

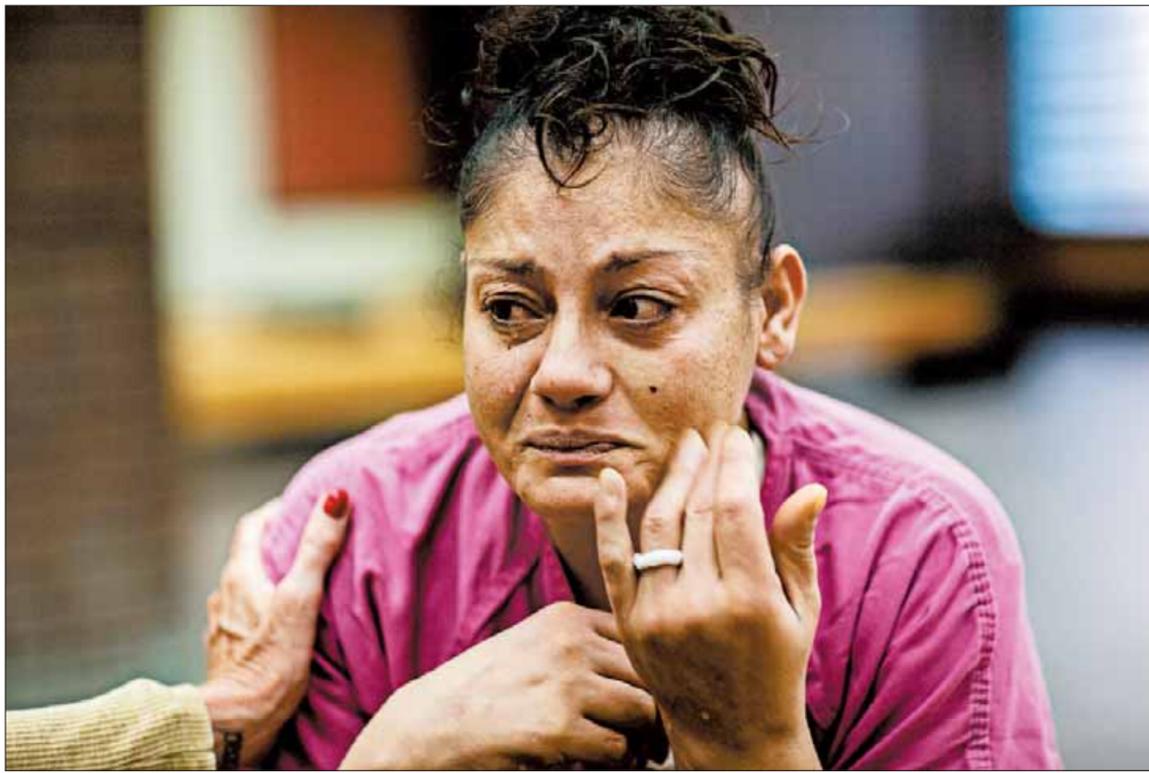
# Chicago Tribune



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SATURDAY, JULY 7, 2018

BREAKING NEWS AT CHICAGOTRIBUNE.COM



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Neila Rivera says she hopes taking buprenorphine will help her avoid relapsing into opioid addiction after she leaves Cook County Jail.

## Jail tries using opioid meds to reduce risk of overdose

100 Cook County inmates receive drug that curbs their cravings, making relapse less likely

BY JOHN KEILMAN | Chicago Tribune

After Neila Rivera began using heroin as a teenager, she fell into a predictable and depressing pattern. She'd get locked up and go through detox, only to return to drugs as soon as she got out.

It's a routine that has become more dangerous as heroin, now commonly mixed with powerful synthetic opioids like fentanyl, has become more unpredictably potent: Studies show that people released from incarceration, their drug tolerance lowered from abstinence, are far more likely than others to overdose.

Rivera, 36, expects she will soon be released from Cook County Jail. But this time, she hopes, will be different.

She is among about 100 Cook County detainees who are taking a medication called buprenorphine while they're locked

up. Buprenorphine and its close cousin methadone stave off withdrawal symptoms and curb the hunger for drugs because they, too, are opioids.

"It gives me hope because every time I left Cook County Jail, I went straight to get

high," Rivera said. "I didn't have anything to hold my cravings down. So now I feel like when I leave this time, I can make it."

Though some experts say buprenorphine and methadone are the best way to combat overdose deaths, the treatments are rarely used behind bars.

"It's attitudinal," said Dr. Kevin Fiscella, a board member of the National Commission on Correctional Health Care. "Officials won't be swayed by scientific data. They see it as one bad drug for another — why would you do that? They think if a person goes through a tough withdrawal, they'll think twice about using again."

But even some facilities that have

Turn to **Opioids**, Page 4

## Urgent need for kidney spurs social media plea

Chicagoan, like others, hopes reach will improve her odds

BY DEANESE WILLIAMS-HARRIS  
Chicago Tribune

When Melanie Perry peers out the seventh-floor window of her Kenwood high-rise, she has a clear view of the helicopter pad at the University of Chicago Medical Center.

"It's as if God is telling me your kidney is in your view," she said. "God is keeping me. He can move mountains."

Perry, 34, has spent most of her life hoping for better days. When she was a girl she was diagnosed with lupus, an autoimmune disease that claimed both kidneys. After her first transplant failed, her 16-year relationship with dialysis began. Every week she undergoes three appointments, each up to three hours.

The grueling routine has saved her life, but it also has made it harder to get another transplant. After so many years of under-



ERIN HOOLEY/CHICAGO TRIBUNE

Melanie Perry undergoes her triweekly dialysis treatment in April at a clinic in Chicago.

going dialysis and receiving blood products, "I'm sort of like a melting pot, and that makes it hard to find a match," Perry said.

So she has turned to social media, hoping to reach as many people as possible willing to donate a kidney. "I'm emotionally drained," she said recently. "I'm afraid of not being able to get (a kidney). ... I'm afraid of having to live the rest of my life on dialysis."

Perry is not alone. More than 8 million Americans suffer

from chronic kidney disease, and about 450,000 of them are kept alive through dialysis. About 100,000 people are waiting for a kidney transplant, 300 of them near death, according to the Gift of Hope Organ and Tissue Donor Network. Just in Chicago, about 3,165 people are on the waiting list.

Most people in this country waiting for an organ transplant need a kidney. Next in line are those waiting for a liver, then heart,

Turn to **Donor search**, Page 2

## Emanuel supportive of Pflieger march

Mayor says priority is talking about efforts to curb violence

BY JOHN BYRNE  
AND JEREMY GORNER  
Chicago Tribune

With the Rev. Michael Pflieger refusing to budge from a plan to shut down part of the Dan Ryan Expressway during an anti-violence march this weekend, Mayor Rahm Emanuel on Friday broke with a top Chicago Police Department official and said he supports the event.

Police First Deputy Superintendent Anthony Riccio last week called on Pflieger to instead hold his march Saturday on a neighborhood street, saying it would require a massive police presence to protect marchers on the Dan Ryan that would leave other parts of the city with too few patrol officers.

But after Pflieger pledged to go ahead with his plan to march in the northbound lanes of the Dan Ryan, from 79th Street to 67th Street, Emanuel got behind the idea.

"They should be allowed (on the Dan Ryan), yes, because they're going to be talking about anti-violence," Emanuel said Friday at a school budget event. "And I think there's a proper way to raise that awareness. I don't think there should ever have been a doubt about that effort."

The re-election-seeking mayor is trying to overcome criticism that he hasn't done enough to stem the city's stubbornly high violent crime rate. He may have decided that backing the march organized by the high-profile pastor at St. Sabina Catholic Church with a long track record of

Turn to **March**, Page 4



RUNGROJ YONGRIT/EPA

The mother of a boy trapped inside a cave reacts as authorities on Friday announce the death of a former Thai navy SEAL.

## Monsoons threaten Thai cave rescue

Time is running out for boys, coach to stay put, officials say

BY SHASHANK BENGALI  
AND GEORGE STYLLIS  
Los Angeles Times

MAE SAI, Thailand — The high-risk mission to extract 12 boys and their soccer coach from deep inside a flooded cave in Thailand faced growing fears Friday that weekend storms could make a complicated rescue almost impossible.

Rain forecast for northern Thailand could refill the Tham Luang Nang Non cave with water, and alternate ways to bring the group out — through an opening in the mountainside above, or by drilling into the rock face — were not bearing fruit, authorities said.

The boys and their 25-year-old coach were on a dry ledge inside the cave and were being looked after by Thai navy SEALs. The boys are being trained in the basics of diving in case they have to swim to safety, but it was unlikely that the group could remain there much longer.

A former Thai SEAL lost consciousness while moving oxygen tanks underground at about 1 a.m. Friday and could not be revived, officials said. It was the first fatality in a rescue effort that has drawn divers and volunteers from several coun-

Turn to **Rescue**, Page 4

**Janelle Monae electrifies live, sends clear message**  
Greg Kot in A+E, Page 11  
CHRIS SWEDA/CHICAGO TRIBUNE

## Wisconsin high court says professor shouldn't have been fired over blog post

The Wisconsin Supreme Court concluded that Marquette University breached its contract that guaranteed a professor's academic freedom. The professor wrote a blog post criticizing a student instructor he believed shut down a debate against gay marriage. The case has been closely watched by conservatives and private businesses. **Chicagoland**, Page 3



Tom Skilling's forecast High 83 Low 64

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**MARGARET HOLT**, standards editor

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**Corrections and clarifications:** Publishing information quickly and accurately is a central part of the Chicago Tribune's news responsibility.

An editorial Thursday said the Nature Conservancy is among environmental supporters of a proposal from the Climate Leadership Council for a carbon tax to combat global warming. The Nature Conservancy says it is a founding member of the council and generally supports carbon pricing, but it hasn't endorsed the council's tax plan. The Tribune regrets the error.

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**INSIDE**

<b>A+E</b>	News	11	<b>Letters</b>	News	10
<b>Business</b>	News	7	<b>Market Roundup</b>	News	8
<b>Comics</b>	News	14-15	<b>Nation &amp; World</b>	News	5
<b>Editorials</b>	News	9	<b>Weather</b>	Sports	8



ERIN HOOLEY/CHICAGO TRIBUNE

As a child, Melanie Perry was diagnosed with lupus, which claimed both her kidneys. She gets dialysis three times a week.

**Woman uses social media to seek donor**

*Donor search, from Page 1*

then lung. The wait for a kidney donation can be years, compared to weeks or months for a heart.

Like Perry, more and more people are resorting to social media as medical advances make it increasingly possible for strangers to become living organ donors.

Facebook, for example, allows members to share their organ donor status and helps them register to become an organ donor. Several other online sites offer advice and help people either locate potential donors or register as one. They include WaitList Zero, the National Kidney Registry and the Alliance for Paired Kidney Donation.

An article this month in the journal Bioethics proposed Facebook-type platforms where people looking for living donors could post information about themselves.

"One can appeal to people by providing facts, figures, and impartial generalized reports," write Greg Moorlock and Heather Draper with the Warwick Medical School in England. "But something that prompts a stronger and immediate emotional reaction may be more effective at motivating them to provide a solution."

The authors worry that such networks could be abused by people who profit from "the underground organ market." But they argue that the benefits are still worth looking into. "Using 'identifiable victims' within a personalized approach to promoting donation may be an effective way to increase living kidney donation," they conclude.

The National Kidney Foundation also urges cau-

tion. "Be careful and use common sense," it says on its website. "Ask your transplant center for advice. Don't put yourself in a vulnerable situation where someone can try and take advantage of your situation. The issue of buying and selling organs may come up. This practice has been illegal in the U.S. since 1984, when it was outlawed by the National Organ Transplant Act."

Live donors — like the son who donated a kidney to his father, Chicago police Superintendent Eddie Johnson — are key to reducing the long waiting list, according to Kevin Cmun, CEO of the Gift of Hope Organ and Tissue Donor Network.

The network has overseen about 260 live donation transplants, and its goal is 500 by 2020, Cmun said. Reaching more strangers would help the group meet its goal.

"A person can function quite well and normally with one kidney," he said. "With education about live donation, we can make people comfortable with the process and hopefully lower the number of deaths each year."

Cmun acknowledged that many in need of a kidney find it difficult to ask a relative or a friend, much less a stranger.

Perry said she had to get up the nerve to ask her family. When no one was a match, she finally went to Facebook.

She posted her status on the site and asked friends to get tested to see if they were a match to her. She also asked them to reach out to their friends. She posted her appeal in early March and has not found anyone yet.

Meanwhile, her situation

is getting more urgent. Last year, tests showed that calcifications in her body — abnormal accumulations of calcium salts — were worsening.

The calcium buildup will eventually get to the point at which Perry will not be able to receive a new kidney, according to Dr. Yolanda Becker, surgical director of the kidney and pancreas transplant team at the University of Chicago Medicine. "Dialysis is a lifesaving procedure that cleanses the poison out of your body, but it's not natural," she said. "Eventually you get hardening of the arteries."

Perry has had other health issues. She spent most of April and parts of May in the hospital for digestive and stomach problems.

During all her struggles with end-stage kidney disease, Perry has managed to capture glimmers of hope.

She recently completed a business program. "I was a hermit before school, but I even made the dean's list," Perry said. "It was an experience."

Going to school opened her eyes to other possibilities. "I want to work. I love to do customer service," she said. "I want to travel and explore things."

But Perry hasn't dwelled on other dreams, such as getting married or starting a family. "I don't even bother dating. The guys in my age range are so immature," she said. "I don't want to deal with the heartbreak."

But who knows what might happen, she wonders, if someone finally calls her transplant team at the University of Chicago Medicine (773-702-4500) and asks about getting screened.

"I don't want anybody feeling sorry for me," Perry said. "If you don't want to

do it, it's no pressure. But doing it can save my life."

The screening process begins with a simple blood test. Those wanting to be a live donor must be 18 and share the same blood type as the person receiving the organ. Donors must be prepared to undergo extensive medical and psychological screenings, including a check for the human leukocyte antigen HLA, which plays a role in the body's immune response to foreign substances. The level of HLA helps determine the likelihood of the organ being rejected.

Typically, donors should also not be suffering from high blood pressure, uncontrollable diabetes, HIV/AIDS or hepatitis.

"Most live donors go back to their normal lives within one to two weeks after surgery," said Becker, adding postoperative care comes with a few instructions like no heavy lifting.

Usually, the transplant recipient's insurance will cover such expenses as evaluation, surgery and some of the follow-up testing. Potential donors can contact the National Living Donor Assistance Center at 703-414-1600 or LivingDonorAssistance.org with questions and help with costs.

Officials at the Gift of Hope have been working with legislators to draft measures that would provide specialized health care for donors. Also in the works is a family leave measure that would give workplace protections to donors, according to Cmun.

"You can save someone's life," Cmun said. "There's nothing greater you can do in life."

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**Chicago Tribune**

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**Chew on, CHICAGO**

# Chicago Tribune CHICAGOLAND

## Mayor proposes building new Near West Side high school

BY JOHN BYRNE | Chicago Tribune

Mayor Rahm Emanuel plans to build a new open-enrollment high school somewhere on the Near West Side, according to a Chicago Public Schools budget proposal released Friday.

Schools CEO Janice Jackson appeared with Emanuel to announce the annual outline for new capital and operating budgets. Jackson said it hasn't been decided where the school will be built.

"We don't have it, but we are going to be working directly with the communities to identify that," she said while leaving a news conference with the mayor.

She didn't respond when asked which communities would be involved in that process.

A Chicago Public Schools news release offered few details. "A new Near West Side Open Enrollment High School will be built to support the growing student population in the area and establish a high quality high school in the community," it reads in part. "CPS is working with the community to identify a location for the new school."

In all, the proposed capital budget announced by the re-election-seeking Emanuel totals nearly \$1 billion, which CPS said would be "the district's largest single-year capital investment in more than two decades."

That comes on top of a proposed CPS 2019 operating budget of about \$6 billion. The district's proposed budget is up about \$285 million from this year.

CPS announced the new school as part of \$247 million in proposed building renovations and new construction. Also included are plans for a new building for Hancock High School, a selective-enrollment school east of Midway Airport on the Southwest Side.

Hyde Park Academy High School, Senn High School and Prosser Career Academy are also set to get renovations under the budget proposal.

Rickover Naval Academy will move into



ANTONIO PEREZ/CHICAGO TRIBUNE

CPS chief Janice Jackson and Mayor Rahm Emanuel, left, laid out a budget plan Friday.

the Portage Park building formerly occupied by Luther North College Prep high school, which closed last year, according to the plan.

And McDade, Poe and Decatur elementary schools will all be expanded to accept seventh- and eighth-grade students, and will get renovations as the school district prepares for that switch. Meanwhile, CPS plans to work with Belmont Cragin community leaders to choose a location for a proposed new elementary school there.

Emanuel has raised property taxes in the past to cover new school construction. But on Friday he heaped praise on the school funding deal hammered out in Springfield last year. That brought in more than \$200 million annually in state money to cover Chicago teacher pension costs, allowing the city and school district to put more property tax money into education spending.

"These investments will show them, when kids show up — and we're not going to be able to take care of all the challenges — but we've met a lot of them head-on," Emanuel said during the budget announcement at a school in the Little Village neighborhood. "Dealing with overcrowding, the ability to have recess in a facility that's not got broken concrete, being able to meet our needs not only physically but educationally and then emotionally, and

then make those investments in our kids."

But the proposed Near West Side high school promises to draw the most attention, as it shows Emanuel continuing to construct new school buildings despite decreasing enrollment districtwide and the fact that many existing CPS schools now serve far fewer students than they were meant to hold.

If the new school gets located near the West Loop, West Town and Fulton River District neighborhoods, Emanuel could point to the project as he looks for election support from people moving into those rapidly gentrifying areas. But it could further anger critics in the city's African-American community who say the mayor is more concerned with catering to the educational concerns of wealthier white families.

Emanuel closed dozens of Chicago public schools in 2013, many in heavily African-American neighborhoods on the South and West sides.

And Wells Community Academy High School already sits at the corner of Ashland Avenue and Augusta Boulevard in the East Ukrainian Village neighborhood just north of West Town.

The Chicago Teachers Union ripped the budget plan as an "election year stunt" by Emanuel as he seeks to curry favor with voters, and took particular exception to the proposed new high school.

"And CPS will invest \$70 million in a 'new near west high school' that could undercut rather than invest in Wells high school, while ignoring needs in low-income black neighborhoods on Chicago's far West Side," the union said in a statement.

Hearings on the capital budget will be held from 6 to 8 p.m. July 19 at Truman College, Malcolm X College and Kennedy-King College. Emanuel's hand-picked school board is set to vote on the budget July 25.

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## Court: Firing of professor in gay marriage flap wrong

Marquette University says it will reinstate instructor

BY IVAN MORENO | Associated Press

MILWAUKEE — A former Marquette University professor who wrote a blog post criticizing a student instructor he believed shut down debate against gay marriage shouldn't have lost his job because of what he published, the Wisconsin Supreme Court ruled Friday.

The decision concluded that the private Catholic school breached its contract with professor John McAdams

that guaranteed academic freedom and that he should be reinstated. Marquette said it would comply with the ruling.

The court's 4-2 decision came down on ideological lines, with the conservative majority siding with McAdams. Those justices said the faculty panel that recommended his discipline had an "unacceptable bias" because one member had publicly expressed support for the graduate instructor.

The liberal justices called the decision "far reaching" and said academic freedom "does not protect McAdams from discipline" if his peers concluded he acted unprofessionally. One justice didn't participate in the ruling.

McAdams sued the university in 2016, arguing that he lost his job for exercising freedom of speech. Marquette said he wasn't fired for the content of his 2014 post but rather because he named the instructor and linked to her personal website that had identifying information.

"That's not academic freedom. That's cyberbullying," Ralph Weber, Marquette's attorney, said Friday.

The instructor, a graduate student, later received a flood of hateful messages and threats and at one point needed a security guard stationed outside her class. She eventually moved to another university where she had to repeat three semesters and revise her doctoral thesis.

The case has been closely watched by conservatives who see universities as liberal havens, as well as by private businesses that want control over employee discipline.

In the November 2014 blog post, McAdams described an interaction between a conservative student and a graduate student instructor of philosophy. The student claimed the instructor refused to allow discussion about opposition to gay marriage during a class and provided McAdams with a recording he secretly made of a conversation with the teacher after the class.

That formed the basis for McAdams' post, in which he argued that the student's experience was another example of liberals silencing people whose opinions they disagree with or find offensive. The post included the student teacher's name, a link to her personal website and her email address.

In its Friday ruling, the court's conservative majority said McAdams' blog post can't be blamed for the harassment against the instructor.

"Just because vile commentary followed the blog post does not mean the blog post instigated or invited the vileness," the majority's opinion said.

Liberal justices who dissented said conservatives ignored the fact that McAdams promoted his post to national media outlets knowing the backlash the student could receive, once writing that when something gets widespread attention, it's possible "some jerks are going to say nasty things."

"McAdams indeed did 'instigate' or 'invite' the vileness that followed his blog post. He knew what would happen, and he actively ensured that it would happen," the dissenting justices wrote. They called McAdams' behavior reckless and contrary to the university's standards.

McAdams' attorney, Rick Esenberg, said he disagreed with the liberal justices' conclusion that academic freedom shouldn't protect the professor from discipline.

"I think it's just flat wrong. The whole purpose of academic freedom is to allow people in the university community to express themselves without fear of sanctions," he said.

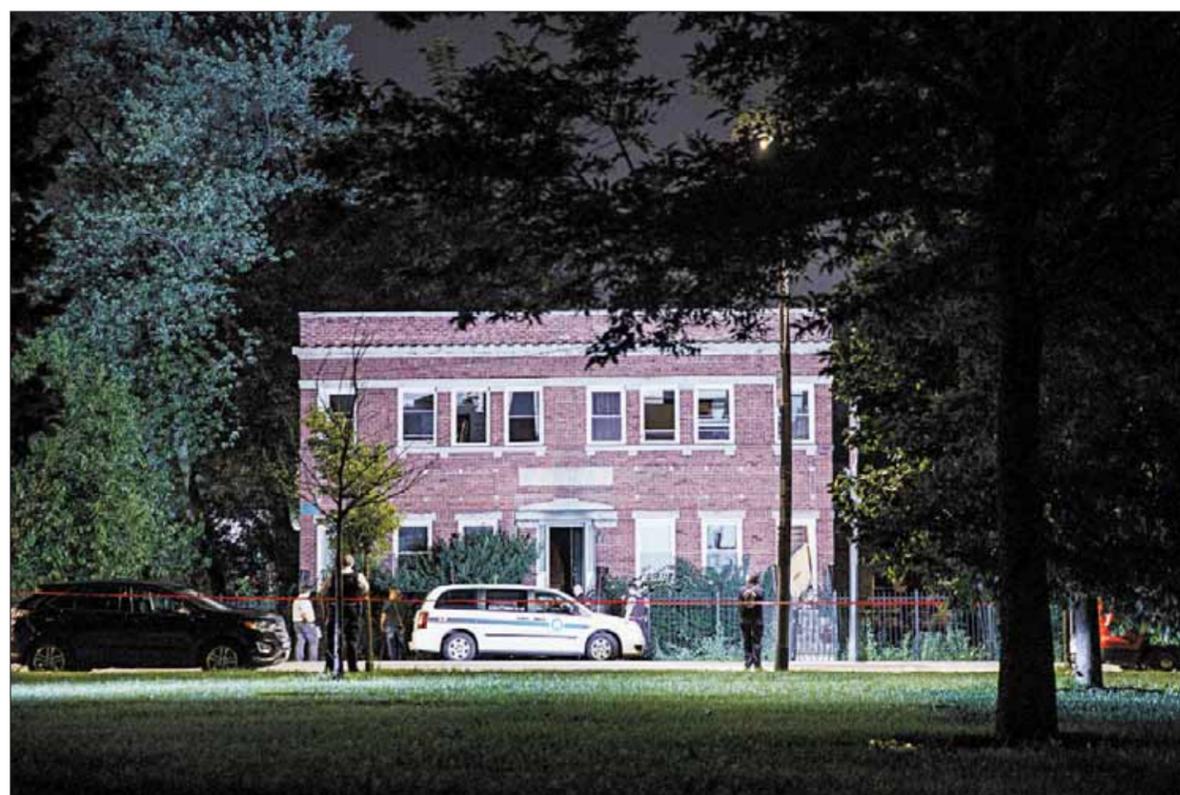
He said McAdams intends to teach again at Marquette.

McAdams published his post on his personal website, "Marquette Warrior," which he has used for more than a decade to condemn political correctness and the silencing of ideas that might be hurtful to protected classes, according to his lawsuit against the school.

McAdams was given the chance to return to work after a suspension, provided he write a letter apologizing for his conduct. The letter was to be shared confidentially with the student instructor, but McAdams refused to write it.



McAdams



ARMANDO L. SANCHEZ/CHICAGO TRIBUNE PHOTOS

Police and firefighters work the scene late Thursday near Douglas Park where a man, 51, and a girl, 5, were found dead in a fire.

## Man, girl found dead in fire across from park

Cops: Deaths near Mount Sinai were possibly a murder-suicide

BY HANNAH LEONE AND PETER NICKEAS  
Chicago Tribune

A man and young girl were found dead in an apartment building fire across from Douglas Park late Thursday, according to Chicago police.

Police said they're investigating the deaths of the 51-year-old man and 5-year-old girl as a domestic murder-suicide.

The fire was reported before 9 p.m. in the 1600 block of South California Avenue, just south of Mount Sinai Hospital and on the eastern border of Douglas Park.

Investigators from the state fire marshal's office, the Chicago Fire Department's office of fire investigation and the Chicago Police Department went to the scene.

A state fire marshal arson investigation van was parked in front of a two-story red brick apartment building on the east side of California Avenue. Police and fire personnel



A woman talks with first responders at the scene in the 1600 block of South California.

trickled in and out of the building.

Red tape made an inner perimeter and yellow tape created a large crime scene, stretching west across the grass around trees lining Douglas Park and crossing California near 15th Place, just south of Mount Sinai, and again several blocks south near 19th Street.

Two large white body removal vans arrived a little after 3 a.m. They drove around to a private parking lot behind the apartment building, accessible from an alley and hidden from view. Then they left. By about 4:30 a.m., police had nearly decon-

structed the crime scene. But the smell of the fire lingered in the air. First-floor windows along the southern edge of the building all were shattered, as was at least one of the front-facing windows. A front door appeared beaten down and rested on its side in the stairwell.

Police said the fire's cause and surrounding circumstances had yet to be determined. Autopsies were scheduled Friday with the Cook County medical examiner.

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# Pfleger: Shutdown no big deal for police

March, from Page 1

activism was a better move than opposing it.

Pfleger and other protesters want to meet with Gov. Bruce Rauner, Emanuel and other elected officials to discuss ways to curb the city's gun violence.

During a news conference last week, before which an Emanuel spokeswoman told reporters Riccio wanted to discuss the march, the deputy superintendent said the expressway route could be detrimental to the aim of reducing violent crime because of the number of officers who would have to be on hand.

"The very thing that they're trying to accomplish — stop violence and stop shootings — has the potential to actually escalate because we're pulling police officers out of the neighborhoods where we need them in order to escort the protesters down the expressway," Riccio told reporters after a City Hall hearing on Police Department crime statistics.

Riccio said it could require 200 or more police officers to shut down the Dan Ryan to protect marchers.

Chicago police Superintendent Eddie Johnson said at a Friday news conference

that the department supports people's First Amendment rights to protest but did not elaborate on the discrepancy between Emanuel's comments and Riccio's previous call to move the route of the march.

"The expressway is completely the jurisdiction of the Illinois State Police. So we don't have any hand, really, in talking anybody out of the expressway. What we deal with is the city of Chicago," Johnson said. "You know, so, it is dangerous and it is going to present some logistics challenges. But at the end of the day, again, our job is to keep everybody safe and to protect everybody's right to protest."

Johnson also said city police "have no interest in arresting peaceful protesters. What the Illinois State Police decides is what they decide."

The state police, which has jurisdiction of Chicago's expressways, has said troopers will try to stop protesters from entering the Dan Ryan and will arrest people if necessary.

"If people break the law, we may have to arrest people. But that's not what our goal is here," Illinois State Police Director Leo Schmitz said at a news conference earlier this week, adding: "Our goal is to save lives,

whether it be the young children or people in the city or motorists. We just don't want anybody to get hurt."

When asked in an email whether state police still plan to arrest protesters despite Emanuel's support for the march, Master Sgt. Mike Link said, "The ISP supports the First Amendment right to peacefully assemble, so long as it does not put the safety of the public in peril."

The Rev. Jesse Jackson, who is planning to march, said Friday the inconvenience to motorists will be temporary, while the conditions plaguing communities near the march site — job loss, shuttered schools and the collapse of manufacturing and industrial facilities — has been permanent.

"Nonviolent demonstration is sometimes the only way to get the attention that will help change things," Jackson said. "I'm perfectly willing to be arrested to bring attention to this crisis. ... Stopping traffic is less damaging than the shooting and the killing and the jailing."

Jackson said he recalled a 1966 march in the Gage Park neighborhood that he believes helped pave the way for the Fair Housing Act two years later.

"This is one style of resistance," Jackson

said.

On Friday, Pfleger acknowledged that the march has received much attention this week, which might lead to more than 1,000 people attending the Saturday event, set to step off at 10 a.m. But the priest emphasized that the march is only the first step "to draw the attention to the urgency of the problem."

He said the next step would be for concerned citizens from communities most beset by violence to sit down with Emanuel and other officials to discuss how to get more jobs and other resources to these neighborhoods.

Pfleger also noted the aggressive stance the state police has taken regarding the march, saying it's a not tall order to deal with a disruption on the expressway. Such highways get closed down for presidential visits and other special occasions, he said.

"This is not rocket science," Pfleger said. "They need to figure it out."

Chicago Tribune's Patrick M. O'Connell contributed.

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ZBIGNIEW BZDAK/CHICAGO TRIBUNE PHOTOS

Detainee Neila Rivera, right, talks with Cara Smith, the Cook County sheriff's office's chief policy officer, about her addiction to opioids.

## Officials at some jails reluctant to use opioid meds

Opioids, from Page 1

changed course have found that offering the medication can be complicated.

Cook County's program reaches only about 1 in 10 detainees who enter the jail addicted to opioids. Officials say they want to expand but are limited by a scarcity of health clinics on the outside where inmates can continue the regimen.

"There's no question that patients on medication-assisted treatment face a lower risk of overdose when they're released," said Dr. Stamatia Richardson, who runs the program. "But in our system, it can't just be the jail (offering the meds)."

### Gold standard

Public health officials frequently refer to methadone and buprenorphine as the gold standard of heroin addiction treatment. Decades of research have shown that the medications are more effective than abstinence-based programs at keeping patients off illicit opioids.

But use of the medications has been limited by a lack of funding and providers, as well as a persistent stigma that users are trading one addiction for another. Federal officials say only a third of treatment programs offer the medications.

The divide is even more severe behind bars. Only 1 percent of the nation's 3,200 jails provide methadone or buprenorphine, even though roughly 20 percent of people entering the system are opioid-dependent, said Andrew Klein, who consults with the federal Bureau of Justice Assistance on providing treatment to the incarcerated.

He said corrections officials are hesitant to offer the medications because of the expense, the red tape and the possibility that the drugs could be misused.

It is not an idle fear: Klein said that in one prison that offers methadone, women have soaked up the liquid with tampons concealed in their cheeks, intending to sell it to other inmates.

"It requires security staff," he said. "You can't hand out methadone and (buprenorphine) like it was aspirin."

Instead, the usual protocol for opioid-dependent inmates is to go through detox — a medically supervised withdrawal from the drugs their bodies crave. It can last for a week or more and produce agonizing discomfort, but once it's over, some officials believe inmates are ready for a fresh start.

"They're in the perfect environment to (go through) withdrawal," said Deputy Chief Dave Adams of the Will County sheriff's office. "Why would we continue (using opioids) when we have the resources here to help them get through that detox?"

Other collar county jails follow similar policies. Lake County Sheriff Mark Curran said the medications "aren't really doing anything from a long-term perspective; they just make the landing a little bit softer."

His jail offers 12-step meetings and other support to detainees with drug issues, and when they leave, they can opt for a shot of



Cook County Jail inmate Megan Powers says she's optimistic about staying sober.

Vivitrol — a nonopioid medication that suppresses drug cravings for about a month.

The Lake County Health Department will continue the treatment for people released from the jail, but so far, few have taken that offer.

"You would think that if you're incarcerated, your freedom taken away, that that would be (like hitting) bottom," Curran said. "But for some people it's not."

### Good results

Despite resistance among corrections officials, some jails that use opioid medications say they've gotten good results.

Rikers Island, New York City's main jail, has offered methadone for 31 years. Dr. Jonathan Giftos, who oversees the program, said the medication is rarely diverted even though it's administered thousands of times a week.

When inmates are released, they're guided to clinics to continue the treatment. Giftos said officials reviewed the outcomes of people who had gone through the program and found that only a handful had died of an overdose after leaving jail.

"It re-emphasizes the fact that methadone is protective against overdose," he said.

Rhode Island has seen even more striking results. After its corrections system began using buprenorphine and methadone two years ago, statewide overdose deaths dropped 12 percent. Only nine fatalities in 2017 involved people who had recently been incarcerated, compared with 26 the previous year.

"That, we are pretty convinced, is the result of this comprehensive program," said Dr. Josiah Rich, a Brown University professor of medicine and epidemiology who studied the policy.

Cook County Jail's fledgling buprenorphine program has yet to establish a track record, but it has made substantial changes to the way some people with an opioid addiction are treated.

Everyone used to go through detox, even those who were on methadone or buprenorphine when they were arrested. Now those detainees can keep taking the medications, while others who enter jail with a heroin or pain pill addiction can start buprenorphine before they leave.

Detainee Megan Powers, 27, had used the medication during an earlier rehab and was successful; it was only after she stopped taking it from fear she was "catching another habit" that she relapsed and got locked up on drug-related charges, she said.

She said she has a provider lined up to continue the treatment once she's released, and is optimistic about staying sober.

"I've done it before and I'll do it again," she said.

## Overdose deaths persist

Neither the Cook County medical examiner nor area coroners track whether people who die of overdoses had recently been incarcerated. But a keyword search of Cook County death cases unearthed numerous examples.

A woman who had just left prison was found dead in a van after dropping her daughter off at school. A man, out of jail for six days, died at a friend's house. A woman whose jail release papers were still in her purse fatally overdosed in a motel room.

The death of a 21-year-old man, outlined in medical examiner reports and court records, is especially illustrative.

He had been a typical kid growing up in the western suburbs, his mother said, a fan of video games and anime and a whiz with technology. (She asked that his name not be used because some family members remain unaware of his addiction.)

But he started using heroin in his late teens, and in 2015 was arrested for drug possession. He got probation and entered a treatment program where he received buprenorphine but used it improperly; his mother said he appeared to be sharing the medication with friends and taking large doses trying to get high. Within months he was arrested again and wound up in DuPage County Jail for six weeks.

By policy, almost all detainees there go through detox. The exception, as with other jails, is pregnant women: They get methadone because withdrawal can threaten the health of a fetus.

Detainees also can sign up for recovery classes or get education from a nurse, though many don't stay long enough to be placed into programs, said Lisa Zegar, the jail's health care administrator.

The young man's mother said he had a rough withdrawal behind bars but appeared healthy and cheerful when he was released, joking around with her before heading out with friends. When he returned home in the early morning, he grabbed a snack in the kitchen and headed down to the furnished basement.

That's where she found him hours later, slumped on the couch, a syringe and two empty heroin baggies close by. The medical examiner ruled that he died of an accidental overdose.

DuPage County Jail officials do not offer methadone or buprenorphine — Zegar called methadone "another form of addiction" — but like many others in the criminal justice system are considering Vivitrol.

Some research has shown that it helps to prevent relapse among people who have detoxed, though Fiscella said the potential downside is that ex-detainees will discontinue treatment once they're free, putting themselves at risk for an overdose.

Given the young man's experience with buprenorphine, his mother isn't sure how he would have fared had he been given the medication while incarcerated. But she thinks it would have been worth a try.

"Maybe it would help, because when he came out of rehab he didn't overdose," she said. "Was that because of (buprenorphine)? Maybe it could have helped, maybe it couldn't. But I don't think it would be a magic bullet. But it could have bought time."

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## Monsoons threaten Thai cave rescue

Rescue, from Page 1

tries and captivated people around the globe.

"Circumstances are pressuring us," Thai SEAL commander Arpakorn Yookonkaew told a news conference. "We originally thought the boys could stay safe inside the cave for quite some time, but circumstances have changed. We have a limited amount of time."

Arpakorn and other officials did not give a timeline for when an evacuation might begin. Getting to safety requires a roughly five-hour dive through murky waters and suffocatingly narrow passageways, difficult for even experienced divers, to a point closer to the mouth of the cave where the group could be brought out on stretchers.

"We try to set the best plan we can to bring them out," said provincial Gov. Narongsak Osoththanakorn. "We are afraid of the weather and the oxygen in the cave, but we have to try to set the plan and find out which is the best."

More than two miles inside the cave, where the boys are being fortified with high-protein gels and foil warming blankets, the team has been practicing wearing diving masks and breathing under the instructions of the SEALs.

Officials say the boys would be accompanied by two or three rescuers each, and that not everyone would need to be evacuated at the same time.

But the boys — ages 11 to 16 — are thought to be novice swimmers at best, and frail after having spent nearly two weeks underground since they entered the cave after soccer practice June 23 and were trapped by floodwaters.

The risks of the mission became apparent with the death of the former Thai SEAL, officials said.

The rescuer, identified as Saman Gunan, 38, had been moving oxygen tanks along the path that rescuers have been using to reach the boys, allowing divers to stay underwater longer during the treacherous dive.

At one tight corner known as T-junction, there is almost zero visibility, said Ivan Karadicz, a Danish diving instructor participating in the effort.

"You can only see 20 centimeters (about 8 inches) in front of you," Karadicz said.

And the point is so narrow that only one diver can usually pass at a time, meaning a boy might have to negotiate that corner without the aid of a rescuer, he said.

The number of rescuers inside the cave complex, beneath a mountain in rugged, tropical Chiang Rai province, has also lowered oxygen levels for those inside.

High-powered pumps are clearing 50,000 gallons of water out of the cave every hour, helped by relatively dry weather over the past week. But rescuers have still not identified every point where water flows into the 6-mile-long cave.

Narongsak, the provincial governor, said crews were looking for shafts and sinkholes that could offer a way to drill into the rock face. He said they found 18 sinkholes, one of which was about 1,300 feet deep, but drilling deeper proved impossible.

Thai officials were studying the 2010 rescue of 33 miners who were trapped when a copper mine collapsed in Chile, and brought to the surface by a capsule through a specially drilled borehole.

"We're trying to work out how long it would take" to drill an escape hole from scratch, Narongsak said. "We used the Chilean scenario; they took two months to get people out."

A team of experienced Thai mountain climbers, members of a community who scour hillsides collecting bird's nests, also joined the effort to look for openings in the mountain.

Nasan Konkayan, team leader of the bird's nest collectors, said they hiked from the top of the cave to where they believed the boys were stuck below, but could not find an opening.

"We will come back tomorrow," Nasan said.

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# Chicago Tribune

## NATION & WORLD

# U.S.-China trade battle kicks off

Dueling tariffs raise tensions between economic powers

BY JOE McDONALD, PAUL WISEMAN AND DARLENE SUPERVILLE  
Associated Press

BEIJING — The United States and China launched what Beijing called the “biggest trade war in economic history” Friday, imposing tariffs on billions of dollars of each other’s goods amid a spiraling dispute over technology.

The Trump administration is confronting China over development tactics it says include stealing technology or pressuring foreign companies to hand it over.

American officials worry U.S. industrial leadership will be eroded by Chinese plans to create tech champions in fields including robotics, biotech and artificial intelligence.

Washington imposed 25 percent duties on \$34 billion of imports from China, the first in a series of possible increases that President Donald Trump says could affect up to \$550 billion of Chinese goods, more than the total amount China exported to the U.S. last year.

The first round targets Chinese industrial goods, not consumer products, in an attempt to limit the impact on U.S. households, but companies that rely on Chinese-made machinery or components may eventually have to pass along increased costs to customers.

The Chinese Foreign Ministry said “retaliatory tariffs” also took effect, but



SPENCER PLATT/GETTY

As the U.S. and China levied tariffs on each others goods, markets in Asia and America took the trade war in stride.

provided no other details. The Communist Party newspaper People’s Daily said tariffs were imposed on a list of goods issued last month that included soybeans, pork and electric vehicles. U.S. soybean farmers have been particularly concerned, and the price of soybeans has plunged 17 percent over the past month on tariff fears.

Washington has “ignited the biggest trade war in economic history,” said a Commerce Ministry statement.

During an official visit to Bulgaria, China’s No. 2 leader, Premier Li Keqiang, said “no one will win by fighting a trade war, yet

China will take countermeasures in the face of unilateral moves.”

Companies worry the dispute could chill global economic growth, but Asian financial markets took Friday’s developments in stride.

Japan’s main stock index, the Nikkei 225, gained 1.1 percent while the Shanghai Composite Index added 0.5 percent. Hong Kong’s Hang Seng also rose 0.5 percent.

Major U.S. stock indexes all finished higher. The S&P 500 index rose 23.21 points, or 0.8 percent, to 2,759.82. The Dow Jones Industrial Average gained 99.74 points, or 0.4 percent, to 24,456.48. The Nasdaq composite add-

ed 101.96 points, or 1.3 percent, to 7,688.39. The Russell 2000 index of smaller-company stocks picked up 14.57 points, or 0.9 percent, to 1,694.05.

The conflict between the world’s two biggest economies reflects chronic tension in their relationship as customers, business partners and increasingly competitors. It also is rooted in the clash between American notions of free trade and Beijing’s state-led development model.

China’s ruling Communist Party has insisted on making changes at its own pace while sticking to state-directed technology development seen as the path to

prosperity and global influence.

Beijing has announced reforms this year including ending limits on foreign ownership in its auto industry, but none directly addresses complaints that are fueling its conflict with Washington.

On Thursday, Trump said higher tariffs on an additional \$16 billion in Chinese goods were set to take effect in two weeks.

After that, the hostilities could intensify: Trump said Washington is ready to target an additional \$200 billion in Chinese imports — and then \$300 billion more — if Beijing does not yield.

That would bring the

total of targeted Chinese goods to \$550 billion — more than the \$506 billion in goods that China shipped to the United States last year.

Chinese officials reject accusations they steal or force foreign companies to hand over technology. But rules on auto manufacturing and other industries require companies to work through state-owned partners, obliging them to share know-how with potential competitors.

Other governments express similar complaints toward Beijing, but Washington has alienated potential allies by raising import duties on steel, aluminum and autos from Europe, Canada, Mexico and Japan. Some have responded by hiking their own tariffs on U.S. goods.

Trump’s confrontational outlook applies to other trading partners as well as China, said Tai Hui, chief strategist for JP Morgan Asset Management, in a report.

“This is a potential concern for the outlook of corporate investment and consumption around world,” Hui said.

The official China Daily newspaper accused the Trump administration of “behaving like a gang of hoodlums.” It said they would damage the global economy unless other countries stop them.

“There should be no doubting Beijing’s resolve,” the newspaper said.

Forecasters say global economic growth could be reduced by up to 0.5 percentage point in 2019-20 if both sides wind up raising tariffs on \$250 billion of imports.

# Secretary of state molds a bridge of ‘trust’

Pompeo talks it over with former N. Korea spy chief

BY TRACY WILKINSON  
Washington Bureau

WASHINGTON — Secretary of State Mike Pompeo spent nearly three hours with North Korea’s former spy chief in Pyongyang, the capital, on the first full day of his mission to move the government closer to serious negotiations on getting rid of its nuclear arsenal.

Pompeo and Kim Yong Chol, considered the second most powerful person in North Korea, held talks at the Park Hwa Won guesthouse compound.

It was Pompeo’s third visit to the once-closed country, his first since the June 12 summit between President Donald Trump and North Korean ruler Kim Jong Un that set the disarmament talks in motion. Other than a tweet from Pompeo, few details emerged after the session.

“We just wrapped our first meeting of the day,” Pompeo wrote on Twitter at what was early Friday in the United States. “I’m proud of my team’s work.”

“The more you come, more trust we can build between one another,” Kim

Yong Chol told Pompeo in an exchange of pleasantries while the small contingent of reporters traveling with the secretary was briefly allowed in the room.

Pompeo concurred and added, “I’m looking forward to our time together today.”

He joked that at the rate he was visiting North Korea, he’d have to start paying taxes. Kim Yong Chol, who remains a top official in the ruling Workers Party of Korea after his stint as intelligence chief, was introduced to Americans last month when he was pictured delivering a jumbo letter from Kim to Trump at the White House.

He is under U.S. sanctions because he allegedly ordered the 2010 attack on a South Korean naval vessel that killed 46 sailors.

Reporters said the mood seemed relaxed, and the two men did not utter the words “nuclear,” “weapons,” and “denuclearization” in their opening remarks. A second meeting was scheduled for later but it was not yet clear who would be sitting across the table from Pompeo.

Having neither a confirmed, consistent interlocutor on the Korean side — so far, it’s only been Kim Jong Un or Kim Yong Chol — nor a more clear-cut



ANDREW HARNIK/GETTY-AFP

U.S. Secretary of State Mike Pompeo, right, greets North Korea’s, Kim Yong Chol on Friday in North Korea. The two are searching for common ground in U.S.-North Korea relations.

agenda underscores the obstacles to what would be grueling negotiations in the best of circumstances.

“They need to agree on a framework ... so it’s not improv theater featuring Mike Pompeo,” said Daryl Kimball, a nonproliferation expert with the Arms Control Association, a Washington policy organization.

“You don’t want improvisational diplomacy here,” Kimball said. “You need structure and pace before you get down to a very detailed negotiation.”

Pompeo is under pressure to confirm Pyongyang’s commitment to “work toward complete denuclearization” of the Korean peninsula. That was the pledge Kim and Trump signed in a brief, vague joint declaration at the summit.

A first step could be North Korea’s agreement to a more extensive and verifiable freeze on its nuclear and missile production.

According to Kimball and other experts, only when a solid framework for future U.S.-North Korea

meetings is established will the administration be able to work on basic steps, like drawing up an inventory of North Korea’s arsenal and a schedule for disarmament.

North Korea is believed to have up to 60 nuclear devices and many ballistic missiles as well as a vast, hidden system for developing both.

Although Kim has not conducted tests of long-range missiles or nuclear devices in recent months, there is no indication he has halted production and de-

velopment efforts, including enrichment of uranium, experts have said.

Newsatellite imagery shows rapid infrastructure improvements at Yongbyon Nuclear Scientific Research Center, the main nuclear facility north of Pyongyang, according to 38 North, a group of analysts specializing in North Korea.

The group reported Friday on more images that it said showed additional activity at Yongbyon, including testing of a nuclear-reactor cooling system. The reactor was not yet operational as of June 14, the group said.

Several congressional Democrats on Friday demanded the House Foreign Affairs Committee hold hearings on the expansion of North Korea’s arsenal.

The South Korean newspaper Chosun reported that Pompeo took as a gift for Kim Jong Un a CD of Elton John, autographed by Trump and containing the song “Rocket Man” — the president’s nickname for Kim last year as they lobbed hostile words and threats prior to this year’s warming.

Pompeo declined to confirm the report.

Staff writer David S. Cloud contributed.

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# Pressure to reshape festival in Pamplona

Ending sexual assaults, bull fights drive discussions

BY ARITZ PARRA  
Associated Press

PAMPLONA, Spain — The topics of sexual abuse and animal cruelty are dominating this year’s San Fermin festival in Pamplona, which kicks off Friday for nine days and eight nights of round-the-clock alcohol-soaked partying, traditional celebrations and

dangerous bull runs.

It’s not a full-blown identity crisis yet, but the festival in northern Spain popularized by American novelist Ernest Hemingway and seen by critics as a macho proving ground with a violent streak is slowly adapting to the social awareness brought by a new generation.

Sexual assaults reported during the festival went from two in 2008 — the year a local woman was murdered after she refused to have sex with her killer — to

20 in 2016, when five men cornered an 18-year old, filmed themselves sexually attacking her and left after stealing her phone. The figures, from a study by the Public University of Navarra, rose to 22 last year amid growing public outrage.

Authorities have been able to identify suspects in nearly 95 percent of the cases in Pamplona, where the 2016 “Wolfpack case” — named after the WhatsApp group the perpetrators used to share their abuse videos

— marked a tipping point that galvanized Spain’s own #MeToo movement.

Outrage fueled protests in the streets after a provincial court cleared the five men of rape charges and sentenced them to nine years behind bars on a lesser charge of sexual abuse.

The city’s left-wing mayor, Joseba Asiron has also raised eyebrows ahead of this year’s festival by questioning the future of bull-fights, a tradition at the core of the festival.



ANDER GILLENIA/GETTY-AFP

The San Fermin festival in Pamplona, Spain, has been plagued by a rise in sexual assaults in recent years.

# Feds seek more time for reuniting families

Pence says Dems must stop political assault against ICE

BY ELLIOT SPAGAT  
Associated Press

SAN DIEGO — The Trump administration asked a judge Friday for more time to reunite families separated at the border under its “zero tolerance” policy to prosecute every person who enters the country illegally.

Hours before a hearing in San Diego, the Justice Department filed papers seeking an extension of the deadline, which is Tuesday for parents with children under 5 and July 26 to reunite everyone else.

The administration says federal law requires it to ensure that children are safe and that requires more time.

Officials also say they won’t be able to confirm a child’s parentage by the deadline if DNA testing is inconclusive. They will need more time to collect DNA samples or other evidence from parents who have been released from government custody.

U.S. District Judge Dana Sabraw said he was considering giving the administration until Monday morning to provide the status of the children under 5 who



Miguel Molina, a student at Valparaiso University and a participant in the Deferred Action for Childhood Arrivals program, speaks out against U.S. immigration policies at a rally Friday in Gary, Ind.

KYLE TELECHAN/POST-TRIBUNE

were separated from their parents before he decides whether to extend the deadline.

Of the 101 children under 5, about half are in the custody of Immigration and Customs Enforcement.

The others have left the country or were released, according to Justice Department attorney Sarah Fabian. She said it has been more difficult to reunite children

when parents are outside government custody.

The judge, appointed by President George W. Bush, set the deadline last week, writing that the “situation has reached a crisis level” and that the “chaotic circumstances” were of the government’s own making.

Vice President Mike Pence on Friday accused Democrats of making opposition to the federal immi-

gration agency central to their party, calling for an end to “spurious attacks” against ICE.

In an address at ICE headquarters infused with electoral politics, Pence said some Democrats had called for the abolition of the agency charged with detaining and deporting migrants entering the country illegally.

He said President Donald

Trump would fully support immigration enforcement agents and warned that the abolition of ICE would lead to more illegal immigration, human trafficking, violent crime and the proliferation of drugs and “vicious gangs.”

“It isn’t just the expression of the radical left that has been speaking out against ICE. The truth is that opposition of ICE has

moved to the center of the Democratic Party itself,” Pence said.

“The American people have the right to their opinions, but these spurious attacks on ICE by our political leaders must stop,” Pence said.

More than 2,000 children were separated from their parents after Attorney General Jeff Sessions announced in May that the zero tolerance policy was in full effect, even if it meant splitting families.

While parents were criminally prosecuted, children were placed in custody of the Health and Human Services Department.

Trump reversed course June 20 amid an international outcry, saying families should remain together.

On Thursday, Health and Human Services Secretary Alex Azar said fewer than 3,000 children are thought to have been separated, but that includes kids who may have lost parents along the journey, not just parents who were detained at the border.

About 40 parents of children in the under-5 age group are in Homeland Security custody and another nine are in the custody of the U.S. Marshals Service, the government said in court papers.

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## Worry, relief after Pruitt

Statements show new chief skeptical of climate change

BY ELLEN KNICKMEYER  
Associated Press



ALEX EDELMAN/CNP

WASHINGTON — Taking over from an ambitious predecessor known for seeking out the rich, powerful and conservative, the Environmental Protection Agency’s newly named acting chief has promised to reach out to anxious staffers throughout the demoralized agency and to lawmakers of both political parties.

By late afternoon Friday, there had been no public comment from either Scott Pruitt, whose resignation President Donald Trump announced Thursday after months of Pruitt’s ethics scandals, or Andrew Wheeler, the Washington veteran and former coal lobbyist who Trump announced as the agency’s acting head.

In an email sent out to EPA staffers Thursday night and obtained by The Associated Press, Wheeler said he was honored to take temporary leadership of the agency where he started his Washington career in the early 1990s, as an EPA employee dealing with toxic substances and other matters.

“I look forward to working hard alongside all of you,” Wheeler wrote agency employees.

Pruitt, Oklahoma’s attorney general at the time of his EPA appointment, had embraced the perks of office in Washington. He instituted unusual and costly round-the-clock protection for himself, flew premium class to Europe and North Africa, and directed agency staffers to help seek housing for his family, high-dollar employment for his wife, and pleasures such as luxury lotion and tickets to top sporting events.

Trump had praised Pruitt for his regulation-trimming ways at EPA. On Thursday, however, Trump said even Pruitt had concluded the EPA chief’s ethics scandals were too much of a distraction and was stepping down.

But according to two people familiar with the situation, Pruitt resigned after White House chief of staff John Kelly delivered a message from the president that it was time for the scandal-plagued administrator to leave, Bloomberg News reported Friday.

Pruitt didn’t want to leave his post and was described as being devastated that he had to resign, said the people, who asked not to be named discussing

In an email to EPA staffers, Andrew Wheeler said he was honored to take temporary leadership of the agency.

a personnel matter.

Trump wanted Pruitt to leave, after revelations that the administrator’s public schedule had been altered to shield some meetings from public view, they said. Doctored schedules — which could be a criminal violation of the Federal Records Act — were the final straw.

Some EPA staffers linked to Pruitt’s tumultuous 17-month tenure feared for their jobs Friday, former top staffers under Pruitt said. That included the 20 members of a security detail Pruitt’s EPA had created to guard him around the clock. The guards were originally trained for investigating environmental crimes.

“There’s definitely that fear” of a shake-up among Pruitt’s remaining political appointees, said Kevin Chmielewski, the former deputy chief of staff who fell out of favor with Pruitt after questioning spending. “This is the follow-up stories, the people’s lives he’s affected, going down to the agents and everyone else.”

Some scientists and other career staffers, who learned of Pruitt’s departure through news and social media Thursday, quietly expressed relief, Elizabeth Southerland, who quit last year as the science director at the agency’s Office of Water, said after hearing Thursday and Friday from many still at the agency.

Wheeler’s public statements show him to be a skeptic, like Pruitt, about the extent to which coal, oil and gas emissions drive climate change, something that mainstream science says is indisputable fact.

At the EPA, staffers expect Wheeler to stick to the agenda set by Pruitt and Trump: Cutting environmental regulations that the Trump administration and industries see as unnecessarily burdensome to business, said Southerland, the former water official.

“There’s not a single person who doesn’t think that will happen,” Southerland said of the EPA staffers she has talked to.

# Chicago Tribune BUSINESS



SEONGJOON CHO/BLOOMBERG

A prototype of an Embraer E-190 E2 passenger aircraft stands on display Feb. 4 during a media preview day at the Singapore Airshow in Singapore. After Boeing and Embraer spent months hammering out the framework for a \$4.75 billion plane-making partnership, the companies are ready to take the next step.

## Boeing's \$4.75B Embraer deal leaves long to-do list

Officials striving to finalize terms by late Oct. or early Nov.

BY JULIE JOHNSON AND FABIOLA MOURA  
Bloomberg News

After Boeing and Embraer spent months hammering out the framework for a \$4.75 billion plane-making partnership, the companies are ready to take the next step: yet more talks.

Crucial details about the financial underpinnings of the proposed venture announced Thursday still need to be figured out, a name needs to be chosen and a Brazil-based management team appointed. Officials are striving to finalize terms by late October or early November, and then they'll seek the blessings of regulators in 10 countries.

That's a long to-do list even after lengthy talks and a game of footsie between Chicago-based Boeing and Embraer that goes back years. The lack of details for the nonbinding agreement puzzled some analysts and dashed expectations of a lofty payoff for Embraer investors.

"At the Quarter Final Stage,"

Sheila Kahyaoglu, an analyst with Jefferies, headlined a report to clients Thursday.

"Notwithstanding the strategic underpinnings, the announcement appears premature, with a number of crucial details omitted by management," wrote Robert Spingarn of Credit Suisse.

According to the basic outline agreed so far, Boeing would pay \$3.8 billion to control 80 percent of the Brazilian plane-maker's commercial airplane and services businesses. Embraer would own the remaining 20 percent, while continuing to manufacture military and private jets. The two will form a separate military venture to support products such as Embraer's KC-390 cargo transport.

The tie-up bolsters the duopoly held by Boeing and Airbus as competitive threats emerge from rivals in Russia, Japan and China. By adding Embraer's E-Jet family to its portfolio, Boeing will expand its manufacturing base abroad while extending its reach into the market for 100-seat planes.

While the companies have discussed combining for more than a decade, the talks gained urgency in recent months as Airbus prepared to take control

of the C Series — the advanced jetliner that's drained billions of dollars from Canada's Bombardier. Airbus is set to detail its plans for the jet family on Tuesday, days before a major aviation trade show in Farnborough, England.

The potential benefits of a partnership between the No. 1 and No. 3 plane-makers are clear, even if implications for tax, working capital and debt aren't known at this point. With Embraer's smaller planes, Boeing's portfolio would span the breadth of the commercial market, from 70 to 450 seats. Embraer would have its own deep-pocketed partner to help market its E-Jets and fend off threats from Airbus and others.

"We're seeing consolidation in the supply chain and also in commercial aviation. We're also seeing newcomers, like China," said Paulo Cesar de Souza e Silva, Embraer's chief executive officer, on a conference call. "So many actions happened in the market that led us to think that at this stage a partnership like this one makes a lot of sense."

Boeing and Embraer can work together to "muscle down on their suppliers," said Richard Aboulafia, an aerospace analyst with Teal Group. They

may be able to broaden sales for the 100-seat jets, a minor market niche, by ratcheting down costs, he said. Boeing also stands to win sales for its services division while tapping Embraer's engineering skills and manufacturing capacity.

"It's a competitive response to Airbus, the C Series and Comac," said Ken Herbert, analyst with Canaccord Genuity, referring to Commercial Aircraft Corp. of China. "I see a number of reasons to do it, none of them game-changing." From the standpoint of a Boeing investor, \$3.8 billion is just three months of free cash flow, Herbert pointed out. "It's not going to break the bank."

Spingarn sees Embraer's engineering force helping design the midrange jet family contemplated by Boeing, with a possible entry into commercial service by middecade. Then there's the potential for what he dubs the "E3," the follow-up to Embraer's E2 family that could serve as a bridge to an all-new Boeing narrow-body family.

But that's another item for the to-do list. The companies would have to work out how to compensate their new venture for such research and development.

## U.S. trade deficit dips to \$43.1B in May

BY MARTIN CRUTSINGER  
Associated Press

WASHINGTON — The U.S. trade deficit dropped in May to the lowest level in 19 months as U.S. exports rose to a record level. But the trade gap between the United States and China increased sharply, underscoring the economic tensions between the world's two biggest economies.

The Commerce Department said Friday that the May trade deficit — the difference between what America sells and what it buys in foreign markets — fell 6.6 percent to \$43.1 billion. It was the smallest imbalance since October 2016.

Exports climbed 1.9 percent to a record \$215.3 billion. Imports were up a smaller 0.4 percent to \$258.4 billion.

The United States imposed penalty tariffs on \$34 billion in Chinese goods Friday. China retaliated in kind, starting what Beijing called the "biggest trade war in economic history."

For May, America's deficit in goods with China rose 18.7 percent to \$33.2 billion. So far this year the deficit totals \$152.2 billion, up 9.9 percent from the same period a year ago. As has been the case for decades, America's deficit with China is the largest imbalance with any country.

During the 2016 presidential campaign, President Donald Trump repeatedly attacked America's trade deficits, contending they were the result of inept U.S. negotiators striking bad deals. He pledged to correct that situation if elected and since taking office he has tried in a number of ways to force China and other U.S. trading partners to alter trade arrangements to boost U.S. export sales.

Washington imposed 25 percent duties on \$34 billion of imports from China in the first in a possible series of increases that Trump says could affect up to \$550 billion of Chinese goods. China announced that its retaliatory tariffs had also taken effect.



BEN MARGOT/AP

For May, the deficit in goods with China rose 18.7 percent to \$33.2 billion. So far this year the deficit totals \$152.2 billion.

## Cryptocurrency influencers hype offerings — for a price

BY JUSTINA LEE  
Bloomberg

By day, Paul Angus is an engineer. But by night, he's Cryptonomat: a producer of hot takes on the latest initial coin offerings who has more than 8,000 subscribers on YouTube.

The 43-year-old Scot's online alter-ego is a labor of love, yet it sometimes comes with an added perk — payment in digital tokens. That's thanks to the thriving but murky world of cryptocurrency "bounty campaigns," where social media influencers get paid to promote initial coin offerings, or ICOs, by the entrepreneurs — and in some cases scammers — behind those offerings.

The practice isn't new — crypto celebrity John McAfee has long been a promoter-for-hire, saying in March that he charged \$105,000 per tweet.

But the endorsements are playing an ever-bigger role in ICO marketing after internet giants, including Google, Facebook and Twitter, moved to ban cryptocurrency ads this year.

The proliferation of bounty campaigns is one reason ICOs are raising money at a record pace, despite the ad bans and this year's steep selloff in virtual currencies such as bitcoin.

Defenders of the campaigns say



GILLIAN FLACCUS/AP

The proliferation of bounty campaigns is one reason ICOs raise money at a record pace, despite ad bans and this year's steep selloff in virtual currencies, such as bitcoin.

they're an inexpensive way to build a brand. Critics see a breeding ground for hype and misinformation.

In jurisdictions where ICOs are considered securities, promoters — also known as bounty hunters — may even risk running afoul of

authorities by acting as unregistered broker-dealers.

"Once it becomes clear that financial outcomes can be manipulated not just by trading but (also by) creating perceptions through social media, regulators will take a very hard stance," said Lex Sokolin, global director of fintech strategy at Autonomous Research in London.

Some promoters are feeling the heat.

McAfee, the antivirus software pioneer whose checkered past includes run-ins with police in Belize and a failed bid to become the U.S. Libertarian Party presidential candidate in 2016, said in a tweet to his more than 820,000 followers June 19 that he's no longer working with ICOs or recommending them after receiving unspecified "threats" from the Securities and Exchange Commission.

The SEC fired a salvo against celebrity endorsers of ICOs in November, warning that such promoters often lack the expertise to ensure investments are appropriate. SEC Chairman Jay Clayton has said that ICOs are improperly skirting registration requirements and that the market is probably full of fraud. The Commodity Futures Trading Commission, another U.S. markets regulator, has also urged customers to avoid

buying tokens based on tips shared on social media. The SEC, the futures trading commission.

Based on the specifics of the offering, an ICO may be considered a security by the SEC, according to a primer posted on the regulator's website.

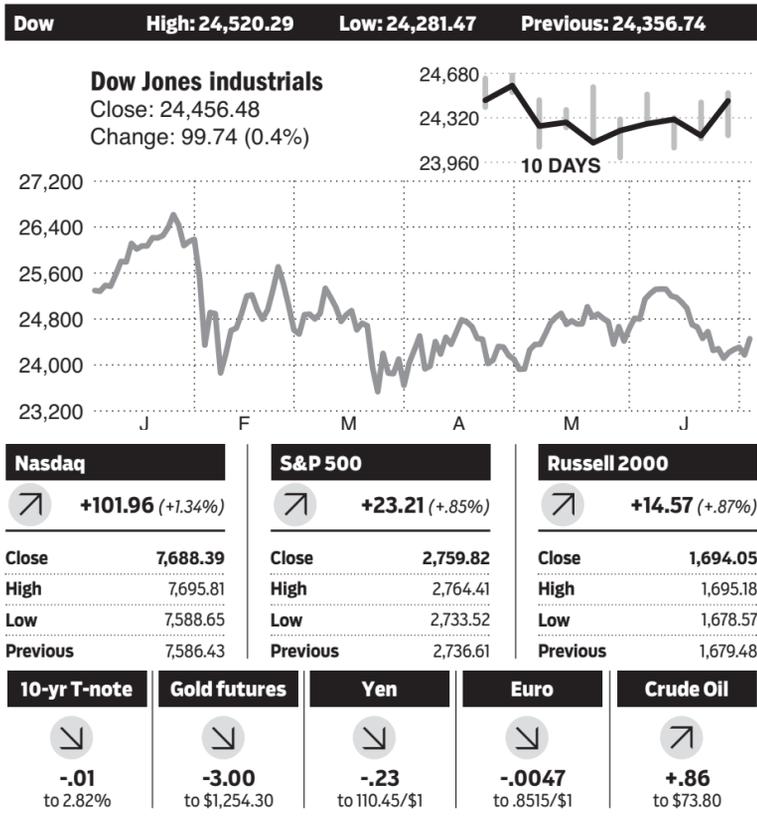
And anyone who promotes such an offering in exchange for compensation tied to the sale may be breaking the law if they don't first register with the regulator, according to Richard Levin, Denver-based chair of fintech and regulation practice at law firm Polsinelli PC.

McAfee notwithstanding, the legal risks have done little to slow bounty campaigns or the ICO boom. The offerings have raised more than \$11.6 billion for blockchain-related startups this year, triple last year's record, according to CoinSchedule.

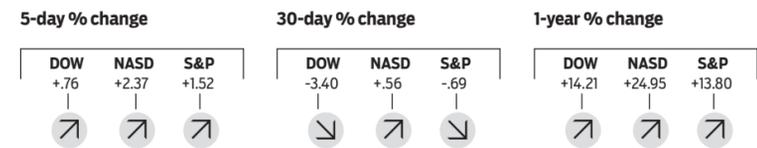
About 18 percent of cryptocurrency-related posts on Reddit, Twitter and online forum bitcointalk.org now originate from bounty campaigns, according to Solume, which monitors social media posts on digital tokens. That compares with about 6 percent in January.

Although the coins earned by bounty hunters are often worth little initially, the hope is that they'll become much more valuable if the offering is a success.

MARKET ROUNDUP



Major market growth and decline



**FUTURES**

COMMODITY	AMOUNT-PRICE	MO.	OPEN	HIGH	LOW	SETTLE	CHG.
WHEAT (CBOT)	5,000 bu minimum- cents per bushel	Jul 18	500.25	513.25	500.25	512.75	+8.75
		Sep 18	505	516.25	498.25	515.25	+9.75
CORN (CBOT)	5,000 bu minimum- cents per bushel	Jul 18	342	352.25	342	351.75	+8.25
		Sep 18	350.50	361.25	349.50	360.25	+8
SOYBEANS (CBOT)	5,000 bu minimum- cents per bushel	Jul 18	836	877.25	836	874	+38.50
		Aug 18	838.75	880.75	837	877.50	+38.25
SOYBEAN OIL (CBOT)	60,000 lbs- cents per lb	Jul 18	28.40	28.90	28.36	28.90	+4.3
		Aug 18	28.57	29.14	28.42	29.02	+4.5
SOYBEAN MEAL (CBOT)	100 tons- dollars per ton	Jul 18	328.00	340.40	328.00	339.80	+11.60
		Aug 18	326.40	339.70	326.00	338.10	+11.70
LIGHT SWEET CRUDE (NYMX)	1,000 bbl.- dollars per bbl.	Jul 18	73.16	74.01	72.14	73.80	+86
		Sep 18	70.86	71.68	69.93	71.57	+94
NATURAL GAS (NYMX)	10,000 mm btu's, \$ per mm btu	Aug 18	2.830	2.862	2.824	2.858	+0.021
		Sep 18	2.805	2.833	2.799	2.826	+0.014
NY HARBOR GAS BLEND (NYMX)	42,000 gallons- dollars per gallon	Aug 18	2.1355	2.1355	2.0952	2.1085	-0.0208
		Sep 18	2.1120	2.1134	2.0747	2.0893	-0.0172

Source: The Associated Press

LOCAL STOCKS

Stocks listed may change due to daily fluctuations in market capitalization. Exchange key: N=NYSE, O=NASDAQ

STOCK	XCHG.	CLOSE	CHG.	STOCK	XCHG.	CLOSE	CHG.	STOCK	XCHG.	CLOSE	CHG.
Abbott Labs	N	62.16	+83	Equity Lifesty Prop	N	92.52	+16	McDonalds Corp	N	159.42	+2.10
AbbVie Inc	N	96.92	+2.44	Equity Residential	N	64.79	+4.4	Middleby Corp	O	103.17	-1.19
Allstate Corp	N	92.16	+22	Exelon Corp	N	43.09	+17	Mondelēz Intl	O	42.35	+4.9
Apptargroup Inc	N	94.08	-46	First Intl RT	N	33.87	+29	Morningstar Inc	O	129.49	+33
Arch Dan Mid	N	46.71	+57	Fortune Brds Hm&Sec	N	54.55	+0.2	Motorola Solutions	N	118.41	+3.6
Baxter Intl	N	74.37	+57	Gallagher AJ	N	66.81	+7.2	Navistar Intl	N	43.69	+3.6
Boeing Co	N	334.64	+1.46	Grainger WJ	N	298.93	+1.04	NISource Inc	N	26.88	+0.8
Brunswick Corp	N	66.46	+63	GrubHub Inc	N	108.30	+2.02	Nthn Trust Cp	O	102.68	+2.2
CBOE Global Markets	O	100.79	-2.15	Hill-Rom Hldgs	N	88.93	+67	Old Republic	N	19.86	+0.5
CDK Global Inc	O	66.44	+44	Hyatt Hotels Corp	N	80.10	+1.62	Packaging Corp Am	N	113.28	+5.6
CDW Corp	O	82.91	+1.16	IDEX Corp	N	137.39	-19	Stericycle Inc	O	65.96	+60
CF Industries	N	42.88	-17	ITW	N	139.64	-1.24	TransUnion	N	73.76	+3.7
CMF Group	O	160.43	+13	Ingredion Inc	N	111.84	-11	Tribune Media Co A	N	38.79	+3.0
CNA Financial	N	46.46	+49	Jones Lang LaSalle	N	168.64	+1.44	USG Corp	N	43.25	+0.7
Caterpillar Inc	N	135.41	-40	KapStone Paper	N	34.70	+0.2	Ulta Salon Cosmetics	O	242.61	+4.75
ConAgra Brands Inc	N	35.73	-19	Kemper Corp	N	71.80	-1.55	United Contl Hldgs	N	70.96	+0.4
Deere Co	N	139.98	+28	Kraft Heinz Co	O	64.43	+48	Ventas Inc	N	59.12	+3.2
Discover Fin Svcs	N	70.44	-14	LKQ Corporation	O	32.53	+4.0	Walgreen Boots Alli	O	63.30	+9.2
Dover Corp	N	72.90	-0.9	Littelfuse Inc	O	228.72	+1.46	Wintrust Financial	O	88.42	+4.6
Equity Commonwealth	N	32.01	+17	MB Financial	O	47.48	+4.7	Zebra Tech	O	148.25	...

MOST ACTIVE STOCKS

**NEW YORK STOCK EXCHANGE**

STOCK	CLOSE	CHG.
Gen Electric	13.85	+42
AT&T Inc	32.68	+0.8
Bank of America	28.03	+1.1
Ambev S.A.	4.65	-0.7
Ford Motor	11.06	+0.1
Twitter Inc	46.65	+1.59
Agean Marine Pet	1.86	-1.7
Dr Pepper Snapple	122.92	-8.9
Oracle Corp	46.00	+5.9
Gerdau SA	3.94	+1.3
Pfizer Inc	37.11	+2.4
Alibaba Group Hldg	192.27	+5.39
Chesapeake Energy	5.29	+0.2
Vale SA	13.03	+3.5
Nokia Corp	5.76	+0.3
Freepoint McMoran	17.51	+5.4
Snap Inc A	13.53	+3.2
Citigroup	67.14	+5.8
Petrobras	10.42	+1.6
Wells Fargo & Co	55.89	-0.5
Yamana Gold Inc	3.10	+0.4
Banco Bradesco ADS	7.21	+1.1
JPMorgan Chase & Co	104.06	+3.4
Sthwstn Energy	5.48	+1.6

NASDAQ STOCK MARKET

STOCK	CLOSE	CHG.
Adv Micro Dev	16.36	+86
Black Box	2.03	+1.08
IQIYI Inc	29.92	-1.27
Helios and Matheson	.19	-0.1
Micron Tech	53.23	+3.9
Real Goods Solar	.40	-1.3
Cisco Syst	42.71	+1.5
Intel Corp	51.37	+6.2
Facebook Inc	203.23	+4.78
Microsoft Corp	101.16	+1.40
Apple Inc	187.97	+2.57
21st Century Fox A	48.93	+1.9
BioGen Inc	357.48	+58.67
Altaba Inc	75.36	+2.01
JD.com Inc	39.46	+9.2
Comcast Corp A	33.58	+4.6
Applied Matis	46.13	+6.9
Opko Health Inc	5.21	+3.8
Starbucks Cp	48.98	+3.7
Walgreen Boots Alli	63.30	+9.2
Neovasc Inc	.04	-0.0
Sirius XM Hldgs Inc	7.00	+1.0
Mondelēz Intl	42.35	+4.9
Tesla Inc	308.90	-2.6

FOREIGN MARKETS

INDEX	CLOSE	CHG./%
Shanghai	2747.23	+13.4/+5
Stoxx600	382.36	+8/+2
Nikkei	21788.14	+241.2/+1.1
MSCI-EAFE	1965.91	+13.6/+1.7
Bovespa	75010.38	+457.3/+6
FTSE 100	7617.70	+14.5/+2
CAC-40	5375.77	+9.5/+2

LARGEST COMPANIES

Based on market capitalization

STOCK	CLOSE	CHG.
Alibaba Group Hldg	192.27	+5.39
Alphabet Inc C	1140.17	+15.90
Alphabet Inc A	1155.08	+13.79
Amazon.com Inc	1710.63	+10.90
Apple Inc	187.97	+2.57
Bank of America	28.03	+1.1
Berkshire Hath B	187.56	+0.6
Exxon Mobil Corp	82.33	+0.2
Facebook Inc	203.23	+4.78
Intel Corp	51.37	+6.2
JPMorgan Chase	104.06	+3.4
Johnson & Johnson	125.75	+7.5
Microsoft Corp	101.16	+1.40
Royal Dutch Shell B	72.74	+5.2
Royal Dutch Shell A	69.46	+3.9
Unitedhealth Group	250.76	+2.6
Visa Inc	134.09	+8.0
WalMart Strs	84.51	-0.6
Wells Fargo & Co	55.89	+6.5

TREASURY YIELDS

DURATION	CLOSE	PREV.
3-month disc	1.93	1.91
6-month disc	2.06	2.05
2-year	2.54	2.56
10-year	2.82	2.83
30-year	2.93	2.95

SPOT METALS

	CLOSE	PREV.
Gold	\$1254.30	\$1257.30
Silver	\$15.981	\$16.008
Platinum	\$844.20	\$837.10

INTEREST RATES

Prime Rate	5.00
Discount Rate Primary	2.50
Fed Funds Target	1.75-2.00
Money Mkt Overnight Avg.	0.51

FOREIGN EXCHANGE

A U.S. Dollar buys...

Argentina (Peso)	27.9291
Australia (Dollar)	1.3465
Brazil (Real)	3.8620
Britain (Pound)	.7538
Canada (Dollar)	1.3102
China (Yuan)	6.6447
Euro	.8515
India (Rupee)	68.776
Israel (Shekel)	3.6223
Japan (Yen)	110.45
Mexico (Peso)	19.0621
Poland (Zloty)	3.71
So. Korea (Won)	1115.45
Taiwan (Dollar)	30.46
Thailand (Baht)	33.15

LARGEST MUTUAL FUNDS

Based on total assets

FUND	NAV	CHG	1-YR %RTN
American Funds AMCpA m	33.79	+33	+23.8
American Funds AmcnBAlA m	27.38	+13	+10.6
American Funds CptWldGrInCA m	151.25	+43	+12.4
American Funds CptInclBldrA m	60.67	+37	+4.2
American Funds FdmtlInvSA m	63.38	+51	+16.4
American Funds GrfAmrcA m	54.82	+57	+25.0
American Funds IncAmrcA m	22.89	+10	+7.2
American Funds InvCAMrcA m	40.98	+37	+15.3
American Funds NvPrspctvA m	45.49	+45	+17.0
American Funds WAMtInvSA m	44.91	+28	+15.7
DFA IntlCorEqInS	13.98	+0.9	+9.4
Dodge & Cox Inc	13.40	+0.1	+7
Dodge & Cox IntlStk	43.63	+38	+1.9
Dodge & Cox Stk	205.26	+1.83	+14.2
DoubleLine TtIRetBdl	10.44	+0.1	+1.4
Fidelity 500DlxInS x	96.44	+37	+16.7
Fidelity 500DlxInSPrm x	96.44	+37	+16.7
Fidelity 500InclPrm x	96.44	+38	+16.7
Fidelity Contrafund	134.23	+1.35	+26.9
Fidelity ContrafundK	134.21	+1.35	+27.0
Fidelity LowPrStk	55.29	+3.4	+14.3
Fidelity TtIMktDlxPrm	79.91	+6.9	+17.5
Franklin Templeton InCA m	2.31	+0.1	+4.8
Metropolitan TtIRetBdl	10.40	+0.1	+2
PIMCO InclnStl	12.02	+0.1	+2.8
PIMCO TtIRetInS	10.00	+0.2	+5
Schwab SP500Dlx	42.93	+36	+16.7
T. Rowe Price BCGr	109.48	+1.17	+30.5
T. Rowe Price GrStk	69.92	+6.9	+25.7
Vanguard 500DlxAdmrl	254.89	+2.16	+16.7
Vanguard DivGrInV	26.82	+1.2	+2.5
Vanguard GrdAdmrl	78.50	+8.5	+22.5
Vanguard HCAmrl	87.70	+1.67	+6.2
Vanguard InTRTEAdmrl	13.91	+0.2	+1.4
Vanguard InslDlxInS	251.62	+2.13	+16.7
Vanguard InslDlxInSPlus	251.64	+2.14	+16.7
Vanguard InslTSMInPls	61.80	+5.3	+17.5
Vanguard IntlGrAdmrl	100.09	+9.0	+21.6
Vanguard MDCpDlxAdmrl	198.56	+7.0	+14.9
Vanguard PrmCpAdmrl	143.31	+2.60	+11.8
Vanguard STInVGrAdmrl	10.46	...	+4.8
Vanguard SmCpDlxAdmrl	76.45	+6.9	+20.7
Vanguard TrgtRtr2020Inv	31.64	+1.5	+8.0
Vanguard TrgtRtr2025Inv	18.67	+1.0	+9.0
Vanguard TrgtRtr2030Inv	34.01	+2.0	+10.0
Vanguard TrgtRtr2035Inv	20.95	+1.3	+10.9
Vanguard TtBMldxAdmrl	10.45	+0.1	-1
Vanguard TtBMldxInS	10.45	+0.1	-1
Vanguard TtInBldxAdmrl	21.90	...	+3.7
Vanguard TtInBldxInS	32.87	+0.1	+3.7
Vanguard TtIn			

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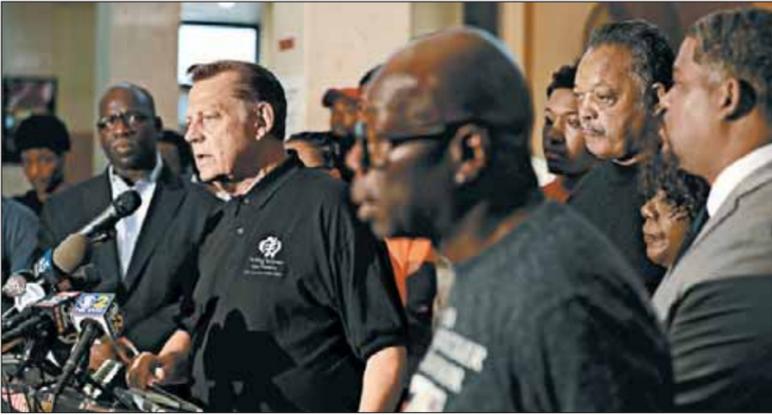
# Chicago Tribune

Founded June 10, 1847

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## EDITORIALS



ANTONIO PEREZ/CHICAGO TRIBUNE

The anti-violence protest organized by the Rev. Michael Pfleger is planned for Saturday.

### PROTEST ON THE DAN RYAN: Right message, risky tactic

As Saturday dawns in Chicago, residents of this metropolis will be in one of three camps. Some will join a group of anti-violence protesters planning to shut down the Dan Ryan Expressway. Some will be inconvenienced by that march. The vast majority will catch a news headline or remain oblivious.

That's Chicago, isn't it? Everyone wants to see an end to the senseless gun violence that takes lives and devastates neighborhoods, but most of us are distant observers to that tragedy. The goal of the protest is to break down the isolation between troubled neighborhoods and the outside world. "Inconvenience is the point," the Rev. Michael Pfleger, organizer of the protest, told the Tribune's John Kass. "We are inconvenienced every day by the shooting and killing of our children. So join us in being inconvenienced. When you inconvenience great masses of people, they put pressure on elected officials."

Pfleger is right on the message. Unfortunately, he's wrong on the tactics. To shut down an expressway, even on a summer Saturday morning, is a reckless act that puts marchers in potential danger. Law enforcement officials have asked Pfleger not to go forward. Illinois State Police troopers, who have jurisdiction, will seek to stop the demonstrators from entering the highway. Because such a march on an expressway is illegal, arrests are possible.

**The question raised by this march** is whether civil disobedience is necessary to confront the scourge of Chicago gun violence. Couldn't legal demonstrations, community activism and other demands — by the public, local and state politicians, educators, the city's religious leaders and employers — also generate momentum? We'd certainly like to find out. The causes

of gun violence are so deeply rooted in impoverished, neglected communities that a single march on a Saturday morning can change nothing on its own. But an anti-violence *movement* calling attention to the social and economic needs of a divided city is part of the solution.

This movement exists but needs to be more robust. You can find it in churches and street-corner protests on the South and West sides. Pfleger is part of the movement. The political system is working at gun violence. So too is the Chicago Police Department, as it addresses its own failings.

But it's not nearly enough. As we've noted previously, Chicago's aldermen appear content to follow, not lead. Why is a South Side priest one of the city's few high-profile anti-violence activists? There should be many more people, aldermen among them, leading the charge.

Granted, the seeming intractability of violence makes this cause a tough one to take up. Hope is hard to come by in many neighborhoods, but illegal guns are easy to obtain. Gangs and drug dealers fill the voids of broken families and joblessness. Amid the chaos and isolation, thousands of people are shot in Chicago every year. It's a summer weekend. Expect the year's toll to increase.

**We don't want anyone to get hurt Saturday.** Nor do we want anyone to believe that the scope of Chicago's tragedy justifies breaking the law. That's a form of defeatism. Much better for us all to embrace the message of this demonstration and others like it. Chicago has a terrible problem of gun violence centered in deprived neighborhoods. Let's work together to end the tragedy.

#### WHAT OTHERS ARE SAYING

The marshmallow test is one of the most famous pieces of social-science research:

Put a marshmallow in front of a child, tell her that she can have a second one if she can go 15 minutes without eating the first one, and then leave the room. Whether she's patient enough to double her payout is supposedly indicative of a willpower that will pay dividends down the line, at school and eventually at work. Passing the test is, to many, a promising signal of future success.

But a new study has cast the whole concept into doubt. The failed replication of the marshmallow test does more than just debunk the earlier notion; it suggests other possible explanations for why poorer kids would be less motivated to wait for that second marshmallow.

For them, daily life holds fewer guarantees: There might be food in the pantry today, but there might not be tomorrow, so there is a risk that comes with waiting. And even if their parents promise to buy more of a certain food, sometimes that promise gets broken out of financial necessity. ...

A second marshmallow seems irrelevant when a child has reason to believe that the first one might vanish.

**Jessica McCrory Calarco,**  
*The Atlantic*

The major population of refugees entering the U.S. are coming from four countries in Central America: Belize, Guatemala, El Salvador and Honduras, which comprise the "Northern Triangle." Violence there is apocalyptically bad — especially in El Salvador, where the murder rate was an eye-popping 60 per 100,000 in 2017.

These countries have a severe gang problem, rooted in the drug trade and decades of political instability. The United States bears a great deal of responsibility for both. The U.S. started and then fueled a decades-long civil war in Guatemala that killed some 200,000 civilians. It fueled the

12-year civil war in El Salvador with money and arms. ... Most of the big gangs are directly descended from demobilized soldiers and militias.

Then there is the drug trade, which is a major profit center for gangs. Central America is the biggest conduit for cocaine coming from growers in South America to customers in the U.S. ... We could quickly and easily delete the major gang profit source by decriminalizing drugs like cocaine, heroin and methamphetamine.

It wouldn't get rid of gangs overnight, as they have many other sources of revenue. But it would kick out one of their strongest props at a stroke, and just maybe shift the balance of power between the ordinary people of Central America and the gangs.

**Ryan Cooper, The Week**

The bipartisan foreign policy establishment in Washington is united behind the idea that to grace Putin with a visit is to reward him for hostile behavior. When reports surfaced earlier in the Trump presidency that the White House was thinking about arranging a visit with the Russian president, you'd have thought Trump was preparing to sign Eastern Europe over to the Kremlin.

How could Trump, Russia hawks asked, consider boosting Putin's legitimacy? Only when Putin changes his behavior and begins acting like a civilized human being can he be invited to Washington for a photo opportunity with the American president.

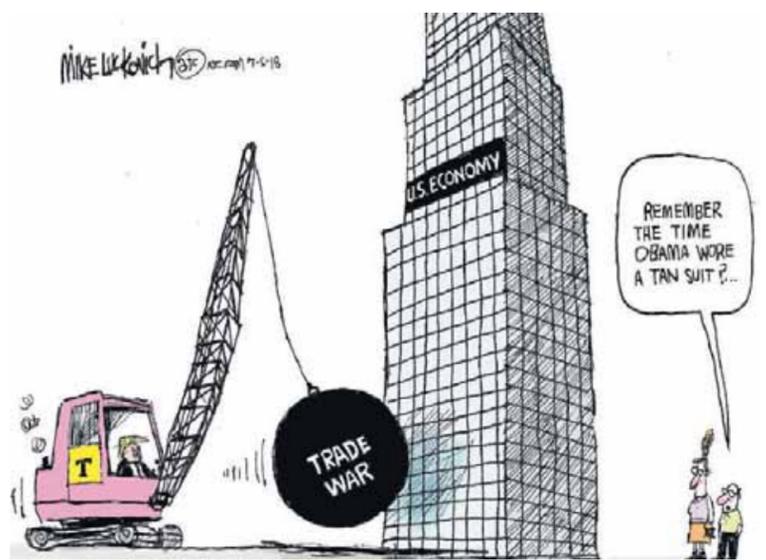
Statecraft, however, is not like elementary school. Timeouts may be effective penalties for kindergartners messing with other kids' building blocks, but those same juvenile tactics are highly unlikely to deter a man like Putin who has persuaded himself that it is his destiny to make Russia great again and protect the Russian people from Washington's wicked machinations.

**Daniel DePetris,**  
*The American Conservative*

## Cartoon gallery



CLAY BENNETT/CHATTANOOGA TIMES FREE PRESS



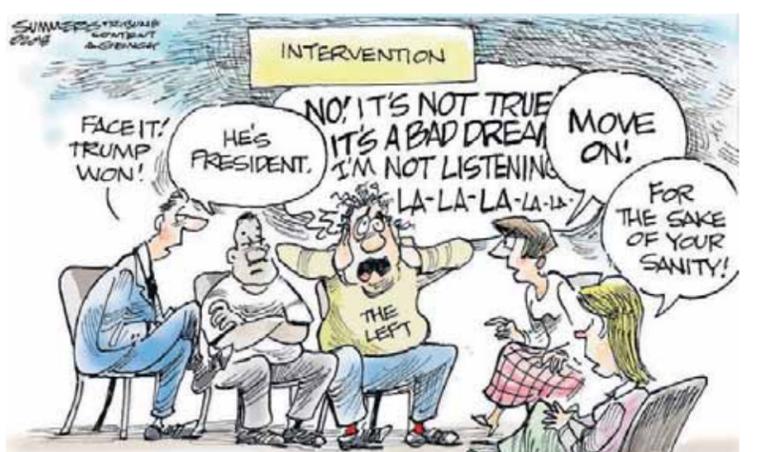
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## VOICE OF THE PEOPLE



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### Land of opportunity

The Fourth of July has always been one of my favorite holidays. Because I've spent my entire life as a student or a teacher, the holiday always marks the midpoint of summer vacation. I love the colors, the fireworks, the warmth, the cookouts, and the time with family. This holiday, my husband, two little boys and I attended the fireworks for the first time as a family of four. It was a really special night, sitting out on a blanket in the middle of a ditch at twilight, surrounded by other Americans celebrating the birthday of our country.

It got me thinking, though. I've spent the last eight years of my life teaching young adults about this country. I beam with patriotic pride as I blast the "Hamilton" soundtrack to my junior class while teaching the American Revolution and how we freed ourselves from the most powerful empire in the world. I teach about immigrants who flocked here by the thousands at the turn of the century, who saw this country as the land of opportunity. I teach about how our country stepped in and ended the most devastating conflict in world history and brought peace to millions of people.

Most years, I sit and think of all of that as I'm watching the fireworks on July 4. But this year, for the first time, I had a sick feeling in my stomach. How can the most powerful country in the world, which has accomplished so much, have such horrific troubles? Why are we terrifying those at our border? Why are our citizens still having to choose between hospitalization and bankruptcy? Why do half the young people in this country sit in inadequately funded schools? Why can't we take care of our veterans?

I've taught these things long enough to know the simple answer to these questions. Greed can rip countries and empires into shreds. You only have to open up your history books to learn that. The awesome thing about this country, though, is that we still have the power to change all of this. We are still a democracy and your voice and actions do have a lasting impact. Our country turned 242 years old this year. We have a lot of work to do.

— Alison Knapik, Delavan, Ill.

### Two possibilities

Under the Occam's razor principle, the simpler explanation is usually the better one. Consider two contentions:

■ Donald Trump is a flawed, but well intended, patriot whose desire to serve has been undermined by the unwarranted criticisms of the press; our allies; a corrupt top law enforcement agency; an overwhelming majority of climate scientists, economists, political theorists and most intellectuals; the pope and other religious leaders; past presidents and first ladies; and the Deep State. He has also been unfairly accused of sexual misconduct by many coerced women, and there is no Russian collusion or obstruction to be discovered in a pointless, partisan investigation that is draining our hard-earned tax dollars. Besides that, he's deeply religious as he demonstrated by citing "2 Corinthians."

■ Donald Trump is a skilled demagogue who achieved the presidency via an appeal to our darker impulses and the disenfranchisement of many.

OK — you work it out.  
— Art Collins, Aurora

### Varying verdicts

"Hoodwinked"? "Dirty pool"? It's difficult to understand the reaction of Dave Fitzsimmons, the foreman of the jury which heard the trial of Chicago police Officer Robert Rialmo.

How so? Certainly Fitzsimmons and the other jurors didn't think they could have it both ways. On one hand, they concluded Rialmo fatally shot Quintonio LeGrier without justification; on the other — in response to a special interrogatory — they decided Rialmo had to shoot to prevent his imminent death or great bodily harm.

The judge logically concluded the two statements are mutually exclusive, and she overturned the resultant damages.

Fitzsimmons said he didn't realize the jury's response to the special interrogatory would negate the damages. As a result he felt "hoodwinked." The strong implication in that statement is the jury would have lied in their response to the special interrogatory had they been aware of the impact.

That begs the question: Did the jurors really believe Rialmo had to shoot because he feared for his life, but they would have

answered otherwise in the special interrogatory to get justice for, and damages awarded to, the LeGrier family?

— Jerry Strick, Frankfort

### Poor judgment

As a professor who is dedicated to the notion of helping all my students realize their natural potential (regardless of skin color, religion, gender and ethnic background), I was devastated to read "Police tackled me for stealing a car. It was my own" on July 4. How someone raising their hands high in the air (as evidenced by the included video) can be perceived as a threat to anyone is mind-boggling. To so rapidly tackle this person without even giving him a reasonable chance to follow orders and then charge him after such an error of judgment by the involved officers is illogical.

This incident also demonstrates a trigger-happy "act first, think/ask questions later" mentality practiced by some members of the Evanston (and other municipalities') police force, which besmirches the reputations and goodwill created by the many good, hardworking police officers in the department. It only increases public mistrust of the police by some communities in our nation, which is still struggling with racial prejudice.

Embarrassing actions such as this must be resolutely condemned and the offending officers reprimanded for excessive force and poor judgment. Lawrence Crosby is at least owed an apology by the Evanston Police Department and the mayor of Evanston.

Just because it was a slow night in Evanston doesn't give officers the right to literally trample on the rights of citizens as they seek out "bad guys."

— Michael Pravica, Henderson, Nev.

### Climate coalitions

Thank you for your July 3 editorial titled "A carbon tax that could put money in your pocket." I am glad that carbon dividends and other fee-and-dividend approaches to climate change mitigation are finally making it into the public spotlight.

It was refreshing to hear about groups practicing the very American value of compromise, pursuing legislation with bipartisan appeal. In order to continue to bridge the partisan divide on climate, it's important to acknowledge how far both parties have come.

While your article is correct in saying that a small amount of climate denial still exists, I would rather highlight the progress that's been made: The majority of registered voters in both Democratic and Republican parties now support a carbon tax, according to research done by Yale and George Mason universities.

Attitudes are also changing in Congress. Two years ago in the U.S. House of Representatives, a bipartisan coalition called the Climate Solutions Caucus was founded with the mission of exploring legislative solutions to climate change. Since its inception, its membership has rapidly grown to now include 42 Democrats and 42 Republicans.

It gives me a lot of hope to see how far Congress and the electorate have come over the past few years on this issue. I'm optimistic about what can be done if we keep working together.

— Justin Pelczarski, Chicago

### Bureaucratic meddling

I am sorry but I wholeheartedly disagree with a carbon tax. The plan mentioned in your July 3 editorial says that it would "start" as a 38-cent increase on gas. And, of course, good citizens who conserve the way the government wants us to would get a rebate. Would this work like Illinois' property assessments, where those with lobbyists get the spoils and we cannot determine the formula? Supposedly this would encourage gas guzzlers to get a new green car; aren't a lot of gas guzzlers unable to afford a new car? And, of course, cars are not the only contributors to global warming so should we expect this to grease the skids for the next step in the government to apply similar rules to heating and air conditioning our homes?

Homes how the market, especially in the U.S., has already started solving this problem with the much cleaner burning of natural gas. Please let us allow the market to keep us clean on this issue; we don't need to make it more political than it already is.

— Ken Nelson, Chicago

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ARTS+ENTERTAINMENT



CHRIS SWEDA/CHICAGO TRIBUNE

Janelle Monae covers an eclectic range of musical styles with a unifying message Thursday night at the Chicago Theatre.

## IN PERFORMANCE

# An assemblage of outcasts

Janelle Monae offers welcoming words and far-out dance music

By GREG KOT  
Chicago Tribune

For many communities on the outside looking in on the so-called American Dream, there's no time to waste. So is there any wonder why it's the year of "Black Panther" superheroes, Kendrick Lamar's Pulitzer Prize and Childish Gambino's incendiary "This is America" video? On Thursday, it was Janelle Monae's turn at the sold-out Chicago Theatre, and she met the moment head-on.

The singer spent most of the evening wearing outfits that suggested she could've been a recruit in Janet Jackson's "Rhythm Nation" army back in 1990, when Monae was about 4 years old. Three decades later, she was ready to lead her own march. "We're here for the right to love," she said. "No matter how you love or who you love, you're welcome here tonight."

In a nearly two-hour concert, Monae extended and expanded the notion of what it means to an outsider in America — black, bisexual, female. It's our country too, she declared, even if it often doesn't feel like it.

"I am not America's nightmare, I am the American Dream," she sang on the opening song, "Crazy, Classic, Life," and the concert closed with an echo of those lines on the anthemic "Americans": "I'm not crazy, baby, I'm American," she sang.

These truths would seem to be self-evident, but recent history has demonstrated otherwise. Monae's music is a reminder that America was built on the idea of inclusion. Her music isn't about declaring sides so much as celebrating multiculturalism. Her set spanned a century of black creativity, touching on jazz, cabaret and blues, the Afrofuturism of Sun Ra and OutKast, the funk of James Brown and Janet Jackson.

She roamed the stage with an electrified, sanctified wiggle of her fingers and dance moves to match. There was the finger-snapping electronic minimalism

## Set list

1. Crazy, Classic, Life
2. Take a Byte
3. Screwed
4. Django Jane
5. Q.U.E.E.N.
6. Electric Lady
7. PrimeTime
8. Pynk
9. Yoga
10. I Like That
11. Don't Judge Me
12. Make Me Feel
13. I Got the Juice
14. Cold War
15. Tightrope

## Encore:

16. So Afraid
17. Americans

in the sexual liberation of "Pynk," slinky Prince-like sensuality goosing "Make Me Feel," Caribbean breeziness wafting through "I Got the Juice" and Earth Wind & Fire uplift on "Electric Lady."

As introspective as some of the lyrics could be — notably in the atmospheric "Don't Judge Me" and the troubled "So Afraid" — there was nothing particularly

preachy about these protest songs. The emancipatory strut of "Screwed" and the hip-hop bravado rolling through "Django Jane" made sure of that. This was a show built for dancing, with Monae herself in the lead role, abetted by four athletic accomplices and a five-piece coed backing band.

The stage presentation wasn't quite as theatrical and high-concept as past Monae tours, in keeping with the more personal tack in many of her latest songs. This was not a night for metaphors, and Monae was no longer in the guise of her android alter-ego Cindi Mayweather.

Yet the songs drawn from her recent album "Dirty Computer" also amplified themes that have lurked in her music all along, if not quite so transparently. Her vulnerability was apparent in "Cold War," one of the most stirring tracks from her 2010 debut album. "You better know what you're fighting for," she sang. On Thursday, the cause was clear.

Greg Kot is a Tribune critic.

gregk@gregkot.com

## IN PERFORMANCE 'The View UpStairs' ★★★

# A tragic fire at gay bar in New Orleans

By KERRY REID  
Chicago Tribune

After the 2016 massacre of 49 people at Orlando's Pulse dance club, fresh attention landed on a tragedy in the gay community decades earlier. On June 24, 1973, an arsonist set fire to the UpStairs Lounge, a gay bar in New Orleans' French Quarter, killing 32 people. The crime was never officially solved, though one theory is that a patron who had been kicked out earlier for fighting returned to set the blaze.

What was clear in the aftermath was the deeply ingrained antipathy toward LGBTQ citizens that existed even in the carefree Big Easy. Churches refused to perform services for the deceased. Three of the dead were never identified or claimed by family and were buried in a potter's field — emblematic of the estrangement from family that followed coming out for so many gay people 45 years ago. Mostly what followed the UpStairs fire was silence, as the story left the headlines quickly, with no national mourning to mark the tragedy.

But that's changed in recent years. Within the last year in Chicago, two musicals about the fire have hit the boards at the Broadway Stage of the Pride Arts Center. I missed Wayne Smith's "Upstairs: The Musical" last November, but Max Vernon's "The View UpStairs," now in a local premiere with Circle Theatre, pays homage to the victims of the fire while also offering a 21st-century frame for understanding

**When:** Through July 22

**Where:** The Broadway at Pride Arts Center, 4139 N. Broadway

**Running time:** 100 minutes

**Tickets:** \$30 at [www.circletheatrechicago.org](http://www.circletheatrechicago.org)

why the fire represents so many strands of the fight for LGBTQ rights.

A contemporary young gay man, Wes (Kevin Webb), who is bent on being a fashionista and social media "influencer," buys the long-shuttered site of the UpStairs. One hit of coke later he's transported back to the day of the fire.

Wes, as you might imagine from his resume, is self-centered in a way that doesn't sit well with most of the patrons initially. But as the show goes through all the different components of what made the UpStairs a community center as much as a watering hole, Wes develops a greater understanding of what it means to be connected in more than the social media sense.

These include a prayer service for the Metropolitan Community Church led by Richard (Robert Quintanilla), who also pleads for donations to the local children's hospital as a way of "making allies in the greater community." This doesn't sit well with Dale (Eric Lindahl), who reminds everyone frequently of his own homeless status and who clashes early with Wes. There is also Puerto Rican drag performer Freddy (Ruben Melendez Ortiz) and his loving



CODY JOLLY PHOTO

Kevin Webb and Selene Perez in "The View UpStairs" by Circle Theatre.

mother, Inez (Selene Perez).

Vernon, whose musical "KPOP" won acclaim last year, first wrote "The View UpStairs" in 2013. This Circle Theatre incarnation, directed with maximalist verve by Derek Van Barham, incorporates updated dialogue for the 2017 setting.

Van Barham has assembled a strong ensemble that captures the diversity of the UpStairs, which in its time was seen as a place for working-class gay people of all races, as well as a club where hippies, leathermen and drag queens were all equally comfortable. Wes' impulse to tell them to rise up and fight back after a cop (Matt Frye) shakes them down and beats up Wes is countered by owner Henri (Caitlin Jackson, a standout throughout) and the rest of the barflies in "World Outside These Walls," where they remind him that "the best revenge is to stay alive."

Backed by a six-piece band under the music direction of Jeff Bouthiette (who plays closeted piano man Buddy), Vernon's score combines the extravagant (and sometimes syrupy) rock and pop sensibilities of the era, which

choreographer Jon Martinez skillfully enhances on the small stage. (Jimmy Jagos' set captures the UpStairs' eclectic aesthetic, which Wes describes as "Gay Applebee's meets an episode of 'Hoarders.'")

The love story between Wes and hustler Patrick (Averis I. Anderson) provides an emotional spine as Patrick urges Wes to "be a person — not a personality." At times, Vernon's book feels like it's going through the motions in introducing the supporting characters — though I'd happily sit at the feet of elder Willie (Frederick Harris) to hear more of his stories.

But despite some hoarier moments, "The View UpStairs" delivers a warm snapshot of the post-Stonewall era, when class differences were (and still are) a thorny issue in the LGBTQ community. It also suggests that "community" is hard to define yet absolutely essential for survival — perhaps the most important history lesson of all.

Kerry Reid is a freelance critic.

ctc-arts@chicago Tribune.com

## CRITICS PLANNER

### MICHAEL PHILLIPS MOVIES

#### "Sorry to Bother You"

Scene One: Cassius "Cash" Green (LaKeith Stanfield) applies for a job. With his lover, Detroit (Tessa Thompson), Green lives in a garage owned by his cash-strapped uncle (Terry Crews). On his first day, Green notices a special, ornate elevator off to one side of the lobby. This is a VIP conveyance, used only by the highest-



Stanfield

performing telemarketers, aka the "Power Callers." Urged by a co-worker (Danny Glover) to adopt a "white voice," Green suddenly discovers the secret to the job's success. "Sorry to Bother You" sets up a premise along similar lines — but without the caricatures, or the strident courting of a mainstream audience. Nuts as it gets, Boots Riley's movie feels like real life. *R, 1:45, comedy*

### CHRIS JONES THEATER

#### "Support Group for Men"

The remarkable thing about "Support Group for Men," a laugh-out-loud new comedy at the Goodman Theatre by Ellen Fairey, directed in its premiere by Kimberly Senior, is that it manages to deal with many of the complex issues of the day — gender politics, the #MeToo movement — while being compassionate toward all sides. Set in an apartment at Clark and Roscoe streets on Chicago's North Side, it follows a group of men who meet at a Thursday night bonding ritual. This is a very carefully structured play that comes and goes in a swift 90 minutes, but its messiest moments actually are the best. *Through July 29 at the Goodman Theatre, 170 N. Dearborn St.; \$25-\$80 at 312-443-3800 and [www.goodmantheatre.org](http://www.goodmantheatre.org)*

### GREG KOT ROCK

#### Haley Heynderickx, "I Need to Start a Garden"

Haley Heynderickx is a deceptively soft-spoken singer who writes songs that blend folk, rock and classical with added a hint of punk expressiveness and mischief. Her dry sense of humor isn't immediately apparent, but it filters through her songs and stage persona, even her interviews. The wry demeanor belies the fraught recording process for her acclaimed debut album, "I Need to Start a Garden" (Mama Bird). It took three recording sessions that tapped out her personal savings before she finally nailed things down. *8 p.m. Thursday at Martyrs, 3855 N. Lincoln Ave.; \$15; [www.martyrslive.com](http://www.martyrslive.com)*

### STEVE JOHNSON MUSEUMS

#### "I Was Raised on the Internet"

How you feel about "Internet" will, probably to a large degree, come down to how you feel about video art. Love the way artists experiment with moving pictures and you'll likely be entranced, and for quite a number of hours; this is a big and time-consuming show. Have a hard time connecting with video that isn't rooted in narrative (ahem), and you may wander through these rooms with something of a blank stare. A clever and more broadly accessible video piece features — and twists — that warhorse genre of the internet age, the cat video. In "Drei Klavierstucke Op. II," the pioneering artist Cory Arcangel edits scores of feline web clips together so that the cats "play" the atonal piece by composer Arnold Schoenberg. *Included in \$15 general admission. Through Oct. 14 at the Museum of Contemporary Art Chicago, 220 E. Chicago Ave.; 312-280-2660 and [www.mcachicago.org](http://www.mcachicago.org)*

# Jared Harris says monsters in 'Terror' are the humans

By Emily Zimler  
Los Angeles Times

For Jared Harris, star of AMC's "The Terror," horror doesn't have to involve a serial killer or supernatural beings. The 10-episode limited series, which follows the crews of two Royal Navy ships that become stuck in the ice while looking for the Northwest Passage, reflects a different sort of fear.

"It's about human horror," Harris says. "The scariest monsters are human beings and what we will do to each other. The monster in this show is a catalyst in a way, destroying whatever false ideas of civility and society these people are trying to hang on to as the predicament gets worse and worse."

Speaking of civility, it is only right to alert readers that — even though the series has ended — there are huge plot spoilers from here on in.

The dynamic of the men on the two ships, HMS Erebus and HMS Terror, shifts over the course of the story, which is based on Dan Simmons' 2007 novel (as well as historical fact). The crew is up against the natural elements, as well as a large bearlike creature that begins to attack them. But ultimately it's about the lengths someone will go to not to die. The first episode unfolds very slowly, a tonal choice that struck Harris immediately.

"I got sent the script and read it and loved it," he says. "The questions I had were about the subtlety and restraint of the first episode. There are 10 — does this just become a story of people screaming and running from a monster, or does it stay like this? And (the showrunners) said, 'No, the monster is only an element of it, and it's more of a metaphor. We're interested in this dynamic of people and



MICHA THEINER/LOS ANGELES TIMES

how they screw up each other's chances of survival."

The story takes place over several years, with large time jumps between some episodes, and Harris' Francis Crozier transforms into a reluctant leader over the course of the series, battling self-doubt and alcoholism along the way. Harris was careful to portray Crozier's choices in a way that would make sense down the line, constantly asking questions about the character's motives and decisions. In the end, he's the sole survivor, but it's a bittersweet conclusion.

"Why doesn't he go towards full resolution once he's survived?" the actor asks. "Why does he stay with (the native people)? Well, my answer was 'He didn't save anybody.' He fails to save any of them. It would shame him to show up and just say, 'I made it, but no one else did.'"

The challenges of the role included learning to speak Inuit, which Harris had to do extensively, and pulling off the intense finale episode, which involved feigning cannibalism and fighting a CGI bear while attached to an actual chain. The series, shot over six months, was also filmed

in Budapest and Croatia with no real ice in sight. The arctic landscape, a major player in the storyline, was created on sound stages and with digital effects later. Still, the focus on realism was essential in allowing the actors to create the mood.

"Each script told you what the outside temperature was because that would determine how long you could stay out on deck before you froze to death," Harris recounts.

Harris, who is currently shooting "Chernobyl," a five-part limited series for HBO, has found a niche in prestige television dramas in recent years, from "Mad Men" to "The Crown." These days he particularly enjoys limited-run shows that allow him to play a character trajectory in full without lingering too long, as with Crozier.

"After 'Mad Men,' I got offered various types of uptight Englishmen, which I wasn't interested in doing," Harris says. "I didn't want to repeat myself. It's like what they say about life being a conspiracy theory: When you look backwards, you can see how it seems like everything happened for a reason. But that only makes sense looking back."



## ASK AMY

By Amy Dickinson

askamy@amydickinson.com Twitter @askingamy

### Friend wants bestie to stop ghosting

**Dear Amy:** My best friend, "Maria," whom I've known since high school, has ghosted me three times within the last four years. Maria is like a sister to me. She is the godmother to my kids, as I am to hers.

When we reconnect after her silence (which lasts months), it is because I initiate it. She apologizes and tells me she loves misses me. She has explained that she was just going through things with her boyfriend and didn't want to discuss it and therefore didn't return calls/messages.

Maria and I have always confided in each other, but I've told her that if there is something she doesn't want to discuss, we don't have to talk about it. But she keeps dumping me, Amy. She acts like nothing has changed in our relationship. I cannot continue the friendship like that. To be honest, I think there is something more than her having issues with her boyfriend.

About nine months ago, I called and left two messages, letting her know I would like us to meet so we can discuss our friendship. She never called back. She has broken my heart. I've been sad, angry, mad — and I feel abandoned.

I will not be contacting her again, and I don't know if I want her contacting me, either (she may never, anyway). I miss her and my goddaughter, and I think about her all the time.

How can I get past this?  
— Many Times Ghosted

**Dear Ghosted:** "Maria" may be involved in an abusive relationship that is isolating her from her other friendships. Some-

times an abusive partner will isolate someone from family and friends; other times the abused person self-isolates out of embarrassment. This is only a theory, mind you, but according to you, Maria has hinted that there is something deep going on.

The other possibility is that Maria simply doesn't value the friendship as much as you do. This doesn't invalidate your history together, but it does change your future.

The only thing I suggest you do differently is try to change your perspective on this relationship and give what you want to give without expecting that you will receive an equal amount (or perhaps anything) in return. Expressing generosity can feel good, if you detach from the idea of reciprocation.

**Dear Amy:** I am pregnant with my first child — a boy. For personal, well-considered and well-researched reasons, we have decided not to circumcise our child.

My husband and I quietly made this decision and expected the choice to stay there. Then my mother, a first-time grandmother, asked me outright what we plan to do regarding circumcision. I told her we would abstain. She strongly recommended that I reconsider.

The following day, we received a text message from my parents outlining the reasons they thought we were making a horrendous decision. They begged us to circumcise the child. I was furious at what I consider to be overstepping a boundary.

My husband and I made an informed choice, and

we intend to stick by it. How do I politely explain this, while also implying that I need them to keep their nose out of our intimate decisions?

I foresee boundary-crossing becoming an issue if not addressed now.

— Furious First-Time Mom

**Dear Furious:** This does not require a response from you. Your folks had their say. Other than a brief "message received," you will, of course, rethink sharing any intimate information in the future.

If they bring this up again, you should tell them, "Mom, Dad; I love you. You are interfering with our choices as parents. Please don't do this again."

There is a high likelihood that you will face this interference in the future; training yourselves and your parents should start now. It will be ongoing.

**Dear Amy:** "Frustral Older Sister" wondered if she could/should buy a dryer for her financially irresponsible younger sister.

I, too, have a younger sister who struggles financially while my husband and I enjoy a well-funded retirement. My solution would be to tell my sister I'm buying a new dryer and she is welcome to my (not very) old one. It's an ego-free win for both parties.

— Sister Susan

**Dear Susan:** I like this. Thank you.

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### MOVIE RATING GUIDE

**G**-Suggested for **GENERAL** audiences  
**PG**-Parental Guidance Suggested  
 some material may not be suitable for children  
**PG-13** Parents Strongly Cautioned  
 Some material may be inappropriate for children under 13  
**R**-Restricted Persons under 17 not admitted  
 unless accompanied by parent or adult guardian  
**NC-17** No children under 17 admitted



Chicago Tribune

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## WATCH THIS: SATURDAY



Bill Maher

**“Bill Maher: Live From Oklahoma”** (9 p.m., 12 a.m., 2 a.m., HBO): At first glance, that title may seem like a joke, given that many people assume that Maher's defiantly progressive brand of political comedy doesn't play well deep in the heart of Trump country. In fact, he finds enthusiastic crowds of like-minded fans just about wherever he goes, including this live set from Tulsa.

**“2018 Tour de France”** (9:30 a.m., 7 p.m., 11 p.m., NBCSN): The 105th edition of the event gets under way ... and until July 29, 22 teams consisting of 176 riders will cover 2,069 miles. The race begins in Noirmoutier-en-l'Île — in the Vendée department near western France — and finishes with the Champs-Élysées stage in Paris.

**“Pirates of the Caribbean: Dead Man's Chest”** (1:30 p.m., 10 p.m., Showtime): Elizabeth kisses Jack? What the — ? In this second installment of the “Pirates” trilogy, Will and Elizabeth's (Orlando Bloom, Keira Knightley) wedding is interrupted with a stay in jail. But they'll be allowed to tie the knot if Will brings in Capt. Jack (Johnny Depp), who's trying to escape from Davy Jones. But is Miss Swann going to stay behind? Heck, no! That would be smart. But not everything goes bad; after all, Will meets his barnacle-encrusted dad.

**“Me, Myself & I”** (7 p.m., CBS): Actress-singer Vanessa Williams (“Ugly Betty”) guest stars as someone from older Alex's (John Larroquette) past who resurfaces in “Field Trip,” as this series returns to play off its remaining stories. The present-day Alex (Bobby Moynihan) makes a new friend (guest star Vincent Ventresca), not realizing the role the man had in ending Alex's marriage. A school trip proves eventful for young Alex (Jack Dylan Grazer). Jaleel White, Kelen Coleman and Sharon Lawrence also star. Another episode follows.

**“Jumanji: Welcome to the Jungle”** (7 p.m., Starz): More than 20 years after the adventure comedy-fantasy “Jumanji” blew the roof off the box office, this 2017 sequel follows some teenagers who find themselves whisked into the world of what is now a video game, where they play as their chosen grown-up avatars, trying to overcome the game's magical power and win their release to return home. Dwayne Johnson stars as Indiana Jones-style archaeologist Smolder Bravestone.

**“Planet Earth: One Amazing Day”** (8 p.m., 1 a.m., BBCA): Using state-of-the-art filmmaking technology, directors Richard Dale and Peter Webber present a visually breathtaking chronicle of the celestial course taken by the sun as it moves over the highest mountains, remote islands and jungles both exotic and urban. Told with humor, intimacy and poignancy, the film follows such characters as a baby zebra desperately trying to cross a swollen river, a penguin who must take a dangerous daily commute to feed his family, and a sloth on the hunt for love.

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## SATURDAY EVENING, JULY 7

	PM	MOVIES						
		7:00	7:30	8:00	8:30	9:00	9:30	10:00
BROADCAST	<b>CBS</b> 2	Me, Myself & I (N) ©	Me, Myself & I (N) ©	Living Biblically (N) ©	Living Biblically (N) ©	48 Hours ©	News (N) *	
	<b>NBC</b> 5	*(6) NASCAR Racing: Monster Energy Cup Series: Coke Zero Sugar 400. The Coke Zero Sugar 400 is held at Daytona International Speedway in Daytona Beach, Fla. (N)					NBC 5 News at 10pm (N)	
	<b>ABC</b> 7	America's Funniest Home Videos ©	Truth and Lies: Waco ©	Eyewitness News (N) *				
	<b>WGN</b> 9	Strokes of Genius The historic 2008 Wimbledon final between tennis icons Roger Federer and Rafael Nadal.				WGN Weekend News at Nine (N) (Live) ©	Man of the People (N)	
	<b>Antenna</b> 9.2	Morning McHale	Knows Best	Jack Benny	Burns/Allen	Jeannie	Bewitched	
	<b>This TV</b> 9.3	The Saint ©	The Saint: “The Contract.”	The Saint: “The Set-Up.”	The Saint: “The Stakes Are High.” ©	The Saint *		
	<b>PBS</b> 11	Maigret: “Maigret Sets a Trap.” ©	Father Brown: “The Tree of Truth.” ©	Father Brown: “The Tree of Truth.” ©	Death in Paradise: “The Stakes Are High.” ©	The Stakes Are High. ©		
	<b>The U</b> 26.1	King of Hill	King of Hill	Amer. Dad	Amer. Dad	Family Guy	Family Guy	Burgers
	<b>MeTV</b> 26.3	Svengoolie: “Medusa Against the Son of Hercules.” ©		Batman ©	Batman ©	Star Trek *	Star Trek *	
	<b>H&amp;I</b> 26.4	Black Sheep Squadron	Hunter (Part 1 of 2)	Hunter (Part 2 of 2)	Hunter (Part 2 of 2)	Wiseguy *	Wiseguy *	
<b>Bounce</b> 26.5	*(6) Akeelah and the Bee ***	Beauty Shop (PG-13,'05) **	Queen Latifah.	Queen Latifah.	Cookout *	Cookout *		
<b>FOX</b> 32	*(6) MLB Baseball: Los Angeles Dodgers at Los Angeles Angels. (N) (Live) ©	FOX 32 News (N)	FOX 32 News (N)	FOX 32 News (N)	FOX 32 News (N)	FOX 32 News (N)		
<b>Ion</b> 38	Law & Order: SVU	Law & Order: SVU	Law & Order: SVU	Law & Order: SVU	Law-SVU *	Law-SVU *		
<b>TeleM</b> 44	Hotel Transylvania (PG,'12) **	Andy Samberg ©	El César (N) ©	El César (N) ©	Noticiero	Noticiero		
<b>CW</b> 50	Rizzoli & Isles ©	Rizzoli & Isles ©	Major Crimes ©	Major Crimes ©	Crimes *	Crimes *		
<b>UniMas</b> 60	El chapo	El chapo	República Mundialista © *	República Mundialista © *	República Mundialista © *	República Mundialista © *		
<b>WJYS</b> 62	Paid Prog.	Moses	Bishop	Paid Prog.	Paid Prog.	Paid Prog.	Ultimate	
<b>Univ</b> 66	La Rosa de Guadalupe ©	La Rosa de Guadalupe ©	La Rosa de Guadalupe ©	La Rosa de Guadalupe ©	La Rosa de Guadalupe ©	La Rosa de Guadalupe ©	Noticias 66	
CABLE	<b>AE</b>	Live PD: Rewind (N) ©	Live PD: “Live PD -- 03.09.18.” © *					
	<b>AMC</b>	*(6) The Godfather (R,'72) ****	Marlon Brando, Al Pacino. ©	Godfather *				
	<b>ANIM</b>	Dr. Jeff: RMV (N)	(8:01) Dodo Heroes (N)	Vet Gone Wild (N)	Dr. Jeff *			
	<b>BBCA</b>	Planet Earth: Blue II	Planet Earth: One Amazing Day (G,'17) ©	Earth *				
	<b>BET</b>	*(6:30) Madea's Family Reunion (PG-13,'06) **	Tyler Perry.	Diary of Mad *				
	<b>BIGTEN</b>	Being Fleck	BTN Football in 60 ©	Being Fleck	Minnesota	Being Fleck	Being Fleck	
	<b>BRAVO</b>	(7:10) Mr. & Mrs. Smith (PG-13,'05) **	Brad Pitt, Angelina Jolie. ©	Mr. Smith *				
	<b>CLTV</b>	News at 7	News (N)	News at 8	News (N)	Chic.Best	Weekend	News (N)
	<b>CNBC</b>	Undercover Boss ©	Undercover Boss ©	Undercover Boss ©	Undercover Boss ©	Boss *	Boss *	
	<b>CNN</b>	CNN Newsroom (N)	The Nineties: “The One About TV.” ©	Nineties *				
	<b>COM</b>	*(5:50) Mr. Deeds ('02) *	Grown Ups (PG-13,'10) *	Adam Sandler, Kevin James. ©				
	<b>DISC</b>	Expedition Unknown ©	Expedition Unknown ©	Expedition Unknown (N)	Expedition *			
	<b>DISN</b>	Raven	Bunk'd ©	Bunk'd ©	Bunk'd ©	Andi Mack	Andi Mack	Stuck
	<b>E!</b>	*(6) Mean Girls ('04) ***	Mean Girls (PG-13,'04) ***	Lindsay Lohan. ©	Baby Ma *			
	<b>ESPN</b>	*(6) NBA Summer League Basketball (N)	Boxing: Jose Ramirez vs. Danny O'Connor. (N) (Live)	ESPN				
	<b>ESPN2</b>	*(6) World/Poker (N)	NBA Summer League Basketball (N)	ESPN2				
	<b>FNC</b>	Watters' World (N) ©	Justice With Jeanine (N)	Greg Gutfeld (N)	Watters *			
	<b>FOOD</b>	Diners, Drive In, Drive	Diners, Drive In, Drive	Diners, Drive In, Drive	Diners, Drive In, Drive	Watters, Drive	Watters, Drive	
	<b>FREE</b>	*(5:20) Finding Nemo ('03)	(7:50) The Parent Trap (PG,'98) ***	Lindsay Lohan. © *				
	<b>FX</b>	Guardians of the Galaxy (PG-13,'14) ***	Chris Pratt. ©	Iron Man 3 ('13) *** © *				
	<b>HALL</b>	*(6) Yes, I Do (NR,'18)	Love on the Sidelines (NR,'16)	Emily Kinney. ©	Golden Girls			
	<b>HGTV</b>	Love It or List It ©	Love It or List It ©	Beachfront Renovation (N)	Restored *			
	<b>HIST</b>	The Cars That Made America: Enhanced (N) ©	Cars-America: Enhanced (N) *					
	<b>HLN</b>	Forensic	Forensic	Forensic	Forensic	Forensic	Forensic	
	<b>IFC</b>	Beetlejuice (PG,'88) ***	Michael Keaton. ©	Beetlejuice (PG,'88) *** © *				
	<b>LIFE</b>	Room for Murder (NR,'18)	Adam Huber. ©	(9:03) Killer Single Dad (NR,'18) © *				
	<b>MSNBC</b>	The Last Word	The 11th Hour	Deadline: White House	Hardball *			
	<b>MTV</b>	*(5) Fast Five ('11) *** ©	Batman Begins (PG-13,'05) ***	Christian Bale, Michael Caine. © *				
	<b>NBCSCH</b>	MLB Baseball: Cincinnati Reds at Chicago Cubs. From Wrigley Field in Chicago. ©	P1 Aqua *					
	<b>NICK</b>	Nicky, Ricky, Nicky, Ricky	Double Dare	Double Dare	Double Dare	Double Dare	Friends *	
<b>OVATION</b>	*(6) Outbreak (R,'95) **	Dustin Hoffman, Rene Russo.	Fallen (R,'98) **	Denzel Washington. *				
<b>OWN</b>	My 600-Lb. Life: “Schenee's Story.” ©	Skin Tight ©	My 600-Lb *					
<b>OXY</b>	The Price of Duty ©	Waco: Clive Doyle	Buried in the Backyard	Buried *				
<b>PARMT</b>	*(6:30) Red (PG-13,'10) **	Bruce Willis. ©	Red 2 (PG-13,'13) **	Bruce Willis. © *				
<b>SYFY</b>	*(6) Tomorrow	Prince of Persia: The Sands of Time (PG-13,'10) ** ©	Futurama					
<b>TBS</b>	Big Bang	Big Bang	Big Bang	Big Bang	Big Bang	Full Frontal		
<b>TCM</b>	The Lives of a Bengal Lancer (NR,'35) ***	The Drum (NR,'38) ***	Sabu. *					
<b>TLC</b>	Say Yes: ATL (N)	I Want THAT Wedding (N)	I Want THAT Wedding	Say Yes *				
<b>TLN</b>	Exalted	Pacific Garden Mission	In Grace	Humanitarian	Pure Pas	Pure Pas		
<b>TNT</b>	Captain America: Civil War (PG-13,'16) ***	Chris Evans. ©	Jungle *					
<b>TOON</b>	Cleveland	Family Guy	Rick, Morty	Rick, Morty	Family Guy	Dragon (N)	My Hero (N)	
<b>TRAV</b>	Ghost Adventures ©	Ghost Adventures (N) ©	Ghost Adventures ©	Ghost *				
<b>TVL</b>	Raymond	Raymond	Raymond	Raymond	Two Men	Two Men	King	
<b>USA</b>	NCIS: “The Enemy Within.”	NCIS: “No Good Deed.”	NCIS: “Incognito.” ©	Queen *				
<b>VH1</b>	Evan Almighty (PG,'07) **	Steve Carell. ©	Step Brothers (R,'08) **	Will Ferrell. *				
<b>WE</b>	Criminal Minds ©	Criminal Minds ©	Criminal Minds ©	Criminal *				
<b>WGN America</b>	Last Man	Last Man	Last Man	Last Man	Last Man	Last Man		
<b>HBO</b>	Justice League (PG-13,'17) **	Ben Affleck. ©	Bill Maher: Live From (N)	Justice *				
<b>HBO2</b>	Last Week	VICE ©	The Princess Bride (PG,'87) ***	E.T. Terrestrial *				
<b>MAX</b>	The Pelican Brief (PG-13,'93) ***	Julia Roberts. ©	Courage Under Fire *** *					
<b>SHO</b>	*(5) Braveheart ('95) ***	Marshall (PG-13,'17) ***	Chadwick Boseman.	Pirates *				
<b>STARZ</b>	Jumanji: Welcome to the Jungle (PG-13,'17) ***	(9:02) Power ©	Wrong *					
<b>STZNC</b>	(7:07) Goldfinger (PG,'64) ****	Sean Connery.	Spartacus: Vengeance	Rouiders *				

## Dark story behind ‘Three Identical Strangers’

BY AMY KAUFMAN  
Los Angeles Times

When they were first reunited at age 19, the triplets quickly discovered how much they shared in common. Though they'd been separated at birth, David Kellman, Bobby Shafran and Eddy Galland had all individually grown up loving many of the same things: Marlboro cigarettes, wrestling, the same type of woman.

Decades later, at 56, the brothers are still learning about their commonalities. As boys, Kellman and Shafran shared the same vision problem: Amblyopia, a condition in which the brain and eye are out of sync, resulting in a lazy eye. But only Kellman was treated for the ailment — a fact that infuriates the siblings.

The brothers have spent the past few years, in fact, working through rage — anger toward the fate that befell them. What began as a miraculous fairy tale — three long-lost brothers stumble upon one another through sheer happenstance! — has since devolved into a dark tale of deception and inhumanity. It's the story at the heart of “Three Identical Strangers,” a just-released documentary that premiered to jaw-on-the-floor reviews at the Sundance Film Festival in January. (It opened Friday at the Music Box Theatre.)

The movie, directed by British filmmaker Tim Wardle, tracks how the triplets randomly found one another in 1980 and instantly became media darlings. They were interviewed by Tom Brokaw and Phil Donahue, wearing matching outfits and answering questions eerily in sync. The trio formed a bond so fast that it was almost as if they hadn't been raised by three different adoptive families. They moved into an apartment together in New York City, later opening a SoHo restaurant called — what



NEWSDAY

Tom Brokaw was among the TV personalities who hosted the triplets after their reunion.

else? — Triplet's, which attracted scores of tourists.

Slowly, however, the bloom came off the rose. In 1995, after a struggle with mental illness, Galland committed suicide. That same year, Pulitzer Prize-winning journalist Lawrence Wright published an article in the New Yorker shedding light on a disturbing psychological study. The scientific inquiry, masterminded by prominent psychologist Dr. Peter Neubauer and his Child Development Center, set out to answer the fundamental question of nature vs. nurture. Through the now-defunct Louise Wise adoption agency, an unknown number of twins and triplets were placed in different homes and secretly observed for years by researchers who diligently made home visits. (Parents were told these visits were standard, to track the adoptive children's progress.)

Kellman, Shafran and Galland were part of the study, each strategically placed in a blue-collar, middle-class and wealthy home. The disclosure is at the crux of “Three Identical Strangers,” which unfolds like a thrilling, macabre mystery.

“It's beyond anger,” Shafran said, describing his emotional state after the

revelation came to light. “We've been called ‘subjects.’ We're victims. There's a big difference. I don't want to play off like we're horribly injured people now as adults — we have families, we have children — we're relatively normal people. But they treated us like lab rats. Nothing more. And we're human beings.”

He was sitting with his brother, Kellman, and the film's director in Park City, Utah, earlier this year, a few hours after the documentary first played for the public. The experience, the siblings said, had been moving. Kellman heard many in the audience crying, and said a number of people came to him post-screening to offer hugs.

“A couple came over to us and said, ‘On behalf of all the research psychologists in the world, we're sorry,’” he recalled.

Though the festival experience proved cathartic, both brothers were extremely hesitant about partaking in the documentary; it took four years for Wardle to convince them to participate.

“If you see what's happened to these guys in their lives, it's not surprising that they're initially wary when people approach them,” said the filmmaker. “We're British people coming in

and saying ‘We want to tell your life story.’ And they've been messed around a lot by the media. I would be suspicious of people.”

Kellman agrees: “After all this time, they were so excited about our story and we wondered what they really had in mind.”

A teaser Wardle created to help raise additional funding for the project early on didn't help. When the brothers saw it, they had second thoughts about moving forward. Even Wardle acknowledges that the sizzle reel was “quite tabloid” and “a bit sensationalist” for selling purposes.

“For every talk show we were on, every snapshot we were promised — no one ever sent us anything. It felt like everyone was making money on us but us,” Shafran said. “This wasn't about money — it was just that if we were going to tell our story, we wanted to tell it truthfully.”

Despite the teaser misstep, Kellman said he and his brother decided to take a “leap of faith” and move forward with Wardle. And as a result of their participation in the film, a slew of new information has come to light. Because of the filmmaking team's persistence, thousands of pages from the Neubauer study have been released to the

brothers.

When Neubauer died in 2008, he went to his grave having never spoken publicly about his findings. He left his research at Yale University, where it is to be sealed until 2065 — presumably so that any subject of his study would be dead before they could access it.

Access to the papers at Yale is controlled by the Jewish Board of Family and Children's Services. An earlier incarnation of the 150-year-old nonprofit was called the Jewish Board of Guardians, and that organization was one of two that helped establish Neubauer's Child Development Center in 1947.

In a statement, a representative for the Jewish Board said the group does “not endorse the Neubauer study, and we deeply regret that it took place. We recognize the great courage of the individuals who participated in the film, and we are appreciative that this film has created an opportunity for a public discourse about the study. For many years, The Jewish Board has been, and will continue to be, committed to providing people who were involved with the Neubauer study access to their records in a timely and transparent manner.”

Indeed, after Wardle got involved, the Jewish Board did give Kellman and Shafran access to about 10,000 pages from the study. There were some interesting findings — such as the Amblyopia revelation — but most of the pages were heavily redacted and none reported formal conclusions.

“The data was collected but the results were never published, and we're getting to a point where we're pretty sure that nothing was ever done with it,” said Shafran, a lawyer with his wife and two children. “And then what was the whole point of this, right? All this observation, collecting all this data, and no conclusions?”

When the brothers initially learned about the study, they consulted an attorney but were told that the statute of limitations might prove to be an issue in the case. Shafran found the explanation ludicrous: “It's not like someone left a scalpel in someone's belly button. How many cases like this do you have to compare it to? What they did to us wasn't a question of law. These people were entrusted with God-like power and decisions.”

Since “Three Identical Strangers” — which will air on CNN in early 2019 — Kellman and Shafran have begun to reconsider their legal options.

Though their participation in the documentary has led to the stirring of painful memories, it has also led to tangible movement in the case. And it's given the two brothers “a reason to spend more time together and work harder on our relationship,” said Kellman, who lives in New Jersey with his wife and two children and works as an insurance agent.

Wardle said he was extremely cognizant of the effect his movie could have on the brothers.

“Because of their background, it threw up a lot of ethical considerations for us,” he admitted. “Normally on a documentary like this when people are talking about painful memories from their past, we would probably expect them to speak to a psychologist beforehand and have a talk and make sure they were comfortable and happy with it. And we offered them that. But it's their decision whether they take it up or not. We're certainly not going to press it on them, because they've been through quite a hard time psychologically.”

Shafran shook his head and offered a nervous laugh.

“I mean,” he said, “how little could they do for someone like me?”

amy.kaufman@latimes.com

**Horoscopes**



**Today's birthday** (July 7): Fall into a fine romance this year. Brainstorm together. Envision the future you want. Teamwork amplifies your range and broadens your reach. Summer power and confidence shines before a financial shift motivates increased cash flow. Raise the stakes with a partnership this winter. Share loving promises.

**Aries** (March 21-April 19): Today is an 8. There's more profit potential over the next few days. Take advantage of a lucrative opportunity. Discipline plus experience makes a powerful difference. Research before committing.

**Taurus** (April 20-May 20): 8. Check your course, and then move full speed ahead. Slow to avoid pitfalls and potholes. You're looking great, and you know it. You're making a good impression.

**Gemini** (May 21-June 20): 6. Rest and recuperate. Keep your agreements, and postpone what you can. Repair an inherited problem. Get ready to go back to work.

**Cancer** (June 21-July 22): 8. Your team comes to your rescue. Share what you're learning. Rely on support from people you love. Provide it as much as you can. Cooperate.

**Leo** (July 23-Aug. 22): 8. Career matters occupy you. Keep your patience. Review the numbers before making big decisions. Research now can save big in the long run.

**Virgo** (Aug. 23-Sept. 22): 8. Classes, seminars and conferences satisfy your yearning for learning. Travel and discover new views, flavors and sounds. Social events open new possibilities.

**Libra** (Sept. 23-Oct. 22): 8. Discover a sweet deal. Your luck's shifting for the better again. Use what you're learning to cut unnecessary expense. Find simple ways to save.

**Scorpio** (Oct. 23-Nov. 21): 8. Collaborate and compromise for shared ease and peace of mind. Shift direction intuitively. Be spontaneous, not reckless. Communicate, and back each other up.

**Sagittarius** (Nov. 22-Dec. 21): 8. Plan your moves before making them. Physical action gets results. Save energy by avoiding expensive delays or pitfalls. Slow for obstacles.

**Capricorn** (Dec. 22-Jan. 19): 8. Relax with family and dear people. You don't need to spend a fortune to have a good time. Crack out the snacks and games.

**Aquarius** (Jan. 20-Feb. 18): 8. Domestic joys draw you in. Conserve resources and cook at home. Save money by making things yourself. Get into a fun project with family.

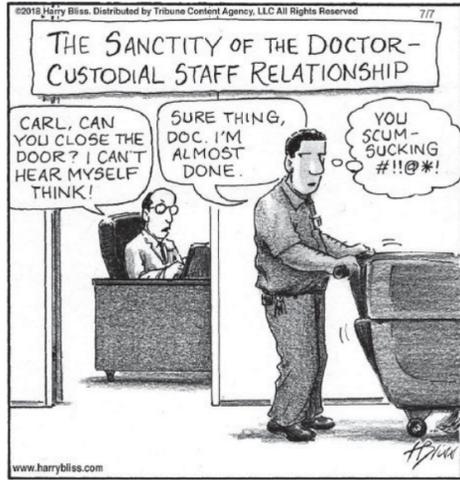
**Pisces** (Feb. 19-March 20): 7. Your communication skills come into play. Learn voraciously, and share your discoveries with a widening network. Keep love at the heart of the story.

— Nancy Black, Tribune Content Agency

**The Argyle Sweater** By Scott Hilburn



**Bliss** By Harry Bliss



**Bridge**

Both vulnerable, North deals

**North**  
 ♠ Q 4 2  
 ♥ A 7 4  
 ♦ J 6 4  
 ♣ A K 10 6

**West**  
 ♠ J 9  
 ♥ K 10 9 3  
 ♦ Q 10 2  
 ♣ Q J 8 2

**East**  
 ♠ A K 10 8 3  
 ♥ 6  
 ♦ K 8 7 5  
 ♣ 5 4 3

**South**  
 ♠ 7 6 5  
 ♥ Q J 8 5 2  
 ♦ A 9 3  
 ♣ 9 7

What does the redouble of a negative double mean? It shows a useful hand that can't raise, usually with a doubleton in partner's suit. The West hand fits that definition, but many would have chosen to bid one no trump instead.

The defense took the first three spade tricks, with West discarding a club on the third. A low diamond was ducked

**The bidding:**  
 North East South West  
 1♣ 1♠ Db1\* Redbl  
 INT 2♦ 2♥ All pass  
 \*Negative  
 Opening lead: Jack of ♠

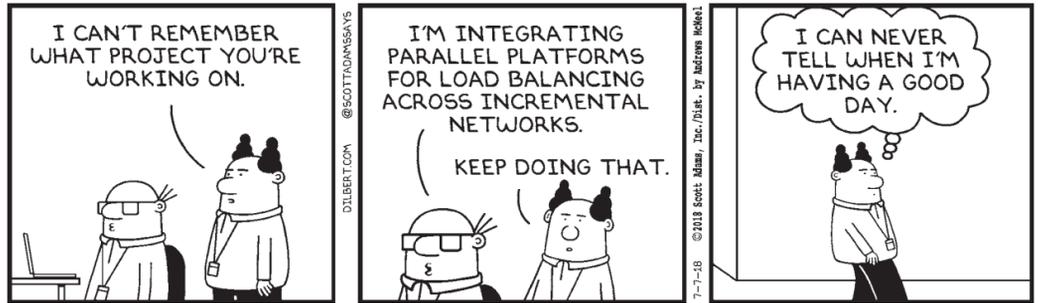
to West's queen and West continued with the 10 of diamonds to the jack, king, and ace. South cashed the nine of diamonds and led the queen of hearts, covered with West's king and won in dummy with the ace. Declarer cashed dummy's ace-king of clubs and ruffed a club. This established dummy's 10 of clubs to no avail, as South's last three cards were all trumps.

Declarer had been paying close attention, and he had a perfect count on the hand. He knew that West had started with 2-4-3-4 distribution and therefore had all three of the missing trumps. He led a low heart toward dummy's seven. West won this with his nine, but then hand to lead away from his 10 and give South the last two tricks. Making two!

We might quibble about some of West's defensive plays. The return of the 10 of diamonds didn't work out and he would have defeated the contract had he not covered the queen of hearts. All of his plays, however, were reasonable. Let's not bother with quibbles and just credit declarer with paying attention and making a nice play.

— Bob Jones  
 tcaeditors@tribpub.com

**Dilbert** By Scott Adams



**Baby Blues** By Rick Kirkman and Jerry Scott



**Zits** By Jerry Scott and Jim Borgman



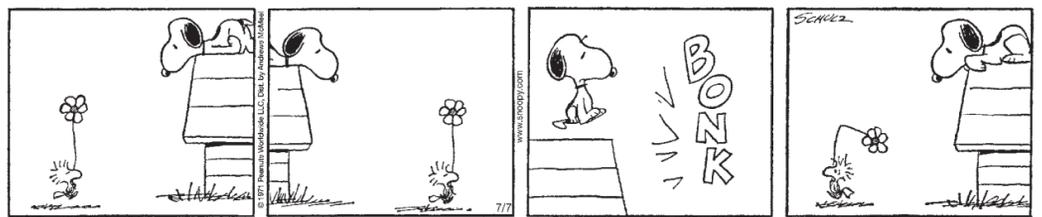
**Mr. Boffo** By Joe Martin



**Frazz** By Jef Mallett



**Classic Peanuts** By Charles Schulz



**Pickles** By Brian Crane



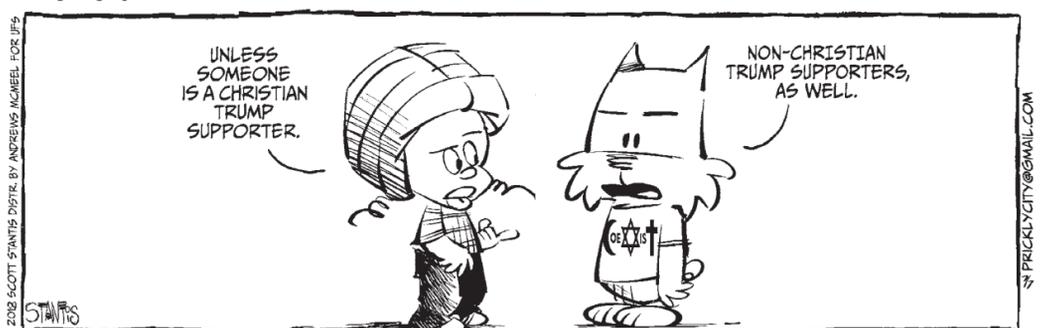
**Dick Tracy** By Joe Staton and Mike Curtis



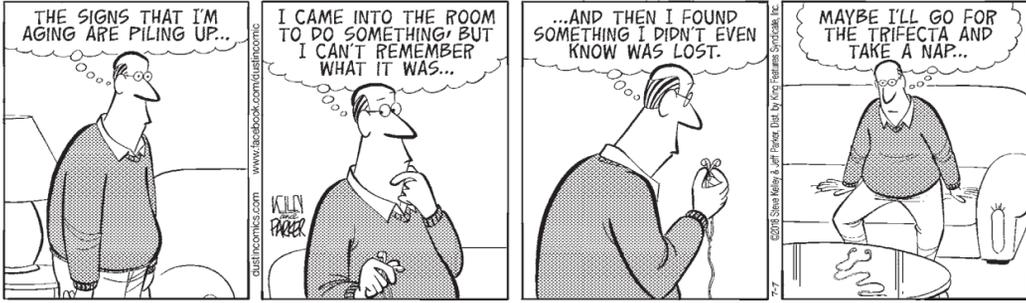
**Animal Crackers** By Mike Osburn



**Prickly City** By Scott Stantis



**Dustin** By Steve Kelley and Jeff Parker



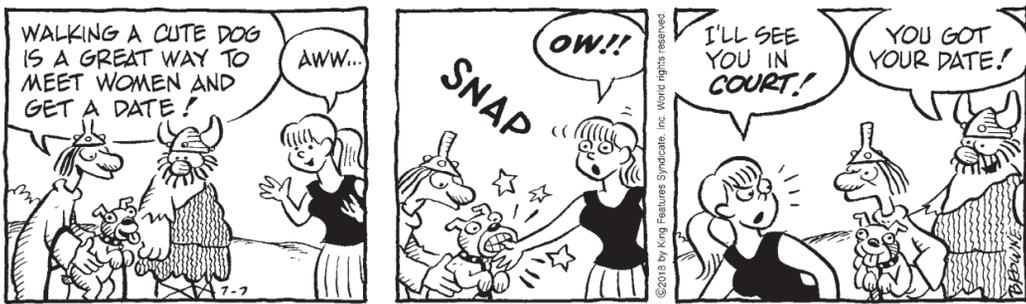
**For Better or for Worse** By Lynn Johnston



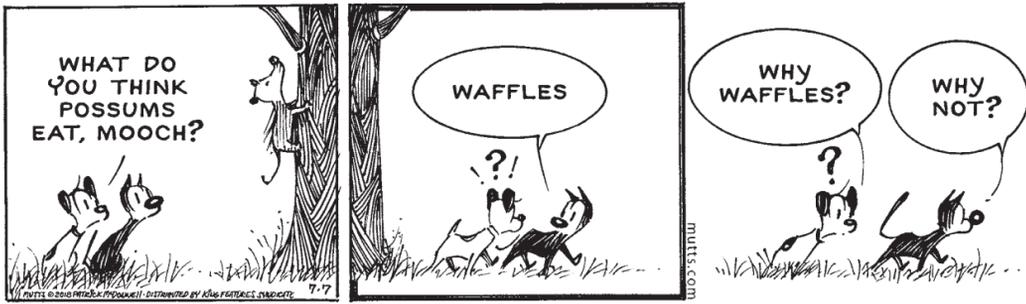
**Blondie** By Dean Young and John Marshall



**Hägar the Horrible** By Chris Browne



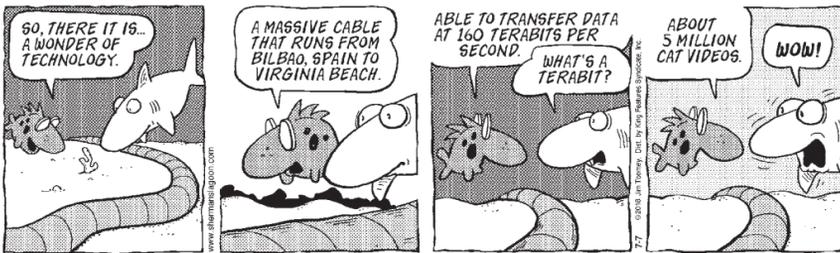
**Mutts** By Patrick McDonnell



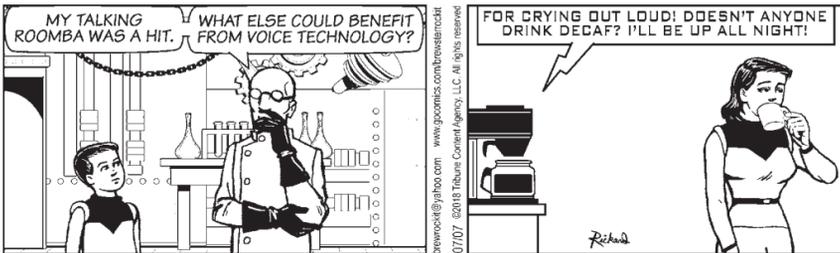
**WuMo** By Mikael Wulff and Anders Morgenthaler



**Sherman's Lagoon** By Jim Toomey



**Brewster Rockit: Space Guy!** By Tim Rickard



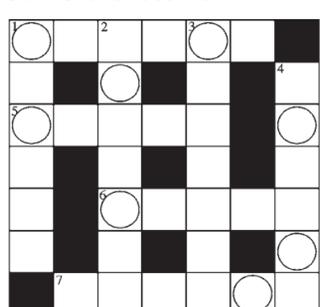
**Broom-Hilda** By Russell Myers



**Trivia Bits**

**Dolphin** is now commonly known by what name so consumers don't assume it's related to actual dolphins?  
 A) Mahi-mahi  
 B) Monkfish  
 C) Orange roughy  
 D) Tilapia  
 Friday's answer: Ranger Rick, namesake of the National Wildlife Federation's kids magazine, is a raccoon.  
 © 2018 Leslie Elman. Dist. by Creators.com

**Jumble Crossword**



- ACROSS**
- CLUE ANSWER  
 1. \_\_\_ pilot GRIED  
 5. Black \_\_\_ KASEN  
 6. Potato producer HOIAD  
 7. Push in DONTNEI
- DOWN**
- CLUE ANSWER  
 1. Seal ASTEGK  
 2. \_\_\_ restaurant TIANJAL  
 3. Lift LAEEVET  
 4. Special \_\_\_ PRTORE

How to play - Complete the crossword puzzle by looking at the clues and unscrambling the answers. When the puzzle is complete, unscramble the circled letters to solve the BONUS.

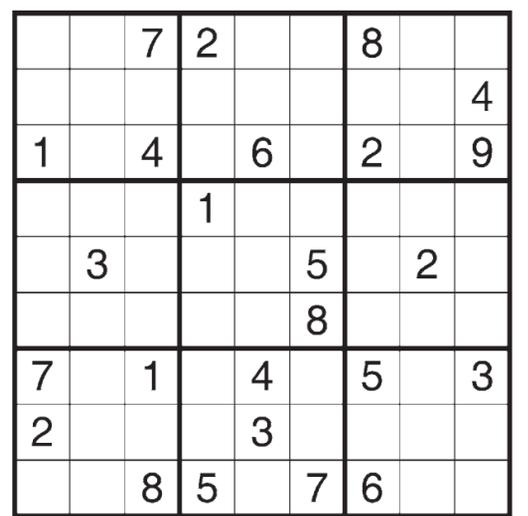
**DOUBLE BONUS**  
 The circled letters can be unscrambled to form two different BONUS answers.

CLUE: Guiding  
 CLUE: 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, etc.

I would love to hear from you... You can e-mail me at: DLHoyt@aol.com

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**Sudoku** 1 2 3 4



8	3	9	2	5	1	4	7	6
6	1	2	3	4	7	9	8	5
4	7	5	8	9	6	2	3	1
7	5	1	6	3	9	8	2	4
9	2	6	4	8	5	7	1	3
3	4	8	1	7	2	5	6	9
1	8	7	5	6	4	3	9	2
5	6	3	9	2	8	1	4	7
2	9	4	7	1	3	6	5	8

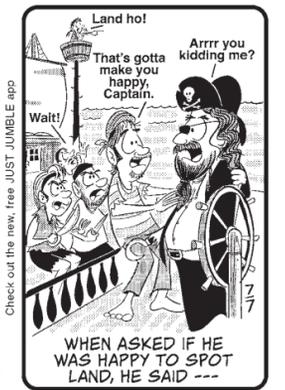
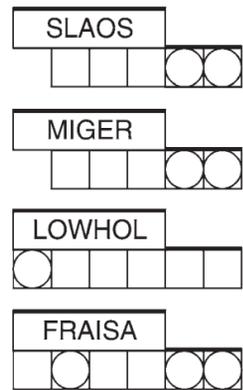
Complete the grid so each row, column and 3-by-3 box in bold borders contains every digit 1 to 9.

**Friday's solutions**

By The Mephram Group © 2018. Distributed by Tribune Content Agency, LLC. All rights reserved.

**Jumble**

Unscramble the four Jumbles, one letter per square, to form four words. Then arrange the circled letters to form the surprise answer, as suggested by this cartoon.



**Answer here**

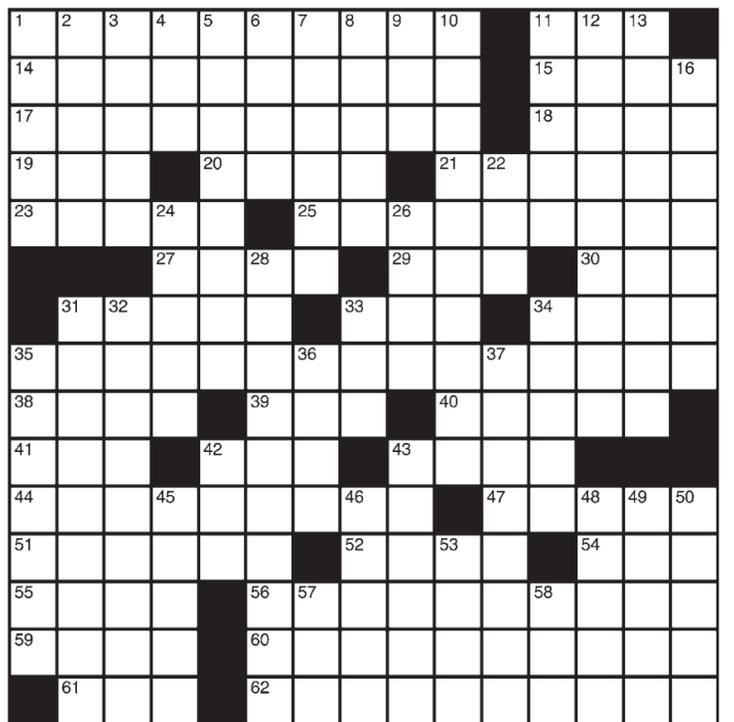


**Friday's answers**

Jumbles: GRAPH WHARF DEPUTY BABOON  
 Answer: Her detailed explanation of how the toll money would be used was a — "THOROUGH-FARE"

By David L. Hoyt and Jeff Knurek. © 2018 Tribune Content Agency, LLC. All rights reserved.

**Crossword**



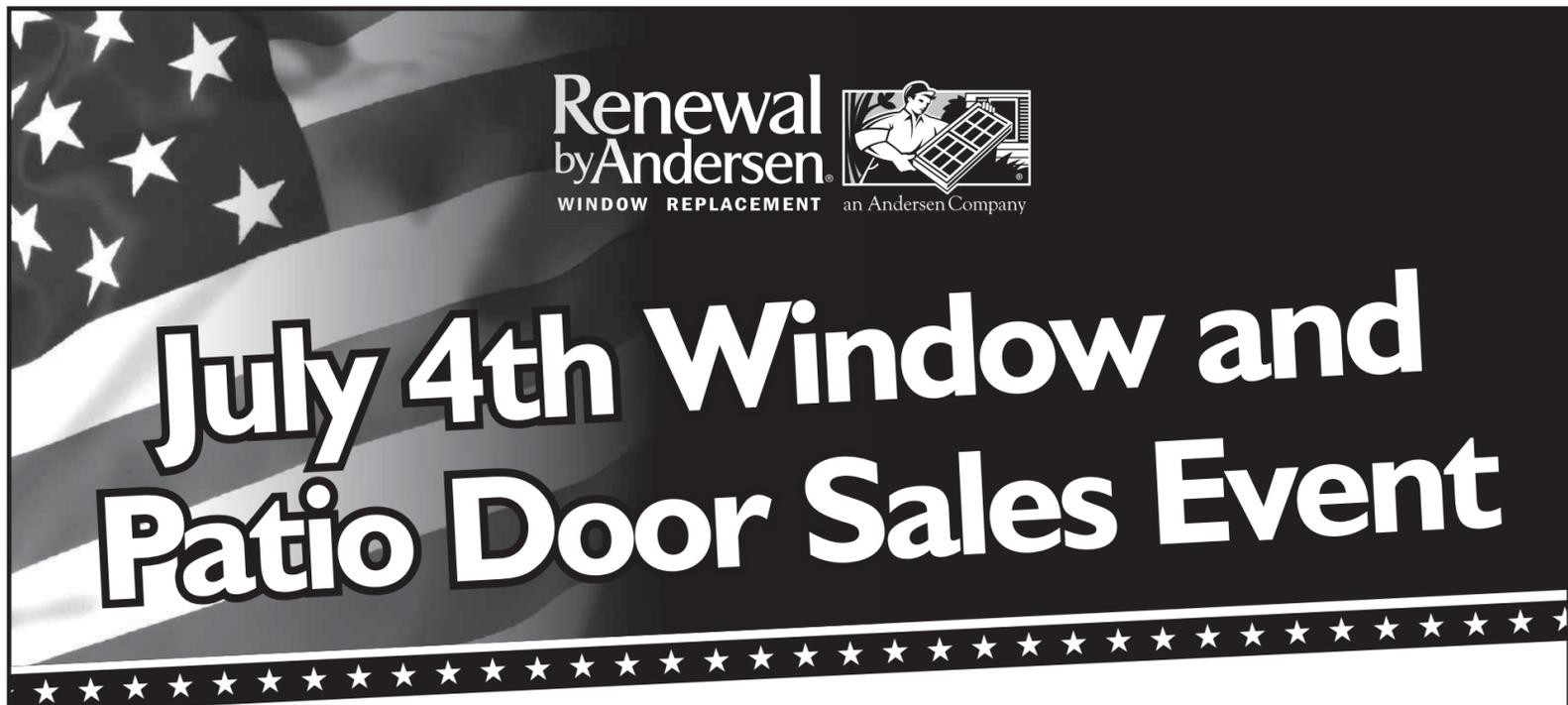
- Across**
- 1 Shiloh's parents, familiarly  
 11 With 15-Across, kind of vehicle  
 14 Regional charm  
 15 See 11-Across  
 17 2005 Cusack/Thornton thriller/comedy, with "The"  
 18 Caramel-filled candy  
 19 Puckish group?: Abbr.  
 20 The Righteous Brothers' "Ebb Tide" wasn't one  
 21 "Really?"  
 23 Demise  
 25 English house symbolized by a red rose  
 27 Julia of film  
 29 The Jungfrau, e.g.  
 30 Cocktail salt site  
 31 Not abundant  
 33 Put away
- Down**
- 34 "Smooth Operator" singer  
 35 Great reception  
 38 Besmirches  
 39 Asian language  
 40 As a whole  
 41 Type of port  
 42 Thrust producer  
 43 Some code taps  
 44 Shell-shaped dessert brand  
 47 A bit less than a quart  
 51 Stoolie  
 52 Ancient Cuzco resident  
 54 Sushi topper  
 55 Shel Silverstein poem "Hug \_\_\_"  
 56 Ball attire  
 59 Bob Dylan's musical tribute to his wife  
 60 Company with Wiernermobiles  
 61 "Woo-hoo!"  
 62 Chilling account
- 11 Root in perfumery**  
**12 Track through the woods**  
**13 Its worship is often forbidden**  
**16 Uniformed greeters**  
**22 Easy mark**  
**24 Prefix with gender**  
**26 29-member org.**  
**28 Dalmatian, say, to a Brit**  
**31 Store safely**  
**32 Rich pasta dish**  
**33 Long \_\_\_**  
**34 GDR spy group**  
**35 Applies plaster to**  
**36 Darling pooch**  
**37 Formicaria**  
**42 Supporting**  
**43 Prima \_\_\_**  
**45 Longtime name in baseball broadcasting**  
**46 Half of diez**  
**48 Ice cream alternative, familiarly**  
**49 Lookout position**  
**50 Any of the 25-Across kings**  
**53 Dead \_\_\_: very likely thing, to a Brit**  
**57 Sorta relative**  
**58 Noir weapon**

**Friday's solution**



- Down**
- 1 Obligatory poker bet  
 2 Tamifu manufacturer  
 3 Boston-D.C. service  
 4 "Sorry"  
 5 Feigned enthusiastic greeting  
 6 Brown family shade  
 7 Apollo 13 astronaut  
 8 Ellington's "\_\_\_ Song Go Out of My Heart"  
 9 Crossword clue features: Abbr.  
 10 Constitution's ratification section

**Want more puzzles?**  
 Go to [chicagotribune.com/games](http://chicagotribune.com/games)



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EXCLUSIVE  
TWO EXTRA PAGES  
OF COVERAGE INSIDE

# Chicago Tribune CHICAGO SPORTS

Chicago's best sports section, as judged by the Associated Press Sports Editors

**BULLS**

## Bulls to match on LaVine

Guard signs 4-year, \$78M offer sheet with Kings, but he's not going anywhere

The Kings signed restricted free agent Zach LaVine to a four-year, \$78 million offer sheet Friday night, and sources said the Bulls will match the offer before the 48-hour window expires. The offer is front-loaded in terms of pay schedule each season and carries no team or player options, sources said. A source also confirmed an ESPN report that the



**K.C. JOHNSON**  
On the Bulls

offer sheet has language protecting the team against LaVine's surgically repaired left knee. The Bulls would have matched anyway, but the team-friendly clause is beneficial.

LaVine spent Wednesday meeting with the Kings at their facilities. "I'm disappointed I had to get an offer from another team," LaVine told ESPN's The Under-

feated. "But Sacramento stepped up and made a strong impression. It appears that Sacramento wants me more than Chicago."

Contract negotiations often feature bumps in the road and frustrations that quickly are forgotten when the ink dries on a signed deal. But LaVine's case offered the Bulls a chance to avoid all of that.

This has as much to do with the price of a rebuild as what LaVine may be worth. Unless they have wink-wink indications that, say, Kevin Durant and Klay Thompson are signing with them in 2019 free agency — they're not — the Bulls aren't at the stage of

their rebuild to let young assets walk for nothing.

They know this, which is why they proactively negotiated with LaVine in good faith with a multi-year offer sources said fell in the \$18 million range annually.

LaVine is an athletic 23-year-old who willingly embraced being the face of the rebuild in the initial aftermath of Jimmy Butler's trade to the Timberwolves. He's enthusiastic about getting better, receptive to coaching and a team-first player who wants to address weaknesses in his game in order to win.

Turn to **Bulls**, Page 2



JOHN J. KIM/CHICAGO TRIBUNE

The Bulls fully intend to match the offer sheet guard Zach LaVine received from the Kings on Friday.

**ASTROS 11, SOX 4**

## Painful process goes on for Sox

Astros went through similar path before finding winning stride



**PAUL SULLIVAN**  
On the White Sox

HOUSTON — There's no reason for anyone to pretend the White Sox are going anywhere soon.

That was established early this season, and it only has gotten worse over the last few weeks as they keep surpassing their low-water mark of the year.

The Sox fell to a season-high 28 games under .500 on Friday with an 11-4 loss to the Astros, looking inept at the plate against Lance McCullers and the bullpen.

At least they can look across the field and dream big.

The Astros lost 106 and 107 games in 2011 and '12 before bot-toming out in '13 with 111 losses. Two years after that, they turned the corner with 86 wins and a postseason appearance, and last year they won it all.

The Sox can't look that far ahead because most of the key players in the rebuild are in the minors, in college or still in high school. Who knows where their next first-round pick is right now? So what can they accomplish in these final three months, other than padding their stats?

"They still have to look beyond where the standings are," manager Rick Renteria said. "The reality is they're going to be what they're going to be. The question is how well are we competing on a daily basis? What are we doing on any given day to give ourselves a chance to win, which is what we're trying to learn how to do."

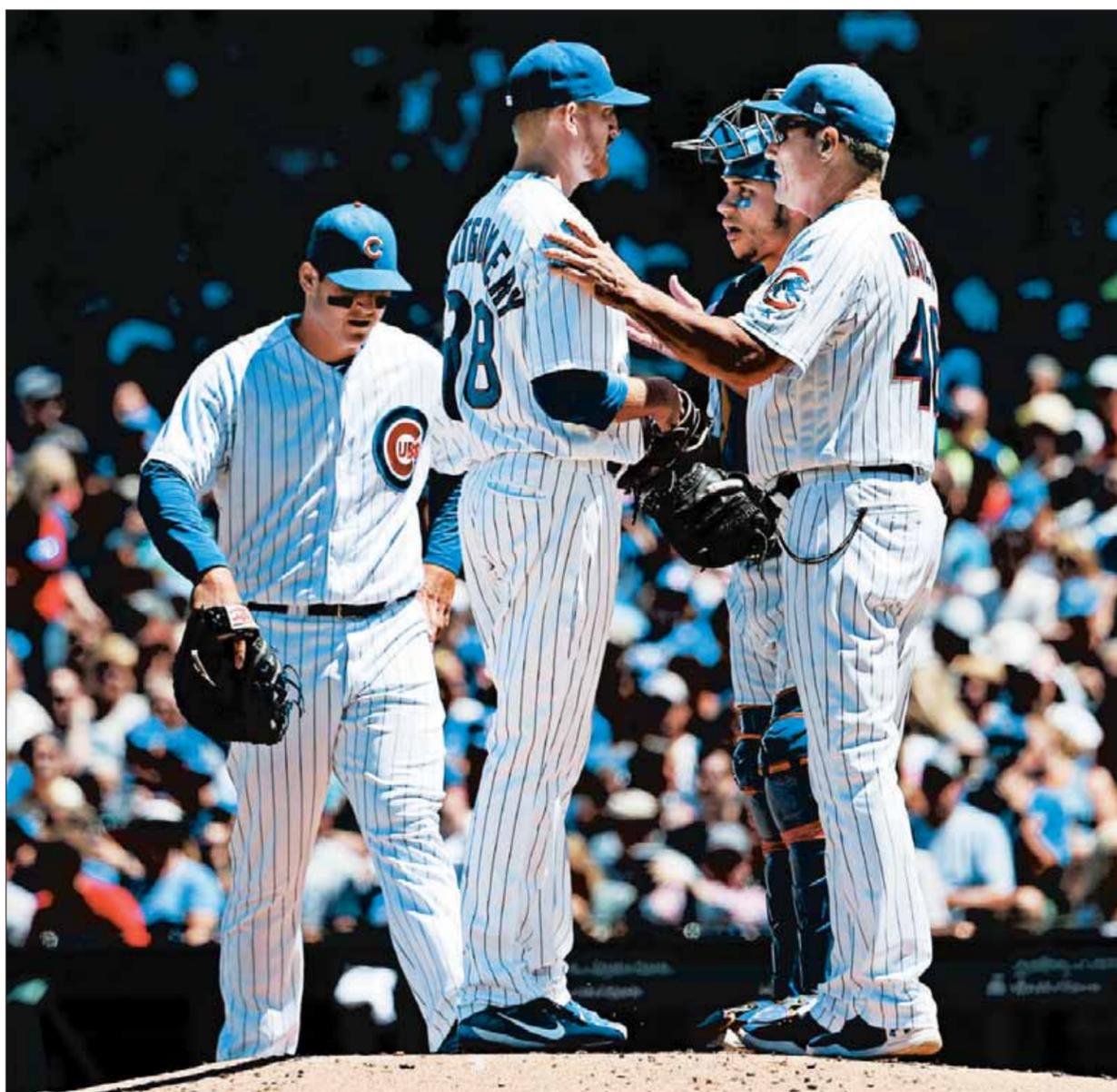
It's easy to tune out this team if you can't stand watching it lose. No one would blame you.

The Sox are last in the league in fielding and near the bottom

Turn to **Sullivan**, Page 3

**UP NEXT**

**White Sox** (Shields 3-9, 4.12) at **Astros** (Morton 10-2, 2.55), 3:10 p.m. Saturday, WGN-9



TERRENCE ANTONIO JAMES/CHICAGO TRIBUNE

Cubs starter Mike Montgomery talks with pitching coach Jim Hickey as first baseman Anthony Rizzo, left, and catcher Willson Contreras listen.

**REDS 3, CUBS 2**

## It's wearing thin

As beleaguered rotation grows fatigued, Cubs' season-best win streak ends at 6

By **MARK GONZALES**  
Chicago Tribune

With Yu Darvish likely sidelined at least through July and two daunting stretches in the second half, it appears likely that Cubs left-hander Mike Montgomery will surpass his career high of 16 starts, set with the Mariners in 2015.

So while team President Theo Epstein and his staff scour the major and minor leagues for help,

Montgomery hopes he can regain his strength and sharpness for the second half.

"That's the challenge right now," Montgomery said Friday after the Cubs' rally fell short in a 3-2 loss to the Reds, snapping their winning streak at a season-high six games. "I'm not as fresh as I was a month ago. That's what you have to deal with as a starter. You don't necessarily have your best stuff every time. That's the fun part for me."

**UP NEXT**

**Reds** (Harvey 4-5, 4.91) at **Cubs** (Chatwood 3-5, 4.42), 1:20 p.m. Saturday, NBCSCH

"I go into this week working on some of the things that get me mechanically and physically where I need to be. You don't lose confidence ever — I don't — when things you don't go your way. It just gives you an opportunity to learn, and that's the good thing about baseball. There are a lot of games to be played, a lot of opportunities." Montgomery, who fell to 3-3

after allowing three runs in five innings, has thrown 71 innings — the last 45<sup>2</sup>/<sub>3</sub> innings over eight starts. He is scheduled to make one more start, Wednesday against the Giants, before the All-Star break.

"We're all looking forward to it, but we definitely want to finish strong this last week," said Montgomery, who is on pace to match his career high of 130<sup>2</sup>/<sub>3</sub> innings, set last season.

For the first time in a week, the Cubs didn't finish strong Friday. They chipped away at their 3-0

Turn to **Cubs**, Page 3



EMMANUEL DUNAND/AFP-GETTY

**WORLD CUP**

## Belgium KO's Brazil for spot in semifinals

For the first time in 32 years, Belgium is in the World Cup semifinals. The Belgians knocked off goalkeeper Alisson Becker, left, and five-time champ Brazil 2-1 on Friday to set up a final-four matchup against France, which eliminated Uruguay 2-0 in the first quarterfinal. The other two semifinalists will be decided Saturday. Sweden faces England at 9 a.m., followed by Russia versus Croatia at 1 p.m. Both games will be televised on FOX-32. Coverage, **Page 2**

## WIMBLEDON

# Venus runs 'out of time' in 3rd round

Five-time champ falls just short of another comeback

BY MATTIAS KAREN  
Associated Press

LONDON — Venus Williams became the latest former champion to be ousted at Wimbledon.

Her sister Serena is still going strong, though, after overcoming her toughest test so far this week.

In the men's tournament, Roger Federer's latest victory never looked in doubt as he won 37 of 40 first-serve points and stretched his Wimbledon winning streak to 29 sets, beating Jan-Lennard Struff 6-3, 7-5, 6-2. The eight-time champion and No. 1 seed next faces 22nd-seeded Adrian Panarino, who defeated Daniil Medvedev 6-4, 6-3, 4-6, 5-7, 6-3.

Venus Williams couldn't complete a third consecutive comeback as she lost to 20th-seeded Kiki Bertens 6-2, 6-7 (5), 8-6 in the third round Friday. Williams had rallied from a set down to win each of her first two matches.

"Just ran out of time in the end," said Williams, last year's runner-up and at 38 the oldest woman in the tournament.

"(Bertens) played really well. You have to win the last point, and I didn't succeed in that."

Her exit means eight of the top 10 seeded women are gone before the end of Week 1. Williams is the fourth former champion to get knocked out, joining Maria Sharapova, Petra Kvi-

tova and last year's winner Garbine Muguruza.

That leaves her sister as the only woman who has won the tournament.

Serena Williams, a seven-time champion, came from a break down in the first set to get past Kristina Mladenovic 7-5, 7-6 (2). Williams took her Wimbledon winning streak to 17 matches, thanks in part to 13 aces. She missed last year's tournament while pregnant.

Williams faces another mother in the fourth round Monday: 120th-ranked qualifier Evgeniya Rodina, who upset No. 10 seed Madison Keys 7-5, 5-7, 6-4.

"Serena is my idol," Rodina said. "So it will be great to play against her."

Keys led 5-2 in the first set before Rodina won the next nine games to go up 4-0 in the second. Keys won five games in a row and was even at 4-4 in the third set when Rodina earned another break to secure victory and advance to the fourth round of a Grand Slam for the first time.

She had been 0-15 against top-20-ranked opponents.

Fourth-seeded Alexander Zverev reached the third round in the men's event by beating Taylor Fritz 6-4, 5-7, 6-7 (0), 6-1, 6-2 in a match that was suspended Thursday after the third set.

No. 8 Kevin Anderson beat No. 25 Philipp Kohlschreiber 6-3, 7-5, 7-5 after losing just eight of 61 points on his first serve, and Gael Monfils advanced to the fourth round for the first time by knocking out last year's semifinalist Sam Querrey 5-7, 6-4, 6-4, 6-2.



CLIVE MASON/GETTY

Venus Williams leaves the court Friday after becoming the eighth top 10 seed to lose in Week 1 at Wimbledon.



MATTHIAS SCHRADER/AP

Belgium's Kevin De Bruyne, right, celebrates after the final whistle of his team's 2-1 quarterfinal victory over Brazil.

## WORLD CUP

# It's a sweet victory

Belgium into semis for 1st time since '86; France tops Uruguay

Associated Press

Neymar used Brazil's famed yellow jersey to shield his anguish. The Belgians, clad in red and dancing in a celebratory circle in Kazan, Russia, couldn't hide their relief.

Belgium reached the World Cup semifinals for the first time in 32 years, holding off five-time champion Brazil 2-1 on Friday in one of the country's greatest soccer feats.

"We've achieved something that is really beautiful," said Kevin De Bruyne, who scored Belgium's second goal, "and it's not easy."

Belgium eliminated Brazil by successfully fusing the attacking potency of De Bruyne and Romelu Lukaku with the creativity of Eden Hazard and the goalkeeping exploits of Thibaut Courtois. Plus an own-goal from Brazil.

It all adds up to a semifinal match against France on Tuesday in St. Petersburg.

"Just treasure it and pass it down in the generations," Belgium coach Roberto Martinez said, still seemingly in awe of what his team achieved at the Kazan Arena.

Belgium took the lead after a slice of good fortune involving a pair of Manchester City teammates who were on opposing sides. Brazil midfielder Fernandinho's trailing right arm inadvertently helped Belgium captain Vincent Kompany's header land in his own net in the 13th minute.

De Bruyne then completed a counterattack launched by Lukaku to double the lead in the 31st minute.

As Belgium lost cohesiveness in

## SATURDAY'S QUARTERFINALS

Games on FOX-32

Sweden vs. England, 9 a.m.

Russia vs. Croatia, 1 p.m.

the second half and Brazil's changes stirred the team, substitute Renato Augusto reduced the deficit in the 76th with a header.

But it was too late for Brazil to muster an equalizer as Courtois thwarted several efforts to force the game into extra time.

While Belgium's golden generation is finally flourishing, Neymar is leading Brazil home after failing to live up to the expectations that come with being soccer's most expensive player. Crouching on the field, he pulled his shirt over his face while Belgium exalted in victory.

Humiliated 7-1 by Germany in the semifinals four years ago on home soil with Neymar out injured, Brazil didn't even get that far this time.

Just like defending champion Germany and Argentina before them, the Kazan Arena is where Brazil's World Cup challenge ended.

"Randomness happened and it was cruel to us," Brazil coach Tite said. "It was hard to swallow."

Especially after Brazil conceded only one goal in the previous four games. But the defense was breached after 13 minutes. Fernandinho's own-goal ensured for the first time since March 2017 that Brazil was trailing in a competitive match. Unlike then — an eventual 4-1 victory over Uruguay — there was no comeback.

Belgium, which finished fourth at the 1986 tournament and has never won the European Championship, is now on a 24-match unbeaten streak.

**France 2, Uruguay 0:** Antoine Griezmann learned how to play soccer in France. But it was a

Uruguayan who taught him how to be a professional.

So when the French striker scored the biggest goal of his international career Friday, the one that ended Uruguay's World Cup, he betrayed no emotion. Instead he simply dropped his head, turned around and went back to work.

"I didn't celebrate that goal because when I started as a professional player, I was supported by a Uruguayan who taught me the good and the bad in football," Griezmann said through a translator. "So out of respect, it was normal not to celebrate my goal."

Yet about an hour later, many on the Uruguayan side were celebrating France and Griezmann, who set up the first goal and scored the second in the victory in Nizhny Novgorod that sends the French on to a World Cup semifinal against Belgium while sending the South Americans home.

"We weren't as good as France. That's the way we see it," Uruguayan coach Oscar Tabarez said after his team's only loss of the Cup. "We played against an opponent stronger than us."

"We have to admit it." Griezmann admitted to mixed emotions heading into the game. Two of his club teammates at Spain's Atletico Madrid play for Uruguay and one of them, captain Diego Godin, is the godfather of Griezmann's daughter.

And when Griezmann made his first-division debut in 2009 for Spain's Real Sociedad, it was under Uruguayan coach Martin Lasarte.

"I have a lot of respect for Uruguay as a country and the Uruguayan culture," said Griezmann. "I was also playing against friends."

Los Angeles Times reporter Kevin Baxter contributed.

# Bulls plan to match LaVine offer sheet

Bulls, from Page 1

Why slow the positive momentum of the rebuild that has featured the emergence of Lauri Markkanen as a potential franchise cornerstone and the addition of two potentially solid first-round draft picks by not matching?

It had been a cool market this summer, particularly for restricted free agents. Aaron Gordon's four-year, \$84 million deal with the Magic is a solid one. The Bulls want to keep their books in line for future moves, including the addition of another impact player and the eventual need to extend Markkanen.

The Bulls never were presented specifics of a deal LaVine sought, so they let the market set its price. In the past they've presented take-it-or-leave-it offers in restricted free agency, as they did when Butler rejected a four-year, \$44 million extension, won the Most Improved Player Award and eventually signed a deal for \$50 million more.

Today's NBA is different. Players have more power and have flexed it to form superteams. Good vibes are needed to recruit

other players in free agency. LaVine, the third option behind Karl-Anthony Towns and Andrew Wiggins in Minnesota, has been all-in for the Bulls since they acquired him.

Plus, the salary cap is rising. For perspective, \$20 million annually is the same percentage of the cap as an \$11.5 million deal five years ago.

Granted, it takes two sides to finish a deal. And this isn't to suggest the Bulls should've lavished a five-year, \$146 million max deal on LaVine.

But the revisionist history on LaVine's value from some circles — not necessarily from the Bulls — is getting a bit much.

Regardless of Markkanen's stature now, LaVine clearly represented the biggest piece in the return for Butler, which is why some in the Timberwolves organization favored including Wiggins in the deal instead. LaVine had the same left ACL tear in his rearview mirror that he had when the Bulls traded for him and wouldn't have been cleared to play last season if team doctors considered it an issue.

And about those 24 games LaVine played — yes, they exhibited defensive issues and some con-



CHRIS SWEDA/CHICAGO TRIBUNE

Despite often being on a minutes limit last season, Bulls guard Zach LaVine had 11 games with at least 20 points.

cerns over his fit with Markkanen, but they also featured 11 games of 20-plus points despite LaVine often playing on a minutes limit for a team that prioritized draft-lottery position over winning.

Paying for potential, not just production, is the cost of doing business in a rebuild.

LaVine is a worker. He recently called around to Florida in a workout in Snead when a fight for an endorsement commitment got canceled.

Privately and publicly, the Bulls still value LaVine. And good for them for at least having communication with LaVine and his

representatives, unlike the Celtics' reported standoff with restricted free agent Marcus Smart. Good for them for assuring LaVine that one speculated annual figure of \$14 million for his deal wasn't accurate.

Still, it behooves the Bulls to match this offer to keep the rebuild moving in the right direction.

The Bulls have been transparent from the moment they dealt Butler, clearly stating the plan at every public opportunity. Losing LaVine was never part of the plan and would be a tough one to explain.

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## NBA

# Parker ends Spurs stint after 17 years

BY TIM REYNOLDS

Associated Press

Tony Parker went to San Antonio as a teenager nearly two decades ago, quickly became part of the Spurs' legendary Big Three and celebrated four championships while wearing silver and black.

And he's not done playing. He's just done in San Antonio.

Parker, 36, agreed to a two-year, \$10 million contract with the Hornets on Friday, ending a 17-year run with the Spurs. And he's not the only veteran on the move, with the Thunder and Carmelo Anthony having mutually agreed to part ways and Dwight Howard set to sign with the Wizards once he clears waivers.

All of those deals were confirmed Friday to The Associated Press by people involved in the negotiations. Each of the people spoke on condition of anonymity because none of the moves was finalized, but the Parker move was confirmed by Spurs coach Gregg Popovich, who thanked his now-former guard in a statement released by the team.

"It's difficult to put into words how important Tony

Parker has been to the Spurs franchise over the past two decades," Popovich said. "From his first game in 2001 at age 19, TP has impressed and inspired us — day after day, game after game, season after season — with his passion, dedication and desire. We are grateful to Tony for 17 years of truly amazing memories."

The move reunites Parker with new Hornets coach James Borrego, who most recently was an assistant in San Antonio. And Parker is close friends with Hornets swingman Nicolas Batum, who predictably was thrilled by the news.

"Number 9, I see you soon in Buzz City my big bro," Batum wrote on Twitter.

Anthony, 34, has likely played his last game for the Thunder. He has said he will not accept a reserve role, and by parting with him the Thunder could save more than \$90 million in luxury tax payments.

Howard, 32, started Friday on the Hornets roster, then was traded to the Nets, who will buy him out. ESPN reported Friday that Howard will be signing a two-year deal with the Wizards, with the second year at his option.

## ASTROS 11, WHITE SOX 4

## WHITE SOX NOTES

## Rumors of little concern to Garcia

Sox outfielder expects to be part of trade talks as deadline approaches

BY PAUL SULLIVAN  
Chicago Tribune

HOUSTON — White Sox right fielder Avisail Garcia doesn't really care about hearing his name in trade rumors, and he expects it to happen again as the July 31 trade deadline nears.

"I've been through the same thing every year," Garcia said. "It's not something new. I don't pay attention to all of that. I control what I can control. Working hard, doing my best during the game and whatever happens, happens."

"It's business. One day you are here, the next day you never know. So let's see what happens."

Garcia isn't expected to be dealt and isn't a free agent until after 2019. But he's one of the Sox's more valuable pieces and thus could become a wanted man.

Either way, Garcia, who came to the Sox from the Tigers in 2013 in the three-way deal that sent Jake Peavy to the Red Sox, doesn't discuss the possibility with his family.

"They know I don't pay attention to that and I don't like people talking to me about that," he said. "Only rumors."

**Anderson watch:** Shortstop Tim Anderson was on the bench at the start of Friday night's game against the Astros after being hit by a pitch in the left forearm Thursday, though manager Rick Renteria said it was precautionary. Anderson said before the game it was "sore" and "swollen a little bit" but much better than Thursday.

He said his legs worked fine, so he was available to come off the bench.

While some wondered if reliever Chris Devenski's plunking was payback for an earlier incident between Anderson and the Astros, Anderson said it "was just a pitch that ran in," adding he thought it was "accidental."

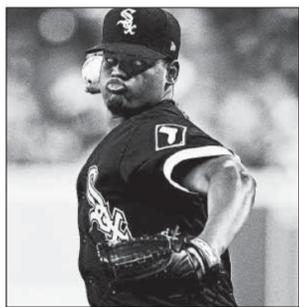
Anderson and Astros pitcher Justin Verlander had a war of words in April at Sox Park when Verlander criticized the shortstop for attempting to steal two bases with his team trailing 5-0.

"That's probably not great baseball," Verlander remarked.

On Friday, Astros starter Lance McCullers hit Kevan Smith leading off the third before Sox starter Reynaldo Lopez plunked Alex Bregman with two outs in the bottom of the third. Bregman came around to score on Yuli Gurriel's RBI single.

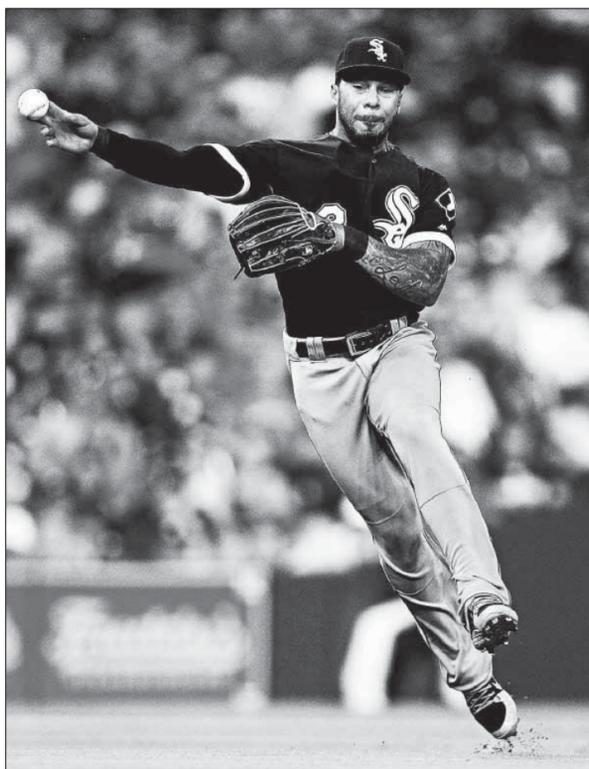
Sox reliever Chris Volstad hit Gurriel in the seventh.

**Extra innings:** Lopez lasted 4<sup>2</sup>/<sub>3</sub> innings, allowing three runs on six hits and five walks. The walks tied his season high, set April 8 against the Tigers. ... Outfielder Nicky Delmonico was sent to Double-A Birmingham on a rehab assignment.



BOB LEVEY/GETTY-AFP

White Sox starter Reynaldo Lopez delivers a pitch in the first inning.



BOB LEVEY/GETTY-AFP

White Sox shortstop Leury Garcia throws out the Astros' Marwin Gonzalez in the fifth inning Friday night.

## Painful process goes on for Sox

Sullivan, from Page 1

(13th) in pitching. If there is a way to lose a lead, it seems likely they will find it, such as Thursday's 4-3 loss to the Astros in which Joakim Soria gave up two ninth-inning runs.

But for some Sox fans, tuning them out is really not a choice. This is what they've done every summer since they can remember, and whether it's force of habit or just plain stubbornness, they're going to keep doing it. And even when they blow a game like Thursday, they're going to be back the next day to see if the outcome will change.

It's not easy for players such as Avisail Garcia or James Shields, who know what it's like to play in October in games that matter.

Garcia — who hit a two-run homer with two out in the ninth Friday — said all the losing hasn't gotten to them.

"We have our head up," he said. "Never give up and try to do our best every single day. Even if we fall down, we never give up."

Garcia gave everyone a laugh in the eighth when he overran a pop fly by Yuri Gurriel and watched it bounce fair behind him and into the seats for what was scored a sacrifice fly and error. His head, however, was indeed up.

McCullers, who mixes a nasty curve with a quality changeup, struck out 12 while walking none, a recurring theme for an impatient Sox offense. He carried a no-hitter into the sixth before giving up three straight one-out singles, the last an RBI hit by Yolmer Sanchez.

Trailing 3-1, the Sox looked like they might crawl back in it, but Jose Abreu grounded into an inning-ending double play to give McCullers an escape hatch. The Astros piled on against the Sox bullpen, leaving them 6-16 in their last 22 games.

At least for the time being, the Sox have to be satisfied with moral victories like Thursday's loss, an unpleasant reality for a franchise that's just trying to be competitive against a team as deep and talented as the Astros.

"We did talk about it a little bit amongst ourselves," Renteria said before the game. "We're playing against the reigning world champs. ... Obviously we weren't able to close it out, but competing against these guys and being able to be in the game the whole way, sure, it tells us as long as we execute and the

WHITE SOX	AB	R	H	BI	SO	AVG
Moncada 2b	4	0	1	0	1	.230
Sanchez 3b	3	1	1	1	0	.258
Abreu 1b	4	0	0	0	2	.262
A.Garcia rf	4	1	1	2	1	.279
Palka lf	4	1	1	1	3	.231
Davidson dh	4	0	0	0	2	.228
Smith c	2	0	0	0	0	.324
L.Garcia ss	3	0	0	0	3	.275
Engel cf	3	1	1	0	1	.226
<b>TOTALS</b>	<b>31</b>	<b>4</b>	<b>5</b>	<b>4</b>	<b>13</b>	

HOUSTON	AB	R	H	BI	SO	AVG
Springer cf-ff	5	1	1	0	0	.249
Bregman 3b	3	2	1	1	1	.279
Altuve 2b	4	2	3	0	0	.337
Gurriel 1b	3	1	1	2	0	.300
Reddick rf-ff	4	1	2	1	0	.271
Gattis dh	4	2	3	4	1	.253
Gonzalez ss	4	1	0	0	0	.226
Federowicz c	5	1	2	2	1	.263
Kemp lf	2	0	0	0	0	.295
Marisnick cf	1	0	0	0	1	.190
<b>TOTALS</b>	<b>35</b>	<b>11</b>	<b>13</b>	<b>10</b>	<b>4</b>	

WHITE SOX	IP	H	R	ER	BB	SO	ERA
Lopez, L, 4-6	4 <sup>2</sup> / <sub>3</sub>	6	3	3	5	2	3.77
Volstad	1 <sup>2</sup> / <sub>3</sub>	1	1	0	1	1	4.95
Avilan	1 <sup>2</sup> / <sub>3</sub>	0	0	0	0	0	4.05
Santiago	1	5	7	6	1	1	5.29
<b>HOUSTON</b>	<b>IP</b>	<b>H</b>	<b>R</b>	<b>ER</b>	<b>BB</b>	<b>SO</b>	<b>ERA</b>
McCullers, W, 10-3	7	3	1	0	12	34	3.77
Peacock, S, 2-4	2	2	3	3	1	1	2.84

E: A.Garcia (2). **LOB:** White Sox 2, Houston 9. **2B:** Gattis (14), Federowicz (3). **HR:** A.Garcia (8), off Peacock; Palka (11), off Peacock; Gattis (18), off Santiago. **RBI:** Sanchez (41), A.Garcia (215), Palka (29), Bregman (25), Gurriel (24), Reddick (26), Gattis (46), Federowicz (2). **SB:** Reddick (5), Kemp (4). **SF:** Gurriel. **Runners left in scoring position:** Houston 7 (Bregman, Gurriel, Reddick, Gonzalez), White Sox 1 (for 2). **HBP:** Montgomery (2). **Umpires:** H, Alan Porter; 1B, Angel Hernandez; 2B, Bill Miller; 3B, Todd Tichenor. **Time:** 2:55. A: 38,153 (41,168).

**HOW THEY SCORED**  
**ASTROS THIRD:** Kemp walked. Kemp stole second. Kemp stole. Springer flied out to right. Bregman hit by pitch. Altuve singled to center. Bregman to second. Gurriel singled to left. Bregman scored. Altuve to second. Reddick grounded out to shortstop. **One run. Astros 1-0.**

**ASTROS FOURTH:** Gattis singles to center field. Gonzalez walked. Gattis to second. Federowicz doubled. Gonzalez scores. Gattis scores. Tony Kemp flied out. Federowicz to third. Springer grounds out. Bregman strikes out on a foul tip. **Two runs. Astros 3-0.**

**WHITE SOX FIFTH:** Garcia strikes out swinging. Engel singles. Moncada singles. Adam Engel to third. Sanchez singles. Moncada to third. Engel scores. Abreu grounds out. Sanchez out at second. **One run. Astros 3-1.**

**ASTROS SEVENTH:** Bregman flied out. Altuve singles. Gurriel hit by pitch. Altuve to second. Reddick flied out. Gattis doubles. Gurriel to third. Altuve scores. Gonzalez flied out. **One run. Astros 4-1.**

**ASTROS EIGHTH:** Federowicz singles. Marisnick strikes out swinging. Springer singles. Federowicz to third. Bregman singles. Springer to third. Federowicz scores. Altuve intentionally walked. Gurriel reaches on a sacrifice fly to right field, advances to 2nd. Altuve to third. Bregman scores. George Springer scores. Fielding error by A.Garcia. Reddick singles. Gurriel to third. Altuve scores. Gattis homers. Reddick scores. Gurriel scores. Gonzalez flied out. Federowicz grounds out to third base. **7 runs. Astros 11-1.**

**WHITE SOX NINTH:** Moncada flied out. Sanchez walks. Jose Abreu pops out to second base to Jose Altuve. Avisail Garcia homers to right field. Yolmer Sanchez scores. Daniel Palka homers to left field. Matt Davidson flied out to left center field to Josh Reddick. **3 runs. Astros 11-4.**

focus is right and you minimize mistakes, you have a chance to win ballgames.

"Most of these guys understand we're playing against a very good club, so, yeah, there's a sense of a moral victory. At the end of the day, everybody is looking to win. It's not just about being here and participating. It's about trying to get better and putting yourselves in position to win ballgames. (Thursday) was a great, competitive game. We did everything we could. We fell short, and today is a new day."

A new day, perhaps, but the same old Sox.

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## Prospects get time in spotlight

Sox's Cease, Basabe, Cubs' Amaya make Futures Game rosters

BY MARK GONZALES  
Chicago Tribune

Right-hander Dylan Cease and outfielder Luis Alexander Basabe of the White Sox and catcher Miguel Amaya of the Cubs were selected Friday to participate in the All-Star Futures Game on July 15 at Nationals Park.

Cease, 22, was recently promoted from Class A Winston-Salem to Double-A Birmingham.

Acquired from the Cubs in the Jose Quintana trade last July, Cease is a combined 9-2 with a 3.13 ERA in 15 starts with 96 strikeouts in 83<sup>1</sup>/<sub>3</sub> innings. He will pitch for the USA squad.

Basabe, 21, is batting a combined .251 with nine home runs, 34 RBIs and nine stolen bases at Winston-Salem and Birmingham. He came to the Sox in the Chris Sale trade with the Red Sox. A native of Venezuela, Basabe will play for the World team.

"To have those two guys join it, it's awesome for them, awesome for the organization," Sox manager Rick Renteria said. "We're

excited for their opportunity to show the world who they are and what they're about, and I hope they have some success, allow themselves to shine and have fun."

Amaya, 19, is batting .271 with 10 home runs and 40 RBIs for Class A South Bend. Amaya, a native of Panama, will play for the World team.

The Futures Game will be played one day before the Home Run Derby and two before the All-Star Game. All-Star starters will be revealed Sunday evening.

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## REDS 3, CUBS 2

## CUBS NOTES

## Shoulder pain may linger on Bryant's return

Minor-league rehab stint remains possible

BY MARK GONZALES  
Chicago Tribune

Kris Bryant managed through the pain of a sprained left pinkie for nearly the entire second half of 2017, and he might have to cope with similar discomfort in his left shoulder when he rejoins the Cubs.

Bryant, who hasn't played since June 22, could need a short minor-league rehab assignment before he's activated from the 10-day disabled list. But manager Joe Maddon acknowledged that Bryant could return despite feeling less than 100 percent.

"Maybe it's just more of a manageable situation to begin with," Maddon said Friday after Bryant took batting practice in the indoor cages. "How much can he handle?"

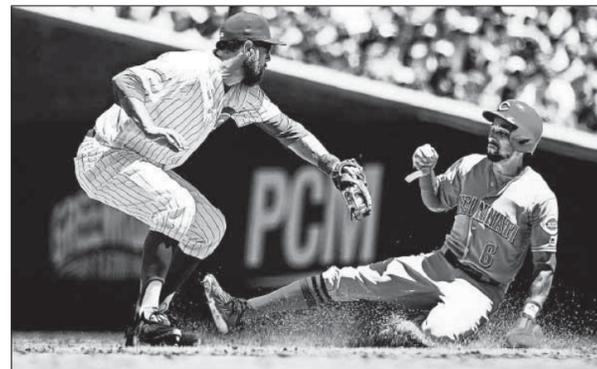
Maddon said Bryant feels the discomfort when he finishes his swing and understands it could linger.

"We've all been through that, where you get those kind of nagging things, and then whether sometimes historically you slide and put your hand down, all of a sudden that wrist bothers you for an entire season and gets well in November and December," Maddon said. "I really don't know. (The discomfort is) not totally gone."

Last season Bryant missed only one game after injuring his pinkie on a headfirst slide July 19. He raised his batting average by 20 points but hit only 10 home runs after the injury.

**Red-faced:** The Cubs lost to the Reds for the fifth consecutive time — matching their longest losing streak to them since June 25-July 9, 2014. They've lost seven of their last 10 to the Reds, who are 17-6 in their last 23 games.

"They've gotten better, primarily because their pitching is so good and they're playing better defense," Maddon said. "They always can hit. But the difference is they're keeping the other side down."



TERRENCE ANTONIO JAMES/CHICAGO TRIBUNE

Ben Zobrist applies the tag to catch Reds speedster Billy Hamilton trying to steal second base in the third inning Friday at Wrigley Field.

## Montgomery falters; win streak ends at 6

Cubs, from Page 1

deficit with a run in the fifth and another in the eighth. In the ninth, Ian Happ singled and went to second on a groundout, but Jason Heyward lined out to left to end it.

Epstein envisions better days ahead for a rotation that has averaged only 5<sup>1</sup>/<sub>3</sub> innings per start and has leaned heavily on ace left-hander Jon Lester, who is 11-2 with a 2.25 ERA.

"Our starting pitching is going to carry us for long stretches this season, and it hasn't happened yet," Epstein said. "It lies ahead." That places most of the weight on Kyle Hendricks, Jose Quintana, Tyler Chatwood and Montgomery. The Cubs in a "mode of assessing" the trade market, according to Epstein, with Darvish only recently having resumed his strength program and plenty of steps ahead before he rejoins the rotation.

"There's no way we're going to acquire a starter with the caliber of a locked-in Hendricks or a locked-in Quintana," Epstein said. "The majority of our answers lie within, for sure."

And their reservoir of tradable players took a hit Friday when pitcher Oscar De La Cruz, their

THE BOX SCORE	AB	R	H	BI	SO	AVG
<b>CINCINNATI</b>						
Peraza ss	5	0	2	0	0	.277
Gennett 2b	3	1	0	1	1	.328
Votto 1b	4	1	1	0	1	.294
Suarez 3b	3	0	1	0	0	.308
Duvall lf	4	0	1	1	1	.204
Schebler rf	4	0	1	0	1	.276
Casali c	3	0	0	0	0	.343
Mahle p	2	0	0	0	2	.111
Lorenzen p	1	0	0	0	1	.500
Crockett p	0	0	0	0	0	—
Iglesias p	0	0	0	0	0	.000
Hamilton cf	3	1	3	0	0	.222
<b>TOTALS</b>	<b>32</b>	<b>3</b>	<b>9</b>	<b>2</b>	<b>7</b>	
<b>CUBS</b>	<b>AB</b>	<b>R</b>	<b>H</b>	<b>BI</b>	<b>SO</b>	<b>AVG</b>
Almora cf	4	0	1	1	0	.328
Farrell p	0	0	0	0	0	.000
Wilson p	1	0	0	0	0	.000
c-Caratini ph	1	0	0	0	0	.254
Heyward rf	5	0	0	0	1	.281
Baez 3b	4	1	1	0	0	.285
Rizzo 1b	4	0	2	0	0	.252
Zobrist 2b	2	0	0	1	0	.293
Schwarber lf	3	0	1	0	2	.248
Contreras c	4	1	2	0	0	.287
Russell ss	4	0	0	0	0	.277
Montgomery p	4	0	0	0	1	.063
a-La Stella ph	0	0	0	0	0	.280
Rosario p	0	0	0	0	0	—
Edwards p	0	0	0	0	0	—
b-Happ ph-cf	1	0	0	0	0	.256
<b>TOTALS</b>	<b>33</b>	<b>2</b>	<b>8</b>	<b>2</b>	<b>5</b>	

Cincinnati	000	210	000	—	3	9	1
<b>Cubs</b>	<b>000</b>	<b>010</b>	<b>010</b>	<b>—</b>	<b>2</b>	<b>8</b>	<b>0</b>

a-advanced on catcher interference for Montgomery in the 5th. b-walked for Edwards in the 7th, c-grounded out for Wilson in the 9th. E: Casali (2). **LOB:** Cincinnati 9, Cubs 9. **2B:** Contreras (19). **RBI:** Gennett (58), Duvall (54), Almora (28), Zobrist (33). **SB:** Peraza (15), Zobrist (2). **CS:** Hamilton (4). **SF:** Gennett, Zobrist. **Runners left in scoring position:** Cincinnati 5 (Peraza, Votto, Suarez, Duvall, Mahle); Cubs 4 (Almora, Heyward, Schwarber, Contreras). **RISP:** Cincinnati 1 (for 10); Cubs 0 for 7. **Runners moved up:** Votto, Schebler, Peraza, Russell, Caratini. **GDP:** Schebler, Casali, Contreras. **DP:** Cincinnati 1 (Peraza, Gennett, Votto); Cubs 2 (Zobrist, Russell, Rizzo). (Zobrist, Russell, Rizzo).

CINCINNATI	IP	H	R	ER	BB	SO	ERA
Mahle, W, 7-6	6 <sup>2</sup> / <sub>3</sub>	5	1	1	2	4	3.66
Lorenzen, H, 6	1 <sup>2</sup> / <sub>3</sub>	1	1	1	0	1	2.36
Crockett	0	0	0	0	0	0	2.45
Iglesias, S, 17-20	1 <sup>2</sup> / <sub>3</sub>	1	0	1	0	1	2.52
<b>CUBS</b>	<b>IP</b>	<b>H</b>	<b>R</b>	<b>ER</b>	<b>BB</b>	<b>SO</b>	<b>ERA</b>
Montgomery, L, 3-3	5	6	3	3	2	2	3.68
Rosario	1 <sup>2</sup> / <sub>3</sub>	2	0	0	1	1	1.66
Edwards	1 <sup>2</sup> / <sub>3</sub>	0	0	0	0	1	2.84
Farrell	1 <sup>2</sup> / <sub>3</sub>	1	0	0	1	1	4.32
Wilson	1 <sup>2</sup> / <sub>3</sub>	0	0	0	2	3	3.03

Crockett pitched to 1 batter in the 8th. **Inherited runners scored:** Lorenzen 7th. **HBP:** Montgomery 2 (Suarez, Votto). **Umpires:** H, Mike Muchlinski; 1B, Adrian Johnson; 2B, Tripp Gibson; 3B, Brian Gorman. **Time:** 3:09. A: 41,434 (41,649).

**HOW THEY SCORED**  
**REDS FOURTH:** Gennett walked. Votto singled. Gennett to second. Suarez hit by pitch. Gennett to second. Votto to first. Duvall singled, scoring Gennett. Votto to third. Suarez to second. Schebler grounded into double play. Votto scored. Suarez out at second.

# BASEBALL

## PROBABLE PITCHING MATCHUPS

NATIONAL LEAGUE	2018 TEAM	2018 TEAM	2018 VS OPP				
NATIONAL PITCHER	W-L	ERA	W-L	IP	ERA		
<b>Cin</b> Harvey (R)	4-5	4.91	8-6	1-0	6.0	3.00	
<b>Cubs</b> Chatwood (R)	1:20p	3-5	4.42	7-8	0-1	6.0	1.50
<b>Phi</b> Arrieta (R)	5-6	3.54	7-9	0-1	7.0	0.00	
<b>Pit</b> Taillon (R)	3:05p	5-6	4.05	9-8	1-0	1.2	27.00
<b>StL</b> Martinez (R)	5-4	3.20	8-6	0-0	0.0	0.00	
<b>SF</b> Samardzija (R)	3:05p	1-4	6.56	2-6	0-0	0.0	0.00
<b>Atl</b> Sanchez (R)	3-2	2.89	6-3	0-0	0.0	0.00	
<b>Mil</b> Wilkerson (R)	3:10p	0-0	15.00	0-0	0-0	0.0	0.00
<b>Wia</b> Chen (L)	2-5	5.55	6-7	0-0	7.1	1.23	
<b>Mia</b> Scherzer (R)	6:15p	10-5	2.16	12-6	1-0	6.0	6.00
<b>SD</b> Ross (R)	5-6	3.78	11-6	0-0	7.2	1.17	
<b>Ari</b> Ray (L)	9:10p	3-1	4.89	5-3	0-0	0.0	0.00

AMERICAN LEAGUE	2018 TEAM	2018 TEAM	2018 VS OPP				
AMERICAN PITCHER	W-L	ERA	W-L	IP	ERA		
<b>Hou</b> Shields (R)	3-9	4.12	6-12	0-1	5.1	11.81	
<b>Hou</b> Morton (R)	3:10p	10-2	2.55	11-6	0-0	0.0	0.00
<b>Bal</b> Gausman (R)	4-6	4.05	5-12	0-1	4.0	13.50	
<b>Minn</b> Gibson (R)	1:10p	2-6	3.58	7-10	1-0	6.0	0.00
<b>NY</b> Severino (R)	13-2	1.98	16-2	2-0	12.2	0.71	
<b>Tor</b> Happ (L)	3:07p	10-4	4.03	11-6	0-1	4.2	3.86
<b>Tex</b> Hamels (L)	4-7	4.05	6-11	0-0	0.0	0.00	
<b>Det</b> Fiers (R)	3:10p	5-5	3.79	10-6	1-0	5.1	3.38
<b>Oak</b> Jackson (R)	1-0	2.13	2-0	1-0	6.2	2.70	
<b>Cle</b> Kluber (R)	3:10p	12-4	2.64	12-6	0-0	0.0	0.00
<b>KS</b> Price (L)	9-6	4.28	11-6	0-0	0.0	0.00	
<b>BC</b> Keller (R)	6:15p	2-3	2.09	2-4	0-0	2.0	0.00

INTERLEAGUE	2018 TEAM	2018 TEAM	2018 VS OPP				
TEAM PITCHER	W-L	ERA	W-L	IP	ERA		
<b>Col</b> Freeland (L)	8-6	3.25	9-8	0-0	0.0	0.00	
<b>Sea</b> Paxton (L)	3:10p	8-2	3.30	12-6	0-0	0.0	0.00
<b>TB</b> Snell (L)	11-4	2.24	11-7	0-0	0.0	0.00	
<b>NYM</b> Matz (L)	3:10p	4-5	3.46	9-7	0-0	0.0	0.00
<b>LAD</b> Stripling (R)	6-2	2.27	7-5	0-0	0.0	0.00	
<b>LAA</b> McGuire (R)	6:15p	0-1	7.56	0-1	0-0	0.0	0.00

**Team rec:** Team's record in games started by today's pitcher. **Vs. Opp:** Pitcher's record versus this opponent, 2018 statistics.

## RESULTS, SCHEDULE

FRIDAY'S RESULTS	2018 TEAM	2018 TEAM	2018 VS OPP
<b>CINCINNATI 3, CUBS 2</b>	HOU	SEA	SEA 10, HOU 5
<b>HOUSTON 11, WHITE SOX 4</b>	MIN	SEA	SEA 10, MIN 5
<b>DETROIT 3, TEXAS 1</b>	MIN	SEA	SEA 10, MIN 5
<b>N.Y. METS 5, TAMPA BAY 1</b>	MIN	SEA	SEA 10, MIN 5
<b>TORONTO 6, N.Y. YANKEES 2</b>	MIN	SEA	SEA 10, MIN 5
<b>CLEVELAND 5, OAKLAND 4</b>	MIN	SEA	SEA 10, MIN 5
<b>WASHINGTON 3, MIAMI 2</b>	MIN	SEA	SEA 10, MIN 5
<b>MILWAUKEE 5, ATLANTA 4</b>	MIN	SEA	SEA 10, MIN 5
<b>MINNESOTA 6, BALTIMORE 2</b>	MIN	SEA	SEA 10, MIN 5
<b>BOSTON 10, KANSAS CITY 5</b>	MIN	SEA	SEA 10, MIN 5
<b>PHILADELPHIA 17, PITTSBURGH 6</b>	MIN	SEA	SEA 10, MIN 5
<b>ARIZONA 3, SAN DIEGO 2</b>	MIN	SEA	SEA 10, MIN 5
<b>L.A. DODGERS AT L.A. ANGELS, late</b>	MIN	SEA	SEA 10, MIN 5
<b>COLORADO AT SEATTLE, late</b>	MIN	SEA	SEA 10, MIN 5
<b>St. Louis at San Francisco, late</b>	MIN	SEA	SEA 10, MIN 5

SUNDAY'S SCHEDULE	2018 TEAM	2018 TEAM	2018 VS OPP
<b>White Sox at Houston, 1:10</b>	MIN	SEA	SEA 10, MIN 5
<b>Cincinnati at Cubs, 1:20</b>	MIN	SEA	SEA 10, MIN 5
<b>N.Y. Yankees at Toronto, 12:07</b>	MIN	SEA	SEA 10, MIN 5
<b>Oakland at Cleveland, 12:10</b>	MIN	SEA	SEA 10, MIN 5
<b>Texas at Detroit, 12:10</b>	MIN	SEA	SEA 10, MIN 5

NL LEADERS	2018 TEAM	2018 TEAM	2018 VS OPP		
<b>BATTING</b>	G	AB	R	H	BA
Gennett, CIN	84	320	52	105	.328
Almora, CHI	80	253	46	83	.328
Markakis, ATL	87	343	53	111	.324
Kinsler, MIA	83	289	39	86	.321
Arenado, COL	82	313	57	97	.310
Dickerson, PIT	78	291	35	90	.309
Suarez, CIN	71	266	43	82	.308
Nimmo, MIN	64	256	42	78	.305
Freeman, ATL	87	338	59	102	.304
BCrawford, SF	85	299	39	91	.304

AL LEADERS	2018 TEAM	2018 TEAM	2018 VS OPP		
<b>BATTING</b>	G	AB	R	H	BA
Altuve, HOU	90	353	59	119	.337
Betts, BOS	69	265	67	89	.336
Segura, SEA	81	337	60	112	.332
J.Martinez, BOS	83	323	62	106	.328
Simmons, LA	77	286	42	90	.315
MMachado, BAL	86	323	43	103	.310
MDuffy, TB	71	281	26	87	.310
Rosario, MIN	84	336	58	104	.310
Tous, SEA	88	304	67	94	.309
Brantley, CLE	75	305	47	94	.308

THURSDAY'S RESULTS	2018 TEAM	2018 TEAM	2018 VS OPP
<b>WASHINGTON 14, MIAMI 12</b>	MIN	SEA	SEA 10, MIN 5
<b>MINNESOTA 5, BALTIMORE 2</b>	MIN	SEA	SEA 10, MIN 5
<b>ATLANTA 7, ATLANTA 2</b>	MIN	SEA	SEA 10, MIN 5
<b>SAN FRANCISCO 11, St. Louis 2</b>	MIN	SEA	SEA 10, MIN 5
<b>SAN DIEGO 6, ARIZONA 3</b>	MIN	SEA	SEA 10, MIN 5
<b>SEATTLE 4, L.A. ANGELS 1</b>	MIN	SEA	SEA 10, MIN 5

**home team in CAPS**

## AMERICAN LEAGUE

EAST	W	L	PCT	GB	L10	STR	HOME	AWAY
Boston	60	29	.674	—	8-2	W-4	28-12	32-17
New York	56	29	.659	2	6-4	L-1	33-13	23-16
Tampa Bay	43	44	.494	16	6-4	L-2	23-17	20-27
Toronto	41	46	.471	18	5-5	W-2	24-23	17-23
Baltimore	24	63	.276	35	1-9	L-4	12-29	12-34

CENTRAL	W	L	PCT	GB	L10	STR	HOME	AWAY
Cleveland	49	37	.570	—	6-4	W-5	28-13	21-24
Minnesota	37	48	.435	11½	3-7	W-2	22-20	15-28
Detroit	39	51	.433	12	3-7	W-1	24-22	15-29
Chicago	30	58	.341	20	3-7	L-3	16-27	14-31
Kansas City	25	62	.287	24½	2-8	L-7	11-33	14-29

WEST	W	L	PCT	GB	L10	STR	HOME	AWAY
Houston	59	31	.656	—	7-3	W-4	27-17	32-14
Seattle	56	33	.629	2½	8-2	L-1	30-16	26-17
Oakland	48	40	.545	10	8-2	L-1	24-21	24-19
Los Angeles	45	44	.506	13½	4-6	W-1	21-21	24-23
Texas	39	50	.438	19½	5-5	L-1	19-28	20-22

through Friday

## MARINERS

# GM Dipoto gets reward for success

Associated Press

SEATTLE — The Mariners signed general manager Jerry Dipoto to a multiyear contract extension on Friday, a reward for the club being on track to end the longest playoff drought in the four major professional sports in the U.S.

The agreement comes with the Mariners 24 games above .500, and striving to make the postseason for the first time since 2001.

“Jerry arrived here 2½ years ago with a specific plan for our franchise,” Mariners president and CEO Kevin Mather said. “He

## NATIONAL LEAGUE

EAST	W	L	PCT	GB	L10	STR	HOME	AWAY
Philadelphia	48	37	.565	—	7-3	W-5	30-16	18-21
Atlanta	49	38	.563	—	4-6	L-4	23-17	26-21
Washington	44	43	.506	5	3-7	W-2	21-23	23-20
New York	35	49	.417	12½	4-6	W-2	15-26	20-23
Miami	36	54	.400	14½	4-6	L-2	19-26	17-28

CENTRAL	W	L	PCT	GB	L10	STR	HOME	AWAY
Milwaukee	53	35	.602	—	7-3	W-5	29-17	24-18
Chicago	49	36	.576	2½	7-3	L-1	26-15	23-21
St. Louis	45	42	.517	7½	4-6	L-1	23-22	22-20
Pittsburgh	40	47	.460	12½	4-6	L-4	21-22	19-25
Cincinnati	39	49	.443	14	7-3	W-2	21-26	18-23

WEST	W	L	PCT	GB	L10	STR	HOME	AWAY
Arizona	49	40	.551	—	4-6	W-1	25-22	24-18
Los Angeles	47	40	.540	1	5-5	L-1	26-23	21-17
Colorado	45	43	.511	3½	7-3	W-4	18-22	27-21
San Francisco	46	44	.511	3½	5-5	W-1	27-15	19-29
San Diego	38	52	.422	11½	3-7	L-1	19-25	19-27

through Friday

## ON THIS DATE

**1912:** Rube Marquard's 19-game winning streak was stopped as the New York Giants lost 7-2 to the Chicago Cubs.

**1935:** The AL extended its All-Star winning streak to three with a 4-1 victory at Cleveland's Municipal Stadium. New York Yankee Lefty Gomez went six innings, which prompted the NL to alter the rules change so that no pitcher could throw more than three innings, unless extra innings.

**1941:** Ted Williams of the Boston Red Sox hit a three-run, two-out homer in the ninth to give the AL a dramatic 7-5 victory in the All-Star game at Detroit's Briggs Stadium. Up to that point Arky Vaughan of the Pittsburgh Pirates was the NL hero with two home runs, the first player to do so in All-Star play.

**1970:** Jim Ray Hart of San Francisco hit for the cycle and became the first NL player in 59 years to drive in six runs in an inning as the Giants beat Atlanta, 13-0.

**1974:** New York shortstop Jim Mason tied a major-league record when he doubled four times in the Yankees' 12-5 win over Texas.

**2000:** Doc Gooden and Roger Clemens shared the MVP honors in the first of two ballparks doubleheader since 1903. After the opener, many in the sellout crowd of 54,165 at Shea Stadium headed for Game 2 at Yankee Stadium, which drew 55,821.

## TIGERS 3, RANGERS 1

TEXAS	AB	R	H	BI	SO	AVG
Choo dh	4	1	2	1	1	.291
Andrus ss	4	0	0	0	2	.256
Mazara rf	3	1	0	0	2	.271
Beltre 3b	4	0	0	0	1	.297
Odor 2b	3	0	0	0	2	.229
Chirinos c	3	0	0	0	2	.207
Guzman lf	3	0	0	1	1	.245
Rua lf	2	0	0	0	1	.252
DeShields cf	3	0	0	0	1	.225
TOTALS	30	1	5	1	12	

DETROIT	AB	R	H	BI	SO	AVG
Jones cf	4	1	1	1	1	.221
Castellanos rf	4	0	0	0	0	.302
Goodrum 2b	3	0	0	0	1	.237
Martinez 3b	3	0	0	0	1	.237
Adduci 1b	3	1	0	0	1	.250
McCann c	3	1	1	0	2	.244
Rodriguez 3b	3	0	1	0	0	.194
Iglesias ss	3	0	0	0	1	.262
Reyes lf	3	0	1	0	0	.231
TOTALS	29	3	5	3	3	

## SCOREBOARD

## CALENDAR

TEAM	SAT	SUN	MON	TUE	WED	THU	FRI
	CIN 1:20 NBCSCH AM-670	CIN 1:20 WGN-9 AM-670	@SF 9:15 NBCSCH AM-670	@SF 9:15 ABC-7 AM-670	@SF 2:45 NBCSCH AM-670		@SD 9:10 NBCSCH AM-670
	@HOU 3:10 WGN-9 AM-720	@HOU 1:10 NBCSCH AM-720		STL 7:10 WGN-9 AM-720	STL 7:10 NBCSCH AM-720		KC 7:10 WGN-9 AM-720
	@VAN 9:30 ESPN+ AM-1200				PHI 7:30 ESPN+ AM-1200		
	MIN 7:30 WCIU-26.2			LVG 7:30 WCIU-26.2			@WAS 6 WCIU-26.2

## SATURDAY ON TV/RADIO

MLB		
<b>1 p.m.</b>	Orioles at Twins	MLBN
<b>1:20 p.m.</b>	Reds at Cubs	NBCSCH, WSCR-AM 670
<b>3 p.m.</b>	Braves at Brewers	FS1
<b>3:10 p.m.</b>	White Sox at Astros	WGN-9, WGN-AM 720
<b>9 p.m.</b>	Padres at Diamondbacks	MLBN
<b>NBA SUMMER LEAGUE</b>		
<b>2 p.m.</b>	Trail Blazers vs. Jazz	NBA TV
<b>2:30 p.m.</b>	Spurs vs. Pacers	ESPN2
<b>4 p.m.</b>	Heat vs. Pelicans	NBA TV
<b>4:30 p.m.</b>	Knicks vs. Hawks	ESPN
<b>6 p.m.</b>	Thunder vs. Nets	NBA TV
<b>8 p.m.</b>	Suns vs. Kings	ESPN
<b>8:30 p.m.</b>	Pistons vs. Grizzlies	NBA TV
<b>8:30 p.m.</b>	Bulls vs. Cavaliers	ESPN2
<b>10 p.m.</b>	Celtics vs. Nuggets	NBA TV
<b>10:30 p.m.</b>	76ers vs. Lakers	ESPN
<b>WNBA</b>		
<b>7:30 p.m.</b>	Lynx at Sky	WCIU-26.2
<b>CYCLING</b>		
<b>4 a.m.</b>	Tour de France Stage 1	NBCSN
<b>GOLF</b>		
<b>6:30 a.m.</b>	Irish Open	Golf Channel
<b>Noon</b>	PGA Military Tribute	Golf (more, 2 p.m., CBS-2)
<b>2 p.m.</b>	Web.com Lecom Challenge	Golf Channel
<b>4:30 p.m.</b>	LPGA Thornberry Creek Classic	Golf Channel
<b>HORSE RACING</b>		
<b>3:30 p.m.</b>	Breeders' Cup Challenge: Belmont Oaks	NBC-5
<b>MARTIAL ARTS</b>		
<b>7 p.m.</b>	UFC 226 prelims	FS1
<b>MOTORSPORTS</b>		
<b>7:55 a.m.</b>	Formula One qualifying	ESPNews
<b>2:30 p.m.</b>	IndyCar qualifying	NBCSN
<b>6 p.m.</b>	NASCAR Cup Series Coke Zero Sugar 400	NBC-5
<b>WORLD CUP SOCCER QUARTERFINALS</b>		
<b>9 a.m.</b>	Sweden vs. England	FOX-32, WSNS-44
<b>1 p.m.</b>	Russia vs. Croatia	FOX-32, WSNS-44
<b>MLS</b>		
<b>3:30 p.m.</b>	Orlando City at LAFC	FOX-32
<b>9:30 p.m.</b>	Fire at Whitecaps	ESPN+, WRTO-AM 1200
<b>TENNIS</b>		
<b>7 a.m.</b>	Wimbledon third round	ESPN

## SOCCER

FIFA WORLD CUP						
QUARTERFINALS						
Friday in Nizhny Novgorod						
Friday in Kazan						
Saturday in Samara						
Sweden vs. England, 9 a.m.						
Saturday in Sochi						
Russia vs. Croatia, 1						
SEMIFINALS: Tuesday						
THIRD PLACE GAME: July 14						
MAJOR LEAGUE SOCCER						
EASTERN						
	W	L	T	PTS	GF	GA
Atlanta	11	3	4	37	38	20
N.Y. City FC	9	4	3	31	34	24
Columbus	8	5	6	30	24	19
N.Y. Red Bulls	10	4	2	32	34	16
New England	7	4	6	27	30	25
FIRE	6	7	5	23	27	31
Montreal	7	11	0	21	22	31
Philadelphia	6	8	3	21	25	21
Orlando City	6	10	1	19	24	34
Toronto FC	4	10	3	15	27	34
D.C. United	2	7	5	11	23	29
WESTERN						
	W	L	T	PTS	GF	GA
Kansas City	9	3	5	32	31	18
FC Dallas	9	2	5	32	25	17
Los Angeles FC	9	4	4	31	35	25
Portland	7	3	5	26	24	21
Real Salt Lake	7	8	2	23	21	32
Houston	6	6	4	22	33	26
Vancouver	6	7	5	23	26	34
LA Galaxy	6	7	4	22	27	28
Minnesota	6	10	1	19	23	33
Colorado	4	9	3	15	20	28
Seattle	4	9	3	15	22	18
San Jose	2	9	5	11	25	32

NATIONAL WOMEN'S SOCCER						
CLUB						
	W	L	T	PTS	GF	GA
North Carolina	12	1	3	39	35	14
Seattle	6	3	5	23	15	12
Orlando	6	5	4	22	21	20
Utah	5	3	6	21	13	11
Portland	5	5	5	20	20	20
RED STARS	5	4	7	22	22	23
Houston	4	5	5	17	16	21
Washington	2	4	5	10	10	20
Sky Blue FC	0	9	3	3	10	23

WNBA						
EASTERN						
	W	L	PCT	GB		
Washington	11	6	.647	—		
Connecticut	10	8	.556	1 1/2		
Atlanta	8	9	.470	3		
SKY	6	12	.333	5 1/2		
New York	5	13	.278	6 1/2		
Indiana	2	17	.105	10		
WESTERN						
	W	L	PCT	GB		
Phoenix	14	5	.737	—		
Seattle	14	5	.736	—		
Los Angeles	12	7	.632	2		
Minnesota	11	7	.611	2 1/2		
Dallas	9	8	.529	4		
Las Vegas	7	12	.368	7		

FRIDAY'S RESULT						
Portland FC at Utah, 10						
AMERICAN ASSOCIATION						
NORTH						
	W	L	PCT	GB		
St. Paul	24	22	.522	—		
Gary Southshore	23	22	.511	1/2		
Fargo-Moorhead	23	22	.511	1/2		
Winnipeg	21	26	.447	3 1/2		
Sioux Falls	18	26	.409	5		
Chicago	16	29	.356	7 1/2		
SOUTH						
	W	L	PCT	GB		
Sioux City	36	10	.783	—		
Kansas City	30	16	.652	6		
Wichita	27	18	.600	8 1/2		
Lincoln	26	20	.565	10		
Cleburne	17	27	.386	18		
Texas	11	34	.244	24 1/2		
FRIDAY'S RESULTS						
Fargo-Moorhead 5, Winnipeg 1						
Sioux Falls 1, Gary 0						
Harold Varner III 30-36						
Robert Streb 35-31						
Zecheng Dou 35-31						
David Lingmerth 32-33						
Kevin Chappell 32-34						
Phil Mickelson 34-32						
Brandt Snedeker 33-33						
Stephan Jaeger 32-34						
67 (-3)						
Steve Marino 33-34						
Danny Lee 34-33						
Fabian Gomez 34-33						
Dimitrie Bogdan 32-35						
Abraham Ancer 36-31						
Cameron Percy 33-34						
Joel Dahmen 32-35						
Blayne Barber 32-35						
Jonathan Randolph 32-35						
Brett Stegmaier 33-34						
Anirban Lahiri 33-34						
Corey Conners 32-35						
Harris English 34-33						
Ryan Armour 31-36						
Peter Malnati 33-34						
Brian Harman 34-32						
Tony Finau 31-36						
Jamie Lovemark 33-34						
Bronson Burgoon 32-35						
Denny McCarthy 34-33						
68 (-4)						
Sam Saunders 34-33						
J.J. Spaun 34-34						
John Merrick 33-35						
James Hahn 33-35						

## TRANSACTIONS

MAJOR LEAGUE BASEBALL	
MLB: Granted New York Mets RHP Jenry Mejia a conditional reinstatement for the 2018 season. Suspended Chicago Cubs minor league RHP Oscar De La Cruz (Tennessee-SL) 80 games after testing positive for furosemide, a diuretic and masking agent, in violation of Major League Baseball's Joint Drug Prevention and Treatment Program.	Gomber to Memphis (PCL).
Minnesota: Reinstated INF-OF Taylor Motter from the 7-day DL and optioned him to Rochester (IL).	
New York: Recalled INF Tyler Wade from Scranton/Wilkes-Barre (IL).	
NATIONAL LEAGUE	
Cubs: Activated RHP Carl Edwards Jr. from the 10-day DL. Optioned RHP Dilyn Magles to Iowa (PCL). Activated LHP Rob Zastryzny from the 10-day DL and optioned him to Iowa.	
St. Louis: Announced the resignation of vice-president of communications Ron Waterman. Activated INF Paul DeJong from the 10-day DL. Optioned LHP Austin	

## MINOR LEAGUE BASEBALL

MIDWEST LEAGUE						
EASTERN						
	W	L	PCT	GB		
Fort Wayne (Padres)	11	5	.688	—		
Lansing (Blue Jays)	11	5	.688	—		
Bowling Gr. (Rays)	10	6	.625	1		
W. Michigan (Tigers)	9	7	.563	2		
Dayton (Reds)	8	8	.500	3		
South Bend (Cubs)	8	8	.500	3		
Lake Co. (Indians)	6	10	.375	5		
River City (Dodgers)	1	15	.063	10		
WESTERN						
	W	L	PCT	GB		
Ced. Rapids (Twins)	12	4	.750	—		
Peoria (Cardinals)	9	5	.643	2		
Clinton (Mariners)	9	6	.600	2 1/2		
Beloit (Athletics)	8	6	.571	3		
Quad Cities (Astros)	7	8	.467	4 1/2		
Kane Co. (D-backs)	7	9	.438	5		
Wisconsin (Brewers)	5	10	.333	6 1/2		
Burlington (Angels)	3	12	.200	8 1/2		

FRIDAY'S RESULTS						
West Michigan 6, Lake County 2						
Bowling Green 6, Fort Wayne 1						
Dayton at Great Lakes, 7:05						
South Bend at Lansing, 7:05						
Cedar Rapids at Kane County, 7:30						
Burlington at Quad Cities, 7:35						
Peoria at Wisconsin, 7:35						
Clinton at Beloit, 8						
FRONTIER LEAGUE						
EAST						
	W	L	PCT	GB		
Washington	28	21	.571	—		
Joliet	27	22	.551	1		
Kane County	25	23	.521	2 1/2		
Schaumburg	25	23	.521	2 1/2		
Traverse City	22	26	.458	5 1/2		
Windy City	16	31	.340	11		
WEST						
	W	L	PCT	GB		
Evansville	26	21	.553	—		
River City	27	22	.551	1/2		
Southern Illinois	24	20	.545	1 1/2		
Florence	24	24	.500	2 1/2		
Normal	21	25	.457	4 1/2		
Gateway	22	29	.431	6		

FRIDAY'S RESULTS						
Evansville 4, Washington 0						
Gateway 5, Traverse City 2						
Florence 4, Lake Erie 0						
River City 7, Joliet 4						
Normal at Schaumburg 5						
Windy City 13, Southern Illinois 5						
SATURDAY'S SCHEDULE						
Florence at Lake Erie, 6:05						
Woolly City at Southern Illinois, 7:05						
Gateway at Traverse City, 7:05						
Evansville at Washington, 7:05						
Joliet at River City, 7:35						
Schaumburg at Normal, 8:05						

PGA TOUR-A						
MILITARY TRIBUTE						
AT THE GREENBRIER						
2nd of 4 rds at The Greenbrier; White Sulphur Springs, W.Va.; Yardage: 7,286; Par: 70 (34-36)						
	65 (-9)	66 (-8)	67 (-7)	68 (-6)	69 (-5)	70 (-4)
Webb Simpson	31-30					
62 (-8)						
Wilner Kim	30-32					
63 (-7)						
Jojoquin Niemann	32-31					
64 (-6)						
Kelly Kraft	31-33					
65 (-5)						
Keegan Bradley	34-31					
J.J. Henry	32-33					
66 (-4)						
Jason Kokrak	33-32					
Kane C. Campbell	31-34					
67 (-3)						
Steve Wheatcroft	33-34					
Tom Hoge	33-33					
68 (-2)						
Austin Cook	29-37					
Xander Schauffele	31-35					
69 (-1)						
Ryan Moore	31-35					
70 (E)						
Billy Hurley III	32-34					</

## AUTO RACING

# Dillon hopes for more good luck at Daytona

BY EDGAR THOMPSON | Orlando Sentinel

DAYTONA BEACH, Fla. — The scene from Austin Dillon's rearview mirror was a thing of beauty.

The sight in front of the 27-year-old — a Daytona 500 victory — was even sweeter. "It's like a dream," Dillon recalled Thursday, two days before the Coke Zero Sugar 400 at Daytona International Speedway. "You come to the checkered flag and all you see is people behind you and nothing in front of you."

Much ultimately would lie ahead for the reigning 500 champion.

His win in February re-established the No. 3 Chevrolet famously driven by the late Dale Earnhardt and carried Dillon to another level in a sport that is in his blood. The grandson of iconic team owner Richard Childress, Dillon left Victory Lane for the whirlwind tour that accompanies the winner of NASCAR's Super Bowl.

An interview at the New York Stock Exchange expanded his mind while a TV appearance on "Live with Kelly and Ryan" tested Dillon's nerves. Ditto spearheading the seventh-inning stretch recently at Wrigley Field.

"Anytime you get nervous about certain things, you know it's a big deal," Dillon said. "It feels good to do that stuff. It was fun. There have been a lot of great things (associated) with the 500 win."

But the obvious benefit from Dillon's victory — just his second in NASCAR's top Cup series — has yet to materialize.

The Daytona 500 is supposed to serve as the table-setter for a special season, but Dillon has been stuck in neutral along with the rest of the drivers in the struggling Chevrolet Camaro. The impressive stable includes seven-time Cup series winner Jimmie Johnson and up-and-comers Chase Elliott and Kyle Larson, but only Dillon has drawn the checkered flag in 2018 driving a Chevy.

By this time last year, Chevrolet had won seven NASCAR Monster Energy Cup races in the now-discontinued Australian-built Chevrolet SS.

"Very surprised," Dillon said. "There was a lot going into this season. A lot of people were pumped up about the Chevy Camaro and we haven't delivered the wins we thought our camp would this year."

Larson nearly did Sunday at Chicagoland Speedway in Joliet, but he lost to



JOHN RAOUX/AP

Austin Dillon is hoping a return to Daytona on Saturday results in another win for him.

## COKE ZERO SUGAR 400

6 p.m. Saturday, NBC-5

■ Lineup, Page 5

Kyle Busch in a wild finish. Each driver bumped the other's car during the last lap, with Busch delivering the final blow before surging past Larson for the win.

"I wasn't upset at any point when I was sliding through (Turns) 3 and 4 or anything like that," Larson said Thursday. "I was cool with everything."

Dillon said Larson's close call was a step forward for the Camaro. During practice sessions this week, 10 cars topped 200 mph, including three Chevrolets.

An even bigger boost was given to Chevrolet on Friday, when Elliott turned a lap of 194.045 to win the pole for the Coke Zero Sugar 400. Hendrick Motorsports teammate Alex Bowman, who won the pole at the Daytona 500, joins Elliott on the front row and Johnson will start fourth.

Few drivers, though, return to Daytona International Speedway with more positive vibes than Dillon. Besides the life-changing February win, he has many fond memories from the hallowed grounds that nurtured stock-car racing.

"I feel (as if) I've been coming here since I was born," he said. "It's like a second home to me. ... I always enjoy coming here and having a chance to win."

egthompson@orlandosentinel.com

## GOLF

# Tiger, Phil float \$10 million match

Tribune news services

Phil Mickelson and Tiger Woods are contemplating a \$10 million winner-take-all exhibition match, according to Golf.com.

Mickelson was hoping the match would take place this week in Las Vegas, but negotiations with a television network and corporate support could not be worked out in time. Mickelson said they are working on a different date.

Woods' agent, Mark Steinberg, declined to comment on the report.

According to Golf.com, Woods and Mickelson started discussing the potential match when they were paired for a practice round at the Masters. Mickelson then publicly speculated about the possibility a month later at the Players Championship, when Mickelson and Woods were grouped together for their first two rounds.

"The excitement ... gets me thinking: Why don't we just bypass all the ancillary stuff of a tournament and just go head to head and just have kind of a high-stakes, winner-take-all match?" Mickelson said then. "I don't know if he wants a piece of me, but I just think it would be something that would be really fun for us to do, and I think there would be a lot of interest in it if we just went straight to the final round."

## IN BRIEF COLLEGES

# Genuine rarity: Phillips TE will roll with Tide

Tribune news services

Phillips tight end Jahleel Billingsley committed to Alabama on Friday, and if he follows through he will become the first player from Illinois to sign with the Crimson Tide in at least 20 years.

The 6-foot-4, 216-pound senior-to-be chose the defending national champion over Florida and Penn State. He is the fourth-best college prospect in Illinois and No. 294 nationally, according to the 247Sports composite ranking. He joins Alabama's 2019 class that is ranked No. 1.

Billingsley caught 31 passes for 431 yards and seven TDs as a junior as Phillips won the Class 5A state championship.

Billingsley's recruitment took off late in the spring. In March, he released a list of his top seven schools: Florida, Illinois, Michigan, Mississippi, Ohio State, Penn State and TCU. Strong camp performances brought the nation's elite programs into the mix. He took unofficial visits to Ohio State and Florida in May and official visits to Penn State and Alabama in June.

Notre Dame added another WR to its 2019 recruiting class when four-star prospect TJ Sheffield orally committed. The 5-foot-10, 170-pounder from Thompson's Station, Tenn., is the No. 236 player nationally, the No. 39 receiver and the No. 9 prospect in Tennessee, according to the 247Sports.com composite rankings. Arkansas, Ohio State and Purdue were among the other schools interested in Sheffield. ... Quincy RB Jirehl Brock, ranked the

**PGA:** Kelly Kraft shot a 7-under 63 and held a one-shot lead after the second round of A Military Tribute at The Greenbrier in White Sulphur Springs, W.Va.

Kraft's career-best round put him at 13-under 127, one stroke ahead of first-round leader Webb Simpson (67) and Anirban Lahiri, who shot a career-low 61.

Kraft, who has missed cuts in seven of his last 10 tournaments, has never led a PGA event after 36 holes.

"I've been up there before and I know I can play out here," he said. "I'm just looking for two more low ones and a bunch of scoring opportunities."

**LPGA:** Sei Young Kim shot a 7-under 65 for a four-stroke lead at the Thornberry Creek LPGA Classic in Oneida, Wis.

Kim was at 16-under 128, tied for the tour's lowest of the season, and four shots ahead of Yu Liu halfway through the event.

**European Tour:** Ryan Fox, Matthieu Pavon and Erik van Rooyen shared the lead after two rounds of the Irish Open in Donegal.

Danny Willett, ranked ninth in 2016 but now 442nd, catapulted into contention with a 2-under 70 after an opening 68. He was two shots behind Fox (69), Pavon (68) and Van Rooyen (65).

third-best prospect in the state by 247Sports, committed to Iowa State. ... Maryland received grand jury subpoenas seeking records in the federal corruption investigation into college basketball. ... William Strampel, former dean of Michigan State's College of Osteopathic Medicine and former supervisor of convicted sex offender Larry Nassar, retired.

**AUTO RACING:** Three-time NASCAR champion Tony Stewart, three-time Indianapolis 500 winner Dario Franchitti and NHRA legend Don Schumacher were among seven people chosen for the Motorsports Hall of Fame of America.

**NHL:** Former Blackhawks F Anthony Duclair signed a one-year, \$650,000 contract with the Blue Jackets. ... The Panthers agreed to terms with D Alexander Petrovic on a one-year deal. ... The Avalanche agreed on a two-year deal with F Matt Nieto. ... Free-agent F Tyler Dennis signed a one-year deal with the Maple Leafs.

**SOCCER:** Jesse Marsch resigned as coach of MLS' New York Red Bulls and was replaced by top assistant Chris Armas, a former U.S. national team defender. ... American defender Ream agreed to a new two-year contract with Fulham, recently promoted to the Premier League.

**ALSO:** Clifford Rozier, who played for the Warriors, Raptors and Timberwolves, died of a heart attack at 45 in Bradenton, Fla.

**Chicago Tribune Death Notices**  
Chicago Tribune extends our condolences to the families and loved ones of those who have passed.  
chicagotribune.com/deathnotice

## Death Notices

### Beck, Lawrence 'Larry'

Lawrence "Larry" Beck, 90, of Harbor Springs, MI, formerly of Darien, IL, and Stuart, FL, went home to his Lord surrounded by family on Thursday, June 28, 2018, at Perry Farm Village, Harbor Springs, MI, following a brief illness. He was born February 23, 1928, the son of James, Sr. and Astrid Beck, in Chicago, IL. He grew up in Chicago and was a graduate

of Hirsch High School. He served his country in the United States Army Air Force during 1945 and 1946. His interests were wide and varied, though he was particularly interested in his faith, his family, music, history, service to community, motorcycles, horses, golf, college sports, and education. He was taking courses at North Central Michigan College at the time of his death. He was a member of the First Presbyterian Church of Harbor Springs.

Mr. Beck married Nancy Glennie Beck on October 1, 1955, in Chicago, IL. They raised three children in the Chicago area. Mr. Beck started his vocation as a professional truck driver in 1946. He then founded Atlas Disposal in 1953, and went on to cofound Waste Management in 1971. Larry was instrumental in the development of Blockbuster Video, Boston Market, Einstein Bagels, Burnham Broadcasting, Birchwood Construction and L & N Properties. He was owner of Lorenzo's Restaurant on M119. He served his communities in the South Chicago Suburban Chamber of Commerce - President, South Suburban Waste Management Association - Board President, Alma College - Alma, MI. - Board Chairman, Monmouth College - Monmouth, IL, Board Member, and McLaren Northern Michigan Hospital, Petoskey, MI Board Member. Mr. Beck received the following recognitions/awards: Waste Industry Hall of Fame - Washington, D. C., Honorary Doctor of Law Degree - from Alma College and Monmouth College, and Outstanding Citizen of the Year Harbor Springs, MI, an honor he shared with his wife. In "retirement," Larry never met an old farm he didn't want to renovate. He was often seen driving his team of Percheron in the Harbor Springs Fourth of July parade, which was his favorite holiday. He was proud of Harbor Springs, his adopted town, and enjoyed his many opportunities to participate in numerous civic endeavors.

In addition to his wife Nancy of 62 years, he is survived by his daughter Holly (Mark) Riordan and sons Scott (Theresa) Beck and Thomas (Susan) Beck, grandchildren Brian (Amy) Riordan, Caitlin (Chad) Graff, Gavin (Chenelle) Riordan, Maura Riordan, Logan Beck, Hannah (Skylar) Van Ark, Rachel (Elias) Lehnert, Emma Beck, Charles (Amy) Finley, and Nikki Finley, great-grandchildren Dyllin Wood, Madelyn and Elizabeth Finley, and Leola Graff, sister Betty Hansen, brother-in-law Edward Johnson, numerous nieces and nephews, his beloved dog Buddy, and numerous friends whom he considered family.

He was preceded in death by his parents, James, Sr. and Astrid Beck, his in-laws Arthur and Harriet Glennie, brother James Beck, Jr., sisters Agnes DeLaurent, Myrna Kilborn, and Margaret Johnson, sister-in-law Barbara Beck, brother-in-laws Laurice DeLaurent, James Kilborn, and Rev. Robert Hansen, nephews Kermit DeLaurent, Craig Johnson, and Paul Beck, and great-grandson Thomas James Teal.

Visitation for Mr. Beck will be Saturday, July 14, 2018 at 9 am at the First Presbyterian Church of Harbor Springs followed at 10 AM by a memorial service, officiated by Kip Murphy, Ed Warner and Tom Cook. The memorial service can also be watched live @ <http://fpchs.org/>. The family wishes to thank the caring staff at Perry Farm Village, Hospice of Northwest Michigan, and Ed Warner for their love and support of Larry. In lieu of flowers, the family would ask that donations be directed to We Grow Dreams, [wegrowdreams.org](http://wegrowdreams.org), an organization that Larry & Nancy supported for years.

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### Gonsky, Ronald Mervin 'Ronnie'

Ronald Mervin Gonsky, husband of Carol (McKellin), father of Jason and Liz, stepdad to Mitch, uncle to many, surrogate dad and uncle to more, took his last breath July 1.

Ron was loved by many for his generosity, kindness, and enthusiasm for life. Ron talked with everyone and nobody was a stranger.

Beloved son of Janet (Klinsky) and Henry, Ronnie was born on June 20, 1936 on the West Side of Chicago, where he was raised with his brother, Paul, in a close extended family and was a senior member of the Cousins Club. He became the first college and law school graduate of his family. After a stint in the national guard, where he had to wear his own shoes until they found a pair of boots big enough for him, Ron spent 18 months traveling in Europe, North Africa, and Russia before starting his law office in Chicago. The office parties were legendary.

Ron is survived by two children, Liz (Brian) and Jason (Amy), from his marriage to Marilyn, and a stepson, Mitch (Pam) from his marriage to Carol. He enjoyed nothing more than spending time with his grandchildren: Gabi, Jacob, Shiloh, Tallulah, and Mackenzie. Ron loved life. He traveled widely and ate with gusto. Ron loved a party, going out for dinner, dessert, tasting your dish, and ordering a lot of appetizers "for the table." He was an avid skier and learned to snowboard at 65. Ron loved the beach, riding horses and a bike, and he especially loved people. He saw the best in everyone and enjoyed the opportunity to give people the chance to grow. He never asked for thanks but was happy to help.

Ron was called the turtle because he could be slow to make decisions, but he was loved for his patience, fairness, and kindness. He will be greatly missed.

A memorial celebration of Ron's life will be held in August in Chicago with details to follow.

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### Korbmacher, Luke J.

Age 38 of Medina, MN., formerly Chicago, on July 3rd. Survived by wife Emily; children Dylan, William and Lauren; mother Kim Beckler; 6 siblings and other family. Luke was employed with Wells Fargo in Chicago and moved to Minneapolis 5 years ago. Mass of Christian Burial 11 AM Saturday, June 7 at the Church of the Holy Name of Jesus, 155 County Road 24, Medina, MN. Visitation at church one hour before Mass. Gearty-Delmore Funeral Chapel, Plymouth MN. [www.gearty-delmore.com](http://www.gearty-delmore.com)

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### Maida, Charlotte A.

Charlotte A. Maida, 71, Yorkville, IL, passed Thurs., July 5, 2018. Born in Chicago, IL, Sept. 6, 1946 daughter of the late Charles and Harriet (Novak) Ross. Survived by her husband, Ronald Maida, Yorkville, IL; children, Chris (Jill) Maida, Lombard, IL and Laura Maida, Sugar Grove, IL; grandchildren, Alicia Rocha, Josh Maida and Luke Maida; siblings, Shirley Ross, Naperville, IL, Tom (Elaine) Ross, WA, Bob Ross, Naperville, IL and Rich (Terry) Ross, Bolingbrook, IL; several nieces and nephews. Funeral Service 7:00 PM, Mon., July 9, 2018, Larson-Nelson Funeral Home, 1617 N. Bridge St., Yorkville, IL. Visitation 5:00 til 9:00 PM, Sun., July 8, 2018 and 4:00 PM til the Hour of Service, Mon., July 9, 2018 Nelson Funeral Home, Yorkville, IL. Arrangements by Nelson Funeral Homes & Crematory, [www.NelsonFuneralHomes.com](http://www.NelsonFuneralHomes.com) (630) 553-7611.

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### Mangin, Daniel P.

Daniel P. Mangin age 80, lifelong resident of Evergreen Park, died on Friday July 6, 2018. Loving husband of Mary Ann (nee Farrell); Dan attended Most Holy Redeemer Elementary School and graduated from De LaSalle High School in 1957. He served in the U.S. Army and was a proud member of Cement Mason Local 502 until he retired in 2000. Beloved brother of Mary Ann (Jack) Malloy and the late Tom, William, and Michael. Dedicated father of sons Dan (Anita), Kevin (Sande) and Marty (Karen). Proud grandfather of Katherine, Rocco, Jackie, Tommy, Ryan, Danny, Patrick, Emily and Molly. Fond uncle of many nieces and nephews; Friend to all who knew him. Visitation Sunday, July 8th from 3:00 p.m. to 9:00 p.m. Funeral Monday, July 9th 9:30 a.m. from Curley Funeral Home, 6116 W. 111th Street, Chicago Ridge to Most Holy Redeemer Church, 9525 S. Lawndale Ave., Evergreen Park; Mass 10:30 a.m. Interment Holy Sepulchre Cemetery; in lieu of flowers, memorial donations may be made in Daniel's name to the Brendan Murrily Scholarship Fund at 12850 South Pheasant Ct., Palos Heights, IL 60463 would be appreciated; For Funeral info 708-422-2700, or [www.curleyfuneralhome.com](http://www.curleyfuneralhome.com)



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### Price, Robert Burton 'Bob'

Robert Burton Price Jan.31,1945 -Feb.22,2018 passed away in Sarasota , Florida. The son of Bette and Burton Price of Oak Lawn Bob was raised in Oak Lawn, Ill. and was a recent resident of Orland Park, and Sarasota. He served aboard DER Falgot in the Navy during the Viet Nam conflict, and worked lifelong in the auto industry. He is survived by two sisters, Sally Sappenfield (Thomas), and Wendy Starita and brother Raymond,(Nancy), as well as many nieces and nephews. A memorial service will be held at All Saints Lutheran Church 13300 S La Grange Road, Orland Park, IL on Monday evening at 7:00PM, Pastor Don Borling officiating.

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### Race, Ann L.

Ann L. Race nee Burgderfer, age 81, passed away surrounded by her family on July 4th, beloved wife of William S. Race, loving mother of Sarah(Michael) Huesing, Mary (Tom) Seeberg, William S. Jr.(Sara) and Robert (Christina) Race. Devoted grandmother of Emily and Will Huesing, Mary Claire and Mark Seeberg, Whitney, Liam, Katelynne and Megan Race and the late Elizabeth Anne "Lizzy" Seeberg. Funeral Mass Monday July 9 at 10:00 am at Our Lady of the Brook Church, 3700 Dundee Road, Northbrook, A private family burial will follow at Sacred Heart Cemetery. In lieu of flowers contributions to JourneyCare Care Center, 2050 Claire Ct., Glenview, IL 60025 or Cancer Wellness Center, 215 Revere Drive, Northbrook, IL 60062 appreciated. Funeral info: John E. Maloney Funeral Home-773-764-1617



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### Russell, Janet J

Janet J (Fortune) Russell, of Bartlett, Illinois, born on June 3, 1944 in Chicago, Illinois, to the late Julia Fortune and the late Charles Fortune, passed away at age 74 on June 26, 2018 in Austin, Texas. Janet was married to the late Wayne L Russell. She was preceded in death by her brother Chuck Fortune and sister Joan Bourke. Janet is survived by her daughter, Rene (Russell) Corbett; sister, Marilyn Carlson; grandson, Michael Corbett. and aunt and great aunt to many. Janet graduated from Northern Illinois University in 1987. She was in the Truck Leasing industry at DaimlerChrysler as a Funder until retiring in 2008. Some of Janet's favorite activities were crossword puzzles (could always find one in her car) and a wide variety crafts. Those who wish may donate in Janet's name to American Cancer Association. Friends and family members may attend the celebration of life gathering on Saturday, August 4 from 12:00 to 3:00 p.m. at Mamma Maria's, 438 S York Rd, Bensenville, Illinois, 60106.

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**LEGAL NOTICES GOVERNMENT/EDUCATION**

**BID NOTICE**  
NOTICE IS HEREBY GIVEN by the President and the Board of Trustees of the Village of Melrose Park, Cook County, Illinois, that bids will be received for the following improvement:

"2018 Water Main Improvements," including the installation of approximately 400 feet of ductile iron water main with associated fire hydrants, valves, valve vaults, and services. Sealed bids will be received up to the hour of 11:00 A.M. on Tuesday, the 17th day of July, 2018 in the Office of the Village Clerk, Melrose Park Civic Center, 1000 N. 25th Avenue, Melrose Park, Illinois 60160, and will be publicly opened and read at that time. Bidding documents are available at the office of the Municipal Engineer, Edwin Hancock Engineering Co., 9933 Roosevelt Road, Westchester, Illinois 60154. The Engineer has been authorized to refuse to issue specifications and proposals to any person, firm, or corporation that he considers to be unqualified. No bidding documents will be issued after 4:30 P.M. on Friday, July 13, 2018. Proposals must be submitted on the forms provided. All proposals must be accompanied by a bid security of not less than five percent (5%) of the total amount of the proposal. The Village of Melrose Park reserves the rights to determine the lowest, responsive, responsible bidder, to waive irregularities, and to reject any or all bid proposals. BY ORDER OF THE PRESIDENT AND BOARD OF TRUSTEES VILLAGE OF MELROSE PARK, ILLINOIS

**LEGAL NOTICES GOVERNMENT/EDUCATION**

**IL DEP. OF NATURAL RESOURCES COASTAL MANAGEMENT PROGRAM PUBLIC NOTICE**

The U.S. Army Corps of Engineers has requested an IDNR/CMP Federal Consistency Determination for the repair and modification of the Chicago Lock North Pier, in Lake Michigan, in the City of Chicago, IL. Inquiries and requests to view the complete application may be directed to Jim Casey of the IDNR/CMP's Chicago Office at (312) 793-5947 or [james.casey@illinois.gov](mailto:james.casey@illinois.gov). The full application is also available at <https://www.dnr.illinois.gov/cmp/Pages/CMPFederalConsistencyRegister.aspx>. You are invited to send comments regarding this project to 160 N. LaSalle Street, Suite 5-703, Chicago, IL 60601 by August 6, 2018.

**LEGAL NOTICES**

THE CITY OF EVANSTON NOTIFIES ALL INTERESTED PARTIES BY PUBLICATION: The property located at 2020 Green Bay Road, Evanston, Illinois, 60201 with PIN: 10-13-205-004-0000 is open and vacant and constitutes an immediate and continuing hazard to the community. The City of Evanston intends to DEMOLISH the structure and remove all debris, garbage, or other hazardous, noxious, or unhealthy substances or materials if the owner or owners or lienholders of record fail to do so within 30 days of publication notice. Legal Description: LOT 7 IN THAYER AND CHANDLER'S SUBDIVISION OF BLOCK 1, 6, AND 7 OF GRANT AND JACKSON'S ADDITION TO EVANSTON IN THE NORTHEAST QUARTER OF SECTION 13, TOWNSHIP 41 NORTH, RANGE 13 EAST OF THE THIRD PRINCIPAL MERIDIAN, IN COOK COUNTY, ILLINOIS. The City of Evanston can be reached regarding this publication notice at: **847.866.2937** 5696484 7/5,7/6,7/7/2018

**NOTICE OF ASSUMED BUSINESS NAME**  
Notice is hereby given, pursuant to "An Act in relation to the use of an Assumed Business Name in the conduct of transaction of Business in the State," as amended, that a certification was registered by the undersigned with the County Clerk of Cook County. Registration Number: D18154802 on June 27, 2018. Under the Assumed Business Name of KATRINA S BATES FUNERAL SERVICE with the business located at: 3125 W ROSSEVELT ROAD, CHICAGO, IL 60612. The true and real full name(s) and residence address of the owner(s)/partner(s) is: KATRINA BATES-GREEN 3125 W ROSSEVELT ROAD CHICAGO, IL 60612, USA

**LEGAL NOTICE**  
Notice is hereby given, pursuant to "An Act in relation to the use of an Assumed Business Name in the conduct of transaction of Business in the State," as amended, that a certification was registered by the undersigned with the County Clerk of Cook County. Registration Number: D18154812 on June 27, 2018. Under the Assumed Business Name of SNOW WHITE LAUNDRY with the business located at: 1431 WEST ROOSEVELT ROAD, BROADVIEW, IL 60155. The true and real full name(s) and residence address of the owner(s)/partner(s) is: Owner/Partner Full Name: JIM KLINE Complete Address: 6442 EMERALD COURT WILLOWBROOK, IL 60527, USA

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SATURDAY, JULY 7 NORMAL HIGH: 84° NORMAL LOW: 64° RECORD HIGH: 102° (1980) RECORD LOW: 45° (1983)

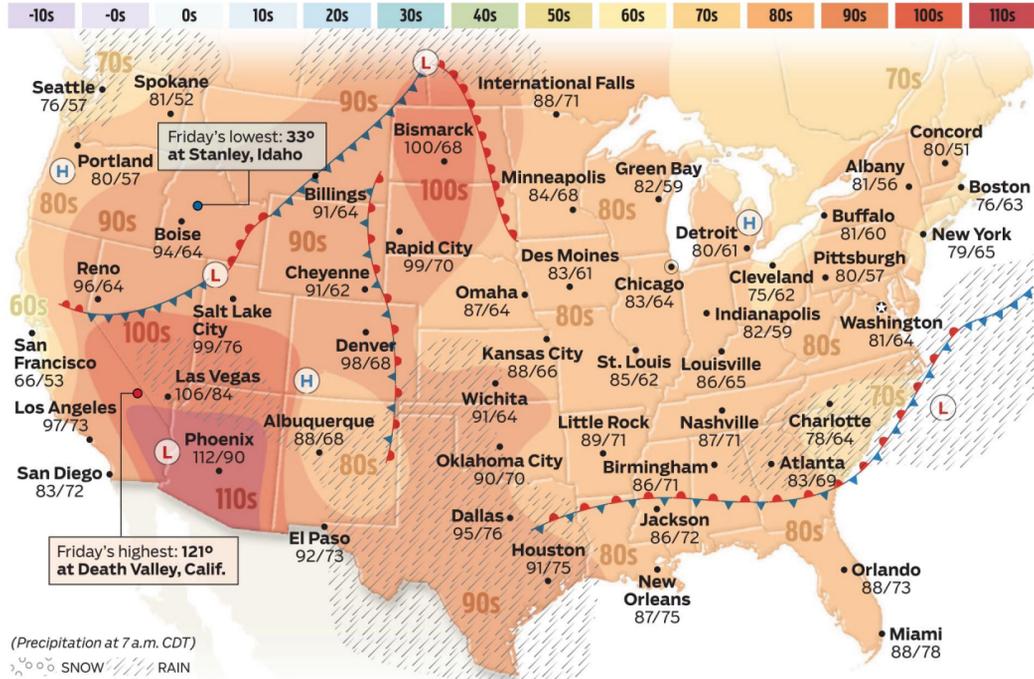
## Pleasant July weather in town for the weekend

### LOCAL FORECAST

**HIGH** 83 **LOW** 64

■ **Sprawling high pressure over the Great Lakes brings perfect midsummer weather.**  
 ■ Clear and cool early. Daybreak temps range from mid 50s inland, to mid 60s downtown.  
 ■ Light winds become east around 10 mph by afternoon. Waves along city beaches continue to subside.  
 ■ Under full sunshine, dry, low dew point air warms quickly. Afternoon highs reach the mid 80s inland. Readings hold in mid 70s at the lakeshore.  
 ■ Skies stay clear overnight. Temps dip to the 60s.

### NATIONAL FORECAST



High pressure centered over eastern Wisconsin late Friday was responsible for bringing significantly cooler, less humid air to the region. Northeast winds gusting to near 30 mph on the lakefront limited high temperatures to the 70s across most of the metro area. The official high of 75 degrees at O'Hare was the city's coolest daytime reading in two weeks. The drop in humidity was equally significant. At 2 p.m. Thursday, the dew point stood at 75 degrees. By the same time Friday, it had dropped to 54, the equivalent of going from Gulf Coast-level humidity to a North Woods environment. This weather is forecast to move slowly eastward while maintaining its influence. Saturday and Sunday are to have nearly cloudless skies, low humidity and light winds. Temperatures will warm, reaching the upper 80s Sunday afternoon.

### SUNDAY, JULY 8

**HIGH** 89 **LOW** 70

Temps start to increase, but humidity remains low. Another day of bright sunshine sends temps to near 90 W-S of the city. Lakeshore holds closer to 80. Winds turn E at 10 mph.

### MONDAY, JULY 9

**HIGH** 93 **LOW** 68

Work week opens sticky as high pressure shifts east, and heat/humidity build. Scattered clouds form in the afternoon. Temps peak in the low 90s. S-SW winds 10 mph.

### TUESDAY, JULY 10

**HIGH** 87 **LOW** 67

Brief t-storms possible early as a cold front passes, otherwise partly cloudy and a bit cooler. Highs upper 80s inland/upper 70s at the lake. NE winds 10-15 mph.

### WEDNESDAY, JULY 11

**HIGH** 88 **LOW** 68

High pressure stays in control, bringing abundant sunshine and drying east winds of 10-15 mph. High temps again range from upper 80s inland to upper 70s lakeside.

### THURSDAY, JULY 12

**HIGH** 92 **LOW** 72

Winds turn SW 10-15 mph, allowing tropical air to filter into the Midwest. Highs reach the low 90s, though a lake breeze may cool the beaches. T-storms possible at night.

### FRIDAY, JULY 13

**HIGH** 94 **LOW** 74

Heat dome builds over the central U.S. sending area temps to the low and mid 90s, with 70-degree dew points. Scattered clouds build midday, but storms are unlikely.

### ASK TOM

Dear Tom,  
 My wife Marion and I were married on Sunday, July 7, 1957, in Joliet in the afternoon. The church did not have air conditioning, just some open windows. It was sweltering. Could you check to see what the temperature was that day? Everyone there said it felt like it was at least 100 degrees.  
 — Robert Winterstein, Joliet

Dear Robert,  
 It was indeed a sweltering day. Although the temperature did not make it to 100 degrees, it certainly must have felt like it was. The afternoon high temperature in Joliet was 95 degrees on July 7, 1957, and there was abundant sunshine. The morning low was 64, and no rain occurred. Additionally, it was the hottest day of the year (tied with 95 degrees the following day). Congratulations on your 61st wedding anniversary!

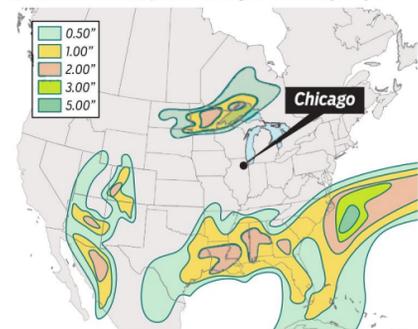
Write to: ASK TOM  
 2501 W. Bradley Place  
 Chicago, IL 60618  
 asktomwhy@wgnv.com

WGN-TV meteorologists Steve Kahn, Richard Koeneman, Paul Merzlock and Paul Dailey, plus Bill Snyder, contribute to this page.

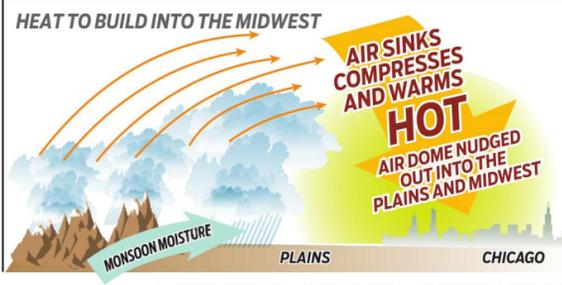
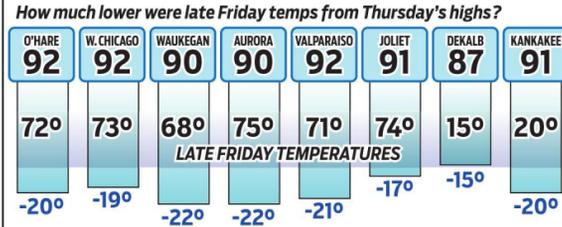
Hear Tom Skilling's weather updates weekdays 3 to 6 p.m. on WGN-AM 720 Chicago.

## Dry, warm weather pattern to develop over the weekend

**MAIN THUNDERY DOWNPOURS TO BYPASS CHICAGO**  
**Estimated total 7-day rainfall**  
 Forecast covers the period through 7 PM Friday, July 13



### CHICAGO'S BIG LATE-WEEK COOLDOWN



### CHICAGO DIGEST

**FRIDAY TEMPERATURES**

LOCATION	HI	LO	LOCATION	HI	LO
Aurora	79	65	Midway	78	71
Gary	74	68	O'Hare	75	69
Kankakee	78	68	Romeoville	77	68
Lakefront	75	67	Valparaiso	77	68
Lansing	73	69	Waukegan	72	66

**CHICAGO PRECIPITATION**

PERIOD	2018	NORMAL
Friday	0.00"	0.11"
Month to date	0.27"	0.61"
Year to date	26.75"	17.14"

**SATURDAY SUNBURN FORECAST**

TIME OF EXPOSURE BEFORE SUNBURN BEGINS	2018	NORMAL
7 a.m.	1 hour, 51 minutes	
1 p.m.*	17 minutes	
4 p.m.	42 minutes	

SOURCE: Dr. Bryan Schultz \*Peak intensity

**LAKE MICHIGAN CONDITIONS**

	SATURDAY	SUNDAY
Wind	E-10 kts.	SE-10 kts.
Waves	2-3 feet	1-2 feet
Fri. shore/cree water temps	65°/62°	

**FRIDAY PEAK POLLEN LEVEL**

POLLEN	LEVEL
Tree	Low
Grass	Low
Mold	High
Ragweed	0
Weed	Low

SOURCE: The Gottlieb Memorial Hospital Allergy Count, Dr. Joseph Leija

### CHICAGO AIR QUALITY

Friday's reading **Good**  
 Saturday's forecast **Moderate**  
 Critical pollutant **Ozone**

**SATURDAY RISE/SET TIMES**

Sun	5:23 a.m.	8:27 p.m.
Moon	1:16 a.m.	2:29 p.m.

**SATURDAY PLANET WATCH**

PLANET	RISE	SET
Mercury	7:34 a.m.	9:54 p.m.
Venus	8:54 a.m.	10:42 p.m.
Mars	10:04 p.m.	7:11 a.m.
Jupiter	3:24 p.m.	1:43 a.m.
Saturn	7:32 p.m.	4:48 a.m.

**BEST VIEWING TIME**

PLANET	DIRECTION
Mercury	9:15 p.m. 6° WNW
Venus	9:15 p.m. 15.5° W
Mars	2:45 a.m. 25° S
Jupiter	9:15 p.m. 32.5° SSW
Saturn	12:15 a.m. 25.5° S

SOURCE: Dan Joyce, Triton College

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# — eNEWSPAPER BONUS COVERAGE —



DENIS POROY/AP

## GREAT LOSS SHAPES QB'S LIFE

Former Washington State quarterback Tyler Hilinski (above) committed suicide last winter. But his family, and particularly younger brother Ryan, have found sustenance in his death. Ryan leans on the memory of his brother as he prepares to play quarterback at South Carolina, and his parents have formed a foundation to address the issue of suicide.

### Future South Carolina player finds strength in what he learned from brother who committed suicide

BY BEN BREINER

The State (Columbia, S.C.)

When you look down at the wristband, this is what you must do.

- Turn to somebody to your left.
- Turn to somebody to your right.
- Tell each person three things you love about them.

Why would someone do this?

"Just being that light in somebody's life," future South Carolina quarterback Ryan Hilinski said. "That if they're struggling, you can help them out."

That number on the wristband, the No. 3 alongside the words "Hilinski's Hope," was worn by Hilinski's older brother Tyler. He was a quarterback, like both of his brothers. Last January, he took his own life.

Tyler's family, his Washington State teammates didn't know his struggles. And since, they've been left to mourn, cope, wonder why and find ways to move forward.

Ryan Hilinski, one of the top quarterback recruits nationally in the 2019 class, will soon become a South Carolina Gamecock, following a path that his oldest brother Kelly started as they grew up in Southern California and that Tyler took to another level.

And although Ryan's brother is no longer in his life in some ways, none of the Hilinskis will ever let Tyler be truly gone.

"I always say a prayer in the morning to him," Ryan said. "I always say a prayer at night to him. I just talk to him, make sure he's doing all right. I know a lot of people might say: 'That's weird. He's talking to his dead brother.' But no, he's always with me, with everything I do and I say."

#### A brother's story

It takes only a few words about Tyler before Ryan's voice starts to break with emotion.

But he doesn't stop.

He's talking to a stranger on the phone thousands of miles away and not holding much back. He wants to tell how his brother was a light in the lives of so many around him. It doesn't seem easy, talking

about someone he was so close to, suddenly gone, but he and his family keep Tyler at the front of their minds.

"He was probably one of the nicest, most joyful kids you'll meet, for sure," Ryan said. "Every single person that he met, he put a smile on their face. And if they were having a bad day, he made sure they had a good day."

Ryan mentioned his brother April 4 when he shared the news that he was committing to the Gamecocks. His family had been in Hawaii, a trip they took to spread Tyler's ashes at a lighthouse with significance to the family.

He asked his brother if South Carolina was the place, he said, and that sealed it.

Kelly was Tyler's quarterback in Pop Warner. When Kelly broke a bone in his leg, Tyler took over. A trip to a camp put on by QB guru Steve Clarkson led Kelly to getting private lessons from the coach.

His parents, Kym and Mark, asked if he wanted all the responsibilities that come with playing that position. He did.

"The position of quarterback is something we kind of all gravitated toward, being the kids that we are," Kelly said. "We always did well in school, did well in the community, but always wanted to be leaders, wanted others to follow us. That position, I think, in all of sports is the position where you're a leader. It started off with me, but Tyler and Ryan followed closely and, of course, outdid me as younger brothers should."

It was Tyler who broke through to start a college game. Kelly was set to go to Arkansas before Bobby Petrino's departure led him to change directions and go to Columbia and then Weber State. He never started a game at a four-year school.

Tyler went to Washington State, coming in multiple times in relief across the 2017 season and throwing for nearly 1,200 yards. He was set to be the Cougars' starter after Luke Falk graduated.

But that's the one-dimensional description of an athlete, points that encompass one perspective on a career but neither a person nor an experience.

Mark and Kym hardly spoke publicly about Tyler until the last few months. In a TV interview in late May, Kym spoke at length about the kind of person he was and said: "I don't think we're OK. I don't."

The family revealed recently that an autopsy showed Tyler had brain damage known as chronic traumatic encephalopathy, or CTE, in an interview on NBC's "Today" and a story in Sports Illustrated. It was only the first stage of CTE, but a doctor told the family that Tyler's brain looked "like that of a much older, elderly man," SI

reporter Greg Bishop wrote.

"It helped us to know," Kelly told the magazine. "We have a legitimate why. That's enough of that."

Ryan remembers a brother who was always upbeat, always pursuing what he wanted. That, in some ways, masked things, but it's not something either brother could hold against Tyler.

"Tyler's just one of those kids that would never stop working hard," Ryan said. "And I know he worked so hard to be where he was before his life ended. I'm just super proud of him because I know our family was super proud of him, and he just tried to make us happy and not be a burden on us. So mostly what Tyler was, was just a joyful kid, never had a bad day, and we love him for it."

#### That day

The way the Hilinskis remember it reflects the sudden nature of trauma: There are the details before, mundane, everyday life happenings, and the blur after.

"I can remember coming home from school and I actually took a nap," Ryan said. "And I got a text from him saying, 'Hey, we won our last Fortnite game together.' And I said, 'Yeah, we did, let's play tonight.' And I never got a response."

Hundreds of miles away, Kelly was in lab at Weber State in Utah. The future medical school student had talked to Tyler earlier in the day. They talked about — what else? — Fortnite.

Then came the text from Nick Begg, a teammate of Tyler's and a friend from Southern California.

"He was like: 'We can't find Tyler. He didn't show up to workouts,'" Kelly said. "I packed up my stuff, threw all my crap in my bag and walked out of class, called Nick up right away and said, 'What's going on?' This is an older brother thinking Ty slept through workouts or is dealing with something or whatever. So I hopped on the phone and tried to call him and of course no answer, no text back."

The last he heard from his brother was planning that video game. Tyler was in class and got an "I love you" to close the call.

In California, Kym woke up Ryan and sent him off.

"She was breathing really heavily and said, 'Hey, go to camp,'" Ryan said. "So then I went to the camp and my oldest brother Kelly called and said, 'Hey, go home, go see Mom.' So I went home and it

Turn to *Hilinski*, Next Page

# eNEWSPAPER BONUS COVERAGE



YOUNG KWAK/AP

Tyler Hilinski (3) in 2017 with former Washington State teammates, defensive back Kirkland Parker (10) and wide receiver CJ Dimry, after a 47-44 triple-overtime win over Boise State.

*Hilinski, from Previous Page*

was just kind of a blur from there.”

The gut-wrenching duty of breaking the news to the family fell to Kelly.

“I was the one that found out first and I had to tell the rest of the family,” Kelly said. “And so I was sitting at the kitchen in my apartment. I remember getting the call and sharing it. I just steeled myself and called my dad, called my mom, called my brother and lost it. Just completely broke down.”

The next three days were that same blur.

The family went to Pullman, Wash., and the outpouring of support was something to behold. More than 1,000 fans came out for a candlelight vigil. Teammates who had graduated came back from across the country for the chilly, tearful night.

Kelly remembers shaking hands, hugs, kisses, but what came through more were the stories. Strangers told the family stories, how the brother they lost was always lifting someone up, making their day better, helping in that little way.

“You could just tell from the amount of people that reached out and the amount of people that said, ‘Hey, we’re sorry about your loss,’” Ryan said. “You could just tell how many people Tyler touched and how many lives he changed.”

## The trip

It wasn’t as much a suggestion as something the Hilinskis knew they would do.

There’s a lighthouse they had gone to often on vacations to Hawaii. It had a special tie to Kym’s mother, who died of ALS, and it seemed only right that Tyler’s ashes would be spread there.

“‘Nana’s lighthouse’ is what we call it,” Kelly said. “It was just after my grandma passed away. We got a lei from the hotel and we brought it out and we threw it in the ocean and we said goodbye to our grandma. And that was it.”

The next day, the three brothers went back.

“We were sitting in the water, doing whatever brothers do, goofing around,” Kelly said. “And this is a true story, not making it up. Same lei came right up to us. We were standing probably 2 feet in. Not a petal off it. Nothing wrong with it. It just came right back up to us. So the three of us grabbed it and went sprinting back to my mom, who was sitting by the pool. Just sprinting and screaming, ‘Mom! Mom!’

“Ever since then, it’s been Nana’s lighthouse. We thought, it’s only right that we go back to honor Tyler the same way.”

So earlier this year, the family again went to Hawaii, this time to say goodbye to Tyler.

It was the day before when Ryan asked Tyler’s guidance on where he should go to school and got the OK for South Carolina. A few days later in April, he reflected on it while still on the island.

“We’ve been coming here since I was about 7 or 8,” Ryan said. “(Kym) thought that it was only right to come here and do Tyler’s as well. And we all agreed, so we all came here.”

That lighthouse will stay with Ryan forever. He and Kelly got it tattooed on their wrists, along with Tyler’s No. 3 on their sides.

Those gestures make it hard to use the word “closure” to describe what the trip meant. It was a step in grieving, a release, but things with Tyler were not — and won’t be — closed and put aside.

“I think it’s kind of a relief,” Ryan said. “Kelly said the hard part’s already kind of done. Just letting him go was kind of a relief because we know he’s at peace. Because he loved the ocean. It was his favorite thing. We could barely get him out when he was in it. He loved it. It was his peaceful place. I think it was good to know that he was in a better place now and just a relief now to let him go.”

## Building their ‘why’

There’s something difficult in sharing. With the prominence of Tyler’s death, Ryan is often approached about it with

**“I can remember coming home from school and I actually took a nap. And I got a text from him saying, ‘Hey, we won our last Fortnite game together.’ And I said, ‘Yeah, we did, let’s play tonight.’ And I never got a response.”**

—Ryan Hilinski on his late brother, Tyler

someone else’s story, some kind words. There’s a certain aspect when it’s brought up and a survivor has to interact with those experiences again.

Ryan always tries to give the best response he can. Maybe those people are going through something. Maybe Tyler’s story helped them just a little bit.

He owes it to them to answer with utmost kindness.

“It’s a good thing,” Ryan said. “I know there’s a lot of people out there that have been struggling that have reached out because of Tyler. And I know it’s kind of hard to say, but his death saved so many lives because some people saw that it’s not worth it and you could have all these people around you supporting you.”

“It’s good to see people that are struggling are reaching out.”

Suicide is often a taboo subject, something not talked about or faced fully, even in an era when mental health awareness is rising.

The Hilinski family instead attacked it head on. They didn’t know what their brother and son were going through, but they’re not going to shy away from it.

They started the Hilinski’s Hope Foundation aimed at eliminating the stigma around mental health and student-athletes. Kelly was in Pullman for his brother’s memorial, meeting at the school’s cougar statue and paying respects with hundreds of others when the idea took root.

“I woke up the next morning to a text from my mom that said, ‘Hilinski’s hope,’” Kelly said. “That’s it. That’s all it said. So I said, ‘What? What is that?’ She just said, ‘Our why.’ Since that day ... it’s grown into something that’s going to change the world.”

Kelly said the foundation has worked to advocate for things as big as adding psychologists to the staffs of college teams or as small as training students to recognize signs or words or actions that might show a teammate or friend is battling something. He didn’t take long to say they wanted to show athletes there’s another option, not just holding it in.

They aim to get programs installed across the country. Washington State combined its spring football game with a mental health event. They have the wristbands with Tyler’s No. 3 that remind wearers to turn left and right and tell each person three things they love about them.

“It shouldn’t take my brother’s death to galvanize a nation, but that’s what it is and that’s what we’re doing,” Kelly said. “We’re playing it day by day, but our main goal is to eliminate the stigma surrounding mental health and men in general. ‘Be too tough and put the helmet on and your problems aren’t big enough to complain about.’ We’re trying to eliminate that, and it’s a lofty goal. I understand that and we all understand that, but it gives us our why to keep moving forward and to honor Tyler’s name.”

The family received thousands of letters after Tyler’s death. The day after, Ryan got an email from a man who didn’t follow football at all but wanted to reach out. A teenager in Ireland reached out to let the family know Tyler’s death made an impact all the way over there.

Kelly said his mother replies with handwritten letters thanking those who write, who share cards or stories or poems, messages from elementary school kids who never knew Tyler, even NFL coaches.

It helps them move forward, reminds them their personal heartbreak won’t be in vain.

“I want him to live on because his life was so short,” Ryan said. “We just want him to live on, want him to continue ... through me mostly, and through my parents and my brother about what they do, because he was so involved with my recruiting, my college career. He was so involved with Kelly getting into med school, and he was so involved with my parents having a happy marriage. And it’s just, a lot of the things, we like to keep him with us because I think he wanted to be with us, but spiritually, he just couldn’t.”

## The big move

At the moment of Tyler’s death, life and the realities of growing up had splintered the family’s geography.

Ryan and his parents remained in Southern California. Kelly had gone to the East Coast and then northern Utah. And Tyler had been tucked away in the southeastern corner of Washington State, nearly a 10-hour drive from the closest relative.

It’s unlikely that will happen again.

“I don’t think we’ll be far from each other in any parts of our lives moving forward,” Ryan said. “Because we just want to be together. We all know what we’re going through. Our own personal problems, our own struggles, but just having each other together, is just a good thing to have.”

When Ryan finishes his high school football career and enrolls at South Carolina in January, his parents will come with him. The plan is for Kelly and his girlfriend to come out as well, with Kelly enrolling in medical school at South Carolina.

He dropped out of school this spring to help his family and is now on track to graduate next spring with a double major in microbiology and chemistry. He wanted to be a heart surgeon or emergency physician, but after Tyler’s death he wondered what was really important.

“Ryan’s like — slap, slap — ‘What the hell’s wrong with you?’” Kelly said. “‘You’ve been the nerd of the family for 23 years. Get yourself out of it. This is what you wanted to do. Why would you ever change? If anything, this should motivate you more.’ That’s probably the only advice I’ll ever take from Ryan, but it was some of the best advice I’ve ever gotten.”

Ryan spoke with actions, too, telling the coaches recruiting him he wouldn’t go to a school that didn’t entertain the thought of helping Kelly get into medical school.

That’s how Kelly found himself talking to a dean of admissions from South Carolina’s medical school on the field at Williams-Brice Stadium when the family visited Columbia, S.C.

And the family has another reason for staying together by moving across the country.

“I don’t think we can stay in the same house where Ty grew up in,” Kelly said. “The friends, the family, the memories that we made here will not be tainted. They’re not tainted by any means; that has a negative connotation. But they have Tyler all around it. It’s hard to move on. ‘Moving on’ sounds bad because we’re not moving on. But we want to take the next step forward in healing, and it’s tough to do that being here.”

They knew that all spread out, they didn’t quite feel as close as they had been. They don’t want to experience that again.

“We wanted to be in the same state,” Kelly said. “Not necessarily the same city, but the same state to an hour and a half away. If Ryan wants to come home for a night or wants to bring his receivers over to my parents’ house, she’d cook for them. She doesn’t cook very well, but she’d order some food for them, do their laundry and that’s what we wanted. Wanted to be a family again.”

They’ll be moving away from California, as a family, together, and they’ll be together with Tyler as well.

In a sense, a part of him is left in the Palouse region and Washington State with grieving teammates. Another part is in Hawaii, with family and a place the Hilinskis cherish.

But he’ll also be with them, in their hearts, their minds, their spirits and their actions.

Look down at the wristband.

■ Look to your left.

■ Look to your right.

“If they’re struggling or ever a hint of somebody struggling, or even if they’re not struggling, just make sure you tell them you love them,” Ryan said. “Tell them something you love about them and just make sure they’re having the best day they could possibly be having.”

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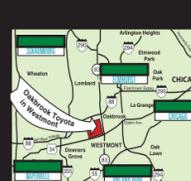
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## BUYING REPORT

## CPO top picks

By Christian Wardlaw, New York Daily News

Just as new car shoppers do, used car shoppers want the best car they can buy at the lowest price. But used cars are evaluated differently than new cars, and CarGurus thinks it has the answer. “With our Best Used Car Awards, we’ve identified the vehicles that stand out in their categories in terms of value, quality, and availability,” said Matt Smith, Senior Editor at CarGurus. “For people shopping for a great used car, these award winners are definitely worth a close look.”

The online automotive research and car buying company has divided the used car marketplace into categories, and has analyzed recent-year used vehicles in terms of their long-term value retention, popularity and availability, driver satisfaction, and expert reviews. In each of the segments, it names three award winners.

In the interests of full disclosure, I have been a contributing writer to CarGurus for half a decade, reviewing many of the vehicles named as award winners. For this list, however, I’m adding a twist. The selections below received an award from CarGurus, but they also provide favorable reliability and earn commendable safety ratings.

With the disclosures and disclaimers and details out of the way, these are vehicles that are best bets in their segments. Each recommendation is no older than five years of age, and should be available as part of any automaker’s Certified Pre-Owned (CPO) program.

**Best Used Small Car:  
2013 to 2015 Honda Civic**

Among the three compact sedans to earn a CarGurus award, my favorite is the 2013 to 2015 Honda Civic.

Honda redesigned the Civic for 2012, and underwhelming response resulted in a refresh for 2013 that improved the car, especially in terms of interior quality. The used car market includes coupes and sedans in a variety of trim levels, from basic LX to performance-tuned Si. A Civic Hybrid was also available, as was a version that ran on natural gas.

Each year, this generation of the Civic earned a “Top Safety Pick” award from the Insurance Institute for Highway Safety (IIHS), and the Civic is long known to be a dependable vehicle.

If you’re shopping for a small used car, the Civic is your best bet.

**Best Used Midsize Car:  
2014 to 2017 Toyota Camry**

CarGurus named the 2012-2017 Camry as an award winner, but early versions of this generation of America’s best-selling car did not perform well in IIHS crash tests. Changes for 2014 improved the vehicle, and then a major freshening for 2015 secured top ratings for the Camry.

It is easy to find a used Camry. What’s harder is to know which one you should get. The LE and XLE trim levels are softer and less enjoyable to drive, while the SE and XSE models get sportier styling and a stiffer suspension. The standard 4-cylinder engine is adequate, while the optional V6 turns the Camry into a quick car. An efficient hybrid model is also available, if gas mileage is a priority for you.

No matter which one you choose, a used 2014-2017 Toyota Camry is an excellent selection among midsize cars.

**Best Used Family Car:  
2014-2018 Chevrolet Impala**

You need space, and lots of it. But you don’t want an SUV. That means you’re shopping for a large used car, something fit for a family. And among the CarGurus award winners, our pick is the 2014-2018 Chevy Impala.

Redesigned for 2014, the Impala represented a quantum leap over the previous version of the car in terms of design, engineering, interior space and comfort — pretty much everything. Good looks, an enormous interior, and a cavernous trunk will have you wondering why people think they need a SUV.

There is a caveat here. The Impala earns no better than an “Acceptable” rating in the important small offset, frontal-impact collision test performed by the IIHS. Still, the other CarGurus award winners — the previous-generation Buick LaCrosse and the current Chrysler 300 — either lack complete testing data or perform worse than the Impala.

**Best Used Luxury Car:  
2013-2018 Lexus ES**

You get more for less when you choose a Lexus ES. Hey, that even rhymes, like a cheesy 1980s TV commercial jingle. But, it’s true.

While I’m at it, I might as well dispel some fallacies about this car. When it got a redesign for 2013, it moved to the same platform as the Toyota Avalon, so it’s huge inside. And if you get the ES 350 with the optional 18-inch wheels, it even handles decently. It’s not going to challenge an Audi, BMW, or Benz, of course, but you won’t be lulled to sleep while driving it.

All versions of this generation Lexus ES proved safe, but a freshening for 2016 really stepped up the car’s game in terms of LATCH anchor accessibility and front

crash prevention technology. Plus, it was tested for small overlap frontal-impact protection for the first time, and got the highest rating.

Roomy, reliable, safe, and decent to drive, the 2013-2018 Lexus ES makes a good choice in a used luxury car.

**Best Used Sports Car:  
2013-2014 Ford Mustang**

CarGurus chose the Chevrolet Corvette, Dodge Challenger, and Ford Mustang as the best used sports cars. All of them display sketchy reliability histories, according to Consumer Reports, and both the Challenger and Mustang suffer from unimpressive crash-test ratings.

Given this, if you’re going to buy a used sports car, just get the one you like.

My pick among this trifecta would be the Mustang. In GT specification. With its retro styling, tossable size, manageable power, and accessible price, it’s my favorite. And it sounds terrific when you’re accelerating.

**Best Used Small SUV:  
2015-2016 Honda CR-V**

When a redesigned CR-V debuted for 2012, it flunked the small overlap frontal-impact crash test, earning a “Marginal” rating. Honda let that stand until a freshening of the popular compact crossover rolled out for 2015, transforming the CR-V into a crash-test rock star.

Therefore, if you’re buying a used Honda CR-V, get an example from the 2015 or 2016 model years.

You can choose between LX, SE, EX, EX-L, and Touring trim levels, all equipped with a 185-horsepower, 2.4-liter 4-cylinder engine and front- or all-wheel drive. The CR-V is among the roomiest of compact crossovers, offering more space for people and cargo than most, if not all, competitors.

Plus, it was one of the best-selling vehicles in its segment, which means finding a certified pre-owned one should be no trouble at all.

**Best Used Midsize SUV:  
2013-2017 Chevrolet Equinox**

The Equinox is what I consider to be a “tweener.”

When new, it was priced as a compact crossover competitor, gunning for vehicles like the Honda CR-V and Toyota RAV4. But, it had a ton of passenger space thanks to its unique sliding rear seat design, which is likely why CarGurus classified it as a midsize vehicle. In terms of cargo space, however, it’s actually smaller inside than a Honda CR-V.

With that out of the way, the 2013-2017 Equinox is safe, reliable, and useful. But, with its hefty curb weight and gullest standard 2.4-liter 4-cylinder engine, it is no fun to drive.

That’s why it will be worthwhile to hunt one down equipped with the available 3.6-liter V6. That engine easily cured what ailed the Equinox, and gave it the ability to easily tow a decent amount of weight.

What were the other two CarGurus award winners? The Jeep Grand Cherokee and Jeep Wrangler, neither of which is as safe or as dependable as the Equinox.

**Best Used Family SUV:  
2013-2017 Chevrolet Traverse**

Here is another “tweener.” The Chevy Traverse is huge inside, easily capable of transporting six adults or a mix of eight kids and adults in comfort. As far as cargo space, it supplies more than a Chevy Tahoe. It was bigger than all of its crossover-platform competitors, too.

Reliability is a mixed bag, but that’s true of the other two award winners in this category, the Ford Explorer and the GMC Acadia. Of the three, the Traverse rates highest in this regard. It also performed well in Insurance Institute for Highway Safety (IIHS) crash testing, though the organization never did a small overlap frontal-impact test on this SUV.

Honestly, I’m pretty “meh” about this trio of choices, and this is a super-important segment to get right as far as advice goes.

Therefore, get yourself a 2016-2018 Toyota Highlander, instead. It’s not as roomy inside as the Traverse, but it is safer, more dependable, and more technologically sophisticated.

**Best Used Luxury SUV: 2014-2016  
Acura MDX**

CarGurus named the 2014-2016 Acura MDX, the 2014-2018 Infiniti QX60, and the 2010-2015 Lexus RX as the best used luxury SUVs. The Infiniti’s reliability record is a mess, and the Lexus was never tested for small overlap frontal-impact protection. That leaves us with the Acura.

Don’t get me wrong. The MDX is an excellent choice. In fact, I have one sitting in my own driveway, and specifically because it is safe, reliable, and enjoyable to drive. And I can tell you that the seats are exceptionally comfortable. But the infotainment system is maddening, and I’m not a big fan of the 9-speed automatic transmission.

Most MDXs are leased, which means Acura dealerships are well stocked with certified pre-owned examples. The best value is found in the version with the Technology Package, and I recommend the torque-vectoring Super Handling All-Wheel-Drive (SH-AWD) system.

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Model Details	YR	ML	ZIP	Price	Dealer	Phone #
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60					61						62		
63					64						65		

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7/7/18

**ACROSS**

- 1 Dove's sound
- 4 Zeal
- 9 Ravel
- 13 \_\_\_ up to; admits
- 15 "\_\_\_ It to Beaver"
- 16 Easy stride
- 17 Georgia \_\_\_; univ. in Atlanta
- 18 Microsoft's Bill
- 19 \_\_\_-minded; willing to reconsider
- 20 Item in a toiletry bag
- 22 Gives up the single life
- 23 Cordial
- 24 Biggest diamond
- 26 Show up
- 29 Clouding of the eye
- 34 One-syllable U.S. state
- 35 Summoned with a beeper
- 36 Mr. Iacocca
- 37 Crooner Crosby
- 38 Shows courage
- 39 Nylons
- 40 19th letter
- 41 Cooked in oil
- 42 Songwriter George M. \_\_\_
- 43 Goes in again
- 45 Grinders
- 46 McMahon & O'Neill

**DOWN**

- 47 Element whose symbol is Pb
- 48 Daddy
- 51 Like a terrible headache
- 56 \_\_\_ about; approximately
- 57 Thrill
- 58 Orderly
- 60 French boy's name
- 61 Classic name for a dog
- 62 Sports event
- 63 Pitcher
- 64 "Dancing with the \_\_\_"
- 65 Youth

**Solutions**

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N				L	N	T	A	V	A	R	O	O	E
				L	O	P	E						
				L	E	A	V	E					
				F	R	A	V						

- 26 Honey-yellow color
- 27 Elevate
- 28 Dishwasher cycle
- 29 Is concerned
- 30 Middle-\_\_\_; neither young nor old
- 31 Maui greeting
- 32 Actor Romero
- 33 Adolescents
- 35 Couple
- 38 Chests of drawers
- 39 \_\_\_ up; delaying
- 41 Floral wire service
- 42 Parka
- 44 Closer
- 45 Linear measures
- 47 Slightly more than a quart
- 48 Tiny skin opening
- 49 Once more
- 50 Corn bread
- 52 Cemetery space
- 53 Etna's output
- 54 Actress Patricia
- 55 Explorer Vasco da \_\_\_
- 59 One of the Kennedys



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# Alfresco dining

We made it through the wind and the cold and the snow — this year the snow came as late as April — and now we're in that all-too-brief time of year where the livin' is easy — summertime.

It makes sense to do everything you can outside, and that includes eating and drinking.

It is with that in mind that we have created this section. In these pages you will find all sorts of restaurants featuring outdoor dining — from the Lake Michigan-adjacent Dockside Dogs in Waukegan, Ill., to the Lake Michigan-adjacent Lighthouse Restaurant in Cedar Lake, Ind. In between you will find settings as diverse as the former train roundhouse that now contains a Two Brothers eatery in Aurora, Ill., and the retractable-rooftop dining at Empire Burgers & Brew in Naperville, Ill. From Public Landing, along the I&M Canal in Lockport, Ill., to the all-season patio at Casa Bonita in Libertyville, Ill.

So leave the picnic basket at home and hit up these diverse offerings for enjoyable meals away from the stuffy indoors.

Let's eat out.

**COVER:** Clockwise from top, Meson Sabika, Bruce Ingram/Naperville Sun; Casa Bonita, Donald Liebenson/News-Sun; Empire Burger, Mike Mantucca/Naperville Sun; The Harp and Fiddle, Bruce Ingram/Naperville Sun; Don Quijote Restaurante, Phillip Potempa/Post-Tribune

4

## NORTH

- Casa Bonita 4
- The Tropics 6
- The Harp and Fiddle 8
- Docks Bar and Grill 10
- Emil's Tavern on Center 12
- Dockside Dogs 14
- Reflections Restaurant and Lounge 16
- Beelow's NorthShore 18

19

## WEST

- Two Brothers Roundhouse 19
- Santo Cielo 20
- Grumpy Goat Tavern 22
- Basil's Greek Dining 24
- Empire Burgers & Brew 26
- Endiro Coffee 28
- Meson Sabika 30
- Port Edward 32

34

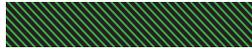
## SOUTH

- Chuck's Southern Comfort 34
- Flossmoor Station and Brewery 36
- Girl in the Park 38
- Mario's Tacos 40
- Public Landing 42
- Tribes Alehouse 44
- Kup A Joe 46

47

## INDIANA

- Rodney's Grill and Sports Bar 47
- Lighthouse Restaurant 48
- Set 'Em Up Lanes 50
- Don Quijote Restaurante 52
- Lucrezia 54
- Furin 56
- Zodiac Lounge 58



# Casa Bonita

Libertyville institution offers authentic taste of Yucatan Peninsula

BY DONALD LIEBENSON  
News-Sun

With apologies to Alan Jackson, for Midwesterners with Mexico wanderlust, it's Tulum somewhere. In Libertyville, that somewhere is Casa Bonita (translation: beautiful house), an authentic taste of the Yucatan Peninsula as well as other regional areas.

"South Park" fans will be familiar with the restaurant's name from the classic episode in which Cartman goes to desperate lengths to attend a birthday party at the eponymous eatery. But there is no connection; the Libertyville restaurant is independently owned, and (for now), the one and only. Owner Bill Veremis has seen the episode and "couldn't stop laughing," he said.

**About the owner:** Veremis is of Greek descent. "Restaurants have been in our blood for a long time," he said. After operating Rosewood restaurant in Rosemont for two decades, he couldn't resist the prospect of owning Casa Bonita, a Libertyville institution that will celebrate its 10th anniversary next year. He has owned it for a year and a half. "I have a passion for Mexican food and Libertyville has a charming downtown," he said.

**On the menu:** Traditional and upscale Mexican dishes. "The cuisine is mostly steeped in the Yucatan peninsula," Veremis said. "We import from Mexico as many of the ingredients as possible. This is a scratch kitchen, so everything is made



DONALD LIEBENSON/NEWS-SUN PHOTOS

Casa Bonita customers enjoy a recent weekend afternoon on the all-seasons patio.

fresh on a daily basis." This extends to Casa Bonita's signature drink, its margaritas, which contain 3 ounces of alcohol. "We use 100 percent agave tequila," Veremis said. "We use agave syrup instead of artificial sweetener to make our mix. No triple sec; we use French orange cognac. We squeeze fresh Key limes from Mexico every day. Another differentiator with our margaritas is that the tequila is not diluted by melted ice. We have a tap system that chills the tequila so it comes out crisp and cold."

**Specialties:** "For our guacamole, we use Haas avocados from a farm that comes from a specific region in Mexico," Veremis said. The fundido appetizer is made with Chi-

huahua cheese from Mexico. The tortillas used for the nachos are housemade, as is the salsa. Casa Bonita's prime Iowa skirt steak is aged 21 days and marinated for 48 hours in a special house seasoning. Another popular dish is the enchiladas. "We sell thousands each month," Veremis said.

**Decor:** The dining room seats 140. The design and decor transport diners to Tulum, a popular Mexican destination. "The bar's thatched roof is typical of the laid-back beach town," said Veremis, who has visited Tulum many times. "It's known for its pristine white sands, clear water and Aztec ruins on the beach." The elevated L-shaped patio seats 100. It is covered and open year-round, thanks to heaters. Over-

**Where:** 633 N. Milwaukee Ave., Libertyville

**Category:** Mexican

**Kitchen hours:** 11 a.m.-9 p.m. Sunday through Thursday; 11 a.m.-10 p.m. Friday and Saturday. The express lunch is served 11 a.m.-3 p.m. Bar hours last an hour later Monday through Saturday.

**Information:** 847-362-4400, [casabonitalibertyville.com](http://casabonitalibertyville.com)

head fans emit a cool breeze on hot summer days, and the website's homepage notes the patio's current temperature. "You forget you're in the Midwest," Veremis said. "People come here to escape. That's probably why the patio works so well here. The refreshing drinks and types of food native to (Mexico) make you feel like you are on vacation."

**Amenities:** Dogs are welcome on the patio, which is wheelchair accessible.

**Prices:** Appetizers start at \$7.95 and go up to \$14.95, tacos at \$13.95, to enchiladas at \$10.95. Kitchen specials \$15.95 to \$29.95, fajitas at \$16.95, Mexican favorites \$13.95 to \$23.95. Desserts include fried ice cream at \$5.25. The Casa Bonita Classico margarita is \$9.95 for a glass, \$38 for a pitcher. The express lunch, featuring a choice of 16 dishes, starts at \$9.95 and goes up to \$12.95. A menu for children younger than 12 starts at \$6.99.

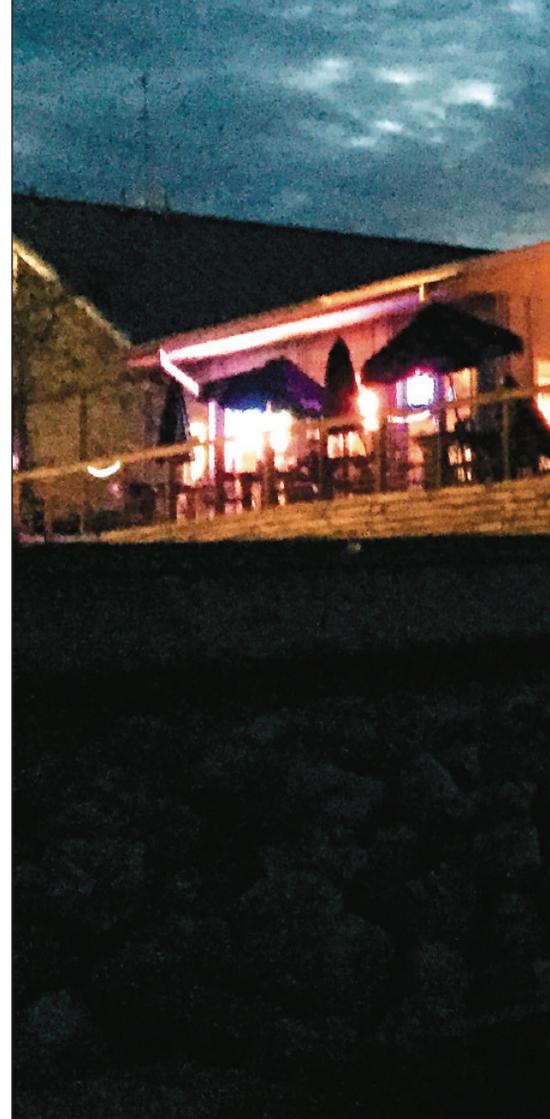
*Donald Liebenson is a freelance reporter.*



The Margarita, made with 100 percent agave tequila, is Casa Bonita's signature drink.



One of the popular menu items at The Tropics is Oysters "Frank"afeller.



Outdoor diners at The Tropics linger long after sundown.

# The Tropics

## Owners buy Winthrop Harbor eatery after growing tired of seeing others try, fail

**BY BRUCE INGRAM**  
News-Sun

Frank Falcone and Alison Koda decided to take on the restaurant serving the marina at Winthrop Harbor because they got tired of seeing others try and fail, basically.

"We were just boaters here at the marina," said Falcone, a longtime owner of a construction company with no experience in the restaurant business. "So, we saw someone buy the restaurant every couple of years and go out of business. It was kind of horrible in a way. The place went through four owners in six years."

**About the owners:** "Alison used to run a bar, so she knew that business, and I was a DJ on the side after work, doing weddings and stuff. I also used to play in bands back

in the day, so I knew about entertainment. So, we decided, 'What the hell; let's buy it.'"

That's precisely what they did in 2000, and they've been going strong ever since.

**On the menu:** "We figured there were all kinds of people in the marina," Falcone said. "Guys who owned \$3 million boats and guys with \$30,000 boats they were still making payments on. So, we decided a casual atmosphere and an affordable menu would work for just about anyone."

"There's nothing fancy about us, but you can get some of the best food you'll ever have. Whether it's burgers or pizza or a prime rib, I'd put up against anyone's in the city. My father owned a packing house in Chicago, so I know my meats."

"We actually have a pretty extensive

menu that we change up now and then. But seafood is a big part of it, naturally. All of our seafood is fresh, and we bread our own shrimp, our own scallops, our own calamari and everything after it's been ordered. I say it's breaded, but it's really a light flour with seafood spices. For example, one of our most popular appetizers is grouper bites. After someone orders it, we take the whole filet of grouper, cut it into strips and give it a light dusting. And it's delicious."

**Specialties:** "We're kind of known for a few things. I think we have the best Italian sausage and beef sandwich anywhere. It's my father's old recipe. I'd put our steaks up against anyone's. The same for our homemade Italian sausage. Our Italian combo too. We put mozzarella cheese on top and put it in the broiler, and it's to die for. We're also known for our crab grilled cheese."

What does he suggest when diners ask him what's best?

"During the weekend, definitely prime rib. Also, our baby back ribs. They're so tender you won't believe it. There's no chewing required," he said.

**Decor:** "In a word, it's tropical," said Fal-



BRUCE INGRAM/NEWS-SUN PHOTOS

own. The owners say there's not a better view anywhere on the lake.

cone, who built most of the major features of The Tropics, including the outdoor terrace that surrounds the restaurant, an enclosed pavilion on a large deck, a bar made of bamboo and thatch and a DJ booth with a similar theme

"A lot of people come here because of the outdoor seating — enough for about 130 people during the season. And there's not a better view anywhere on the lake. We're probably 10 feet from the water.

"Sometimes there's a 40-minute wait for an outside table when there are six tables open on the inside. Sometimes people come for lunch and have a burger and some beers and sit outside by the water for hours. They even started staying later and later at night, so we had to add string lighting."

The tropical theme is satisfying for Falcone and Koda, who spend four months each winter in the Florida Keys, and popular with the boating clientele.

"All of our friends love Key West, and they love going to the islands and going on cruises," Koda said. "This is the closest you can get to that here in the Midwest. Year after year, we kept bringing things back after winter break like crab traps, outboard motors, highway signs saying, 'Key West 7

miles,' just about anything you can think of. And we stick it all up in the rafters for decoration.

"So, when you're sitting in the restaurant and it's 40 degrees and rainy and icky outside, you can be reminded of what it's like on the islands. Just about everything you see in the restaurant is something we bought somewhere in the Keys or on island cruises — or it's something people brought back from their own trips to the islands."

All of which underscores the owners' determination to make The Tropics "a casual, easy-going place."

"People come to the marina Thursdays through Sundays to stay on their boats, and this is the only place to eat and have fun," Falcone said. "So, it's become a gathering place for just about everybody."

**Prices:** Appetizers start at \$3.95 and go up to \$16.95, burgers and sandwiches \$9.95 to \$14.95, pizza \$12.95 to \$16.95 with added charge for toppings, entrees \$8.95 to \$22.95 and children's meals \$3.95 to \$5.95.

**Amenities:** "We have a lot of fun here when I DJ on Friday and Saturday nights and we play all kinds of music," said Fal-

**Where:** 301 N. Point Drive, Winthrop Harbor  
**Category:** American (burgers, pizza, seafood, steaks)

**Hours:** 11:30 a.m.-8:30 p.m. Monday through Wednesday, 11 a.m.-10 p.m. Thursday, 11 a.m.-11 p.m. Friday and Saturday, and 11 a.m.-8:30 p.m. Sunday

**Information:** 847-746-0600;  
[thetropicsonline.com](http://thetropicsonline.com)

cone, noting that he placed a dance floor right in front of the DJ booth. "You can hear Sinatra, Earth, Wind & Fire from the '70s, or stuff that came out last week. Because we have such a mix of people. We get 25-year-olds and 50- and 60-year-olds in the audience. And everyone gets a little something that they like."

"After dinner is over on the weekends, that's when everybody can cut loose," Koda said. "Frank does play all kinds of music but, really, it's more for people our age. Even though it's not typically a young crowd, that can change depending on what we've booked into the deck pavilion."

*Bruce Ingram is a freelance reporter.*

# The Harp and Fiddle

Plenty of Irish fare, but don't call this Park Ridge spot an Irish pub

**BY BRUCE INGRAM**  
Naperville Sun

Declan Stapleton has nothing against traditional Irish pubs, but he's quick to point out that The Harp and Fiddle, now in its third year in Park Ridge, is not one — not in the traditional sense.

"We do have traditional Irish food on the menu, but we put our own spin on it. It's more gastropub-like. First and foremost, that calls for expanding culinary offerings beyond what is typical and basic. If your concept is Irish, that means presenting foods sourced from Ireland but in a nontraditional way."

**About the owner:** "It's not the sort of typical Irish pub people are familiar with," said Stapleton, an Irish native who previously owned the Wild Goose Bar & Grill in Chicago and J. W. Holstein Saloon in Tinley Park — and owns Casey's in New Buffalo, Mich., another effort to expand the possibilities of a basically Irish restaurant. "We call ourselves a modern bar and restaurant with Irish flair. Meaning an Irish attitude and approach to hospitality. But we have broader appeal in terms of food and drink."



BRUCE INGRAM/NAPERVILLE SUN PHOTOS

Balsamic Glazed Salmon and Asparagus is one of The Harp and Fiddle's fresh seafood dishes.

**On the menu:** Typical bar/pubs (Irish or not) tend to rely on the bar business for 70 to 80 percent of revenues, said Stapleton, noting that he expects the bar in Harp and Fiddle, taking advantage of recently relaxed liquor laws in Park

Ridge, to generate roughly 50 percent. Meaning he is confident the cuisine at Harp and Fiddle is good enough to make up the difference.

"We take pride in our food," he added. "The idea is to have food people will want to eat

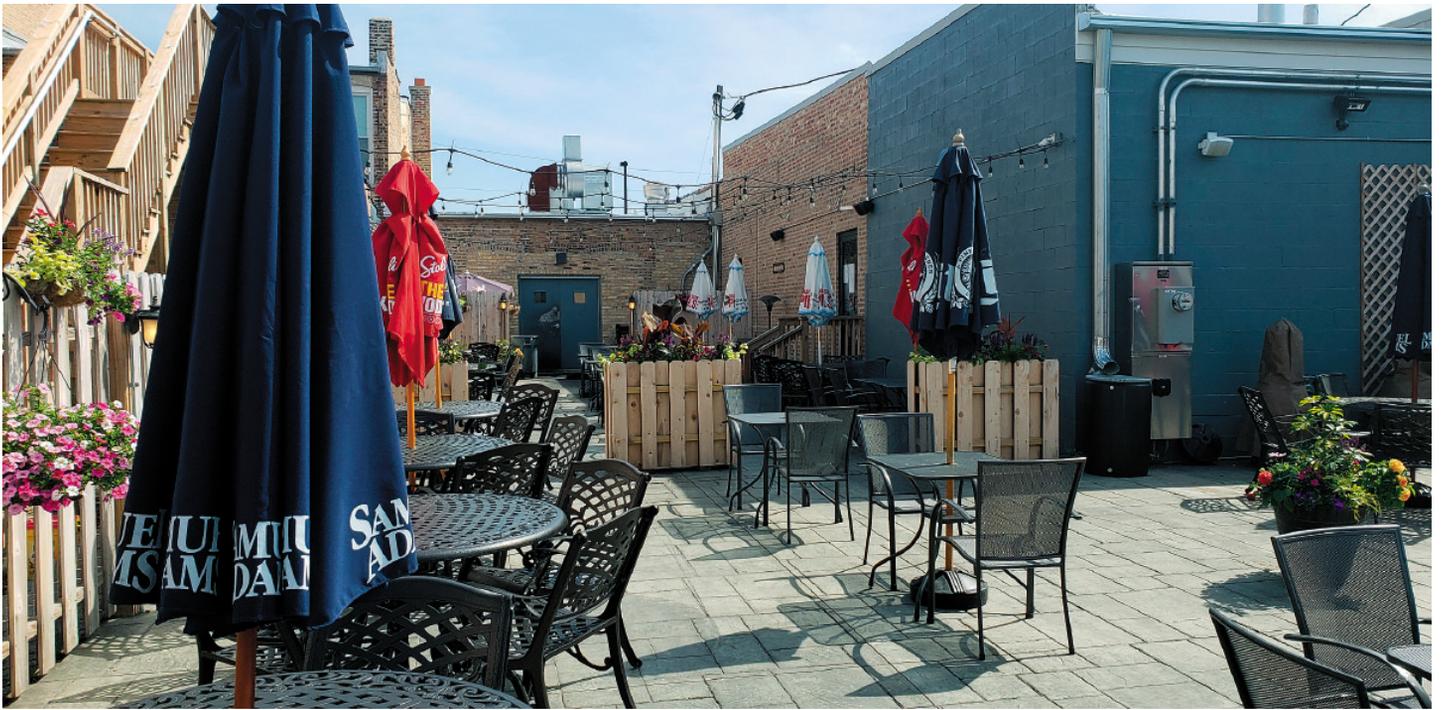
compared to typical pub grub where they eat whatever is available. Our menu is actually quite diverse. The appetizer selection is very deep and so is the entree selection. And we change that with the seasons.

"It's diverse but also well-balanced. We have a couple of pasta dishes, some protein dishes like pork chop and filet mignon, we've got three fish dishes on the menu, vegetarian offerings and so forth.

"We do offer the core Irish dining experience, meaning traditional dishes like Irish Stew and Shepherd's Pie and fish and chips and corned beef and cabbage sandwiches — but we go well beyond that. And we emphasize quality. That means a linkage to grass-fed meats and a linkage to the ocean to guarantee the freshness of the seafood on the menu.

"Our brunch menu is a good illustration of gastropub cuisine. We combine crab cakes with eggs, potato pancakes with eggs and bacon, and chilaquiles, a Mexican dish, served up hot with our own house salsa. Again, we always go beyond the bounds of typical Irish fare."

**Specialties:** "Whenever a customer asks me what I'd recommend I wind up going



The Harp and Fiddle owner Declan Stapleton considers outdoor dining essential to each of his restaurants.

through the whole menu with them,” Stapleton said with a laugh. “Because one of our goals is to have a dynamic menu and to have everything on it be excellent.

“That said, it’s true that some of the dishes are particularly popular. On the appetizer side, that would be our fresh mussels, served in a nice white wine broth — also our crab cakes. In terms of sandwiches, the corned beef is definitely the most popular. All our salads are popular, but if I had to choose one, it would be our Fiddler Salad, especially since I’m trying to eat healthy. So, I’d probably put fresh salmon on top and make a meal of it. On the entree side, our salmon and halibut are very popular and so is our pork chop. Our Orecchiette Pasta with Italian sausage is also a favorite.”

Another specialty of the house is on the potable, not edible, side. In addition to craft cocktails and an extensive wine list, The Harp and Fiddle has gone for craft beer in a big way with 24 frequently changed brands on tap and another 25 in bottles and cans.

“Craft beer has exploded all across America and especially in Chicago,” said Eric Farrell, bar manager, who has devoted himself to developing relation-

ships with breweries hoping to secure samples of hard-to-find small-batch brews. “And everybody wants to try the new beers that keep pumping out every couple of weeks. That gives people an incentive to come in often and keep up with what’s going on. And it gives us the opportunity to develop a really dynamic atmosphere here.”

**Decor:** Stapleton accentuated his commitment to quality beverages by commissioning a handcrafted mahogany bar and making it the centerpiece of his restaurant.

“Overall, when it comes to atmosphere, we’re looking for warmth here,” he said. “And that begins with the rich, warm feeling that bar gives to the place. We also have hardwood floors mixed with some tile — and it has exposed brick in the ceiling and exposed duct work, as well. It’s kind of a blend of the traditional with the modern and industrial.”

The warm, casual feeling extends to The Harp and Fiddle’s outdoor dining area — a must-have in all of Stapleton’s restaurants. “An outdoor dining area is essential,” he said. “Even though summer is only four months, it’s important to have strong outdoor activity during that time. It really balances out

the business over the rest of the year. Plus, it’s always a popular feature. During the season, I’d say nine out of 10 people ask to be seated outside if it’s available.

“We have 25 tables with umbrellas outside in the beer garden, a mix of two-tops and four-tops, that can accommodate about a hundred people. The area is covered by stained, stamped concrete, landscaped and surrounded by a wooden fence.

“We also have string lighting that crisscrosses the area and provides a nice, subtle lighting effect at night.”

**Prices:** “My intention for The Harp and Fiddle, when we were putting together the menu, was that all the food should be very good quality and affordable. Our salads and sandwiches and entrees are all in the \$10 to \$15 range at most. You can have one of our certified Angus burgers for \$8.95 with a side salad or fries. And the highest priced entree is 18 bucks.

“The reason for that is that I want people to come here a couple of times a week. I’m not satisfied if people are only coming here twice a year or even once a month. I want them here on a regular basis.

**Where:** 110 Main St., Park Ridge  
**Category:** Gastropub with Irish flair

**Hours:** 11 a.m.-10 p.m. Monday through Thursday, 11 a.m.-10:30 p.m. Friday and Saturday, 10 a.m.-9 p.m. Sunday. Bar open until 1 a.m. Monday through Thursday, 2 a.m. Friday and Saturday, midnight Sunday

**Information:** 847-720-4466;  
[theharpandfiddle.com](http://theharpandfiddle.com)

And a lot of our customers do eat twice a week here. And that’s because it’s affordable.”

**Amenities:** “We have live music on Fridays and Saturdays, typically duos and trios playing pop/rock covers from the ’80s and ’90s. That’s why the art on our walls is mostly posters for bands like U2, Elvis Costello and The Cranberries.

“We’re also going to be adding a new musical attraction this summer — traditional Irish sessions with musicians playing instruments like the fiddle and the bodhran. I think the music adds a very important vibe to the atmosphere, but it’s just one part of the experience that adds up to people having a relaxed and enjoyable time.”

*Bruce Ingram is a freelance reporter.*



Becky Ong and Tom Ong, former Lake County residents from Alabama, have lunch with friends Ray and Kathi Ambrose, of Barrington, at Docks Bar & Grill.

# Docks Bar and Grill

Patrons can have a drink, eat — and even bring their dog

**BY SHERYL DEVORE**  
News-Sun

Eric and Sally Secker were driving west on Route 176 in Wauconda after an outing one sunny Thursday afternoon and noticed Docks Bar & Grill.

“We love eating outside, and we noticed it was right on the water,” Eric said.

They stopped by to have some burgers and watch the ducks floating on the lake as waves lapped the docked boats.

At Docks, patrons like the Seckers also can have a beer or a drink at the outdoor tiki bar and even bring their best friend — Fido or Rover — for a meal.

**About the owner:** A former owner of a wholesale meat business, Jeff Lencioni wanted to create an American-style bar and grill. He found the perfect

spot on Bangs Lake about 11 years ago, he said. Before he opened Docks, several restaurants came and went in short order after longtime restaurant Mers closed at the location.

Lencioni put more than \$1 million into renovations, including adding a 6,500-square-foot deck overlooking the lake. He chose the name Docks because 175 boats are docked along the water by neighboring business Wauconda Boat.

**On the menu:** “We serve everything from surf and turf to prime rib to wings and cheese curds,” Lencioni said. “During the week when people come out for dinner, they’re looking for something more economical. On the weekends, they love our prime rib” and other more expensive entrees.

The restaurant also features



SHERYL DEVORE/NEWS-SUN PHOTOS

and Grill overlooking Bangs Lake in Wauconda.

an all-you-can-eat tilapia fish fry on Friday nights. The summer menu includes a host of appetizers, including Docks famous calamari, soups, salads, sandwiches, mega nachos and burgers as well as entrees such as fresh-caught salmon, walleye and steak that include soup or vegetable and choice of potato.

Vegetarian and gluten-free options are available, as are soft drinks, beer, wine and other alcoholic beverages.

**Specialties:** Lencioni said Docks' biggest sellers include Angus beef burgers and ribs. "The ribs are truly fall off the bone," he said. "Our chef Angel Hernandez has been with me for six years now. He's just phenomenal."

Another specialty is the restaurant's barbecue pork sandwich. "We use the most

tender part of the meat, cook it, pull it and then slow roast it," Lencioni said. Then it's topped with housemade sauce and paired with fries or coleslaw.

His chef has also created a special entree, seafood pasta, which includes tilapia, shrimp and calamari sauteed with garlic and white wine and served over linguini with alfredo or marinara sauce.

For dessert, Docks offers a homemade double chocolate chip cookie, topped with vanilla ice cream, whipped cream and a cherry, served warm, called the chocolate chip cookie skillet.

Lencioni and his staff also created a special alcoholic beverage called shark bite. "It's got coconut rum, blue curacao, Sprite, a splash of pineapple juice and a dash of grenadine," he said. "Or you can order the



A Docks Bar and Grill specialty is slow-roasted barbecue pork sandwich with homemade sauce and served with coleslaw or french fries.

shark tank, which is the same thing but 40 ounces and serves two or more. It's a big seller in the summertime. It comes in a fish bowl."

**Decor:** Inside patrons will notice a sports bar feel with at least six large television sets, wooden floors, wooden tables, a bar and neon signs.

Outdoors, a wooden deck contains an 80-foot-long tiki bar and bar stools overlooking Bangs Lake, as well as dining tables with views of the water. On a recent Thursday at lunchtime, background music included tunes from classic rock groups including Tom Petty, Grand Funk Railroad and The Who.

**Prices:** Appetizers include homemade crab cakes for \$14.95 and mega nachos for \$15.95. Sandwiches start at \$9.95 for barbecue pork and go up to \$15.95 for blackened tuna. Build your own burgers begin at \$8.95; a bison burger is \$14.95. Salads include a classic Caesar for \$9.95 or strawberry spinach chicken salad for \$14.95. Fresh soups made daily are \$2.95 to \$5.95.

Main entrees include adult macaroni and cheese at \$12.95, baby back ribs for \$21.95, walleye for \$26.95 and filet mignon for \$33.95.

A children's menu includes choice of chicken fingers, cheeseburger, grilled cheese or macaroni and cheese starting at \$7.95. The dessert menu includes caramel cheesecake at \$6.95 and chocolate chip cookie

**Where:** 313 E. Liberty St., Wauconda

**Category:** Family restaurant

**Hours:** 11 a.m.-10 p.m. Monday through Saturday; 11 a.m.-9 p.m. Sunday

**Information:** 847-526-3625 or [docksbarandgrill.com](http://docksbarandgrill.com)

skillet for \$10.95.

**Amenities:** The outdoor raised deck overlooks Bangs Lake.

"It makes you feel like you're on vacation somewhere," said Lencioni. "You don't realize you're in Wauconda anymore."

The natural glacial lake was named after Justus Bangs, the first permanent settler in Wauconda who arrived in 1836. It's famous, too. Beach scenes in the 1980s film "The Blues Brothers" were filmed along the lake's shoreline.

The deck is pet-friendly, too. "You can bring your dog any day, although Friday and Saturday nights might not be the best because it's so busy."

Fido's menu includes two choices — chicken and rice or beef and rice — and they're served in a dog bowl at the owner's side.

Live music is featured in the indoor bar 8:30 p.m. to midnight Fridays and Saturdays. In summer on select dates, live bands play on the deck, weather permitting.

Lencioni provides special parking spots for motorcyclists, who come on weekends to have a meal.

*Sheryl DeVore is a freelancer.*

# Emil's Tavern on Center

Grayslake outpost's outdoor space features fire pit, couches, beanbag toss

By **SHERYL DEVORE**  
News-Sun

Family and friends in the backyard playing bags, drinking beer and soda, watching the Cubs, eating pizza — it doesn't get much better than that in the summer, according to Bob and Ursula Bowes, who own Emil's Tavern on Center in Grayslake.

That's the atmosphere they promote at the tavern, open since 2010 and featuring an indoor sports bar and an outdoor eating venue, complete with a fire pit surrounded by cushioned sofas and a place to play bags.

"People feel it's their home away from home here," Ursula Bowes said.

**About the owners:** The family business started in Mundelein in 1978, when John Bowes purchased a small bar and liquor store called Emil's. He didn't change the name.

His sons, Bob Bowes and Mike Bowes, both of Mundelein, and Jack Bowes, of Grayslake, helped turn it into a sports bar with large, flat-panel television screens and the typical fare of pizza and burgers, as well as their signature broasted chicken. "There was not enough space for family dining (at the Mundelein tavern), so



SHERYL DEVORE/NEWS-SUN

Chicken wings — "the best wings in the world," co-owner Bob Bowes says — are a specialty at Emil's Tavern on Center in Grayslake.

that was the vision for Emil's in Grayslake," Ursula Bowes said.

The Bowes family jointly owns the Mundelein and Grayslake Emil's locations as well as Crossroads, a family restaurant with outdoor seating in Mundelein. Mike Bowes runs another restaurant, 129 Center Cut, 129 Center St., Grayslake.

**On the menu:** Emil's offers

pizza, salads, sandwiches such as pulled pork and chicken, hand-pressed burgers, soups, wraps, beef brisket, ribs and broasted chicken. Appetizers include pulled-pork nachos and wings. Vegetarian dishes as well as children's meals are also on the menu. Emil's has a selection of 18 beers on tap. A limited dessert menu includes homemade fried doughnut nuggets topped with cinnamon.

**Specialties:** Ursula Bowes said broasted chicken remains one of the restaurant's top sellers. The chicken is marinated in a special sauce, breaded and pressure-cooked, she said. "It's crispy on the outside, juicy on the inside," she said.

Bob Bowes said customers also "come for the pizzas. We make the dough daily." The pizza is based on grandma's recipe with some tweaking, he said. Ursula Bowes said a big seller and specialty is the Bowes bonanza, a Chicago-style pizza with Italian sausage, green pepper, onion and mushroom.

Grayslake resident Kevin Makey, who dined outdoors with his wife, Katie, for lunch recently, said, "The pizza is delicious. I'm from Cicero, and it reminds me of the pizzas in the city."

The tavern also specializes in chicken wings. "We make our own sauce. It's a blend of butter, hot sauce and spices," Bob Bowes said. "They're the best wings in the world." Who says? "The customers, of course."

The chef also created a special Austin, Texas, taco dish. "It's smoked brisket and pulled pork served on three flour tortillas, topped with coleslaw, a spicy sauce and then fried onion straws — thin onion



Patrons have lunch on the patio on a warm, sunny day at Emil's Tavern on Center in Grayslake.

slices we bread, season and then deep-fry," Bob Bowes said.

**Decor:** Indoors is a 1,600-square-foot dining room, with 2,200 square feet of bar seating, a 170-inch projection screen and 19 LED TVs. Round wooden tables are spaced nicely. Small, colorful lights hang from the ceiling. Sporting paraphernalia, including flags of colleges that local residents have attended, decorate the walls.

Outdoors, a brick-paved patio features a long fire pit surrounded by two sofas and cushioned chairs, more nicely spaced tables, potted flowers and trees, and a place in the back to toss beanbags.

**Price:** Appetizers start at \$3.99 and go up to \$27.99. Soups, sandwiches, wraps and burgers are \$8.95 to \$13.95. A medium thin crust 12-inch cheese pizza is \$14.75, while a large double decker is \$22.75. Specialty sal-

ads, such as seared ahi tuna, are \$14.95. A four-piece broasted chicken dinner is \$10, and a full slab of barbecued baby back ribs is \$20.99. Beer on tap, bottles and cans, and hard cider start at \$4.50 and go up to \$10.

**Amenities:** "When we bought the location, we knew we wanted outdoor seating," Ursula Bowes said.

At first, all they had was a sidewalk, but when the outdoor farmers market next door moved to a larger location, the Bowes were able to add a larger outdoor eating area.

"We redid the whole patio. We put in brick pavers, added some flower pots," she said. "We put in a fire pit and put two sofas with a couple of chairs around it where people can lounge around and relax."

Live music, typically a guitarist and singer, is featured on the patio Wednesday nights when the outdoor farmers market is

open.

A bags league tournament is held Tuesday nights. Other nights, patrons can ask the bartender for bags. "A lot of times parents will come out and bring the kids" to dine and play bags, Ursula Bowes said.

Emil's in Grayslake has become a place for high school coaches, parents and children in sports to stop by to chat and eat after games. And it was the place of choice on a recent afternoon for 12 local preschool teachers to celebrate the end of the school year with a luncheon outdoors on the patio.

Lifting their glasses, the teachers sang a preschool song, smiling and enjoying the weather.

"People love sitting outside here," Bob Bowes said. "It's pretty. You see the people walk past the town, and there's so much to do in the summer. There's the Wednesday farmers market, car shows and art

**Where:** 161 Center St., Grayslake

**Category:** Family restaurant

**Hours:** Kitchen: 10 a.m. to 11 p.m. Monday through Thursday; 11 a.m. to midnight Friday and Saturday; 10 a.m. to 9 p.m. Sunday

**Information:** 847-543-8879; [www.emilsofgrayslake.com](http://www.emilsofgrayslake.com)

shows."

"There's even TVs outside," which are tuned to his favorite baseball team, the Chicago Cubs, he said. Of course, fans of the Sox, the Hawks and other local teams get to watch their teams play as well.

On weekends, especially on warm summer nights when there are games, it can get crowded, said Kevin Makey.

"We love the atmosphere," he said. "It's fun."

*Sheryl DeVore is a freelance reporter.*

# Dockside Dogs

Seasonal spot in Waukegan offers outdoor seating, lake views

BY MYRNA PETLICKI  
News-Sun

Jose A. Guzman, who was born and raised in Waukegan and still lives there, first started working at Dockside Dogs in 1985 — when he was 9 years old. “My dad’s first job when he came to the United States from Mexico was with the previous owner,” Guzman said. “My dad brought me down here and I really got along with the owner’s kids, so he gave me \$1 to pick up all the little pieces of paper. That was my first job.”

Four years ago, Guzman bought the restaurant.

Because there is no indoor seating, Dockside Dogs is only open from mid-April to the end of October. During that season, the restaurant is open seven days a week. “We don’t close for anything. Even if there’s a tornado or a hurricane, we’ll be here. That’s what people love,” Guzman said.

**About the owner:** As a child, Guzman’s father would drop him off at the place to help out wherever he could.

As the previous owner hoped he would do, Guzman has maintained the same menu. “I’ve tweaked a couple things, but 80 or 90 percent of it is the same,” he said.

The clientele also is a constant. “I get the business district during the week, and on the weekends, it’s the boaters and people from around the world who come to visit Lake Michigan,” Guzman said.

**On the menu:** The menu is filled with items that can best be described as fun food. There are hot dogs, jumbo dogs, cheese dogs, chili cheese dogs, chili bowls, walking tacos, hamburgers and cheeseburgers, as well as Polish sausage sandwiches, Italian beef sandwiches and grilled chicken sandwiches. Snack foods include nachos, chips and popcorn.

On Fridays and Saturdays during the summer, Guzman is planning to start selling three dinner specials — perch, ribs and chicken.

A variety of soft drinks are available. “We



MYRNA PETLICKI/NEWS-SUN PHOTOS

The view of Lake Michigan and fresh food make the Dockside Dogs patio a popular warm-weather destination.

just received our liquor license late last year,” Guzman reported. “I serve beer and a mai tai or a margarita.”

**Specialties:** “People love our brats and our hot dogs,” Guzman said. “I cook the brats on a charcoal grill, and if anybody wants a grilled hot dog, I throw it on there.”

“Our Italian beef is amazing,” Guzman added. Toppings of mozzarella cheese, sweet peppers and giardiniera are offered at an additional cost.

**Decor:** Diners sit on plastic chairs at plastic tables, which have brightly colored umbrellas attached. There is seating for about 50 people.

**Prices:** Sandwiches start at \$3.25 and go up to \$6.25, nachos at \$4.75, daily specials,

**Where:** 46 E. Madison St., Waukegan

**Category:** Hot dog joint

**Hours:** 10 a.m.-6 p.m. daily April through Memorial Day, 9 a.m.-10 p.m. daily from Memorial Day to late October

**Information:** 847-623-4655; [www.facebook.com/Dockside-Dogs-122582154492438](http://www.facebook.com/Dockside-Dogs-122582154492438)

such as brats, pulled pork and Polish sausage sandwiches, \$7.55 to \$7.85 and soft drinks \$2 to \$3.

**Amenities:** The restaurant is steps from Lake Michigan, with a spectacular view. “You’ve got a great view, you’ve got a great walk,” Guzman said.

*Myrna Petlicki is a freelance reporter.*

The most popular item on the Dockside Dogs menu is its juicy Italian beef sandwich, loaded with mozzarella cheese, sweet peppers and giardiniera.





Specialties at Reflections Restaurant & Lounge in Lake Villa include a Polish platter and pan-fried walleye.



The cedar-covered patio at Reflections Restaurant &

# Reflections Restaurant & Lounge

Husband-and-wife team emphasizes warmth  
in Lake Villa eatery overlooking Deep Lake River

**BY MYRNA PETLICKI**  
News-Sun

A Lake Villa restaurant, originally opened in 1917 as Johnson's Resort, had four different owners and names before Anna and Jack Krupka opened it in 1999 as Reflections Restaurant & Lounge.

The couple purchased the restaurant

because their family has owned the resort next door, Jack & Lydia's Resort, for 45 years. Lydia Oleksy is Jack Krupka's sister. She is involved in running the resort.

"Every time people came out, they wanted a place to eat," Jack Krupka said. "When the kids went to college, my wife said, 'How 'bout we open a restaurant?' She never was in the restaurant business and

neither was I."

**About the owners:** "I always loved to cook," said Anna Krupka, who does a lot of the food preparation. The rest is done by chef Flumencio Escobar, who has worked with the Krupkas since the restaurant opened. Two servers have also worked at Reflections since the beginning. The bartender, who also began working at the restaurant when it opened, had to retire because of health issues two years ago.

"Now, he feels better, so he comes here to make sure everything is OK," Anna Krupka said.

It's obvious that the reason employees stay so long is because of how well they are treated. The restaurant is closed for the Fourth of July, unless it falls on a weekend, "so my people can have some time off," Anna Krupka said. It is also closed on all major holidays for the same reason.

The Krupkas have been married for 40 years and have two sons.

"The sad thing is they don't want any part of the business," Jack Krupka said. "They've got their own lives. They've got their own jobs, and they're very successful



MYRNA PETLICKI/NEWS-SUN PHOTOS

& Lounge in Lake Villa offers a view of Deep Lake River.

at what they're doing. I don't blame them."

**On the menu:** Among the eight appetizers are crab cakes in puffed pastry, spinach and artichoke dip, and shrimp scampi. There are also four salads, a soup of the day, French onion soup, and a red borscht and mushroom-kraut-stuffed croquet.

Sandwiches range from burgers to Italian beef, a Reuben, and Polish sausage.

Entrees include steaks, ribs, veal liver, fettuccine Alfredo and Dijon chicken breast, as well as five seafood selections.

One house special is pork chops a la Ellen, in tribute to the owner of Johnson's Resort, the original restaurant on the property.

A section of the menu is dedicated to Polish specialties, with the most popular being a Polish platter, which contains goblaki, pierogis, sausage and sauerkraut.

**Specialties:** Polish food is a prominent focus of the menu.

"For the sausage and kishka, we go to Chicago," Anna Krupka said. "Everything else, we make here. Our pierogis are gourmet pierogis. For potato and cheese

pierogis, we've got five kinds of cheeses. For meat pierogis, we use prime rib, pork tenderloin and chicken from the soup. For mushroom and sauerkraut pierogis, we use Polish mushrooms, so that gives extra flavor."

**Decor:** The patio has a stunning view of the adjacent and aptly named Deep Lake River, which has a depth of 60 feet. It is across from a forest preserve.

"It's like being in the country," Jack Krupka said.

There are six wrought iron tables and two wooden tables on the main deck. Twenty-eight wrought iron armchairs have colorful cushions. Each table is covered with colorful place mats and has fresh flowers in a pot. The entire patio is covered by a high cedar roof. A lower deck has three small tables and six chairs.

Reservations are required for the patio. It is open from around April through October, depending on the weather.

It's not an accident that the patio area resembles a ski lodge.

"That was my wife's idea," Jack Krupka. "We used to go to Colorado all the time

**Where:** 38564 N. Edgewood Ave., Lake Villa

**Category:** Polish American

**Hours:** 4-9 p.m. Tuesday through Thursday; 4-9:30 p.m. Friday and Saturday; and 1-8 p.m. Sunday; closed Monday

**Information:** 847-265-4170 or

[www.reflectionsondeeplake.com](http://www.reflectionsondeeplake.com)

with the kids skiing. She wanted it like a ski lodge. I said, 'We're not going to move to Colorado. We're going to build Colorado here.'"

The restaurant is in a bucolic setting. "It's a destination point," Jack Krupka said. "We're nowhere near a main drag yet we're a successful business."

**Prices:** Appetizers start at \$6 and go up to \$11, soups \$3.75 to \$6.50, salads \$4.95 to \$13.50, entrees \$9.95 to \$22.95, Polish specialties \$10.50 to \$13.75, fish and seafood \$13.50 to \$19.95, sandwiches \$7.95 to \$8.95, and tween-size meals start \$5.75.

In addition to the regular menu, there are specials every night, including a Friday fish fry starting at \$11.75 and going up to \$16.95; prime rib, roasted duck and pork loin roast on Fridays and Saturdays for \$14.95 to \$20.50; plus other weekday and weekend specials.

**Amenities:** The warmth of the two owners accounts for a loyal clientele.

"You have to have the heartbeat of the place. When you walk in, you have to feel welcome," Jack Krupka said. "Some places are beautiful, but they're cold. There's something missing."

At Reflections, he said, "as soon as you walk in, you feel at home."

There's also added warmth on the patio when there's a chill in the air.

"We have heaters out here later in the season," Jack Krupka said.

**Amenities:** Anna Krupka, who graduated from agricultural school in Poland, maintains a large garden at her home for use in the restaurant.

"During the summer, I use all my herbs," she said. "All my spring mix and salad, I plant. It's my special touch."

Anna Krupka also plants the flowers that are on the tables and the beautiful vegetation surrounding the patio.

"I don't hire a landscaper," she said. "I do everything because it's my place."

*Myrna Petlicki is a freelance reporter.*

# Beelow's NorthShore

With last year's addition of 135-seat patio, 'people-watching is great'

BY DONALD LIEBENSON

News-Sun

Inside and out, Beelow's NorthShore offers a fine-dining experience, but with a casual flair. Owner Dan Beelow is rarely seen not wearing shorts.

It may be apropos that the Highland Park steakhouse is next to the Renaissance Place movie theater. The restaurant itself is a sequel to the original that opened six years ago in Lake Zurich. The NorthShore incarnation opened in 2015.

That was one of the draws to the community, said general manager Leo Guili. "Dinner and a movie always goes great," he said.

But in addition to offering proximity to a neighborhood cinema (the Lake Zurich location also sits next to a multiplex), Highland Park shares with Lake Zurich a vibrant downtown and a community that supports its local businesses, Guili said.

The summertime Ravinia Festival preshow crowds were another draw. Filling the void in the Second Avenue space since Rosebud's departure to Deerfield was yet another. (Two other restaurants, Moderno and Royce, closed in the interim.)

**About the owner:** Beelow's was farm-to-table before farm-to-table was cool. Dan Beelow is a third-generation farmer with an 80-acre family farm in Mundelein that is operated by his brother. Opening a steakhouse seemed natural. The pasture-fed beef is Hereford Black Angus cattle. Sourcing locally is a priority. The chicken, for example, comes from Harrison Farms in Glenview.

**On the menu:** Steaks and seafood, sure, but also specialty entrees such as baby back pork ribs and a roasted half chicken. A recurring special is "dinosaur bones," epic beef ribs that would make "The Flintstones" feel at home. Back to those steaks: they are wet and dry-aged a minimum 45 days and hand-cut in-house. They are further distinguished, Guili said, by Beelow's signature seasonings. The sauce



DONALD LIEBENSON/NEWS-SUN

Beelow's NorthShore serves lunch and dinner on its outdoor patio. Dogs are welcome.

for the ribs is from a 50-year-old family recipe. With the new patio, Beelow's added lunch to the menu last year. Sandwiches include the smoked-sirloin sandwich, an award-winner at the Taste of Highland Park. There is a children's menu, a vegetarian menu and a gluten-free menu.

**Specialties:** Kelly's spicy Asian shrimp, Ivanhoe meat raffle beef and Beelow's meatballs are signature appetizers. Best-selling entrees include the prime rib, the twin center-cut pork chops ("I live on those," Guili said.) and sea scallops.

**Decor:** The dining room seats 160 and the bar area another 54. The ambiance is an old-school Chicago steakhouse with white tablecloths on wooden tables. The indoor bar's "conversation starter" is an imported 30-tap craft beer tower. It arrived from Austria in 600 pieces and weighed more than 300 pounds, Guili said.

Last year, Beelow's installed a new all-season patio area with a heated floor, a heated retractable roof and roll-up sides

**Where:** 1850 Second St., Highland Park

**Category:** American steakhouse

**Hours:** Lunch: 11:30 a.m. to 3 p.m. daily.

Dinner: 3-9 p.m. Sunday through Thursday, 3-10 p.m. Friday and Saturday. Bar hours are until 10 p.m. Sunday through Thursday and until midnight Friday and Saturday.

**Information:** 847-780-3300 or

[www.beelows.com](http://www.beelows.com)

similar to the patio at its Lake Zurich location. The spacious outdoor patio, which seats 135, has a second full bar and features the same wooden tables.

**Amenities:** Dogs are welcome. Situated between the movie theater and a Williams-Sonoma, "the people-watching is great," Guili said.

**Prices:** Appetizers start at \$5.99 and go up to \$28.99. Entree salads start at \$17.99. A bone-in ribeye is \$39.99.

*Donald Liebenon is a freelance reporter.*

WEST



# Two Brothers Roundhouse

Updated menu at Aurora brewpub

**BY RACHEL SCAMAN**  
The Beacon-News

Two Brothers Roundhouse in Aurora is a full-service brewpub, music venue and banquet space.

With a slogan of “Follow Your Passion, Drink Ours,” Two Brothers Brewing Co. has built its foundation on customer service and creating a passion for craft beer. And its Two Brothers Roundhouse updated its menu in June, providing more food and drink options for customers.

**About the owners:** Two Brothers Brewing Co. was founded by brothers Jim and Jason Ebel in 1996, according to Bruce Miller, vice president for Two Brothers Brewing Co. It has many locations, and the company has developed several products in a dozen states, according to the company’s website.

“They developed a passion for craft beer while traveling in Europe and began brewing as a hobby,” Miller said. “Since then, they have turned that two-man passion project into a lifestyle brand that includes award-winning craft beer, five artisan restaurants, specialty-grade coffee, hand-crafted spirits and a distribution company.”

**On the menu:** Two Brothers Roundhouse’s menu is filled with food you can enjoy with a beer, like nachos, wings and spinach dip, while also having classic options such as scallops, salmon and pot roast.

New items include smoked-peach gouda

salad and chorizo-stuffed pork chop.

While Two Brothers Brewing Co. is primarily about craft beer, the Roundhouse menu includes coffee and homemade sodas. Cinnamon root beer, almond cream soda and cappuccinos are on the menu.

While some may have only selected items that are gluten-free, Two Brothers Roundhouse also has options that “can easily be made gluten-free” on its menu.

**Decor:** Two Brothers Roundhouse’s layout is constructed in such a way that provides a space for both people who need a venue for a party and someone who just wants a place to hang out.

The establishment has a rustic feel to it. The building has a brick fireplace which gives off a sense of home and comfort.

The establishment also can become a fine-dining experience with decor that will fit any occasion.

“The Two Brothers Roundhouse beer garden is one of the largest outdoor seating courtyards in the state,” Miller said.

According to Miller, the beer garden was built in 1856 with limestone quarried from Batavia, and it is listed on the National Register of Historic Places.

“It has since been turned into an entertainment complex, with a brewpub restaurant, an on-site brewery and distillery, with free tours on Saturday at 2 p.m., cafe, music venue and banquet space,” Miller said.

**Prices:** Roundhouse menu prices are \$1.50



RACHEL SCAMAN/BEACON-NEWS PHOTOS

Above: Guests enjoy a meal at one of Two Brothers Roundhouse’s bars. Below: A gazebo stands in the middle of the Two Brothers Roundhouse’s outdoor dining area.

**Where:** 205 N. Broadway, Aurora

**Category:** Brewery

**Hours:** 11 a.m. to midnight Monday through Thursday, 11 a.m. to 1 a.m. Friday and Saturday, 8 a.m. to 11 p.m. Sunday

**Information:** 630-264-2739 or [www.twobrothersbrewing.com](http://www.twobrothersbrewing.com)

to \$25. There are seven food categories on the Roundhouse menu, including starters, burgers and handfals, and desserts.

All sides on the menu are \$3 to \$4. Entree prices start at \$14 and go up to \$25.

**Amenities:** One of the things that sets Two Brothers Roundhouse apart from the typical restaurant is the company’s history with craft beers and the historic beer garden.

“With ample space and a gazebo located in the middle, our beer garden hosts outdoor entertainment frequently, including live music, open mics, plays and movie viewings throughout the year, and is the perfect spot to enjoy a delicious meal and a cold Two Brothers craft beer or a Two Brothers Artisan Spirits cocktail,” Miller said.

Rachel Scaman is a freelance reporter.



Santo Cielo offers a panoramic view, highlighted by three walls of windows that retract to create an open-air environment.

# Santo Cielo

New concept from Bien Trucha group goes global at top of downtown Naperville hotel

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**BY BRUCE INGRAM**  
Naperville Sun

Brothers Rodrigo and Julio Cano immediately realized two things when given the opportunity to open a restaurant on the fifth floor of Naperville's Hotel Indigo, the tallest building in the city: It needed a concept as distinctive as the setting, and it couldn't be Mexican.

They had built a reputation on Mexican, opening Quiubo in downtown Naperville, and basing their restaurant group (founded 11 years ago with parents Ricardo and Dolores Garcia-Rubio) on it with Geneva's Bien Trucha, and Glen Ellyn's A Toda Madre.

What they came up with is the recently opened Santo Cielo

(loosely translated as "good heavens"), an elegant, glass-enclosed bar and restaurant with an eclectic, globally inspired approach the Canos duo describes as "kitchen without boundaries."

**About the owners:** "We love food and we love to travel, so we decided to try something that would allow us not to be tied to one type of cuisine," said Julio Cano, noting that their conceptual gamble has been well-received. "People are enjoying our first menu, but that doesn't mean we won't try something very different in the fall. The idea is to keep evolving and changing with the seasons, for food and drinks as well."



BRUCE INGRAM/NAPERVILLE SUN PHOTOS

**On the menu:** “There will never be more than 20 items on the menu,” said Rodrigo Cano, explaining that was one way to unify the diversity of their offerings, inspired by the cuisines of Europe, Asia, South America, the Mediterranean, Latin countries and America. “We start with smaller snacks and gradually move into heavier dishes. For instance, people might try our Belgian-inspired frites, made with our own tomatillo ketchup and aioli hot sauce, and then move on to a raw squash salad, and then a hamachi aguachile, which is our take on ceviche, basically a broth made with cucumbers and chiles and raw yellowtail hamachi. That’s quickly becoming a very popular dish.

“We also have a pre-dinner and late-dinner menu, offering just a few items in case someone wants to enjoy a cocktail and snack on something — for an hour before dinner and an hour after.”

“We’ve also made an effort to develop an equally creative menu of drinks,” said Julio Cano of the restaurant’s craft cocktails and a curated beer and wine list.

“We have a huge bar. In fact, half of the space is taken by the bar and lounge area, which is what you might expect. When people think of a rooftop restaurant in a hotel, they tend to assume it’s basically going to be a bar, with food coming in a distant second. Of course, we didn’t want that. We wanted an equal balance between food and drink, and that’s the way it’s been going.”

“It’s kind of incredibly how quickly this has caught on,” Rodrigo Cano said. “We are really busy. We’ve pretty much been full since we began and we haven’t opened for lunch yet or brunch, which we intend to do in the near future.”

**Specialties:** “This may change, but, so far, there hasn’t been a consensus in favor of any particular food or drink,” Julio Cano said. “And we love that. We hear ‘I love the hamachi,’ ‘I love the brisket sliders,’ ‘I love the Squid Ink Pappardelle.’ And we hear that about most of the menu, which shows the con-

cept is working. It’s designed to appeal to a variety of tastes.”

**Decor:** “We always believed the view would be the most important part of the decor,” Rodrigo Cano said. “That’s why we designed Santo Cielo with walls of windows on three sides and designed the windows so they would open.

“That’s meant anything else we considered for the decor has had to be subtle. We don’t want to compete with the view. We use light tones throughout the restaurant, a lot of whites, a lot of grays, so the view speaks for itself. And it does. Every night is different. Every night there’s a different sunset, and that’s been very exciting for us and the customers.”

“Our windows have three panels, and two of them slide down, creating an open-air environment,” Julio Cano said. “When you walk into the restaurant and the windows are open, it feels like you’re outside because a lot of light is coming in from all sides and the breeze blows right through.”

The brothers originally considered turning one large corner of the space into a rooftop terrace for outdoor dining but eventually chose to bring the outdoors indoors during the season. They describe the ambiance as “casual, elevated.”

“That was part of the design,” said Rodrigo Cano, noting they use music and adjustable lighting to sustain that tone as

**Where:** 123 Water St., Suite 509, Naperville  
**Category:** Eclectic  
**Hours:** 4 p.m.-midnight Tuesday through Thursday, 4 p.m.-2 a.m. Friday and Saturday, 2 p.m.-9 p.m. Sunday. Closed Monday.  
**Information:** 630-323-0700 or [stcielo.com](http://stcielo.com)

the crowd shifts and changes throughout the evening. “In all our restaurants, we consider ambiance and music to be as important as food and beverages. That’s why we invested in a state-of-the-art sound system.”

**Prices:** “Our prices start around \$6 or \$7 and go all the way to \$28,” Julio Cano said. “I think people tend to expect everything to be more expensive because of the way the place looks. And the dishes also. It all has that fine-dining look, yet the pricing doesn’t reflect that.

**Amenities:** “We actually have a DJ booth, and we’re going to start having DJs consistently, probably starting on Fridays and Saturdays,” said Rodrigo Cano. “Primarily to create atmosphere. We might start the evening with some jazz then move on to classic rock or whatever suits the mood.”

*Bruce Ingram is a freelancer.*



Hamachi aguachile is Santo Cielo’s take on Latin American ceviche.

# Grumpy Goat Tavern

Scottish pub in Elgin serves Creole-Cajun food

BY SHONDA TALERICO  
DUDLICEK  
The Courier-News

Customers at the Grumpy Goat Tavern can enjoy year-round views of the nine-hole golf course — and golfers — at The Highlands of Elgin, constructed to reclaim an old stone quarry.

It's year-round because even though it may be cold outside, golfers are a hardy bunch and will be on the course even when it's too chilly for diners to sit on the wraparound patio or three-season room.

"We've had golfers out in December," said manager Susan Fennell. "The outdoor fireplace does help with cooler weather."

And with four holes atop 30-foot bluffs, "You feel like you're not in Elgin," she said. "It's nice and quiet, wonderful and calm. When you're fully sitting outside, when everything is green, the view is pretty beautiful."

Grumpy Goat Tavern is a Scottish pub that serves Creole-Cajun food. It serves po'boys, muffaletta and jambalaya, Creole meatloaf and crawfish cake



SHONDA TALERICO DUDLICEK/COURIER-NEWS PHOTOS

One of the appetizers is deviled eggs du jour. Recent examples include chicken and waffle or cucumber dill, buffalo chicken or elote (Mexican corn and spice) and traditional, shown here.

burgers. Cajun sweet potato fries and dirty rice are sides, and there's N'awlins bread pudding or Cajun mud pie for dessert.

Yet the pub is draped in tartan and sits within the golf

course clubhouse. How did that happen?

The Scottish Highlands in northwest Scotland includes a town of Elgin, and not faraway was a family-run gastropub named Grumpy Goat. The local

place practically named itself.

"Grumpy Goat Tavern seemed like a fitting name since we were both on the outskirts of Elgin," Fennell said.

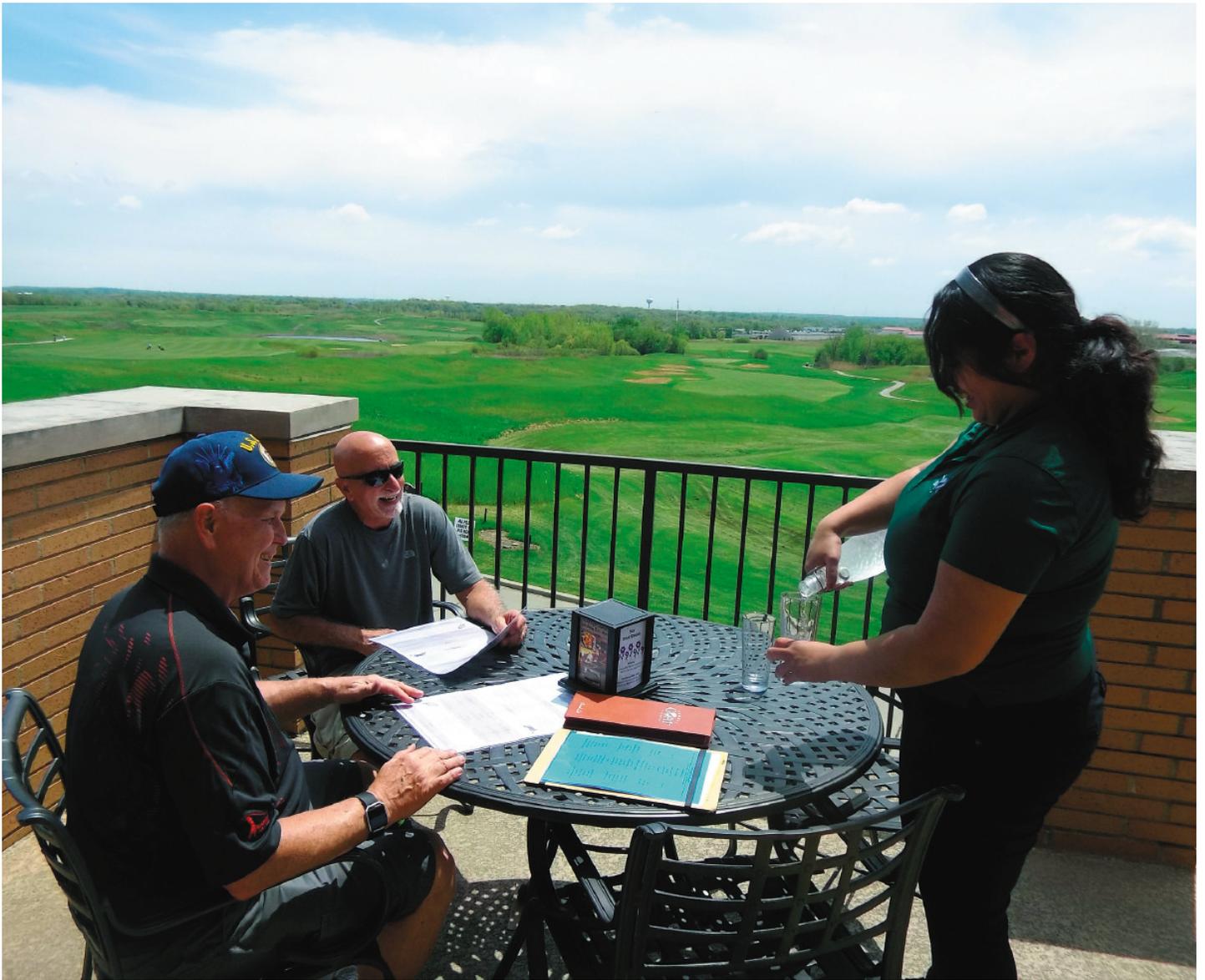
Chef Mike Taylor creates du jour items, such as jazzed-up deviled eggs, flatbread and bread pudding. Recent examples include chicken and waffle deviled eggs; green apple, honey, pine nuts bacon and green onion flatbread and salted caramel pretzel bread pudding.

"We change them often and that's nice for the regulars," Fennell said.

Not all items are Cajun or Creole. "The owners said, let's do something different, nothing else around here has a Cajun-Creole theme. You may expect the golf theme, but we're our own entity," Fennell said.

Server Trudy Ward said one of the most popular dishes is the CBLT, one of four BLTs on the menu. One is classic, but there's also a turkey avocado BLT wrap and DBLT with duck bacon and Creole aioli. The CBLT combines bourbon-candied bacon and Creole aioli.

"The bourbon brings the sweet and spicy to the bacon," Ward said. "And pair it with the



Charlie Cork of South Elgin and Mike Luebbing of Elgin take advantage of a sunny break in the weather on the wraparound patio at Grumpy Goat Tavern at The Highlands of Elgin Golf Course.

bacon jalapeno slaw for even more sweet and spicy.”

Fennell can't point to a favorite meal: "Oh my gosh, I eat it all." But she mentions the Creole Cobb, salmon Orleans with creole Hollandaise and Louisiana fried chicken with maque choux Alfredo cream sauce.

**About the owners:** Greg Shannon and Lou Gramm have owned Elgin Public House for 10 years. They bought Grumpy Goat Tavern four years ago after the exit of another restaurant there.

**On the menu:** A variety of Creole- and Cajun-influenced dishes. Daily \$1 desserts. More than 50 bourbons, whiskeys and scotches. Twelve craft beers on draft. More than 20 wines. Signature cocktails and martinis.

**Specialties:** Stuffed pork steak, Grumpy Goat filet and Creole chicken and biscuits, prime rib on the weekends and happy hour dishes like oysters Rockefeller, fried pickles, alligator bites and Cajun combo sliders.

**Decor:** Scottish and golf theme with tartan. "Our floor tiles look like wood, like herringbone," Fennell said. "People comment on it all the time." And on the outer sides of the bar are tiles decorated with white goats.

**Prices:** Salads start at \$3 and go up to \$14, BLTs \$9 to \$11.50, sandwiches \$8.50 to \$15, burgers \$9.50 to \$17.75, pasta \$9 to \$17, seafood \$21 to \$24 and specialties \$13 to \$32. Happy hour specials are 2 to 5 p.m. Monday through Fridays. Dessert starts at \$1 and goes up to

**Where:** 875 Sports Way, Elgin  
**Category:** Gastropub  
**Hours:** 10 a.m. to 9 p.m. Monday through Thursday, 10 a.m. to 10 p.m. Friday and Saturday and 10 a.m. to 8 p.m. Sunday  
**Information:** 847-931-5950, [www.grumpygoattavern.com](http://www.grumpygoattavern.com)

\$16.

**Amenities:** Wraparound patio with an outdoor fireplace.

*Shonda Talerico Dudlicek is a freelance reporter.*

# Basil's Greek Dining

Serving Old World and Mediterranean dishes in Aurora

**By JOAN CARY**  
The Beacon-News

In Greek, the word “basil” means “royal” or “regal.” It is no wonder then that the manager of Basil's Greek Dining in Aurora says their customers come to eat like kings and be treated like royalty.

“Great food. Great service. People come here to smile, to feel regal,” said Angelo Chresanthakes, general manager at the restaurant for about four of the nine years it has been in business.

Chresanthakes says Basil's is known as a fine dining restaurant that serves homemade Old World Greek dishes. It is not just a Greek restaurant.

**About the owners:** Jim Pappas, John Bonzonelos and George Rogiokos opened Basil's in 2009.

**On the menu:** Lamb, steak and seafood are restaurant specialties, with a customers favorite being the signature roast lamb shank served with roasted potatoes, Chresanthakes said. A full menu from starters through dessert plus drinks includes the basics like chicken, pasta and a variety of steaks, but no one here has ever forgotten that “Greek” is in the name.

They make their own gyros and offer a variety of lamb dishes, including a lamb mac and cheese mostaccioli baked with mozzarella and kefalograviera cheese, lolly-pop lamb chops, a lamb burger with fries and lamb kabobs. Appetizers include traditional saganaki and grilled octopus, as well as saganaki cheese sticks wrapped



JOAN CARY/BEACON-NEWS PHOTOS

Grilled octopus is one of the favorites on Basil's menu, which includes traditional Greek and contemporary Mediterranean dishes.

in phyllo and served with tomato sauce, and more traditional Greek items. Creamy lemon soup is one of the key starters, and folks love the wedge salad with an original homemade feta cheese dressing.

**Specialties:** Executive chef Oscar Herrera, who has been with the business since it opened, said his favorite dish to cook is the 28-ounce bone-in tomahawk ribeye that is wet-aged for 21 days and promised to melt in your mouth.

Herrera has made friends with many of the regulars. He said, “This is different from many other typical Greek or Mediterranean restaurants. I am allowed to be as creative as I want, modernizing traditional recipes and making food in ways that are more appealing to

this generation of foodies.”

**Decor:** A simple and elegant design keeps the focus on the people and the food, Chresanthakes said. A private dining room for special events holds up to 50. Many diners come for the large and accommodating patio — walled-in, quiet and secluded, especially considering the proximity to the Fox Valley Mall and the busy surroundings. Stone fireplaces as well as a stone fire pit make it cozy on cooler nights, and the spaciousness and umbrellas keep it comfortable on hotter summer days. Plenty of room lends freely to private conversation, even on the busiest Saturday nights. On the patio, the inside bar is just steps away.

**Prices:** Starters begin at \$9 and go up to \$15, from hummus to

**Where:** 4000 Fox Valley Center Drive, Aurora

**Category:** Greek/fine dining

**Hours:** 11 a.m.-10 p.m. Monday through Thursday, 11 a.m.-11 p.m. Friday and Saturday, and 11 a.m.-9 p.m. Sunday

**Information:** 630-692-1300; [basilsdining.com](http://basilsdining.com)

grilled octopus; soups and salads \$7 to \$9, with \$5 avgolemono or tomato basil soup; and specialty pastas start at \$20 with the \$18 Mediterranean Pasta, a vegetarian dish loaded with artichoke hearts, olives and more. Popular lamb dishes start at \$26 and go up to \$32, steaks \$27 to \$75 and Authentic Old World dishes are \$20. Seafood dishes including sea bass, salmon, scallops and shrimp start at \$20 and go up to \$30.

Lunch starts at \$10 and goes up to \$15 for a salad or sandwich, including the lamb burger and the well-known gyros.

Don't forget dessert and drinks. The restaurant offers a variety of wines, beers and seasonal cocktails that include a popular orange bourbon iced sun tea, starting at \$11.

**Amenities:** This is a place where the owners and the staff, including the head chef, take pride in knowing their regulars by name and making them feel at home. “We remember what they like,” Chresanthakes said.

Catering is available for private parties, and seasonal dishes as well as cocktails are a hit on the patio every night.

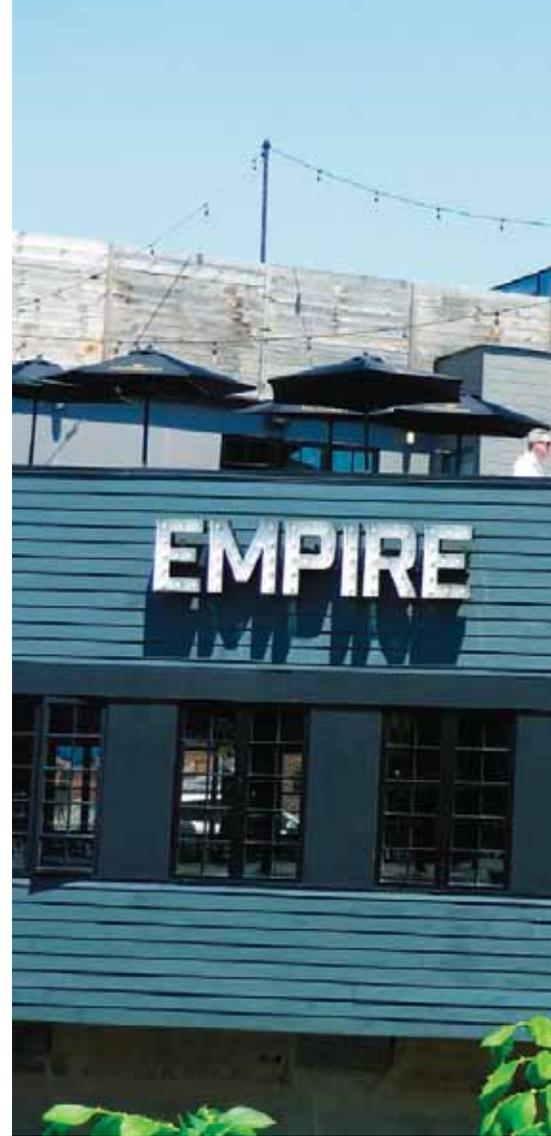
*Joan Cary is a freelance reporter.*

The spacious stone patio at Basil's Greek Dining in Aurora attracts diners looking for a quiet outdoor spot to feast on traditional Greek foods.





The BBQ brisket sandwich at Empire Burgers & Brew in Naperville features beer BBQ sauce, cheddar and apple cabbage slaw on a pretzel roll.



The retractable roof on the top floor at Empire Burgers & Brew.

# Empire Burgers & Brew

Owner sees importance of outdoor dining in Naperville

**BY SHONDA TALERICO DUDLICEK**  
Naperville Sun

Naperville's Empire Burgers & Brew is the only restaurant in the suburbs with a retractable roof and a hole between two floors, a concept owner Phil Cullen saw on a skiing trip to Colorado Springs with eight buddies back in college.

Cullen said, "The owner had cut a hole between the first and second floors. There was an old window that he would open while standing on a step ladder. When the

window was opened, it would let the snow through to the first floor. It was the coolest thing. I said, 'I'm gonna do that someday.'"

That someday took a while, but Empire boasts both the hole between the second and third floors and a glass retractable roof.

The roof itself is simply sliding doors on a track. "You pull a lever, and it's like closing a closet door. It's closed up in the rain, but as soon as the weather breaks, it's open. But to be in there when it's closed, there's also nothing like being in a rainstorm," Cullen said.

"There are days in December when it's warm enough to open up. When you're on the top floor and the sun shines in, there's nothing like it," he said. "It's the coolest in the suburbs. One important factor is to have great outdoor dining."

Empire Burgers & Brew is named for son and co-owner Will Cullen's favorite show, "Boardwalk Empire." A food guy, he wanted a place for burgers that would give him a chance to be creative, the older Cullen said. Will Cullen had been testing different burgers for public opinion at the family owned Ballydoyle restaurants for five years.

Empire's menu itself is brief with just four appetizers, four salads, five sandwiches, 11 burgers and three desserts.

"If you can't make something very well, if you can't execute it properly, then don't offer it," Will Cullen said. "We make the five best sandwiches and try and keep it simple. We're mainly sticking with what works. From what I've seen — and I've been to all the other places — it's simplicity, with a great burger, great bun and great toppings."

Liquor is as important as the food at



SHONDA TALERICO DUDLICEK/NAPERVILLE SUN PHOTOS

ers & Brew allows for views of downtown Naperville.

**Empire Burgers & Brew.**

“We have phenomenal craft beers no one else gets,” Phil Cullen said. “My beer guy knows all the beers. Our cocktails are all fresh. Our success is in the people you have around you. If we find something new, we change it tomorrow. We’re always looking for cool new ideas and changing things.”

The Cullens feature a dessert and burger of the month. Recent offerings include The Nueske with a cheddar brat on a patty, The Pork Bird with fried chicken, ham, aged cheddar and chicken cordon bleu, and The Decadent with 50-day aged Wagyu beef, with duck fat, onions and Gruyere cheese.

“We’ll change things with the month or the season or when we get new ideas,” Will Cullen said. “Seasonal offerings might include spicy honey or jams as a sauce from a local purveyor. I just went to the restaurant show (in Chicago) to get new ideas.”

Empire’s chips are a little different, too. “We put a little sugar in there,” Will Cullen said. “Some people are completely thrown off by that. They’re expecting salty.”

One of the most popular items is the Burger Cigars appetizer.

“Those are ridiculously good,” Phil

Cullen said of the spring rolls stuffed with certified Angus beef and pimento cheese and drizzled with honey, chili garlic aioli and green onions. Those are his personal favorites along with the BBQ brisket sandwich and fried doughnuts.

**About the owners:** Phil and Marta Cullen own Ballydoyle Irish Pubs in Downers Grove and Aurora. They wanted to open a place in Naperville but out of respect to Quigley’s did not want to open an Irish pub, Phil Cullen said. The Cullens bought the fire-damaged former Rosebud restaurant five years ago and merged three buildings to create Empire Burgers & Brew. “It was a challenge to combine three different buildings and heights. It took three years. Every time I opened a wall, we’d find new stuff. We knew it would be bad,” Cullen said of the fire damage.

**On the menu:** Bites such as dirty chips and poutine fries. Greens such as pork belly Cobb and caprese. Sandwiches such as pork belly BLT and The Best Wurst. Burgers such as the Abe Froman topped with knockwurst, The Sophia Loren with moz-

**Where:** 48 W. Chicago Ave., Naperville  
**Category:** Upscale bar & grill  
**Hours:** 11-1 a.m. Monday through Thursday, 11-2 a.m. Friday and Saturday, 11 a.m.-10 p.m. Sunday. 21 and older after 10 p.m.  
**Information:** 630-355-9000 or [www.empireburgerbar.com](http://www.empireburgerbar.com)

zarella and artichoke pesto, and The G.O.A.T. with goat cheese and spicy candied bacon, all served on pretzel buns. Desserts such as fried doughnuts, cheesecake and a dirty float made with alcoholic root beer.

**Specialties:** 100 percent certified half-pound Angus beef burgers cooked on a clamshell grill. “It’s super high-tech,” Cullen said. “The burgers are cooked top and bottom onto the clamshell in less than three minutes to medium. The burger is hot on the top and bottom.”

**Decor:** The restaurant “combined two historic downtown buildings and brought them into the newest century, filling them with reclaimed wood, metalwork and finishes — all while maintaining their old school charm and masonry detail,” according to the website. The Northcott Liquette on site was modeled after the Prohibition-era speakeasy.

**Prices:** Appetizers start at \$7 and go up to \$9, salads \$12 to \$14, sandwiches \$13 to \$16, burgers \$10 to \$16 and desserts \$8 to \$10. Signature cocktails, boozy slushies, wine, whiskies and 35 beers are on tap.

**Amenities:** Retractable roof offers year-round views of downtown Naperville. A rectangular hole cut in the ceiling of the second floor is covered with netting to allow sunlight to spill into the restaurant.

*Shonda Talerico Dudlicek is a freelance reporter.*

# Endiro Coffee

At Aurora cafe, it's all about crossing borders, cultural divides

By **PATRICK Z. MCGAVIN**

The Beacon-News

Cody Lorance disliked his first experience as a chef, but later realized there was an opportunity in the restaurant business because he was a perfectionist about the taste of his eggs.

The year was 2014, and he was visiting Kampala, Uganda, with a prospective business partner, Gloria Katusiime. He had attended Wheaton College, was interested in anthropology, and supported himself working as a chef.

"I hated every minute of it, but I was good at it," Lorance said. He met Katusiime at an international leadership conference in Chicago, and they discovered similar interests surrounding advocacy for vulnerable children. He was visiting her in Kampala where she opened a coffeehouse in 2011.

"I'm very picky about eggs, and I said to Gloria, could I just go back and show the chefs how to make this properly," he said. "Something just clicked, and I realized I had something to contribute there. I became the executive chef of the company, and then I began helping in other areas."

Since, Lorance has orchestrated the launch of the first American iteration of Endiro Coffee in downtown Aurora. Endiro refers to a basket typically used to eat millet, a cereal plant that is a staple of the Ugandan diet.

The basket is now a symbol of hope, renewal and promise. Endiro Coffee is about crossing borders and cultural divides. The American demand for coffee remains insatiable. Lorance said the Aurora store sells more coffee than the five Ugandan stores combined.

With Katusiime as a liaison to a network of 3,000 Uganda-based coffee farmers, Lorance said the Aurora operation has



PATRICK Z. MCGAVIN/BEACON-NEWS PHOTOS

At Endiro Coffee in Aurora, the patio doubles as a performance space for local musicians.

gone from importing 13 tons of coffee in its first full year to more than 50 tons last year.

Endiro has sought to empower the lives of coffee farmers. Erin Kawaye, a California native, is the other principal on the American side. She divides her time between Aurora and Colorado. She works at mentoring and developing leadership.

"Cody came back from one of his trips (to Uganda) and said we need somebody to help mentor the farmers, and they decided to entrust that to me," Kawaye said.

"One of the coolest stories from last fall was the farmers approaching us and saying, 'We know what we are worth.' To see that transition where these farmers have this voice and have them not just ask for money

but understand their own worth was completely different."

Endiro Coffee offers darker roasted and handcrafted coffee utilizing pour methods, or a French press immersed in hot water and pressed through a mesh filter.

**About the owners:** Katusiime was a journalist who had been documenting the plight of the dispossessed in Nepal. "I was working in religious work and anthropology when we met at the international conference here, and we just hit it off really well," Lorance said. "She ended up moving back to Uganda, and I became her business partner.

"Our vision of the company was all about



The featured attraction of the lunch and dinner menu is the Aurora Cheesesteak, a luscious intermingling of steak with melted white cheddar cheese curds served on a hoagie bun.

child vulnerability, and how could we make money and give that money to projects that support vulnerable children. Then we realized that's not the only thing we could do. We started a second and then a third coffeehouse in Uganda, and we saw that we could end child vulnerability through business development."

**On the menu:** The standout sandwich offerings include a Pearl Club made of grilled chicken breast; a grilled caprese, with panela cheese, tomatoes and basil; or a patty melt infused with a tangy Bukalasi barbecue sauce.

"The Aurora menu is not the same as the Ugandan, but they are aligned," Lorance said. "The food concept is what we call 'glocal,' that is, it is local but global. It is food that you are familiar with, but brings you tastes from different parts of the world. So there are Ugandan elements, but it is not an Ugandan restaurant."

**Specialties:** The Mzungu combines two waffles with a pair of eggs, bacon and sausage. The Brick Chicken and Waffles is a marinated chicken breast housed under a brick and served between two golden waffles. The Ugandan Rolex refers to an omelette mixed with tomatoes and onions contained in a rice flour wrap.

The featured attraction of the lunch and dinner menu is the Aurora Cheesesteak, an intermingling of carne asada skirt steak with melted white cheddar cheese curds mixed with a Chicago brand of hot giardiniera served on a hoagie bun.

**Decor:** The brick-lined interiors convey warmth and unpretentiousness. The patio seats more than 30 and doubles as a performance space for local musicians.

**Prices:** Breakfast sandwiches start at \$4, smoothies start at \$3.25, avocado toast is \$5, Aurora Cheesesteak is \$8.50, portobello roll is \$8, and skirt steak, grilled veggie and two

**Where:** 29 W. New York St., Aurora  
**Category:** Specialty coffee and ethnic  
**Hours:** 7 a.m.-9 p.m. Monday through Saturday; 10 a.m.-6 p.m. Sunday  
**Information:** 331-256-6683;  
[www.endirocoffee.com](http://www.endirocoffee.com)

eggs is \$8.50.

An a la carte menu is also available and a children's menu starts at \$3.75.

**Amenities:** The prime location atop the Fox River provides a scenic backdrop and a cultural link to the nearby Paramount Theater that draws top-flight national touring productions of top Broadway shows.

The downstairs, a former bocce pizza and martini bar, has been converted into a colorful work area and hangout venue with special photography exhibitions and artwork.

*Patrick Z. McGavin is a freelance reporter.*

# Meson Sabika

Sunday brunch in Naperville rated as one of top 100 in the country

**BY BRUCE INGRAM**  
Naperville Sun

Consider the career path of Hossein Jamali, owner and president of Meson Sabika in Naperville.

Jamali came to this country from Iran in 1972, planning to work his way through college and become an engineer.

And he accomplished that goal by working first as a dishwasher, speaking hardly a word of English, then moving up through almost every job in the restaurant business — busboy, server, bartender, cook, junior manager and general manager.

Eventually, he graduated from the University of Illinois at Chicago and got a job as a structural engineer.

“The job only lasted six months because I found it terribly boring, he said. “So, I started taking MBA classes with the goal of opening my own restaurant.”

**About the owner:** In 1990, he partnered with a Spanish chef from the restaurant he had been managing (then buying him out in 1997) to create Meson Sabika, still going strong with a fine-dining variant of tapas 28 years later.

Jamali has opened other restaurants, but his only additional business is Tapas Valencia in the South Loop.

**On the menu:** “The advantage of tapas over a traditional meal is variety,” said Jamali, who likes to explain how tapas began, long ago, as a piece of bread, then a piece of bread with cheese or ham or potato salad or almost anything, placed over glasses of wine by bartenders to keep flying insects out of customers’ drinks.



BRUCE INGRAM/NAPERVILLE SUN PHOTOS

Queso de Cabra, oven-baked goat cheese in tomato basil sauce, is one of the house specialties.

“Eventually the food was called ‘tapas’ or ‘little bites,’ and Spaniards would go from bar to bar to sample the different sorts.

“We offer more than 50 tapas on our menu, representing different areas of Spain. We also offer several paellas, each a much larger single dish. The same is true of our wines. We have an extensive wine list, but all are from Spain with the exception of a couple of champagnes from France.”

Meson Sabika also offers a Sunday brunch that has been listed as one of the top 100 in the country by OpenTable.com and as one of the eight best in Illinois by Travel + Leisure magazine.

**Specialties:** “I think the most popular one is Patatas con Aioli, the garlic potato salad. Then there’s the Queso de Cabra, made with baked goat cheese in tomato sauce on garlic bread. And many people enjoy the Champiñones Rellenos, our stuffed mushroom.

Jamali added that his wine list could also be considered a house specialty.

“We have some rare wines that have been allocated for us, which can’t be found in stores because they are made in smaller quantities. And some have very high ratings from either Robert Parker or Wine Enthusiast magazine.”

**Decor:** The restaurant operates in a Georgian mansion built in 1847, “a big white house that sits on four acres of nicely manicured lawn,” Jamali said. “Our challenge in 1990 was how to turn a Georgian mansion into a Spanish restaurant. We finally achieved that by giving a different Spanish theme to eight dining rooms, each named after a wine region, an area of the country, or a town.

The setting is luxurious, Jamali added, but not formal.

“The cuisine is fine dining, the decor is elegant, but the ambiance is casual,” he said. “Guests can come dressed up

for an occasion or they can come wearing jeans. We don’t allow tank tops and cutoff shorts but, generally speaking, people can wear what they want.”

Adjacent to the main house, the restaurant features a 330-seat pavilion banquet room, built in 2007, for weddings and other large social functions, with glass walls on three sides. It also offers outdoor dining on a patio with 65 tables and four bar decks that can easily accommodate 200 people.

“It’s a very lush setting,” said general manager Teofil Stanila. “It’s like being in a garden, surrounded by green lawns and very old oak trees.”

**Prices:** “The price of tapas ranges from \$5.95 or \$6.95 to \$16.95,” Jamali said. “Our first goal has always been to provide excellent quality and the best possible value. Our second goal is flexibility. People are welcome to come and order one dish and one glass of wine if they choose. Or they can order several for a meal.”

**Amenities:** Meson Sabika used to offer flamenco dancing, but no more. Now, Jamali believes the most special thing about the restaurant can be found in the Social Responsibility page on its website. There, below a poem by the 13th-century Persian poet Saadi Shirazi, he details many years of donations to a long list of international charities and local organizations.

“I grew up in poverty, basically,” Jamali said. “Yet, even though we did not have a lot, my father always managed to help others. That’s where I learned to care about others.”

*Bruce Ingram is a freelancer.*



Meson Sabika in Naperville offers more than 50 tapas dishes.



Port Edward's bacon-wrapped jumbo sea scallops are served with the vegetable of the day — green beans and slivered almonds — and lychee salad.

# Port Edward

Patrons can dine outdoors on the Fox River, indoors on a boat at Algonquin destination

**By SHONDA TALERICO DUDLICEK**  
The Courier-News

At Port Edward, you can eat outside on the dock on the Fox River.

Or inside in the Salem Lounge, Navigator's Room, The Regency, Lobster Cove or Top Side.

Or you can eat at a table for four on the 25-foot Porpoise sailboat, floating in the indoor harbor, or in the windmill, saved by the owner from a local farm.

You can even hang out in the secret room with bench seating and a table from a hatch of a World War II Liberty ship — only accessible by ladder.

"Lots of kids like to come up here and color," said Ziya Senturk, vice president of operations.

Port Edward is an eclectic seafood restaurant on the Fox River in Algonquin. You can eat outside and watch the boats go by or step 50 years back in time if you dine inside.

Longtime server Cynthia Stillwell brings out the Hemingway trout dish, complete with the head, and recalls the time the 20-something man ate three platters in one

sitting. And that's just one memorable moment.

Stillwell started at Port Edward as a dishwasher and salad girl 44 years ago. She was promoted when one of the waitresses broke her leg and has been working for owner "Mr. Ed" Wolowiec since.

"I love it — it's old-fashioned. We chuckle about all the memories. You see a grandpa and a grandma and their kids and grandkids, and they're sitting in the booth where they got engaged," Stillwell said.

This season will be the second for the outdoor patio, after flooding cut short last summer.

For years, Port Edward offered a dining cruise on a paddle boat, but when the boat's owner died and his family sold the vessel, no one really went outside. That is, until last year, when Wolowiec retired from the daily operations and brought in Senturk, who wanted to update Port Edward but retain its ambiance.

Outdoor seating was one upgrade. "He told me, 'I've run this place for 52 years, and I'll hire you on one condition, that I want to see a 100-year sign on the building.' Even if he passes away," Senturk



Diners can eat on the 25-foot Porpoise sailboat in th

said. "So I revamped the restaurant," he said, noting he moved the main bar toward the windows for a better view for everyone.

Wolowiec, who used to live in an apartment above the restaurant, was a painter, musician, music teacher, principal and scuba diver before he became a restaurant owner in 1964.

He bought the old Anchor Lounge, built in 1952 and originally just one room.

"He used to play music in the bar, then would roller skate over to wait on customers," Senturk said.

Then, boaters could launch from the ramp for 50 cents.

Wolowiec decorated with items acquired on his many travels.

The front windows came from a now-closed Wieboldt's store. The wooden support beams were salvaged from a cheese factory auctioned in Wisconsin.

The windmill was rescued from a nearby farm and stands inside one of the dining rooms with a secluded table inside.

The 1934 sailboat once plied the Great Lakes, and Wolowiec took it scuba diving in



SHONDA TALERICO DUDLICEK/COURIER-NEWS PHOTOS

the indoor harbor at Port Edward in Algonquin.

Costa Rica before relocating it to the dining room.

“He drew out the restaurant expansion plans on a napkin and went to the bank,” Senturk said.

Port Edward had been open 11 years and needed to grow. “He liked seafood and being on the water, so he created all this and the lake. Back in the ’70s and ’80s, this was the place to go to. You had to wear a jacket, and it was a destination restaurant with high expectations.”

Today, the champagne brunch and seafood and sushi buffet draw crowds every weekend.

“The menu choices are very large and it gives us flexibility,” Senturk said. “It’s our uniqueness and variety.”

Senturk is excited for a full summer of outdoor dining.

“If you want the river and outside experience, we’ve got that. We lost a lot of regulars when they moved to Florida and Arizona, but we’re getting the new generation as the regulars come back and boat here in the summer.”

**About the owner:** Ed Wolowiec, who lives in Lake Barrington, is a past chairman of the Illinois Restaurant Association. He and a partner bought the Anchor Lounge waterfront bar in 1960, and Wolowiec bought the place in 1964 and renamed it Port Edward.

**On the menu:** Seafood, such as crab legs, shrimp, oyster, lobster, mahi mahi, salmon, tilapia, red snapper, grouper, catfish, mussels and octopus.

**Specialties:** Hemingway Trout, served in a pan with the fish head on, cold or warm lobster tail, king crab legs and other non-seafood items.

**Decor:** Reclaimed barn wood and windows. Decorated with all sorts of nautical equipment, such as harpoons, diver outfits and helmets, a whale jaw bone and original paintings by Wolowiec. With all its secret rooms and carved-out areas, Port Edward seats 420 inside and 140 outside.

**Where:** 20 W. Algonquin Road, Algonquin

**Category:** Seafood

**Hours:** 11 a.m.-9 p.m. Tuesday through Thursday, 11 a.m.-10 p.m. Friday, 4 p.m.-10 p.m. Saturday, 9:30 a.m.-1 p.m. Sunday brunch, 2-8 p.m. Sunday dinner. Closed Monday

**Information:** 847-658-5441 or [www.portedward.com](http://www.portedward.com)

**Prices:** Appetizers start at \$8 and go up to \$15, oysters and mussels \$12 to \$16, soups and chowders \$5 to \$8, salads \$7 to \$13, vegetarian and pasta dishes \$15 to \$34, seafood \$19 to market price, meat entrees \$18 to \$45, burgers and sandwiches \$10 to \$18, desserts \$4 to \$10 and children’s menu \$5.99 to \$9.99.

**Amenities:** Dine inside a windmill, on a sailboat indoors or relax outside on the patio on the Fox River.

*Shonda Talerico Dudlicek is a freelance reporter.*

## SOUTH



# Chuck's Southern Comforts Cafe

Chef trained by Rick Bayless brings flavorful barbecue to Burbank

By **PATRICK Z. MCGAVIN**

Daily Southtown

Naming a restaurant after yourself is either an act of hubris or supreme confidence. As the founder and executive chef of Chuck's Southern Comforts Cafe in Burbank, Chuck Pine reveals a distinct American pedigree.

His funky barbecue joint exudes comfort, style and distinct food, reaffirming the wonder of home and place.

It's not unexpected, given that Pine grew up in Burbank as the youngest of five children and has had family intertwined in his personal and professional endeavors. His 92-year-old father, Russell, helped develop his son's entrepreneurial zeal as the founder of Coin Laundry, a chain of laundromats that at one time had 16 locations.

Pine learned about creativity, subtlety and the art of cooking from his mother, the late Betty Pine.

"We ate so well growing up," Pine said. "My mother was a classic stay-at-home mom of that time, but with a difference. When all the other kids in our neighborhood were eating basic American food, my mother would prepare this incredible French gourmet food, meals she taught herself to make just by reading books."

Active and restless, Chuck Pine carved out his own path. After graduating from Reavis High School in 1981, he plowed his savings from working for his father into the burgeoning home video market, opening 79th Street Video Store on Western Avenue. The advent of VHS transformed the marketplace.

"It was a goldmine," Pine said. "We had



PATRICK Z. MCGAVIN/DAILY SOUTHTOWN PHOTOS

Chuck's Southern Comfort Cafe executive chef and founder Chuck Pine is a protege of Rick Bayless. "The most important thing I learned from working with Rick was the importance of properly seasoning my food," Pine said.

30,000 movies, including titles that nobody else carried anywhere. People drove from Indiana just to come rent movies from us. I remember one day, we rented 5,000 movies. It was a great business to be in, but like anything, I got burned out. I was mostly working the cash register or behind the desk, and I was anxious to do something else."

**About the owners:** Chuck Pine had a fortuitous sense of timing. In 1994, having just completed two years of culinary school training at Joliet Junior College, he was having lunch at the Frontera Grill Restau-

rant in downtown Chicago.

"I was talking with one of the servers, and I said I just graduated from culinary school and were they hiring," Pine said. Standing nearby was famed Chicago chef Rick Bayless. "I went up to him and introduced myself and said I was looking for work, and he said come back in two weeks and he hired me." He apprenticed for nearly three years with the master. "I hit the jackpot."

Now, Pine operates the business with his sister, Maggie Coots, and his brother, Jim Pine.

"The most important thing I learned



The newly renovated patio area runs off 79th Street at Chuck's Southern Comfort Cafe, in Burbank, providing an open space for the distinctive, flavorful dishes.

from working with Rick was the importance of properly seasoning my food," he said.

"People meet Chuck, and they think he's a rock star," said Lisa Grzelak, general manager. "He is such a down-to-earth and laid-back guy, and they feel he is their best friend, and they want to support him, and that is why people come back."

Celebrating its 20th year, the restaurant originated in a 40-seat space at the corner of 79th and Central Avenue. Expansion became necessary, and Pine opened the current location 10 years ago. A second restaurant was launched in Darien six years ago. The linchpin is the two farms they manage in Darien and Hickory Hills, where they cultivate tomato, zucchini and squash.

**On the menu:** Breakfast pivots on Cajun-flavored skilletts, omelets, French toast and pancakes. The versatile lunch offerings include soup or specialty salads, such as the Danish with romaine lettuce, red onions, pasta, cucumbers and feta cheese. Dinner and late-night fare also are served.

Pine likes to say he remains ahead of the curve in anticipating food trends, like Korean barbecue fried chicken. Smoked barbecued pork, beef brisket sandwiches and Cajun and smokehouse hamburgers are particular favorites. A veggie reuben replaces corned beef with portobello mushrooms, roasted peppers and onions. Southern fried shrimp and catfish are other delicacies.

**Specialties:** The signature and go-to food remain the barbecued ribs, available in half and full servings. "I was lucky because Rick (Bayless) came from Oklahoma, and barbecue was his first specialty," Pine said.

The combo is a half slab of baby back ribs blended with an additional meat such as pork, smoked chicken, tenders or catfish. A sampler offers the best of both worlds, two or three meat combinations. A smoked chicken dinner, pulled pork dinner and beef brisket are other standouts.

**Decor:** The 11,000-square-foot space is decorated in yellow and brown with south-

**Where:** 6501 W. 79th St., Burbank  
**Category:** Barbecue, American, Cajun and Creole

**Hours:** 11 a.m.-9 p.m. Monday through Thursday; 7 a.m.-10 p.m. Friday and Saturday

**Information:** 708-229-8700 or [www.chuckscafeburbank.com](http://www.chuckscafeburbank.com)

western-influenced art and sculptures. The Voodoo Lounge, on the northeast wing, fuses sports bar culture and live music with trivia nights and video poker.

The glassed-in patio space seats up to 56 guests.

**Prices:** A cup of soup starts at \$3.75 and goes up to \$6.50, salads \$7.99 to \$10.49, appetizers \$6.99 to \$11.99, sandwiches \$7.99 to \$14.29, burgers \$8.79 to \$11.99, salmon is \$16.99, Porterhouse pork chops are \$13.99 and barbecued ribs start at \$16.99 and go up to \$22.99.

*Patrick Z. McGavin is a freelance reporter.*

# Flossmoor Station and Brewery

Early 20th century building once served as train station

By **PHILIP POTEPA**  
Daily Southtown

Carolyn Armstrong recalls a time before her Flossmoor Station Restaurant and Brewery had its outdoor deck and patio dining areas.

"We used to have a seasonal tent we would put up and it served the purpose," said Armstrong, who opened the history-steeped dining destination in July 1996. "Soon we outgrew our tent space, and it was time to do something bigger and better."

The restaurant and brewery is in a turn-of-the-20th-century building that once served as the Flossmoor train station. When a more modern train platform was erected next door, the original 1906 structure was closed and eventually served as a retail space for a hair salon, dress boutique and other small shops.

"I talked to my husband, Dean, and we could both imagine a concept for the building which would allow it to retain its charm and landmark status, and also be functional as a restaurant and brewery," Carolyn Armstrong said. "During the 1990s, there really weren't many small breweries that existed, so we saw promise to offer a dining experience that was different. The outdoor deck and patio was another phase of our project that came a few years later."

**About the owners:** Dean and Carolyn Armstrong are origi-



PHILIP POTEPA/DAILY SOUTHTOWN PHOTOS

It took two cranes to lift and position a caboose as a focal point for the outdoor dining patio at Flossmoor Station and Brewery.

nally from Flossmoor and live in Frankfort. The former train station required much renovation before it could open for food and beverage service. They invested as much as \$3.5 million and created an architectural "wow factor" in the neighborhood by covering the roof with distinct Spanish tiles.

**On the menu:** From signature soups such as French onion and a hearty chili, to meal-worthy salads ranging from Caesar and California Cobb, starter courses are often suitable for patrons as a lunch option. Appetizers include beer-battered onion rings and fried pickles along with a spinach artichoke dip and beer-battered calamari. A

range of burgers and custom sandwiches are available, along with entrees such as chicken pot pie, pasta, house-smoked baby back ribs, grilled salmon fillet and pot roast tacos. Desserts include a blackberry cobbler skillet, New York cheesecake, Death by Chocolate cake and an original root beer float.

**Specialties:** "Our fish and chips platter is always a big crowd-pleaser, and it comes with a large portion," Miner said. "I also think our beer and cheese soup is a big hit with our customers because it's not something you find at every restaurant. We serve the beer and cheese soup with a fun popcorn garnish."

**Where:** 1035 Sterling Ave., Flossmoor

**Category:** American Grill and Pub

**Hours:** 11:30 a.m.-11 p.m. Sunday through Thursday and 11:30 a.m.-midnight Friday and Saturday

**Information:** 708-957-2739; [www.flossmoorstation.com](http://www.flossmoorstation.com)

**Decor:** The interior bar and dining room offer a clear view of the beer production vats in the glass-enclosed brewing room. Outside, the multilevel deck and patio is festooned with flowering planters and railroad-themed accents. A fence border and large graceful trees surround table seating, all within sight of the caboose that is the patio's focal point.

**Prices:** Soups and salads start at \$4 and go up to \$18; appetizers \$10 to \$15; entrees \$11 to \$24 and desserts \$4.59 to \$7.99.

**Amenities:** Themed nights and live entertainment are priorities throughout the summer. Thursdays are called "Dog Days of Summer" with canines invited to join their owners on the patio from 6 to 8 p.m. for special treats and vendors who cater to pooches. "We have some patio cigar nights planned," Carolyn Armstrong said.

*Philip Potempa is a freelance reporter for the Daily Southtown.*



Brewmaster Ryan Czaja and waitress Barb Miner showcase a glass of beer paired with a platter of fish and chips and a cup of beer cheese soup, each ranked as patron favorites at Flossmoor Station and Brewery.



VICKIE

Dogs are welcome on the sidewalk patio of Girl in the Park on 159th Street in Orland Park. A separate outdoor nook with couches and a fire pit con

# Girl in the Park

Sidewalk patio ideal spot to enjoy locally sourced, handcrafted fare

**BY VICKIE SNOW JURKOWSKI**  
Daily Southtown

Girl in the Park began with a girl and her dream, and it came to fruition in Orland Park.

In less than two years, the restaurant — which is focused on locally sourced, handcrafted food and spirits — has become known for its healthy food, unusual cocktails and fun atmosphere.

“It’s such a humbled feeling being so accepted into the community,” said Jayme Parker, chef and co-owner with husband, Robert Parker.

Girl in the Park — Jayme

Parker being “the girl” and park as in Orland Park — touts eggs that are cage-free, seafood caught in the wild and chicken free of antibiotics or hormones. Vegan and gluten-free options also are available.

“We’ve become known as a healthy alternative to classic favorites,” Robert Parker said. “We serve food people feel comfortable feeding their families. People say they like eating out the same way they’d shop for home.”

The restaurant features local acoustic musicians performing live every night but Sunday. When doors open for Sunday brunch, a DJ starts spinning,



SNOW JURKOWSKI/DAILY SOUTHTOWN PHOTOS  
 connects to a party room inside.



Burgers and the Wok It Out Bowl are among the popular dishes at Girl in the Park in Orland Park, which focuses on locally sourced, handcrafted food and spirits and also offers vegan and gluten-free options.

and children start dancing. Children eat free on Tuesdays. A patio welcomes dogs, and the couple's pooch is known to mingle regularly. "We are family-oriented," Robert Parker said, "and parents can transition to a fun place for the evening."

**About the owners:** Jayme Parker attended Carl Sandburg High School and Robert Morris University's Institute of Culinary Arts. She was inspired to cook and to open her first restaurant by her mother, Patty Johnston, and grandmother, Carmela Johnston, who is the inspiration behind the menu's

"Nana's marinara." Robert Parker, a native of Tampa Bay, Fla., oversees business operations, including the extensive bourbon menu and craft cocktails. Their Italian mastiff Frank is the namesake of The Dirty Frank sandwich, made with shredded beef, bacon, an over-easy free-range egg, cheddar cheese and fancy sauce.

**On the menu:** Among the entrees are jumbo bone-in and boneless wings, ribs, street tacos, sandwiches and wraps. Salads include Waldorf, beet and Caesar. Homemade chili and soup also are featured. Appetizers include bacon-wrapped dates, ahi tuna bites, caramelized candied bacon and buffalo chicken dip.

"Entrees in the summer turn lighter, so we are focused on items like Hawaiian kabobs," said the chef.

**Specialties:** Burgers are popular due to the custom blend of 28-day aged Midwestern chuck and brisket cuts. The signature Truffle Burger has shredded Parmesan, truffle oil and an over-easy egg and is served with truffle fries or tots. The Man in the Park Burger has sloppy joe and onion straws. The New Yorker is a beef patty topped with slow-roasted corned beef, sauerkraut and

Swiss cheese with Thousand Island dressing.

"For the burgers, we are always changing the toppings to stay fun and fresh," Parker said.

The Wok It Out Bowl — a runner-up in popularity, contains brown rice, carrots, mushrooms, broccoli, water chestnuts and green beans — with either teriyaki or spicy stir-fry sauce and optional chicken, shrimp, steak, salmon or scallops.

Girl in the Park also specializes in bourbon and seasonal cocktails.

The strawberry basil mule, the house staple, contains house-infused Deep Eddy vodka, strawberry, lemon and ginger beer.

**Decor:** Tables were crafted from reclaimed barn wood and handmade signs decorate the walls. There's a full-glass front and bar toward the rear. Tigerwood reclaimed from an 1890s house in Shorewood was used for the doors leading to the new party room.

Wrought iron tables sit on the gated sidewalk patio, which is adorned with string lights and new horse trough-style planters.

**Prices:** Appetizers and small bites start at \$6 and go up to \$14, salads \$11 to \$13, street tacos

**Where:** 11265 W. 159th St., Orland Park  
**Category:** Handcrafted food and spirits  
**Hours:** 11 a.m.-11 p.m. Wednesday, 11 a.m.-midnight Thursday, 11 a.m.-1 a.m. Friday, 11:30 a.m.-1 a.m. Saturday and 11:30 a.m.-9 p.m. Sunday; kitchen is open until 8 p.m. Wednesday and Sunday, 9 p.m. Thursday and 10 p.m. Friday and Saturday, with a late-night snack menu available for 30 minutes after kitchen closes; closed Monday and Tuesday  
**Information:** 708-226-0042; [www.girlinthepark.com](http://www.girlinthepark.com)

\$9 to \$14, sandwiches and wraps \$10 to \$15, and burgers \$11 to \$18 (\$3 extra for gluten-free bun or \$1 for pretzel bun).

Dinner entrees include the Wok It Out Bowl starting at \$10, chicken pot pie for \$15, sea scallops with porcini mushroom risotto for \$29 or a catch of the day at market price.

The children's menu has deals for \$7 and include fruit and a drink.

**Amenities:** The sidewalk patio is dog friendly, and a party room has direct access to an outdoor party nook with couches and a fire pit.

*Vickie Snow Jurkowski is a freelance reporter.*

# Mario's Tacos

Owner's vision for patio, garden area a draw for patrons in Blue Island

BY PHILIP POTEPA  
Daily Southtown

Even though Mario Mendez loves to cook and serve, preparing for the outdoor dining season is the restaurant owner's favorite time investment.

"When it's summer, I leave the kitchen duties and serving to my wife and my staff, and you'll always find me out on the patio," said Mendez, owner of Mario's Tacos in Blue Island.

"This restaurant has been here since my parents first opened it and decided to name it after me, since I'm the youngest son and they knew I would be working right by their side to build this business," he said.

Housed in a historic building along the original downtown streetscape of Blue Island, Mendez said his parents died before he could fulfill his dream of creating an outside dining patio garden area with cafe tables and nighttime twinkling lights.

"It's definitely an expense to do the flowers and container gardening for an outdoor dining space, but when done right, it creates an alternate dining experience that is unlike anything under a roof," Mendez said. "I opened the patio dining in 1990, and I've never regretted it."

Waitress Maria Espenoza said patrons have a very clear preference about where they like to sit.

"We have customers who wait all year to sit in the outside



PHILIP POTEPA/DAILY SOUTHTOWN PHOTOS

Mario Mendez, owner of Mario's Tacos, maintains the garden landscape for the outdoor dining patio at the family restaurant his parents opened in 1964.

seating area and others who prefer the climate-controlled comfort of an indoor dining room," she said. "A restaurant's reputation is not only built on

the good food but also the dining atmosphere."

Mendez said he has a small but dedicated staff who serve guests in the 75-seat indoor

area and the 28-seat patio, which is framed by a wrought-iron fence and vintage street lamps.

"I never accept a reservation because I have too many people who want to dine, and saving seats just creates confusion," he said.

"I follow my parents' rule that it is first-come, first-serve. Nowadays, I'm seeing second and third generations of customers who keep coming back because they are treated well and my parents' recipes stay in their mind and memories," he said.

His parents did get to see the enclosed solarium dining room, which is also popular with guests.

"When my dad created the main dining room, he put in a vaulted ceiling to give guests the impression they are dining in a courtyard," Mendez said.

"I stay true to the vision my parents had for this restaurant. You will never see neon beer signs in the windows or TV screens in the dining rooms with guys screaming at sports games. We are a restaurant that serves beer, wine and drinks, not a bar. We want this to be a place where families can come and dine and talk to each other," he said.

**About the owners:** Mario Mendez's parents, Jose and Margarita, began with a taco stand at 150th and Dixie Highway. In 1964, they purchased the current building space and



Mario's Tacos is in a historic brick building in downtown Blue Island and attracts a faithful customer base from throughout Chicagoland.

teamed with youngest son Mario to launch Mario's Tacos.

"If you look at how small our kitchen is, where my mom and dad did all the cooking, you'd be amazed that we can feed as many people as we do today using this same tiny space," Mendez said.

**On the menu:** Traditional Mexican fare such as tacos, tostadas, enchiladas and quesadillas are the top-rated favorites. Chorizo and eggs, homemade guacamole and refried beans are other standards. Beer, wine and blended drinks, such as pina coladas, margaritas and daiquiris, are popular with

patio patrons.

**Specialties:** "Our enchilada platter and the carne asada con rajitas are two of the best-sellers," Mendez said. "And of course, the menu highlight that started it all, our tacos served with rice and refried beans, are the best anyone could ever imagine."

**Decor:** The outdoor dining patio is designed around large hedges planted in terra cotta planters. "Each of these hedges is at least 10 years old, and people are amazed at how green and healthy they are," Mendez said. "I work hard to

keep them watered and maintained throughout the year, which means during winter, too. They help create a garden surrounding that is peaceful and takes guests away from the rush and hurry of the city." Most years, the patio is open by early May. This year, uncertain weather delayed the patio opening until June. "I think there are many restaurants who try to do an outdoor seating area but quickly give up because of zoning rules and the weather's unpredictability," Mendez said. "People see it as a lot of work and expense, especially if it ends up being a year when you only get a few

**Where:** 13325 Old Western Ave., Blue Island

**Category:** Mexican

**Hours:** 11 a.m.-9:45 p.m. Tuesday through Saturday; 11 a.m.-8 p.m. Sunday, closed Monday

**Information:** 708-389-4023

months of use."

**Prices:** Salads, sides and appetizers start at \$2 and go up to \$8; entrees are \$6.50 to \$11. Blended frozen drinks are \$3.75 to \$5.85 or \$22 for pitchers.

*Philip Potempa is a freelance reporter.*

# Public Landing

Restaurant in Lockport's Gaylord Building offers views inside and out

**BY PATRICK Z. MCGAVIN**  
Daily Southtown

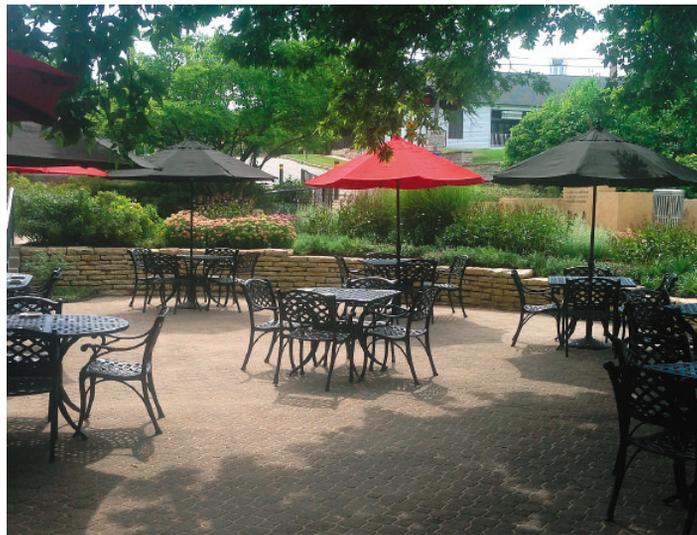
Jeffrey Potter felt an almost electric charge the first time he walked inside Public Landing. "When I stepped into the building, it made me want to be the chef," he said. "The minute I walked in the door, I just knew I had to be the chef here."

He has hardly looked back during his 13 years as executive chef of the casual, upscale American restaurant in the Gaylord Building in Lockport. Declared in 1960 as one of 29 National Trust Historic Sites, the building served as a centerpiece in the elaborate digging and construction of the 96-mile Illinois and Michigan Canal that connected Lake Michigan to the Mississippi River and Gulf of Mexico and effectively modernized the community by opening trade and commercial possibilities. The space went through various permutations over the next century.

Potter, who studied at Chicago's Le Cordon Bleu College of Culinary Arts, said everything in the restaurant connects — the natural wonder and the food he is responsible for serving.

"I come from the cornfields of Peru, Ind.," he said. "I have always wanted our fare to be something you could see from this building. My sensibility and style is directed upon the seasons, with a lot of fresh flavors. I always want to try something new and try to be more creative than the people around you."

**About the owners:** The restaurant, which opened in 1987, was the brainchild of chef Bob Burcenski and his partner,



PATRICK Z. MCGAVIN/DAILY SOUTHTOWN PHOTOS

Public Landing in Lockport offers outdoor dining with pastoral views and welcomes dogs. There are eight tables outside.

J. Thomas Alves, a sommelier, who recognized the opportunity to take advantage of the newly renovated 9,000-square-foot space. The founders sold the restaurant in October 2001 to focus on their iconic French restaurant, Tallgrass. Owner Dan Senese has operated the restaurant since 2009.

**On the menu:** "I am an American chef," Potter said, "and we can take from anywhere in the world. We always try to stay fresh and ahead of the game. I like to think of my food as a little bit more thought-forward food. There is supposed to be a subtlety to what you do. In that regard, we try to keep our menu direct."

The current menu began in May and runs through October. Offerings include appetizers such as smoked salmon, chicken eggrolls, bruschetta

Milanese, calamari and crab cakes. The soups include lobster bisque and baked French onion. Mahi tacos, crab-stuffed whitefish and lake perch are other seafood offerings. An 8-ounce steamed lobster tail is available after 5 p.m.

**Specialties:** A half-pound prime rib sandwich, at \$24, fuses toasted brioche, Provolone cheese and shoestring potatoes. The surf and turf, for \$59, is served with asparagus, double baked potato and drawn butter. A full New Zealand rack of lamb, for \$39, is accompanied by broccoli, garlic mashed potatoes and mint jelly.

**Decor:** Public Landing has vertical, cathedral-like ceilings, walls fashioned from local quarried limestone and a centerpiece bar.

The screened porch has

**Where:** 200 W. Eighth St., Lockport  
**Category:** Casual, upscale American dining  
**Hours:** 11 a.m. to 8:30 p.m. Tuesday through Thursday; 11 a.m. to 9:30 p.m. Friday and Saturday; 11 a.m. to 7 p.m. Sunday; closed Monday  
**Information:** 815-838-6500 or [www.publiclandingrestaurant.com](http://www.publiclandingrestaurant.com)

exposed limestone and brick and opens directly to the garden and greenery. There are eight tables for outdoor dining, sheltered under red and black canopies.

**Prices:** Soup and salads start at \$4 and go up to \$15, appetizers are \$8 to \$15 and entrees include chicken salad croissant sandwiches at \$14, Mediterranean chicken and roasted turkey breast at \$19, maple-bourbon pork tenderloin at \$22, prime rib starting at \$28 and rib-eye steak at \$30.

**Amenities:** The outdoor dining space is dog-friendly.

Public Landing hosts about 50 weddings a year, with a private bridal suite above the restaurant. The restaurant accommodates up to 180 guests.

Traces of the early industrial past are everywhere, like the sound and sights of the train line, which is now serviced by the Heritage Corridor Metra. The Gaylord Building also houses a prominent art exhibition space, the Gallery Seven art gallery.

*Patrick Z. McGavin is a freelance reporter.*



Public Landing executive chef Jeffrey Potter, displaying a salad and a dessert on his menu, said, "The minute I walked in the door, I just knew I had to be the chef here."



Tribes Alehouse owner Niall Freyne, right, displays a menu favorite, firecracker shrimp, with Chef Mitch Garcia while showcasing the smoker oven housed in the corner of the Tinley Park restaurant's outdoor dining patio.

# Tribes Alehouse

## Tinley Park Irish pub follows success of brewing facility

**BY PHILIP POTEMPA**

Daily Southtown

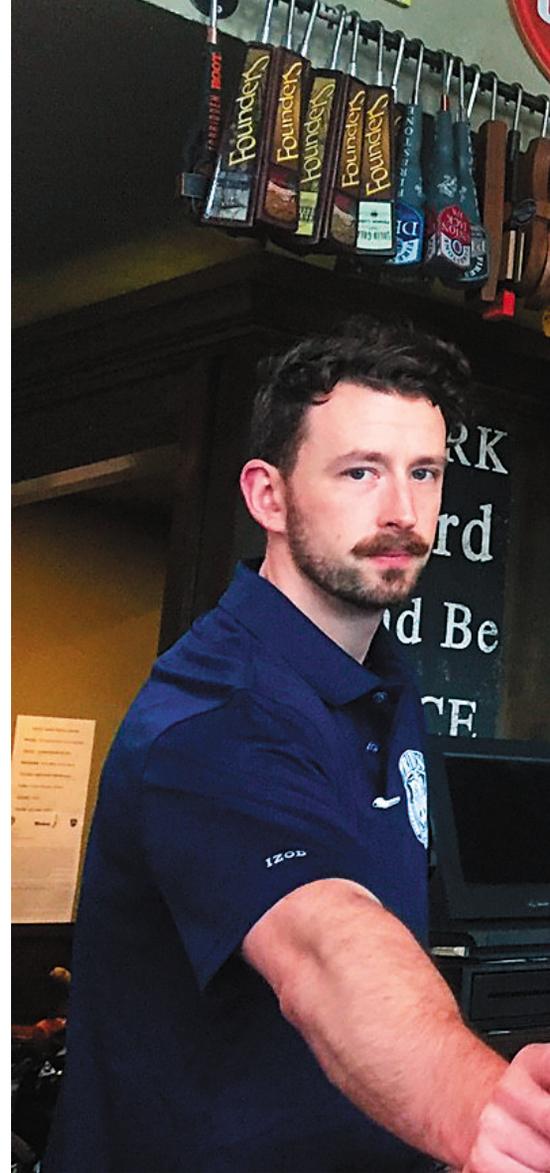
Running an Irish pub in the Chicago suburbs seemed like a perfect fit for Niall Freyne, who was born and raised in Ireland.

"The pubs of Ireland was something I knew from my days before coming to the U.S., which was a reason my wife, Dorothy, agreed with me we should open our own place in Frankfort and name it Galway

Tribes, since Galway is the area where my family is from in Ireland," Freyne said.

"Our pub did well after it opened in 2004. But by 2009 when the economy took a hit, we knew we had to close and try something new and more inviting to larger customer possibilities."

Today, the couple are pleased they kept some of the key elements of their Frankfort venture to feature at Tribes Alehouse, which opened in Tinley Park in 2012. This establishment followed the success of



Bartender Nate Heun has described and served more

Tribes Beer Co., which they opened prior as a restaurant on U.S. Route 30 in Mokena in 2009, and has served as a production and brewing facility since 2015.

"Our Mokena location is based in what was once a pizza restaurant, and we knew we could grow if we had another expanded location," he said.

"Our Tinley Park building used to be a Charlie's Ale House, so it has a large bar area, in addition to the spacious indoor seating and a walled patio for outdoor dining. From our years with the Irish pub, we knew it was always the craft beers and signature menu favorites that attracted our patrons."

Besides the more than 52 craft beers, which exceeds the offerings from their Frankfort serving days, the other nod to his former Irish pub is resurrecting the same fish and chips recipe to please longtime patrons.

His chef Mitch Garcia is especially proud of the diverse burgers on the menu.

"Our variety of burger options include beef, chicken, bison or wagyu, the latter of which is a Japanese breed of beef cattle



PHILIP POTEPA/DAILY SOUTHTOWN PHOTOS

more than 50 craft beers to patrons at Tribes Alehouse in Tinley Park since it opened in 2012.

prized for generous marbling,” Garcia said. “We used to also offer elk burgers, but they were not as popular with customers compared to the rest of the options.”

Though the bar also has a large selection of whiskey and wine, it’s the craft beer that brings the largest numbers of thirsty patrons. “We have a digital beer list so customers can use their phones to research and find what they like,” Freyne said.

Garcia said he works with Freyne to plan the seasonal menu specials to pair with new brews as they are introduced.

**About the owner:** Niall Freyne, 52, is responsible for managing three Tribes locations while his wife, Dorothy, oversees all of the accounting and bookkeeping. In May 2018, the couple opened their third location, Tribes Brewery and Tap Room at 1120 Front St. in Mokena.

**On the menu:** Wisconsin cheese curds, chicken wings, soups and platters of sliced meats, sausage and cheeses, are featured on the starter menu. Custom salads themed with ingredients for categories like Asian,

southwest and Caesar can be adorned with protein options like chicken or shrimp. Entrees include Cajun chicken fettuccine, an 8-ounce filet mignon, as well as baked five-cheese mac and cheese and assorted sandwiches. Desserts include Southern pecan pie, a loaded fudge brownie, bourbon bread pudding and red velvet cake.

**Specialties:** In addition to Freyne’s favored fish and chips, firecracker shrimp served on a bed of rice noodles is a popular dish. Freyne and Garcia teamed their talents to invent a tribute to a Louisville dish called “cast-iron hot brown,” with their variation comprised of roasted turkey breast, peppered bacon, Parmigiano-Reggiano, heirloom tomatoes and a Mornay sauce. The duo also present their version of popcorn shrimp and breaded calamari.

**Decor:** Local artist Erika Foray painted expansive and colorful murals along the walls for the interior dining room and bar space as a way to highlight favorite craft beer labels such as Three Floyds’ Zombie brew and Mad Hatter Pale Ale from New

**Where:** 9501 W. 171st St., Tinley Park  
**Category:** American grill  
**Hours:** 11:30 a.m.-midnight Sunday through Tuesday, kitchen open to 9 p.m.; 11:30 a.m.-1 a.m. Wednesday and Thursday, kitchen open to 10 p.m.; 11:30 a.m.-1 a.m. Friday and Saturday, kitchen open to 10:30 p.m.  
**Information:** 708-966-2051 or [www.tribesbeerco.com](http://www.tribesbeerco.com)

Holland Brewing. The outdoor patio seats 150 and features a large bar and stool seating, all sheltered under a canopy. One corner of the patio is dedicated to a large smoker oven, which emits wonderful aromas of beef brisket, sausage and other meats being prepared near stacked wood ready to be fed to the smoker.

**Prices:** Soups and salads start at \$5 and go up to \$13; appetizers \$8 to \$15; entrees \$13 to \$29; desserts start at \$6.

*Philip Potempa is a freelance reporter.*

# Kup A Joe

Frankfort cafe not an average coffee shop

BY RACHEL SCAMAN  
Daily Southtown

Kup A Joe Cafe in Frankfort is much more than your average coffee stop-and-go shop, offering a wide range of food and drinks and an outdoor seating area.

**About the owners:** Owner Jim Garofalo, who ran a Chicago Heights breakfast restaurant called Egg and I, 222 Dixie Highway, in the 1970s, opened Kup A Joe six years ago. It has set itself apart from similar establishments by offering a delivery service and online or phone ordering.

"It's a family business, it's real down to earth," said Alexandra Barajas, Kup A Joe employee. "Everyone comes to see (Garofalo), even from out in (Chicago Heights)."

Sue James, a Kup A Joe regular who comes in about four times a week from New Lenox, likes its quickness, convenience and employees.

"(There are) healthy options as far as the menu goes," James said. "Everything is homemade. Nothing is out of a can."

**On the menu:** Food options run from eggs Benedict to half-pound Angus burgers.

"(The menu) is very different, and (Garofalo) creates things you don't think go together," Barajas said, citing avocado toast and French toast made out of pecan and banana bread. Other choices are liver and eggs with bacon, a taco skillet and potato pancakes.

Healthy options include stuffed fresh pineapple, a dinner salad made with tomato wedges, mixed greens and cucumber and an avocado topper, which the menu describes as avocado halves topped with



RACHEL SCAMAN/DAILY SOUTHTOWN

Kup A Joe Cafe's patio offers guests a broad menu and plenty of sunshine.

choice of tuna, chicken, egg or crab salad.

The libations menu is different, too. It offers alcoholic drink options such as a Border Town Bloody Mary, a Mama Mimosa and Joe's Lemonade, which is made with gin, lemonade and grenadine.

**Decor:** The interior and exterior are meant to give customers a sense of home and belonging. The first thing that catches your eye when you walk through the front door is a large sepia-colored "Frankfort" sign that covers a good portion of the wall lined with green booths. The dining room's windows emit enough sunlight that no other lighting is needed.

There are about 15 to 20 tables in the main dining area and about eight seats at the bar, which is decorated with a statue of a man holding a coffee cup on a tray.

**Prices:** Prices at Kup A Joe start at the least expensive item on the food menu being one egg, any style, for \$6.89, to the most expensive thing on the menu being the jambalaya skillet and the steak or pork chop and eggs all priced at \$12.99. The average price for a dish is \$10.19 with about 60 items on the menu at that price.

Typically, James said, there are specials every week.

"You have your regular menu, and then (Garofalo) has a paper menu that has some

**Where:** 41 Old Frankfort Way

**Category:** Breakfast cafe

**Hours:** 7 a.m.-2 p.m. Monday through Friday and 7 a.m.-2:30 p.m. Saturday and Sunday

**Information:** 815-464-0909 or [kupajocafe.com](http://kupajocafe.com)

specials," James said. Special offers also can be found on the website.

**Amenities:** The patio sits between two brick archways with multiple openings and has about 10 tables, each with an umbrella for shade. The patio is decorated with flower pots holding a wide variety of colors and types of flowers.

"It's just cute and quaint," Barajas said. "People on the trail walk over, or come sit with their dogs on the patio. The patio is usually full, and the inside is empty."

James claimed the cafe is one of Frankfort's best-kept secrets.

"(Kup A Joe has) its busy times, but on Sunday you can get in and out of here," James said. "There's a lot of other restaurants where you stand in line, and you wait forever and somehow Jim has figured out a way to make sure everybody has a great experience."

*Rachel Scaman is a freelance reporter.*

## INDIANA

# Rodney's Grill and Sports Bar

Patio area still winging along after 10 years at Highland spot

BY MICHELLE L. QUINN

Post-Tribune

When Rodney's Grill and Sports Bar owner Rodney Langel opened his outdoor patio in 2008, the true test of its success wasn't whether people would come in to enjoy it.

The true test, he said, was whether Mother Nature was going to allow it to survive.

"We started that spring on the construction, and by August (2008), that big tornado came through," Langel said. "I wish we'd have videotaped (the storm) because the canopy blew like crazy, but it held up."

Celebrating 10 years of patio dining this year and 40 years of being in business next year, Rodney's in Highland continues to be a popular spot despite the proliferation of places that serve chicken wings and televise games. And Langel does it by sticking to what he knows.

**About the owner:** Langel, who lives in Schererville, said he cut his teeth in the pizza business at John's Pizzeria in downtown Highland when he was a child. It was no small coincidence that when he chose the location for his fledgling place in 1979, he chose the former John's.

Langel then expanded the business to Schererville. His sister, Nadine Hammond, ran that location until she died. Her son now runs it. There's also a third location in Crown Point. By 1994, things were going so well that he expanded the Highland location and opened Rodney's with a handcrafted wooden bar, a banquet space, several pool tables and 40 flatscreen TVs, next door to the pizzeria.

**On the menu:** Langel started the business with pizza, Italian beef sandwiches and select appetizers, but with Rodney's the menu expanded exponentially, with salads and specialty sandwiches. He's added a lunch buffet Monday through Saturday.



MICHELLE L. QUINN/POST-TRIBUNE

Rodney's Grill and Sports Bar is celebrating the 10th anniversary of its outdoor patio.

**Specialties:** Langel's pizza, with its crumbly sausage and Neopolitan-style crust, is the main draw, but Maggie Grivetti, head chef for Rodney's, who said she keeps up with trends by reading constantly and traveling into Chicago to eat, said some of her favorite specials have made it to the main menu.

"Two of my sandwiches, the Highlander melt — which is a burger on rye with Swiss and American cheeses, caramelized onions and a special sauce — and the Highway Avenue sandwich, are on the menu full time. Of course, anytime something sells well and we add it permanently, the call for it drops off. We call that 'the curse,'" Grivetti said.

**Decor:** Inspired by alfresco dining in Long Beach, Calif., Langel researched how to adapt a patio to withstand all types of weather and approached the town in 2007 with a plan of building a fully heated, cano-

**Where:** 2833 Highway Ave., Highland

**Category:** Pizzeria

**Hours:** 11 a.m.-1 a.m. Sunday; 11 a.m.-3 a.m. Monday through Saturday

**Information:** 219-923-4900

ped patio. "There's a sensor on the sign that, when it's 32 degrees outside, the heat will kick on, and as long as it's above 20 degrees, we can maintain a comfortable temperature in the patio all year-round," he said.

**Prices:** Prices start at \$3.95 for the soup of the day, while sandwiches and salads start at \$7.95 and go up to \$9.45. Pizza is \$9.95 for a 10-inch, while the giant 18-inch costs \$20.95; toppings are extra, and specialty pizzas are offered.

Michelle L. Quinn is a freelance reporter.

# Lighthouse Restaurant

Patio offers special menu, perfect place to watch sunsets on Cedar Lake

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**BY PATRICK Z. MCGAVIN**  
Post-Tribune

Lighthouse Restaurant on the banks of Cedar Lake shows off its wit and main selling point with a sign: “Would you hold the applause until the sun sets.”

Quiet and unperturbed, Lighthouse exudes a blissed-out state of being. It can be enjoyed inside the restaurant and on the special patio space, which has its own menu.

“The sunsets here are one of our main draws,” said Shane Keeton, general manager since January 2017. “It’s spectacular, and people love to just come here and sit down by the windows. We get people from Crown Point, Merrillville and Schererville and a lot of people from Illinois. People will drive here for an hour, people from downtown Chicago, just to come out for the scenic view and escape the city.”

The mission statement is clear: Lighthouse is welcoming.

“Helping people make memories is really important,” Keeton said. “When you get a chance to do something for somebody out of the ordinary, above and beyond, and you just



PATRICK Z. MCGAVIN/POST-TRIBUNE PHOTOS

Befitting the nautical theme of the Lighthouse, the top of a sailing boat has been retrofitted as the gleaming bar at the Cedar Lake restaurant.

see their reactions and knowing that you made their day, that is why I love this business.”

“I think the really impressive part here is this is a really busy

place,” Keeton said, matching “high volume with fine dining, getting 900 people on a Saturday, but what we never lost sight of is that we take a lot of

pride in the food we put out.”

**About the owner:** Local developer and entrepreneur Dean White opened the restaurant in



The early twilight is magic hour at the Lighthouse Restaurant in Cedar Lake, with its evocative gazebo and open-air dining.

2009. “He wanted to do a restaurant for the community where everybody could come,” Keeton said. “We are really ingrained in the community and part of the culture here.”

**On the menu:** As a nautical-themed restaurant, Lighthouse is built around producing superior examples of steaks and seafood. “We buy premium-quality steaks, and we serve them on 500-degree platters,” chef Ken McRae said. “We try to go with big, bold flavors and buy the freshest seafood that is available to us. The walleye, sea bass and perch are the top three sellers.”

Appetizers include sushi-grade ahi tuna, Baja wrapped scallops and crab cakes. Soups of note include French onion and tomato basil. Other offerings are lobster penne and

cheese, shrimp Alfredo, Cajun chicken pasta, linguini and meatballs, Chilean sea bass and shrimp.

The patio offers an altered menu with flatbread pizzas and barbecued pork ribs.

There also is a wine list “tripled in size,” Keeton said.

**Specialties:** The quinoa-crusted Florida red grouper, the macadamia-crusted walleye and the yellow lake perch are well-known. A filet mignon, a 14- or 18-ounce ribeye, and a 14-ounce New York strip are hearty meat choices.

“The real strength is the value, cup of soup and the salad,” Keeton said.

**Decor:** Water is the prevailing motif, like the bar that has been crafted from the top of a sailboat and the paintings and

artwork on the walls.

The patio is a great refuge with its white tables set off by topiary, shrubbery, flowers and trees. There is an unobstructed view of the lake.

**Prices:** Start at \$4 for sides, \$5 for soup, \$8 for salads, \$9 for appetizers, \$14 for Cajun chicken pasta, \$22 for yellow perch, \$23 for sirloin, pork chops at \$25, filet mignon at \$29 and bottles of rose at \$40.

The patio rates offer bruschetta at \$9, warm crab dip at \$13, hamburgers at \$12 and chicken Marsala at \$18.

**Amenities:** A 40-foot-long pier allows boaters to dock and enjoy the restaurant, and a lighted deck has fold-out lawn chairs.

A gazebo, installed seven years ago, provides an alternate

**Where:** 7501 Constitution Ave., Cedar Lake

**Category:** Casual American dining

**Hours:** 4 to 9 p.m. Monday through Thursday; 4 to 10 p.m. Friday; 2 to 10 p.m. Saturday; noon to 9 p.m. Sunday

**Information:** 219-374-9283; [www.cedarlakelighthouse.com](http://www.cedarlakelighthouse.com)

dining experience or a start to the multiple weddings the restaurant holds each year. The spacious second story allows for plenty of customized care for church groups, family reunions and wedding parties.

The Cedar Lake Historical Association Museum is adjacent.

*Patrick Z. McGavin is a freelance reporter.*

# Set 'Em Up Lanes

Patrons come to knock down the pins — and knock back the fare — in Griffith

By PHILIP POTEPA  
Post-Tribune

When Tony Hobson, owner of Set 'Em Up Lanes and Lounge in Griffith, told friends he was going to give up 12 parking spaces in a side lot to build an outside deck, they thought he was making a mistake.

"I knew when I bought this place eight years ago, it was the right decision to create an adjoining outdoor dining area," Hobson said.

"The summer months tend to be slow at times, and we only have our original eight bowling lanes as the primary inside draw.

"But by adding our deck, not only did we increase our dining space to reach beyond the bowling area and bar, but also it opened up the possibility for so many more outside activities to promote this place. When you can bring in live entertainment, you also bring in new people, who then tell their friends," he said.

Now, an expanded outdoor deck debuted in June and can accommodate 700 people.

"Suddenly, the 75-year-old bowling business is seeing a new life and new patrons who are finding us on the map," said Karl Heade, general manager. "I've worked here as the GM since February, but even before that, I'd come here with my wife because we liked the food and the friendly-family atmosphere."

Hobson said he has promised patrons to keep the interior of the bowling alley unchanged to honor the memories and nostalgia while allowing maintenance engineer Bryan Van Til to add any and all modern "bells and whistles" to the



PHILIP POTEPA/POST-TRIBUNE PHOTOS

A covered outdoor deck area opened in June at Set 'Em Up Lanes and Lounge in Griffith.

outdoor area.

"You will never find any automated score screens here at this bowling alley, just the old-school paper sheets and tiny pencils," Van Til said.

"We have a lot of families who come here because the parents want their children to have the same bowling experience they had when they were growing up. We've even kept the lanes the same with the above ball return and original design."

**About the owners:** Hobson and business partner Ralph McCampell bought Set 'Em Lanes and Lounge in 2011 and found they had to quickly learn about the bowling business. "I'm from Griffith, and I'd spent time at this bowling alley, but never expected to own it one day," Hobson said. "I was really just looking for places to spend time at because I like to shoot

pool, and that's when I discovered the owner was interested in selling this bowling alley. I've only made changes that customers have asked for such as expanding the bar and food menu and adding an option for delivery."

**On the menu:** Starters include fried pickles, onion rings, cheese sticks, fried sweet corn nuggets and the combo platters to mix and match potato skins, tater tots and chili cheese fries with daily soup specials, corn dogs and warm pretzels with cheese. Pizzas, burgers and buffalo wings are favorite entrees, as well as specialty sandwiches such as chicken wraps, pulled pork and a traditional hoagie. For the summer, the bar menu has increased with a number of top label craft beers.

**Specialties:** "Our buffalo nachos platter is very large and

**Where:** 135 N. Broad St., Griffith  
**Category:** American grill  
**Hours:** 11 a.m.-3 a.m. daily  
**Information:** 219-924-3181 or [www.facebook.com/Set-Em-Up-Lanes-and-Lounge-123724977679731](http://www.facebook.com/Set-Em-Up-Lanes-and-Lounge-123724977679731)

very popular. We also have an antipasto salad many people like to order," Heade said. Bone-in wings are a hit, with the bonus choice of 14 sauces with names like "Spicy Peanut Butter" and "Honolulu Heat." On Wing Wednesdays, there is a special price of 50 cents for boneless wings and 75 cents for the traditional bone-in.

**Decor:** The enclosed deck features couches, a full-service bar, large screen TVs, a dance floor and staging area for live music and entertainment. "We have a complete schedule for summer bag toss tournaments," Hobson said. "When people come outside, they tend to socialize and interact more. The outdoor patio provides an entirely different experience, especially in summer when we have all of the flowers in and landscaping to make it very inviting."

**Prices:** Soups and salads start at \$2.75 and go up to \$10, appetizers \$1.50 to \$10, and entrees \$5.50 to \$13.

**Amenities:** From 6 p.m. to midnight Monday, the lanes are transformed into the retro fun "Cosmic Bowl," challenging bowlers to achieve their highest score while immersed in glowing lights, strobe effects and nightclub music.

*Philip Potempa is a freelancer.*



A twist on tradition bowling alley menus attracts customers to dine at Set 'Em Up Lanes and Lounge in Griffith, such as a signature cheeseburger and fries, left to right, chicken wrap with tater tots, antipasto salad and an ever-popular buffalo chicken nacho platter.



Chef Carlos Rivero and Johan Castaneda serve paella marinera, a culinary favorite of Spain consisting of saffron rice and assorted seafood, to guests.

# Don Quijote Restaurante

For more than 30 years, Valparaiso gem has provided a little bit of Spanish flair

**BY PHILIP POTEMPA**  
Post-Tribune

Chef and owner Carlos Rivero can recall his exact conversation in 1985 with then-Valparaiso Mayor David Butterfield about Rivero's request to include outdoor dining as a feature at the unveiling of his Don Quijote Restaurante.

"I was preparing to open this new restaurant in July 1985, and no one around was doing outdoor dining, with the exception of the elegant White House restaurant, also here in Valparaiso and just down the street from our new business," Rivero said.

"I told the mayor how important this would be to have our restaurant be a true European experience, which makes it a must to have an outdoor dining space. And even though the only space available was to set something up on the street sidewalk out front, I explained this is a very typical use of sidewalk space at most European cafes. Finally, Mayor Butterfield agreed, with the stipulation it must be 'in good taste.'"

More than 30 years later, Rivero and his



PHILIP POTEPA/POST-TRIBUNE PHOTOS

ists at Don Quijote Restaurante in Valparaiso.

dessert chef and business manager partner, Elena Jambria, agree the restaurant's outdoor dining is part of their signature welcome to guests who arrive to their downtown Valparaiso culinary landmark.

"I already had three family restaurants in Madrid when I met my future wife, Carol, while she was traveling in 1972, and then followed her back to the U.S. in 1978," said Rivero, 67, who lives in Griffith.

"When I began planning to open my restaurant in Northwest Indiana, I wanted to bring to my guests a menu with true cuisine from Spain. And, of course, the outside dining area was something we started from the very beginning."

Rivero, who was born in Pontevedra, Spain, met Jambria, who came to the U.S. in 1980 from the town of Zamora in the northern region of Spain, about the time he was opening his Don Quijote restaurant.

"I met Carlos and his wife through mutual friends at a party," said Jambria, who is from Schererville. "They asked me to join their restaurant as it was opening because they knew of my love of cooking and cre-



Don Quijote Restaurante opened in downtown Valparaiso in 1985 and stands as a culinary landmark.

ating authentic Spanish desserts."

**About the owners:** Carlos and wife invited Jambria to become their business partner in 1991, to serve as both assistant chef, with her specialty in desserts, as well as business manager. "To this day, it is still a common misconception that Carlos is my husband, which has never been the case," Jambria said with a smile. "I had been married and already had my daughter when I met Carlos and Carol."

Rivero said his love of cooking comes from his father, who worked as a chef on an ocean liner, which inspired young Carlos to move to Madrid to work and gain experience in the kitchen of notable hotels.

**On the menu:** "I know when I go to my own favorite restaurants throughout the area, I don't like the menu to change so drastically that the standards I come to expect might not always be on the menu, especially after I've driven someplace for that particular dish," Rivero said. "For that reason, I don't change up my menu very often. After 33 years, we know what our guests want." Traditional Spanish tapas appetizers include empanadas, chicken croquetas, calamares a la romana, chorizo and assorted salads. Chicken and rice, skewered pork marinated in wine, mussels, swordfish, strip steak, roasted lamb, steamed crab legs and assorted shellfish are some of the dinner favorites, often ordered with pitchers of refreshing sangria.

**Specialties:** "Our yellow saffron rice and all of our variations of paella are always popular requests, as are the squid and my gazpacho chilled soup," Rivero said. "Many guests also love my sauteed chicken livers in cherry sauce." For Jambria, her family recipe for flan, which is made with fresh

**Where:** 119 E. Lincolnway, Valparaiso

**Category:** Spanish

**Hours:** 11 a.m.-2 p.m. and 5 p.m.-9 p.m. Monday through Thursday; 11 a.m.-2 p.m. and 5 p.m.-10 p.m. Friday and 11 a.m. to 10 p.m. Saturday; Closed Sunday

**Information:** 219-462-7976;

**donquijotevalpo.com**

milk, sugar and eggs, has become her signature sweet work of art. "I also serve a dessert recipe my mother gave me called Tarta de Cuajada, which is very hard to describe," she said. "It has a sweet milky flavor. I ask my customers how they would describe it and they tell me it's like eating a sweet and delicious cloud."

**Decor:** The streetscape outdoor dining patio at the restaurant front entrance has cafe seating framed by a fence and protected by a traditional cloth awning. Box hedges in planters are focal points, and a nighttime ambiance is achieved by candles on the tables and twinkle lights entwined along the trees. The interior has a painted starry sky ceiling with wall murals and accents to recreate a Spanish town square, including potted geraniums, soft music and a stone floor.

**Prices:** Salads, sides and appetizers start at \$5.95 and go up to \$12.95, entrees \$21.95 to \$25.98, sangria \$6.95 to \$18.95 for a pitcher, and desserts \$4.95 to \$6.95.

**Amenities:** A European specialty food shop with imported gifts adjoins the restaurant. Meats, cheeses and Spanish art are among rare finds.

*Philip Potempa is a freelance reporter.*

# Lucrezia

Quaint Chesterton spot offers more seating outdoors than indoors

**BY PHILIP POTEPA**  
Post-Tribune

Mike and Nada Karas know all the reasons why just a small percentage of restaurants in Northwest Indiana and the Chicago area opt to offer dedicated space for outdoor dining.

“When you think of the time, cost and effort you have to invest to create and maintain a patio or attached area for dining alfresco, and then measure that with seasonal concerns and the uncertain weather, it’s a risk,” said Mike Karas, who opened Lucrezia Cafe and Ristorante Italian in Chesterton in November 1998 with Nada.

“Outdoor dining at Lucrezia was always an important part of our vision for our restaurant, and now it’s one of the reasons our reputation sets us apart from everyone else.”

The Italian restaurant, in what the couple describe as a “quaint cottage” on a wooded landscape of a high-profile intersection in downtown Chesterton, previously housed an antiques store.

“We would shop at this antiques store and came to know the owner,” Nada Karas said.

“When we heard she planned to move her business to another location down the street, that’s when we started thinking about buying the



PHILIP POTEPA/POST-TRIBUNE PHOTOS

A cozy cottage structure, which originally was a home and then antiques store, has been the Chesterton dining destination Lucrezia Cafe and Ristorante since 1998.

house and transforming it as our own Italian restaurant with the side yard designed as outdoor seating.”

Lucrezia has seating for 48 outside and an interior dining capacity of 46.

“We have more seats outside than we do inside, which tells the importance we place on our patio dining experience,” Mike Karas said.

“While most restaurants have their outdoor patio dining in the back of the establish-

ment, ours is designed for guests to walk through as they arrive and are making their way to the front entrance and the host area. Patrons often will immediately say they want to be seated outside. We pay no attention to the calendar. If it’s a warm stretch in March, we have seats and tables ready. If we get a warm day in November, the opportunity to sit outside is always available.”

The Lucrezia name is taken from Lucrezia Borgia, an Italian

aristocrat who was the daughter of Pope Alexander VI and Vannozza dei Cattanei and hailed as a patron of the arts from a family of influence.

“We are unique, and that makes us a dining destination, and one of the reasons we were featured for a review segment on the PBS show ‘Check, Please!’ earning us the attention of dining enthusiasts from all over the Chicago area,” Nada Karas said.

Airing in 2005 in an episode of the series’ fifth season, sommelier and show host Alpana Singh paid a visit to the restaurant with producers and camera crews to deliver the collective praise of the secret diners, all of whom hailed from Chicago.

“They loved what they ordered from our menu,” Mike Karas said.

“Only one of them commented he thought his pasta entree ‘was too saucy,’ and I remember when we all gathered to screen the episode here at the restaurant we had one of our patrons who heard that remark and shouted at the screen ‘That’s what the bread is for!’ ”

Lucrezia Chef Alfredo Aniguano has been with the restaurant since it opened and works with the couple to create all of the menus and beverage



Nada and Mike Karas, owners of Lucrezia Cafe and Ristorante in Chesterton, are celebrating 20 years of success. They built their restaurant with an emphasis on the outdoor dining patio experience, paired with carefully crafted menu favorites.

pairings from the bar.

“We have always been blessed with a very consistent staff and a chef who is the best,” Nada Karas said.

“We know our guests, and they know us and our menu favorites. As soon as they walk in, they are looking at the chalk writing on our large blackboard to study the specials of the day to make decisions.”

**About the owners:** Mike and Nada Karas worked in sales and product development before they opened Lucrezia in Chesterton in 1998. In November 2003, they opened a second Lucrezia in Crown Point. In December 2016, a third Lucrezia location opened in Culver. “We always incorporate our outdoor dining element in the restaurant design,” Mike Karas said. “The Crown Point

patio area is similar to what we have in Chesterton. Our Lucrezia in Culver doesn’t have a space that would work well for patio seating, so we built an amazing deck area, and it works well.”

**On the menu:** Grilled shrimp, marinated olives, crab cakes, mussels, pan-seared scallops, calamari marinara and bruschetta are a few of the popular starter courses. A selection of custom salads and minestrone soup also tempt diners before entree offerings. Spaghetti with veal meatballs, fettuccine alfredo, rigatoni with braised Italian sausage, pan-seared duck breast, chicken Marsala and stuffed eggplant are favorites. Desserts favorites include biscotti, cheesecake, tiramisu, bread pudding and creme brulee.

**Specialties:** “If we ever took our braised lamb shank off the menu, we’d have mutiny from our dining guests,” Mike said. “It’s been on the menu as a top request since the first day we opened.” Nada Karas said the three-meat lasagna featuring the chef’s special homemade pasta always pleases guests.

**Decor:** The outdoor dining patio is designed around a 50-year-old Japanese maple tree, which creates a perfect soft canopy. Speakers providing soft music and shrubs and landscape affording privacy are key features prized by diners once they enter under a trellis archway to the seating space. Flowers and flowing ivy are abundant, with delicate strings of lighting for ambiance.

**Prices:** Soups and salads start

**Where:** 428 S. Calumet Road, Chesterton

**Category:** Italian

**Hours:** 11 a.m.-10 p.m. Sunday through Thursday (9 p.m. close in winter season) and 11 a.m.-11 p.m. Friday and Saturday (10 p.m. close winter season)

**Information:** 219-926-5829; [www.lucreziacafe.com](http://www.lucreziacafe.com)

at \$4 and go up to \$12, appetizers \$2 to \$14, entrees \$12 to \$13 and desserts \$3 to \$8.

**Amenities:** A fully stocked specialty food and wine store accompanies Lucrezia in Chesterton with more than 50 varieties of premium olive oil and a vast selection of wine.

*Philip Potempa is a freelance reporter.*



Furin Japanese Restaurant and Bar, 21 Lincolnway in Valparaiso, has an outdoor patio that opened in May.

# Furin

Valparaiso's only sushi house offers authentic Japanese dishes with a big-city ambiance

**BY MICHELLE L. QUINN**  
Post-Tribune

Daniel Wang was never so reassured that the two years he spent cooking rice and only rice during his sushi training weren't for naught than when a customer bought some to make her own at home.

The owner of Furin, 21 Lincolnway, doesn't usually sell cooked rice for outside purposes.

But never one to discourage someone from enjoying sushi, he made some up and sent her on her way, he said.

When the customer returned, she was a bit defeated. And he knew she would be.

"She came in and said (the rice) just wasn't the same as when she has it here," Wang said. "Making sushi is difficult for beginners, and there's a specific way the rice needs to be prepared."

Wang, in fact, was relegated to making nothing but rice for the first two years of his sushi studies in Japan, he said.

"Lots of people left because they couldn't handle doing just one thing over and over, but I felt that every time I cooked the rice, you gain experience," he said. "You

have to use the right type of rice and time it (correctly), and I kept learning every day."

Still, when his sensei told him he was ready to move on from the rice, it was "one of the happiest days of my life."

Customers can now enjoy Wang's perfect sushi rice and other offerings at Valparaiso's only sushi restaurant.

**About the owner:** Wang, 36, arrived in the United States from China in 2002 but left shortly after graduating from high school to study the art of sushi in Japan. When he returned stateside for good, he worked as a chef at sushi restaurants in Chicago, and between training and working, his career has spanned 15 years.

His desire to start his own place was strong, however, and his driving to places four, five hours away to scout locations wasn't uncommon. On one such excursion, Wang was returning home from Michigan City when he drove through Valparaiso and decided the Indiana city was the place for his place.

"I'm driving through, and I saw no authentic sushi restaurants. There was Thai and Chinese, so I thought maybe we could



Daniel Wang, foreground, and head chef Junbo Tu (right)

open it here," Wang said. "When I told my family and friends, they said, 'Indiana?' But I said, 'No, it's a nice town, and this is an opportunity.' I wondered, 'Why didn't I come here before?'"

"After looking for three or four years, we opened 10 months ago, and it's been an excellent choice."

**On the menu:** Naturally, Furin's primary focus is on sushi, both classic, where the ingredients are wrapped in seaweed, and modern, where the rice covers the seaweed. Wang said the fish for the sushi is brought in every other day from Chicago, and he personally checks it and prepares it for consumption.

Furin also offers bento boxes, which



MICHELLE L. QUINN/POST-TRIBUNE PHOTOS

prepare orders at Furin in Valparaiso. The sushi restaurant offers an array of Japanese dishes, from sashimi to teriyaki and ramen.

offer an array of foods, such as tempura made of sweet potatoes, butter squash, zucchini and onion, as well as shrimp, Wang said. If tempura isn't your thing, Furin also offers a teriyaki bento box with steak, salmon, shrimp or chicken as its protein; each box is served with rice and a ginger salad, he said.

No Japanese restaurant these days would be complete without ramen in its offerings, and Furin has the goods. Preferring a lighter, healthier fare for his food, Wang said he stays away from the Northern Japanese ramen style, which uses a lot of fat.

**Specialties:** Wang said the modern-style sushi is the more popular of the two, be-

cause it's lighter and more delicate.

**Decor:** Right on one of Valparaiso's main thoroughfares, Furin's outdoor patio — which opened for the first time in mid-May — overlooks the heart of downtown. It offers a nice complement to the inside, which with its majority brick interior and low-lit, modern ambiance brings a bit of Chicago glam to Indiana.

The sushi bar, where head chef Junbo Tu prepares the sushi, is located toward the back of the restaurant next to the giant, full bar stocked with an impressive array of sake.

**Prices:** Costs at Furin start at \$3 for miso soup and go up to \$50 for a plate of eight

**Where:** 21 E. Lincolnway, Valparaiso  
**Caterory:** Sushi and sashimi restaurant  
**Hours:** 11:30 a.m.-9:30 p.m. Monday through Thursday; 11:30 a.m.-10:30 p.m. Friday; noon-10:30 p.m. Saturday; noon-9 p.m. Sunday  
**Information:** 219-286-6648 or [www.facebook.com/Furinjapaneserestaurant](http://www.facebook.com/Furinjapaneserestaurant)

pieces of sushi, 14 pieces of sashimi and tuna maki that's served on a wooden boat and easily accommodates two people. Most dishes, however, top out between \$14 and \$19.

*Michelle L. Quinn is a freelance reporter.*

# Zodiac Lounge

Original purveyor of a new, hip vibe in Crown Point

BY MICHELLE L. QUINN  
Post-Tribune

When the sun comes out and the heat promises to hang around, Melissa Lantz can likely be found enjoying a drink and nosh at Zodiac Lounge in Crown Point.

The St. John woman and her daughter, Caelainn Crnjak, recently enjoying drinks and a plate full of fresh, gooey mozzarella, agreed they look forward to the days when they're able to while away an afternoon at one of their favorite outdoor spots.

"We love coming to the square because it's so relaxing," Lantz said. "And we always look for an excuse to have everyone out for a family meal and just sit outside."

Thought to be one of the first outdoor dining patios in Crown Point when it was constructed in 2010 — and definitely one of the largest — Zodiac Lounge ushered a new, hip vibe to a city trying to reinvent its image. From bridal and baby showers to movie nights and playoff gatherings, Zodiac's patio has established itself as a popular stop in the city's downtown.

**About the owner:** Manolie Pappas grew up in the restaurant business through his parents, Marie and Gus. In 1971, they took over the Crown Kitchen at 111 N. Main St. and turned it into Main Street Cafe, a Crown Point favorite for breakfast and lunch ever since. But Pappas wanted to do something a little more upscale, so when 113 N. Main St. became available in 2009, he branched out on his own, yet shares a door with his parents' place.

Pappas said he went through a few names before settling on Zodiac. Being Greek, he wanted to honor mythology.

**On the menu:** The idea from the beginning was to keep the food light and lunchlike, featuring sandwiches on pretzel rolls, coffee and a few cocktails. But his customers had different ideas.

"They were asking for live music and dancing, so within a year, they steered us in a different direction," Pappas said. "We always had really good food, but it was kind of a 'pick your poison' thing, and we opted to give them what they wanted."

The restaurant has full dinners, but mostly it focuses on shared plates and appetizers, salads, and cheese and charcu-



MICHELLE L. QUINN/POST-TRIBUNE

Melissa Lantz, left, and her daughter, Caelainn Crnjak, both of St. John, enjoy a lazy afternoon at Crown Point's Zodiac Lounge.

terie boards using locally sourced product, Pappas said. The bar also evolved to add martinis and specialty libations.

**Specialties:** A monthly burger option starts with a short-rib Angus-brisket patty and ends with exotic toppings.

**Decor:** Zodiac's interior has yet to fall under the spell of Pinterest Nation, where distressed pastels and reclaimed wood rule, Pappas said. For now, the dark wood, neutrally painted walls and tray ceilings suit the place. For those wanting to imbibe and engage in conversation, there's a space with couches toward the entrance.

The 15-table patio also has bench seating and an array of fun things to do, like giant Jenga and Connect Four games. Built in 2010, its brick and wrought-iron facade looks straight out of Chicago.

"Being Greek and going to Greece, patios aren't a new thing. We love being outdoors and sitting outside. Who doesn't like being

**Where:** 113 N. Main St., Crown Point

**Category:** Mediterranean/new American cuisine

**Hours:** 11 a.m. to 10 p.m. Sunday through Thursday; 11 a.m. to 11 p.m. Friday and Saturday; bar closes at 2 a.m.; patio closes at 1 a.m. on weekends.

**Information:** 219-663-0303

outside in the nice weather?" Pappas said.

**Prices:** Sandwiches and appetizers average in the \$10 range, dinners top out at \$18.

**Amenities:** Dogs are allowed on the patio and in tables out front, and yoga classes have been conducted there, Pappas said. Wine, bourbon and beer tastings have always been a hit as well, and a big screen is hoisted for various playoff games or black-and-white movie nights on Sundays.

*Michelle L. Quinn is a freelance reporter.*



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