

the Wheelagram



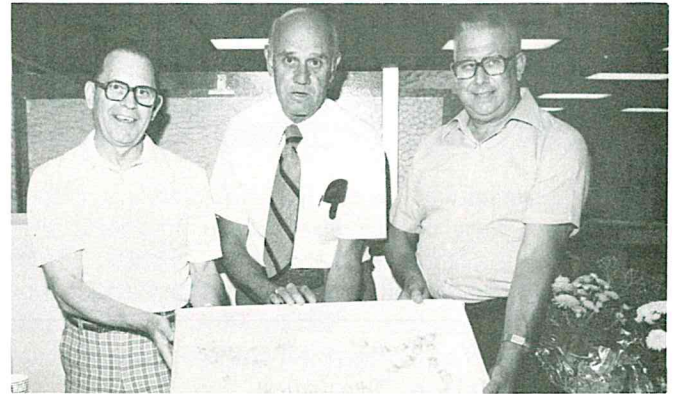
Materials Cleaning Systems Division
Wheelabrator-Frye Inc.

VOL. IV NO. 33
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CELEBRATING A COMBINED TOTAL OF 120 YEARS OF COMPANY SERVICE . . .

A week ago Thursday, the gang in Materials Handling congregated to celebrate the significant company service anniversaries of co-workers: **Jim Curtis** (l), **Jack Baugher** (center), and **Bill Fore** (r).

Jack, Traffic Manager-South Shipping, celebrated his 40-year mark July 16. Jim, Expediter-Repair Parts, Production Control, attained 40 years of service on August 26, and Bill, General Foreman-Shipping, will chalk up 40 years of company service on September 18. Congratulations, guys!



EDITOR'S NOTE: Your Editor will be away from the office next week. Any news items or requests for photographs should be directed to **Paul Noeth, ext. 221**.

Thanks for covering, Paul!

COME ON, LET'S DANCE . . . The WFI Athletic Association's Fall Dinner Dance is scheduled for Saturday, October 4, St. Patrick's Parish Hall, 308 South Scott Street, South Bend. Tickets are now on sale — \$15 per couple — see your area AA rep today. (Note: Dinner reservations and monies must be turned in by Tuesday, September 23.)

PROMOTIONS . . .



Rudy Harsanyi



Art Joye



Marilyn Johnson



Clara Kovach

Congratulations to the following employees who recently received promotions: **Rudy Harsanyi**, from Draftsman to Designer-Engineering; **Art Joye**, from Service Supervisor-Central Region to Construction Manager-Customer Service; **Marilyn Johnson**, from Balcrank Literature Clerk-Office Services to Clerk-typist-Balcrank Division; **Clara Kovach**, from Secretary to Executive Secretary-Balcrank Division.

PUTTING IT ALL TOGETHER . . .



Chairing committees for the Julianna Club's upcoming benefit card party and salad bar are (l to r): **Janice Martynowicz**, Publicity; **Rena Lester**, Tickets; **Patsy Becher**, General Chairman; **Willa Mae Parker**, Julianna Club representative; **Sandy Fox**, Raffles; **Karen Sikora**, Table Prizes; **Sherrinell Graven**, Refreshments; **Mary Lou Rethlake**, Door Prizes.

The card party is an annual event and the major fundraiser for the club's Scholarship Fund. This year the affair will be held at **Marian High School, Mishawaka, Thursday, October 2, 7:00 p.m.** See the following gals for your tickets (Patron Tickets \$1.25 each, Regular Tickets \$2.25 each): **Wanda Stutzman, Elaine Grau, Karen Sikora, Willie Parker, Kay Catanzarite, Lorrie Pfender, Laurie Hardy, Lucy Brunson, Helen LaDow, Barbara Moon and Rena Lester.**

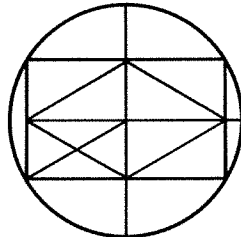
PUZZLE CORNER . . .

A two-star brain teaser from our puzzle man **Ted Zielinski**:

If eight men smoke eight cigarettes in eight minutes, how long will it take seven men to smoke seven cigarettes?

Solution to the August 28 puzzle:

One inch. No matter what the dimensions of the rectangle, the side of the diamond always equals the radius of the circle (see diagram).



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NEW ASSIGNMENT FOR JIM . . . Jim Hautman, who for the past year has been in our sales training program, has been named an Account Sales Engineer-Central Region. Jim will work out of the Cincinnati office.

Jim graduated from the University of Notre Dame with a Bachelor of Business Administration degree. While at Notre Dame, Jim participated as a football scholarship athlete and during his senior year served as a starting offensive guard.

Good luck in your new assignment, Jim!



THANKS TO YOU — IT'S WORKING FOR ALL OF US . . .

Thanks to your gift to the United Way, St. Joseph's and Memorial Hospital's Child Health Care Center handled 3,933 pediatric visits by predominantly low income children last year. In addition, 4,000 dental procedures were performed by volunteer dentists at Memorial's dental clinic.

YOU MAKE IT HAPPEN THE UNITED WAY!

TIPS FOR ENERGY SAVERS — Specifically, cooking energy savers:

If you have a gas stove, make sure the pilot light is burning efficiently —with a blue flame. A yellowish flame indicates an adjustment is needed.

Never boil water in an open pan. Water will come to a boil faster and use less energy in a kettle or covered pan.

Keep range-top burners and reflectors clean. They will reflect the heat better, and you will save energy.

Match the size of the pan to the heating element. More heat will get to the pan; less will be lost to surrounding air.

If you cook with electricity, get in the habit of turning off the burners several minutes before the allotted cooking time. The heating element will stay hot long enough to finish the cooking for you without using more electricity. The same principle applies to overcooking.

When using the oven, make the most of the heat from that single source. Cook as many foods as you can at one time. Prepare dishes that can be stored or frozen for later use or make all oven-cooked meals.

Watch the clock or use a timer; don't continually open the oven door to check food. Every time you open the door heat escapes and your cooking takes more energy.

Use pressure cookers and microwave ovens if you have them. They can save energy by reducing cooking time.

When cooking with a gas range-top burner, use moderate flame settings to conserve gas.

When you have a choice, use the range-top rather than the oven.

Use cold water rather than hot to operate your food disposer. This saves the energy needed to heat the water, is recommended for the appliance, and aids in getting rid of grease. Grease solidifies in cold water and can be ground up and washed away.

Install an aerator in your kitchen sink faucet. By reducing the amount of water in the flow, you use less hot water and save the energy that would have been required to heat it. The lower flow pressure is hardly noticeable.

If you need to purchase a gas oven or range, look for one with an automatic (electronic) ignition system instead of pilot lights. You'll save an average of up to a third of your gas use—41 percent in the oven and 53 percent on the top burners.

Use small electric pans or ovens for small meals rather than the kitchen range or oven. They use less energy.