

The Company

The Fabric we sell must cover cost of production and the total operation—or we “go broke.” The only way to survive is to make a profit.

A firm meets competition and succeeds in business through the highest rate of production with quality, per unit cost.

Neglect quality, and eventually everyone in a company is affected. For example, if Firestone carelessly sends below-standard fabric to a tire builder, we pay dearly for the error. This through loss in original production, plus our payment to the tire builder for calendered material “messed up.”

Not ‘They’ But ‘We’

THESE are among facts which Firestone Textiles Company president James B. Call brought out at a series of weekly dinner meetings in February and March. His audience: Members of the supervisory staff, Gastonia plant.

Mr. Call, on “facts of business life and our work at Firestone,” dealt with such subjects as costs, productivity, quality, waste control, absenteeism, salaries, wages, taxes and other costs.

Taking the Gastonia operation as example, among facts the president emphasized were:

- We must keep pace with

rising costs of production and competition by increasing productivity—more goods without loss in quality, but at lower unit cost. “Work smarter—not harder.”

- Equipment costs are rising. Example: A twister frame costs around \$25,000.

• Waste in time and materials could “ruin us” if uncontrolled. An example of a “little thing”: Last year the Gastonia plant spent more than \$89,000 for ring travelers alone—and some \$30,000 of this amount lost through unnecessary waste.

• Absenteeism is a tremendous waste to company and the worker through loss of earnings. Some \$454,000 went unearned last year because people were absent from the job without excusable reason. Yet, those same absent people continued to be covered by worker benefits which cost the company more than \$139,000 in their case. Had those same absent people been on the job, the plant could have produced 6,000,000 more pounds fabric than it did.

• The “Company” is people who work with and for an establishment producing goods and services for sale. It is not “They” but “We.” Facilities and materials without people are nothing. Remember this.

• Fishing for you this summer? A new free bulletin on information, North Carolina mountain trout season has been prepared by the Wildlife Commission. Included is a listing of streams that are stocked, and the bait-fishing regulations that apply to them. All “native” and “trophy” waters are also listed. Get copies by writing Fisheries Division, 325 N. Salisbury St., Raleigh 27611.

O. M. Taylor

Funeral for Oliver Monroe Taylor, 67, was at Gastonia Beech Avenue Baptist Church, and burial in Westview Gardens, March 15.

A Baptist evangelist for many years, Taylor was retired from Firestone after 35 years service at the Gastonia plant.

Surviving are his widow, 5 daughters, 2 sons and a stepson, 4 sisters and 16 grandchildren.

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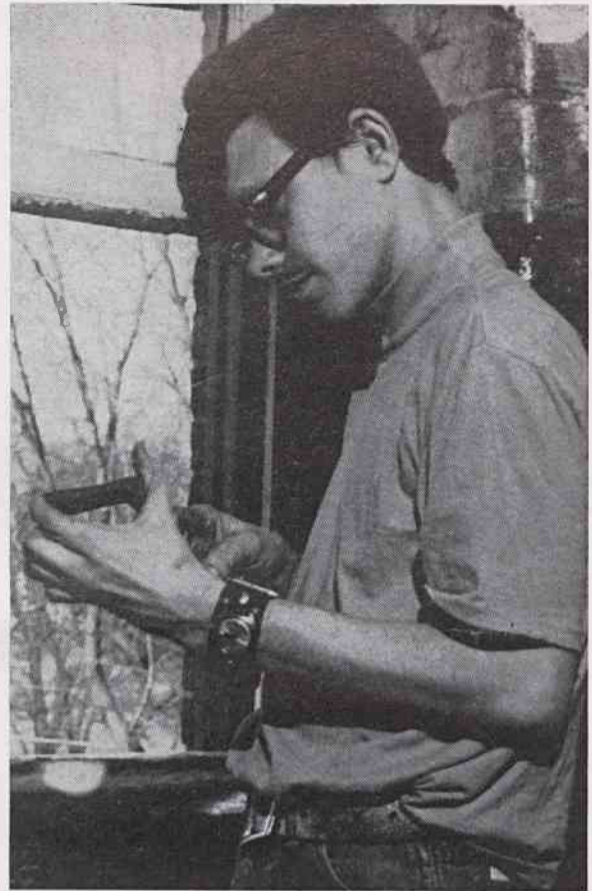
who worked in the various divisions. The plaques are in a real way symbolic of the work all volunteers did.”

Willock pointed out that the campaign has netted more than \$164,000, about \$8,000 more than in the 1971 effort. He said a follow-up campaign will continue to collect donations.

Referring to the 1972 drive, Willock added:

“Our campaign organization worked hard. But in the final analysis, it was the 5,600 contributors who really made it all ‘tick’.”

Quite a few of these contributors were Firestone Textiles people. Contributions at the Bowling Green plant reached \$17,710 shortly after the close of the 1972 campaign.



•• Robert Parker paused to whet finishing touches onto the edge of his doffing knife, just before going on his second-shift job as ply-twister operator, Gastonia plant. Parker, employed at Firestone since mid-1971, is typical of the younger employees who have chosen textiles as a work career.

Doffing is a major operation performed repeatedly by a twist-

er operator. It involves stopping off frame (machine), cutting out yarn or cable ends (where the knife comes in), and removing full bobbins.

Spindles are re-supplied with empty spools, travelers and ends positioned before re-starting machine. Thus continues the winding from major yarn or cable source, usually a beam mounted on top of twister, or a creel.

his engraved watch commemorating 20 years of service.

Charles Goings Jr., ply twister operator, completed 10 years service. Both “longtimers” received lapel pins engraved with their length of service. Their anniversaries were in March.

Two Service Records

Two employees at Bennettsville had service anniversaries in March. Rufus W. Sellers, cable twister operator, received

MY VIEW

On Food Costs

GASTONIA EMPLOYEES

Soaring costs of food, particularly meats, lead people to shop smarter, buy less, substitute less-expensive items; plan wisely and “waste not—want not.”

Gastonia Firestone employees suggest some ways to help against soaring food costs:

Go vegetarian—or almost so. Have more fruits and vegetables. And as many as you can, eat raw. Cooking wastes vitamins unnecessarily. Sparing on sweets. Make legumes a stable part of your diet, especially pintos. Get extra protein in nuts (peanuts about the most reasonable in price). Carefully plan your buying—make as few trips to the market as possible. Frequent trips for “this and that” add costs fast.—*Ida Byers, Working Recreation Supervisor*

Eat more grain products, fruits and vegetables. If you must eat meat regularly, stick with hamburger. Learn new ways to “dress it up”. Discover new dishes making use of ground beef.—*Bernard Alm, Carpenter*

Compare prices. Watch for advertised specials. Know what you’re buying, especially in grades of meats. Learn about quality and other factors in food items. Buy foods with minimum of waste. Stock up on items that will keep. Save leftovers and make them into something good.

—*Pansy Falls, Payroll Clerk*

“Specialize” in beans and potatoes one day, and make it potatoes and beans on alternate days. Seriously, this does not have to be monotonous, if you vary beans between pintos, great northern, yelloweyes, soybeans, blackeyes and others. Chick peas are mighty good, too. Re-educate your taste in foods—learn to like what you didn’t. Learn variety ways with all those potatoes. Pamper yourself with a little fatback now and then—but careful. It’s expensive.

—*Harley Pickelsimer, Carpenter*

We used to have steak quite often, also other choice meats. But we’ve cut down on these because of price, and are substituting vegetables, especially those that are good sources of protein. I’ve heard that cooperative buying with neighbors allows for wholesale purchase of foods, thereby saving some costs. Another way to save: purchase directly from producer (as eggs, poultry, vegetables and fruits from the farmer.—*Linda Sudduth, Observer, Methods- Standards*

Almanac

•• Change to Daylight Time beginning April 29. Advance your clocks and watches 1 hour before going to bed on the 28th.

Scrumptious

•• From the Coastal Plains and Low Country of South Carolina come two favorite dishes, the recipes contributed by Frances Fletcher, senior payroll clerk at the Bennettsville Firestone plant.

ST. PAUL'S RICE

Toss and brown 1 pound loose hot sausage. Drain grease. Boil ½ cup rice. Open 1 box (double package) chicken noodles; 4½ cups water. Put rice and noodles in water and boil 7 minutes.

Add browned sausage; chop and add 1 stalk celery, 1 Bell pepper, 1 onion; ½ cup slivered almonds. Place in covered cas-

serole dish and bake 1 hour at 350 degrees.

HOT FRUIT CASSEROLE

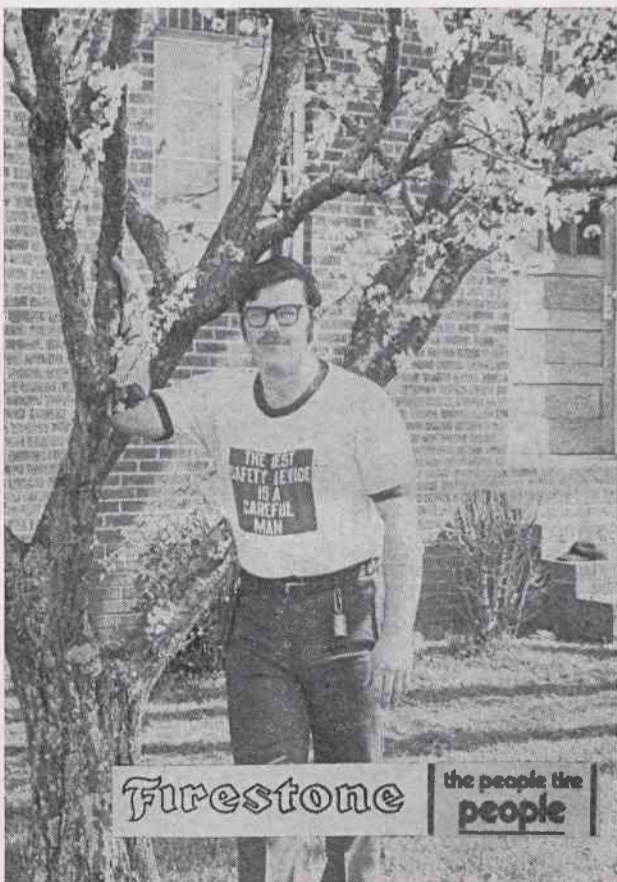
1 medium can sliced pineapple
1 medium can pear halves
2 cups apple rings
1 medium can peach halves
1 medium can apricot halves
2 tablespoons flour
½ cup brown sugar
1 stick butter or margarine
1 cup sherry (sounds too much, but isn't)

Drain all fruit. Cut pineapple slices in halves, also peaches if extra large. Arrange fruit in alternate layers in large, medium-deep casserole dish.

In top of double boiler combine butter, sugar, flour, sherry. Cook, stirring over hot water until smooth and thickened. Pour over fruit in casserole, cover and stand in refrigerator overnight.

Before serving, heat in 350 oven until hot and bubbly (about 20-25 minutes). Scrumptious with pork or chicken. Keeps well refrigerated for several days, to be reheated and served. Servings: 12-14.

under
the
yum
yum
tree



•• Lewis O. Cook, Bennettsville second-shift employee, is a member of plant safety committee. Cook wears a T shirt on the job, proclaiming the slogan THE BEST SAFETY DEVICE IS

A CAREFUL MAN. He's photographed under the plum tree in springtime bloom. The pretty landmark, known as the “Yum, Yum Tree”, is outside plant main office.

sharp
on
the
job