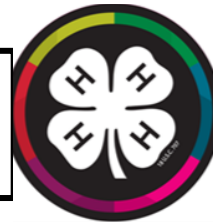




## NEWSFLASH



May 29, 2020

*Inspired to Lead– Called to Serve*

Stephenson County  
2998 W. Pearl City Rd  
Freeport, IL 61032  
P: (815) 235-4125  
F: (815) 232-9006  
Website:  
[go.illinois.edu/jsw](http://go.illinois.edu/jsw)

• **Margaret Larson**  
County Extension  
Director

• **Becky Gocken**  
Program Coordinator  
4-H Youth  
Development

• **Julie Miller**  
Office Support  
Assistant



Find us on  
[Facebook!](#)

Good afternoon 4-H Families,

I hope this Newsflash finds all of you doing well. The weather today is certainly helping me! It's nice to have the windows open and hear kids playing their own backyards in our neighborhood.

On Monday we should be receiving guidance for our next steps for 4-H shows. FairEntry will remain closed through June 8 for right now. If we have to go virtual for shows, I will need to go in and add custom files, etc. for all of our county only shows. I appreciate your patience during this challenging journey with COVID-19. If we do have virtual shows, you will not register in FairEntry until you have your project completed with photos and/or videos (depending on the requirements). We have been working very hard behind the scenes to make these shows as easy as possible for families to participate. I will be sending out a Jot Form on Monday and it will be extremely important that your family responds so I know what areas we need to hire judges. We are also looking for volunteers to be judges this year! If you have an area you would be willing to help out, please email me ASAP!

Have a fabulous weekend!

~Becky Gocken



**Attention 4-H Swine, Sheep, Goats, Beef  
and Dairy Show Participants:**

**The YQCA annual training is required by the state 4-H office this year to show in any 4-H Swine, Sheep, Goat, Beef or Dairy livestock show. All in-person trainings have been suspended. You will need to complete the training online for \$12.**

<https://yqca.learngrow.io/Account/Login>

**All other livestock shows still require the QAEC training which can be found at**

<https://web.extension.illinois.edu/qaec/> .

**These trainings must be completed by June 15, 2020!**

## STEPHENSON COUNTY 2020 8TH GRADE GRADUATES

*You Did It!*

2020 8TH GRADE PROMOTION

Stephenson County

AUGUSTUS  
SUTTMAN

COLE  
WEBER

GAVIN  
ROTH

AVA  
BREMNER

ELLA  
GUNDERSON

GRANT  
ANDERSON

BRYNN  
LAMM

GARRETT  
SUTTER

HALEY  
BARTOSIK



*You Did It!*

2020 8TH GRADE PROMOTION

Stephenson County

JACOB  
LIEB

LAUREN  
WITTE

MAKAYLA  
MOCK

JASMINE  
BRINKMEIER

LUKE  
STABENOW

NATALIE  
FELLOWS

KENDRA  
NEHRING

MADISON  
BINDER

NATALIE  
MORA

*You Did It!*

2020 8TH GRADE PROMOTION

Stephenson County

ODIN  
STABENOW

SARAH  
BRANAM

WILLIAM  
KRAMER

RHETT  
FORTH

WHITNEY  
SULLIVAN

**I** ILLINOIS  
Extension



COLLEGE OF AGRICULTURAL, CONSUMER  
& ENVIRONMENTAL SCIENCES



## 4-H AMBASSADOR SPOTLIGHT

Name: **Rebekah Visel**

Club: **Lena Lucky Clovers**

How long have you been in 4-H? **5-6 years**

How long have you been a 4-H Ambassador? Why did you want to become a Stephenson County 4-H Ambassador? **This is my first year as an Ambassador. I wanted to be an Ambassador to become more involved in and help promote 4-H.**

How would you describe 4-H to someone that has never heard of it? **4-H is a place where you can learn new skills, make friends, and become a leader in your community.**

What is your favorite 4-H memory/ story? **My favorite memory is when we all got together for our end-of-year party and farm tours, where we play games, learn about each other's livestock projects, and get to know each other better.**



What is your favorite indoor/outdoor activity?

**My favorite indoor activity is probably reading and my favorite outdoor activity is riding 4-wheelers, shooting my bow, and snowboarding in the winter.**

Tell us something about you that might surprise us.  
**I can imitate Snoopy's walk.**

If you could learn to do anything, what would it be?  
**I'd like to learn to barrel race and trick ride.**

What advice would you give to someone just starting out in 4-H?

***Don't be afraid to take chances and always do your best.***

## COVID-19 UPDATES



May 4, 2020

Dear 4-H family,

Your continued resiliency to find safe, new ways to engage in Illinois 4-H activities is inspiring. Thank you to our leaders, members, partners, and families for always learning, always innovating, always helping, and always growing. Your creative thinking over the past several weeks has been inspiring.

University of Illinois Extension has released updated guidelines for Extension sponsored events and activities, including summer 4-H general shows and livestock exhibitions. The new guidelines continue to focus on managing the safety of event participants and the communities where these events take place. Our updated event policy follows guidance from the Illinois Department of Public Health and University of Illinois.

All in-person events sponsored by Illinois Extension through July 5 have been canceled or transitioned to an online delivery format. **4-H shows scheduled from now through July 5 have been transitioned to online virtual showing.** For programs scheduled for July 6 and after, an updated announcement will be provided if or when conditions change and as state officials and Illinois Department of Public Health provide new guidance. Decisions about events beyond July 6 will be publicly communicated by the first day of the month before.

- Today: events through July 5 canceled or transitioned to an online format
- June 1: decision shared regarding July 6 –July 31 events
- July 1: decision shared regarding August 1-15 events
- July 15: decision shared regarding August 16-31 events
- August 1: decision shared regarding September 1-30 events

Additionally, all day camps and overnight camps are canceled through August 15.

Here is what we know about how 4-H shows and exhibitions will be impacted by this updated policy on public gatherings.

1. 4-H members will have an opportunity to exhibit their project work and finish their 4-H year. The state 4-H office has invested in an online system that will allow members to submit documentation, such as photos of their project, and provide an explanation about their work. This will serve as their exhibit. It works through the 4-H FairEntry program we're already using.
2. Exhibit requirements for the online judging format are being finalized. All Fair Entry registrations will be temporarily paused as we make the migrations in the system to prepare for our new online format. You will receive individual communication from your county office on an updated timeframe for registration and judging based on the originally scheduled dates of your 4-H judging events.



## COVID-19 UPDATES— CONTINUED

1. Although this system doesn't allow for in-person, real-time discussion, judges will provide vital learning feedback for exhibitors.
2. We will continue our same award and recognition system, including selection of state fair delegates. Should the state fair be canceled, the exhibits nominated will again be judged through the online system used for the virtual county exhibitions.
3. Complete instructions for how to make entries, the new scoring system, and other important information you need will be sent soon by 4-H staff in your county. Please be patient as they work to make this transition for your county judging events. This is new for all of us and I have confidence in everyone's support and understanding as we implement a brand new, online judging opportunity for our 4-H youth.
4. After consultation with the national 4-H program, extension of 4-H membership eligibility will not be offered to members currently in their final year of eligibility. We encourage all our completion members to take advantage of the online system.

Because of the planning time and resources involved in each of our 4-H events, we are not able to postpone and stack all events for a later time in the summer. It is also uncertain at this time when large group gatherings will be allowed and considered safe according to public health guidelines. For those reasons, all 4-H exhibition events planned through July 5 will be moved to the online platform on their originally scheduled dates.

4-H shows play a critical role in the 4-H model. We have attached [additional information](#) that may answer more of your questions or check out this same [information online](#). As the youth development program of Illinois Extension, 4-H activities must abide by the guidelines of Extension, University of Illinois, and the state of Illinois and will continue to be part of the solution for managing the threat of COVID-19.

**Be well,**

Dr. Lisa Diaz, Assistant Dean and Program Leader, Director of 4-H Youth Development  
Dr. Shelly Nickols-Richardson, Associate Dean and Director of Extension & Outreach

**I ILLINOIS EXTENSION**  
COLLEGE OF AGRICULTURAL, CONSUMER  
& ENVIRONMENTAL SCIENCES



# STEPHENSON COUNTY IMPORTANT DATES TO REMEMBER

## JUNE 2020

- |    |           |  |
|----|-----------|--|
| 1  |           | Deadline for YQCA & QAEC Certification   |
| 1  |           | Ownership deadline: Beef Heifers, Beef Bucket Calves, Dairy Goat Kids, Dairy Goat Yearling (not in milk), *ALL Pygmy Goats, Dairy Calves & Heifers, All Poultry, Rabbit & Cavies (No paperwork to Ext. Office) |
| 1  |           | Ownership/ Lease Deadline Dog Show—due to Extension Office   |
| 8  |           | <b>FAIR ENTRY OPENS— TENTATIVE</b>   |
| 15 |           | Deadline for YQCA & QAEC Certification— Extended from June 1   |
| 22 | 5:30 p.m. | Fair Committee Meeting— Virtual  |
| 23 |           | Public Speaking Contest— Virtual   |

## JULY 2020

- |       |           |  |
|-------|-----------|--|
| 3     |           | 4-H Stephenson County Fashion— Virtual   |
| 3     |           | 4-H Candy Making Shows— Virtual  |
| 3     |           | 4-H Cake Decorating, Cookie Decorating— Virtual  |
| 3     |           | 4-H Flower Arranging Contest— Virtual  |
| 4     |           | Extension Office closed for Independence Day   |
| 8     | 9 a.m.    | <b>General Projects Day</b> , Stephenson County Fairgrounds, Foresight Commercial Bldg.            |
| 8     | 6 p.m.    | Dog Class, Stephenson County Fairgrounds, Foresight Commercial Bldg.                               |
| 10    | 6 p.m.    | Dog Class, Stephenson County Fairgrounds, Foresight Commercial Bldg.                               |
| 11    | 9:00 a.m. | Stephenson County 4-H Dog Show— Video Submission   |
| 11    | 1:00 p.m. | Stephenson County 4-H Cat Show, Stephenson County Fairgrounds, Foresight Commercial Bldg.          |
| 20    | 9:00 a.m. | 4-H Crops, Cooking, Cloverbuds Shows, Stephenson County Fairgrounds, Foresight Commercial Building |
| 20    | 1:00 p.m. | Cloverbud Show, Stephenson County Fairgrounds, Foresight Commercial Building                       |
| 21-25 |           | <b>Stephenson County Fair</b>  |



## STEPHENSON COUNTY IMPORTANT DATES TO REMEMBER

### JULY 2020

#### 21-25

21	8:30 a.m.	4-H Rabbit & Cavy Show, Rabbit Barn
21	8:45 a.m.	4-H Poultry Shows, Poultry Barn
21	9:00 a.m.	4-H Swine Show, Swine Barn
21	9:00 a.m.	4-H Beef Show, Beef Show Ring
21	9:00 a.m.	4-H Sheep Show, Sheep Show Ring
21	9:30 a.m.	4-H Goat Show, Goat Show Ring
21	9:30 a.m.	4-H Dairy Show, Dairy Show Ring
23	5:30 p.m.	Parade of Excellence, FHN Grandstand
25	1:00 p.m.	4-H Master Showmanship Contest (Swine, Sheep, Beef Show Rings)
26	8:30 a.m.	4-H Stephenson County Horse Show- Rain or Shine



### AUGUST 2020

14	Stephenson County State Fair Show Date
29	State 4-H Dog Show– Video Submission

### SEPTEMBER 2020

11-12	Stephenson County 4-H and Extension Foundation Cub Foods Brat Stand Fundraiser
-------	--

### Find Help for Your Projects

We have dozens of projects you can choose to take, and ways to help you learn! Check out the resources available @ <https://4h.extension.illinois.edu/project-resources>.



ILLINOIS 4-H ALUMNI ASSOCIATION

# LET'S BUILD A 4-H ALUMNI NETWORK



Facebook Group - <https://www.facebook.com/groups/il4halumni/>



Linked In - <https://go.illinois.edu/LinkedIn4HALumni>



Instagram - #il4halumni



Twitter - <https://twitter.com/IL4halumni>

SCHEDULE DOESN'T  
ALLOW YOU TO JOIN  
ONE OF OUR  
WEBINARS?

CHECK US  
OUT ON  
YOUTUBE

Many of our webinars are  
recorded and available to view  
on your schedule.

ILLINOIS  
Extension

Knowledge  
is  
Power

[HTTPS://GO.ILLINOIS.EDU/JSWEEXTYOUTUBE](https://go.illinois.edu/jsweextyoutube)

## STATE 4-H INFORMATION:

### 4-H COVID Idea Challenge

5 finalists will be selected and pitch their idea to a panel of content experts as well as Maker and rapid prototyping experts, live streamed on Saturday, May 30 (link available the week of event). We will provide one person or collaborative team \$1000 in resources, and guidance to aid in the rapid prototyping of your idea. Additionally, if the idea qualifies, we will aid the winning person/team in sharing their idea to virtual platforms like the National Institute of Health's 3D Print Exchange (if 3D Printable), as well as other open source COVID 19 solutions platforms both locally and nationally. This is a timely opportunity to showcase the inner Maker in our youth, with the potential to impact their communities.

Go to: [go.illinois.edu/covididea](http://go.illinois.edu/covididea) for details

Please feel free to share this email with those you think would be potentially interested. Thanks, and [Subscribe to our channel](#) if you enjoyed our content!

### 4-H Maker Monday Series

Maker Mondays is a YouTube Segment featuring the Illinois 4-H STEM Team, that guides youth through the process of designing, fabricating, and finishing anything we can think of, from cosplay inspired outfits, to custom themed drones and gadgets. These videos are designed to inspire and encourage youth to expand their imaginations, and build/make whatever they can think of. Our videos are not meant to transform youth into content experts, but rather into process experts with the tools and skills needed to find the answers to questions they have. Every video lists the materials and tools needed, and many videos will have accompanying downloads. In our first video, we make Mandalorian Armor from scratch using basic tools and a 3D printer! Click the link below to view: <https://www.youtube.com/watch?v=P7hhXcL-6fQ&feature=youtu.be>



**The 4-H Everyday Sportsman's Skills Challenge** is currently underway and runs continuously until July 15, 2020. Interested 4-H Members are presented with three sportsman's skills at a time which they learn by viewing suggested videos. Once they've mastered the skills, they contact their 4-H leader or 4-H staff person to communicate what they've learned. Each skill level mastered gets the 4-H member entered into a drawing for a high quality multi-tool sponsored by Illinois Pheasants Forever. Click here for details:

<https://4h.extension.illinois.edu/events/4-h-everyday-sportsmans-skills-challenge>



### We're Looking for New Members!

You see them at state 4-H events in their bright green shirts.

Now YOU can become an Illinois State 4-H Youth Leadership Team member.

- **Eligibility:** Age 16 to 19 by September 1, 2020.
- **Length of service:** Two years
- **Apply online:** [go.illinois.edu/4HYLT](http://go.illinois.edu/4HYLT). Look for the "application" at the bottom of the page.
- **Deadline:** June 1, 2020

The State Youth Leadership Team plans and implements the state Jr. Leadership Conference, plans and teaches the Speaking for Illinois 4-H program, and assists (behind the scenes and in front of the audience) for many other statewide events. Team members have the opportunity to serve on statewide planning committees and advisory groups, including the Illinois 4-H Foundation Board of Directors, Illinois Farm Bureau Youth Education Committee, Illini Summer Academies planning committee, and Teen Leadership Conference planning committee. Members also have the first opportunity to attend National 4-H Conference in Washington, D.C. each spring.



## STATE 4-H INFORMATION:

### Look for These Changes at the Illinois State Fair

With the timing of the state fair and the anticipated start of school, the 4-H General Project Show at the state fair has been condensed to three days: Aug. 14, 15, and 16.

- Exhibits must be in place by 9:30 AM and remain on display **until 4 PM**. (new release time)
- The awards will include **Champion Medals** for the highest score in each project class and **Reserve Medals** for the second highest score in each class. Cash premiums from the state will be paid to the medal winners. **Innovation Awards** will be given to exhibits judges find inspiring, innovative, or creative and are not based on scores. Medal winners cannot receive the innovation award in 2020.
- **New projects** at the state fair include: Child Development, Leather, Sports Nutrition, Family Heritage, and Shooting Sports
- The **State 4-H Public Speaking Contest** will be held at the same time as the state fair. Youth can compete in a speech and also bring a project to the General Project Show. Youth must be selected in their county contest to advance and will speak the same day as their county exhibit day.
- **Ewe lambs** are now eligible for the premier show.
- Steers advancing to state fair **must be weighed by Feb. 29**.
- The **junior poultry show** begins Monday, Aug. 17.
- The **State 4-H Poultry Judging Contest** will be held at the state fair on Monday, Aug. 17.
- The **junior rabbit show** begins Saturday, Aug. 22.
- Check out all the livestock ownership deadlines online @ [go.illinois.edu/4Hlivestock](https://go.illinois.edu/4Hlivestock).

### Our exhibit day is August 14, 2020.

August 14	Bureau, Carroll, Champaign, Coles, Cumberland, DeWitt, Ford, Fulton, Henry, Iroquois, Jo Daviess, LaSalle, Lee, Macon, Marshall-Putnam, Mason, Mercer, Moultrie-Douglas, Peoria, Piatt, Rock Island, Shelby, Stark, Stephenson, Tazewell, Vermilion, Whiteside, Winnebago
August 15	Christian, Clark, Clay, Cook, Crawford, DeKalb, DuPage, Edgar, Effingham, Fayette, Franklin, Jackson, Jasper, Jersey, Johnson, Kane, Kendall, Livingston, Logan, Macoupin, Massac, McLean, Menard, Montgomery, Ogle, Perry, Pulaski-Alexander, Randolph, Sangamon, Union, Williamson, Woodford
August 16	Adams, Bond, Boone, Brown, Calhoun, Cass, Clinton, Edwards, Gallatin, Greene, Grundy, Hamilton, Hancock, Henderson, Jefferson, Kankakee, Knox, Lake, Lawrence, Madison, Marion, McDonough, McHenry, Monroe, Morgan, Pike, Pope-Hardin, Richland, Saline, Schuyler, Scott, St. Clair, Wabash, Warren, Washington, Wayne, White, Will



## WHAT'S HAPPENING AT THE EXTENSION:

### Fill your pantry with Home-Preserved Foods

Rest easy knowing you have weeks of food available for your family in your home pantry. Learn safe and easy ways to preserve foods through a series of free, online workshops by University of Illinois Extension. Extension educators will show the latest techniques for canning, freezing, dehydrating, and fermenting a variety of foods safely at home.

Following these simple food preservation steps and you'll be filling your pantry shelves with food you know is safe and healthy for your family.

Each training begins at 1 p.m. on Wednesdays, beginning June 3 and running through July 22. There is no charge for the workshop but registration is required and can be completed at [go.illinois.edu/FillYourPantry](https://go.illinois.edu/FillYourPantry).

#### Topics in the series include:

- **June 3 | Canning Foods** What is the difference between pressure canning and water bath canning? What equipment do I need? What recipes are safe to use? This webinar answer these questions, along with up-to-date information on canning. Whether you are new to canning or have been doing it for years and want a refresher, all are welcome to join!
- **June 10 | Freezing Foods** Freezing foods at home is simple and requires equipment you likely already have in your kitchen. For the best quality frozen fruits and vegetables, it is not enough to simply add foods to your freezer. In this webinar, learn which foods do freeze well, why blanching improves frozen food quality, the process of freezing at home, and more.
- **June 17 | Fermenting Foods** Fermentation is growing in popularity as a way to create foods and drinks with probiotic properties for healthy gut microbes and as a method of home food preservation. In this webinar, learn the fundamentals and benefits of lacto-fermentation; learn how to safely ferment at home, and gain confidence to get started right away! Fermentation is an easy and economical way to preserve your food with added health benefits.
- **June 24 | Drying Foods** Dried foods make tasty, compact snacks. From jerky to dried fruit, dehydrating at home is easy to do. In this webinar, learn about up-to-date drying methods and equipment, ways to test for sufficient drying, and ways to use dried foods in recipes.
- **July 1 | Making Jams & Jellies** Make a sweet spread, such as jams and jellies, at home with your favorite berries and other fruits. Though sweet spreads are a popular home canned item, it is important to follow up-to-date canning processes and use appropriate equipment. Join in this webinar to learn step-by-step how to can jams and jellies at home, as well as troubleshooting challenges that may arise, such as unset jellies.
- **July 8 | Pickling Foods** Pickling is an ancient form of food preservation that involves the process of preserving or extending the shelf life of food by either anaerobic fermentation in brine or immersion in vinegar. Join us as we share information on basic pickling methods using the latest scientific methods to ensure food safety.
- **July 15 | Preserving Apples** Apples are ripening in Illinois orchards. Learn about the varieties of apples along with preservation methods. We will discuss juicing, freezing, canning, and dehydrating apples. All this information will include the most current science-based preservation methods and highlight food safety. Join us and learn to preserve this delicious seasonal fruit with confidence.

**July 22 | Processing Tomatoes** Do you expect an abundance of tomatoes in your garden, but you aren't sure what to do with them? Whether canning, freezing or drying, it's important to follow up-to-date methods. You'll learn all about canning salsa, the variety of ways to water bath or pressure can tomatoes, dehydrating this luscious fruit, and how to freeze for best results! If you need reasonable accommodation to participate in programming, contact the presenter. Early requests are strongly encouraged to allow sufficient time for meeting your needs.

Illinois Extension is the outreach effort of University of Illinois, extending unbiased, research-based information to help residents identify and solve local problems that build better futures for individuals, families, businesses, farms, and communities. Illinois Extension provides equal opportunities in programs and employment.

## WHAT'S HAPPENING AT THE EXTENSION:

### Highland Farmers Market Opens for the 2020 Season

The Highland Farmers Market will open for the 2020 season on Wednesday, June 3rd. The market will be held every Wednesday from 3 to 6 p.m. at Highland Community College in parking lot c (near the YMCA).

The farmers at the market offer a variety of fresh, local produce. All products are locally grown or locally produced by local farmers. For more information about the Highland Farmers Market call the University of Illinois Extension at (815) 235-4125.



GARDENING/LAWNCARE/  
PERENNIALS/ANNUALS/TREES  
& SHRUB QUESTIONS?

### MASTER GARDENER HELPLINE

Our Helpline is "open for business" visit our website to submit a question or leave us a message at:

815-858-2273 - Jo Daviess

815-235-4125 - Stephenson

815-986-4357 - Winnebago

[Go.illinois.edu/MGHelpline](http://Go.illinois.edu/MGHelpline)

**ILLINOIS**  
Extension



### Use Safe, Tested Methods for Preserving Food

Canning, freezing, and drying are methods of preserving fruits, vegetables, and other foods. Illinois residents can preserve at home with these methods, adding days and months to the quality of nutrient-rich foods.

Farmers markets may provide abundance of locally-sourced fruits and vegetables even if home gardens are not yet producing.

Canning is a process in which food is placed in jars and then processed for a specified amount of time in either in a boiling water bath or a pressure canner. Through the canning process, oxygen is removed from jars and harmful microorganisms are destroyed.

Freezing decreases temperatures of foods to levels that reduce action of enzymes and microorganisms. Dehydration, or drying, reduces water in foods to inhibit the growth of microorganisms.

For all three types of preserving, the first step is to find an up-to-date, research-tested recipe. A tested recipe is research-backed to ensure the safety of the product. Find free, tested recipes from the "USDA Complete Guide to Home Canning" or the National Center for Home Food Preservation.

Be aware that both older and recently published recipes may not use safe preserving practices or equipment. This is why it is important to use tested recipes. Unsafe canning practices include the "open kettle method" and canning using microwaves, ovens, and other unapproved equipment. For canning jars, do not use paraffin wax, one-piece lids, and jars with wire bails to seal jars or recipes that call for them. Do not reuse mayonnaise or pasta sauce jars, as these are not designed for home canning.

With a tested recipe in hand, the next step is to gather equipment, such as water bath and/or pressure canners, lids and rings, canning jars, jar lifters, funnels, and more. Canning at home can be done with either a boiling water bath canner or a pressure canner. Note that a pressure canner is different from a pressure cooker. Water bath canning is used for high-acid foods, including fruits and acidified tomato products. Pressure canning is used for low-acid foods, such as meats and vegetables. When canning only use two-piece lids and rings and never reuse lids.

When using a dial-gauge style pressure canner, it is critical to ensure the gauge is reading accurately. If the gauge does not read correctly, over- or under-processing occurs. Over-processing negatively impacts the quality of the food, while under processing impacts the safety of the food. When food is under-processed, the risk of botulism, a potentially deadly foodborne illness, increases. University of Illinois Extension recommends users of pressure canners test dial gauges every year. Contact your local office to learn more.

Extension is hosting free, weekly online webinars around several food preservation topics. Registration is required and can be completed on-line at: [go.illinois.edu/FillYourPantry](http://go.illinois.edu/FillYourPantry).

For more about canning, freezing, and drying at home, visit the National Center for Home Food Preservation from [University of Georgia Cooperative Extension](http://UniversityofGeorgiaCooperativeExtension) and [Food Preservation Resources](http://FoodPreservationResources) from University of Illinois Extension.

## **Learn Safe, Effective Ways to Open Illinois Restaurants**

Local eateries, restaurants, cafes, pubs, and coffee shops are the social and economic lifeblood of many Illinois communities. Following the stretch of statewide shutdowns that began in late March, residents may be eager to see their favorite food and drink establishments reopen and employees return to work.

To prepare for successful reopening in light of the changing food industry landscape, restaurant owners and managers may participate in two free, online webinars offered by the Illinois Restaurant Association and University of Illinois Extension, in conjunction with U of I College of Agriculture, Consumer and Environmental Sciences Department of Food Science and Human Nutrition.

Both Scaling UP webinars feature food service industry professionals, restaurant owners, and university hospitality management program faculty who will provide a comprehensive framework for strategically and safely reopening local establishments. Panelists will answer questions as time allows.

On May 28, the webinar will focus on financial considerations, including strategies to order effectively, prepare cost-effective menus, and operate in a COVID-aware environment. Explore financial analysis and break-even considerations for alternative food service models, such as food subscription and grocery market kits.

Included on the panel will be Chef Dustin Allen of Edge, along with U of I Food Science and Human Nutrition staff Jorden Brotherton, clinical assistant professor, and Carter Phillips, instructional chef and quantity food manager. Gretchen Ernst, customer support manager with Gordon Food Service, will provide broadliner perspective.

One may register online for the 10 a.m. May 28 webinar: [go.illinois.edu/FinancialConsiderations](https://go.illinois.edu/FinancialConsiderations)

A second webinar will be held at 10 a.m. June 4 and features compliance resources and disinfectant practices which allow for a safe physical environment for patrons and staff. Strategies for instilling consumer confidence will be offered, as well as approaches for enhancing the customer experience while adhering to new operational guidelines. Tristan Popadziuk, owner and roastmaster for [CxT] Roasting Company, will provide advice as an operator. One may register online for the June 4 webinar: [go.illinois.edu/ScalingUp](https://go.illinois.edu/ScalingUp)

If you need reasonable accommodation to participate in programming, contact Illinois Extension. Early requests are strongly encouraged to allow sufficient time for meeting accommodation needs.

Illinois Extension is the outreach effort of University of Illinois, extending unbiased, research-based information to help residents identify and solve local problems that build better futures for individuals, families, businesses, farms, and communities. Illinois Extension provides equal opportunities in programs and employment.

### **About the Illinois Restaurant Association**

Founded in 1914, the Illinois Restaurant Association is a non-profit organization dedicated to promoting, protecting, educating and improving the restaurant industry in Illinois. The IRA owns and produces Chicago Gourmet – the annual food and wine festival uniting restaurants, chefs and beverage experts for a weekend filled with food and drink tastings, entertainment, cooking demonstrations, book signings, interactive seminars and more. The Association is also a proud co-host of the James Beard Foundation Awards, which will be held in Chicago through 2027.