A community meeting about the Duke Street Traffic Mitigation Pilot took place on Aug. 11 to discuss phase II of the pilot project aimed at reducing cut-through traffic in neighborhoods.

The city’s two current pilot projects aim to shift traffic onto the major arterials, which are systems of roads that connect minor roads to highways, and away from having cut-through traffic clogging neighborhood streets.

Phase I of the pilot project ran from January to April 2022 and focused on shifting traffic. Phase I increased the green light time for Quaker Lane and Duke Street as well as the red light time for the side streets.

“Phase II of the pilot focuses on changing signal timing to allow more green time for Quaker Lane and Duke Street and shortening green time from the local streets,” reads the city website.

Community meeting outlines a phase II pilot project slated for September

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Alexandria’s only independent hometown newspaper.
AUGUST 18, 2022

August marks National Black Business month

BY OLIVIA ANDERSON

Lauren Crisler launched her new candle business, Bashford & Pitt, in April 2021. Although she had been making candles for a couple of years, the business was a way to move beyond just her family – who Crisler joked had become “saturated” with her candle-making – and hopefully into a larger market.

The burgeoning candle company quickly caught on, and more than one year later carries hand-poured soy wax candles – each scent inspired by a different moment in history. Although Crisler’s candles are predominately sold online, they can also be found at several Old Town shops such as Made in ALX and the Old Town farmer’s market.

While Crisler has found success throughout the past year, she faced obstacles during her ascent. She’s had to navigate the trials of starting a business during the worldwide COVID-19 pandemic, for example, which Crisler said was exacerbated by the fact that candles are an inherently sensory experience.

“Candles very much are a tactile experience and doing that during COVID when you have social distancing, [it] definitely impacted people being able to try the product,” Crisler said.

Crisler is one of many Black business owners who braved the COVID-19 storm in pursuit of entrepreneurship. While not all have made it, she said that due to the assistance of Visit Alexandria and the Old Town Business Association, as well as ample support from community members, Bashford & Pitt has been able to establish itself.

SEE BUSINESS

Foodie

Learn what goes into cider production.

Port City Flavor

The pandemic led many restaurants to shift to takeout.

Page 15

INSIDE

City

Local boy scout troop completes 105-mile trek.

Page 13

Foodie

Learn what goes into cider production.

Page 22

SEE DUKE STREET
Compass Cares: 
Back to School Edition

It’s officially back to school season! As local students make their way back to class, we encourage you to get involved in making sure our students have a healthy and successful school year.

To partake in the Alexandria City Public School’s donation drive, **please scan the code below!** They accept donations in the form of school supplies or monetary gifts throughout the year — and we thank you in advance for helping support our community.

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Missing juvenile found

The Alexandria Police Department reported that a missing juvenile in the area, Mikhi Stevenson, 17, has been located, according to a news release.

Stevenson was last seen in the 800 block of S. Washington St. riding his bicycle at 12:10 a.m. on Wednesday. APD released a statement asking for the public’s assistance in finding Stevenson, who they said may have been in need of medical attention.

APD announced that Stevenson had been found at 2:48 a.m. on Wednesday morning, according to the release.

D.C. killings involve Alexandria victims

The Metropolitan Police Department have made arrests in connection with two Washington, D.C. homicides that involved victims from the City of Alexandria.

On Tuesday, suspect Ranje Reynolds, 24, of Beltsville, Maryland was arrested in Kingston, Jamaica. He will be extradited to D.C. and charged with first degree murder while armed. On Monday, suspects Marquelle Hodges, 18, and Kenneth Swann, 18, both of Washington, D.C., were arrested and charged with second degree murder while armed.

Reynolds’ arrest is in connection with a homicide that took place in the 3200 block of M Street Northwest in Georgetown. Police responded to a shots fired call and found victim Tarek Boothe, 27, who was taken to the hospital and subsequently pronounced dead.

Hodges’ and Swann’s arrests are in connection with a homicide that occurred on July 9 in D.C. Police responded to a shots fired call at approximately 5:26 p.m. in the 3500 block of Hayes Street Northeast, where Alexandria victim Damari Deon Wright, 17, was found in a vehicle suffering from gunshot wounds. D.C. medical services found that the victim “displayed no signs consistent with life,” according to a news release.

In response to the missing report, there was a heavy police presence on the 800 block of S. Washington St. on Wednesday night. APD was on the scene investigating, along with the assistance of a Fairfax Police Helicopter.

-oanderson@alextimes.com
The Potomac Yard Interactive Fountain, located at 2501 Potomac Ave., has reopened to the public, according to a news release.

The fountain, which features 36 water jets, sits between two playgrounds in Potomac Yard Park. Alexandrians can enjoy the fountain from 10 a.m. to 9 p.m. daily until Sept. 5, and then from 10 a.m. to 8 p.m. daily from Sept. 6 to Oct. 15.

The fountain also includes 12 light-up water jets, or laminar jets, that have lighting for nighttime effects. Sensors control the water jet height by adjusting to the wind speed in the area, and the fountain offers three programmable sequences for the jets.

Staff will continue to monitor the fountain over the next few days, according to the release. The fountain also features a secondary ultraviolet water treatment system for added public safety. By treating and recycling the water, the fountain supports Alexandria’s Eco-City Initiative to reduce water use.

-hardy@alextimes.com

The Alexandria Community Remembrance Project opened registration for its pilgrimage to Montgomery, AL.

The Alexandria Community Remembrance Project has opened registration for its pilgrimage to Montgomery, AL, from Oct. 6 to 10, which will celebrate the lives of Joseph McCoy and Benjamin Thomas.

The pilgrimage will see Alexandria community members travel to the Equal Justice Initiative’s National Memorial for Peace and Justice to deliver jars of soil representing the lives of McCoy and Thomas; ACRP will take labeled jars to the Memorial for Peace and Justice during the pilgrimage and leave additional jars at the Alexandria Black History Museum.

The pilgrimage includes chartered buses to and from Montgomery, discounted hotel stays, curated social justice tours, most meals and evening programs with guest speakers. Scholarships are available to help cover the cost of the trip. Community members can register to travel with ACRP by bus or choose to self travel at https://shop.alexandriava.gov/Events.aspx.

-hardy@alextimes.com
Locals like @activwall had their best month ever thanks to a trending TikTok video. ActivWall designs and manufactures beautiful moving walls, windows, and doors. In April 2022, ActivWall had its highest-grossing month of sales ever when a product demo became a trending TikTok video. Now they’re using TikTok to attract dealers and offer their custom-made products to customers across the country. It’s just another example of how Virginia business is booming on TikTok.
BUSINESS

Black businesses don’t receive the same financial benefits as other businesses, everything from loans to venture capital,” Crisler said. “There are definitely societal barriers in place, so it’s wonderful to have the reminder for people to support Black-owned businesses as parts of our community.”

Innovations

Joe Haggerty, president and CEO of the Alexandria Chamber of Commerce, said that while there has likely been “some growth” of Black-owned businesses in the city, the city does not keep these statistics.

Currently, it is not required to disclose racial and ethnic identity when applying for a business license, which makes logging that information difficult. However, the city is working with several organizations to make the data more readily available.

“People don’t want to be put in a box, so they don’t fill that out,” Haggerty said. “I think it’s going to continue to be a challenge, but with everybody working together we can get better information. But there’s definitely been some growth in Alexandria, and certainly some growth among African Americans as senior executives in large companies.”

There are likely many contributing factors to the rise in Black-owned companies and visibility. Crisler, who has several friends in the city’s business community, hypothesized that the economic slump at the beginning of the pandemic caused many people to search for new revenue streams. She also suggested that it could be due to boredom from being stuck indoors.

“I do put a lot of it to everybody working together creatively,” Haggerty speculated that this growth stemmed from many people reflecting on their larger goals and, as a result, leaving their pre-pandemic jobs in order to embark on new business ventures. Many entrepreneurs were able to do this because of the encouragement of spouses with secure jobs, he said.

“A lot of restaurants, different people opened sports training facilities, lots of different things people can afford to do with some savings and try to make a go of it, and that’s what they did,” Haggerty said. “... It’s a whole reprioritization of life.”

Obituary

Harry Donald “Don” Shamblin

Each soy wax candle at Bashford & Pitt is inspired by a different memory.
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HOLLIN HALL VILLAGE
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their personal life.”

Challenges
While the national numbers of Black-owned businesses are skyrocketing, they were stagnant in Northern Virginia during the COVID-19 pandemic. According to a 2021 report by the Northern Virginia Minority-Owned Businesses Working Group, at the end of 2019, Northern Virginia was home to approximately 128,000 minority-owned businesses, with 27,000 under Black leadership.

By 2021, Northern Virginia was home to approximately “just under” 128,000 minority-owned businesses, with 27,000 under Black leadership – nearly the same as pre-pandemic figures. The overall number of minority businesses makes up 42% of the total establishments operating in Northern Virginia, well surpassing the national average of 29%.

In 2021, the year after the pandemic struck, the total number of businesses with paid employees remained flat across the region, the study noted. This means all businesses, not just minority-owned businesses, were stagnant during the first two years of the pandemic.

“[This trend also] has been observed nationally and holds true even among industries considered particularly at risk of failure, such as retail and accommodation and food services,” the study reads.

The report also indicated that businesses under minority ownership that existed pre-pandemic have experienced the economic effects of COVID-19 more acutely. This could be due to several risk factors, such as the fact that minority-owned businesses tend to be smaller, clustered in elevated-risk industries and have less access to capital.

City Councilor John Chapman owns a business in the city called Manumission Tour Company, which sheds light on the city’s rich history through walking and bus tours. During the pandemic, the business’ profits decreased by 90% – even with the benefit of being outdoors.

“Tourism took a major dip across the region, and I think our business went along with that trend,” Chapman said. “It was a tough time.”

Manumission Tour Company relies heavily on school groups as a source of revenue, which are just now starting to schedule field trips again. While margins have not yet returned to where they were pre-pandemic, Chapman said, they’re back on the rise.

Horizons
The City of Alexandria has currently categorized more than 250 Black-owned shops. It is actively working on learning about and highlighting as many of its businesses as possible in order to increase the general public’s knowledge as well as add variety to the business community.

National Black Business Month is one of many ways to elevate Black entrepreneurs, many of whom have popped...
up during the pandemic, Chapman said.

"In lifting up any type of entrepreneur and their background, you not only understand who that entrepreneur is, but you also lift up and recognize the barriers of what those entrepreneurs go through. That's what I think the benefit of acknowledging Black Business Month is," Chapman said. "You not only talk about the types of businesses African Americans own, but some of the challenges they've had to get through, whether it's being able to raise capital, not having access to certain types of support and seeing the need for additional support."

The city received $29.8 million in American Rescue Plan Act funding last year, of which $500,000 went to expanding audiences, awareness and regional marketing to accelerate small business recovery. This particular tranche emphasized supporting “visitors and entrepreneurs of color” and includes advertising videos and photography. As of April, the project is 80% complete.

For Crisler, who is in the process of cooking up a new Bashford & Pitt product, the future is uncertain but bright. In her eyes, the pandemic may have brought a great deal of hardships, but it also brought one silver lining: a marked pivot among community members toward supporting local businesses.

“I would not have expected a year ago to be where I am now, and it's been such an exciting journey,” Crisler said. "I can't wait to see what comes next, what comes around the corner, but it's definitely an exciting time to be starting a business in Alexandria in this community."

-oanderson@alextimes.com

Welcome!

Martha Deal

The Alexandria Office is very proud to welcome Martha Deal to our Real Estate Family. She brings boundless enthusiasm, an impressive track record of excellence in client service and outstanding performance. Her experience combined with the Coldwell Banker Realty suite of technology and global presence will enhance her clients’ real estate experience. Contact her today.

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traffic using Quaker Lane.

West Taylor Run Parkway ended up being the street that benefited the least from phase I of the pilot project. The findings from phase I only show a 12% decrease in cut-through traffic, when 72% of traffic on this street comes from cut-through traffic. Phase II will focus heavily on the issue of cut-through traffic on West Taylor Run Parkway.

At the phase II meeting, Hillary Orr, deputy director of Transportation & Environmental Services, delivered the overview presentation. She summarized the previous phase before focusing in on phase II and what will be different besides reinstating the signal timing that was used in phase I.

Orr said there will not be a proposed signal at East Taylor Run now or down the line because of the public’s strong opposition to it from meetings back in 2019. She assured attendees of the meeting that the city is listening and taking resident feedback into consideration.

“And now that we have the results from that effort, we are following through on our commitment to discuss phase II of that pilot which would restrict direct access to the Telegraph Road ramp from eastbound Duke Street from West Taylor Run Parkway,” Orr said. “There would still be other options for accessing Telegraph Road from this neighborhood, they just might take a little bit of additional time.”

The project goals for both pilot phase I and II are identical. According to the phase II presentation, they include reducing congestion on Duke Street, reducing cut-through traffic on neighborhood streets, using data to inform decisions about long-term projects and improving the quality of life for Alexandria’s residents.

The potential timing for starting phase II could be as early as September and would run through March 2023. According to Orr, the hope is that this phase would reduce the congestion that comes from Telegraph Road ramp and clogs Duke Street.

Orr pointed out that the tradeoff would be that residents from West and East Taylor Run might have to take a different route to access the Telegraph Road ramp.

The new route options for these residents could range anywhere from one to three minutes of additional commute time, depending on the time of day. The three alternate routes include a U-turn at Roth Street, taking the service road to Roth signal and making a loop at Dove Street.

“Do we really talking about is, in the interim, is this something that we want to continue - continue this pilot and restrict that access and keep traffic flowing on Duke Street, or is it not worth the additional headache for those residents to see that reduced cut-through traffic? That’s really what we’re...
going to be looking at here,” Orr said.

The city’s outreach and engagement efforts include several ways for residents to voice their concerns. These efforts include social and print media outreach, a resident mailing system to make sure the residents who are most impacted are well informed, an online feedback form and a message board similar to the one used for phase I to inform drivers who don’t live in the city.

During the question and answer period, multiple community members expressed their concerns with phase II. Kelly Stone, a resident, shared qualms specifically regarding safety with pedestrian access along Duke Street.

“I cross Duke Street at about West Taylor just about every day, and take that side to bike down to Carlyle where I drop my daughter off for daycare. There’s two parts that I kind of want to flag if we can do something. One is it’s a long [way] across West Taylor Run to the sidewalk that keeps going along Duke Street because it’s not just across West Taylor, you also need to cross the ramp and that’s the light that is currently not long enough,” Stone said. “If you’re walking with a stroller, you either have to run and hope you beat the cars that are coming along the ramp or you have to stand and wait for them to stop traffic so you can cross at the crosswalk. If we could make that crossing a little bit longer … I think that would be really helpful to increase safety.”

Orr, in response, said adding some time for pedestrian crossing is “absolutely something we can do.”

Resident Matt Kaplan contended that the pilot is just shifting the problem away from West Taylor to a new location, instead of actually reducing the amount of cut-through traffic.

“It seems to me it’s going to be at Cambridge and Duke, and that intersection is really bad today … I think a lot of the volume is going to be pushed there and it’s not designed for that volume today. I just don’t see how this is sustainable,” Kaplan said.

Speed was another concern residents brought up at the meeting. These concerns included people speeding as fast as possible to get onto Telegraph and not slowing down when they are moving downhill. Residents of the neighborhood said they can hear it and see it all the time from their front yards.

If the pilot becomes permanent, Orr said that speed can be observed, measured and then ways to reduce speed in...
this location can be added into a longer-term project plan.

Even though there were concerned residents at the meeting, Orr said the city has also received positive feedback about the project.

Bruce Sherman, a resident of West Taylor Run Parkway, sent an email to Orr detailing his appreciation for the attempts to change the way traffic cuts through his neighborhood. As a resident on this street for the past 18 years, Sherman has been impacted by the heavy traffic on West Taylor Run and in the rest of the Clover Park neighborhood.

Members of the Clover College Park Civic Association, which serves the neighborhood that is bounded by Janney’s Lane to the north, West Taylor Run Parkway to the east, Dartmouth Road to the south and Princeton Boulevard to the west, also expressed support for phase II and the improvements it can bring to the neighborhood as a whole.

In terms of next steps for phase II, the proposal will appear before the Traffic and Parking Board, which will then decide whether phase II will continue.

“We want to test this out, but to do this for six whole months, we do need to go to the Traffic and Parking Board. So we would go to them in September, and then we'd have a public hearing. It would be implemented for a couple weeks, hopefully, by the time we go to the Board … that would be another opportunity [to talk] if we're seeing things within the first few weeks that are unexpected,” Orr said. “The community can participate and provide feedback, and then the Board would ultimately make the decision if that pilot stays for the whole six months or not.”

Orr expressed optimism for the next phase because of phase I’s success and support from residents.

“It has been a very supportive process, and a very collaborative process, between the civic associations, residents from the community and the city working together to test things out and see what we can do to make things better,” Orr said.

-kmcdonald@alextimes.com

West Taylor Run Parkway

- Reinstall Phase I signal timing in PM Peak
- Restrict access from West Taylor Run Parkway directly onto the Telegraph Road ramp from eastbound Duke Street AT ALL TIMES
- Potential Timing: Sept 2022 - March 2023

Traffic Mitigation Pilot - Phase II

West Taylor Run Parkway onto Duke St. will be affected by phase II.

Duke Street

FROM | 11

PHOTO/CITY OF ALEXANDRIA

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Emmanuel Episcopal Church Yard Sale

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EARLY BIRD 7:30 am 25% fee

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Boy scouts complete 105-mile trek in New Mexico
BY KASSIDY MCDONALD

Boy scout troop 135, consisting of one older group and one younger group of scouts composed of mostly Alexandria City Public Schools students, completed a 105-mile backpacking trek in New Mexico last week.

The boy scouts ranged from ages 14 to 17 years old and were accompanied by parents. The two hiking crews were split into an older group and a younger group on their trek and four parents were assigned per group.

Troop 135 has been around for approximately 35 years, with many parents having been involved in the troop as well. They are sponsored by the Naomi Brooks Parent Teacher Association.

Their hike lasted 10 days and began at the Philmont Scout Ranch, the Boy Scouts of America’s largest National High Adventure Base.

According to the ranch’s website, it covers “140,177 acres of rugged mountain wilderness in the Sangre de Cristo range of the Rocky Mountains in northeastern New Mexico.” More than one million boy scouts have participated in activities at the ranch since it opened in 1939.

“It is the vision of Philmont Scout Ranch to continue to positively impact the lives of young people and their Scouting leaders through inspiring and effective delivery of the finest Scouting possible through backcountry adventures and Training Center experiences,” the website reads. “It is our further vision that these experiences will be expanded to help meet increasing demands. All future growth must be accomplished with minimal ecological impact on resources to ensure the preservation of this great asset to serve future generations of Scouts.”

Sharri Ralis led the younger troop, Crew 2, on their adventure and the older troop, Crew 1, was led by Nathan Solomon.

“Philmont is one of those pinnacle things you do in your scouting career,” Ralis said. “From the moment you cross over as a 12-year-old from cub scouts into boy scouts, you start hearing from the older kids about Philmont.”

Ralis explained with a laugh, “It was pretty intense.”

While on the Philmont trip, a ranger from the ranch accompanied the group for the first two days of the trek, Ralis said. The ranger made sure the group knew “the Philmont way” to wash dishes, prepare food, hang a bear bag and to generally leave as little mark on the land as possible.

Day three and four were tough because they were the first days the troop was on their own, Ralis said. The fifth day, and the halfway mark of their trip, was when the sleep deprivation and exhaustion...
BOY SCOUTS  FROM | 13

started to hit.

“Day five is about the low point, for both adults and kids. Day five was rough. Then on day six you were like ‘oh, four more days ... three more days, two more days’ ... and then you know you’re going to make it,” Ralis said.

There are four categories of adventure treks: rugged, challenging, strenuous and super strenuous. The troop decided to do the super strenuous hike. The crew also carried packs that included gear, water and food they needed during the journey to the summits.

“We chose the super strenuous trek which was 78 miles and included five summit peaks. By the time the GPS was done, it was about 105 miles. You do lots of running around in between,” Ralis said. “The elevation was from 8,000 up to almost 13,000 [feet]. It was all hiking at high elevation. The packs [weighed] about 55 pounds for the adults, and the kids were carrying about 60 to 65 pounds.”

During the trek, the crew stopped at various staff camps, with different programs being held at each one. Programs included archery, blacksmithing and period weaponry. Staff dressed in period clothing to teach scouts about prior culture and ways of life.

For Ralis, the most memorable part of the adventure was how excited the crew was every time they reached a summit. Mt. Baldy has an elevation of 12,441 feet and has historically proven to be very challenging. According to Ralis, from the top one can see all the way to Pikes Peak, Colorado. She also said there was a 360 degree view because of the lack of trees on the mountain, hence the name Mt. Baldy.

Winds on this summit were whipping about 70 miles per hour, and Ralis said a lot of the crew had a hard time staying on their feet. She said it was an ‘impressionable’ experience for her boys but also “very scary.”

Mt. Phillips, with an elevation of 11,721 feet, and Tooth of Time, with an elevation of 9,003 feet, were two other summits that the crew conquered.

Tooth of Time was the crew’s final summit, for which they left at 2:30 a.m. in order to see the sunrise from the peak.

“It was a treacherous trek, in the dark basically, walking from rock to rock on a ridge line, with luckily a full moon. The final half mile was straight up a boulder field using both hands and feet to climb up,” Ralis said.

What comes next for the troop is not surprising; there is another adventure trip planned for next year at the Summit Bechtel Reserve in West Virginia. This high adventure experience will mean traveling by ATV instead of hiking, Ralis explained, and the boys are excited about it.

Ralis said the most rewarding part of the trip was seeing the crew work together as a team and ultimately accomplish something that not many people will in their lifetime.

“There is the enormity of what you just did that sets in,” Ralis said. “When you’re standing there in base camp, you are looking at the mountain range and way in the back you see Mt. Baldy. You think ‘Wow. Not only am I going to hike there, but I am going to turn around and hike down this entire range and I am going to end up right back here in base camp.’ I hope that is what sticks in the boys minds, that they did this.”

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COVID-19 forced restaurants to shift dining models

BY LIANA HARDY

During the onset of COVID-19, safety concerns and shrinking clientele forced restaurants to switch to takeout, with some resorting to carryout-only for more than a year. While some restaurant owners praised takeout as COVID-19’s saving grace, others feel lukewarm about the fast-delivery model.

Now that restrictions have relaxed and more people are out-and-about, restaurants are highlighting their dine-in specials during Alexandria’s Restaurant Week, a 10-day event beginning Friday and running through Aug. 28, where Alexandrians can eat meals for $25, $35 or $45 per person at a variety of dining destinations. Many restaurants still plan to offer all or some

SEE TAKEOUT
Menu items in takeout-form – with many of the same deals.

This year’s restaurant week is especially exciting for businesses that have bounced back from hard times during the pandemic – surviving what many other Alexandria restaurants unfortunately did not. However, as many local owners noted, struggles remain in the ever-changing restaurant scene, and takeout can make or break a business’ success.

**Dishes of India**

The 25-year-old restaurant Dishes of India, located at 1510 A Belleview Blvd. in the Fairfax County portion of Alexandria, has remained steadfast despite several challenges, including a flood, a building fire and COVID-19. Remarkably, the business did not close a single day during the pandemic, according to Gopal Bhatt, who runs the restaurant with his brother, Naresh – which Bhatt attributes to their takeout-heavy system.

“Takeout, it’s a blessing for us,” Bhatt said. “We had a slight advantage because we always had from the very beginning a very good takeout business, because of the kind of location we are in and also the fact that we are in the basement.”

Naresh and his father Ramanand founded the restaurant, located at the basement level of Belle View Shopping Center, in June 1997 to provide Alexandrians the authentic Indian cuisine that Ramanand had mastered over his years as a chef. Gopal joined a year later, and despite his concerns about the location, saw the business flourish with support from regular customers.

“I was thinking, you know, how would we even make profit out of this basement location. But it just worked the opposite,” Bhatt said. “Old Town is very close to us and we have seen during the pandemic how these very high-end, upscale restaurants didn’t survive because they were solely depending on their dining business. For us, it was the other way around; we were doing more takeout because of our basement location, but I guess that worked our way.”

Dishes of India already had a takeout-heavy model before the pandemic, with 60% of revenue coming from carryout – which is unusual for most restaurants, according to Bhatt. The restaurant’s takeout business increased by

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**COOK OFF Pop-Up**

Featuring Celebrity Judges

Daniel Burroughs, Sam Kasten, and Jeffrey Buben!

New location next to the Torpedo Factory!

201 N. Union Street (Top Floor), Alexandria

Music by:

Jones Point Band

Sample and vote on delicacies from local restaurants and caterers!

Passport Auto and Carpenter’s Shelter Present

August 28th 12-3pm

PHOTO/DISHES OF INDIA

Dishes of India, located on Belleview Blvd., stayed open throughout the pandemic due to their strong carryout system.

PHOTO/CONNECTION NEWSPAPERS

Naresh Bhatt, brother of Gopal Bhatt, opened Dishes of India with his father in June 1997.
$35
Three Course Dinner

FIRST COURSE
CHOOSE ONE
MIXED GREEN SALAD
CHILLED WATERMELON SOUP
CAESAR SALAD

SECOND COURSE
CHOOSE ONE
CREOLE RIGATONI
GRILLED SKIRT STEAK
BLACKENED SALMON
ALE STEAMED MUSSELS

THIRD COURSE
CHOOSE ONE
BLACKBERRY COMPOTE CHEESECAKE
FLOURLESS CHOCOLATE TORTE
SEASONAL FRUIT SELECTION

Delivery and Carry-Out
5 Cameron Street, Alexandria, VA
703-739-6090
Yunnan By Potomac Noodle House

Yunnan By Potomac Noodle House, located at 814 N. Fairfax St. in the Montgomery Center, opened in late 2019 just before the start of the pandemic. Shao Bruce, the owner and operator of the restaurant, says that he serves his own take on the food his mother grew up with and cooked for him. Despite tremendous support from the community, with Bruce's parents and family friends living just blocks away, the restaurant was forced to close dine-in service for a year during the pandemic and serve carry-out-only. While they survived the ordeal, Bruce describes the takeout system as making the work itself "less meaningful" and the experience less satisfying for customers.

"Doing takeout is not why I got into this industry. It's not why I quit my job on Wall Street," Bruce said. "And so having to do a takeout-only format, it was strictly because we were not comfortable putting our staff or our guests in a dining-in situation throughout most of COVID."

During the last six months, Bruce has been glad to see a gradual shift to people being more comfortable going out. Yunnan's revenue has shifted from being 33% takeout and 66% dine-in back to 10% takeout and 90% dine-in, which matches pre-pandemic percentages. Bruce says that since the food is more pricey – $35-40 per person – this model is better suited for the restaurant and their emphasis on the dine-in experience.

"Although our food is really delicious and it's cooked with technique and we take a lot of pride in our sourcing of products, I'm still a person where I'm going out and spending this money for the experience. The food is very seldomly worth what the price point is," Bruce said.

However, the relatively new restaurant faces another hurdle; the building they are in, the Montgomery Center, has been purchased by developer Carr Companies. With their lease being terminated, Bruce will have to vacate the restaurant by next year and move to a new space, hopefully Crystal City in Arlington.

"The challenges of keeping a business alive and running, I think COVID is one example. But COVID was just the challenge of 2020 and 2021. The challenges have not stopped just because COVID is waning," Bruce said.

Augie’s Mussel House

Located at 1106 King St., Augie’s Mussel House serves Belgian-style mussels and
beer in a 110-year-old building, which Common Plate Hospitality managing partner Chad Sparrow says gives the restaurant an “old-looking and original feel.” The restaurant strives for a lively dine-in atmosphere, with takeout being less of a priority.

“It’s really more of an experience to eat mussels – mussels, they don’t travel as well as other types of foods. So I think we really have more people that want to come into the restaurant and experience the whole vibe and indoor/outdoor space,” Sparrow said.

During the pandemic, Augie’s closed for four months and subsequently relied more on takeout orders. However, the business has seen takeout revenue return to only 10 to 12% of profits as more diners seek the in-person dining experience they missed the last two years.

“We definitely did more takeout, but it was never sustainable. We closed for the longest there at Augie’s because the takeout business just wasn’t hitting very hard there,” Sparrow said.

Dine-in-focused restaurants like Augie’s will still flourish in the future, according to Sparrow. While casual dining may shift to majority carryout, he believes upscale restaurants will still have customers that value the dining experience.

“UberEats can’t create a vibe or a going-out experience. People are always going to want to go out,” Sparrow said. “And yeah, there’s a convenience factor – does it take away some business? Sure. But I could see it being more of a challenge for fast, casual, you know, smaller-style restaurants that aren’t really a go-out destination.”

Augie’s Mussel House provides guests with Belgian-style mussels and beer inside a 110-year-old building.
Kismet Modern Indian

Kismet Modern Indian, located at 111 N. Pitt St., opened less than a year ago, following the opening of their sister restaurant, Karma Modern Indian, in Washington, D.C. in 2017. The restaurant, which managing partner Sachin Mahajan describes as a “fun upscale” and “neighborhood-focused” dining location, did the majority of their takeout when they first opened in the winter of 2021.

“We were very busy with takeout when we initially opened. It was also winter, and this winter was a little bit brutal – the cold weather especially in the first part of January. So takeout was very prevalent at that point,” Mahajan said.

Kismet received about 10% to 15% of their revenue from takeout when they first opened, though the numbers have gone down to 5% to 10% during the summer.

According to Mahajan, Karma has weathered the brunt of the COVID-19 storm, with the restaurant scene in Washington, D.C. still suffering from long-lasting COVID-19 impacts. Kismet, on the other hand, has had relatively steady business in Alexandria, which is more residential.

“I feel pretty certain we will continue to have stable business for Old Town. However, Karma in D.C. is more formal and upscale dining – there, I am doubtful business is going to come to pre-COVID levels or post-COVID levels as we thought it would so quickly,” Mahajan said.

Whether you’re high-end or located in a suburban shopping center, it’s hard to maintain a local community. And as local restaurants continue to encounter pandemic-related and non-pandemic-related challenges, their community will be crucial to their success.

“I think creating a community is probably the hardest part about this business. It’s the most fundamental, the most important part,” Bruce said.

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When the temperature is hot, hosts can keep their cool by minimizing time spent in the kitchen. Trade cooking time for social time with family and friends by picking recipes that can be prepped in advance and put together shortly before mealtime. The grill can be a host’s best friend – it cooks quickly, adds great flavor and doesn’t heat up the kitchen.

First, set a cool vibe with Grape Sangria Spritzers. California grapes and slices of orange and nectarine sparkle like jewels in a refreshing mixture of rosé wine, brandy or liqueur, and seltzer. Build up the chill by freezing the halved grapes and fruit slices ahead of time. Make this kid-friendly by using flavored sparkling water in place of the wine and brandy.

Center the meal around grilled blackened pork and grape kebabs to maximize the power of the grill. Marinating the pork ahead of time infuses the meat with garlic and Cajun flavors, while cutting the meat and vegetables into evenly sized cubes makes for quick, even cooking. Green grapes provide a pop of color and burst of juicy sweetness that complements the savory flavors of the kebab. This recipe works equally well with beef, chicken, fish or shrimp.

Remember to buy extra grapes to keep chilled and on hand for a quick snack or dessert!

**Grape sangria spritzers**

**Ingredients**
- 3/4 cup halved red grapes
- 3/4 cup halved green grapes
- 1 bottle rosé wine
- 1/3 cup peach brandy or orange liqueur, such as Cointreau
- 1 large navel orange, cut in half lengthwise and cut crosswise in 1/4-inch thick slices
- 2 ripe, medium yellow nectarines, halved and cut into slices
- Ice and chilled seltzer, for serving

**Directions**
1. Place the grape halves in a 1 and 1/2- to 2-quart pitcher and pour in the wine and brandy. Add the orange and nectarine slices to the pitcher, stir, cover and refrigerate for at least 8 hours or overnight.
2. When ready to serve, fill 4 tall glasses 1/3 full of ice. Add a generous amount of fruit. Pour in the wine mixture to cover and then top off with the seltzer.

**Grilled blackened pork and grape kebabs**

**Ingredients**
- 1 pound boneless pork sirloin or pork loin, cut evenly into 20 cubes (about 3/4 inch)
- 2 tablespoons extra-virgin olive oil
- 1 clove garlic, peeled and finely grated
- 2 tablespoons Cajun seasoning
- 16 large green grapes
- 1 medium red onion, peeled, quartered lengthwise; each piece halved crosswise
- 1 small yellow bell pepper, trimmed and cut into eight 3/4-inch squares
- Lemon wedges, for serving

**Directions**
1. In a medium bowl, toss together the pork, oil, garlic, and Cajun seasoning until meat is evenly coated; let stand for 15 minutes at room temperature.
2. Heat the gas grill to medium high (450 F) and oil the grates.
3. Meanwhile, assemble the kebabs; thread the pork, grapes, onion, and peppers onto a skewer, alternating the ingredients to create an attractive pattern.
4. Grill the kebabs, repeating with the remaining ingredients to make 4 kebabs.
5. Grill 5 minutes more. Transfer kebabs to a platter and serve with lemon wedges.
Sweet like cider

BY TRISTAN WRIGHT

Starting a few years ago, something wonderful began to happen in our country: Americans everywhere triumphantly welcomed hard cider back to their tables. With the cider movement in full steam, cideries like Alexandria’s own Lost Boy Cider can be found in almost every state today.

Annual production continues to grow at record pace and consumers are enjoying an incredible variety of well made and honest ciders to choose from. Some cideries focus on sweet cider, others on dry. Some use traditional apple-only recipes. Others buck tradition and produce a new era of ciders by incorporating exotic fruits, vegetables, teas and herbs into their ferments. There are no limits these days in the world of cider making.

But buyers beware: not all cider is created equally. It’s important to aim for freshly pressed apples grown locally rather than concentrated, which creates a sub-par cider hiding behind lab-created “natural flavors” and sweeteners.

So, what makes a really good cider? The answer is complicated. Regardless, it all starts with a familiar fruit: the apple.

Nearly all of us have heard of Golden and Red Delicious apples. What of other cider apples, though? Just some examples are Gravenstien, Arkansas Black, Pippen, Ashmead’s Kernel, Greening, Roxbury, Northern Spy or Foxwhelp. These rockstar apples with rock band-worthy names are a few of the industry heavyweights that have survived ions of challenges from climate change to America’s Prohibition movement, which took a terrible toll on the country’s orchards, wiping out 90% of our varieties.

Affectionately referred to as “spitters,” these survivor apples pack a wonderful punch and are filled with all the fantastic things necessary to create a world class cider. Amazingly new varieties thought to be lost are slowly being discovered every year. This is exciting for the future of cider making.

As a kid passing by under a crabapple tree, it’s likely that you have taken a bite of one of these sour and chalky gifts and hastily discarded both the apple and the bite you took. However, with some patience and a little cellar magic, the juice from these tiny beauties can be turned into liquid magnificence.

These cider apples, and others like them, all contain the golden trifecta of characteristics which cider makers seek when trying to build the perfect profile for their creations: sugar, acid and tannins. An apple high in sugar and acid with skin possessing moderate tannins will create a lightly colored, balanced and aromatic drink full of electrolytes, vitamins and minerals. But if there is too much of one and not enough of another, the quality of a finished cider is unrepairable and lost forever. Amazingly, once fermented, the juice from these apples will yield an alcohol content of 6% to 9%.

It sounds easy. Find some apple trees, collect the apples each fall, press the juice from the apples and fill up a carboy or two with the juice, add a little wine yeast, wait a few weeks and presto. You’ve got a hard cider to make for a memorable holiday party.

In reality, though, making a refined and drinkable hard cider isn’t exactly this simple.

If the spring was kind to the trees, a late frost stayed away, rain came when it was most needed, hillside temperatures didn’t get too hot or cool, the apples escaped local predators, the sun shined brightly on short days and the apples got picked and pressed at the exact moment in time when they were peaking, it is possible to create a good hard cider.

But a great hard cider is a true balance between science and art, and notoriously uncooperative to turn into alcohol if mismanaged. This leads to an important part of the cider making process: the cider maker.

Cider makers are a jovial albeit particular group who could be classified as partial technicians, amateur chemists and most importantly, creative and patient artists. There is no limit to the possible creations by using a blend of cider-specific apples and adjunct fruits, spices or teas. The only limit is the cider maker’s creativity. With more than 100 obtainable apple varieties now available to us and 20 times that amount in adjuncts to co-ferment the cider, options are limitless. Lost Boy Cider’s mission is to create sugar-free, unpasteurized and unfiltered ciders using earth-grown ingredients.

By not interfering in the process, it’s possible to create an accurate representation of who and what the cider was meant to be.

Now that you’ve had a crash course in cider apples, next time you find yourself in need of a treat, snap a bottle or can of well-made hard cider, sit back and enjoy the experience knowing all that went into creating the cider you’re drinking.

The writer is the founder of Lost Boy Cider.
Celebrating our centenarians

BY PAMELA AUSTIN

National Centenarian's Day, which recognizes individuals who have lived a century or longer, is Sept. 22. This special day was founded by Williamsport Nursing Home in Williamsport, Maryland. According to the United Nations, there are currently more than 570,000 centenarians in the world.

These older adults continue to add value to society as they bring 100 years of experiences, living through historic events such as The Great Depression, the First Man in Space, Y2K and 18 presidents. This is a time to celebrate their resilience, wisdom and contributions. Last year we celebrated 18 honorees virtually. Some advice given by the centenarians was to "Stay in school and stay true to yourself," "Be a happy person," "Go with the flow" and "Have faith."

It is with pleasure that we announce that the City of Alexandria, in collaboration with Mayor Justin Wilson and the Successful Aging Committee, will celebrate the distinctive experiences and achievements of Alexandria centenarians in person. Participants will receive certificates honoring their lifetime achievements and an Alexandria recognition coin.

The presentation will be held on Sept. 13 at 5 p.m. in the city hall Vola Lawson Lobby. Alexandria residents who will be 100 years old or older by Dec. 31 and wish to be acknowledged are invited to participate. Light refreshments will be served and there will be a special musical selection from the Alexandria Citizen Band.

Participants can sign up online at https://www.alexandriava.gov/Aging by Aug. 21.

The Successful Aging Committee includes representatives from Senior Services, St. Martin de Porres Senior Center, Alexandria Redevelopment and Housing Authority, Catholic Charities and the City’s Division of Aging and Adult Services, and Recreation, Parks and Cultural Activities.

Join them by helping to honor your older loved one living in the City of Alexandria.

For additional questions call Senior Services of Alexandria at 703-836-4414, extension 110, or email admin@seniorservicesalex.org.

The writer is aging and disability resource coordinator for the City of Alexandria’s Department of Community & Human Services Division of Aging & Adult Services.
Five proactive ways to reduce costs this fall

BY BRANDPOINT

As temperatures begin dropping this fall, you may be worrying about rising energy costs. Fortunately, there are a number of simple, proactive steps you can take that will save on energy and expenses for your home – while also increasing comfort – to-day and well into the future. On top of that, you will also be increasing the value of your home with these effective energy-saving measures.

Consider these five steps to help your home become more energy-efficient.

1. **Give your furnace or boiler a checkup**

   Get in the habit of having your furnace or boiler professionally tuned up and cleaned at least once a year, ideally just before the weather starts turning colder. Just as you perform regular maintenance on your vehicle, make sure your entire HVAC system is in top condition – and replace your furnace filter at least every 90 days – to help your HVAC system run more efficiently. This will reduce your utility bills over time, while keeping you and your family warmer.

2. **Go tankless**

   Looking for a great way to cut down on energy usage and also ensure more consistent access to hot water? Upgrading to a tankless water heater will save more on energy and expenses compared to a traditional water heater. For example, high-efficiency, condensing tankless water heaters are engineered to replace larger, conventional storage tank-type units, cutting both installation time and costs substantially. The wall-hung technology also has zero footprint in your home, which makes it a great space saver for smaller homes or if you just need more areas for storage. Tankless water heaters efficiently provide continuous hot water – meaning no more cold showers – along with big energy savings. In addition, tankless water heaters also result in reduced carbon emissions and have a longer life expectancy than traditional models. Tankless water heaters use top-mounted water connections, avoiding the need for additional and costly plumbing. Even better, you can often find money-saving rebate programs from your local gas utility for your new tankless water heater that will help cut the installed cost even more.

3. **Insulate your attic**

   You’re probably aware that heat rises – so if your attic is not properly insulated, you may be losing a lot of heated air through your roof every winter. A lack of good attic insulation can also lead to damage from ice buildup, which is costly to repair. With older homes, it’s a good idea to have your attic inspected for insulation before winter sets in.
ENERGY

While older homes are the least likely to have properly insulated attics, it’s worth having a professional check to see if your attic in your new home is under-insulated as well. This can make a big difference when it comes to heating costs.

4. Use a programmable thermostat

If it’s been a while since you upgraded your thermostat, you may be surprised at what new programmable thermostats can do to help keep your home comfortable while also saving on utility bills. The latest models provide much better fine tuning when setting your thermostat, allowing better control of the energy you’re using to heat or cool your home. You can make sure you’re not overheating your house when you’re asleep or not at home. On vacation? New smart thermostats allow you to adjust your home’s thermostat controls remotely, using your phone or another electronic device.

5. Check for leaks

Every year, homeowners lose a lot of heated or cooled air through leaks around areas like windows, doors and chimneys. Inspecting a home for leaks can reveal spots where you may need to improve caulking, flashing or weather-stripping for a fairly low-cost fix. For a longer-term solution, consider replacing older, less energy-efficient windows and doors with new ones. For help finding leaks, call your utility company. Many provide energy audits to help customers locate trouble spots in their homes.

By taking a few of these proactive steps, you can help your family stay cozy and comfortable all winter, while also helping to save energy and protect your budget.

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HOME OF THE WEEK

This charming, fully renovated rowhouse is located in the heart of Old Town Alexandria. The welcoming front porch, overlooking the lush front yard, leads into the spacious living room with wood floors and crown molding, a separate dining room and the main level half bath and a conveniently located laundry room. The fully remodeled kitchen features Quartz counters, custom wood cabinets, stainless steel appliances and a scratch-resistant sink and faucet. Beyond the kitchen is a gorgeous patio that is perfect for al fresco dining and entertaining. The large shed offers abundant storage. The upper level has two bedrooms and two beautiful, newly remodeled baths. The additional upper-level third room is the ideal office, den or guest space. This move-in-ready home includes new AC (2020), a relined utility chimney, skylights offering amazing natural light and many more upgrades. Located just half a mile from the Metro and close to parks, the recreation center, shops and restaurants, this is an Old Town gem not to be missed.

Left: Charming front porch.  
Middle: Spacious living room with abundant natural light.  
Right: Beautifully remodeled kitchen.

An Old Town gem

Address: 636 N. Alfred Street, Alexandria, 22314
Neighborhood: Parker-Gray
Price: $819,000
Square feet: 1,320
Bedrooms: 2
Bathrooms: 2.5
Year built: 1918
Contact: Lauren Bishop  
lbishop@mcnearney.com  
202-361-5079

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PHOTO/BRANDPOINT

Homeowners should regularly check for air leaks throughout their home.
Our View ———

Don’t strangle Duke Street

Putting pressure on something that’s already bursting at the seams usually doesn’t end well.

That could mean squeezing into an already tight shirt after visiting an all-you-can-eat buffet. It could mean stuffing the 26th marshmallow into your mouth during a game of “chubby bunny.” Or it could mean crowding an already gridlocked roadway from multiple pressure points.

While perhaps it’s been a while since most residents played chubby bunny, it’s likely not been long since any Alexandria resident experienced the unhappy delays involved in traveling virtually any distance on Duke Street.

City planners are doing their best to deal with Alexandria’s major roadway that is beset with multiple problems:

1) It’s already gridlocked and is getting more so with each new housing unit, whether single- or multi-family, that’s built in the city.

2) It’s unsafe for pedestrians or cyclists in its current configuration.

3) It’s ill-suited to rapid-speed public transit buses.

4) Existing gridlock leads to dangerous cut-through traffic in nearby neighborhoods.

Our city leaders deserve credit for not simply ignoring these issues. Unfortunately, while each solution that’s being developed looks reasonable when taken individually, when put together they will make Duke Street unpassable for people in private motor vehicles.

It’s been well-documented in this space that we think the negative consequences of Alexandria’s rapid over-development of the past 10 years far outweigh any potential benefits.

More people moving to Alexandria result in more cars on our roadways – and not just from new residents with cars. People without cars of their own often rely on Uber rides and DoorDash deliveries, or on rides from friends with cars. More residents result in more vehicles on our roadways, one way or another.

Duke Street in recent years has been the scene of several tragic pedestrian fatalities, and it’s a brave bicyclist that will attempt to traverse the crowded roadway on two wheels. City planners are also working on a design to introduce a bus lane in an effort to get more people to ride buses instead of driving cars. The plans would simultaneously provide safer passage for cyclists and pedestrians.

Unfortunately, current plans call for squeezing the already overstuffed street by eliminating one of the four traffic lanes, at least in certain places, according to preliminary renderings. Current plans also call for eliminating traffic cutting through adjacent neighborhoods by lengthening traffic signals to the point that it makes cutting through take longer.

While we agree with the need to reduce cut-through traffic, the intended result of this effort is to force that traffic back onto Duke Street – which is the street that’s already gridlocked with traffic and is likely to lose at least one lane in places.

See Our View

Opinion

“Where the press is free and every man is able to read, all is safe.”
— Thomas Jefferson

Photo of the Week

Your Views ———

Advice for our interim school superintendent

To the editor:

It is said that the hallmark of a good leader is one who can be dropped into the middle of a maelstrom and still take his or her organization to a higher level. It is no exaggeration to state that Interim Alexandria City Public School Superintendent Melanie Kay-Wyatt, Ed.D. certainly has a great opportunity to be a hero for our schools in the wake of the outgoing superintendent’s less-than-stellar performance.

I am a staunch advocate for good public schools and do not want to dwell on the long litany of negative issues that have plagued our system under the watch of the last superintendent. Issues such as safety, disparate learning and disciplinary results for students of color, poor communication, low teacher morale and a lack of accountability and transparency are all top issues that Kay-Wyatt will need to address when she officially takes office on Sept. 1.

Most importantly, Kay-Wyatt and the School Board need to stay in their respective lanes to optimize the shared goal of creating a world-class education for our children. Thankfully, the roles of each are simple: The superintendent works for the School Board, and the School Board works for the residents – period. The School Board should never be reduced to being a “rubber stamp” for the actions of the superintendent, and a successful superintendent should never bully the School Board. All the while, the School Board owes a duty to the residents to make sure that our tax dollars are giving us the most “bang for our buck.”

Sadly, the bar for Kay-Wyatt has been set low by her predecessor, although this fact actually puts her in an enviable position. The residents of Alexandria are generally fair-minded, and I think we have “superintendent fatigue.”

I didn’t appreciate the seemingly endless lack of respect directed at outspoken elected School Board members by an unelected superintendent. For now, we only need a leader who is calm, takes responsibility, is results driven and is committed to avoiding needless self-promotion while putting our children first.

—Matt Harris, Alexandria

The opinions expressed in letters and columns are those of the writers only and do not reflect the views, nor receive the endorsement, of the Alexandria Times.
Pass the BURMA Act

To the editor:

This month marks five years since the Burmese military committed genocide against the country’s ethnic Rohingya group, forcing hundreds of thousands of people of all ages from their homes – burning villages, assaulting women, and executing people in cold blood.

Burmese military has a long track record of violence and repression. Since the military overthrew the country’s democratically elected government and seized power in February 2021, shadowy tribunals have sentenced more than 100 people to death. Four pro-democracy activists – including a former member of parliament and a popular protest musician – were executed by the state on July 25.

The number of people in need of humanitarian aid in the country has ballooned from 1 million to 14 million. More than 700,000 people have had to flee their homes. But there’s something we can do to help.

The BURMA Act is important legislation awaiting Senate passage. It would hold members of the Burmese military accountable for this violence and get much-needed aid to the region. It passed the House with strong bipartisan support in April. It’s time for the Senate to step up and do the same.

U.S. leadership matters. And the time is now, before our leaders break for August recess, and before more lives are lost to perpetrators of genocide.

We should all urge our Senators to pass the BURMA Act.

- Ellen McHugh, Alexandria

Defend democracy

To the editor:

During the Jan. 6 hearings, we’ve heard from former members of administration of former President Donald Trump and Republican state officials about how Trump and his allies worked together to try and overthrow our democracy because the 2020 presidential election didn’t go their way. Now, they’re working to make sure all of our elections happen without losing any existing lanes for privately owned vehicles. In places where that’s not possible, widen Duke Street.

If bus lanes must be added, then that addition should be done by widening Duke Street rather than eliminating private vehicle lanes. If that can’t be done, then punt the bus lanes, even if that means turning down grant money.

If a chubby bunny participant already has 25 marshmallows in their mouth and you attempt to cram six more in at once, they will choke. We shouldn’t, judge Alexandria’s motorists with well-intentioned but misguided plans. Look at the whole picture and not the individual pieces.

Our View

Imagine going through that buffet and then, instead of attempting to squeeze into your existing too-small shirt, you choose one that’s two sizes smaller. You simply won’t fit.

Pedestrian and bicycle safety improvements need to happen. This should be done by reconfiguring the Waterfront Small Area Plan.

Long live the Torpedo Factory

To the editor:

What follows is a letter to the residents of Alexandria from a long-time artist at the Torpedo Factory.

Dear Alexandria,

Thank you for your generous support for the Torpedo Factory Art Center over the years. Your continued financial investment creates a cultural institution with far-reaching influences that benefit our community, the D.C. area and even the country. It has undoubtedly had a profound impact on me.

Alexandria is my adopted hometown. My parents grew up together in the Los Angeles area. As an Army Officer stationed at the Pentagon, my father moved our family to Fairfax County Alexandria in 1973. I attended Mount Vernon High School and graduated from Virginia Tech.

During my last two years at the university, I moved to the City of Alexandria as a student to take classes and help inaugurate the new Washington-Alexandria Architecture Center, an urban extension of the Virginia Tech School of Architecture + Design, now located on Prince Street. I have lived in the city ever since. My wife and I currently reside in the Del Ray neighborhood.

I joined the Torpedo Factory Art Center in 1985. As a resident artist for 38 years, I have been able to devote my life to my art and grow from the opportunities afforded to me by Alexandria. My artwork takes the architectural hand skills I learned in school and explores them as an art form. For example, what new expressions result when architectural drafting, rendering and model making are applied to a portrait or landscape? My most recent work finds art in science, technology, engineering and mathematics concepts.

You can find two of my digital drawings on aluminum, inspired by electromagnetism and the Fermilab bubble chamber, hanging at the Princeville Gallery on King Street through Aug. 21.

As an artist and Alexandria, I have participated in many citywide art initiatives. I first rubbed elbows with City Council in 1987 at the premiere of the Target Gallery. I led Torpedo Factory artists, in collaboration with the city, to establish the Target Gallery as a way to bring artists in from beyond the Art Center’s walls. For several years, I chaired the City’s Public Art committee and was a member of the Alexandria Commission for the Arts. I initiated and authored the Public Art Committee addendum to the City’s Public Art committee and was a member of the Alexandria Commission for the Arts. I initiated and authored the Public Art Committee addendum to the Waterfront Small Area Plan.

I was a community stakeholder for both the design competition for Freedman Cemetery and the public art there. I also led an unsuccessful bid to celebrate with public art “The Man Who Killed Jim Crow,” Charles Hamilton Houston.

But alas, my tenure is coming to a close. My residency at the Art Center will end on Sept. 30. Although recently selected in the 2022 Open Call for Resident Artists, the jurors lowered my status to Artist Pro Tem. I believe the loss of my studio can be attributed to the City of Alexandria’s new ALL Alexandria policy that is informed by Resolution 2974. Whatever the cause, I accept my fate. I will vacate Studio 222 to make room for a new artist moving in on Oct. 1.

The Torpedo Factory Art Center is a brilliant idea that complements Alexandria’s storied history with the arts sense of now. I’m lucky to have been a part of it for so long.

My goal for the future is to take what I learned from engaging with the public in my Torpedo Factory studio and share my experiences online. Once again, thank you for your generous support and for giving me the space to grow as an artist.

-Matthew Harwood, Alexandria
Samuel Tucker’s 1939 library sit-in

On Aug. 21, 1939, five young men walked in separately to the new Kate Waller Barrett Branch Library on Queen Street and asked for a library card. Their names were Otto Tucker, William “Buddy” Evans, Edward Gaddis, Morris Murray and Clarence “Buck” Strange. Fourteen-year-old Bobby Strange kept a lookout for the leader of the group, the lawyer Samuel W. Tucker.

Each of the five men were told that they would not be issued a library card because they were Black. Each one then went quietly to a shelf, pulled out a book and read quietly. When asked by the library staff to leave, they asked as they had been instructed, “What would happen if we don’t leave?”

Tucker waited to call the local press until Strange informed him that the police were on their way to arrest the young men. He notified The Washington Post, The Times Herald, The Washington Tribune and The African-American. The five men were arrested and charged with disorderly conduct, probably because they couldn’t be charged with anything else.

In court, Tucker made two points. First, that the young men had been anything but disorderly. Second, that it was illegal for the Alexandria Library to deny residents library cards, regardless of race. Rather siding for or against Tucker, the judge avoided issuing a ruling, which prevented Tucker from declaring a victory, but also saved the young men from fines or imprisonment.

Following the 1939 sit-in, rather than allow African Americans to use the new library, the all-white Library Board hurriedly built the Robert Robinson Library. Samuel Tucker refused to ever set foot in the library his legal arguments built, insisting that having a library to read in wasn’t the same as being treated equally. The letter where Tucker states his reason for refusing to use the Robert Robinson Library is part of the collection at Special Collections, as are the annual reports for the Robinson Library.

On Oct. 21, 2019, the City of Alexandria presented the descendants of the five men with a dismissal of the charges for disorderly conduct, which the Commonwealth Attorney requested. Library staff discovered that the judge in the case never issued a ruling and the charges were still outstanding 80 years later. The City of Alexandria asked the Commonwealth Attorney to dismiss the charges, an admission decades later that the five men were in the right.

Unlike Tucker, many African Americans went to the Robinson Library to utilize the only library they had access to. Some of the library patrons surely used it as a starting point in order to insist on greater rights in the decades to come, despite the humbleness of the hastily constructed building.

Gladys Davis, who retired from the library system with more than 50 years of service, was one of the early librarians at the Robinson Library. In 2007, City Council honored her for her 60 years of service to Alexandria Library System.

Today, the Robinson Library is a gallery in the Alexandria Black History Museum. Like the young men whose brave actions created the city’s demand for a segregated library, the Robinson Library saw big changes in Alexandria’s Black history over the coming decades. It remains a reminder of Alexandria’s segregated past, and the brave men and women who worked to end it.

Out of the Attic is provided by The Office of Historic Alexandria.

Weekly Poll

Last Week

What do you think of the city’s recent spot flood mitigation efforts?

45% This is all we get for a doubled stormwater fee?

29% It’s a start but not nearly enough.

15% I’m not sure.

11% I’m so happy!

This Week

How do you plan to participate in Restaurant Week?

A) I plan to go to a couple of restaurants.

B) I plan to take full advantage and hit as many as possible.

C) I don’t plan to partake.

D) I’m not sure yet.

E) What’s Restaurant Week?
Weekly Words

ACROSS
1 Like one who's seen it all
6 ___ organs (heart, liver, etc.)
11 Poker piles
15 Cats' "archenemies"
19 Upscale 100-Across
20 Smell that may be therapeutic
21 Amazon speaker
22 Track shape
23 Vegan food fest?
25 Lowly laborer
26 Lost fish in a 2003 film
27 "Game, _____, match"
28 Kind of salad with anchovies
29 Jacob's twin
30 Walk like a peacock
31 Millipede parts
32 Item on a ballerina's clothesline?
35 "Very funny!"
38 Sound heard at a library
41 Sweetener made from nectar
42 That is, in Latin
44 Not their
46 Bob and weave with a buddy
49 Factory yield
52 iTunes or iMovie, once?
56 Part of an act
57 Spanish cry of joy
58 "E.T." craft
59 Mortgage, e.g.

51 Whole range
52 Coin openings
53 Couple's karaoke selection
54 Before, in verse
55 Many a TikTok routine
56 Field measure
57 Couple's karaoke selection
58 "Dear" fellows
59 "As I see it," in texts
60 "Us" star Lupita
61 Thick Japanese noodle
62 Spelling contest
63 Fleur-de-____
64 Many a TikTok routine
65 Bloodwork sites
66 Makeup maker Lauder
67 Bloodwork sites
68 Headlining for a New York newspaper's delivery schedule?
69 "Tilt"
70 "Rides named for a wildcat, briefly"
71 "As I see it," in texts
72 "I know a guy who knows a guy"
73 "Very funny!"
74 Whole range
75 "I know a guy who knows a guy"
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73 "Silas Marner" author George
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Solutions from last week
HARRY CLARK (94), of Alexandria, Aug. 5, 2022
WILLIAM CLARK II (51), of Alexandria, Aug. 9, 2022
BRIGID DAVIS (83), of Alexandria, Aug. 5, 2022
JOHN "JACK" MCDERMOTT (96), of Alexandria, Aug. 10, 2022
MARY ANN ROSS (69), formerly of Alexandria, July 26, 2022
JAMES SEIBERT (62), formerly of Alexandria, Aug. 1, 2022
JAMES VICKERS (75), of Alexandria, Aug. 9, 2022
AUGUST 18
DUKE STREET ADVISORY GROUP
Members of the public are welcome to attend either virtually or in person. For more information about Duke Street in Motion and the Duke Street Advisory Group, please visit alexandriava.gov/dukeinmotion.
Time: 6:30 to 8:30 p.m.
Location: Virtual
Information: https://zoom.us/webinar/register/WN_mXAnVFaX6x0Iqzc8G0cJWw

AUGUST 19
COMMUNITY BABY SHOWER
Time: 10 a.m. to noon
Location: 5650 Sanger Ave.
Information: https://apps.alexandriava.gov/Calendar/Detail.aspx?si=45554

AUGUST 20
WATERFRONT DOCKETS
Enjoy live demonstrations led by local artists from the Torpedo Factory Art Center. Staff from the Jerome “Buddle” Ford Nature Center will be on hand to discuss environmental topics that directly relate to the City of Alexandria.
Time: 1 to 3 p.m.
Location: 0 Cameron St.
Information: https://apps.alexandriava.gov/Calendar/Detail.aspx?si=45554

FLEA MARKET AND ARTS & CRAFTS BAZAAR
Vendors and crafters are set up both inside and outside, with unique, antique, vintage, retro and handmade, hand sewn gift items available for purchase. Food will also be available from Bill’s BBQ Grill.
Time: 8 a.m. to 1 p.m.
Location: 8717 Ft. Hunt Rd.
Information: https://mountvernonfleamarket.wordpress.com/

AUGUST 21
BURKE BRANCH FRIENDS SUMMER BOOK SALE Books, CDs, and DVDs for both children and adults all for sale at low prices. Join the Friends and/or shop the sale and help support the library.
Time: 1 to 4 p.m.
Location: 4701 Seminary Rd.
Information: https://alexlibrarrya.org/event/6962198

The Bath or Shower You’ve Always Wanted IN AS LITTLE AS 1 DAY
Includes product and labor: bathtub, shower or walk-in tub and wall surround. This promotion cannot be combined with any other. Other restrictions may apply. This offer expires 9/30/2022. Each dealership is independently owned and operated. **Third party financing is available for those customers who qualify. See your dealer for details.

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PART 2: POSTING AND PUBLISHING

Please publish the following text in the legal notice section of your newspaper. Please refer to the instructions provided on page 16.

Full name(s) of owner(s): Smashburger Acquisition GC LLC
Trading as: Smashburger
Address of principal place of business: 5920 Kingsgate Towne Center, Suite 100 Alexandria, Virginia 22302
License fee: $500
To sell or manufacture alcoholic beverages.
Tyrone Luther, Senior Vice President
Title or kind of business (of your firm or corporation): Restaurant
Date notice posted at establishment: August 18, 2022
NOTE: Objections to the issuance of this license must be submitted to ABC no later than 30 days from the publishing date of the first of two required newspaper legal notices. Objections should be registered at www.abc.virginia.gov or (800) 552-3200.

General Notice
THE ABLE TIMES is the only legal publication authorized by the City’s Office of the City Clerk to publish public notices required by state and federal laws to be published in newspapers of general circulation.

Classifieds

BOARD OF ZONING APPEALS PUBLIC HEARING MONDAY, SEPTEMBER 12, 2022 - 7:00 PM COUNCIL CHAMBERS, CITY HALL 301 KING STREET, ROOM 2400 ALEXANDRIA, VIRGINIA 22314

Information about this Public Hearing may be obtained from the Department of Planning & Zoning, 301 King Street, Room 2100, Alexandria, Virginia 22334, telephone: 703-746-4666 or on the City’s website at www.alexandriava.gov/dockets

Public comments will be received at the Public Hearing. The public may submit comments in advance to Alicia Chase at alicia.chase@alexandriava.gov or make public comments on the day of the Public Hearing.

For reasonable disability accommodation, contact Jackie Cato at jackie.cato@alexandriava.gov or 703-746-3810, Virginia Relay 711.

BZA #2022-00006 322 & 324 South Lee Street, Alexandria, VA 22314
Public Hearing and consideration of a request for a Variance to access parking from the street rather than from an alley or interior court; zoned: RM/Townhouse zone.
Applicant: Avonlea LLC, a Virginia limited liability company
 Deferred from the July Hearing.

BZA #2022-00015 226 E Monroe Avenue
Public Hearing and consideration of a request for a Special Exception to construct an addition in the required side yard; zoned: R-2/S/Residential Single- and Two-Family zone.
Applicant: Bradley Carlson

BZA #2022-00016 2715 King Street
Public Hearing and consideration of a request for a Special Exception to construct a brick wall forward of the front building wall facing a primary front yard; zoned: R-8/Residential
The items described below will be heard by the Planning Commission and the City Council on the dates and times listed below. NOTICE: Some of the items listed below may be placed on a Consent Calendar. A consent item will be approved at the beginning of the meeting without discussion unless someone asks that it be taken off the Consent Calendar and considered separately. The Planning Commission reserves the right to recess and continue the Public Hearing to a future date. For further information, call the Department of Planning & Zoning at 703.746.4666 or visit www.alexandrivia.gov/dockets.

ALEXANDRIA PLANNING COMMISSION & CITY COUNCIL SEPTEMBER 2022

The Planning Commission will conduct the following public hearings on the matters listed below:

**Public Hearing**
- September 6, 2022 - Alexandria City Council Chamber
- September 17, 2022 - Alexandria City Council Chamber

**Public Hearing Agenda**
- Initiation of a Master Plan Amendment
- Public Hearing and consideration of a request for an Encroachment into the public rights-of-way along Hume Avenue and Turner Road for a fence; zoned: R-2-S/Single- and two-family
- Proposed Nuisance - 300 Hume Avenue
- Public Hearing and consideration of a request for a Special Use Permit for: (A) redevelopment of a developed substandard lot with lot modifications; and (B) a two space Parking Reduction; zoned: R-2-S/Single and two-family
- Special Use Permit Application - 106 Hume Avenue - Stracci Pizza
- Special Use Permit Application - 7 King Street - WPR/Waterfront Park and recreation, and CD/Commercial downtown
- Special Use Permit Application - 4200 Eisenhower Avenue - Joseph Hensley Park renovation
- Rezoning #2022-0003 - 1003-1033 South Pittsylvania Street
- Rezoning #2022-00006 - 300 King Street

**Public Comment**
Public comment will be received at the meetings. The public may submit comments in advance to Department of Planning & Zoning staff at PlanComm@alexandriava.gov or the Planning Commission Hearing; to the City Clerk at CityClerk@alexandriava.gov or the City Council Hearing; or make public comments on the day of either Hearing.

For reasonable disability accommodation for the Planning Commission Hearing, contact Jackie Cato at jackie.cato@alexandriava.gov or 703.746.3810, Virginia Relay 711. For reasonable disability accommodation for the City Council Hearing, please call the City Clerk and Clerk of Council’s Office at 703.746.4550 (TTY/TDD 838-5056). We request that you provide a 48-hour notice so that the proper arrangements may be made.

Public Hearing Webinar by the following links:
Planning Commission (Public Hearing Webinar):
The Zoom Webinar will open at 6:30 p.m. to allow individuals to join, while the Planning Commission hearing will begin at approximately 7:00 p.m.

**Registration Link:**
https://zoom.us/webinar/register/WN_rWVnxqU71Q4WRgX1iG3_axQ

**Zoom Audio Conference:**
Dial in: 301-715-8592
Webinar ID: 972 9577 5195
Password: 157659

City Council (Public Hearing Webinar):
Registration Link:
https://zoom.us/webinar/register/WN_X2A-dEXBTIe2eOXHxnTybw

**Zoom Audio Conference:**
Dial in: 301-715-8592
Webinar ID: 986 8648 8005
Password: 218491

If you use the Zoom Webinar application, please be sure you have updated the application to the latest version for the best results. If you are unable to access the Zoom Webinar, please use the Dial-In number to access the meeting.

Public comment will be received at the meetings. The public may submit comments in advance to Department of Planning & Zoning staff at PlanComm@alexandriava.gov or the Planning Commission Hearing; to the City Clerk at CityClerk@alexandriava.gov or the City Council Hearing; or make public comments on the day of either Hearing.

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Commercial Sales & Leasing
Landlord & Tenant Representation

#mcecommercial

Properties For Lease and For Sale

17290 & 17300 River Ridge Blvd, Woodbridge
Office Suites For Lease - Can be modified
Lease Rate: $18 PSF. Bldg 1: 17290 River Ridge Blvd, 1st Floor: 5,417 SF | 2nd Floor: 5,417 SF; Bldg 2: 17300 River Ridge Blvd, 1st Floor: 5,375 SF | 2nd Floor: 5,375 SF. Tons of natural light, on-grade loading dock, 3 passenger elevators (incl. 1 freight), central DC location. Jaime Gallagher | 703.405.6489
jgallagher@mcenearney.com

5350 Shawnee Rd Unit 350, Alexandria
jross@McEnearney.com

cave@McEnearney.com

1901 Mt Vernon Ave, Unit A, Alexandria
Lease Rate: Negotiable
jross@McEnearney.com

cave@McEnearney.com

6341 S Kings Highway, Alexandria
For Sale: $1,800,000
This .75-ac lot in Penn Drew area currently has utilities strung to the site & an easement set up for ingress/egress. Zoned C-2 (Day care, office, or other "by-right" uses). Building FAR in FFx Co. is .50 on this 33,20-SF lot. Sits behind 6343 S Kings Hwy. Hank Proctor | 703.582.5265
hproctor@McEnearney.com

cave@McEnearney.com

3339 and 3341 Duke Street, Alexandria
Sale Price: $770,000
Includes fully leased units: 3339 & 3341. Unit 3339: 1,254 SF | Unit 3341: 1,266 SF. Includes fully leased units: 3339 & 3341. Lease Rate: $24 psf FS. 2 large marketing or conference rooms. John Ross | 703.867.0060
jross@McEnearney.com

cave@McEnearney.com

1225 New York Ave NW, Washington, DC
For Sublease: $59 psf Suite 450 | 3,988 SF.
Class A Office Building | RBA: 444,000 SF. Stories: 13 | Zoning: C-4. Parking: 3 levels of below grade parking with 200 covered spaces. Fitness center, conference center, 3 passenger elevators (incl. 1 freight), restrooms every floor. Central DC location. Jaime Gallagher | 703.405.6489
jgallagher@mcenearney.com

Serving the Washington, DC Metro Area since 1980.
McEnearneyCommercial.com | 703.683.2700 | 510 King Street, Suite 515, Alexandria, VA 22314