“Inova Announces Plans for New Hospital in Springfield”
Page 1

“Initiative to Address Inequality of Opportunity”
Page 2

The Restaurants are Open Again!
Page 2

Drive-In Movie Theater opens
Page 2

“Pandemic Thoughts, Proposed Extension of Emergency Ordinance”
Page 7
INOVANOUNCESPLANSFORTENNOSPITALINSPRINGFIELD

Inova Health System plans to expand its services to the Springfield, Virginia community on recently acquired property adjacent to the current Inova HealthPlex – Franconia/Springfield.

The expansion results from a current, comprehensive assessment of the communities Inova serves in the eastern region of Northern Virginia. The new hospital at Springfield and an Inova HealthPlex at Oakville Triangle/Potomac Yard will extend and integrate with Inova’s nationally recognized system of services in Northern Virginia and will complement the Inova Alexandria and Inova Mount Vernon Hospitals that serve the eastern region today.

“We are working to balance the current needs and challenges of the pandemic with Inova’s commitment and ability to serve our communities for decades to come,” said J. Stephen Jones, MD, President and CEO, Inova. “COVID-19 hit us hard, but it will not prevent us from moving forward as quickly as possible to expand access to care for the communities we are proud to serve. The ultimate plan for the eastern region demonstrates how we thoughtfully use our resources in service to our communities.”

Details on the new hospital, including size, bed capacity and specific programming will be resolved in the coming months. While initial planning is underway, Inova anticipates the planning, regulatory and construction processes will take place over the next several years.
GREATER SPRINGFIELD CHAMBER OF COMMERCE JOINS NATIONAL INITIATIVE TO ADDRESS INEQUALITY OF OPPORTUNITY

The Greater Springfield Chamber of Commerce, in June, announced it is partnering with the U.S. Chamber of Commerce on a national initiative to address inequality of opportunity.

“Equality is an important issue in all elements of our community, whether it be in the workplace, at school, in the neighborhoods or just in everyday life,” said Kimberly Clarke, Greater Springfield Chamber of Commerce President and CEO. “The Greater Springfield area is a community with diversity. That diversity is one of the many things that make it a wonderful place to work, live and play. It is important we all embrace, respect and foster opportunities available to all members of our community, whether in business, education or social settings.”

“The moral case for greater diversity, equity and inclusion in the workplace is indisputable, and there’s overwhelming evidence that greater diversity benefits the American economy, businesses, communities and employees,” said U.S. Chamber President Suzanne Clark. “We are proud to partner with the Greater Springfield Chamber of Commerce on this initiative and help develop a robust plan of action.”

The Greater Springfield Chamber of Commerce joined the U.S. Chamber’s national townhall event on June 25 where business and community leaders discussed concrete actions that can be taken by government and the private sector to address inequality through education, employment, entrepreneurship and criminal justice reform. As a partner on this important initiative, the Greater Springfield Chamber of Commerce will also host local and industry dialogues to further the discussion.

WORKHOUSE ARTS CENTER OPENS DRIVE-IN MOVIE THEATER

In June, a drive-in movie theater opened on the Workhouse Arts Center Campus with the first showing on Friday, June 12 and movies played every Friday and Saturday.

The first weekend featured “Beetlejuice” and “Harry Potter and the Sorcerer’s Stone.” Showtime is 9 p.m. with gates opening at 8:15pm. Visit the Workhouse Arts Center website for ticket information and titles.

The Drive-in theater offers an opportunity that brings community together yet still practices social distancing and other Covid-19 precautions.

Joseph Wallen, Workhouse Performing Arts Director, presented the idea to the Board of Directors and received overwhelming support to offer the Workhouse community and Northern Virginia this unique way to get out of the house for entertainment in line with the mission of the organization.

“Since temporarily closing our ‘actual doors’ to the public in mid-March, the staff has explored ways to open ‘virtual doors,’ so that we may still continue to engage with the community and present unique arts experiences. Our socially distanced drive-in theater allows families to enjoy some of their favorite films in a new way. We felt this would be a fun experience to enjoy together, while observing current safety guidelines.”

Tickets to the drive-in are $30 per car and are available online on a first-come, first-served basis. Options to purchase a packaged snack box is also be available, or movie-goers may bring their own snacks or meals. This is a great opportunity to pick up take-out from a local restaurant.

Various levels of sponsorship are available for businesses and include their logo on screen, logo placement on event collateral and marketing, day and weekend passes and more. To inquire about becoming a sponsor please contact erinwright@workhousearts.org.

Social distancing and restroom guidelines as well as FAQs and links to purchase tickets are posted on the Workhouse website at workhousearts.org/drive-in-movies. Staff and volunteers will also be trained on safety precautions and PPE use.

Yard House offered a care package giveaway when they started take-out, allowing customers to contribute.

SIGHTS FROM CHAMBER ACTIVITIES THIS QUARTER

The Greater Springfield area is a community with diversity. That diversity is one of the many things that make it a wonderful place to work, live and play.”

~Kimberly Clarke
THE RESTAURANTS ARE OPEN AGAIN!

We are so excited to see restaurants starting to fill their seats again, whether on the patio, in the dining room or at the bar. The Greater Springfield Chamber of Commerce has many local restaurant members, with a variety of fare. There is something for everyone for sure.

**Hard Times Café**

Hard Times Cafe offers appetizers, burgers, sandwiches and more. They are best known for their variety of Hard Times Traditional Chilis.

The recipes are authentic and historically correct versions of the chili created on the turn-of-the-century cattle drives of the Southwest and in the Cincinnati chili parlors of the Midwest. All chili is served with homemade cornbread.

- **Texas Chili** - Coarse ground beef cooked in its own juice, using an authentic turn of the century family spice blend and recipe. // **Cincinnati Chili** - Introduced in 1922 by Greek immigrants, it is a fine grind of beef with a tomato base and sweeter spices, including cinnamon. // **Terlingua Red** - A tribute to the Texas ghost town that hosted the first chili cook-off. A redder color and spicy kick of championship chilies. // **Vegetarian Chili** - Soy flakes cooked in a tomato base with fresh mushrooms, onions, green peppers and jalapeños.

**Added bonus, the backroom is a billiards hall.**

**Bonefish Grill**

Bonefish Grill offers on its menu the Bonefish Grill's signature Bang Shrimp. It’s crispy shrimp, tossed in Bonefish Grill's signature creamy, spicy sauce. A must try for you seafood lovers. Then select a sea or land-lover’s entree and enjoy. Bonefish Grill is also a proud partner of the Nature Conservancy.

- **Herb-Roasted Chicken, Mushrooms, Caramelized Onions, Marsala Cream Sauce**

**Maggiano’s Little Italy**

Maggiano’s Little Italy at the Springfield Town Center offers delicious Italian fare. Diners can choose to enjoy a meal family style, or order individual portions of their favorite dishes. Here are few favorites to check out.

- **Their Famous Rigatoni “D”** - Herb-Roasted Chicken, Mushrooms, Caramelized Onions, Marsala Cream Sauce

Many classic entrees, such as Chicken Parmesan and Chicken Piccata are also offers on Maggiano’s “Lighter Side” menu. They do not, however, spare on the flavor, just the calories.

(continued on page 6)
Silver Diner
Keeping with its diner feel, the menu serves many traditional diner favorites, like breakfast all day, luscious desserts, American comfort food, burgers, sandwiches and fries. In recent years, they’ve added many healthy and creative entrees as well. The Silver Diner is a locally owned chain and maintains a farm to table concept with many locally sourced and sustainable ingredients.

A favorite is the Smokehouse burger made from Creekstone beef. It’s all natural and grass fed. Hand spun shakes are a diner staple, made from Breyer’s ice cream. Sustainable salmon and shrimp entrees are also available as well as plant-based options and halal meats.

Yard House at Springfield Town Center
Nashville hot chicken has become a food trend far outside the confines of Nashville. The Yard house offers their version of the stuff. It’s served with fried sage, sweet potato pancakes, pickles, ranch dressing and honey hot sauce. This spot is also known for their massive selection of craft beers.

Thai Café
This Thai restaurant has been a member of the Greater Springfield Chamber of Commerce for a long time. It is located in Spring Mall Square, just to the side of the Springfield Town Center parking lot, at the corner of Lostale Rd and Spring Mall Drive.

A customer favorite dish is the Thai Spice Basil Kapow Fried Rice. It’s Fried rice with egg, basil, peppers, onions, garlic and chili sauce.

Dave & Busters
Dave & Busters in the Springfield Town Center is known for its restaurant, sports bar and arcade, offering fun to patrons of all ages. Their quiet dining room also offers a break from the arcade noise, or select a table right in the middle of the action. This location also offers private rooms for events.

A favorite on the menu is the Bistro Steak & Shrimp with Lobster Alfredo Linguine. It includes fire-grilled, house-marinated 5 oz. sirloin steak, shrimp, mushrooms, roasted tomatoes and lobster Alfredo sauce. Traditional bar food favorites are offered as well as healthier salads and fun desserts.

Woodlawn Press Winery
This newly opened winery on Cooper Road in Alexandria is a family-run and Veteran-owned business. Owners, Andrew and Bonnie, followed their dreams of making a place for the community and looked to their winemaking experience and family tradition to make it happen. They offer wines crafted in the methods used by Bonnie’s family over the past 100 years. During the COVID-19 shutdown, Woodlawn Press offered wines to go. Now, their doors are open again, and patrons can enjoy tastings by reservation.

PANDEMIC THOUGHTS, PROPOSED EXTENSION OF EMERGENCY ORDINANCE
Supervisor Pat Herrity
While the pandemic has brought significant hardship to our businesses, families and community, it is heartening to see how our community has risen to meet the challenges. We have found creative ways to celebrate graduations and birthdays, served the most vulnerable with hundreds of volunteer hours and donations and rallied around our local small businesses and restaurants to support them and their employees. Our typical first responders, the police and fire departments, have been joined by a whole new group of “first responders” – from nurses and doctors to grocery workers – putting their lives at risk to make sure we have what we need.

Not entering Phase One with the rest of the Commonwealth was a major setback for all our businesses, many on the brink of closing permanently. I strongly supported the County finding creative ways to safely reopen our businesses in Phase One as well as offering financial relief initiatives such as the County’s Microloan program, grant program and delayed tax due dates. I personally sent a letter to Governor Northam asking him to include Fairfax County in Phase One and each phase going forward as Virginia moves toward recovery.

Thankfully, Fairfax County is moving into Phase Three along with the rest of the state. Phase Three will allow our businesses to open with greater indoor capacity while still maintaining social distancing. To continue to help businesses and restaurants operate safely at greater capacity, I’m supporting the staff initiative to extend the Board’s emergency ordinance for restaurants and other businesses to use extended outdoor capacity without zoning and permitting requirements for up to six months after our Declaration of Emergency ends. This will allow restaurants to continue to utilize outdoor parking lot space for socially distanced seating and waive permit requirements regarding usage of tents smaller than 900 square feet. The science shows it is safer to be outside, and our residents are more comfortable outside.
**NEW LAWS ENACTED DURING THE 2020 SESSION OF THE VIRGINIA LEGISLATURE IMPACT CHAMBER MEMBERS AND COMMUNITY**

(All chapter references are to Acts of the 2020 General Assembly. Click for full text)

**Local Governments Authorized to Impose Additional Taxes**

**Chapter 1214** amends Virginia Code §8.1-3833, entitled “County food and beverage tax” to authorize Virginia counties to impose a tax up to 6% on food and beverages sold in a restaurant (and on prepared foods sold in grocery and convenience stores), without the need to first hold a referendum.

This changes the Virginia law that was in effect in 2016, when Fairfax County proposed a 4% tax on meals, and which (at that time) required that a referendum be held in order to impose the tax. The Greater Springfield Chamber of Commerce was among the groups that opposed that tax and it was defeated in the referendum, which was held on November 8, 2016.

**Miscategorization of Employees as Independent Contractors**

The question whether a worker is classified as an employee or an independent contractor has important tax and other consequences. For example, a company has the obligation to withhold federal and state income taxes, Social Security and Medicare payments from the wages of an employee. In addition, employees may be entitled to other perks, such as health insurance, paid sick leave and vacation time, and retirement benefits. Independent contractors, however, are responsible for their own tax payments and generally do not receive such extra benefits.

In its 2020 session, the Virginia General Assembly enacted several new laws designed to make it easier for workers to challenge classification as an independent contractor and imposing penalties on employers who misclassify them as independent contractors rather than as employees. Under these laws, the guidelines adopted by the IRS will be the applicable standard in distinguishing between the two.

**Chapter 203** examines which takes effect on July 1, 2020, an individual who performs services in return for remuneration so important to have strong local chambers of commerce like the Greater Springfield Chamber of Commerce.

As Braddock District Supervisor, I hope to develop a close working relationship with the Greater Springfield Chamber and its members. Please reach out to me with questions, concerns, or to ask for assistance with Fairfax County issues. braddock@fairfaxcounty.gov / 703-425-5900 / fairfaxcounty.gov

I also encourage you to sign up for our regular Walkinshaw Advisory and Braddock Beacon email newsletters.
THANK YOU TO OUR LONG TIME CHAMBER MEMBERS, AND HAPPY ANNIVERSARY!

Seeds of Humanity Foundation, Inc. 10 years
Cruises Inc. 5 years
Fair Winds Brewing Company 5 years
InCourage Martial Arts 5 years
TD Bank, N.A. 5 years

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Meghan Snyder // Meghan Snyder Communications

+ Design
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CONNECT WITH US

📞 703.866.3500  📧 info@springfieldchamber.org
🌐 www.springfieldchamber.org
🌐 @ GSCoC
🌐 @ Greater Springfield (VA) Chamber of Commerce
🌐 @ GrtrSpringfield
🌐 @ greaterspringfieldchamberva