



Fun with food

Celebrate the longer and carefree days of summer with a bevy of burgers, a cool cookout menu and easy grab-and-go morning meals. Friday in Relish.

SECTION D. PICHMOND TIMES-DISPATCH - WEDNESDAY JUNE 5 2019 - PICHMOND COM



HOLLY PRESTIDGE/TIMES-DISPATCH

SAVE \$10 ON A \$50 GAS CARD

WITH THE PURCHASE OF \$50 WORTH OF GROCERIES.



Look for a coupon in our weekly ad to save \$10 on a \$50 gas card with the purchase of \$50 worth of groceries. Gas cards available for a variety of gas stations near you. Restrictions apply. Coupon expires 6/11/19.

Publix

BUSINESS

Editor: Gregory J. Gilligan (804) 649-6379 ggilligan@timesdispatch.com

U.S. durable goods orders up in December

Orders to U.S. factories for big-ticket manufactured goods posted a 1.2 percent advance in December, but much of the strength came from a surge in demand for commercial aircraft, a volatile sector, the Commerce Department reported Thursday, But a key category that tracks business investment fell for a second straight month — down 0.7 percent in December after a 1 percent drop in November

S.C. firm acquires Stony Point Shopping Center in Bon Air

Company wants to find new tenant for former Martin's grocery space

BY TAMMIE SMITH

Stony Point Shopping Cen-ter in South Richmond is under

ter in South Richmond is under new ownership. 2 a South Carolina-based commercial real estate firm, has purchased the strip retail center, including the vacant former grocery store building, located off Huguenot Road near Forest Hill Avenue in the Bon Air community.

The shopping center is not the same as Stony Point Fashion

Park mall, which is located off Chippenham Parkway. "For some time now, we have been searching for the right entry into the Richmond mar-



ket. We are excited about the

opportunity to work with local businesses as we continue to enhance the Stony Point Shopping Center," said Gordon Valen-tine Jr., Ziff Properties assistant director of acquisitions, in a statement.

The purchase price of the shopping center was not dis-closed; the sale had not been recorded on the city's property records website by Thursday

afternoon.
Tenants in Stony Point Shopping Center include a number

restaurants such as South-ound, small mom-and-pop usinesses and some franchise ons of national chains

Ziff Properties said in its state-ment that it hopes to lease or redevelop the grocery store building in the near future. The building in the near future. The 40,060-square-foot space has been vacant since the Martin's Food Markets grocery store there closed in July 2016. Outparcels in front of the center, including those occupied by a McDonald's and TowneBank, are separately owned. The strip retail center previously sold in 2015 to Next Realty UC of Illinois in a loint vacanty.

ously soft in 2015 to Next Realty L.C of Illinois in a joint venture with local operating partner Verris Capital. At that time, the partnership paid \$5.7 million for the grocery store property and \$9.4 million for the remainder of the retail strip.

James Ashby IV and Pam

Let Of commercial real estate irm HFF represented the seller im the transaction. Ziff Properties owns and operates shopping centers and other retail strip.

Stripping in the transaction of the transaction in the transaction. Ziff Properties owns and operates shopping centers and other commercial properties in the southeastern U.S.

Stripping in the transaction. Ziff Properties owns and operates shopping centers and other commercial properties of the transaction. Ziff Properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commercial properties owns and operates shopping centers and other commerci

Strieffler with commercial real estate brokerage Cushman & Wakefield | Thalhimer will con-tinue to handle leasing at the shopping center with the as-sistance of Alec Boyle of Ziff

"We are working on back-fill-ing the former Martin's," Ashby

said.
Residents of the area have repeatedly said they would like to
see a grocery store in the space,
but Richmond's grocery market
has an excess of supermarkets in
some neighborhoods.
John Owendoff and Jordan
Lex of commercial real estate
from HEE represented the seller

Housing sales in U.S. tumble to worst pace in three years

Existing homes slide 1.2% in Jan.; properties priced under \$250,000 see biggest decline

U.S. home sales fell 1.2 percent in January to their worst pace in more than three years, as persistent affordability problems have put a harsh chill in the real estate market.

The National Association of Realtors said Thursday that sales of existing homes declined 1.2 percent to a seasonally adjusted annual rate of 4.94 willion last month the slowest sales. million last month, the slowest sales rate since November 2015.

During the past 12 months, sales have plunged 8.5 percent.

have plunged 8.5 percent.

Would-be homebuyers are increasingly priced out of the market as years of climbing prices and strained inventories have made ownership too costly. A solid job market has done little to boost sales, with the sharpest annual sales declines being among homes priced less than 2550,000.

"January's weak sales pace was likely the result of the limoring referst of

the result of the lingering effects of stock market volatility and lower constock market volatility and lower con-sumer confidence toward the end of 2018, 'said Joel Kan, associate vice president of industry surveys and fore-casts at the Mortgage Bankers Associa-tion. 'Much of the January decrease the confidence of the January decrease also tends to be where inventory is the tightest.'

Homes are sitting on the market longer, causing inventories to rise. Properties stayed on the market for an average of 49 days, up from 42 a year ago. The number of homes for sale has

ago. The number of homes for sale has risen to 1.59 million from 1.52 million from 4.52 million from 4.52 million from 4.52 million from 4.52 million a year ago, yet inventories are still tight compared to historic averages. Still, buyers may find some relief as average mortgage rates have declined this year and price growth has slowed. The average interest changed on a 30-year, fixed-rate mortgage was 4.35 percent this week, down from an average as high as roughly 5 percent last year, according to mortgage buyer Freddie Mac.

The median sales price in lanuary

The median sales price in January The median sake price in January was \$247,500, a slight increase of 2.8 percent from last year. After eclipsing wage gains for several years, home prices in this report are now increasing at a slower rate than average hourly earnings.

'Ugly produce' is peachy keen, but shoppers aren't buying it

BY CANDICE CHOI AND SCOTT MCFETRIDGE

Is the "ugly produce'" trend already reaching the end of its shelf life in

supermarkets? Walmart and Whole Foods Walmart and Whole Foods in recent years tried selling some blemished fruits and vegetables at a discount, pro-duce they said might other-wise be trashed because it's not quite the right size, shape or color.

But the two chains and others quietly ended their tests, suggesting dented ap-ples and undersized potatoes may not be all that appealing in stores where better looking fruits and vegetables are on

display.

"Customers didn't accept it as much as we had hoped," said Mona Golub of Price Chopper, a grocery chain in the Northeast that also dis-continued its offering of ugly

produce. Still, some stores and home delivery startups haven't given up on the idea of sell-

given up on the rue of sen-ing less-than-perfect produce to reduce food waste and say they're doing well. At a Hy-Vee store in Iowa, a recent display of "Misfits" produce included packs of apples, lemons and oranges that were either too big or small, or otherwise sub standard in appearance. A sign explained that "6 mil-lion pounds of fresh produce goes unused each year," though the packages didn't specify why the produce might have otherwise been thrown away

thrown away.
"I like the cost savings, and it is good to help and not throw so much away," said shopper Brian Tice, who bought a pack of small oranges.

oranges.

Another shopper, Jamie
Shae, said she didn't realize

about the fruit
"I happened to see the bags
of lemons," said Shae, who
was in a rush and grabbed two



Dave Ruble stocked less-than-perfect produce at a Hy-Vee store in Urbandale, lowa. After a spot in produce sections, blemished fruits and vegetables may already be getting tossed back in the tr



Severn, Md.-based Imperfect Produce delivers fruit and

bags.
The supplier of the Misfits produce to supermarkets,
Robinson Fresh, said about
300 grocery locations still sell
the fruits and vegetables, including the Hy-Vee stores.
Kroger also said it still plans
to introduce its "Pickuliar
Picks" this spring.

to introduce its Pickuniar Picks" this spring. But among other regional chains that have stopped carrying ugly produce are Meijer in the Midwest, Han-naford based in Maine and Pittsburgh-based Giant Eagle,

which cited "inconsistent customer interest" for pulling the plug on its "Produce with Personality." Walmart no longer offers the damaged "I'm Perfect" apples it introduced in Flor-ida in 2016. The efforts channeled growing interest in reduc-

growing interest in reduc-ing food waste. Government agencies say the best way to reduce waste is to stop pro-ducing too much food. The U.S. Department of Agriculture estimates that

31 percent of the 430 billion pounds of the nation's food supply goes uneaten. That does not include the fruits

at the larm level, before lood: reach stores. For fruits and vegetables that don't meet supermarket standards, some may get pro-cessed for products like juices and some go to food banks. Shopper preferences may not be the only chal-lenge for ugly produce in supermarker.

supermarkets.
"Retailers really prize their

"Retailers really prize their produce sections," said Im-perfect Produce CEO Ben Simon, whose company had partnered with Whole Foods on a test at the chain. Grocers might worry that cheaper produce will cam-nibalize sales of regular pro-duce, or give off a bad image, he said

Delivery startups say they're seeing interest in their

they re seeing interest in their services.

But they are up against shoppers who inspect the fruits and vegetables they buy and those who worry about all the packaging.

METROBUSINESS(LIVE)

Commercial Real Estate: Hot Spots South of the James

Buy tickets now to join a conversation about the region's commercial real estate hot spots. Learn about what the future holds for these neighborhoods and other various planned projects.

Metro Business Live will welcome the following speakers:

Tim Davey, the principal in charge of marketing and business development for Timmons Group. Laura Lee Garrett, a partner and leader in the real estate section of Richmond-based law firm Hirschler, Andrew G. Gillies, Chesterfield's planning director, George P. Emerson Jr., a residential and commercial real estate developer and the principal in many historical redevelopment projects throughout the Richmond region. Payar Famelli, a partner and first vice president at Henrico-based brokerage Commonwealth Commercial Partners.

Richmond Times-Dispatch



Tuesday, March 26

7:15 a.m. – Breakfast and networking 8 a.m. - 9 a.m. – Program

More information and tickets: Richmond.com/MBL

Kim Chapman (804) 649-6751 kchapman@timesdispatch.com

Stick with kebabs to raise the dinnertime fun factor

BY ROBIN MATHER

It's officially grilling season. Steaks, chicken, burgers and hot dogs will grace the grill through summer's sultry afternoons and long evenings. For special occasions, though, offering kebabs will please everyone at the table. Though they're a little fussy to make, kebabs invariably delight diners. What is it about dinner on a stick? We have marinades for beef, lamb and shrimp, with suggestions for sauces and side dishes that will make your grilling adventure a success. First, a couple of tips. Skewer meat and vegetables esparately since meat and vegetables esparately since meat and vegetables cook at different speeds. Cherry tomatoes always seem to fall off during cooking. Leave a bit of space between the pieces when you skewer them so each can cook to perfection.

Vegetable kebabs don't have to be limited to peppers, zucchini, cherry tomatoes and onion. Try making mushroom skewers, mixing portobello, cremin, white button and shiitake. Or consider ratatouille skewers of Japanese eggplant rounds, zucchini, jarred roasted peppers and onion chunks. Mix fruits with vegetables if you like; pineapple's a good choice, as are peaches.



Whatever your vegetable skewer choices, cook them on a cooler area of the grill, and brush them as they cook with olive oil warmed with crushed garlic, a pinch of salt and freshly ground pepper. Plan on one to two skewers of meat or shrimp and one of vegetables for each guest.

and one of vegetables for each guest. Whether you choose wooden or metal skewers, select long ones rather than short. Doing so gives the chef a cooler part of the skewer to use as a handle, which makes turning the kebabs easier. Kebabs cook guickly, so you'll need to babysit them at the grill, turning them frequently.

The acidity of the white wine and orange juice will "cook" the shrimp — just like ceviche — if the shrimp marinates too long, so let them rest for no more than 2 hours. The bacon's smokiness echoes in the comeback sauce, enhancing the shrimp's citrusy flavor. Zest the or-ange before juicing it.

Makes 4 servings. Prep time: 35 minutes; marinate: 1 hour; cook time: 4 to 8 minutes.

1/2 cup olive oil
1/2 cup fry white wine (an oaky
chardomay would be a good
choice) or vermouth
25et and juice of I large navel
1 teaspone AECH; ground cumin,

coarse salt, freshly ground pepper 1½ pounds (size 21-25) shrimp 1 pound smoked bacon Comeback sauce (see recipe)

Combine olive oil, wine, orange zest and juice, green onions, garlic, cumin, salt and pepper in a gallon zip-close lastic bag. Add the shrimp, seal the top and knead briefly to make sure all shrimp contact the marinade. Refrige e, 1 to 2 hours, turning once.

At cooking time, remove the shrimp from the marinade and pat excess marinade away with paper towels. Discard

the marinade.

Cut the bacon crosswise into half-length pieces. Wrap a shrimp with a half strip of bacon; then skewer them, making sure to piece both ends of the bacon. Continue with remaining shrimp and bacon. You may have bacon left over.

co. Cook over a hot fire until bacon is crisp and shrimp is pink, 2 to 4 minutes per side. Serve with comeback sauce

And herbot rice, if desired.

Nutrients per serving: 416 calories, 23 grams fat (6 grams saturated), 315 milligrams cholesterol, 3 grams carbohydrate, 1 gram sugar, 48 grams protein, 966 milligrams sodium, 1 gram fiber.

Comeback sauce: In a medium bowl, combine ¾ cup each mayonnaise and ketchup, ¼ cup Sriracha or your favorite hot sauce; 2 tablespoons minned green onion, 1 tablespoon each lemon juice and Worcestershire sauce. I teaspoon each dry mustard and smoked paprika, 1 tablespoon each lemon juice and Worcestershire sauce. I teaspoon each dry mustard and smoked paprika, 1 tablespoon minned grafic, ½ teaspoon each black pepper and salt. If the sauce is too thick, thin it with a little olive oil.

Lamb Kehabs

LATITID NEDADS A garlicky marinade enhances the lamb's richness. Request that the butcher trim away fa and connective tissue if you've asked that the lamb be cut into cubes for you. As always, discard marinade after marinating raw meat.

Makes 4 servings. Prep time: 40 minutes; marinate: 8 hours; grill: 8 to 10 minutes

Juice of 1 lemon
2 tablespoons dry red wine
½ small onion, cut into chunks
4 large cloves garlic, smashed,

minced 1 tablespoon Dijon mustard

11/2 teaspoons EACH: dried oreg-1½ teaspoons EACH: dried oreg-ano, basil, rosemary and cumin ½ teaspoon EACH: coarse salt and black pepper 1½ pounds leg of lamb, cut into 1½-to 2-linch cubes Z'hug (see recipe)

In a blender or food processor fitted with a steel blade, combine olive oil, emon Juice, wine, onlor, garlic, Dijon mustard, dried herbs and salt and pepper. Whiz until the mixture thickens — it will look like mayonnaise when you're done. Pour the marinade into a glino zip-close plastic bag, 4dd the lamb, seal the top and knead to make sure marinade touches all the lamb pieces. Refrig-

the top and knead to make Sure marinade touches all the lamb pieces. Kerng-erate 8 to 24 hours, turning once or twice.

At cooking time, emove the lamb from the marinade and pat excess mari-nade away with paper towels. Discard remaining marinade. Thread the lamb pieces onto skewers, with 4 or 5 cubes on each.

Grill over a hot fire, 4 to 5 minutes per side. Serve with 2* hug and couscous, if Annicad

iesired. **Nutrients per serving:** 304 calories, 18 grams fat (5 grams saturated),

nuurients per serving: 304 calories, 18 grams fat (5 grams saturated), 100 milligiams cholesterol; 2 grams carbohydrate, no sugar, 33 grams protein, 535 milligiams sodium, no fiber.

27 bugs: Pace: blunch parsiely, 1 bunch cilantro, 4 cloves garlic, 1 teaspoon salt, 2 ilapentos and 2 serano peppers in the work bowl of a food processor fitted with a steel bade. Whit until the inclute is a pasts, then thin with olive of to a saucy consistency. Taste and adjust heat by adding cracked red pepper failses to your preference.

Lime-Marinated Skirt Steak Kebabs

Skirt steak is a good choice for these kebabs because of its fattiness, which keeps the mea from drying out. If you can't find it, substitute flank steak, cut in the same way. Threadill the strips of steak onto the skewer salary-style means the elebabs will cook onto the skewer salary-style means the elebabs will cook don't leave them untended on the gilli. Zest the limes before squeezing their juice.

Makes 4 servings. Prep time: 40 minutes; marinate: 8 hours; grill: 8 to 10 minutes.

1½ pounds skirt steak or flank steak 12 people and crushed red pepper flakes 12 cup lime juice from about 8 limes 12 cup lime juice from about 8 limes 12 cup olive oil 12 cloves garifus, smashed, peeled 1 tablespoon Dijon-style mustard 12 for garnish

Itablespoon Dijon-style mustard for garnish
Lay the skirt stake across the cutting board so that a long side is nearest
to you. Using a sharp kinle, cut the steak into 14-inch thick silces across the
use of the steak across the cutting board so that a long side is nearest
to you. Using a sharp kinle, cut the steak into 14-inch thick silces across the
use of the steak into 14-inch thick silces and the steak into 14-inch thick silces a sharing cut.
Hace the beef silces into a gallon zip-close plasts to bag,
in a blender or food processor fitted with a netal bade, combine led
julce olive oil, garlic, mustard, salt, black peoper, crushed red peoper fiakes
and zest. Whit until eventyfnigs is combined, about in minute.
Pour the marinade on until eventyfnigs is combined, about in minute.
Pour the marinade contacts all the beef. Refrigerate 8 to 24 hours, turning once or twice.
At cooking time, ermove the beef from the marinade, discarding marinade. Pat excess marinade from beef silces. Thread the silces salay-style
onto skewers.
Grill over a hot fire, 2 to 4 minutes per side. Serve with harissa-yogurt
sauce and saffornics, if desired.

Grill over a not niz., 2 to 4-minutes per side. Serve with nanssa-yogurt sauce and saffron rice, if desired.

Nutrients per serving: 378 calories, 25 grams fat (7 grams saturated), 118 milligrams cholesterol, 1 gram carbohydrate, no sugar, 38 grams protein, 176 milligrams sodium, no fiber.

Corn

stopped at the cheese and just left out the corn altogether — but to round out this fabulous salad, cool avocado not only adds color but also a creamy element. Nothing complicated

element. Nothing complicated here, just sail and pepper and a little cilantro and you've got a side that'll quickly become a picnic/cookout/potluck favorite.

And while the grill is hot, get those baby com ready.

Mexican street com is a popular nosh. Grilled com cobs are traditionally covered in mayonnaise and a variety of spices, rolled in some sort of cheese, such as cotila or queso freezo, such as cotija or queso fresco, and spritzed with lime juice. I've seen variations on the

I've seen variations on the mayo — some use sour cream or Mexican crema — or a mixture of some or all of those. I made my own version, this time with baby corn. Is is just me, or does food taste better when it's timy?

These will not disappoint. I used light mayo and cumin, garlic powder and chill powder, but you can use whatever spices and flavors you like. If it's heat you're after, increase the chill powder or add cayit's near you're airer, increase the chili powder or add cay-enne. Thread these onto skew-ers and pop them on the grill for just a minute or so — then watch everyone's eyes light up when you hand them a dressed-up baby corn that's

as adorable as it is tasty. These are great for kids, but don't be surprised if it's the adults who come back for seconds.
Lastly, there's nothing corny about chilled soups. Savory yet refreshing, they make lunches and easygoing dinners a breeze.

lunches and easygoing dinners a breeze.

Many recipes for chilled corn soups include other vegetables like bell peppers, or even potatoes, which I didn't want. I preferred the sweetness of the corn to be prominent, but I didn't want a boring soup that barely rose above basic creamed corn.

I found what I was looking for in coconut milk and thyme, both of which added delightful depth without overpowering the star ingredient. And in making this, I discovered one thing: Perfection is overrated.

overrated. This soup is lovely when This soup is lovely when strained and then poured into your bowls, silky smooth and blemish-free. But if you ask me, straining those corny bits out of the broth is a waste of time, not to mention flavor. I actually prefer the coarse texture of my soup to a smooth one.

Regardless of how you like it, the flavors work. Add some red pepper flakes if it's too mellow for you.

Sweet corn means summer is here. If you're up to your ears in it — pun intended — you're right on time.

hprestidge@timesdispatch.com (804) 649-6945



Corn and Halloumi Salad with Avocado

Makes 4 to 6 servings.

4 ears of corn, shucked 2 tablespoons olive or vegetable

8 ounces halloumi cheese 3 avocados, peeled and diced Salt and pepper, to taste Cilantro for garnish, if desired

Start grill.
Brush ears of corn with oil and wrap in foil. Place over heat for about 10 minutes, then remove corn from foil and Brush ears of corn with oil and wag in toil. Place over heat for about 10 minutes, then remove corn trom toil and place directly on the grates. Continue grilling until the corn is nicely charred. Remove the corn from the grill, allow to cool slightly, then cut off the kernels and place onto a serving plate. Set aside.

Slice the chees into large blocks and place directly not the grill. Gook for a few minutes, turning once or twice to get a char on each side of the cheese. Remove from the grill and cut into cubes. Add to the corn.

Add diced avocado to the corn and cheese and toss gently. Taste for sail and pepper. Add chopped cilantro, if desired.

Adapted from www.grihwithheironcast.com

Baby Mexican Street Corn

e a mini version — vou won't be able to stop eating these. Slide each baby com on a taken a popular street wer for easier handling. Makes 4 servings.

214.5-ounce cans baby corn, drained and patted dry 4 tablespoons light mayo 4 teaspoon EACH: cumin, garlic

powder, chili powder 1/2 cup crumbled cotija cheese or queso fresco Salt and pepper to taste

Juice from 1 lime Cilantro for garnish, if desired

neat you by mi.
In a small bowl, combine mayo, cumin, garlic powder and chili powder. On a plate, spread the crumbled cheese. Gently push a skewer into each bady com from the bottom.
Grill the corn just until a bit charred — this will only take a minute or so. Remove from grill and spread mayo mixture on bady com. Roll in crumbled cheese, sprinkle with salt and pepper and then spritz with lime juice. Sprinkle on claim, of using.



Happy Fourth of July!

VIRGINIA'S NEWS LEADER

Richmond Times-Dispatch

For one immigrant, a nightmare turns into his 'American dream'



Danny Teodorescu (left) and his wife, Ruxandra Zait (second from left), visited Joe and April Niamtu and Heir children, Evan (seated left) and Joey, at their Richmond home. Teodorescu met the Niamtus in 2007 after he was severely wounded in a shooting and they offered to give him a place to stay and help him with his medical treatments.



Romanian came to U.S. to sell ice cream and ended up staying

Before he came to America, all Danny Teodorescu knew about the United States while growing up in Romania was what he had read, heard and seen on television and in the movies. Based on all of that, he determined that if he ever got to the United States, this would be his one and only wish: to be among the

revelers on New Year's Eve in on the streets of New York. In He did indeed make it to America, but he didn't envision that his ticket here would be punched by sign-

perienced the worst of life in America and also the best. When Teodorescu, then 30, first arrived in Richmond would be punched by sign-ing on to come to Richmond in 2006 to drive an ice cream truck. He planned to be here only temporarily, but he is still here, and America has proved to be much more than a drunken crowd in party hats pressed together with a temporary work visa and not much English to work for Blue Bunny Ice Cream, he and his truck were assigned a route that in-cluded the city's public hous-ing complexes

I OHMANN Dage AS

GENERAL ASSEMBLY

Northam adds details on bills he wants to see at gun session

His office says 8 pieces of legislation waiting to be drafted; 2 GOP bills filed

BY PATRICK WILSON

Gov. Ralph Northam on Wednes-day released more specifics on gun bills he wants addressed at Tues-day's special session of the legisla-

ture, beyond what he outlined in a

news conference last month.

The actual legisla-tion and details aren' yet public. Two GOP bills that have been filed for the session

are available online and more are expected.

are available online and more are expected.

In his June 4 news conference four days after a mass shooting in Virginia Beach, Northam said he would propose legislation on background checks; a ban on assault weapons, silencers and bump stocks; legislation on protective orders; reinstaing Virginia's former one-handgun-a month law; legislation on requirements to report lost and stolen firearms; and expanding local authority to regulate guns, including in government buildings.

Northam's office said Wednesday that Democratic lawwakers

day that Democratic lawmakers have sent eight bills to the Virginia Division of Legislative Services for

drafting.

The governor said in a statement that he wants legislation that allows localities to enact gun restrictions that are stricter than state law, including in municipal buildings.

O say, here's where you can see Richmond area's July 4 fireworks

BY COLLEEN CURRAN

Here's where you can find fire-works in Richmond for the Fourth

of July. In case of inclement weather, be sure to call or check websites for cancellations or rain dates.

Dogwood Dell

The city puts on a lively fire-works display every year at Dogwood Dell, preceded by a patriotic stage show with music

from the Richmond Concert Jazz Band, a reading of the Dec-laration of Independence and a performance by the Richmond Concert Band. Bring blankets and chairs. 6 p. m. with fireworks to start around 9:30 p.m. Free. 1300 Planton Ave. (2001.646 Disc.) Blanton Ave. (804) 646-DELL. Rain date is July 5.

John Boyer column

Fireworks can make air quality unhealthy for hours. Page B3

WOMEN'S BASKETBALL. CI



Former UVA star Dawn Staley has gold on her mind

Chesterfield man combines love of basketball and gaming to play in NBA esports league

RY WAYNE FDDS ID

Donning a suit, Ches-terfield County native Shane Farrar strolled to Madison Square Garden

hadison Square Garden last spring in anticipa-tion of hearing his name called in the NBA draft. Farrar wasn't part of the traditional draft, though. This one was for players joining the NBA's

newest league, centered around the popular NBA 2K video game.

This year 22 NBA teams fielded esports teams, drafting players like Farrar, who was picked in the fourth round last year by the team associated with the Sacramento Kings — Kings Guard Gaming.

That was my dream growing up, just trying GAMER, Page A4

In Nation & World | Trump says bid to put citizenship question on census is continuing | Page B1

Richmond Times-Dispatch Since 1850 THE RICHMOND NEWS LEADER 1896~1992

A Metro & State

Wall Street
 Lotterles
 A2
 Opinions
 A8
 Obituaries
 B4

 Business
 A6
 B Nation & World
 C Sports

A7 Weather

B3 Marketplace C5 Movies

 Scoreboard
 C7
 Comics
 D5
 TV/History
 D8
 7
 65161
 13075

in Customer Satisfaction with Retail Banking in the Mid-Atlantic

AtlanticUnionBank.com | 800.990.4828



Boat recovered from Dinwiddie pond where two men died

Officials unsure what led to likely drowning, say vessel undamaged

BY MARK BOWES

State authorities recovered on Wednesday a small john boat at the bottom of a pond in Dinwiddie County that two local men had been fishing in before they fell into about 10 feet of water and apparently

Officers with the Virginia

land Fisheries, who are investigating the deaths, still haven't determined what sent Walter Lee Carter, 71, of Chesterfield County, and Calvin D. Baskerville, 55, of Petersburg, into the

pond. Neither could swim and

Neither could swim and they were not wearing life jackets, said Paige Pearson, a spokeswoman for the game department. The 10-foot-by-4-foot alumi-num john boat was at the bot-tom of the pond in about 10 feet of water, right side up, It didn't sink as a result of being dam-aged, Pearson said. aged, Pearson said. "We're not sure why they



or they both fell off," Pearson said. "When the Carter poar sank, it sank right-side up, so it didn't tran over, it didn't tran over, it didn't capsize. There was nothing out of the ordinary — no foul play. Somehow they just fell off the boat and didn't make it back in."

fell off or if one

jumped in to save the other

"The line on one of the rods and reels was just knotted completely around the reel," she added. "So we don't know if something got tangled, like on a



Baskerville the boat was," Pearson said. The pond is only 1 or 2 acres in size and no more than 12 feet deep, she said.

The medical examiner has not yet determined the careful death.

tree or a hush "

not yet determined the causes of death for the two men, but it's

believed they drowned.

Pearson said a friend of the two victims knew the location of the fishing pond — which she mbowes@timesdispatch.com (804) 649-6450

said is not easy to find - and said is not easy to find — and traveled there "to see what he could find." He spotted the bod-ies and called police about noon Tuesday. Some of the men's belongings from the boat were found on the other side of the

pond.
Carter's blue 2002 Nissan
Frontier was also found parked
on the site in the 18700 block of
Old Stage Road.
The men were reported missing by family members on Sun-

day after they failed to return home from their fishing trip. They had left on Saturday

Alleged leader of Va. cocaine organization pleads not guilty

BY FRANK GREEN

One of two men caught in the alleged delivery of 28 kilograms of cocaine to a nural road near Brodnax in Southside Virginia in May pleaded not guilty in federal court Wednesday. Vincent Maurice Lewis, 44, the alleged leader of a cocaine organization in Virginia and Maryland, asked for a jury trail before U.S. District

Judge Robert E. Payne. Trial was set for Aug. 27 by U.S. Magistrate Judge David J. Novak on Wednesday.

David J. Novak on Wednesday.
Lewis and Jorge Enrique Suarez,
57, were arrested May 30 after Suarez,
cotaine in two boxes to Lewis from a
tractor-trailer driven from Texas.
Suarez's arraignment was postponed Wednesday until next Tuesday when a Spanish interpreter will
be available. If convicted, each man
faces un to life in prison

faces up to life in prison

A DEA agent testified last month that court-authorized monitoring of phone conversations indicated that Suarez had delivered an additional 23 kilograms, or 50.7 pounds, to the same place on Brown Town Road on May 9.

ay 9. Authorities allege that after Su-Authorities allege that after Su-arez handed two boxes to Lewis from the truck, he drove off and was stopped on Interstate 85. The truck was searched and more than \$89,000 in cash was found in a bag allegedly handed to him by Lewis. Lewis was arrested at the scene of the alleged delivery with the two boxes of co-caine in the van he was driving. fgreen@timesdispatch.com (804) 649-6340

Gamer

to be in the NBA," Farrar said this week. "And this is kind of like the same thing, except in a virtual world."

By the time it was all said and done that day at Madison Square Gar den, 102 players went up on stage and put on the hats of their new teams, becoming the first par-ticipants in the NBA's new

venture. Just like that, Farrar

Fenorts is the term for petitive gaming. Accord-ing to the esports analytics company Newzoo, esports are expected to surpass \$1 billion in revenue this

year.
Players in the 2K League earn six-month contracts that pay between \$33,000 and \$37,000. They move out to the city where their team is based, which meant Sacramento for Farrar last year. Their housing is covered and nousing is covered and they spend time with their teams throughout the season, practicing and competing for the dura-tion of the 18-week league schedule. Reaching the league is almost as hard as making

the actual NBA

The 2K League was of-ficially announced in early 2017. Farrar put in an abundance of practice time to try to earn a spot. He would come home from his job as a dispatcher at a truck-



ing company and play 2K until 2 or 3 a.m., going about six hours a day during the week and more on

Farrar, 27, was one of 72,000 players who made it out of an NBA 2K liade it off of an INSAZE League qualifier in early 2018, then one of 250 who advanced from a com-bine that followed. Fol-lowing an interview, he was picked to be part of the 102-player draft pool last year. He joined fellow Richmond-area na-tive Larell Mitchell, who

tive Larell Mitchell, who went on to be selected in the first round, 15th overall, by the Memphis Grizzlies-affiliated team, Grizz Gaming. Mitchell played in the league last season. After Farrar was selected by Kings Guard Gaming, he made the cross-country move to California, where members of his team were bers of his team were housed in a seven-bedroom mansion that used to be the residence of NBA player George Hill.

playing video games for a living, so can't really ask for much else."

for much eise.

Back in the draft pool
this spring, Farrar was
picked by Lakers Gaming
in the fourth round, 67th
overall. So, he moved back
to California — this time
to El Segundo, where the
team lives down the street
from Lakers headquarters.

"Positivity is one of the
team values we have, and
[Farrar has] been bringing that every day at practice, whether he's been in
games or not," said Lakers Gaming coach and Back in the draft pool

games or not," said Lak-ers Gaming coach and general manager Mathew Makovec, who also serves as the Lakers' director of community relations. "And his basketball IQ and the energy he brings were all things that we coveted."

Farrar plays under the gamer tag "Safiya4ya," which means "some fire for you." The archetype of the player he uses in games is a shooting guard.

player George Hill.

"It was awesome — I loved it," Farrar said. "I'm Lakers' facility at noon

for practice. They set up scrimmages with other 2K League teams and play for about a six-hour block. Then they mix in other team activities, like watch-ing tage.

ng tape. The proximity to the main Lakers team pro-vides opportunity for in-teraction. There was a field day where Farrar met most of the players from last year's roster. He met former Highland Springs High School stand-out Andre Ingram, who played primarily with the South Bay Lakers in the G League last season and four games with the NBA club in March. Regular-season 2K

League games are played at the NBA 2K League Studio in New York City, so dio in New York City, so team members fly there to compete. There are also tournaments during the season where teams can earn prize money. Lakers Gaming, 2-11, has three games left, and Farrar expects to be in

the team's starting lineup the rest of the way. Then, once the season is over and after the 2K20 edition of the game comes out in September, Farrar will spend time playing it and preparing for next season. For Farrar, the 2K League is a melding of passions, and he wants to

stay logged in as long as possible. "Video games and bas-ketball have always been my life," he said. "So I want to do this for as long

as I can.'

Man charged in Appalachian Trail killing found incompetent

ABINGDON — A Massachusetts man accused of fatally stabbing a hiker



Jordan

L. Jordan, 30, of West Yarmouth Mass., was charged with murder and assault with intent to commit murder in the knife attack on two

hikers May 11.
Ronald Sanchez Jr., 43, of Oklahama died after being stabbed repeatedly, and a female hiker was seriously hurt. Authorities have not identified the

An FBI agent wrote in an affidavit filed in court that Jordan was acting

in a "disturbed and un-stable" manner when he initially approached four hikers along the trail. "Jordan spoke to the

"Jordan spoke to the hikers through their tents, and threatened to pour gasoline on their tents and burn them to death," FBI Special Agent Micah Childers wrote. All four hikers were afraid of Jordan and

packed up to leave their campsite. Two of them escaped, but Jordan caught Sanchez and stabbed him until he col lapsed and then stabbed woman repeatedly

Childers wrote.
During a brief hearing in U.S. District Court in Abingdon, Magistrate Judge Pamela Meade Sar gent found that Jordan is mentally incompetent. mentally incompetent sent to a federal facility to be rehabilitated until he is competent to stand

Guns

From Page A1

The governor pro-poses banning high-ca-pacity magazines but did not define the term on Wednesday. He noted at

Wednesday. He noted at the June 4 news confer-ence that he previously supported a ban on mag-azines holding more than 10 rounds. Northam wants legisla-tion creating an "extremer risk protective order" that would allow police and courts to temporarily take someone's guns "if the person exhibits danger-ous behavior that pres-ents an immediate threat

ous behavior that presents an immediate threat to self or others," the news release said. He wants to expand existing law to forbid all individuals subject to final protective orders — not just final protective orders for domestic abuse — from having guns. The governor wants to change the punishment from a misdemeanor to a felony for people who allow a child to get a loaded, un-secured firearm — and he wants to raise the age of

children the law applies to from 14 to 18. Two bills filed by Del. Mark Cole, R-Spotsylva-nia, were available as of Wednesday afternoon on the state's online Legisla tive Information Sy

One of them would codify the U.S. Supreme Court ruling in District of Columbia v. Heller, in which the court ruled that the constitutional right to keep and bear arms is unconnected to militia service.

Cole's second hill would, among other things, require state and local governments that prohibit employees from

promot employees from carrying concealed weap-ons at work to provide police or armed security. Northam announced he would call for a special session four days after a Virginia Beach city em-ployee shot and killed 12 people in a munici-pal building before being killed in a gunfight with police. Many questions about what happened

Fireworks

From Page A1

The Diamond

Tickets to the Fourth of July Flying Squirrels game are sold out, but you can still see the fireworks light up the sky in the neighborhood. Also, Saturday's game will be followed by fireworks. Thursday's game starts at 6:35 p.m.; fireworks follow after the game. The Diamond, 3001 N. Arthur Ashe Blvd. (804) 359-3866 or www.squirrelsbaseball

Rocketts Landing

Rocketts Red Glare returns for Fourth of July fireworks with a pro beach volleyball tournament. The competition will be held throughout the day with the championships at 8 p.m. Fireworks are expected to start around 9:15 p.m. Bring a blanket or chairs for seating. Free to attend Rocketts I anding. to attend. Rocketts Landing, 4400 E. Main St. www.rocket

sredglare com

Libbie Mill Midtown

For the second year, Libbie For the second year, Libbie Mill Midtown will be presenting a free fireworks display over the lake. With family festivities including music from The Mashup, food trucks, kids activities, still-walkers, inflatables, face-painting and more. Plus beer, wine and a specialty occktail for sale. Festivities start at 6 p.m., fireworks at dusk. Free parking and free shuttle service from Anthem-Staples Mill parking lot. The festivities will e held at 2100 Libbie Lake East St. www.facebook.com/ libbiemillmidtown.

Dorey Park

Red, White and Lights, Hen-rico County's Fourth of July celebration, brings the Rich-mond Symphony's Big Tent to Dorey Park with music, food trucks, a Family Fun Zone, a concert by the symphony and a fireworks finale. Blan-kets or chairs recommended

4-10 n m Free 2999 Darbytown Road. www.facebook.com events/373401070181129

Kings Dominion

Kings Dominion will offer ex tended fireworks to its Grand Car-nivale experience for the Fourth of July, as well as free admission for military personnel. Fireworks begin at 9:55 p.m. and last for 20 minutes. Included in park admis-sion for general public.

Chesterfield Fairgrounds

Chesterfield County hosts children's activities for a fee, food vendors and the KOS band beventions and the ROS band be-fore its annual fireworks display. Gates open at 5 p.m.; fireworks start at dark. Chesterfield County Fairgrounds, 10300 Courthouse Road. Free. www.chesterfield. gov/fireworks or (804) 748-1992.

Goochland Fourth of July

Bring a picnic, park and watch the fireworks, beginning at 9 p.m. from the Goochland

Sports Complex, 1800 Sandy Hook Road, Goochland. Rain date is July 5. Free. www.gooch-landva.us or (804) 556-5854.

Colonial Heights Fireworks

Fireworks begin around 9:15 p.m. off Charles H. Dim-mock Parkway, with viewing in the Southgate Square-Walmarea. Bring a blanket or lawn chairs. Rain date: July 5. Free. www.colonialheightsva.gov or (804) 520-9390. (804) 520-9390

Fourth at the Fort

Fort Lee's Fourth at the Fort starts at 4 p.m. with a 50-cannon starts at 4 p.m. with a 50-cannon salute, patrioutic music from the 392nd Army Band. Top 40 cov-ers from the band En Novation, a KidZone with inflatables and games for a fee, plus food for sale. Fireworks expected to start at 9:30 p.m. at Fort Lee, Prince George County, Free, (804) 765-1539 or lee.armymwr.com.

Busch Gardens

Busch Gardens near Wil-

liamsburg will have a fireworks spectacular starting at 9:30 p.m Included in park admission.

Other events

CarMax Free Fourth of July

at Lewis Ginter
Enjoy free admission to
Lewis Ginter Botanical Garden
for the Fourth of July. There
will be music from the Happy
Lucky Combo, free entry to
Butterflies LIVEI, and a red, white and blue parade at 2 p.m around the Children's Garden. 9 a.m.-5 p.m. at 1800 Lakeside Ave. www.lewisginter.org or

(804) 262-9887. Ashland Fourth of July Parade

Assiliano Fourth of July Parade
Nonmotorized parade starts
at 11 a.m. at Henry Clay Elementary School on Hanover Avenue and marches to Hanover
Arts & Activities Center, 500 S.
Center St., for contests, music,
crafts, games and a patriotic pet
contest. Free. www.hanoverarts.
org.