

Konica Minolta has evolved its existing virtual events series, "We've Got You All Covered," which was developed primarily as a pandemic response and remote work enablement series, into a new program for business planning and returning to work in a post COVID-19 world. The new series, "Post Pandemic Planning - Adapting to the Next Normal," helps businesses plan for reopening and offers solutions for what the "next normal" looks like for businesses moving into the future. Click <u>here</u> for the series schedule.

WEEK IN REVIEW



ROYALS BLOOD DRIVE WEEK

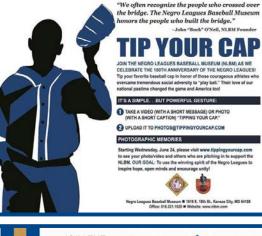
Through July 10, fans who donate blood at area Community Blood Centers will receive a special Rally Towel. To schedule an appointment, click the button.







With the holiday weekend upon us, Chef has prepared a couple of different salads and a vinaigrette you can take to any barbeque (with proper social distance protocols and masks of course)!





ROYALS FANBASSADOR PROGRAM

Season Ticket Members will be offered the chance to order a hard-plastic cutout of their likeness that will be displayed in a seat at Kauffman tadium during the 2020 season!

ORDER



ROYAL & CHIEFS RALLY PRINTS

This double framed commemorative presentation features Kansas City's celebration of our world champions from both 2015 and 2020. (\$250 Retail Value on sale for \$160 Price) To learn more:



JOIN THE KANSAS CITY RULE CONTER REGISTRATION FRIDAY, JULY 3 8:00AM - 12:00PM Ansas City Urban Youth Academy Basas City MO 64108 Arter online by July 8 to vote in Misouri the Primary Election at VOTE.007



ROYALS SOCIAL

Fans can find something n w on the Royals social media channels every day:

MONDAY Kids Activities	TUESDAY Trivia	WEDNESDAY Phone Wallpapers	THURSDAY YouTube content	And don't forget to tag us
VISIT	VISIT	VISIT	VISIT	in your photos!



PRESENTED BY 🔵 KONICA MINOLTA

IN THE BALLPARK

Though we're not playing games, we still want to take a moment to honor those who are helping the community through two programs that are staples of the in-game experience at The K. Each Friday, we'll honor individuals on our social media channels until we can put them in the respective seats. We're also going to bring a little more of the ballpark experience to you at home with a weekly feature or two that are normally only shown on CrownVision.





TEAM STORE PICKUP If you want the latest Royals styles, you can now get curbside pickup outside of the Royals Team Store at The K! To place your order, you can email kcsports@aramark.com, call 816-504-4045, or send a direct message to @RoyalsTeamStore on Twitter or Instagram.

SHOP

TUNE-IN

Classic Royals of across the six-s		oyals Radio Network wait for the 2020 s		THURSDAY 7/2 Royals Take Over 1st in Division (6/9/15)	FRIDAY 7/3	SATURDAY 7/4 Ned Yost 1st Game /Ist win 6:00 pm CT Royals Warmup - season preview KANSAS CITY.
SUNDAY 7/5	MONDAY 7/6	TUESDAY 7/7	WEDNESDAY 7/8	THURSDAY 7/9	FRIDAY 7/10	5:30 pm CT SATURDAY 7/11
Frantic Comeback at Frantic Comeback at Ferway	1980 ALCS Game 1 Yankees at Royals (CANSAS CITY. 7:00 pm CT	Oakland at Kansas City - Sung Woo Super Fan game (8/25/12) 7:00 pm CT 1980 ALCS Game 2 Yankees at Royals KANSAS CITY. 7:00 pm CT	1980 ALCS Game 3 Royals at Yankees KANSAS CITY . 7:00 pm CT	Kansas City at Chicago White Sox - Rumble on the Southside (4/23/2015) 7:00 pm CT 1985 ALCS Game 3 Blue Jays at Royals KANSAS CITY.	Royals Warmup - season preview (KANSAS CITY. 5:30 pm CT 1985 ALCS Game 5 Blue Jays at Royals (KANSAS CITY. 7:00 pm CT	Kansas City at Chicago White Sox - Ned Yost sets franchise wins record 6:00 pm CT 1985 ALCS Game 6 Royals at Blue Jays





JULY 4TH SALAD SPREAD

DIFFICULTY: \star \star \star

NUMBER OF SERVINGS: 2 SALADS - 8 SERVINGS EACH

PREP TIME: CHARRED LEMON VINAIGRETTE: 5 MIN | GRILLED PEACH SALAD: 5 MIN CORN SALAD: 5 MIN

TOOLS & UTENSILS: CUTTING BOARD, CHEF'S KNIFE, CAST IRON PAN, SMALL BOWL(S), BLENDER, RUBBER SPATULA, MICROPLANE OR BOX GRATER, GRILL

CHARRED LEMON VINAIGRETTE

YIELD: 2 CUPS

INGREDIENTS

- 1 Each Lemons, quartered
- 1 Tbsp. Sugar, granulated
- ¹/₂ Cup Champagne Vinegar
- 1 ½ Cups Oil, Vegetable or Canola
- 1 Tbsp. Shallot, minced
- 1/2 tsp Thyme, fresh, picked

PROCEDURE

- Heat cast iron pan over medium heat.
- Cut lemon into quarters, toss lemons in sugar.
- Sear the lemons in hot cast iron pan until blackened. Set aside.
- Place thyme, shallots, and vinegar in blender, start on low.
- Slowly stream oil into blender, making sure not to add too much. Mixture will begin to emulsify.
- When all oil is added, place in container, add charred lemons to infuse flavor.
- Hold under refrigeration for at least 1 hr, overnight for maximum flavor.
- In case of separation, vinaigrette may have to be mixed gently to re-emulsify before using.

GRILLED CORN SALAD

YIELD: 8 SERVINGS

- INGREDIENTS
 - 8 Ears Corn, in husk
 - 2 Pints Grape Tomato, halved
 - 1/2 Cup Green Onion, thin slice
 - 1 Cup Parmesan Cheese, microplaned
 - ¹/₂ Cup Olive Oil
 - To Taste Salt, kosher
 - To Taste Pepper, black, ground

GRILLED PEACH SALAD

YIELD: 8 SERVINGS

INGREDIENTS

- 8 Ounces Baby Spinach
- 6 Ounces Burrata Cheese (Ricotta can be substituted)
- 2 Ounces Pecans, candied, chopped
- 1/2 Pint Blueberry, washed
- 2 Each Peaches, cut into 1/8ths
- 2 Ounces Watermelon Radish, sliced thin
- 2 Ounces Prosciutto, sliced thin, chopped, fried (Bacon can be substituted)
- 1 Recipe Charred Lemon Vinaigrette

PROCEDURE

- Heat grill.
- Place sliced peaches on grill, rotate rapidly so they don't burn. Remove and reserve under refrigeration.
- Using a large salad bowl begin with 1/3 of the spinach.
- Place 1/3 of each of the ingredients a top the spinach, except for the vinaigrette.
- Continue layering the ingredients in this manner.
- Serve with charred Lemon Vinaigrette on the side.

PROCEDURE

- Heat grill.
- Place corn on grill. Rotate every 2-3 minutes, you want to char the husk on all sides.
- Remove corn, place into a vessel, cover, and let steam for 15-20 minutes.
- Remove corn from vessel. Remove husk and silk from the cobs.
- Hold corn cob standing up on a cutting board. Using a chef's knife, cut the kernels off of the cob. Continue with all corn cobs. Reserve kernels in mixing bowl, discard cobs.
- Mix the rest of the ingredients in mixing bowl. Serve chilled. ENJOY !!!