University Library

2026 Calendar

2025 ANNUAL REPORT

BY THE NUMBERS

FISCAL YEAR 2025 STATISTICS

(July 1, 2024–June 30, 2025)

15,545,551
Total Volumes Held

3,679,963
Visitors (Gate Count)

17,852,733
Database Searches

136,592
Items Circulated

202,516
New Items Added

37,653
Items Loaned to Other Libraries via Interlibrary Loan

49,232
Reference Questions Answered

5,630
Loanable Technology Requests

9,479,809
Electronic Downloads

1,107,379
Items Digitized by the University Library available from HathiTrust

2,596,671
ebooks

54,854
Study Space Bookings

ABOUT THE COLLECTION

The Faye Dong Advertising Recipe Booklet Collection includes recipe and promotional booklets collected by Dr. Stephen Gryc and were issued by companies, governmental agencies, and chefs as advertisements for their products and resources. The collection is sorted by booklets that concern a variety of specific ingredients, recipes by subject of food type, specialty cookbooks that include novelty and themed booklets, holiday and seasonal booklets, cultural booklets, and general cookbooks.

Significant companies include Land O' Lakes, Kraft Foods, The Borden Company, Pet Milk Company, Nabisco Food Company, Royal Baking Powder Company, Wesson Oil, Crisco. Quaker Oats, Kellog Company, H.J. Heinz Company, General Mills, California Associated Raisin Company, Ocean Spray Cranberry Kitchen, Pillsbury, Arm and Hammer, Gold Medal, Rumford Chemical Works, Jell-O, Knox Gelatine, Inc., Hershey Chocolate Corporation, Nestle, United Air Lines, Inc., Disney, Kentucky Fried Chicken, Chase and Sanborn, Betty Crocker, Spry, Frigidaire, and Chef Boy-ar Dee. Significant authors include Mary Lee Taylor.

Faye Dong Advertising Recipe Booklet Collection:
go.library.illinois.edu/FDrecipes

University Archives

The University Archives serves as the official repository for the administrative records and related documents of the University of Illinois. With three service locations, the University Archives preserves hundreds of collections of personal papers of faculty and alumni, records of student organizations, associations archives, and more.

University Archives:
archives.library.illinois.edu

ON THE COVER: The Wesson Oil and Snowdrift People. (1925). Good Things To Eat. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

LETTER FROM THE DEAN

Claire Stewart
Juanita J. and Robert E. Simpson Dean of Libraries and University Librarian

Dear friends and alumni, I invite you to join me in lifting our spirits and tempting our palates as we sift through the Faye Dong Advertising Recipe Booklet Collection displayed herein. Donated to University Archives in 2024 by Stephen Gryc, a music composer and longtime professor at the University of Hartford, the gift honors Gryc's friend, who served as the former head of the University of Illinois Food Science & Human Nutrition Department. Rich in history and charmingly illustrated, the collection comprises approximately 1,200 recipe books from the late 1800s to 2022, issued by various agencies, companies, and chefs to advertise their products.

Perhaps their intent was not so dissimilar from the aim of the University Library's Annual Report, which informs its readers about breakthroughs and possibilities. I'm sure you'll agree that, far from a cut-and-dried experience, this past year has seen us steam through setbacks as well as savor blue-ribbon moments. What it boils down to, we realize, is that we have learned to keep an even temperature, steep ourselves in perseverance, and forge ahead together.

> "Two highlights of the year incorporated something old and something new—the 100th anniversary of the Main Library building and a jump-start to the construction of the Archives and Special Collections Building."

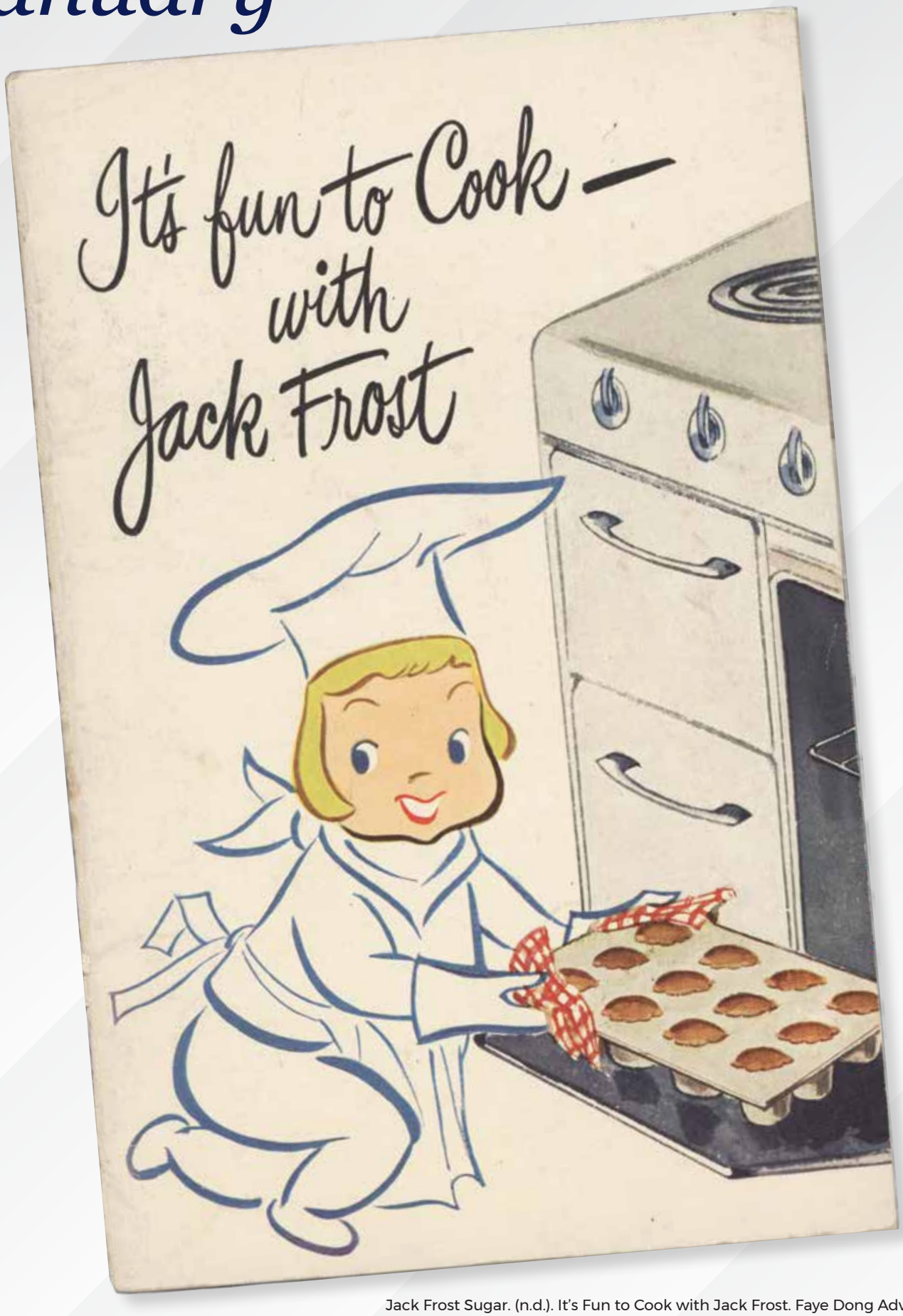
Two highlights of the year incorporated something old and something new—the 100th anniversary of the Main Library building and a jump-start to the construction of the Archives and Special Collections Building. We are thrilled to begin reshaping the former Undergraduate Library space into a home for University Archives, the Rare Book & Manuscript Library, and the Illinois History and Lincoln Collections. Construction began in earnest last summer, with an opening forecast for fall 2027.

As for the old, the celebratory Century of Scholarship event proved not only joyous but significant for our future, with the months following seeing a 25% increase in the number of first-time donors. All in all, thanks to the dedication of our donors and advancement team, more than $7.5 million was raised in FY25, exceeding our goal by nearly 200%. A heartfelt toast to each of you!

That said, daunting challenges lie ahead. We face a $300 million-plus renovation of the Main Library as well as enormous cuts in direct and indirect support from the federal government. Additionally, valued top leadership has been lost with the dismissal of the Librarian of Congress and threatened dismissal of the Register of Copyrights, whose duties directly impact not only research libraries such as ours but also the national infrastructure that supports scholarship, access to knowledge, and preservation of cultural heritage.

Despite these dilemmas, here's some food for thought. In the 2024 Library Service Satisfaction Survey conducted on campus, nearly 75% of respondents expressed positive feelings about the Library. That's no flash-in-the-pan statistic—historically, our Library has scored 10+ percentage points higher than our peers in library satisfaction. Our commitment to excellence in service has ever proved to be at the very core of what we do. Indeed, throughout the Library's long and storied existence, we have come to realize that is the tried-and-true recipe for success.

January



Jack Frost Sugar. (n.d.). It's Fun to Cook with Jack Frost. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 NEW YEAR'S DAY	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19 MARTIN LUTHER KING JR. DAY	20 SPRING SEMESTER INSTRUCTION BEGINS	21	22	23	24
25	26	27	28	29	30	31

DECEMBER 2025

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

FEBRUARY 2026

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28

Jack Frost Two-Egg Cake

Makes two 8-inch layers or about 14 cup cakes

- 2 cups sifted cake flour
- 2½ teaspoons baking powder
- ¼ teaspoon salt
- ½ cup butter or other shortening
- 1 cup Jack Frost Granulated Sugar
- 2 eggs, separated
- ⅔ cup milk
- 1 teaspoon vanilla

Sift flour. Measure. Sift again with baking powder and salt.

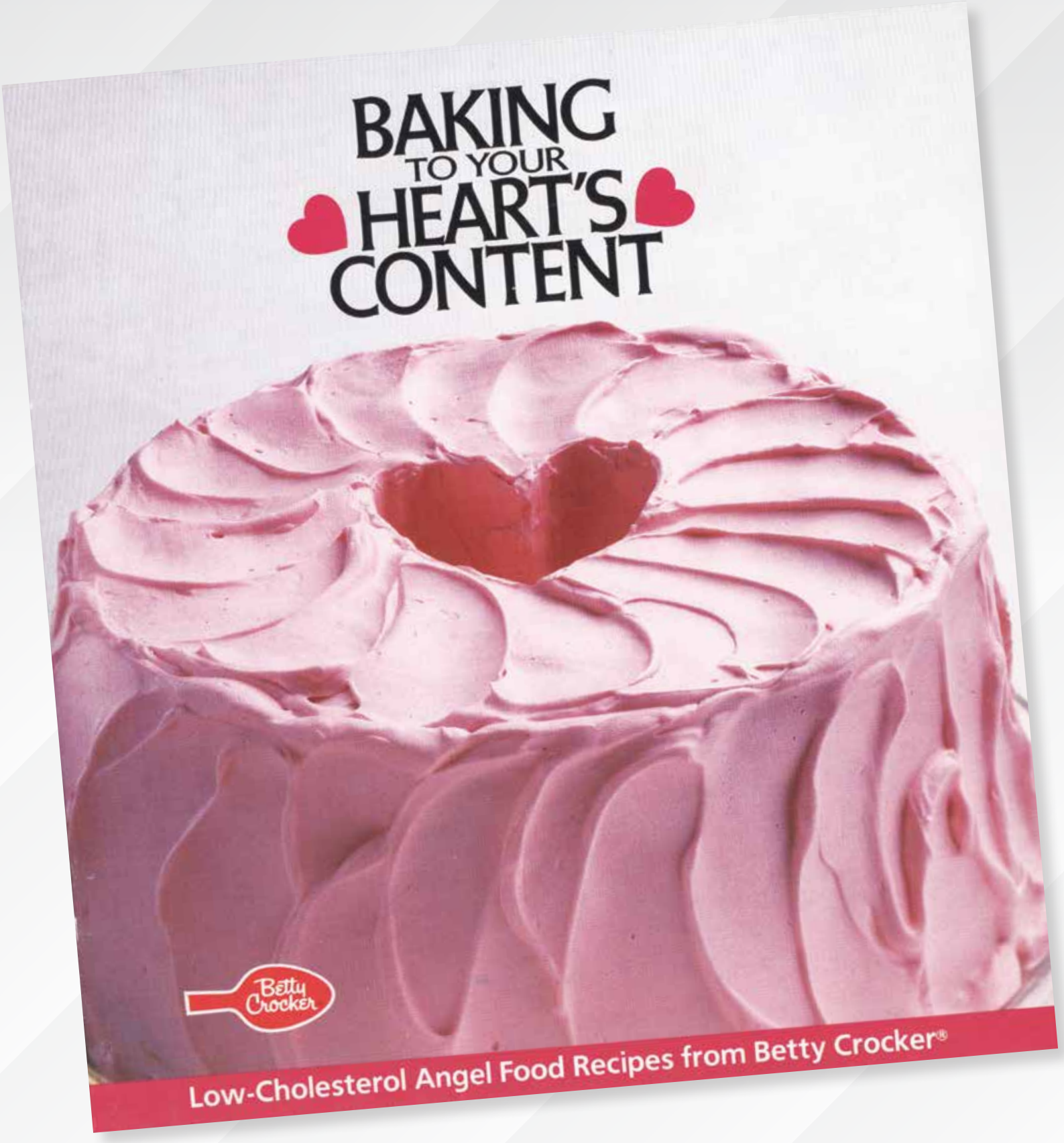
Cream butter until soft.

Add sugar slowly, beat till fluffy. Beat egg yolks into sugar mixture.

Add dry ingredients, alternately with milk and vanilla, beating after each addition until smooth.

Beat egg whites until stiff but not dry. Fold into batter. Bake in two greased 8-inch layer pans in moderate oven (375°F.) about 30 minutes or until done.

February



Betty Crocker. (1988). Baking to Your Heart's Content. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16 PRESIDENTS' DAY	17	18	19	20	21
22	23	24	25	26	27	28

JANUARY 2026

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

MARCH 2026

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

Heart Cake

Bake and cool 1 package Betty Crocker angel food cake mix (any flavor) as directed. Cut the center into heart shape with serrated knife. Prepare whipped topping mix with skim milk, tint with food color and frost.

March

Wilson and Co. (n.d.). How to Be the Hostess with the Mostest. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
8	9	10	11	12	13	14 SPRING BREAK BEGINS
15	16	17	18	19	20	21
22	23 INSTRUCTION RESUMES	24	25	26	27	28
29	30	31				

FEBRUARY 2026

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28

APRIL 2026

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

Picnic Corn-Cake Stacks

- ¾ cup milk
- 3 tablespoons melted shortening
- 1 teaspoon sugar
- 1 12-oz. can whole kernel corn, drained
- 1 egg
- 1 cup pancake mix
- 2 cans WILSON MOR canned meat

Combine first 4 ingredients in shaker. Carry to picnic in portable cooler. Measure pancake mix into clean, dry, air-tight plastic bag. To make cakes break the egg into liquids, cover and shake. Open shaker and add pancake mix all at once, close and shake until mixed. Heat griddle over moderate heat. Bake until tops are bubbly and underside is brown; turn and bake on other side.

Cut each can of WILSON MOR into 8 slices. Brown slices lightly on both sides on a slightly greased griddle over moderate heat. To serve, top a buttered corn cake with a grilled slice of WILSON MOR; top with a second buttered corn cake and meat slice. Pour maple or waffle syrup over all. Count on 2 stacks per person for outdoor eating.

Makes 16 small cakes for stacking.

April

Royal Baking Powder Co. (1898). Royal Baker and Pastry Cook. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

MARCH 2026

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

MAY 2026

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

Potato Scones

- 6 potatoes
- ½ pint Graham flour
- ½ teaspoonful salt
- ½ teaspoonful Royal Baking Powder
- 1 tablespoonful butter
- 1 cupful cream
- 1 egg
- ½ teaspoonful extract cloves

Boil 6 moderately large potatoes, peeled, until very well done, drain off water, set them by fire with cover off to dry; mash exceedingly smooth, adding butter, egg, and cream. Sift together Graham, salt, and powder, which add to potato preparation; when quite cold, add extract; mix into firm dough, which will require care in handling, as it is very short. Flour board with Graham, turn out dough, roll it to thickness of ½ inch, cut with sharp knife into oblong pieces—say length of soda crackers and ⅔ as wide. Bake on hot griddle, pricking them with fork to prevent blistering. Very light and delicate—to be eaten with butter.

May

Arm and Hammer. (ca. 1980s). All Time Baking Soda Favorites: Treasured Recipes Modernized for Easy Baking. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2
3	4	5	6 SPRING SEMESTER INSTRUCTION ENDS	7 READING DAY	8 FINAL EXAMS BEGIN	9
10	11	12	13	14	15 FINAL EXAMS END	16 COMMENCE-MENT
17	18	19	20	21	22	23
24	25 MEMORIAL DAY	26	27	28	29	30
31						

APRIL 2026

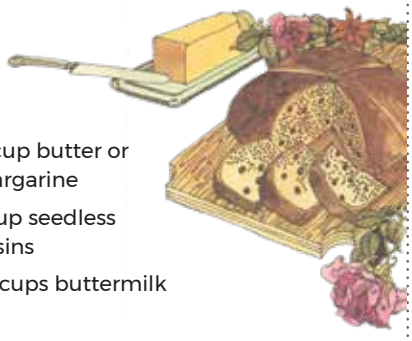
S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

JUNE 2026

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

Irish Soda Bread

A long-time family favorite that can turn any meal into a special occasion.



- 4 cups sifted all-purpose flour
- 1 tablespoon sugar
- 1½ teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon baking powder
- ¼ cup butter or margarine
- 1 cup seedless raisins
- 1½ cups buttermilk

Sift together flour, sugar, baking soda, salt and baking powder into large bowl. Cut in butter until crumbly. Stir in raisins. Add buttermilk and stir to make a soft dough. Turn onto lightly floured board and knead to form a smooth ball. Pat by hand on greased baking sheet to 1 ¼ inch thickness. With sharp knife score into 4 sections. Bake in 350˚ oven 1 hour or until bread is browned and a toothpick inserted in the center comes out clean. Serve warm with butter. Makes 1 loaf.

June

General Foods Corp. (1978). Jell-O Gelatin Rainbow Cake Recipes. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19 JUNETEENTH	20
21	22	23	24	25	26	27
28	29	30				

MAY 2026

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

JULY 2026

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

Pink Magic

- 2 packages (3 oz. each) JELL-O® Brand Strawberry Flavor Gelatin
- 2½ cups boiling water
- 3 cups vanilla ice cream
- 1 baked 9-inch cake layer, cooled

Dissolve gelatin in boiling water. Add ice cream, stirring until melted. Chill until thickened.

Cut cake into 8 equal wedges. Place 4 wedges in 8-inch springform pan, leaving equal space between wedges. Spoon ½ of the gelatin mixture between cake wedges. Place remaining cake on gelatin mixture; spoon in remaining gelatin.

Chill about 4 hours. Remove sides of pan.

Garnish with thawed BIRDS EYE® COOL WHIP Non-Dairy Whipped Topping and strawberries, if desired.

July

Royal Fruit Flavored Gelatin. (n.d.). New Summer Drinks with Food Value. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4 INDEPEN-DENCE DAY
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

JUNE 2026

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

AUGUST 2026

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

Strawberry Cup

- 1 package Royal Strawberry Gelatin
- ¾ cup boiling water
- ¼ cup crushed strawberries and juice
- 1 tablespoon lemon juice
- 1½ cups ice and ice water

Dissolve the Royal Strawberry Gelatin in the ¾ cup boiling water; add the remaining ingredients and mix well in drink shaker, or frappe by pouring from one pitcher to another. Other berries may also be used. Makes four servings.

August

Pet Milk Company. (1924). 1924 Pet Milk Cook Book. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24 FALL SEMESTER INSTRUCTION BEGINS	25	26	27	28	29
30	31					

JULY 2026

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

SEPTEMBER 2026

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

Cream of Pea Soup

- 1 can peas
- 1 cup water
- 1 slice onion
- 1 teaspoon sugar
- 2 tablespoons butter
- 2 tablespoons flour
- 1 teaspoon salt
- ⅛ teaspoon pepper
- 1 cup Pet Milk diluted with 2 cups water

Add one cup water, sugar and onion to peas and cook twenty minutes.

Press through a sieve. Melt butter, and add flour mixed with salt and pepper. Stir until blended, and add diluted Pet Milk. Stir until smooth, and then add strained peas. Reheat and serve.

September

The Towle Maple Products Company. (1915). Log Cabin Recipes. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4	5
6	7 LABOR DAY	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

AUGUST 2026

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

OCTOBER 2026

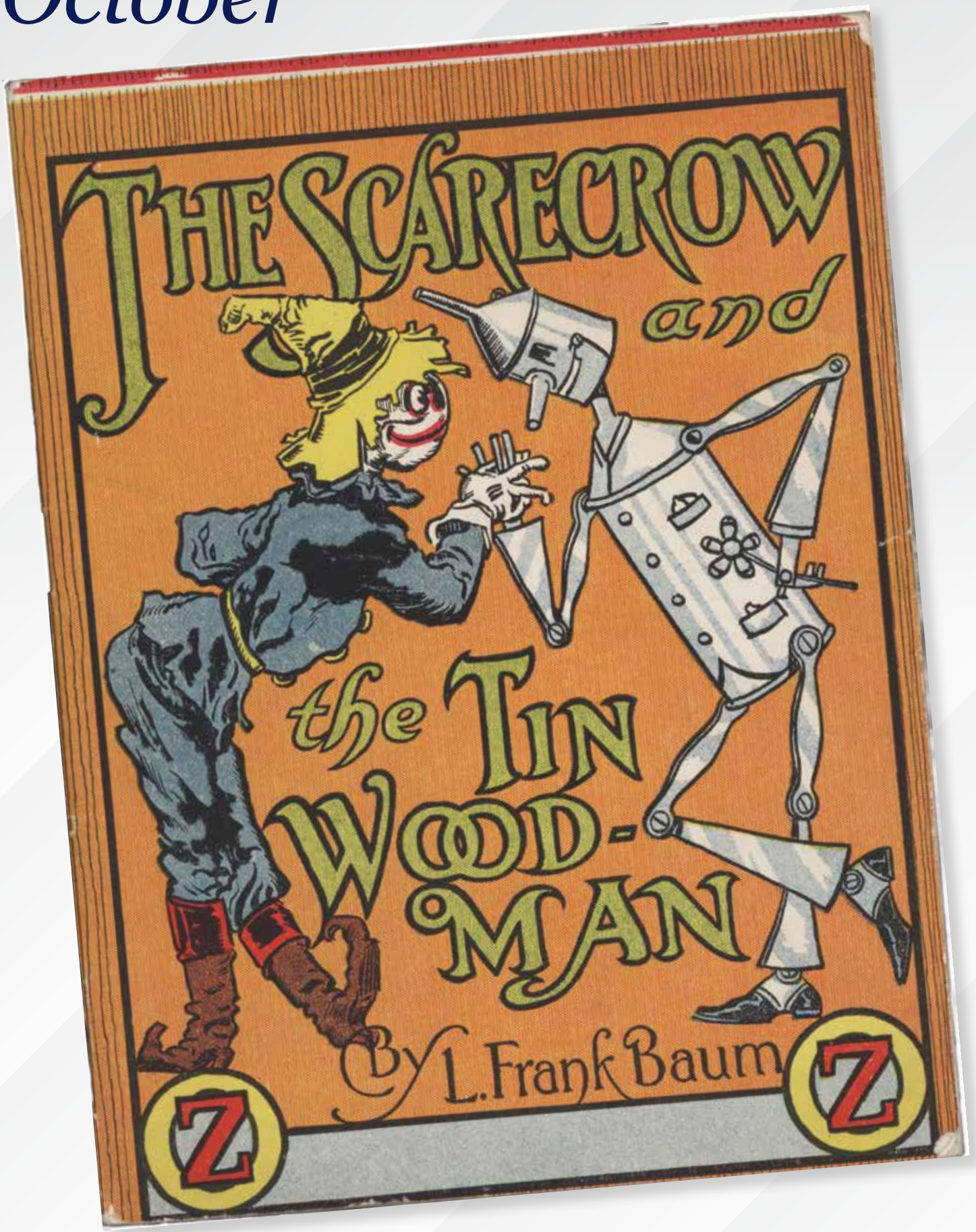
S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Waffles (Sweet Milk)

- 1 quart milk
- 3 cups of flour
- 3 eggs
- 2 teaspoonfuls baking powder
- ¼ cup melted butter
- Teaspoonful of salt

Beat yolks and whites of eggs separately, add yolks to the milk, then butter. Mix flour, baking powder and salt together. Mix all together, and lastly add the beaten whites of eggs.

October



The Reilly and Lee Co. (n.d.). The Scarecrow and the Tin Wood Man. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

SEPTEMBER 2026

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

NOVEMBER 2026

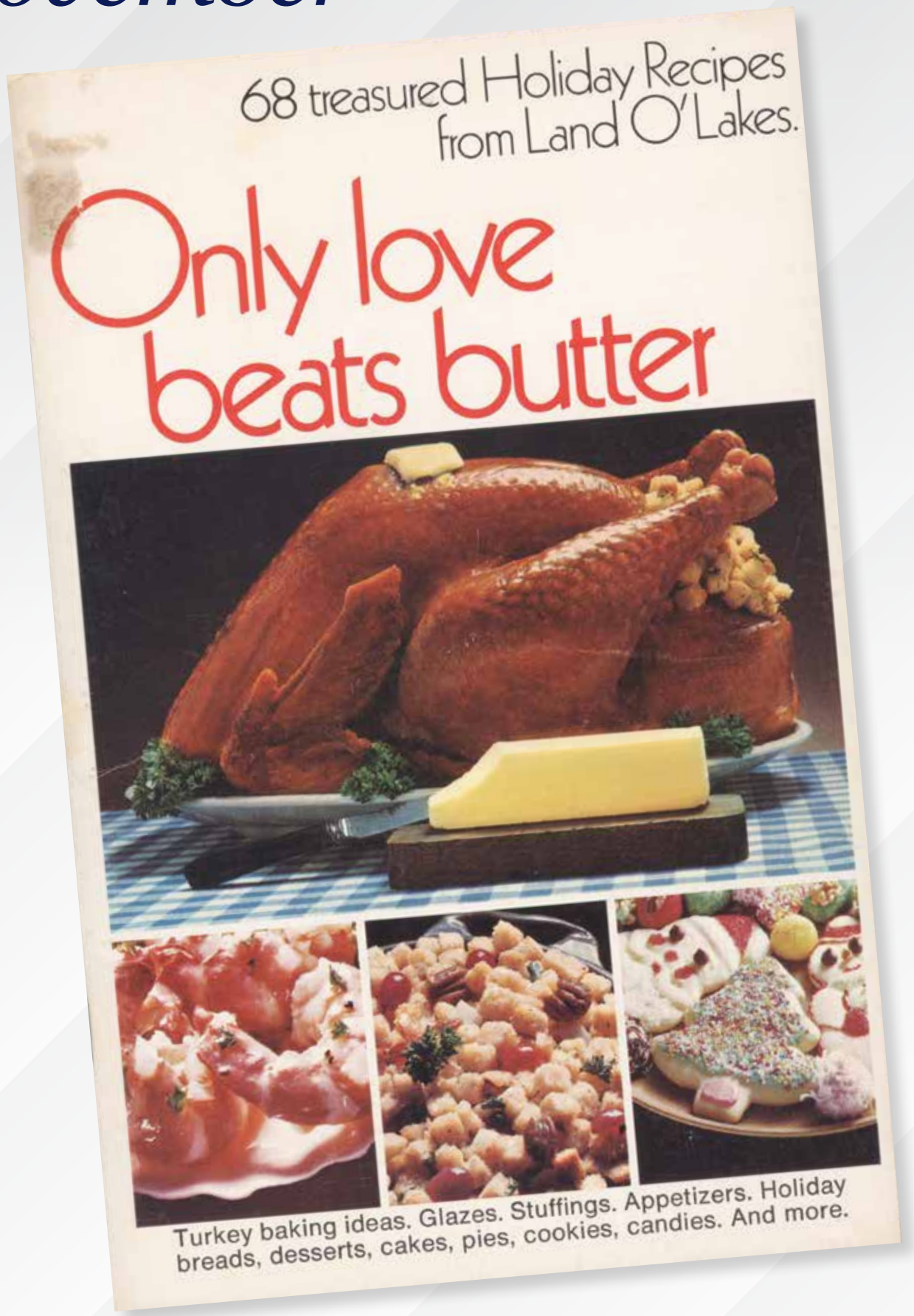
S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

Magic Ice

- 1 package lemon Jell-O
- 1 pint warm water
- 1 cup green Malaga grapes, halved and seeded

Disolve Jell-O in warm water. Chill. When slightly thickened, fold in grapes. Chill until firm. Break with a spoon and pile lightly in sherbet glasses. The irregular mass looks like ice. Serves 6.

November



Land O' Lakes Kitchens. (n.d.). Only Love Beats Butter: 68 Treasured Recipes from Land O' Lakes. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
8	9	10	11 VETERANS DAY	12	13	14
15	16	17	18	19	20	21 FALL BREAK BEGINS
22	23	24	25	26 THANKS-GIVING DAY	27	28
29	30 FALL SEMESTER INSTRUCTION RESUMES					

OCTOBER 2026

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

DECEMBER 2026

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

Butter Holiday Stuffing

- ¼ cup (¼ stick) Land O' Lakes Butter
- ½ cup chopped onions
- ½ cup pecan halves
- 1 cup halved cranberries
- 3 tablespoons sugar
- ⅓ cup chopped parsley
- 7-ounce package cube stuffing

Yield: Stuffing for 8 to 10 pound turkey

Prepare stuffing according to package directions. Saute onions and pecans in butter for 5 minutes. Combine cranberries and sugar. Add all ingredients to stuffing, stirring only to blend.

Stuff 8 to 10-pound Land O' Lakes Turkey or place in a buttered 1½ quart casserole and bake at 325° during the last 30 minutes of roasting time.

December

American Bottlers of Carbonated Beverages. (1952). Sparkling Party Recipes. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4	5
6	7	8	9 FALL SEMESTER INSTRUCTION ENDS	10 READING DAY	11 FINAL EXAMS BEGIN	12
13	14	15	16	17 FINAL EXAMS END	18	19
20	21	22	23	24	25 CHRISTMAS DAY	26
27	28	29	30	31		

NOVEMBER 2026

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

JANUARY 2027

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
31	25	26	27	28	29	30
31						

Emerald Frost

- 12 small bottles lemon soda or 3 qt.-size bottles club soda
- ½ cup mint jelly
- ½ cup water
- 3 tablespoons lime juice
- 8 slices of lime

Empty 4 small bottles (or 1 qt. bottle) into freezing tray and freeze. Chill remaining bottles.

Heat mint jelly and water in small saucepan to make a syrup. Cool: add lime juice.

To serve: shave, or crack carbonated beverage ice and place in tall glasses. Pour two tablespoons of the syrup over ice in each glass. Garnish glasses with lime slices. Serve together with the chilled bottles of carbonated beverage; let each guest fill his own glass.

Serves 8.

MISSION

The University Library is central to the intellectual life of the university. By providing and stewarding collections and content that comprise a record of human knowledge and by offering a wide array of services, it enhances the university's activities in creating knowledge, preparing students for lives of impact, and addressing critical societal needs. The Library advances the university's goals by striving to ensure unfettered access to information and by providing a network of expertise that ensures value, quality, and authenticity of information resources. The Library integrates and manages knowledge to enable learning and the creation of new knowledge.

LIBRARY GOALS

These are informed by the University Goals but reflect Library practice and culture of Library employees and our patrons.

1. Foster scholarship, discovery, and innovation
2. Provide catalyst for transformative learner-centered experiences
3. Make a significant and visible societal impact
4. Steward resources effectively in alignment with current strategy

AREAS OF FOCUS FOR THE UNIVERSITY LIBRARY

The University Library aspires to embody the following principles, and they are therefore our areas of focus.

1. An organizational culture that exemplifies the Boldly Illinois values of collaboration, authentic inclusion, empowerment, and building current and future information professionals
2. Human-centered spaces (both physical and digital) that serve the existing and emerging needs of employees and patrons
3. An ecosystem that provides sustainable and inclusive discovery of and access to physical and electronic collections
4. Sustainable and scalable services that are responsive to changing patron needs
5. A technology infrastructure that increases capacity for strategic initiatives
6. A focus on engagement with outcomes that have local, state, national, and/or international impact

go.library.illinois.edu/2025framework

FINANCIAL STATEMENT

During the 2024-2025 fiscal year, the Library received more than $7.6 million in total giving. The Library is grateful for these generous contributions, which help sustain its excellence and status as one of the world's preeminent research collections.

The Library's advancement effort is an integrated fundraising program that seeks support on several different levels, including the **annual fund program**, which includes the corporate matching gift program; **major gifts**, many of which are endowed funds; **planned giving**, or deferred gifts; and more.

The market value of the Library's total endowment as of June 30, 2025, was $87.5 million. Invested both for income and long-term growth, endowment funds play an especially important role in helping the Library meet the challenges of the future.

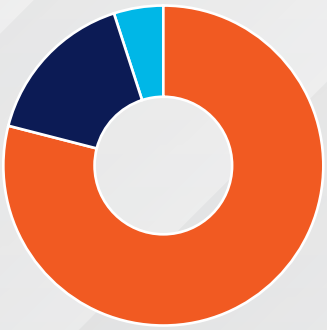
Fiscal Year 2025

(7/1/24–6/30/25)

Outright Giving	$5,940,627[†]
Planned Giving	$1,699,176[‡]
TOTAL GIVING	**$7,639,803**

[†] Includes outright gifts, pledge payments, recurring payments, undocumented estate distributions, and matching gifts

[‡] Includes irrevocable deferred commitments and revocable deferred funds received



Who is giving to the University Library?

- Alumni (79%)
- Friends (16%)
- Corporations, Foundations, Faculty/Staff, and Students (5%)

ENDOWMENT FUNDS

Endowment funds provide a valuable opportunity to invest in the future of higher education. Each fund serves as a permanent financial resource that generates annual income for a designated purpose. In this way, donors create a living legacy that spans generations.

Library endowment funds are established with gifts of $25,000 or more, payable over a five-year period. The income is used according to the wishes of the donor and typically benefits a specific Library collection, program, or service.

Funds Endowed from July 1, 2024 to June 30, 2025

- Barbara F. and Lawrence M. Brandt Library Endowment Fund
- J. W. Carmichael Jr. Library Endowment Fund
- Choi Family Library Endowment Fund
- Norman K. Denzin and Katherine E. Ryan Library Endowment Fund
- Robert O. Endres Cinema Studies Library Endowment Fund
- Robert O. Endres Professorship in Cinema Studies Librarianship Fund
- Joan M. Friedman Library Professional Development Fund

For a complete list of endowment funds, please visit **www.library.illinois.edu/friends**.

Please provide your feedback on this annual report

Help us improve the information we share with you by taking this short 2-minute survey:

go.library.illinois.edu/AnnualReportSurvey

MEMORIAL GIFTS

From July 1, 2024, to June 30, 2025, the University Library received gifts in memory of the following individuals:

David E. Batista
John W. Beecher
Barbara J. Benway
Charles G. Bloomberg
John K. Bouseman
Judith Bowman-Rhodes
Otha L. Brandon
Harold R. Bruno
Anthony K. Cassell
Terry Crooks
Ralph DeMoss
Norman K. Denzin
Molly A. Dolan
Kermit J. Fessler
Patricia L. Fessler
R. A. Forrester
Janet K. McCowan Gantzert
Andrew V. Granato
William W. Hay
Harriett Painter Hopkins
Linus H. Horcher
Joseph P. Hough
Morris G. Huck
Patricia Jacob
Paul Jacob
Frances B. Jenkins
Robert W. Johannsen
Tom D. Kilton
Joyce D. Meyer
Jim Miller
Carolyn W. Mullally
Donald P. Mullally
Roy L. Ostrom
Campo E. Palencia
Napoleon Perkowski
Michael Proctor
Stanley Rosen
Francis Seyfarth
Jean Seyfarth
Henri Stegemeier
Patricia F. Stenstrom
Allen H. Toby
Ruth H. Toby
Benjamin Uroff
Clarence M. Wayman
Kathleen Weibel
John E. Wetzel
Rebecca S. Wetzel

TRIBUTE GIFTS

From July 1, 2024, to June 30, 2025, the University Library received tribute gifts in honor of the following individuals:

Brian W. Allen
Susan J. Allen
Amani F. Ayad
Tamara F. Bouseman
Robert S. Byars
Iris Chang
Barbara J. Ford
Rachel Gooze
Gwendolyn Gray
Nancy W. Grube
Christopher S. Harris
Donald W. Krummel
Robert J. Lam
Melanie J. Loots
Sybil S. Mervis
Michael D. Muchow
Diane P. Staes
James P. Staes
Callie F. Standerfer
Claire Stewart
Jacqueline M. Vossler
Joseph D. Wawro

Note from Professor Emerita and Past Department Head (2002–2012), Department of Food Science and Human Nutrition Faye M. Dong


Faye M. Dong


Stephen M. Gryc

The historical and colorful recipe book collection donated by Dr. Stephen M. Gryc provides a rich cultural and culinary history of the introduction and advertisement of new food ingredients and preparation methods to consumers in the United States between 1876 and 2022. The descriptive language and illustrations in these booklets reflect the cultural beliefs and scientific knowledge at the time of their publications. In this collection of over 1,000 booklets, we can learn about the marketing of new food ingredients, specific commodities, and food products. We also get a glimpse of prevailing societal norms at the time, such as women being predominantly in charge of food preparation for their families. Through careful and deliberate booklet acquisitions, Dr. Gryc assembled this magnificent collection and has generously donated it to the University of Illinois Archives to share with others.

Dr. Gryc and I have known each other since we both attended Fremont High School in Sunnyvale, California, in the 1960s. We had classes together, including English and concert/marching band, and became reacquainted at a high school reunion a few decades later. It is no surprise to me that Dr. Gryc became a collector of advertising recipe publications; he has both an avid interest in history and a passion for the culinary arts and fine food. I am deeply honored that he donated his collection in my name, and I am grateful that he selected the world-class archives at the University of Illinois at Urbana-Champaign to preserve and share his incredible collection.

ACKNOWLEDGMENTS

The University Library's Office of Advancement especially wishes to thank the following individuals at the University of Illinois Urbana-Champaign for their guidance and kind assistance with this publication.

Department of Food Science and Human Nutrition, College of Agricultural, Consumer and Environmental Sciences

Faye M. Dong, Professor Emerita and Past Department Head (2002-2012)

University Library

Belinda Bolivar, Library Assessment Specialist

Esra Coskun, Collection Analyst and Planning Specialist

Myung-Ja Han, Head of Acquisitions and Cataloging Services

Kimberly Johnson, Associate Director of Fiscal Operations

Joanne Kaczmarek, University Archivist

Michael Norman, Discovery Services Librarian and ILS Coordinator

Stefanie Postula, Senior Library Specialist

Jameatris Rimkus, Archivist Program Officer

Cherié Weible, Head of Central Access Services

Makenna West, University of Illinois Archives Document Scanner

Jen-chien Yu, Director of Library Assessment

Office of Advancement

Kathryn Heise, Assistant Dean for Advancement

Javonda Pelman, Director of Advancement

Alyson Bell, Associate Director of Advancement for Stewardship and Donor Relations

Vicki Sparks, Administrative Aide

The Office of Advancement would like to thank **Jack B. Baker**, Research and Portfolio Management Manager, at the University of Illinois Foundation for all of his assistance throughout the year.

For more information about Library Friends and giving opportunities, please contact:

Office of Advancement
University of Illinois at Urbana-Champaign Library
227 Main Library
1408 West Gregory Drive
Urbana, IL 61801

Telephone: (217) 333-5682
Fax: (217) 244-7201
E-mail: **friends@library.illinois.edu**

library.illinois.edu/friends

The publication from the University of Illinois at Urbana-Champaign Library's Office of Advancement includes information about the fiscal year ending June 30, 2025. Each year, it mails to nearly 2,600 individuals who financially support the University Library. Every effort is made to ensure completeness and accuracy. If there is an error, please make us aware by calling (217) 333-5682.

Editor: **Heather Murphy**, Chief Communications Officer

Assistant Editor: **Marisa Modugno**, Marketing Associate

Copy Editor: **Sara Berthier**, Events Administrator Associate

Design: **Studio 2D**

Right: General Mills, Inc. (1933). New Party Cakes For All Occasions. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.

UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

University Library
Office of Advancement
1408 W. Gregory Drive, Room 227
Urbana, Illinois 61801
(217) 333-5682

Lydia E Pinkham Medicine Company. (n.d.). Picnic Time. Faye Dong Advertising Recipe Booklet Collection (8/9/24), University of Illinois Archives.