

the Scoop Today

RE LAW OFFICES OF
**Rosenberg, Eisenberg
& Associates, LLC**

Personal Injury
Workers Compensation
Nursing Home Abuse & Neglect

**No Charge Unless
Recovery is Made**

815-947-3445 841 E. North Ave.
Hwy 20 East Stockton, IL
WWW.RICHARDROSENBERGLAW.COM

- Car Accidents
- Slip / Trip & Fall
- Medical Malpractice
- Wrongful Death
- Personal Injury
- Job Accidents
- Product Injuries

VOL. 86 • NO. 40

YOUR FREE HOMETOWN NEWSPAPER

WEDNESDAY, SEPT. 30, 2020



PHOTOS SUBMITTED *The Scoop Today*

'Full support mode'

Orangeville responds to local tragedy with compassion

By Tony Carton
CORRESPONDENT

When tragedy struck the Robey-Johannsen family the night of Sept. 16, the community of Orangeville rose quickly in support.

Family friend Samantha West-Feigel organized and posted a GoFundMe site online at <https://bit.ly/2RXqjIr>, where dozens of stunned and grief-stricken area residents are donating to push the site towards its goal. And the Orangeville High School chapter of Highland Community College Servant Leadership set about organizing a fundraising project.

Fire broke out in the family's home while Alisha Johannsen was away at work, and killed her boyfriend, Jonathan Robey, 40; her son, Garrett Johannsen, 11; and the couple's son, Beaux Robey, 4.

"Working in support of this family will be our big annual project this year," said Servant Leadership mentor Elizabeth MacKenzie. "We had another project in mind, but on the morning of the fire, one of my students walked in the room and said we have to deal with this fire, the other project can wait. And he was right;

it was definitely more pressing than what we had been talking about."

The Servant Leadership program consists of student representatives from more than 14 area high schools. Each student learns leadership skills within a servant-first methodology. These students go above and beyond in not only their own personal development, but also for service to their fellow community members.

"We want to sell at least 500 T-shirts," MacKenzie said. "We're also collecting items for the survivors because obviously, everything is lost."

They placed the order for the T-shirts early in the week and the response has been phenomenal.

"Many people have already contacted us asking for a shirt and wanting to know if there's anything else they can do to help," she said. "It's so touching when people don't even hesitate to reach out and offer to help. Orangeville is just that kind of community where people respond and support each other no matter the circumstance."

In addition, the group is creating a memory box to give Ms. Johannsen. "We're asking folks familiar with

the family to share their memories," MacKenzie said. "We thought maybe there will be some stories that no one else knew, so I emailed all the teachers and the kids went to the students that are in the appropriate age groups so we could learn more about the youngsters (who died).

"We asked them to write down some memories that they thought the mom would like to know. I've read what we've collected so far and some of them made me cry."

Zach Baker is a senior at Orangeville High School. This is his second year with servant leadership.

Orangeville High School senior Zach Baker is among the students working on the fundraising effort for the local family.

"I always heard Servant Leadership did great things for people in the community," said Baker, a second-year member. "I thought it would be beneficial for myself and my school to make contributions that not everyone can make."

He said helping the Robey-Johannsen family will be the chapter's big project.

See SUPPORT, Page 9

Elizabeth receives funding for sewer improvements

Rural Illinois residents and businesses are set to benefit from a new investment of \$20.9 million from the U.S. Department of Agriculture. The funding will be used to modernize rural drinking water and wastewater infrastructure, according to a news release from USDA Rural Development.

Locally, the village of Elizabeth will use a \$98,000 loan and a \$136,000 grant toward construction of a new sewer main, lining and utility hole cov-

ers.

"This project will deter health and sanitary issues, documented by the county health department," according to the release.

The Elizabeth project will allow the village to continue providing sewer services to about 760 people.

In total, the USDA is funding seven projects in Illinois through the Water and Waste Disposal Loan and Grant Program.

"These projects reflect how Rural Development can assist communities and rural residents in achieving safe and plentiful water supplies," said Douglas Wilson, state USDA Rural Development director, in the release. "We are partnering with local officials and businesses to make critical investments to help strengthen rural communities."

For more information, go online to rd.usda.gov.

Fall calls for outdoor learning

For the first day of fall, Stockton Elementary School first-graders went on a fall scavenger hunt. Among the items spotted was a bird's nest.



Don't let politics drive your investments. Let's talk.

Ashlie L. Stoddard
Financial Advisor

304 E. North Avenue
Suite #200
Stockton, IL 61085
815-947-6090

Member SIPC
www.edwardjones.com

Edward Jones
MAKING SENSE OF INVESTING

FROM LENA'S KITCHEN



The not so skinny cook

We officially started fall last week, although it felt more like summer a lot of days. We are to have a little more unseasonal temperature, but as it gets cooler it is still supposed to be nice. If you go into the grocery stores, you will see piles of squash and pumpkins, beautiful baskets of apples and a lot of root vegetables. This week the column offers a lot of interesting takes on vegetables, two main courses and two seasonal desserts.

Fried Cabbage

If you have some cabbage left over, and you are not hungry for any more slaw, this recipe could tempt your taste buds. It is a great side with interesting texture. It is super easy to make. Enjoy this interesting cabbage

recipe.

- 2 T. butter
- 1 t. sugar
- ½ t. salt
- ¼ t. red pepper flakes
- ¼ t. pepper
- 6 C. coarsely chopped cabbage
- 1 T. water

In a large skillet, melt butter over medium heat. Stir in sugar, salt, pepper flakes and pepper. Add cabbage and water. Cook for five to six minutes or until tender, stirring occasionally.

Orange Glaze Beets

Beets are ready to be harvested. You can keep them a long time in a cool, dry place. This recipe is also super simple. It involves cooking the beets, cooling them; and then peeling them. Flavored with orange marmalade, these beets make a really good side.

- 4 small fresh beets
- 1/3 C. orange marmalade
- 1 T. butter
- Dash of salt

Scrub beets and trim tops to 1 inch. Place in a large saucepan and water to cover. Bring to a boil. Reduce heat; simmer, covered, for 25 to 30 minutes or until tender. Drain and cool slightly.

Peel and cut beets into one-quarter-inch slices. In the same pan, combine marmalade, butter and salt. Cook and stir over medium-low heat until blended. Add beets; heat through, stirring to coat.

Apricot Fluff

This is an easy salad that can be made in any flavor you want. You can switch the Jell-O to a strawberry or raspberry, use the proper yogurt and use the proper fruit at the end. Peach is really good also. Bring back Jell-O because it is economical and an easy dish that can be made ahead of time.

- 1 C. apricot or peach yogurt
 - 1 pkg. (3 oz.) apricot Jell-O
 - 1 carton (8 oz.) whipped topping, thawed
 - 1 pkg. (10 ½ oz.) miniature marshmallows
 - 3 C. cubed, peeled fresh apricots
- In a large bowl, add yogurt to Jell-O; stir two minutes to completely dissolve. Gently stir in the whipped topping, the marshmallows and apricots. Refrigerate until firm, at least four hours.

Ground Beef Spaghetti Skillet

If you are looking for an easy weeknight dinner, this recipe is one you will make more than once. If you question the use of the grape jelly, you might recall the recipe for cocktail hot dogs and meatballs that use grape jelly. They are both good eats. Serve a salad and some bread, and you have a great weeknight meal.

- 1 lb. ground beef
- 1 medium green pepper, chopped
- 1 small onion, chopped
- 2 garlic cloves, minced
- 1 ½ C. water

1 can (14 ½ oz.) diced tomatoes, undrained

- 1 can (8 oz.) tomato sauce
- 1 t. chili powder
- 1 T. grape jelly
- ½ t. salt

6 oz. uncooked thin spaghetti, halved

In a Dutch oven, cook beef, green pepper, onion and garlic over medium heat until the beef is no longer pink and the vegetables are tender, eight to 10 minutes, breaking up the beef into crumbles; drain.

Add water, tomatoes, tomato sauce, chili powder jelly and salt. Bring to a boil. Stir in spaghetti. Reduce heat; simmer covered, until the spaghetti is tender, six to eight minutes.

Angel Hair Shrimp Bake

I don't have many seafood recipes in my columns. I find that really good seafood is often hard to come by in northern Illinois. I know it is not popular, but I am not a tuna or salmon lover. I do like the expensive seafood items — crab, lobster, scallops and shrimp. (I will not walk across the street for clams or calamari). I like the traditional fish — catfish, walleye, cod and my favorite is grouper. (We don't live in Florida, so that is something I rarely have.) This casserole is a really good seafood one. You can buy the best shrimp — cooked or raw — for the best price at Aldi.

- 9 oz. angel hair pasta
- 1½ lbs. uncooked medium shrimp, peeled and deveined
- ¾ C. crumbled feta cheese
- ½ C. shredded Swiss cheese
- 1 jar (16 oz.) chunky salsa
- ½ C. shredded Monterey Jack cheese
- ¼ C. minced fresh parsley
- 1 t. dried basil
- 1 t. dried oregano
- 2 eggs
- 1 C. half-and-half cream
- 1 C. plain yogurt

Preheat oven to 350. In a greased 9-by-13 baking dish, layer half each of the pasta, shrimp, feta cheese, Swiss cheese and salsa. Repeat layers. Sprinkle with the Monterey Jack cheese, parsley and oregano.

In a small bowl, whisk the eggs, cream and yogurt; pour over casserole. Bake uncovered, until a thermometer reads 160, about 25 to 30 minutes. Before serving, if desired, top with chopped parsley.

Carrot Bundt Cake

Fall is a great season for carrot cake. I had never seen a Bundt carrot cake until I ran into this recipe.

I think you will like the taste and the look of this beautiful cake. Just a hint: If possible, use room-temperature eggs whenever you bake. I always use extra large or large eggs when I bake.

- 1 C. sugar
- 1 C. firmly packed brown sugar
- 1 C. oil
- 4 eggs
- 1 T. vanilla
- 2 C. flour
- 1 T. cinnamon
- 2 t. baking powder
- 1½ t. salt
- 1 t. ground ginger
- ½ t. ground nutmeg
- 3 C. shredded carrots

Preheat oven to 325. In a large bowl, whisk together sugars, oil, eggs and vanilla. In a medium bowl, whisk together flour, cinnamon, baking powder, salt, ginger and nutmeg. Gradually add flour mixture to sugar mixture, beating with a mixer at medium speed just until combined. Stir in carrots. Spray a 10-cup Bundt pan with baking spray with flour. Pour batter into prepared pan. Gently tap pan on counter twice to release air bubbles. Bake until a wooden pick inserted near center comes out clean, one hour and five minutes to one hour and 10 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack. Let cool completely. Spread cream cheese frosting onto cooled cake. Refrigerate up to three days.

Cream Cheese Frosting

- 1 pkg. (8 oz.) cream cheese, softened
 - 4 T. powdered sugar
 - 2 T. whole milk
 - Dash of salt
- In a large bowl, beat cream cheese and powdered sugar with a mixer at medium speed until smooth. Add milk and salt, beating until smooth. Use immediately.

Apple Crisp Bars

One of my church friends, Lori, was talking about making apple crisp in a bar. She shared the recipe; try it because I think you will like it. They cut beautifully and then look great on a serving plate.

Crust:

- 2 sticks butter, softened
- ½ C. brown sugar, packed
- 2 C. flour

Apple filling:

- 5 to 6 apples
- ½ C. sugar
- ½ C. flour
- 1 t. cinnamon
- 1 t. nutmeg

LIMITED MEALS AVAILABLE! FIRST COME, FIRST SERVED!

LENA FIRE

DRIVE-THRU HOG ROAST

Saturday, Oct. 3, 2020

Start at 5 p.m. until gone

Lena Volunteer Fire Department
405 W. Railroad Street
Lena, IL 61048 • 815-369-2715

\$8 MEAL INCLUDES:

- Pulled Pork
- Coleslaw
- Baked Beans
- Dinner Roll

SCAN ME

TO VISIT US ON FACEBOOK!

facebook.com/LenaVolunteerFireDepartment

All funds raised will go towards upkeep and replacement of equipment to continue providing the Lena Fire Protection District with the best possible service

Orangeville United Methodist Women have regrettably decided to cancel our Annual Harvest Bazaar this year due to the COVID-19 threat. We look forward to a great "Harvest Bazaar" in November of 2021.

382178

Chris Folmar
Financial Advisor

640 W. South St, #4
Freeport, IL 61032
815-616-5955

Edward Jones

MAKING SENSE OF INVESTING
www.edwardjones.com

Member SIPC

We Understand Commitment

You can rely on Edward Jones for one-on-one attention, our quality-focused investment philosophy and straight talk about your financial needs. To learn more, call today

See KITCHEN, Page 5

Slices of life

More time at home? Mix up a recipe for simple satisfaction

We've been on lockdown (or semi-lockdown) for nearly six months. It's been interesting, to say the least.

I attempt to see my life as though the glass is half-full. What have these months of quarantine given me? In a word, time. Time to learn new things, or get back to the things I already knew, but didn't have time for in my very, awfully, totally busy pre-quarantine existence.

A few of my activities involve science experiments in the kitchen, aka food manipulation. It's interesting how complex food items become simple when you discover how to make them yourself. And it feels good to make something from scratch. It creates a feeling of sustainability in your life, and I think we could all benefit from a bit of sustainability just about now.

In the last two days I've made granola, yogurt, pesto, no-need to knead yeast bread, balsamic vinaigrette, mozzarella cheese and catnip tea — and I didn't even break a sweat. Maybe there is an upside to COVID after all.

The upside goes double for my bathroom scale, unfortunately.

Speaking of bathrooms, I also made my own wet wipes (not a food item, but a recipe for success during these COVID days of wet wipe shortages.) I've heard we won't get our hands on the pre-made items until 2021, but that's conjecture. I could tell you to use toilet paper or paper towels moistened with disinfecting cleaner, but TP and PT are in short supply as well.

Some of the most desperate among us have actually reverted to using cloth rags, which can be washed and reused after cleaning the toilet. My grandma would be proud.

But back to the important stuff — food. Who cares about cleaning when you can eat?

I don't have room for all of my culinary discoveries and practices,



By **JILL PERTLER**
Contributor

but I can share a couple. Perhaps this tangent will warrant a second installment.

Let's start with granola. It's pretty obvious that you start with oats and nuts (I used walnuts).

Here's my recipe: 1 cup oats, 1/3 cup walnuts, 1/4 teaspoon salt, 1/4 teaspoon cinnamon, 2 tablespoons coconut oil and 2 tablespoons honey.

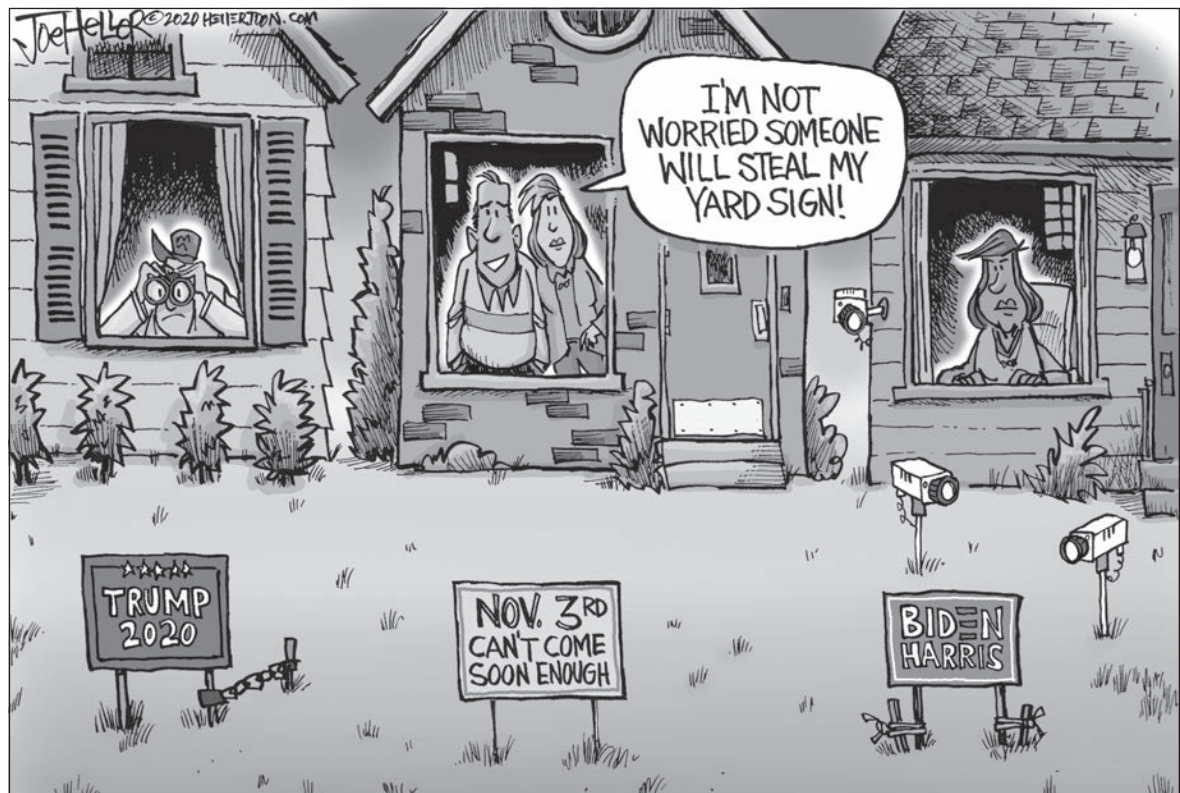
Place oats, chopped walnuts, salt and cinnamon in a bowl and stir. Melt coconut oil and mix with honey. Stir into the oats mixture. Place on a non-stick sprayed cookie sheet and bake at 350 degrees for about 15 minutes. Stir and continue baking for another six to 10 minutes or so. Check often to make sure you don't overbake. Cool.

At this point you can add other ingredients of your choice, such as dried fruit, chocolate chips etc. Store in the fridge in a plastic bag or (more environmentally friendly) a glass canning jar.

Granola is yummy with ... yogurt! Make your own with only two ingredients: milk and unsweetened yogurt with active cultures (most any yogurt from the store fits this bill.)

Find a covered bowl you will use to store your yogurt. I use a large empty yogurt container. Fill nearly full with milk. Pour the milk into a pot and heat slowly on the stove until the milk reaches 200 degrees Fahrenheit. Remove from heat and let milk cool to 100 degrees. Ladle about one cup milk from the pot into a bowl and whisk in about 1/2 cup yogurt. Pour the yogurt/milk mixture into the

See SLICES, Page 6



First full term comes with accomplishments and unfinished work

With an election around the corner and a fall veto session scheduled to start in the Illinois House two weeks following Election Day, I recently found myself reviewing the unfinished work I look forward to continuing when we return to Springfield, as well as what agenda points could be checked off the list as completed.

While many first full term legislators find themselves with little in the way of legislative successes, I was humbled and proud to have passed three bills out of the Illinois House in my first term. I proposed and worked on 14 bills as chief sponsor and more than 50 additional bills as a chief co-sponsor or co-sponsor.

All three bills I sponsored which passed related to natural resources, conservation and hunting, topics which draw at least some bipartisan support, despite Republicans status in the super-minority in the Illinois House. Every bill that passes for members of the super-minority requires bipartisan support. If it does not have it, the numbers simply aren't there. This "bipartisan" moniker is simply applied reality for Illinois

Republicans.

Many bills that I co-sponsored were Democrat-led initiatives that I was proud to support, including legislation to reduce insulin costs, protect organ donors and prevent and punish animal cruelty. Many bills I co-sponsored were Republican-led initiatives as well. Some of those bills went nowhere because Democrats would not support them. Included in this category was my bill proposing fining members of the Illinois General Assembly who are found guilty of a felony committed in his or her official capacity as a member of the General Assembly a minimum fine of \$100,000, as well as my bill proposing to prohibit political committees from making expenditures for payments to attorneys, expert witnesses, investigators, or others to provide a defense in a criminal case. Unsurprisingly to many, even a topic like ethics reform can easily get caught up in political rancor in Springfield. Imagine that.

There were important public safety issues that I was humbled to have a hand in, as well. Importantly, there was naming Trooper Brooke Jones Story Memorial Highway to help memorialize a local hero and raise awareness for roadway safety and Scott's Law. We stiffened penalties for Scott's Law violators with bipartisan support. The passage of these bills and sign dedication event were some of the most heart-wrenching

and humbling moments I experienced in the legislature.

Much of the work that dominated this spring's session, and should continue to occupy the agenda for fall veto session and next spring, are ethics reforms issues, related to executive powers and COVID-19 response, and encouraging the restoration of one of the best economies in our nation's history before this pandemic set in.

We can build it back, but it's going to take extraordinary work. Reining in executive powers that subvert the tried and true system of checks and balances is a must for fall veto session. Fair business treatment for small businesses, as well as laws that protect local businesses from shop-shaming, are initiatives we should legislate upon return. Rebuilding our economy is the only path forward. That work remains unfinished and I look forward to continuing to roll up my sleeves to bring common sense and northwest Illinois values to Springfield.

State Rep. Andrew Chesney, R-Freeport, represents the 89th District, which includes all of Jo Daviess and Stephenson counties.

Letter to the editor

County clerk clarifies vote by mail status

Over the past few days, many Jo Daviess County voters have received a letter from Secretary of State Jesse White's office alerting them that they have not applied for a vote by mail ballot and they should contact my office to complete their application.

These letters have been sent to voters throughout Illinois from the secretary of state's office.

The letters were part of the mandate of SB 1863, the election bill passed by the state Legislature in May as a response to the COVID-19 pandemic. It requires election authorities, such as the

Jo Daviess county clerk, to send a mail ballot application to every voter who has voted in any of the past three elections.

The law also stipulates that the secretary of state shall send, by Sept. 15, 2020, a notice to any voter in Illinois who received an application for a mail ballot but according to State Board of Elections records has not yet applied for a mail ballot.

However, the notices do not accurately reflect the current status of vote by mail applications my office has received from Jo Daviess County voters. Many voters who have applied for mail ballots, as well as voters who have no interest

in voting by mail, have received these letters.

I assure those who have applied for mail ballots that my office has been processing your applications, and vote by mail ballots (are being) sent to Jo Daviess County voters who have requested them ...

To those voters who do not want to vote by mail, I assure you that this is not part of any effort to pressure anyone into voting by mail. In-person early voting and Election Day polling places will be available as always to any voters who prefer to utilize those options.

Angela Kaiser,
county clerk and recorder
Jo Daviess County

your source for on-line news:
RVPNEWS.COM

CLEARY BUILDING CORP.

WINTER BUILD SALE

If you can dream it, we can build it

Begin your search today at
ClearyBuilding.com

- Commercial
- Suburban
- Unique
- Home
- Farm
- Horse

FEATURING: **FABRAL**

800-373-5550 • **ClearyBuilding.com**

Oregon, IL
815-732-9101

Webinar series tackles caregiving challenges

Over 34 million people in the U.S. are caring for someone over the age of 50. The six-part Discover Caregiving Relationships webinar series is designed to help caregivers address issues and challenges.

"Many times caregivers put their own needs last," Cheri Burcham, University of Illinois Extension family life educator, said in a news release. "This series examines the physical and emotional toll of caregiving and strategies for minimizing personal risks."

The series begins at 6:30 p.m. Oct. 8 and runs for six consecutive Thursdays. Registration is required and can be completed by going online to go.illinois.edu/caregiver.

Participants may choose one or more of the sessions based on interest.

The Discover Caregiving Relationships webinar schedule includes:

- Oct. 8, "Caregivers Need Care, Too": This session examines how to recognize and prevent caregiver stress and burnout with strategies for self-care.

- Oct. 15, "Losses and Mixed Emotions of Caregiving": Caregivers experience losses and difficult emotions such as frustration, guilt and fear. Learn how common these emotions are for caregivers and how to accept and manage them.

- Oct. 22, "Changing Relationships in Caregiving": Identify and understand the relationship changes that can develop among family members, successful long-distance caregiving and the need for family support.

- Oct. 29, "Couple Relationships in Caregiving": Caregiving situations can bring unexpected challenges to couple relationships. Learn more about those unique circumstances and techniques for maintaining your special bond and relationship dynamic.

- Nov. 5, "Speak Clearly, Listen Carefully": Effective communication is important in our world but critical in a caregiving situation.

Learning communication techniques that help you express feelings in a productive way is advantageous for the caregiver, care receiver, family members, friends and health care and elder care providers.

- Nov. 12, "Eldercare Services and Professionals: How to Maneuver Through the Maze": Locating professional assistance with caregiving can be challenging. Gain useful information on available elder care service resources and how to navigate the process.

Salvation Army seeks winter wear donations

The Salvation Army in Freeport is still seeking donations for its coat/winter wear drive.

Children's coats in the smaller sizes, as well as hats and waterproof mittens, are especially needed. Donations of men's hats and gloves also are needed.

Donations may be dropped off

between 9 a.m. and 4 p.m. Monday through Thursday at 106 W. Exchange St., Freeport. Coats will be given away on a first-come, first-served basis from 9 a.m. to 2 p.m. Oct. 13 through Oct. 15 at the same location.

The local Salvation Army serves Jo Daviess, Stephenson, Carroll and Ogle counties.

Around the Northern Hills with Annette Eggers

The Jo Daviess County Farm Bureau invites school teachers and librarians in the county to apply for a bushel of agriculture books for students to enjoy. The application deadline is Oct. 15. In order to be eligible for consideration, a teacher from any Jo Daviess County school can submit an application for a specific grade level or a school librarian can submit an application for books that span multiple grade levels. Most books are elementary-age-appropriate.

You can find a link to the application online at www.jodaviesscfb.com. On the home page you will find a button that says "Books by the Bushel." *****

As we get closer to harvest going full speed ahead, I thought I would share a few tips for motorists when they come across slow-moving farm machinery on the roads.

- Above all, slow down and be patient.

- Reduce speed when encountering farm equipment on public roads. Flashing amber lights mean "caution."



By **ANNETTE EGGERS**
Jo Daviess County Farm Bureau

- Slow down when you see the slow-moving vehicle emblem. The orange and red reflective triangle warns you that the tractor or combine travels at a slow rate of speed.

- Keep a safe distance from the farm equipment so the farmers can see you. If you can't see their mirrors, they can't see you.

- Pass wide, large farm equipment only if you know conditions are safe and you are sure the farmer will not be making a left-hand turn. Be cautious when pulling back in.

- It is illegal to pass in a no-passing lane or within 100 feet of an intersection, railroad crossing or bridge.

- Be prepared to yield to wide

equipment.

- Always wear a seat belt and heed the road's speed limit.

- Watch for the farmer's indication of a turn. Newer equipment has one or more amber lights flashing rapidly to indicate a turn. Older equipment is typically not equipped with turn signals, so watch for the farmer's hand signals.

Let's do everything that we can to make it a safe and bountiful harvest for everyone.

Did you know that you don't need to be a farmer to be a farm bureau member? Give me a call at the office and I can tell you how you can become a member. You will be able to take advantage of the many membership benefits that Illinois Farm Bureau and Jo Daviess County Farm Bureau has to offer. You also may go to ilfb.org/membership/join/ to join online.

Farm fun fact: September is National Honey Month.

Business briefs

Clinic receives award from hospital association

Monroe Clinic, a member of SSM Health, has received regional recognition as one of the Wisconsin Hospital Association's 100th Anniversary Value Award winners.

In honor of its 100 years, WHA offered the opportunity for member hospitals to apply for the 100th Anniversary Value Award. The award is based on the values of WHA — advocacy, integrity, foresight, relationships and leadership.

The application process involved Monroe Clinic sharing examples of the WHA values in action at its facilities and sharing how local processes and models positively impact daily work.

"One area that stood out to us was the coaching model that (Monroe Clinic) developed and embedded

into (their) culture," Eric Borgerding, WHA president and CEO, said in a news release. "The ability of managers/coaches to engage, enable and empower their teams is not a minor task and it is evident that (they) do this consistently with intention and commitment."

For more information, go online to mornoeclinic.org/quality.

Bank appoints branch manager

Apple River State Bank announced the appointment of Sandy Frank as manager of the bank's Scales Mound office.

"As a local resident, Sandy is well acquainted with the area and will provide expert advice to fit the financial needs of our customers," bank CEO Joel Holland said in a news release.

Frank has been with the bank since 2001 and has held roles as teller in Scales Mound and Apple River, as well as working in the bookkeeping department in Galena.



Sandy Frank

As branch manager, her responsibilities will include customer and teller service and scheduling.

Apple River State Bank has locations in Apple River, Elizabeth, Hanover, Scales Mound, Warren and Galena (First Community Bank of Galena). The bank is a locally owned financial institution with its management team and board of directors living in Jo Daviess County.

THE SCOOP TODAY SHOPPER'S GUIDE

"Committed to the communities we serve"

EDITOR: Jenny Sharp

Advertising Sales: Cyndee Stiefel: lenaads@rvpublishing.com

Office Manager: Laurie Tanley

To Contact The Scoop Today & Shopper's Guide:

Telephone: 815-369-4112 • 815-947-3353 • Fax: 815-369-9093

Email: News/Letters to the Editor: scoopshopper@rvpublishing.com

Ads: ads@rvpublishing.com

Classifieds: scoopshopper@rvpublishing.com

Billing Office: businessoffice@rvpublishing.com

Available online at: rvpnews.com

Mailing Address:

The Scoop Today/Shopper's Guide
213 S. Center, Lena, IL 61048

TO SUBSCRIBE:

- Yearly subscriptions to The Scoop Today and Shopper's Guide are available at \$25 annually for Jo Daviess & Stephenson Counties and \$39.95 annually for those out of the area. Subscriptions are non-refundable. Within our circulation area, The Scoop Today and Shopper's Guide are free. You can pick up single copies of The Scoop Today or Shopper's Guide at convenient locations throughout the area.

- CLASSIFIED RATES: Classifieds start at \$6.50 for the first 3 lines, then add \$1.50 per each additional line thereafter, for private party ads. Please call for complete rate information.



Happy 100th Birthday

on September 30
GEORGE MATZ
a WWII veteran

From your loving family

Send cards to:
George Matz
P. O. Box 51
Lena, IL 61048



In Loving Memory of
Mellissa Shumaker

Who passed away 11 years ago

Oct. 11, 2009

**Those we love we never lose,
For always they will be.
Loved, remembered, treasured,
Forever in our memory.**

*Love, Kameryn & Rylie
Dad, Cyndy, Cody & Karynn
Shannon, Craig, Shayleigh,
Khayne, Layton & Grayson
Whitney, Riley, Julian & Aiden*

ON THE RECORD

Obituaries

DALE R. LARSEN

Dale R. Larsen, age 73, of Stockton, Illinois, went on to be with the Lord on Sept. 21, 2020, after a three-year battle with idiopathic pulmonary fibrosis. He was born Dec. 29, 1946, in Lena, Illinois, to the late William and Helen (Krise) Larsen.

He loved farming, hunting and baking. He worked for Chicago Northwest Railroad, the Farmers Exchange, was a dairy farmer for 20 years and worked for the Kolb Lena Cheese Factory for 22 years. After retirement, he worked for Gerlach Farms and drove for Barkau Automotive. He was a member of Calvary United Methodist Church and Masonic Lodge #170 of Freeport for 37 years.

Dale and Kay (Johnson) married Jan. 31, 1970, at Calvary United Methodist Church in Stockton.

Dale is survived by his wife, Kay Larsen, of Stockton; his sister, Pat Lovett of Austin, Texas; his daughters, Amy Werkheiser (Karl McPeck) of Freeport and Sara (Todd) Patterson of Monroe, Wisconsin; his son, Andrew (Elaine) Larsen of Lena; and his six grandchildren, John, William and Matthew Werkheiser, and Max, Maggie and Molly Patterson.

He was preceded in death by his parents, William and Helen (Krise) Larsen; his brother, Ronald Larson; his grandson, Cody Larsen; and his half brother-in-law, Jim Lovett.

The funeral service will be held on Wednesday, Sept. 30, 2020, at Hermann Funeral Home in Stockton at 2 p.m., beginning with a Masonic service. There will be a visitation beginning at noon. Interment will take place at Morseville Cemetery. A memorial fund has been established. Condolences may be shared at www.hermannfuneralhome.com.



RICK S. KIRK

Rick S. Kirk of Freeport Illinois, formerly of Stockton Illinois, passed away on Sept. 15, 2020, at Walnut Acres Nursing Center in Freeport. He was born May 31, 1953, in Freeport. He was the son of Rush "Peco" and Alice (Donahue) Kirk.

He attended Holy Cross Grade School and graduated in 1971 from Stockton High School. After graduating from high school, he worked for the FBI in Washington, D.C., in the fingerprinting division. After one year with the FBI, he enlisted in the U.S. Army and served for three years. For two years he was stationed in Germany. Following his honorable discharge, he returned to Stockton. He then took a job with MicroSwitch/Honeywell in Freeport, retiring in 2008.

On April 30, 1983, Rick was united

in marriage to Stephanie Carpenter in Freeport. Rick was an avid vegetable gardener and fiercely loyal fan of the Cubs, Bulls and "Da Bears."

Rick is survived by a daughter, Rebecca Kirk, of Boynton Beach, Florida; a granddaughter, Madison Kirk, of Boynton Beach; his siblings, Diane (Jon) Kanfman of Stockton, Tim (Linda) Kirk of Mt. Carroll and Chris (Jim) Eastwood of Modesto, California; and stepbrothers, Art (Jan) Leverington of Cedarville Illinois, and Jim (Mary) Leverington of Pearl City, Illinois.

He was preceded in death by his parents; his sister, Karen Paul; his brother-in-law, Donald Paul; and his stepfather, Marion Leverington.

As per Rick's request, his body was donated to science at Science Care Inc. A memorial service will be held at a later date.

•Kitchen (Continued from page 2)

Topping:

- ½ C. sugar
- 1 C. packed brown sugar
- 1½ C. flour
- 6 T. butter
- 1 T. cinnamon
- 1 t. nutmeg

Crust: Line a 9-by-13 baking pan with foil or parchment paper. Set aside. Preheat oven to 350. Cream together butter and brown sugar until creamy. Blend in flour. Press mixture into prepared baking pan. Bake for 25 minutes or until lightly browned along the edges.

Filling: Peel and core the apples. Thinly slice the apples and place in large bowl. Add sugar, flour and cinnamon. Toss to coat. Cover crust in baking pan in flat, even layers of apple slices.

Topping: Mix up all the dry crust ingredients in a medium bowl. Add butter in small pieces and mix in with the dry ingredients using a pastry cutter or two forks. Mix until well combined and crumbly. Sprinkle evenly over apple layer and bake for 45 to 50 minutes (un-

til top is lightly browned.) Allow to cool before removing from the pan and slicing. Remove from pan by lifting foil or parchment paper and putting on a cookie sheet or a cutting board.

Final thoughts

I love when the news people tell you things that are so many days away. It is less than three months until Christmas. Everyone says to do your shopping early. Maybe they are afraid no one will Christmas shop this year. My question is: Do we really need to know this information now? They never tell us how far away Thanksgiving is. Just one of my random thoughts ...

I got my car back last week from the auto repair shop. As some of you know, my silver Equinox has been hit five times since I have owned it. Only one of those times did I actually know how it happened. All the rest were hit and run. I am thinking I should trade this car before it is the target of another hit and run!

JOYCE D. MERCER

Joyce D. Mercer, age 87, of Stockton, Illinois, passed away Friday, Sept. 25, 2020, at Waverly Place of Stockton. She was born Feb. 27, 1933, in Warren, Illinois, to the late Fred and Nellie (McLamarrah) Krippeford. Joyce married Dale Marks on June 30, 1951. Dale passed away in October of 1978. She later married William Mercer and he passed away in 2005.

Joyce was a 1951 graduate of Warren High School. She had worked at the dime store in Stockton, Super Value in Stockton, Farmers Hatchery and Exchange in Elizabeth and was most known as the activity director at the Elizabeth Nursing Home. She was an avid card player of euchre, 500 and Schafkopf. Joyce loved nature and went for many walks on

a special trail and would often be found weeding her flower garden. Lastly, she would want to be remembered as a Good Samaritan for taking care of orphaned cats.

She is survived by her two sons, Steven Marks of Galena and Nelson Marks of Stockton, and her two kitty cats, Goldie and Snowflake. She was preceded in death by her parents, four brothers and three sisters.

A graveside service will be held at 1 p.m. Friday, Oct. 2, 2020, at Ladies Union Cemetery. A memorial fund has been established. Condolences may be shared at www.hermannfuneralhome.com.



I made some good eats this week to share with several friends who are housebound. I am lucky because someone always comes to pick the food up. It is to get cooler toward the end of the week, so I see a soup in my future. Hope you all are keeping safe and enjoying our

warm fall weather.

If you have found any fall recipes you think we would like, contact us in person, by mail at From Lena's Kitchens, Shopper's Guide, 213 S. Center St., Lena, IL 61048 or email us at scoopshopper@rvpublishing.com.

The family of Mark Ozburn wishes to thank the many people who gave gifts, cards and expressions of support in addition to shared memories of their time and friendship with Mark.

We especially thank other families who shared their loss of a child with us. Whether death comes from sickness, accident or suicide, it is all very tragic. It is a heartache that never ends.

Because Mark was an organ donor, his generosity has saved four lives. His heart, liver and kidneys were truly a gift of life.



381939

your source for on-line news:

RVPNEWS.COM

DAWS MEMORIALS MONUMENT SALES

Bruce

Est. 1991

815-369-4246 or 815-238-6307

Weekends, Evening & Holiday
appointments welcome!

207 Leet Street • Lena, IL 61048

330107



COUNTRY FINANCIAL

Auto and Home insurance policies issued by COUNTRY Mutual Insurance Company®, COUNTRY Preferred Insurance Company® or COUNTRY Casualty Insurance Company®, Bloomington, IL.

Amount and availability of discounts vary by state.

0819-503HC-03015-5/19/2020

Bring your home and car insurance under the same roof.

If you insure both your auto and home with me, I can make sure you have the proper coverage and save you up to 15% with our Multi-Policy Discount.

Call me today to see if you qualify.



Steve Rothschild, LUTCF, RICP

Financial Representative
202 S Schuyler, Po Box 669
Lena, IL 61048-0669

www.countryfinancial.com/steven.rothschild
steven.rothschild@countryfinancial.com
(815)369-4581

374704



TONY CARTON PHOTO *The Scoop Today/Shopper's Guide*

It is a longstanding Pumpkin Fest tradition for the mower racers to high-five the spectators as the competitors exit the track.

• Slices (Continued from page 3)

remainder of the milk and stir. Cover your pot and place in a warm spot (I use the oven) overnight. You will wake the next morning to yogurt. It's practically magic!

Confession: I'm a newbie yogurt fan. I learned recently (and the hard way) how important active probiotic cultures are for the gut. I've also learned you don't have to buy the most expensive "pro-biotic" labeled yogurt to get the positive results.

Fancy, name-brand, Greek yogurt is often more than double the cost of regular yogurt, which has all the same probiotic benefits of the Greek stuff. Regular yogurt simply has more whey (liquid). Greek yogurt has more of the whey removed and is therefore thicker.

You can do the same at home by straining your yogurt through cheesecloth or even coffee filters. I used to spend \$4 for a tub of Greek yogurt before discovering the regular stuff for about \$2. Now I make my own for less than half that price. And there are no additives. It's the real deal.

We've been living in quarantine mode for six months. During this time, I've tried to stay positive. I've attempted to see the glass as half-full, except lately my glass isn't half full of water. It's full of yogurt, with a spoonful or two of homemade granola. Yum.

Jill Pertler is an award-winning syndicated columnist, published playwright and author. Don't miss a slice; follow the Slices of Life page on Facebook.

EVANGELICAL FREE CHURCH OF LENA

720 N. Freedom Street
Lena, IL • 815-369-5591

Dr. Jim Erb, Senior Pastor
Rev. Scott Wilson
Assoc. Pastor of Youth

Sunday Worship

8:30 a.m. & 10:30 a.m.

Listen to pastor's weekly sermon
at www.lenafreechurch.org

377140

Drive-through meal

Elizabeth Community Building

Elizabeth, Illinois

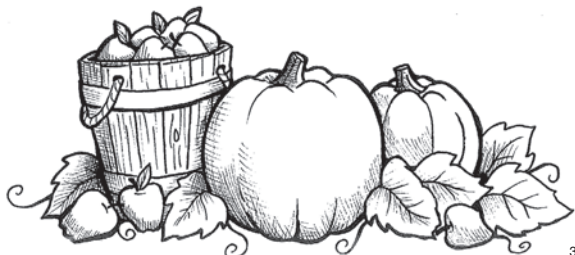
Saturday, Oct. 10 • 10:30 am-4:30 pm

Turkey and Dressing Sandwiches, cranberry salad, chips, pumpkin bars

Meal is \$8.00

Additional sandwiches \$5.00 each

Sponsored by Elizabeth First United Methodist Church



382174



TONY CARTON PHOTO *The Scoop Today/Shopper's Guide*

Warren Pumpkin Fest

Dozens of vintage auto owners drove to Warren on Sunday to be part of the annual Pumpkin Fest Car Show on Main Street.



TONY CARTON PHOTO *The Scoop Today/Shopper's Guide*

Gene Dagle is one of the many Warren Chamber of Commerce volunteers who pitched in to make the 50th annual Warren Pumpkin Fest a success.



TONY CARTON PHOTO *The Scoop Today/Shopper's Guide*

The wet weather at Sunday's Warren Pumpkin Fest tractor pulls gave credence to the adage, "Nothing pulls like a Deere"

Secretary of state extends driver's license, ID expiration dates

CAPITOL NEWS ILLINOIS

Expiration dates on Illinois driver's licenses and state ID cards will be extended another three months, Secretary of State Jesse White announced Sept. 23.

White announced expirations for licenses and IDs will be extended until Feb. 1, 2021, so the cards will remain valid throughout that span. The extension applies to those who have October, November, December and January expiration dates.

"Extending expiration dates until February 1 means people with an expired driver's license and ID card do not need to visit a driver services facility immediately," White said in a news release.

License plate stickers remain extended until Nov. 1, 2020, as they can be renewed online. White encouraged those who have business with the sec-

retary of state to consider using online services instead of visiting a facility when possible.

Online services at www.cyber-driveillinois.com can be used to renew license plate stickers, obtain a duplicate driver's license or ID card, obtain a driving record abstract or renew a standard driver's license through the Safe Driver renewal program.

Online transactions continue to rise, according to White's office, with online license plate sticker renewals increasing 84 percent compared to the same period in 2019. From June 1 through Sept. 20, more than 1.2 million such renewals have been conducted online, compared to 654,596 during the same period a year ago.

White recently extended by one year the driver's license expiration date for drivers age 75 and older. The new expiration date is their birthday in 2021.

Charity drawing notes September winners

Organizers of the Daily Drawing cooperative fundraiser recently announced the names of the September winners, which included the following area residents: Jenny Schnitzler of Elizabeth, Ben Mock of Galena, Margie Allen of Hanover, William Bennett of Nora, Krista Boop of Hanover, Deana Pingel of Scales Mound, Elyse Keeffer of Galena, Elissa Nowatzki of Galena, Kathy Wand of Elizabeth, Linda Beyer of Elizabeth, Dan Dittmar of Galena, Mason Bilderback of Scales Mound, Alana Turner of Galena, Lillian Wirtz of Hanover, Tom Rutter of Lena, Doris Trader of Elizabeth, Jacob Mack of Pearl City, Kim Francis of Warren, Sue McGivney of Apple River, Mary West of Galena and Kevin Eden of Stockton.

Sponsoring organizations include: Caring Community of Elizabeth,

East Dubuque Music Boosters, Elizabeth Historical Society, Freeport Dance Team, Galena After Prom, Galena Elks scholarship, Galena Music Boosters, Hanover Alumni Association, Hanover Chamber of Commerce, Lena-Winslow Education Foundation, Midwest Medical Center Auxiliary Foundation, Pearl City Athletic Boosters, River Ridge Education Association, Scales Mound Travelers, Stewards of the Upper Mississippi River Refuge, Stockton Strong, Warren Athletic Boosters and West Carroll Sports Boosters.

Tickets are available for the 2020-'21 drawing, which begins Oct. 1. A ticket may win multiple times as each ticket remains in the drawing each day for the entire year, no matter how often it may be drawn.

To obtain tickets, call Brenda at 563-590-5165.



PHOTO SUBMITTED *The Scoop Today/Shopper's Guide*

Stockton FFA sets 2020-'21 officers

The Stockton FFA Chapter held officer elections Sept. 24. As pictured from left to right, the 2020 officer team consists of Vice President Jenna Haas (daughter of Scott and Terry Haas), Secretary Connor Vincent (son of Todd and Tanya Vincent), President Joseph Brudi (son of Brad and Val Brudi), Treasurer Morgan McPeek (son of Robert and Amy McPeek) and Reporter Katie Barch (daughter of Bob and Christina Barch). Sentinel Taylor Broshous (daughter of Luke and Carla Broshous) is not pictured. The officers will be responsible for planning and carrying out activities for the chapter members, National FFA week, meetings and fundraisers. Some of these activities include chapter game night, the annual chili cook-off, Drive Your Tractor to School Day, FFA Week dress-up days and the Ag in the Classroom Day to name a few.

Thank You

While the 2020 Boulevard Bash could not be a live event due to COVID-19, the Pearl City Boulevard Bash still received many business sponsorships and individual donations. The Boulevard Bash Committee would like to thank everyone for their contributions that allowed a total of \$15,000 to be presented to 3 charitable causes (Pearl City Food Pantry, Pearl City Schools Needy Kids Fund, and Conservation and Agricultural Partnership).

SPONSORS

Whole Hog

Birchen Farms, Stephenson Co Pork Producers, Compeer Financial, Ferguson Farms

Heavenly Hog

BOCO, Staline Insurance, GT Auto Plaza, Barry's Collision

Big Pig

Plager Farms, Sheffey Farms, Stephenson Co Beef Assn, Computer Dynamics\JC Wifi, Firehouse Seed & Service

Bodacious Boars

Stephenson Co Farm Bureau

Swinging Swine

Stephenson Service Company, Randy Kempel Construction, Saxer Accounting, State Bank - Freeport, Eastland Feed & Grain, Raymond James- Derek Erwin, Country Financial - Tom Edler, Voss Construction

Individuals contributing more than \$50

Anonymous matching donor, anonymous donor, Donna Eisenbise, Marv & Joan Klatt, Richard & Janet Ferguson, John & Anita Costello, Sara Patta, Denny & Deb Bull, Ray & Dorothy Ditsworth, Jennifer & Kevin Gray, Dave & Holly Peterson, DJ & Sandy Scott, Bob & Darla Hasselman, Carla Personette, Andrew Chesney, Mike & Karen Strohecker, Kevin Baumgartner - Bummyfest attendees, Ron & Sharon Johnson, Reitta Sheffey, Evelyn Mrkvicka, Bill & Louise Kleopping, Connie Drane, Mike Miche Memorial, Sandy Sweitzer, Connie Loberg, Dorothy Ditzler, Carl Wescott, Sharon Hummermeier

BELVIDERE COLLECTIBLE COINS

NEED CASH? Turn your Gold and Silver into CASH!

10% MORE for jewelry with this ad! Gold • Silver • Jewelry • Coins
Flatware • Diamonds • Sterling

BUYING ALL: U.S. Rare Coins • World Coins • Proof Sets • Mini Sets • BU Rolls • Gold • Silver
Platinum • Dental Gold • Jewelry • Sterling Silver • Scrap Gold Bullion • Currency • Pocket Watches
Diamonds • .999 Fine Silver/Gold Plate Costume Jewelry • Silverware • Foreign Exchange

815.547.7111 | www.GoldSilverJewelryCoin.com
880 Belvidere Rd. (Logan Square), Belvidere, IL • bcoins60@yahoo.com

5th Annual Black Hawk School District Fundraiser Consignment Auction

Saturday, Oct. 10, 2020 • 9:00 AM

Powers Auction Service, 110 E. Murray St., Browntown, WI
Powers Auction Service: 608-439-5760 • Willy Chambers: 608-234-1581

Now accepting quality consignments! Donations greatly appreciated!

Farm & Construction Equipment - Feed & Livestock Equipment - Landscape Equipment - Lawn & Garden - Recreational Equipment - Vehicles & Trailers - Tools - Shop Equipment - Antiques - Clean Household Items - & More

••• All proceeds will go towards the Black Hawk School District academics, athletics & scholarship funds •••

For more information please visit us at: www.powersauction.com.

Powers AUCTION SERVICE 110 E. Murray Street, Browntown, WI 53522
608-439-5760 • powersauctionsvc@gmail.com



SUBMITTED PHOTO *The Scoop Today*

Just a drill

Stockton Elementary School students participate in a practice fire drill on a recent foggy school day. Members of the Stockton Fire Department volunteered their time to help with the effort.



TONY CARTON PHOTO *The Scoop Today*

Take a ride and pick up a meal for a community cause when the Lena Fire Department hosts its drive-thru pig roast fundraiser Oct. 3.

Fire department raises funds for equipment update

Lena event features drive-thru

By Tony Carton
CORRESPONDENT

If you see smoke pouring from the Lena fire station next Saturday, Oct. 3, there's no reason to panic. The department will be hosting a drive-thru style hog roast/fundraiser and as much as the department members love serving the greater Lena community and their mutual aid partners, they need your support to continue.

Serving will begin at 5 p.m. at the fire station, 405 W. Railroad St.

Lena Fire Department Assistant Chief Shane Gerber shared some background information about the department.

"I joined the Lena department in 1994 and we're 'old-school' firemen in Lena," Gerber said. "We'll still go take cats out of trees."

In fact, a couple years ago there was a cat that took up residency inside of someone's car and to save the cat, they had to actually cut the car apart.

"I would have figured if the cat could get in there it could get out, but in the end we had a really happy cat owner," Gerber said. "We are your full-service fire department and we do it all."

He said the department's equipment and physical plant are well maintained and in good condition, but there are a couple things that need attention.

"The station was built in 2007 and we've continued to upgrade or replace old and outdated equipment," Gerber said. "This hog roast fundraiser is to help fund updating our all-terrain vehicle. A lot of our calls are to automobile accidents, and obviously we deal with fires, but we also see carbon monoxide detection and fire detection issues."

"Some of our calls involve patient extraction from out at the lake or in snowmobile trails, and our ATV is aging."

He said the department members continue to update their training and skill levels.

"We run our new recruits through what's called Firefighter One, which

covers your basic firefighting techniques," said Gerber. "We make sure they've got an intro to first aid and we get everybody CPR-certified. We all need those three basics."

"We also participate in a HAZMAT course and rescue training. There are specialists within the county that deal with high-rise and confined space issues. The department is part of what's known as MABAS 17, the Mutual Aid Box Alarm System, so if we have an incident where we need more help, we simply call in to control and request it, and they will dispatch whatever we need."

Speaking of trained specialists, there is a department member specifically trained to roast a hog.

"He would never say it out loud, but our Chief Brad Strong is an expert hog roaster," Gerber said. "Brad's been doing roasts for years for graduation parties, weddings and picnics, and to put it simply, he cooks a pretty mean pig."

Strong said the department has canceled all its usual fundraisers this year.

Missing Tooth/Teeth? Loose Dentures? We Can Help!

Dental Implants

FREE CONSULTATION

Call today to find out how we can help improve your smile!



815-947-3700 www.stocktondental.com

Dr. Stephen F. Petras, DMD
120 W. Front Ave., Stockton, IL 61085

A licensed Illinois General Dentist

360303

Celebrate Co-op Month with us
#PowerOn

Join us online for a month of activities

Like and follow our Facebook pages to learn more!

facebook.com/jocarrollenergy
facebook.com/sandprairieinternet

Share your energy efficiency tip on the contest Facebook post to be entered into 4 drawings!

2 \$50 Bill Credits 2 ROKU Streaming Sticks

Only one submission necessary. Participants must like and submit a photo or comment under the Facebook contest post to be entered. Contest begins Thurs., Oct. 1 and ends Wed., Oct. 14 at midnight. Drawing will be held Thurs., Oct. 15.

Jo-Carroll Energy
Your Touchstone Energy Cooperative

Sand Prairie
Connecting our members to the world.

Rite-Way
Your Name-Brand Discount Furniture, Mattress & Appliance Store

Come to Our House to Make Your House A Home...
Customer APPRECIATION
STOREWIDE SAVINGS **20%-70% OFF**

35-70% OFF All Vinyl & Carpet Remnants
35% OFF Bean Bags, Hassocks & Lamps

Bookcases | Cedar Chests | Glider Rockers | Desks | Recliners
Entertainment Centers | Curios | Sectionals | Sofas & Loveseats
Bedroom Items | Dining Room Sets | Accent Chair

All Therapeutic and Serta Mattress Sets are Sale Priced.	Ashley Sofa starting at \$459.95	Bernards 5 Piece set 301-500 priced at \$399.95	Perdue Set starting at \$699.95	All Appliances On Sale!	Over 40 Recliners to choose from! starting at \$299.95
--	---	--	--	-------------------------	---

Financing Available • 90 Days Same as Cash with No Interest.

SERVING "YOUR COMMUNITIES" FOR 48 YEARS

20 E. Stephenson St., Downtown Freeport
Mon-Fri 9am-6pm; Sat 9am-4pm
815-235-4911 • www.rite-way.info

Delivery Available with Free Removal of Old • Free Layaway for Holidays

Denied marijuana dispensary applicants will have chance to amend applications

By Raymon Troncoso
CAPITOL NEWS ILLINOIS

Gov. JB Pritzker announced changes to the licensing process for marijuana dispensaries last week after weeks of criticism from activists, lawmakers and applicants who were initially denied for the first round of 75 licenses.

Now, failed applicants will have an opportunity to amend their applications and receive more information as to why they were denied points in

the scoring process.

In a news release, Pritzker and the Illinois Department of Financial and Professional Regulation said they came to the decision after a “careful examination” based on “feedback from community leaders and stakeholders.”

The change allows denied applicants to resubmit their applications or have them rescored after receiving a “supplemental deficiency notice” that tells them which specific por-

tions of their application lost points and prevented them from reaching the 252-point perfect score needed to enter the lottery to distribute licenses.

Those receiving a perfect score after this process takes place would be added to the lottery for the first 75 licenses.

An applicant may not, however, change the owners or makeup of its ownership group on resubmitted applications. Officials said the pro-

cess allowing for rescoring could be wrapped up “this fall.”

The announcement of changes comes after just 21 of more than 900 applicants received perfect scores in the first round of grading by an outside company. That meant no other applicants would be eligible for any of the 75 licenses granted in the first wave of the new program, which sparked an immediate backlash from lawmakers, applicants and activists.

The outside professional services and auditing firm conducting the first round of grading was KPMG, and they will once again be grading the rescored applications, according to the governor’s office. A spokesperson from the governor’s office noted, however, that “IDFPR will ensure strong oversight of the process with KPMG to ensure every step focuses on fairness.”

KPMG received a \$4.2 million no-bid contract from the state to score dispensary applicants, as well as a \$2.5 million no-bid contract from the Illinois Department of Agriculture to grade applicants who wish to receive a license to grow, transport and infuse cannabis products.

The grow licenses have yet to be awarded, as the process has seen significant delays due to the coronavirus pandemic.

Further changes possible

Per the legalization law, IDFPR will also conduct a disparity study evaluating the ethnic, racial and socioeconomic makeup of the adult-use cannabis market. Pritzker noted lawmakers could make changes to the law and application process to ensure equity in the future as more than 300 licenses are still to be distributed in future waves.

“I have already offered my suggestions for how the General Assembly can change the law so that we can ensure even greater representation in this industry, including capping the number of licenses or regions that any one owner can apply for, and allowing more applicants to advance to the lottery round than just those with the very highest scores,” Pritzker said at a news conference in Chicago.

After the initial announcement of just 21 applicants reaching the lottery, rejected applicants filed multiple lawsuits against the state.

While at least one of those suits



BLUESTREAMMEDIA.COM The Scoop Today

Toi Hutchinson, lead marijuana adviser to Gov. JB Pritzker, speaks at a news conference last week about changes to the licensing process for marijuana dispensaries.

has been dropped, the changes to the process sparked backlash from some of the 21 finalists who feel changing the rules after qualifiers were announced is unfair.

So Baked Too LLC and Suite Greens LLC – two firms whose applications received perfect scores and qualified for the 75-license lottery – released a joint statement saying Pritzker’s decision to make changes “clearly violates the Cannabis Regulation and Tax Act in multiple ways, and is, therefore, unfair to the social equity teams that knew the rules.”

“There were simple solutions that would have followed the spirit of the law but were also fair to the social equity teams that did make the lottery and didn’t violate the law and could be implemented reasonably expeditiously... But this proposal is not it,” according to the statement, which accused the governor’s office of violating portions of the legalization law.

The Cannabis Business Association of Illinois, an industry advocacy group for licensed marijuana businesses, issued a statement supporting the governor’s changes.

“CBAI and its members have been strong supporters of a robust and diverse cannabis industry that keeps social equity at the forefront,” according to the release. “Our members have incubated, mentored and supported social equity applicants to be competitive in the marketplace.”

•Support (Continued from front page)

“We came up with the idea of a T-shirt,” Baker said. “Orangeville Ink came up with the idea for the front of the shirt with the name of the town and the zip code with the last zero in the code being heart shaped.

“The shirt back has the names of the family members lost in the fire.”

“We are doing everything we can to make this work,” Baker said. “Our community is small and everyone has to come together to be a helping hand in the process. It’s not going to cover it all, but we hope we can take a little bit of the stress away and provide some love.”

Orangeville Senior Camree Pelikan is also in her second year with Servant Leadership.

“I would say our Orangeville Servant Leadership team is a good group this year,” Pelikan said. “Everybody brings different strengths. We are a diverse group.”

She said when she decided to bring the fundraiser project to the group, she recalled a tragedy that happened in a nearby town last year.

“There was a group in that town that had raised money for those families by selling T-shirts,” Pelikan said. “I thought we could do the same.”

She first discussed it with fellow Servant Leadership member Brady Sullivan, whose parents own Orangeville Ink. He brought the idea to his parents, who came up with some designs, and the project was underway.

“I really like the design we decided on,” Pelikan said. “500 shirts were delivered to us over the weekend and the response is already very good. Lots of other schools are reaching out to us too.”

Unfortunately, the entire Servant Leadership team was COVID-19 quarantined Thursday, but the fundraising activities, including a balloon release, are expected to continue.

“We don’t know exactly what’s going to happen,” Pelikan said. “We had a bunch of stuff planned, but with our quarantine, it’s really stressful now, so we’ll see how this plays out. At this



TONY CARTON PHOTO The Scoop Today

Members of the greater Orangeville community constructed a small memorial at the front of the Robey-Johannsen family home. Three family members died in a Sept. 16 fire at the home.

point Servant Leadership has teamed up with our student council. Our council offered to pay for the helium and the balloons and we were going to set it all up.”

She said they are going to do their best to make the project work.

“We are doing a memory box for the family and I’ve spoken with a number of the junior high kids,” Pelikan

said. “I could see how much they were affected by the tragedy and I could see how much they love their classmate.

“I didn’t personally know him, but I could tell from talking to his classmates what an amazing kid he was. I just hope his mom knows that we are here, the whole community is here, and we are all in full support mode right now.”

EXPERIENCE YOU CAN COUNT ON



301 Dodds Drive, Lena, IL
815-369-4148

- Free Estimates
- Certified Technicians
- Free Pickup & Delivery
- All Insurance Welcome
- Free Car Rental
- Competitive Rates
- Lifetime Guarantee

382051

40 YEARS EXPERIENCE!

KRAFTY KABINETS



**Interior remodelling & new exterior doors
Kitchens & Vanities, Windows & Tile Work**

CHUCK KRAFT
106 W. Provost St.

Lena, IL 61048
815-369-5250

382083