



# THE LEGAL BEAGLE

## IMMIGRATION | TRAFFIC | CRIMINAL DEFENSE

A publication from Gardner and Mendoza, PC

Fall 2016



Radlyn & John, so adorbs after 20 years together!



**Your Gardner & Mendoza team is thankful for you!**

**Here's what else we are thankful for...**

**Radlyn & John** – We're not trying to be saps, but we're thankful for each other, because we still love each other like it's 1996, the year we started dating!

**Barbara** – Although my family immigrated from Cuba, we still love celebrating Thanksgiving. Instead of the traditional sweet potato and stuffing we make black beans and rice, yuca, and boniato. We still cook a turkey but we marinate it with naranja agria (sour oranges) and mojo. Luckily, over the years I've been able to convince my mom to add stuffing to the array of foods.

**Joyce** – I'm thankful (every day) for my close-knit family and great group of friends! I'm especially thankful for my faith; which makes all things in my life possible.

**Leesa**: At Thanksgiving, I remember the big family gatherings of my childhood. Food is memory, personal and cultural. I love the melting pot of immigrant food traditions in my and my husband's families including, depending on the cook, delicious things like savory kugel, sausage and corn-bread dressing, collard greens, oyster stew, corn pudding, lasagna marinara, pickled eggs and fresh venison, in addition to 'standard' fare like cranberry relish, roasted sweet potatoes, turkey, and apple and pumpkin pies. With older relatives gone, and us living far away from our families now, we remember these happy traditions by cooking and enjoying a few of these dishes. With gratitude, we think of the sacrifices made by our Native American and immigrant ancestors from Russia, Ireland, Germany, Austria, Italy and England, and how their struggles eventually led to us living this beautiful American life today. To me, they are stories that never get old.



The Diaz fam always thankful!



Leesa giving Thanksgiving shout-outs!



I received a speeding ticket on 264W going 86 in a 55. I knew I was screwed especially because I'm in the military. From the very start Mr. Gardner gave me great advice on how to possibly lower my punishment so I took action. The court date came and there was an evil Judge that had just sent someone to jail for speeding right before me. I was so nervous but John kept his cool and worked his magic. While we were up there it was the officer's time to give a statement. John was listening carefully to everything the officer was saying and caught a fault. John caught a mistake which quickly led to the case being dismissed. Thank you so much, John! Aside from your great rates you provided the best legal representation I could have ever asked for! - Luis

### Client's Corner



We helped this client with Naturalization, and he was very proud to have voted in his first U.S. Presidential election.

## Business Spotlight

### Nara Sushi

John and I met Eric and Elaine in 1998 at Osaka Sushi Restaurant at the Oceanfront, where Eric was the sushi chef and Elaine was a server. We were renting a duplex on 59th Street after law school and ate at Osaka so much that the four of us became great friends. We watched these two fall in love and eventually get married.

In 2005, Eric and Elaine (Lee) bought their own restaurant, Nara Sushi, located at Independence Plaza on the corner of Haygood and Independence. It's a favorite spot for our family and is the restaurant where our kids ate their first salmon sashimi. Now, our middle child Sami can eat a whole platter of it! Family favorites include age dashi tofu (a fried tofu appetizer with a yummy teriyaki-like sauce over it), katsu chicken (panko breaded chicken cutlet), and my personal fav, the Haygood Roll. The flavors of this roll combined with the crunch is truly something special.

Nara's is a quintessential neighborhood spot, where Eric and Elaine treat their customers like family. We see the same people sitting at the sushi bar or at one of the tables all the time, and Eric, Elaine, and their staff know them all on a first-name basis.

If you want to get your sushi on and be a part of the Nara family, go visit Eric and Elaine. Tell them Radlyn & John sent you, and if you're really feeling festive, check out the pineapple sake. Watch out—it does catch up with you somehow—enjoy!



# NARA SUSHI

1115 Independence Blvd, Virginia Beach  
(757) 456-5111

## Recipe of the Month

### Sarah's Fried Okra

(serves 3-4)

#### You'll need:

1 pound okra  
Canola oil  
1 pint Buttermilk  
Cornmeal Mix  
2 tsp. Cayenne Pepper  
1 tbsp. Garlic Powder  
Black Pepper  
Salt to Taste



#### Here's what you do:

Slice okra into ½ inch rounds. Pour the buttermilk into a medium size bowl, and add the sliced okra to that bowl, making sure that the okra is covered by the buttermilk. Let okra soak in buttermilk for 10 minutes. In a second medium sized bowl, add 2 cups cornmeal mix, 2 tsp. of cayenne pepper, and 1 tbsp. of garlic powder. Add salt and pepper as desired to taste.

After the okra have soaked in buttermilk for 10 minutes, use a slotted spoon to transfer them to the cornmeal mixtures bowl. Roll the okra in the mixture, ensuring that they are fully coated. You may need to do this in batches. Add more cornmeal mix as needed.

After rolling the okra in the cornmeal mixture, pour canola oil into a heavy bottomed skillet (preferably cast iron) until it is ½ inch deep. Heat to medium (don't let the oil smoke). Add the cornmeal covered okra in batches, being sure not to overcrowd the pan and cooking until the cornmeal coating is golden brown. Use a slotted metal spoon to remove the okra from the pan, and transfer them to a plate covered in paper towels. Add more oil as necessary, and continue cooking in batches until all okra are cooked. Eat & enjoy!



"This is how my mom got me to eat my veggies when I was little!"



## What's Up!

### Attorney John Gardner, the New President-Elect of the Hampton Roads Chapter of the Federal Bar Association!

John was sworn in October 27th by Chief Judge Rebecca Beach Smith as President-Elect of the Hampton Roads Chapter of the Federal Bar Association! Congratulations, John!!



### USCIS Fee Increase Effective December 23rd!

For the first time in six years, U.S. Citizenship & Immigration Services will be increasing their rates on average by about 21% for most applications and petitions. If you are thinking about applying for U.S. Citizenship or petitioning for a family member, do it before December 23rd to realize those savings!

Visit <https://www.federalregister.gov> to see the current fees and the increased amounts effective December 23rd.



### Meet Sarah Farnsworth, Our New Associate Attorney!

We are excited to announce that Sarah Farnsworth has accepted the position of Associate Attorney with our firm! She's spent the last 8 weeks with us as a Legal Assistant Extern and really hit the ground running. Once she passed the bar, it was a no-brainer to bring her on board as an Associate!

Sarah is originally from Atlanta, Georgia, but recently moved to the Hampton Roads area from San Diego, California. A resident of Peru for several years, where she ran a surf school, Sarah is fluent in Spanish. Sarah earned her B.A. in Anthropology and Archaeology from the University of North Carolina at Chapel Hill in 2012 and her J.D. from the University of San Diego School of Law in 2016.

During her time in law school, Sarah was a member of the Immigration Law and Justice Society, and spent over two years working at her university's Immigration Clinic, where she was responsible for guiding predominantly Spanish-speaking clients through various immigration processes. Sarah was rewarded for her work at the clinic at her graduation with the Graduation Award for Outstanding Clinic Intern.

In her free time, you'll find Sarah tickling the ivories as she's been a talented pianist for over 20 years! She and her boyfriend Chip live at the beach where they enjoy surfing and hiking with their pup, Tallulah.





GARDNER & MENDOZA, PC  
ATTORNEYS AT LAW

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These love birds celebrated  
18 years in October!  
Congratulations, guys!

*Thank you for your referrals!*

## Ask Our Legal Beagle

**Q:** What happens if I fail to slow down  
in a school zone?

**A:** Driving 20 mph or over the speed  
limit in a school zone is considered to  
be a class 1 misdemeanor and reckless  
driving in Virginia. If found guilty, you  
could face up to a \$2,500 fine & 1 year  
in jail! When you see flashing yellow  
lights indicating a school zone, stay out  
of the dog pound and slow down! The  
speed limit in a school zone is usually  
25 mph or lower.



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