative, it minimizes the risk involved for the processor. It assures him that the product will perform in a real system. Second, a plant trial made by a technical representative

assures the protein manufacturer of correct material usage.

Third, while seeming to be a good substitute for a plant trial, model systems, Moore pointed out, cannot correlate a result with an actual product. Most model systems will show functionality, but will not show over-functionality such as too dry a product, rubberlike texture, etc. A plant trial is still necessary and desirable.

Improper protein selection is a common occurrence with the use of soy protein meat systems. Many processors could be utilizing more economical proteins if they had technical assistance. Highly functional proteins, in many cases, create less juicy, tougher products at higher costs, according to Moore.

(Continued on Page 4)

## Proteins a "hit"

(Continued from Page 1)

berry Whip", incorporating "Gunther's D-157A" whipping agent, was the luncheon dessert favorite at the conference.

Nearly 1,100 food technologists from 40 nations around the world attended the conference held in Amsterdam, the Netherlands. Interestingly, out of this group, the only Russian delegate was a person who had visited Staley/Decatur last year.

Staley was one of eight manufacturers of edible soy protein products from the United States with a booth at the gathering. Mittelberg considered Staley's booth to be one of the three most outstanding, a tribute to Jaap van Son, manager, Staley Europe, who designed the booth and advised Staley on the types of products of most interest to the delegation. Unusual for most of the booths there and particularly unusual for a meeting of this length, the Staley booth drew a crowd down to the last two hours of the six-day conference.

Samples of the bratwurst-like product, summer sausage, beef roll, (all made in Staley's meat lab), European-type sausages, two United Kingdom sausages, Pearson Mints and Staley Snack Sticks, all containing Staley's protein products, were distributed at the booth.

European sausages, extended with Procon 2060, were processed under the direction of von Son, based in Amsterdam, who also supervised the processing of the "Frozen Lemon Dessert". Sausages, representative of those eaten in the United Kingdom, were selected by and made under the direction of Nigel Anstis, general manager, Staley London. The European sausages demonstrated that Procon functions well as a binder for emulsified meats.

On hand to talk with delegates about the products were Mittelberg; Dr. Robert C. Gunther, manager, Gunther Products, Galesburg; Steve Moore, meat scientist; Dr. Robert Schanefelt, director, food/agriproducts, R&D; John Shroyer, director of marketing and licensing, international division; van Son and Anstis.

All in all, the conference was very successful, according to Mittelberg, who pointed out that a good deal of interest was also expressed in Staley's soy technology.



# 31 celebrate anniversaries



Roberta Noonan



Herb Roszell

## 35 Years

ROBERTA NOONAN, accounts payable clerk, control, agriproducts

## 30 Years

HERBERT ROSZELL, JR., director of administration, proteins, agriproducts

## 20 Years

JANICE PETZEL, secretary, director, industrial relations, corporate, international and administration  
LARRY KAUFMAN, senior mechanic, round house  
WILLIE NEWBON, pump and tank operator, 5 & 10 building

## 15 Years

JERRY VOELKER, senior mechanic, I & C  
GEORGE WITT, JR., heavy equipment operator, 77 building  
JAMES PROCTOR, utility, 40 building  
CLIFFORD DUNNIGAN, controller, general, consumer products, Oak Brook  
THOMAS BRABENDER, shift foreman, process, dry starch, industrial manufacturing  
ALYCE LIVINGSTON, technician, engineering, R & D  
GEORGE SCANLON, shift foreman, dextrose, industrial manufacturing

## 10 Years

MARGE OLDHAM, clerk-typist, corn milling, manufacturing, industrial  
LOIS MAYBERRY, clerk-typist, dry starch, manufacturing, industrial  
TERRY JOHNSON, rail-motor coordinator, plant traffic, agriproducts

## Worth noting . . .

Shelley Poe, daughter of Kathleen, chief clerk, industrial relations, Staley/Decatur, recently was awarded her B. A. degree in theatre communications from the University of Southern Maine, but she will have to wait to receive it. Shelley completed her degree requirements at Millikin University last semester and has been notified that her degree will have to be reprinted to reflect that she graduated Magna Cum Laude.

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## Joining the leisure life . . .

PAUL KINNEY, 75 building operator  
RAYMOND CHENOWETH, drier operator, 12 building  
VERNICE VOYLES, lead loader, 101 building  
ROY FINNEY, lubrication serviceman, 42 building  
LEO PRESSLEY, shift foreman, 12 & 26 building  
MAURICE PRICE, inventory clerk, 16 building  
MYLO ROBERTS, process engineering supervisor, 20 building  
THEODORE FRUTH, maintenance, Fostoria  
SCOTT PAGE, manager, starch order entry, industrial



Roy Finney



Leo Pressley



Maurice Price

## Staley News

The Staley News is published monthly for Staley employees and retirees by Corporate Public Relations, Decatur.

Manager, Employee Communications . . . . . Sue Muckensturm

Manager, Visual Communications . . . . . Lee Jeske

Publications Typesetter . . . . Brenda McCoy

## 5 Years

DAVID SIMMONS, operating supervisor, Champaign  
JOHN THOMPSON, plant manager, Murtaugh  
DAWN MOWEN, visual information process clerk, administration, industrial  
ROY ELMORE, chemical engineer, agri-products  
JAY HUMBRUG, assistant laboratory supervisor, Frankfort  
RONALD RICHARDSON, operating supervisor, Frankfort  
PAM COOPER, maintenance secretary, manufacturing, industrial  
DARRELL ALLEN, window washer, 62 building  
DENNIS HOUSTON, process support, 5 & 10 building  
DANIEL LANE, carbon operator, 5 & 10 building  
KENNON ADAMS, office janitor, 62 building  
RICKY NANNA, office janitor, 62 building  
WILLIAM TATE, production helper, 44 building  
DANIEL DEAN, flash dryer-grind operator, 26 building  
CLARENCE GORDON, production helper, 44 building  
STEPHEN RING, drier operator, 118 building

## On the move



Deborah Hlavna

### CORPORATE

PAT COLEMAN, from junior technician, quality assurance, to quality control technician, quality assurance

### INDUSTRIAL

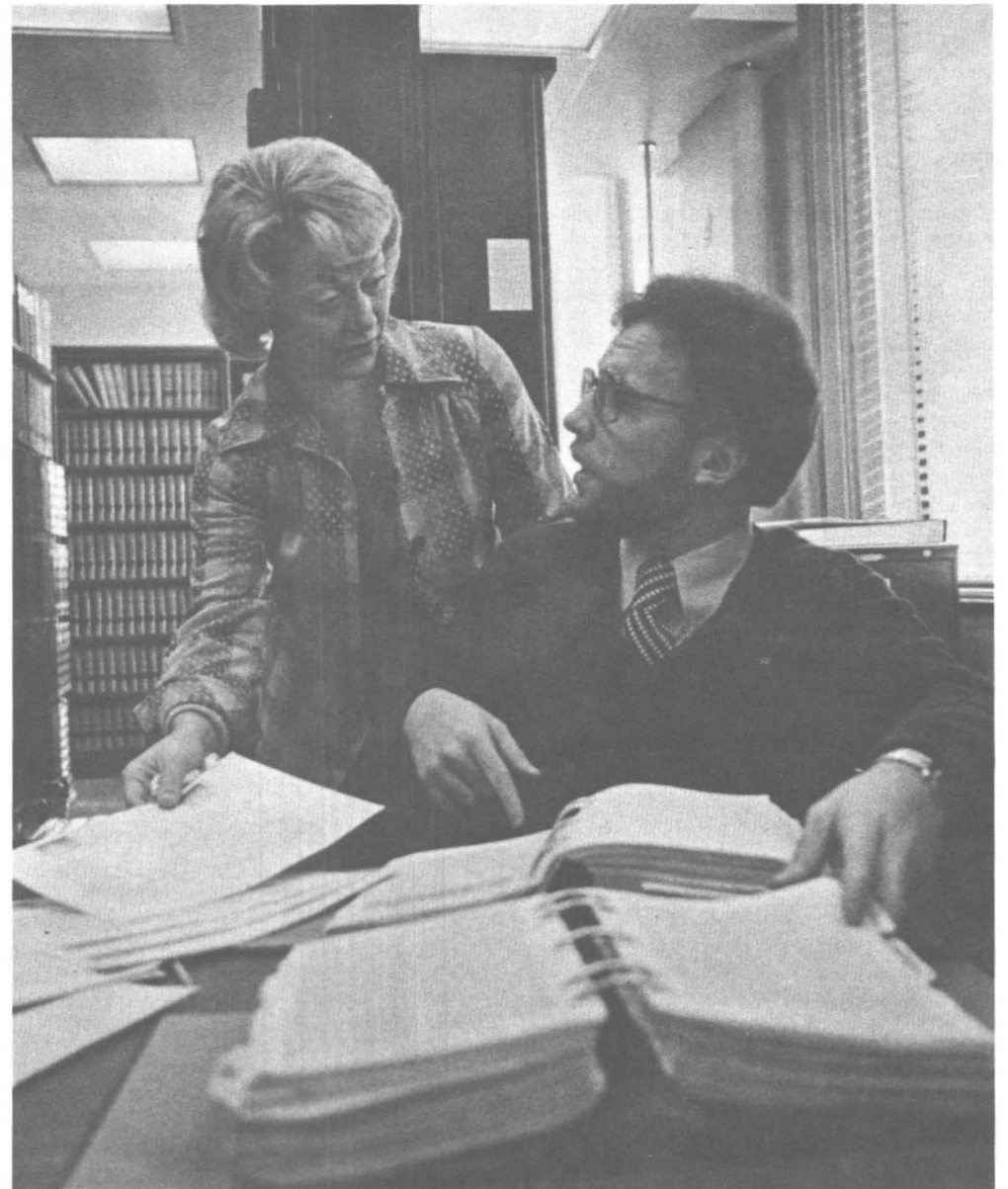
JOHN WHITNEY, from chemical engineer, manufacturing, Morrisville, to syrup refinery area foreman, manufacturing, Morrisville

### CONSUMER

PATRICIA DOCKER, from credit secretary, control, to advertising clerk, control, Oak Brook  
THOMAS STROPOLI, from contract facilities manager, manufacturing, to manager, contract operations/technical engineering services, Oak Brook

### AGRIPRODUCTS

DEBORAH HLAVNA, from junior merchandiser, Champaign, to merchandiser, Champaign



Bob Fitzpatrick, sophomore at DePauw University, discusses his findings on a research project with Jan Somers, legal assistant, law division. Bob spent his winter term at Staley learning about the legal aspects of running a large corporation.

## Student observes legal operations

The intricacies of big business became the intrigue of Robert Fitzpatrick, who recently spent a month in Staley's corporate legal department.

This Decatur native is a sophomore at DePauw University, Greencastle, Indiana, where he's majoring in political science and

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Then too, he cautioned that over use of a protein in a product can cause problems such as buyer displeasure resulting in little repeat business and, therefore, disappointment with the soy protein supplier.

Technical service and its involvement from the beginning of formulations will help prevent such problems, Moore said. He added that any further modification with increased protein levels should also involve the protein manufacturer.

"The meat processor who utilizes protein technical service will maximize the opportunity of producing a quality, economical product. The meat processor who utilizes available protein technical knowledge will produce the best product at the lowest cost. . . . Today, only a handful of companies, (Staley being one of the leaders), offer experienced technical service in this area," Moore concluded.

religion. Although still undecided, he's looking forward to a career in business, teaching political science or the ministry.

His furlough at Staley was actually a winter term in school. As Bob explains it, this month, between semesters in the liberal arts school, is used to provide individuals a chance to be a part of the "world". The student has the opportunity to join a business or corporation to study a given aspect of it for one month.

A year ago, Bob studied British finance with a professor at DePauw who was schooled at Oxford University in England, where he taught several years.

During his month with Staley, Bob was tuned into the legal aspects of running a large corporation smoothly. Besides working on international and domestic trademark matters, he checked proxies for the annual meeting, sat in on legal cases with corporate attorneys and spent time, as permitted, delving into the various divisions of the company to gain a broad view of their operations.

To keep track of his experiences, Fitzpatrick kept a daily diary of his encounters to help him prepare a five-to-ten-page paper at the end of the session which will focus on his reaction to what he has learned and how these things mesh with his vocational goals.



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