



# The Villager

October 2023

## Special points of interest:

- Visit Godfrey Webpage
- The Horrifying Haunted Maze Returns to Glazebrook Park
- Bakers & Hale's Five-year Anniversary
- Is A Property Eligible for Incentives?
- Featured Business of the Month: Godfrey Meat Market
- Oh, and one more thing...

### Village of Godfrey Office of Economic Development

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**You can see your future from here.**



Michael J. McCormick

Mayor



Godfrey commissioned Riverbender.com to develop a website specifically to highlight the many attributes and attractions the community has to offer. When viewing the site one will be impressed with the presentation of the many attractions that await residents and visitors alike.

During the development of the site, research was done to see how other cities such as St. Charles, Nashville and Memphis presented their communities. The resulting "visitgodfrey" webpage provides a second-to-none comparison to the above mentioned areas.

Below is an excerpt from the homepage:

*"Godfrey is in the heart of the Midwest. We're conveniently located within two hours of Springfield and Carbondale, but with all the small town charm of our rural community. As our business district grows, our past is preserved in the Benjamin Godfrey Mansion, a historic landmark named after our town's founder. Get a glimpse into the 19th century and the early life and times in Godfrey, then join us as we honor these traditions with our annual festivals and celebrations.*

*Nearby, the Great River Road provides breathtaking views of the Mississippi River. A leisurely drive, bike ride, or motorcycle cruise along this scenic route showcases the beauty of the Midwest. For nature enthusiasts, Godfrey offers a collection of parks and trails. Glazebrook Park is a favorite local spot with its beautiful lake and spacious recreational areas, including soccer fields and pickleball courts. LaVista Park hosts regular disc golf games with panoramic views of the confluence of the Mississippi and Missouri Rivers, a sight you truly can't see anywhere else.*

*The beautiful campus of Lewis and Clark Community College allows students to live where they study, and Godfrey is just 20 minutes away from the four-year Southern Illinois University-Edwardsville. Our community is here to support you and your education every step of the way. No matter what you're in the mood for, Godfrey's culinary scene promises to deliver. Begin your day with home-style cooking at the Clifton Country Inn & Bake Shop. Bakers & Hale offers a range of farm-to-table dishes in a cozy, rustic setting, often complete with live music. You can also enjoy a light lunch and shopping at Josephine's Tea Room, a local treasure with an impressive dessert menu.*

*Our community calendar is brimming with events and festivities. The annual Fall Corn Festival is a highlight, celebrating the harvest season with fun activities, delicious food, live entertainment and the famous Great Godfrey Maze.*

*We're proud of our community and all of the people in Godfrey who make our town so welcoming, and we're excited to share our little piece of the Midwest with you."*

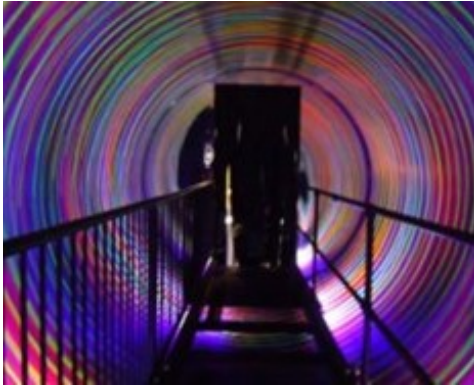
This newsletter cannot describe or give justice to the visually inviting imagery found at "www.visitgodfrey.com." One needs to experience it personally. Godfrey has much to offer and "we are very excited to share our little piece of the Midwest with you."

Check out the website and take advantage of the many attributes the Village of Godfrey has to offer!

[www.visitgodfrey.com](http://www.visitgodfrey.com)

Each month you can go to 'www.gotogodfrey.com' and register to win a \$100 gift card to one of our premier establishments around town. There is no obligation for registering; and, you have an opportunity to express your opinion on what you think would make Godfrey even better. The featured business for October is Ruby Wren Boutique. Register now!

## The Horrifying Haunted Maze Returns to Glazebrook Park



Summer is over, fall is here and there will be many spooktacular events in October. Make your plans to venture to the Great Godfrey Maze's Haunted Maze at the at Glazebrook Park. The Haunted Maze will be open every Frightening Friday and Scary Saturday starting October 6 and running through October 28. The scaring starts at O'dark hundred and closes at 10 p.m. each night.

Tickets can be purchased at the concession building and victims, I mean participants, will proceed to the entrance of the haunted maze. From there the brave will enter into the attraction in groups or as an individual. To place everyone in an off-balanced frame of mind, they must enter the maze through a vortex chamber. Once inside, numerous frightening props, humanoids and goblins will be encountered that heighten the senses, blood pressure and heart rate. Progressing along, one will enter a smoke-filled tunnel with strobe lights designed to leave one in hazed state. After surviving the perils of the course, survivors will make their way through the claustrophobic chamber in order to exit the maze.

The first haunted maze was established in 2006 and has continued to the present time. Year after year, the Haunted Maze has been quite popular with visitors from Godfrey and throughout the region.

Ticket prices are \$9.00 for adults 12 and older, children \$7.00 for those 6 to 11. "If you can get someone under six years of age to even go through the maze, it is free," said Chris Logan, Director of Parks and Recreation.

For information on the Great Godfrey Maze, the Haunted Maze and other attractions throughout the Village of Godfrey go to "www.visitgodfrey.com"

For information:

Parks and Recreation 618-466-1483

<https://godfreyil.org/village-township-departments/parks-and-recreation/>

<https://www.facebook.com/GodfreyParksandRec>

## Happy Five-Year Anniversary To Bakers & Hale



On September 9, Bakers & Hale celebrated key staff members and other individuals who have help make the establishment a success. They opened in August 2018 with an ownership group consisting of many members of the Baker family and their spouses. Kelsi Baker Walden had a dream of opening a restaurant and her family stepped in to support making that dream become a reality.

They are one of the only farm to table restaurants in the St. Louis Metro East. They purchase the freshest of ingredients from local suppliers, and grow their own garden with many vegetables and herbs (tomatoes, zucchini, peppers, cucumbers, chives, basil, dill, oregano, and more). The only freezer at their restaurant is the size of a standard home refrigerator. By using only fresh ingredients, plates are full of flavor and will leave a lasting impression.

They are very thankful for all of their loyal customers....not only for their continued support throughout the years, but also for their feedback. By working with the local community, they work to develop menus and dining options everyone will love.

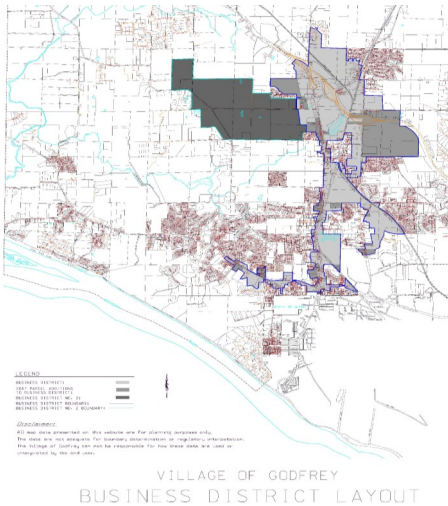
In addition to amazing food, they host many different types of events throughout the year. In November they will be offering a wine tasting event and a beer tasting event in January. They are one of Godfrey's premier nightlife destinations with live music featuring the area's top talent on the patio. During warm weather, they feature Bike Nights and All Wheels Cruise-Ins. Currently, Bakers & Hale is gearing up for private Holiday parties for up to 60 people (call 618-433-9748 to make reservations).

For good food, drinks and a good time stop by Bakers & Hale!

[Check out www.gotogodfrey.com](http://www.gotogodfrey.com)

## Is A Property Eligible for Business Incentives?

It Depend on Location.....



In 2012, the Village implemented both a Business District (BD) and a Tax Incremental Financing District (TIF). Like Tax Increment Financing (TIF), the BD allows Godfrey to pledge tax revenues toward redevelopment in a blighted area. However, unlike TIF, this tool allows communities to increase sales and/or hotel motel tax within the boundaries of the Business District. The BD can generate its own revenues or be used in conjunction with TIF to generate additional revenues for projects. In 2017, the BD and the TIF were amended to include additional properties.

The Business District Development and Redevelopment Law authorizes a municipality to impose a tax designed to fund the development or redevelopment of certain designated areas within a municipality. The municipality may impose this tax if it has a development or redevelopment plan for an area of the municipality that:

- is contiguous (i.e. the properties within the area border each other),
- includes only parcels of real property that will directly and substantially benefit from the proposed plan; and,
- is blighted, as defined in the Illinois Municipal Code (see 65 ILCS 5/11-

Recently there has been some expression of concern and/or disappointment that businesses not located in a BD/TIF do not have access to the same financial assistance opportunities as those inside one of the incentive districts.

When setting up these incentive districts, it is not a typical practice to encompass an entire community. A Business District is really designed to be a targeted economic development tool. At the same time a TIF is to be limited to a qualified blighted area. These facts are particularly pertinent to a community such as Godfrey for two reasons.

Firstly, “the district should include only parcels that can benefit from the development programming.” Not all of Godfrey qualifies under such criteria. There are some businesses located in more residential areas lacking a concentration of commercial enterprises. Given the locale is mostly residential, it does not qualify as a “business development” area. Consequently, it would be unlikely to justify placing such an area in an incentive district.

Secondly, when setting up a BD/TIF, it is necessary to demonstrate the area is “blighted, as defined in the Illinois Municipal Code (see 65 ILCS 5/11-74.3-5).” While it was possible to demonstrate some degree of blight in our current incentive districts, it would not be possible, or advisable, to make a claim that all of Godfrey is blighted. Moreover, given the relative affluence of Godfrey in general, does anyone really believe, or desire, the community to be label itself as blighted. What would be the effect of property values under that situation?

When setting boundaries of BD's or TIF's it required foresight and decision making on behalf of the community officials and appropriate stakeholders. Consideration

I can't believe I got fired from the calendar factory.  
All I did was take a day off.

was given for future plans of the community and where future development seemed to make the most sense. While individuals involved in setting up district boundaries were working to make the best decisions possible, nobody had a crystal ball as to what the future would actually bring. At the end of the day, lines had to be drawn somewhere.

If contemplating the purchase of a property for a business, and access to incentives is important, please contact the Village of Godfrey to see if the prospective property is in an incentive district.

Jim Mager

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### Commercial Property Enhancement Grant

Businesses located in the Godfrey Business District are eligible to take advantage of the “Commercial Property Enhancement Grant” program.

**Funding:** First \$5,000 — maximum grant is 50%; and, \$5,001 and above is 25% of eligible expenses. The grant limit is a maximum of \$20,000 per project.

**Eligible Expenses:** Significant facade renovations, signage, awnings, doors, windows. Landscaping if it follows Godfrey Ordinance No. 15-2007. Parking lots if brought up to ADA compliance and Village codes. All appropriate permits must be secured.

***The grant must be approved prior to commencement of work.***

[www.visitgodfrey.com](http://www.visitgodfrey.com)

If you would like to receive the monthly issue of “The Villager” by email, please contact Jim Mager at [jmager@godfreyil.org](mailto:jmager@godfreyil.org)



What began more than 60 years ago as a neighborhood grocery....neighbors helping neighbors....the Godfrey Meat Market has maintained that image through all of its owners. Ian and Lori Warford purchased the business in July of 2010.

Ian is a chef by trade. After graduating from culinary school, he worked at Tony's in downtown St. Louis and the Ritz Carlton. With his knowledge of paring food and spirits, he accepted a job working for a liquor distributor. "That was the first time in ten years that I was home for Easter," said Ian. Lori's interest in good food and wine also contributes to her success as a Director with the Pampered Chef. Together, their passion shows throughout the store.

Upon purchasing the business, the décor was upgraded, but the owners remain true to the belief that providing customers good products with good service are key to success. Over the years of their ownership a broad array of products and services have been developed that include, high-quality meats, prepared lunches, hot foods, spirits, wine, beer and catering.

All food is prepared in-house. Beef is sourced from the Midwest. Pork and poultry are sourced from the Illinois and Missouri. The meat products are brought in and prepared for retail in-house. The hamburger are ground and hand-pattied on-site.

### **Oh, and one more thing.....**

Autumn is here. What a beautiful time, I just don't like the season that follows. But while the weather is so nice, get out and enjoy the many attributes of Godfrey. To help you find out about our hidden gems, check out the Village's new attractions website. Just go to [www.visitgodfrey.com](http://www.visitgodfrey.com)

Happy 5th anniversary to Bakers & Hale. We are lucky to have such a destination here in Godfrey. Good food, inviting atmosphere, and live entertainment every weekend.

Congratulations to the Godfrey Meat Market. Talk about a mainstay in Godfrey. They really represent the spirit of a local small business. Great quality and personal service. The owners live here, their kids go to school here, and they have their business here. Thank you for being a Godfrey business!

The fall colors are at hand. Enjoy the season!!

## **Featured Business of the Month: Godfrey Meat Market**

Godfrey Meat Market does experience market cycles. In the warmer months, the fresh meat case is busy as people are spending a good deal of time grilling. As people move indoors and the days shorten, the prepared foods that are available in the hot case increase as folk just grab food to take home for dinner. Also, during warmer weather, the demand for steaks and kabobs increases, while roast and stews are favored during cooler weather.

The Meat Market is now taking orders for fresh turkeys to be delivered the week before Thanksgiving. The turkeys are locally sourced and harvested just before the holiday and never frozen. The birds can be purchase raw, but 90% of the turkeys will be sold ready to eat. The company offers a full Thanksgiving meal that can serve six people. In those meals, all the gravies are prepared in-house and their cranberry relish is very popular.

The business is recognized for its hot lunches. The hot case offers a variety of deliciously prepared meats, hot foods, sides and salads. Each day there is a meal of a featured meat and two sides for \$12.00. "These meals are large enough to cover lunch and still have something left for the evening," Ian said.

Need a gathering space? There is also a party and dining room that will accommodate up to 50 seated guests for dining, or up to 70 guests for mingling! The space is private, warm and inviting. Catering options from hors d'oeuvres to full dinner service are available and customized to any need and budget. The room has been used for a variety of events that include:

- Bridal / Baby Shower
- Wedding Rehearsal Dinner
- Private Wine Tasting

- Start of your Bachelorette Party Celebration
- Birthday Party
- Anniversary
- Reunion
- Other private parties

As with most businesses these days, the Meat Market is facing the challenge of increased input and labor costs. Ian states, "There is a challenge of absorbing costs or passing them along to the customer." There is also opportunities to get the word out about the products and services and staying focused on quality. With the elimination of a full food service at Lewis and Clark College, students and faculty are invited to Godfrey Meat Market to check out their offerings.

The owners and staff at Godfrey Meat Market know the value in making each and every customer feel important. Their passion for good food, wine and specialty beers shows throughout the entire store.

Stop in and say "hello"....you'll find quality products with the friendly atmosphere of a small store. You won't wait in long lines and someone will greet you with a smile and assist you in deciding on your purchases.

### **Godfrey Meat Market**

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**[www.godfreymeatmarket.com](http://www.godfreymeatmarket.com)**



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