State budget cuts reduce UI departmental budgets (again)

By Shafira Forrest
Assistant Writer

With state appropriations bill passed by the Illinois General Assembly in May spared the UI from the drastic budget cuts it has seen in recent years, UI administrators are now being asked to have to tighten their belts another notch to help balance the university’s FY06 budget.

Many units on campus were recently notified that state budgets for FY06, approved in May, will be about $47 million in new expenses, including unavoidable ones such as escalating costs for utilities and Medicare contributions, costs of maintaining new and renovated facilities, and operating the same number of academic units.

One unit that has not been affected by the budget cuts is the College of Liberal Arts and Sciences, which has no margin in its state budget; the majority of the civil service fund for FY06, approximately the same fund as in FY05, supports special faculty hiring opportunities.

The UI will receive about $1 billion in state funds (again) this fiscal year, including increases for continuing students and 9 percent increases for new students – increases that are expected to bring in an additional $29.3 million this fiscal year.

Some units, including the University Library and the Division of Public Safety, were exempted from the budget reductions as were some smaller programs, those with the fewest faculty, and those that would demonstrate to businesses the cost-effectiveness of doing business for Illinois companies.

“Administrators in the University Library are using newly available biotechnological resources,” said Brian Deal, a professor of urban and regional planning, also is the director of the new Smart Energy Design Assistance Center based at the UI.

“Program helps small businesses save energy, money

By Melissa Mitchell
News Bureau Staff Writer

Businesses in Illinois are now able to cash in on energy savings, thanks to a new technical-assistance program administered through the School of Architecture and the Illinois Department of Commerce and Economic Opportunity.

In response to the growing energy costs and in support of small businesses, Illinois Gov. Rod Blagojevich and the Illinois Department of Commerce and Economic Opportunity have developed the Small Business Smart Energy Program as part of the state’s “Opportunity Returns” initiative. Through this program, funded by DCEO and the U.S. Department of Energy, small- to medium-sized businesses can now receive services that will identify opportunities to save energy and money, and provide energy savings through intelligent building design and efficient building components and systems.

Molecular Chance

Two local companies – iCyt Visionary Bioscience Inc. and Champaign Telephone Company – were among 20 companies statewide that participated in a pilot program last year. According to a DCEO news release, one-time program costs were $225,000, with combined annual savings for all businesses participating estimated at $630,000. Overall, businesses realized a 34 percent rate of return for recommended energy-conservation investments – or nearly $3.4 million in net present value terms.

University and SDECAC staff members will work with building owners, business operators, architects, engineers, and signaling/communication generally were down regulated, while those tied to cellular defense and stress responses were up regulated. Among the 167 genes they identified were several that may identify a cause of dilated cardiomyopathy, a fatal disease affecting large breeds.

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Anyone who has taken on the challenge of cooking for finicky friends and family might blanch at the thought of dishing up a meal for hundreds—even thousands—of people. But that’s a challenge that Louis Gornick, director of catering and administrative executive chef in the Housing Division, takes on nearly every day. Gornick oversees food that is served at the College of Law, Assembly Hall, the Illini Union Ballroom and at other banquets and events. Certified as an executive chef by the American Culinary Federation, Gornick earned a bachelor’s degree in hotel/restaurant management from Iowa State University, a master’s of business administration degree from Colorado State University and an occupational associate of science degree from the California Culinary Academy.

Tell me about your job.
I direct all catering operations, on and off campus. I oversee the quality and consistency of the food, the setups, and I develop recipes and handle the menus. We have about 60 students and about 20 other staff members in catering, about 10 of whom are full time. We have another 10 full-time staff members in the kitchen. It could balloon up to 20 or 30 people when we have big events that involve 2,000 or 3,000 people.

I’ve been here for about six months. It’s a big learning curve for me. One level up from certified executive chef. There are only 59 certified master chefs in the entire country, so I’ve reached that level. The American Culinary Federation is the fourth largest state CPA society in the United States.

What process did you go through to become a certified executive chef? You take a written and a practical test and the results and your work background—the number of years in the industry, the number of people you’ve served. For example, if you’ve cooked fish, determine which of the seven levels you’re at. Certified master chef is the pinnacle, one level up from certified executive chef. There are only 59 certified master chefs in the entire country, so I’ve reached that level. The criteria for selection is quite extensive.

What new foods are you interested in introducing and do you try to hook into dining trends? Sure, that’s real important. I want to increase the freshness, variety and choice of products. For example, I’m interested in different fish, different access to marinated foods. I am in the process of updating the menu for the ballroom, revising the wine lists, doing some re-education with the staff and trying new foods.

I attend conferences, read a lot of periodicals and watch the Food Channel. I’ve been here for about six months. It’s a big learning curve for me.

Where did you work before you came to the university? I worked in Beverly Hills at L’Ermitage and at the Le Vendeur in Florida. I was also the executive sous chef for the Adams Mark. I ran a few different country clubs, such as the Des Moines Golf and Country Club, and the Jefferson City Country Club, Jefferson City, Mo., where I worked prior to coming to the university.

I’ve worked for a few private corporations, and I was the executive chef for a restaurant called Something Different and Snax, which was the only Fine Dining Hall of Fame restaurant in the state of Indiana.

In a typical week, how many events are you catering? About 60 events on average. It varies with the time of year. We have to be very flexible, especially now and because we’re doing weddings. Everything will be ordered and scheduled, and suddenly an event will pop up.

We did a full kosher function at the Illini Union for Passover, so we had a full kosher kitchen for the first time.

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Barbara Ford, distinguished professor and director of the Mortenson Center for the University Library, has been elected a fellow of the American Society of Information Science and Technology. Her term begins in August and director of the Mortenson Center for the University Library, has been elected a fellow of the American Society of Information Science and Technology. Her term begins in August.

Donald E. Brotherson, 72, died June 15 in Aventura, Fla. Brotherson was a research professor of architecture at the UI’s Small Homes Council-Building Research Council beginning in 1959 and served as director of the Small Homes Council from 1981 until he retired in 1992. Memorials: Temple Sinai North Dade (Florida) or to Sinai Temple.

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Raymond C. Dalbey, 96, died June 19 at Carle Foundation Hospital, Urbana. Dalbey worked at the UI Press for more than 43 years, retiring as a superintendent in 1970.

Julia N. Hook, 91, died June 26 at Provena St. Mary Hospital, Kankakee. Hook was a professor in the UI English department for 24 years, retiring as professor emeritus in 1971. He was executive director of the National Council for Teachers of English from 1971 to 1976. Memorials: J.N. Hook Scholar and SEDAC program manager, four levels of technical services are provided through the SB$E program: initial consultation and advice, energy audits and recommendations, design assistance and energy analyses, and project implementation follow-up assistance.

Another key component of the program is training. The UI’s Office of Continuing Education is assisting with those efforts, developing courses for design professionals, engineers, contractors and business owners that emphasize energy-conservation techniques. According to David Schejbal, associate vice chancellor and director of OCE, classes in sustainable energy will be available this fall and next spring in the Chicago area. The courses are being developed and taught by faculty members in the School of Architecture and department of landscape architecture, and by SEDAC staff.

On-line classes also are being planned to help make this important information more accessible,” Schejbal said. UI architecture and engineering students are assisting with development of online courses.

Illinois businesses can apply now to receive the free SEDAC assistance by completing an application form, which is available at the center’s Web site, www.sedac.org. The site also includes information for service providers and design professionals interested in participating in the program. The site also includes registration information for training opportunities, and relevant information on energy efficiency strategies.

“Ultimately, SEDAC is designed to become an important and central resource for energy-efficiency information in the state of Illinois,” Deal said. For additional information about the Small Business Smart Energy Program or the Smart Energy Design Assistance Center, contact SEDAC at 800-214-7954.
New computer application integrates composition and sound synthesis

By Melissa Mitchell
News Bureau Staff Writer

Yet another quarter century has passed since the late 1950s, when early radical composers at the University of Illinois at Urbana-Champaign began experimenting with computer-generated music. The latest version of this technology has now been brought to a new level by the recent work of the laboratory of Scott Silverman, a professor of chemistry, and John Miduturu, a graduate student, in the Center for Molecular Engineering at the University of Illinois.

The laboratory’s work involves the creation of new methods for manipulating complex biological molecules. Using DNA as a building block, they have been able to create complex RNA structures with a precision that was previously impossible.

Their method involves using DNA to control the shape of attached RNA molecules. By attaching a piece of DNA to a RNA molecule, they are able to control the final shape of the RNA molecule with a high degree of accuracy.

For example, they have been able to create a RNA molecule that folds into a specific shape, which could be used as a building block for more complex structures.

This technology has potential applications in many fields, including biotechnology and medicine. It could be used, for example, to create RNA-based drugs or vaccines.

In addition, the technology could have applications in art and music. By using DNA to control the shape of RNA molecules, musicians and composers could create new forms of music that are not possible with traditional methods.

The work of Silverman and Miduturu is just one example of the many ways in which technology is changing the world of music and art. As we continue to explore new methods of creation and expression, we can expect to see even more exciting developments in the future.
New study: TV confuses children about which foods are healthy

By Andrea Lynn
News Bureau Staff Writer

Despite—or perhaps because of—the barrage of food-themed advertisements, leaves children confused about which foods are nutritious and healthy, according to a study by Kristen Harrison, a professor of speech communication.

Increased television viewing had, in fact, a double-negative effect on the children in the study. Regardless of their initial nutritional knowledge, the more television they watched, the less able they also were “to provide sound nutritional reasons for their food choices,” said the lead researcher, Kristen Harrison, a UI professor of speech communication.

Foods marketed as aiding weight-loss were particularly problematical for the kids in the study. They equated the words “diet” and “fat-free” with being nutritious.

“When they were presented with choices like Diet Coke vs. orange juice and fat-free ice cream vs. cottage cheese, they were more likely to pick the wrong answer— the diet and fat-free foods— than when they were presented with choices without these labels, for example, spinach vs. lettuce.”

“The labels ‘diet’ and ‘fat-free’ suggest that these foods are good for them and make it harder for them to pick the ‘right’ answer,” Harrison said, noting that the goal of the study was “to gauge children’s understanding of which food would help them grow and help them slim down.”

TV advertising intentionally blurs the lines between diet and nutritional— in Harrison’s words it “frames” diet foods by nutritional knowledge and “fat benefits with nutritional benefits.”

Study findings appear in the most recent issue of the journal “Nutrition Education and Behavior.” Harrison’s research focuses on media effects on children and adolescents and the impact of media exposure on body image and eating disorders.

For the study, children in the first through third grades were asked to respond to a questionnaire that measured their nutritional knowledge, nutritional reasoning and television viewing levels at the onset of the study and again six weeks later.

On average, the children reported that they watched 28 hours of television a week; 44 percent of the children in the first grade, 29 percent of the second grade and 19 percent of the third grade reported watching television for more than an hour a day.

When they were presented with choices involving fat-free and diet labels, the children displayed “moderate nutritional knowledge,” Harrison said. Out of a perfect score of 6, they got a median score of 3.7 the first time, and 3.92 the second.

“Although her answer was correct, her reasoning was nutritional,” Harrison said.

Conversely, a third-grade girl who chose cottage cheese over fat-free ice cream said she did so because “it has less calories.” Although her answer was incorrect, his reasoning was nutritional,” Harrison said.

The children were particularly problematical for the kids in the study. They equated the words “diet” and “fat-free” with being nutritious. “It has been estimated that more than 40 percent of all Doberman pinschers are going to get DCM as they age,” Oyama said. “It is progressive and inevitably fatal.”

DCM typically occurs as dogs reach middle age, causing the heart to enlarge and lose its strength. Dobermans, Great Danes and boxers are predisposed to the disease, but it also commonly strikes the Scottish deerhound, Newfoundland, Irish wolfhound and golden and Labrador retrievers.

“Don’t know the root cause. In people, several different genetic abnormalities have been identified. We suspect a similar cause in dogs,” Oyama said. “But we don’t really know what’s going on in the heart muscle.” We also don’t have a very good idea about the changes occurring in heart muscle cells once the disease starts. The body responds by activating a whole cascade of events that cause the progression of the disease.

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Conversely, a third-grade girl who chose cottage cheese over fat-free ice cream said she did so because “it has less calories.” Although her answer was incorrect, his reasoning was nutritional,” Harrison said.

The reasoning that a food does not contain fat or has fewer calories may appear to be nutritional in nature, Harrison said, “but a lack of fat and calories will not in itself help a child grow up strong and healthy.”

“We know that many American children are consuming too much fat and too many calories, but replacing the nutrient-dense foods in their diets with low-fat, low-calorie items like rice cakes and diet soda does them a disservice by depriving their bodies of the whole-food nutrients needed for growth.”

The “ideal compromise,” Harrison said, would be a diet of foods that are rich in vitamins, minerals and fiber, with moderate levels of fat and calories. There is a “crucial difference between foods that don’t contain ‘bad-for-you’ ingredients and foods that do contain ‘good-for-you’ ingredients.”

In her report, Harrison cited previous studies that found that 97.5 percent of the food commercials on weekend morning TV network programming were for unhealthy foods— defined as products containing significant amounts of fat, sodium, cholesterol or sugar; for weekend evening programming, 78.3 percent of the commercials were for unhealthy foods.

By better understanding which genes are turned on and which genes are turned off, we can begin to think about manipulating the sequence of events to stop or reverse the disease.”

The researchers are now sampling a large population of dogs so that a more sophisticated analysis can be done. “We want to understand the morphology of DCM and the pathways of genes that are crucial in the development and progression of the disease,” Oyama said. “We are looking at everything that’s going on at all the same time in all of the genes. Our approach kind of uses a wide-angle lens rather than a microscope. If we can better understand what the heart is doing, we may be able to arrest the disease.”

The Chicago Veterinary Medical Association and the Max and Ginger Levin Research Fund supported the research.

TV dinners

Over-consumption of television, with its barrage of food-themed advertisements, leaves children confused about which foods are nutritious and healthy, according to a study by Kristen Harrison, a professor of speech communication.

The study appears in the most recent issue of Health Communication.

For example, a second-grade boy who chose jelly over peanut butter explained “jelly has fruit in it and just a little sugar because sugar is bad.” Although his answer was incorrect, his reasoning was nutritional,” Harrison said.

Conversely, a third-grade girl who chose cottage cheese over fat-free ice cream said she did so because “it has less calories.” Although her answer was correct, her reasoning reflected the food’s potential for weight loss rather than its utility for helping her grow up strong and healthy,” Harrison said.

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Holiday schedule announced

The following days for the fiscal year 2005-2006 that will be observed on the Urbana-Champaign campus:

**2005**

- Sept. 5: Labor Day
- Nov. 25: Thanksgiving Day
- Dec. 26: Christmas Day Observed
- Dec. 28: Reduced-service Day*
- Dec. 29: Reduced-service Day*
- Dec. 30: Gift Day**

**2006**

- Jan. 2: New Year’s Day Observed
- Jan. 16: Martin Luther King Jr. Day
- May 1: Memorial Day

Two floating holidays can be taken anytime during this fiscal year; however, the scheduling of these holidays is subject to the approval of the supervisor.

Because many university activities must continue throughout the holiday period, some employees may be required to work on days designated as holidays as well as the prescribed work days in order to provide necessary services as determined by their supervisors.

*Dec. 28 and 29 are reduced-service days. As happened last year, it is expected that most units will be closed and most employees will not be working on these two days. Additional information about these reduced-service days was communicated last year and will be communicated again this year closer to the holiday period.

**Dec. 30 is a gift – one-half day from the chancellor and one-half day from the president – for a full day off for employees. This is an excused day so employees will not use benefits to cover this day. Staff employees who are required to work any part of this day will be compensated in accordance with Policy and Rules, Rule 11.13 - Excused Absence with Pay/Gift Day.

2006 Biennial Conference for Women

Online registration now being accepted

Online registration is now open for UI employees who wish to attend the 2006 Biennial Conference for Women set for May 2-3 on the UI campus. The conference brings a great motivational and educational experience to Central Illinois women.

Each day features three break-out sessions with nine speakers to choose from, plus two keynote speakers, a box lunch, Expo for Women, book signing, Speaker Corner and much more. In addition, the conference returns to UI’s Krannert Center for the Performing Arts, providing a more intimate venue.

Featured speakers include:
- Pat Summit, head women’s basketball coach, University of Tennessee, and motivational speaker and author.
- Carolyn Kepcher, executive vice president of the Trump organization, author and featured executive on “The Apprentice.”
- Dennis Snow, former Walt Disney executive and customer-service expert, trainer and consultant.

For a complete list of speakers, break-out sessions, registration and conference activities, visit the conference Web site at www.theconferenceforwomen.com or call 333-8342.

Children’s event

Spurlock hosts “Stories Around the World”

The Spurlock Museum hosts “Stories Around the World” from 10 to 11 a.m. on July 23 for children ages 5 to 9. This program includes folktales, artifact discussions and a story-related craft that are new additions to the museum’s programs. The cost for the program is $5; pre-registration is required. For more information or a registration form, visit the Programs and Events page of the museum’s Web site, www.spurlock.uiuc.edu, or call Kim Sheahan at 244-3355.

Student/Staff Directory

Faculty, staff: time to update your listing

Faculty and staff members are encouraged to update the information used to create listings in the printed version of the university’s telephone book, the 2005-2006 Student/Staff Directory. A Web page explaining the process is available at www.epa.uiuc.edu/resources/updatedirectory.html. That Web page contains a link to the Employee Information Form on the NSSLIE Web site used to update campus and home mailing addresses, telephone numbers, and e-mail addresses. A University NetID and password and a four-digit Personal Identification Number are required. Those without computer access may use any public computer site on campus or computers located at the Personnel Services Office or the Academic Human Resources Office.

In addition, faculty and staff members may choose to withhold their home address and/or their home telephone number from the directory. Those who wish to suppress information must complete the online Suppression Request Form available at www.supp.uiuc.edu/resources/directory-suppression.html. A University NetID and password are required.

All changes must be made by Sept. 15 to appear in this year’s directory. For more information, contact the Office of Publications and Marketing at 333-9200 or opm@uiuc.edu.

Ad removed for online version

F&S announces newspaper, cardboard drop-off site

A drop-off site with two bins – one for cardboard and one for newspapers – has been established in the north-west corner of parking lot E-14 (Kirby Avenue and First Street, west of Assembly Hall).

Only newspapers and cardboard materials are being accepted at this time. Because the newspapers will be sold to a plant and processed into insulation, it is important that only newspapers be put into the designated bin. In addition to pizza boxes, the “cardboard only” bin can accept paperback materials such as cereal boxes, shoe boxes, beer cartons and soda cartons.

The site may become permanent and other drop-off sites may be established around campus if the trial period proves successful. This is a wonderful opportunity for us to keep recyclable materials out of landfills, help reduce our dependency on foreign imported oil and reduce greenhouse gas emissions. ✹

For questions, e-mail info@theconferenceforwomen.com or call 333-8342.

Drop-off site

The Urbana campus recycled more than 14,000 tons of waste during 2004, including 1,500 tons of paper, 60 tons of scrap metal and 40 tons of aluminum cans, in addition to construction materials and other waste, said Tim Bos, recycling coordinator in the Facilities & Services Division. In response to employee demand, F&S is offering a trial program where people can bring cardboard and newspapers from home for recycling.

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