



The Villager

May 2025

Special points of interest:

- Prioritizing Stormwater Projects
- The Master Gardeners Ready Godfrey Gardens for 2025 Growing Season
- What To Do About Food Trucks In Godfrey?
- Big Truck Day
- Make On Simple Change to Improve the Environment
- Building and Zoning Implementation New System

If you would like to receive the monthly issue of "The Villager" by email, please contact Jim Mager at: jmager@godfreyil.org

Village of Godfrey Office of Economic Development

6810 Godfrey Road

Phone: 618-466-3325

E-mail: jmager@godfreyil.org

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



Michael J. McCormick

Mayor

Prioritizing Storm Water Project



April showers bring May flowers. Sometimes the showers are just plain rain storms and that bring stormwater problems throughout some areas of Godfrey. Residents plagued by these temporary floods call into village hall and show up at the board meetings inquiring what can be done to mitigate their plight.

The origin of these troubled spots often goes back to development that occurred before the Village was incorporated. Back then there were little to no codes in place that would reduce or eliminate stormwater overflows. In those times the objective was to get the water away from the specific property, with little regard as to how the runoff would affect properties down stream.

Today, the codes and methods of new construction require that stormwater be managed and contained. As for existing problems, it is a matter of correcting the problems brought about by past practices. Needless to say, the costs of correcting those problems are massive and far outweighs the funding that is available on an annual basis. As such, a scoring system is in place to prioritize projects based upon the cost/benefit of fixing the specific locations with storm water problems. The sophistication of the scoring is beyond detailing in this article. In a general sense, projects

VILLAGE OF GODFREY PROJECT PRIORITIZATION SYSTEM									
PROJECT NAME:		DATE:							
PROBLEM SOLVED CATEGORY		Chronic (≤2-YR) Flooding		Frequent (≥2≤15-YR) Flooding		Infrequent (>15-YR) Flooding		Total Points	
		Points per category	No. Lots Affected	Points per category	No. Lots Affected	Points per category	No. Lots Affected		
1.1 FLOODING	1.1.1 Structure Flooding								
	Habitable 1st floor, residential; includes spaces with mechanical equipment (1 lot per structure) Address:	300		150		25		0	
	Basement (1 lot per structure) Address:	200		100		15		0	
	Attached Garage (1 lot per structure) Address:	100		50		8		0	
	Misc. Structures including patio/deck, pool, shed, tennis court, Address:	50		25		4		0	
	Industrial, office, commercial and warehouse (1 lot per 2,500 sqft of Address:	300		150		25		0	
	Yard Flooding (1 per lot) Address:	10		5		0		0	
	1.1.2 Roadway Flooding (allocate 1 lot per 250' of roadway impacted & 2 lots per intersection impacted)								
	Emergency access restricted (>12" water over only access route to habitable structure; require easement)								

are rated on categories that include the potentials and severity of damage for; structural flooding, roadway flooding, erosion, size of affected areas, and other impacts. Along with various types of potential damage to property, the frequency of flooding occurrences is considered (chronic flooding, consistent flooding or rare flooding). Each of these elements are then scored based on impact parameters.

Once a project has been scored, the cost is divided by the total points and that result (benefit/cost ratio) determines where it ranks on the priority list. Each year the Board of Trustees approves an amount that can be expended for stormwater projects. In the current year, there was approximately \$900,000 budgeted. That will cover the first five projects on the priority list. To illustrate the magnitude of the work to be done, there are 40 projects on the list with project total costs of over \$11,000,000.



www.visitgodfrey.com

Don't forget.....

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 \$30,000 maximum grant is 50% match; and \$30,001 to \$100,000 is 25% grant for eligible expenses; and above \$100,001 is 5% grant up to a total grant amount of \$40,000.

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.

Ineligible Expenses: Regular repairs and maintenance, demolition, design, permit fees; and expenses incurred or contracted prior to grant approval.

Eligibility Criteria and Conditions: Owners and tenants of properties within Godfrey's Business District (at time of application). The property's primary use must be for commercial use. Tenants must provide written authorization from the property owner for the contemplated improvements and participation in the program. If the tenant or owner who receives grant funding should close, move, or remove work financed with a grant within five years of grant date, repayment of the grant may be required, pro rata for a period of the remaining three-year term. No additional grant funds are available for similar work at same space for a period of at least five years. Application for the grant does require three bids. *The grant must be approved prior to commencement of work.*

When contemplating purchasing of property in Godfrey with the intent of commercial or business use, be sure to check the zoning of the property. It is also advisable to determine if the property is in one of the business incentive districts:

- Business District
- TIF District
- Enterprise Zone

Having property that is properly zoned or in a business incentive district may have an impact on the intended use of the property. The time to make those determinations is prior to purchase.

A note of thanks to the following in preparing these newsletters (alphabetical order):
Mayor McCormick, Judy Peipert, Sharon O'Neal and Karen Sinks

The Master Gardeners Ready Godfrey Gardens for 2025 Growing Season



As the weather warms, gardening activity is underway to get ready for the growing season. The Master Gardener program is administered through the University Of Illinois Extension. The program provides an opportunity to learn, work, and share experiences with like-minded individuals.

An important function of the Master Gardener program is to encourage young people to enjoy the pleasures of flower and vegetable growing. In fulfilling that goal, Little Knights Daycare has a raised bed in the Village Gardens. With Little Knights being located at Godfrey United Methodist Church, 1100 Airport Road, the kids easily walk from their classroom to the garden.

The program required at least forty hours of volunteer service and to date Nancy has put in three-hundred hours for this year. She provides educational programs on plants and gardening via regular radio interviews. Through the hard work and dedication of Nancy Orrill and her team, the University of Illinois Master Gardener Demonstration Garden provides nearly 2,000 pounds of produce every year to the local food pantry.

Residents may take a relaxing stroll through the garden to observe the beauty of the various plants that are growing in the artistically designed arrangements.



Mayor McCormick presents a congratulations plaque to Kristin Bower of Mid Illinois Gymnastics and Dance. The school was Godfrey's Business of the Month for May 2025.

Thank you for being a Godfrey business!

Godfrey 311
Electronic 311
Smartphone App

Easily report potholes, broken street lights and other problems.
Call or email local officials, the police department, city offices and others.
Access activity calendars, receive village alerts and more.

What To Do About Food Trucks In Godfrey?



Whether it is a festival event or a single entrepreneur parked at vacant area or

parking lot, food trucks have continued to increase in popularity. Many communities have already experienced and made provisions for the traveling purveyors of prepared cuisine.

As the introduction of food trucks in Godfrey has been extremely limited to this point, the inevitable question arises as to how they will have an adversarial impact on brick and mortar eateries. This concern is expressed by local restaurant owners and local officials alike. Godfrey is not a unique community when it comes to these apprehensions. It is a concern that is common to many communities.

Research on the matter finds that arguments can be made on both the pros and cons of how food trucks can affect brick and mortar establishments. In the research conducted there appears to be more information that supports allowing food trucks than restricting them.

Opponents (usually restaurants and their associations) allege that the very things many people love about food trucks, such as their lower startup and operating costs and their mobile nature—give them an unfair advantage and they risk putting brick-and-mortar restaurants out of business. Accordingly, opponents have lobbied municipalities, often successfully, for a variety of restrictions on food trucks. (Ref: *Why Restaurant and Cities Have Nothing to Fear From Mobil Food Business, Food Truck Truth, Dick Carpenter and Kyle Sweetland, Institute for Justice, January 2022*, <https://ij.org/report/food-truck-truth/executive-summary/>)

Given this concern about the adversity that food trucks pose to restaurants, the Institute for Justice commissioned a study that went beyond antidotal evidence to examine data to support the position of restaurant owners. The following conclusions were reached:

- By the numbers, food trucks do not appear to represent a major threat to the restaurant industry. Not only do restaurants vastly outnumber food trucks—across the study period, the average county had 145 restaurants and just one food truck—but both

sectors generally grew over the 12 years studied. Even as food trucks took off following the Great Recession, the restaurant industry continued to grow.

- Stronger evidence comes from statistical analysis, which controls for factors like economic conditions and confirms food truck growth is not followed by restaurant decline. Specifically, the number of food trucks in one year has no effect on the number of restaurants in the next year.
- Instead, food trucks may complement the restaurant industry. The researchers found a positive relationship between the number of food trucks and the number of restaurants in the same year, suggesting both sectors can thrive at the same time.
- And while food trucks experienced higher growth rates, restaurants cannot complain because a greater number of food trucks in a county does not mean fewer restaurants in that county in a given year. In fact, the opposite is true, with three more restaurants present for each additional food truck. This further undermines food truck opponents' arguments, which they often make most forcefully during economic downturns when restaurants are hurting the most. (Ref: *Why Restaurant and Cities Have Nothing to Fear From Mobil Food Business, Food Truck Truth, Dick Carpenter and Kyle Sweetland, Institute for Justice, January 2022*, <https://ij.org/report/food-truck-truth/executive-summary/>)

In producing the food offering, trucks don't have nearly the overhead of a brick and mortar operation. They do not pay property tax and they can move the location from place to place. Consequently, restaurant operators consider food trucks to be a direct competitor with an unfair advantage. But are they, really?

Much of the food preparation has to be done ahead of time which results in the number of product offerings being constrained. Restaurants, on the other hand, can serve their market with a much broader selection of items and cuisine. As the food preparation is done on sight, and often in real time, customer demands can be satisfied in much greater detail.

Food trucks more likely compete with fast food restaurants rather than full service establishments. The general process for a food truck is for the customer to walk up to an order window (or stand in a line), place the order, pay, wait for their limited food choice to be prepared, receive the order in a paper package and then go find a place

to consume their meal. By contrast full-service restaurants, and even most fast food concepts, can offer a much more comfortable dining experience.

Social aspects also play a significant role in the food trucks vs. restaurants discussion. Food trucks naturally attract a community vibe, often setting up camp at events, festivals, or busy street corners. Eating outside and mingling with friends can make for a fun, casual experience.

In contrast, restaurants provide a more formalized setting for socializing. This usually means quieter conversations and the opportunity to celebrate special occasions with flair. Plus, savoring entrees and aperitifs (beverages) at a relaxing table without worrying about finding a place to sit! (Ref: *Comparing Food Trucks vs. Traditional Restaurants: Which is Right for You? August 2024*, <https://followmytruck.com/comparing-food-trucks-vs-traditional-restaurants-which-is-right-for-you/>)

Food trucks can help restaurants flourish by stoking the fire of competition and innovation, contributing to the local culinary scene and even leading to the establishment of new, high-quality brick-and-mortar restaurants. For example, a survey of food truck owners in Vancouver, Washington, revealed that many believe the competition they provide is a healthy driver of restaurant innovation—that it forces restaurants out of complacency. As one survey respondent stated: "[T]he more food carts/trucks we have, the more vibrant our local culinary scene will become. This will, in time, lend itself to more high-quality brick and mortar restaurants and cafes." (Ref: *Why Restaurant and Cities Have Nothing to Fear From Mobil Food Business, Food Truck Truth, Dick Carpenter and Kyle Sweetland, Institute for Justice, January 2022*, <https://ij.org/report/food-truck-truth/why-food-truck-growth-and-restaurant-growth-go-hand-in-hand/>)

Brick and mortar businesses have nothing to fear from healthy competition and should welcome the opportunity to expand current offerings and provide new services such as outdoor dining options. Likewise, cities and local governments should consider the possible benefits that come from the rise of the food truck industry. In addition to a potential new source of tax revenue and job creation, food trucks can serve as a major draw of people to urban areas, much in the same way that businesses like microbreweries do. Food trucks are increasingly associated with the local culture of cities and can contribute to the overall growth of public tourism. Government leaders should move quickly to lift all unnecessary restrictions on food trucks and let the market

decide how best to meet consumer needs. (Ref: American Consumer Institute, Nate Scherer, July 22, <https://www.theamericanconsumer.org/2022/07/do-food-trucks-threaten-brick-and-mortar-restaurant/>)

As for safety, how do food trucks compare to restaurants? Regulators across the United States have concerns about their safety. Health inspection performance of mobile food vendors and restaurants was compared within seven major cities in the United States—Boston, Las Vegas, Los Angeles, Louisville, Miami, Seattle, and Washington, D.C. Health inspection regimes vary, but within each city the same inspection criteria are used for both restaurants and mobile vendors (food trucks and carts). The study analyzes health inspection scores received by 34,396 food service establishments across all of these cities (194,687 total inspections) between 2008 and July 2013, with dates varying by city. By use of Poisson regression analysis, the number of violations or demerits is modeled as a function of establishment type and other explanatory variables. A separate model was run for each city. Additionally, in Boston, Miami, and Washington, D.C., the analysis was run using just the data on critical violations. Mobile food vendors averaged fewer violations than restaurants in Boston, Las Vegas, Los

Angeles, Louisville, Miami, and Washington, D.C. ($P < 0.01$). In Seattle, mobile vendors and restaurants were equally likely to receive violations. The results suggest that food from mobile vendors is as safe as food from restaurants. (Ref: Food Protection Trends, Vol 35, No. 5, p. 348–356 Copyright©2015, International Association for Food Protection 6200 Aurora Ave., Suite 200W, Des Moines, IA 50322-2864)

The food truck battle has played out in cities big and small across the country as established restaurants face a different kind of competition and city officials search for a balance, drawn in by the food truck trend and the inviting atmosphere they create. In Newark, for example, food trucks are largely disallowed downtown. There are a few exceptions, including food trucks set up on private property. Wilmington's food truck rules are not much different. Wilmington's code doesn't allow food trucks to operate freely on city streets. They usually have to set up agreements with businesses or other groups to set up in private parking lots. They can also operate in public places for special events, when approved by the city, like the Downtown Farmers Market but must have a permit to do it. (Ref: Food trucks shake up Wilmington, Ryan Cormier, The News Journal)

<https://www.delawareonline.com/story/pulpculture/2014/06/06/food-trucks-wilmington/10051215/>

Much of the research indicates that when food trucks are positioned close to other eateries in downtown areas more controversy results from the restaurant operators. The restaurant operators contend that it reduces their businesses. The other side of the argument is the food trucks create more foot traffic into the area and thus benefit the brick and mortar establishments. And so the debate goes on.....

As Godfrey does not have a specific downtown, the situation described above likely is a moot point. In the marketplace, food trucks are becoming common in the space of prepared food delivery. Communities are resigning themselves to that fact. Where communities continue to resist food trucks they may face allegations of discrimination against operators that results in litigation.

Moving forward, Godfrey might position the community for the operation of food trucks. In conjunction with that effort, work should be done to communicate and work with the brick and mortar establishments in a way that food trucks and restaurants can coexist to enhance the vibrant dining environment for the Village.



Big Truck Day May 7

As usual, it was a great turnout for Big Truck Day at Glazebrook Park, May 7. The weather was great and the kids had a wonderful time. This year, the first hour of the event restricted the blowing of the horns and sirens. This restraint, was to provide an enjoyable experience for the kids that are sensitive to loud noises.

Make One Simple Change to Help the Environment

Let's talk about laundry detergent options that help us get rid of those gigantic, single-use plastic jugs. You may have heard of a new product called laundry sheets. I've been using them for about 4 years, and sadly, I can't recommend them. Furthermore, a quick dive into other reviewers' opinions confirms my own. They don't clean that well, and many of them are made in China which requires huge energy use in shipping them to your door.

What's a family to do? I next turned to Consumer Reports to discover their recommendations. Their laundry sheet reviews agree with every other review I checked. So, I moved on to their general powder detergent reviews and found a winner! None score higher than **Tide Original** (64 out of 84). **Tide Ultra Oxi Powder** scores a 63 for second place. Moreover, Schnucks carries both.

Two other top scoring powders are not carried by Schnucks, but if you want one of them, ask a Schnucks manager to carry them. They are **Arm & Hammer Plus Oxi Clean** and **Gain Ultra**; *both powders, both in cartons.*

You might wonder why I call 64 a "high score." Well, one reason powders score lower than liquids is because of stain removing capacity. Consumer Reports recommends pouring liquid detergent directly onto a stain, rubbing it in, then laundering. However, you can easily create a paste with a powder and accomplish the same results.

Also, powders are about \$0.22/load versus liquids at \$0.32/load. So let's make some progress on getting rid of those gigantic single-use plastic jugs! Start using powder detergents in cartons.

And by the way, Schnucks (and WalMart) managers have always been delighted to talk to me. I asked for a product and within a month it was on the shelves! So you have the power to get the powder! Make One Simple Change to Help the Environment!

Brought to you by: Godfrey Sustainability Commission

Godfrey's Building and Zoning Department Implements New System

The Building and Zoning Department is using an online community development platform called Cloudpermit® for building permits and inspections. One can now complete the entire permit process online with a phone, tablet and laptop.

The following can be done online:



- Apply for building permits anytime and anywhere
- Check status of permits or inspections
- Schedule or cancel inspections
- Communicate with B & Z with time-stamped messages
- Request and submit changes to existing building permits

Contractors can also use the platform to apply for their license. Additionally, the system will allow contractors to:

- Check the status of the license application
- Communicate with B & Z with time stamped messages
- Pay fees online

To learn more or set up an account, go to <https://cloudpermit.com>

Village of Godfrey Building and Zoning

618-466-1206

www.Godfreyil.org