



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.**



Simply a-maize-ing



Chilled Corn Soup

Coconut milk and hints of thyme make this summer soup sing. You can strain it for a smooth presentation, though I prefer the texture of the bits of blended corn in the soup. This recipe calls for corn that's boiled until tender, but kernels from grilled corn would add a wonderful smokiness.

Makes 2 servings for a meal, up to 4 as a side.

7 or 8 ears of corn, shucked
1 tablespoon olive oil
½ tablespoon dried minced onion
Small bouquet of thyme sprigs
3 cups vegetable broth

1 cup full-fat coconut milk (not light, and not coconut cream)
Salt and pepper, to taste
Cilantro and red pepper flakes for garnish, if desired

Place corn in a large pot of water and fill with enough water to cover. Bring to a boil and continue boiling until corn is tender, about 15 minutes.

Remove corn and discard the water from the pot. Let the corn cool enough to handle, then cut off the kernels. (You may also use kernels from grilled corn, if you prefer.)

Place the kernels back into the same pot and add oil, minced onion and thyme. Sauté for 2 minutes over high heat, then add vegetable broth and coconut milk. Bring to a boil, then take off heat.

Let the soup cool slightly. Remove the thyme.

In batches, process or blend the soup in a food processor or blender. (If the soup is still hot or warm, keep an opening at the top for steam to escape.) Taste for salt and pepper.

If you want a smooth soup, strain the soup into a large bowl and discard the solids. (If you prefer a soup with texture, don't strain.)

Chill the soup for 2 hours, or until you're ready to serve. Garnish with cilantro and red pepper flakes, if desired.

— Adapted from www.thefoodieeats.com

Chilled or grilled, sweet corn hits the spot as a summertime staple

Summer sweet corn has arrived, and not a moment too soon. Our grills have been roaring since Memorial Day, and no matter how you prefer your cobs — charred to the core or just barely fork-tender and slathered with butter and salt — the ears have it.

Think summer corn can't get any better? To that thought I have two words: *grilled cheese*. OK, maybe three more words: *chilled corn soup*.

And although I realize baby corn is quite different — and it usually comes in a can — those bushels of summer corn inspired me to take a street food popular in other parts of the world and create, well, a miniature version that's irresistible.



Holly Prestidge
hprestidge@TimesDispatch.com

To the grill, we go.

Most of us turn to corn casseroles or corn pudding when we think of warm sides to accompany those burgers and dogs, or we make corn salsas if we're looking for something cool.

To all of these, I have found the perfect middle ground: Corn and Halloumi Salad with Avocado. Corn cobs come off the grill to cool, and while they do, halloumi cheese takes their place. If you're not familiar, halloumi is a salty, somewhat tangy cheese made from the milk of sheep, goats or, increasingly, cows. Milder than feta, but more pronounced than mozzarella, its best feature is its high melting point. That means you can slap chunks of it onto a grill, and a minute later, you won't have a cheesy disaster, but rather beautifully charred and intact cheese that's perfectly suited to be diced and paired with grilled corn.

I could stop there — let's be serious, I could've

CORN, Page D2

HOLLY PRESTIDGE/TIMES-DISPATCH

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Publix
SUPER MARKETS

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
Richmond Times-Dispatch

Stony Point Shopping Center in South Richmond is under new ownership.

Ziff Properties Inc., 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 Chippinham Parkway.

"For some time now, we have been searching for the right entry into the Richmond mar-



Stony Point Shopping Center in the Bon Air community includes the restaurant Southbound, along with other eateries and businesses.

ket. We are excited about the opportunity to work with local businesses as we continue to enhance the Stony Point Shopping Center," said Gordon Valentin Jr., Ziff Properties assistant director of acquisitions, in a statement.

The purchase price of the shopping center was not disclosed; 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

of restaurants such as Southbound, small mom-and-pop businesses and some franchise locations of national chains.

Ziff Properties said in its statement that it hopes to lease or redevelop the grocery store 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 LLC 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

Striefler with commercial real estate brokerage Cushman & Wakefield | Thalhimer will continue to handle leasing at the shopping center with the assistance of Alec Boyle of Ziff Properties.

"We are working on back-filling 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 firm HFF represented the seller in the transaction.

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

TSmith@timesdispatch.com
(804) 649-6372

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

By The Associated Press

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 million last month, the slowest sales rate since November 2015.

During the past 12 months, sales 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 \$250,000.

"January's weak sales pace was likely the result of the lingering effects of stock market volatility and lower consumer confidence toward the end of 2018," said Joel Kan, associate vice president of industry surveys and forecasts at the Mortgage Bankers Association. "Much of the January decrease was in the lower price tiers, which 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 risen to 1.59 million from 1.52 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 charged 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 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
The Associated Press

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

Walmart and Whole Foods in recent years tried selling some blemished fruits and vegetables at a discount, produce they said might otherwise 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 apples 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 discontinued its offering of ugly produce.

Still, some stores and home delivery startups haven't given up on the idea of selling 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 substandard in appearance. A sign explained that "6 million pounds of fresh produce goes unused each year," though the packages didn't specify why the produce might have otherwise been 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.

Another shopper, Jamie Shae, said she didn't realize there was anything special 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, Iowa. After a spotlight in produce sections, blemished fruits and vegetables may already be getting tossed back in the trash.



Severn, Md.-based Imperfect Produce delivers fruit and vegetables that have been rejected by grocery stores for not fitting into their cosmetic standards.

bags, 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 Florida in 2016.

The efforts channeled growing interest in reducing food waste. Government agencies say the best way to reduce waste is to stop producing 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 and vegetables that get tossed at the farm level, before foods reach stores.

For fruits and vegetables that don't meet supermarket standards, some may get processed for products like juices and some go to food banks.

Shopper preferences may not be the only challenge for ugly produce in supermarkets.

"Retailers really prize their produce sections," said Imperfect Produce CEO Ben Simon, whose company had partnered with Whole Foods on a test at the chain.

Grocers might worry that cheaper produce will cannibalize sales of regular produce, or give off a bad image, he said.

Delivery startups say 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)
BREAKFAST | NETWORKING | ENGAGING CONVERSATION

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. **Ryan Fanelli**, a partner and first vice president at Henrico-based brokerage Commonwealth Commercial Partners.

Moderated by **Gregory J. Gilligan**, Business Editor at the Richmond Times-Dispatch

Richmond Times-Dispatch



Tuesday, March 26

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

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FOOD2

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

Stick with kebabs to raise the dinnertime fun factor

BY ROBIN MATHER
Chicago Tribune

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 separately 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, cremini, 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.



Shrimp marinated and wrapped in bacon pairs well with comeback sauce, a Mississippi staple.

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.

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 quickly, so you'll need to babysit them at the grill, turning them frequently.

Bacon-Shrimp Kebabs

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 orange before juicing it.

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

½ cup olive oil	orange	coarse salt, freshly ground pepper
½ cup dry white wine (an oak chardonnay would be a good choice) or vermouth	6 green onions, white and green parts, thinly sliced	½ pounds (size 21-25) shrimp
Zest and juice of 1 large navel	3 cloves garlic, smashed, peeled	1 pound smoked bacon
	1 teaspoon EACH: ground cumin,	Comeback sauce (see recipe)

Combine olive oil, wine, orange zest and juice, green onions, garlic, cumin, salt and pepper in a gallon zip-close plastic bag. Add the shrimp, seal the top and knead briefly to make sure all shrimp contact the marinade. Refrigerate, 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 pierce both ends of the bacon. Continue with remaining shrimp and bacon. You may have bacon left over.

Cook over a hot fire until bacon is crisp and shrimp is pink, 2 to 4 minutes per side. Serve with comeback sauce and herbed 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, 960 milligrams sodium, 1 gram fiber.

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

Corn

From Page D1

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

Mexican street corn is a popular mash. Grilled corn cobs are traditionally covered in mayonnaise and a variety of spices, rolled in some sort of cheese, such as cotija or queso fresco, and spritzed with lime juice. 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. It is just me, or does food taste better when it's tiny?

These will not disappoint. I used light mayo and cumin, garlic powder and chili powder, but you can use whatever spices and flavors you like. If it's heat you're after, increase the chili powder or add cayenne. Thread these onto skewers 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.

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.

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



HOLLY PRESTIDGE/TIMES-DISPATCH

Corn and Halloumi Salad with Avocado

Better get a big plate for this one. Few combos are as tasty as grilled corn and grilled cheese for your next summer picnic. Cool avocado rounds out the salad with a pop of color and texture.

Makes 4 to 6 servings.

4 ears of corn, shucked	8 ounces halloumi cheese	Cilantro for garnish, if desired
2 tablespoons olive or vegetable oil	3 avocados, peeled and diced	
	Salt and pepper, to taste	

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 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 cheese into large blocks and place directly onto the grill. Cook 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 salt and pepper. Add chopped cilantro, if desired.

Lamb Kebabs

A garlicky marinade enhances the lamb's richness. Request that the butcher trim away fat 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.

½ cup olive oil	½ teaspoon EACH: dried oregano, basil, rosemary and cumin
Juice of 1 lemon	½ teaspoon EACH: coarse salt and black pepper
2 tablespoons dry red wine	½ pound leg of lamb, cut into 1½- to 2-inch cubes
½ small onion, cut into chunks	Z'rug (see recipe)
4 large cloves garlic, smashed,	
1 tablespoon Dijon mustard	

In a blender or food processor fitted with a steel blade, combine olive oil, lemon juice, wine, onion, 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 gallon zip-close plastic bag. Add the lamb, seal the top and knead to make sure marinade touches all the lamb pieces. Refrigerate 8 to 24 hours, turning once or twice.

At cooking time, remove the lamb from the marinade and pat excess marinade 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 z'rug and couscous, if desired.

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

Z'rug: Place 1 bunch parsley, 1 bunch cilantro, 4 cloves garlic, 1 teaspoon salt, 2 jalapeños and 2 serrano peppers in the work bowl of a food processor fitted with a steel blade. Whiz until the mixture is a paste, then thin with olive oil to a saucy consistency. Taste and adjust heat by adding cracked red pepper flakes to your preference.

Lime-Marinated Skirt Steak Kebabs

Skirt steak is a good choice for these kebabs because of its fattiness, which keeps the meat from drying out. If you can't find it, substitute flank steak, cut in the same way. Threading the strips of steak onto the skewer satay-style means these kebabs will cook very quickly — don't leave them unattended on the grill. 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	½ teaspoon EACH: salt, black pepper and crushed red pepper flakes
½ cup lime juice from about 8 limes	Grated zest from 2 limes
½ cup olive oil	Additional limes, cut into quarters, for garnish
4 cloves garlic, smashed, peeled	
1 tablespoon Dijon-style mustard	

Lay the skirt steak across the cutting board so that a long side is nearest to you. Using a sharp knife, cut the steak into ½-inch thick slices across the width, angling the knife blade about 45 degrees so you make a slanting cut.

Place the beef slices into a gallon zip-close plastic bag. In a blender or food processor fitted with a metal blade, combine lime juice, olive oil, garlic, mustard, salt, black pepper, crushed red pepper flakes and zest. Whiz until everything is combined, about 1 minute.

Pour the marinade into the zip-close bag with the beef; seal the top. Knead the bag briefly to make sure the marinade contacts all the beef. Refrigerate 8 to 24 hours, turning once or twice.

At cooking time, remove the beef from the marinade, discarding marinade. Pat excess marinade from beef slices. Thread the slices satay-style onto skewers.

Grill over a hot fire, 2 to 4 minutes per side. Serve with harissa-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.

Baby Mexican Street Corn

I've taken a popular street food and made a mini version — you won't be able to stop eating these. Slide each baby corn on a skewer for easier handling.

Makes 4 servings.

2 1.5-ounce cans baby corn,	powder, chili powder	Juice from 1 lime
drained and patted dry	½ cup crumbled cotija cheese or queso fresco	Cilantro for garnish, if desired
4 tablespoons light mayo	Salt and pepper to taste	
½ teaspoon EACH: cumin, garlic		

Heat your grill.

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 baby corn 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 baby corn. Roll in crumbled cheese, sprinkle with salt and pepper and then spritz with lime juice. Sprinkle on cilantro, if using.

Serve hot.

— Holly Prestidge



Richmond Times-Dispatch

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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 their 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.



Danny Teodorescu will become a U.S. citizen Thursday, more than 10 years after he was shot in Richmond.

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

BY BILL LOHMANN
Richmond Times-Dispatch

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 New York's Times Square. He did indeed make it to America, but he didn't envision that his ticket here would be punched by signing 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

on the streets of New York. In the ensuing years, he has experienced the worst of life in America and also the best. When Teodorescu, then 30, first arrived in Richmond 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 included the city's public housing complexes.

LOHMANN, Page A5

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
Richmond Times-Dispatch

Gov. Ralph Northam on Wednesday released more specifics on gun bills he wants addressed at Tuesday's special session of the legislature, beyond what he outlined in a news conference last month.

The actual legislation and details aren't yet public. Two GOP bills that have been filed for the session 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; reinstating Virginia's former one-handgun-a-month law; legislation on child access to guns; 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 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.

GUNS, Page A4

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

BY COLLEEN CURBAN
Richmond Times-Dispatch

Here's where you can find fireworks 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 fireworks display every year at Dogwood Dell, preceded by a patriotic stage show with music

from the Richmond Concert Jazz Band, a reading of the Declaration 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 Blanton Ave. (804) 646-DELL. Rain date is July 5.

FIREWORKS, Page A4

John Boyer column

Fireworks can make air quality unhealthy for hours. Page B3

WOMEN'S BASKETBALL, C1



Former UVA star Dawn Staley has gold on her mind

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

BY WAYNE EPPS JR.
Richmond Times-Dispatch

Donning a suit, Chesterfield County native Shane Farrar strolled to Madison Square Garden last spring in anticipation 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 to play in the NBA's esports league. Page A4

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

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