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March - April, 1963.

# We're World Safety Champions!



HAIL TO THE VICTORS! -- Here's the way we looked outside the plant on the Monday following our new world safety record. There was a 10-minute work break while we heard congratulations from Plant Manager Les Freidinger.



TELEGRAMS BY THE HATFUL -- Plant Manager Les Freidinger, right, and Personnel and Safety Director Herb Naegele read telegrams received from all over the country from officials congratulating us on our new world safety record. Included were messages of praise from H. E. Russell, Carling president, and Governor George Romney.

#### Old Record Topples; Carlings Frankenmuth Sets Industry Record

On Friday, March 29, we became the brewing industry's new world champion in safety with a total of 3,004,136 consecutive man-hours worked without a disabling injury.

Our team effort topped the previous world record of 3,004,135 man-hours without a lost-time accident established in 1956 by C. Schmidt & Sons, Inc. of Philadelphia. We have now gone more than 7½ years without a disabling injury.

For operating 3 million man-hours without a disabling injury, we have won the National Safety Council's coveted Award of Honor, highest safety recognition attainable.

Where do we go from here? The only possible answer is -- UP!

"Our new world safety record," says Plant Manager Les Freidinger, was a team victory. I'm proud of the story of cooperation behind our record and that every single man and woman in our organization worked to make it possible.

"I hope we can add to our record and pile up millions of more man-hours without a disabling injury to set a mark nebody ever will beat. I know we can do it if we continue the sort of fine team play we've had. Let's show 'em the kind of champs we are!"

Our plant has won a total of 40 trophies, plaques and citations in attaining its enviable safety record. It has won the National Safety Council's annual Award of Merit seven times. It has eight first-place awards in the NSC's Food and Beverage Section.

We also have won the NSC's citation

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#### (Safety Record)

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for work in prevention of injury by falls. For seven years we have claimed the United States Brewers Association All-Personnel Award and for four years have won the USBA Safest Plant Award.

For five years we have been cited by the Aetna Casualty & Surety Co., Hartford, Conn., for outstanding achievement in accident prevention.

The Carling men and women of Frankenmuth for six years have won our company's President's Cup Award and in 1961 tied with the Atlanta plant for the honor.

Since Carling acquired our plant in 1956 and our outstanding safety program began, many other good things happened. Employment has doubled to a total of 240 on the payroll. Sales also have doubled.

While we were building the brewing industry's finest safety record, we also produced about 3 million barrels of beer. Under Carling's ownership, a new bottling and shipping department was built containing 130,000 square feet of floor space.

Three new bottling and can lines are being installed.

A new racking room is being built as another feature of our \$5.5 million expansion program including other important improvements such as a new gas-fired boiler, a power plant addition and ammonia and air compressors.



FOR A TOAST TO SAFETY Each of us received a case of Black Label in recognition of our new world safety record. Plant Manager Les Freidinger and Safety Director Herb Naegele are handing cases to Raymond German and Peter Greenia, Bottling Department.



TROPHY RACK NEEDS ENLARGING -- Nobody here's complaining about the latest plant addition needed. As this photo indicates, our trophy rack will have to be enlarged for display of new safety awards we've earned. Willie Brechtelsbauer, Engineering Department, is on the stepladder. Standing, left to right, are Carrol Nuechterlein, Bottle House; Safety Director Herb Naegele, and Harold (Silver) Matzke, Brew House.

Wiener Schnitzel -- And How!

## Here's A Taste Tempter

Carling Brewing Co. recently commissioned Antonio Bersacola, world-famous chef, to prepare a series of recipes for gournet sauces in which he uses our Black Label beer.

"Beer," says Tony, "is easy to cook with if you follow the recipe. Don't let the beer dominate, instead allow it to contribute that subtle undertone."

Here's a recipe we think you'll like:

## Sympathy

We were saddened by the death March 7 of James Damm, Bottling Department employee. Burial was in Denmark Cemetery. Jim, always well-liked here, is survived by his wife, Betty, and three children, Tammy, Ricky and Kevin.

WIENER SCHNITZEL SAUCE

Breaded veal cutlet smothered with this sauce becomes an extra special entree.

Simmer for 10-15 minutes:

11/2 cups chicken or beef broth

1/8 teaspoon dry mustard

1/8 teaspoon pepper

1 teaspoon Worcestershire sauce

3 tablespoons Black Label beer

Add 1 tablespoon cornstrach, dissolve in the beer, and cook until thick-

#### **New Brew**

Mr. and Mrs. Floyd Matzke, Brewing Department, have a fine new son, Floyd Walter, Jr., born March 16 at Saginaw Osteopathic Hospital. He weighed 7 pounds, six ounces.

# Safety Champs - - That's Us - - Praised For Victory

#### Gov. Romney Adds His Congratulations To Stacks of Others

Telegrams of praise and congratulations were received by Plant Manager L. M. Freidinger from all over the nation, as well-wishers congratulated us on our new world safety record.

Carling President H. E. Russell topped the list and was first to send his message, while visiting the Baltimore plant. Governor George Romney also sent his good wishes, as did officials of C. Schmidt & Sons, Inc., of Philadelphia, former world safety champion in the brewing industry. We also heard from Howard Pyle, National Safety Council President.

Here's what our friends think of us, as expressed in these telegrams:

Understand Frankenmuth plant passed another safety record milestone today. Please extend heartiest congratulations to all on this remarkable and enviable achievement - H. E. Russell, President Carling Brewing Co.

My congratulations to the company and all its employees for their recent achievement of the new world's safety record in the brewing industry, as recognized by the National Safety Council, with 3,006,287 man hours worked without a lost time accident. It is a most commendable record and one which graphically illustrates importantly the results of cooperation between a company and its workers - George Romney, Governor.

The sincere congratulations and greatest admiration of the National Safety Council go to the Carling Brewing Company establishing a new record for safety in the brewing industry for completing 3,006,287 man hours of work without a disabling injury. This means the company is now in its eighth injury free year. This outstanding achievement and honor is shared by all Carling personnel, management, supervision and

#### The Carling Frankenmuth News

Associate Editor, Herbert Naegele
George Schmunk Brewhouse
Willie Brechtelsbauer Engineering
Ottomar Rupprecht Bottle House
Bernard Todd Bottle House
Richard Nuechterlein Office
Harold Matzke Cellars
Fred Bickel Powerhouse
Harold Eischer Bottle House
Alfred Matzke Cellars
Virginia Tremonti Office
Alfred Buzzard Bottle House

staff. Only the teamwork of all and a genuine concern for human life could make possible such an amazing demonstration of the fact that accident prevention works. We salute you and the sterling example you have set for all industry in America. - Howard Pyle, Pres. National Safety Council.

You and your people should feel today like the guy who first bettered the four-minute mile. By surpassing the still enviable performance of C. Schmidt & Sons, Ins., which in 1956 went 3,004,135 manhours without a disabling injury, you've set a new brewing industry safety record. All of us at the United States Brewers Association - officers, directors and staff - extend our congratulations and express our industry's

pride in your great accomplishment. Henry B. King, President U. S. B. A.

You keep on busting safety records and we will never run out of words telling you and Herb and the office people and your supervisors and the shop stewards and everybody who works and lives safely in Frankenmuth what a thrill it is to know people like you. Stay with it Gradually others will catch on. Your way is the right way. Every good wish and highest personal regard to every one of you. - Mike Aicher, United States Brewers Association.

Congratulations from the former champ. Hope you can keep your new record going for 7 more years. - William A. Mulvenna, Safety Director, C. Schmidt & Sons, Inc.



BLACK LABEL PARTNER -- Mrs. Clarence Reif, wife of our plant's assistant to the brewmaster, is shown in her kitchen baking pretzels. Anybody who has munched her home-made pretzels while enjoying a glass of Black Label has had a real taste treat.

## Her Pretzels the Twist Supreme

Mrs. Clarence Reif's kind of twist is delightful music for anybody's appetite.

Wife of our plant's assistant to the brewmaster, Lena -- as she's known to her friends -- makes pretzels from an old family recipe.

She uses five pounds of flour, salt, a cake of yeast, cistern water and Black Label beer for flavor. This makes about 15 dozen golden-brown pretzels to a batch, she says.

After mixing the dough, she lets it rise about one hour. Then she rolls it out and twists the dough into the form of pretzels, which she dips into boiling

water containing a few tablespoonsful of lye. Then she salts them, places them in an oven at 450 degrees and bakes until golden brown.

Why cistern water?

"Because it's softer and makes better pretzels," says Mrs. Reif.

Pretzels - in Frankenmuth they're often called Fastenzeit brezels - are believed to have developed as a Lenten season delicacy because lye water, which can be made by filtering water through wood ashes, symbolizes the Lenten period of reverence and fasting.

# Committee Accepting Scholarship Entries

Applications now are being accepted by our Quarter Century Club scholarship committee for the W. H. Mayer Scholarship award of \$200.

Sons and daughters of Carling employees are eligible for consideration on the basis of high school grades and records. Applications may be submitted to George Schmunk, Otto Frank, Sr., Herbert Naegele and Wallace Weiss, scholarship committeemen.

The first winner was Joan Rupprecht, daughter of Mr. and Mrs. Clarence Rupprecht, Quality Control. Last year's winner was Michelle Schutt, daughter of Mr. and Mrs. Charles Winkler, Bottling Department.

#### Safety Slogans

SAFETY TUDAY -- TOMORROW MAY BE TOO LATE!

That is our April safety slogan -- an apt one, indeed.

Our March safety slogan winners, each of whom received a gift certificate from the Frankenmuth Woolen Mills, were: Robert Matzke, Mrs. Hilbert Poellet, Mrs. Robert Raquepaw, Gerhardt Hetzner, Jay Manchester, Vernon Gruber, Mrs Melvin Hecht, Norbert Matzke, Frieda Stevens, Mrs. Marvin Bickel, Mrs. Ruben Reif and Mrs. Alfred Buzzard.

Each of the dozen winners of our February safety slogan contest received a gift certificate from Rau Electric.

Here they are: Flora Trinklein, Mrs. Herbert A. Beyerlein, John Boesenecker, Walter Knieling, Alfred Bielert, Mrs. Martin Hufnagel, David Zwerk, Mrs. Thomas Keinath, Mrs. Robert Buchinger, Mrs. Wilmer Brechtelsbauer, Mrs. John Weirauch and Mrs Raymond Veitengruber.

"The Best Safety Device Is A Careful Man" was our March safety slogan.

#### Prosit!

There'll be 20 birthday anniversaries in our plant's working family during May.

Here's the order: May 4 - Marvin Woods; 5 - Elmer Beyerlein and Orville Rose; 8 - Robert Raquepaw; 9 - John Lehner, Lester Beneman and Robert Rose; 10 - Robert Satow; 11 - Harold Matzke; 13 - David Stuart; 14 - Walter Lockhart; 20 - Leo A. Rousseau; 21 - Jay Manchester; 21 Jack Buchinger; 23 - Bill Bornemisza; 25 - Frank Beach; 26 Glenn Harris; 27 - Norman Baker; 28 - Virginia Schroeder; 29 - Max Erndt.



RIGHT TO BE PROUD - Harold Maurer, left Bottling Department, shows Ed Johnson, Bottling superintendent, an award he won last year as one of the top 10 sugar beet growers in the Saginaw Valley Beet Growers Association. Harold's crop last year averaged an impressive total of 22.2 tons per acre.



WELCOME ABOARD, JOHN! - John Brunn has taken over new duties as our plant's bacteriologist, succeeding Dick Lillie, who has been transferred to Cleveland.

John Lowell Brunn, a graduate of Ohio State University, started with us March 18 as our plant's bacteriologist, succeeding Richard A. (Dick) Lillie, transferred to Carling's Cleveland plant.

John, 30, and his wife, Patricia, are making their home at 708 East Genesee.

John, who majored in bacteriology at Ohio State, says he was immediately impressed with our plant and eagerness of fellow employees to help him get used to the new job.

Supervisory employees honored Dick Lillie recently at a farewell party.

#### And Prosit!

April is the birthday month for 18 of our plant's employees.

These are the anniversary dates: April 1 - Melvin Rupprecht; 2 - Roy Petzold and Wallace Weiss; 4 - Richard Schneider; 5 - Edward Johnson; 9 - Harold Jekel; 10 - Walter Fuhrmann; 11 - Eugene Frank; 14 - Matthew Szymanski; 15 - Robert Williams; 16 - Ronald Pavlicek and Clarence Rupprecht; 17 - Lucille Woern; 20 - Donald Quaderer; 22 - Walter Knieling; 25 - Arnold Keinath; 26 - Alphonse Bishop; 30 - Edwin Rupprecht.

#### Who's Complainin'?

Girls' skirts these days are so short that the men who used to sit in sidewalk cafes and watch the girls pass by are now passing by to watch the girls sitting in cafes.