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FRANKENMUTH, MICHIGAN  
PLANT OF THE CARLING  
BREWING COMPANY

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## New Method for Handling Sulphuric Acid Is a Much Safer and More Efficient System

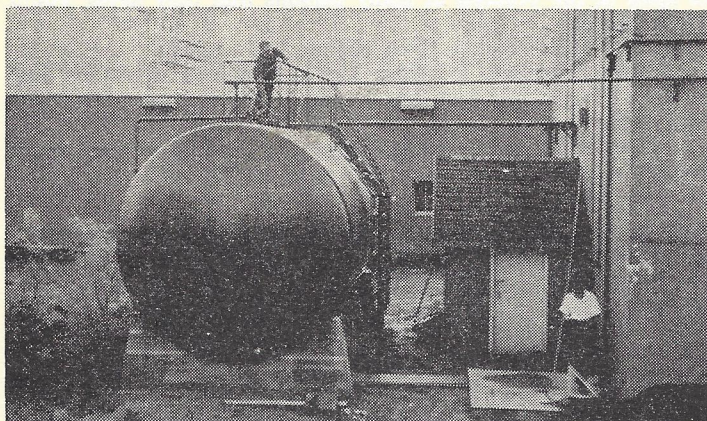
Sulphuric acid utilized in plant operations is now handled in a much safer and more efficient manner, thanks to the efforts of the Engineering Department in installing a huge new outdoor tank.

Installation of the big tank, actually a beer storage tank purchased years ago, would be justified if regarded only as a safety measure designed to eliminate manual handling of this very strong acid.

In addition, however, the tank makes possible the bulk purchase of the acid at a lower unit cost and a more efficient system of introducing it into the plant where needed. That system utilizes an underground pressurized air tank to force the acid indoors and a third tank which it flows by gravity into distributing lines.

This system replaces the former method of handling the acid by a mechanical pump -- a method that was costly and required a great deal of maintenance.

Special credit for the new installation goes to the Engineering Department for designing the entire system. It will do much to safeguard our men who formerly were exposed to the acid through handling it and, at the same time, reduce our operating costs.



New Sulphuric Acid Tank

## Payroll Deduction Plan Enrolls 84 Per Cent Of Frankenhmuth Personnel in Fund Drive

A heart-warming 84 per cent participation in the 1957 Saginaw County United Fund Drive among Frankenhmuth plant personnel produced a total of \$3,185.50.

Credit for the response to this year's United Fund appeal was given, in a large measure, to acceptance of the payroll deduction plan for spreading contributions throughout the year. This was the first time personnel were afforded the opportunity of giving to the fund on the payroll deduction plan.

Cooperating in contacting every individual employee were George Schmunk, Local 212 President, and Herbert Naegele, Personnel and Safety Director.

## Bill Barrett Bags 200-Pound Buck Deer With Bow and Arrow Near His Vassar Home

One of hunting's rarest thrills -- bringing down a buck deer with a bow and arrow -- recently was experienced by Bill Barrett of the Cellar Department, the first Frankenhmuth brewer person to accomplish the feat.

Bill, a member of the Vassar Archery Club, was returning home from a morning of pheasant hunting when he spotted the buck off in the distance. He hurried home, took his bow and some arrows, and rushed back to the area he'd seen the deer, about five miles from his home in Vassar.

The deer, a 200-pound buck, was brought down by an arrow, climaxing 10 years of deer hunting for Bill.

Bill didn't have time to hang the deer before reporting for work at three o'clock that afternoon, so his brother-in-law did the chore for him.

Carling hunters everywhere congratulate Bill on the skill which enabled him to bring down the buck with bow and arrow!



Bill Barrett displays the weapon used to bring down his quarry.



Bill Barrett's brother-in-law, Joe Szymzak, hangs the 200-pound deer in Bill's garage.

BOX SCORE CARLING SAFETY LEAGUE



## Pheasant Hunting Season Good as Ever; Four Plant Men Bag Limits On First Day



Michigan's pheasant hunting season opened, as usual, with a rush, and Frankenmuth hunters were among the first to obtain their two-bird limit in short order.

Pictured above with the birds they brought back are, left to right, Elmer Poellet, Bottlehouse; Clarence Frank, Bottlehouse; William Rauh, Bottlehouse; and Gene Frank, Grain Handling, relaxing with a cold bottle of Black Label Beer after returning from the field.

Approximately 40 Frankenmuth plant men joined in the sport and virtually all got their limits the first day and for the season, which opened October 21st.

## Alice Loesel Joins Office Staff Here Under School Cooperative Training Plan



Alice Loesel, a senior at Frankenmuth High School, now works part-time in the Personnel and Purchasing departments under provisions of the high school's cooperative training program whereby students attend classes in the morning and gain practical "on the job" training during afternoons.

Pert and pretty Alice, left, is taking a commercial course in school and engages in numerous extra-curricular activities. She is an accomplished pianist and participates in youth activities of her church.

## PEOPLE IN THE NEWS

Fifteen members of the U. S. Army Recruiting Service visited the brewery recently on a trip arranged by Captain Oren S. Gordon of Detroit. The visitors came from Army branches at Detroit, Midland, Alpena, Saginaw, and Flint.

Wallace Riethmeier, Comptroller, recently was appointed secretary of the Michigan State Brewers and Distributors Severance and Retirement Plan. Congratulations, Wally!

Also being congratulated is Alice Loesel, of the office staff, who was one of two 12th grade Frankenmuth High School students to earn all A's for the first marking period this fall.

Welcomed into the world recently was 7 lb. 8 oz. Norma Rose, new daughter of Mr. and Mrs. Wayne Rose. Congratulations!

Pvt. Albert Pavlicek would like to hear from his Frankenmuth friends from time to time. Albert is stationed at Fort Leonard Wood, Missouri, and his full address is Pvt. Albert Pavlicek, RA 16583645, Company D. 1st Batt., 2nd R. Reg., Ft. Leonard Wood, Missouri.

Happy owners of new cars purchased in the past few weeks include George Schmunk, Brewhouse, with a new '57 Pontiac; Wallace Riethmeier, Comptroller, a new '58 Dodge; Roy Seiferlein, Cellars, a new '58 Chevrolet; and Henry Oldenburg, a new '57 Chrysler.

Celebrating birthdays in November were Norman Matzke, Cellars, 1st; Herbert A. Beyerlein, Bottlehouse, 5th; William Morse, Bottlehouse, 5th; Ernie Gauderer, Brewhouse, 11th; Earl Kime, Bottlehouse, 11th; Bernadine Krick, Bottlehouse, 14th; Lawrence Merten, Bottlehouse, 15th; Ludwig Riess, Bottlehouse, 19th; William Bierlein, Bottlehouse; 23rd Willis Veitengruber, Bottlehouse, 27th.

Congratulations to all!

## 'Tiger Meat' Joins Beer and Chicken Dinners As Famous Foodstuff Found in Frankenmuth

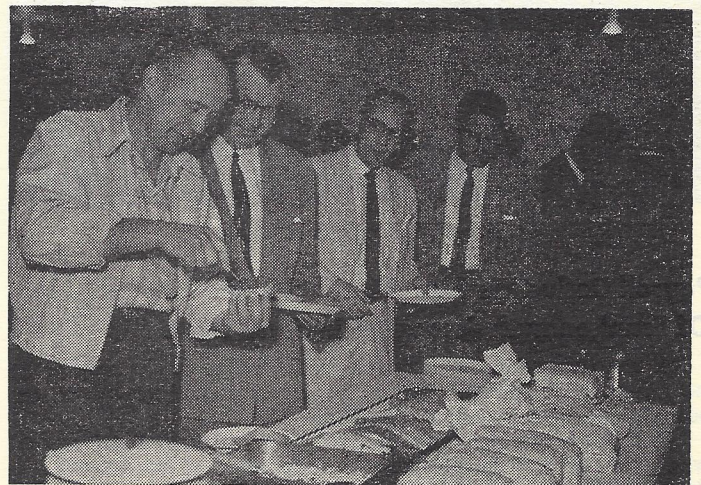
Among the many tempting foods that fascinate Carling visitors to the Frankenmuth brewery is that well-known local delicacy popularly called "Tiger Meat."

Appropriately named, "Tiger Meat" has made a big hit with strangers in town. A tasty mixture of choice chopped round steak, salt, pepper, and onions, "Tiger Meat" is a favorite snack in spite of the protests of many persons that they never would eat raw meat.

"Tiger Meat" makes them change their minds.

Fried or broiled, a "Tiger Meat" sandwich would be just another fancy hamburger, but prepared with raw meat it's something special.

"Tiger Meat" is served at frequent gatherings of local plant personnel and also at gatherings with visiting officials. It has yet to go unappreciated!



Safety conference attendees recently enjoyed "Tiger Meat", too. Here, preparing "Tiger Meat" sandwiches are, left to right, Matthew Szymanski, Bottlehouse maintenance supervisor; Edward Johnson, Bottlehouse supervisor; and Pat Higgins and Bill Webb, sales.