

H.R. 1432 to require the Secretary of the Treasury to redesign the \$1 coin to commemorate the life and legacy of Dr. Martin Luther King, Jr.

On December 5, 1955, after civil rights activist Rosa Parks refused to observe the segregation policy on buses, the residents of Montgomery, Alabama launched a bus boycott. The success of the boycott which desegregated the city bus system propelled Dr. King into national prominence. He organized and led strategic marches, protests and demonstrations for blacks' right to vote, desegregation, fair hiring practices and other basic civil rights. He led these marches under the philosophy of non-violence and civil disobedience, which gained national and international media attention. Through his influence, the world began to see first hand the inhumanity of segregation.

It wasn't until his 1963 "I have a dream" speech during the March on Washington, did America begin to see Dr. King as a prophetic visionary. The eloquence and optimism of his speech and vision truly inspired the collective conscience of the American public. As his message began to spread, the Nation began to change. The Civil Rights Act of 1964 and the Voting Rights Act of 1965 became manifestations of the dreams and hopes of equality and justice for all that Dr. King so effectively represented.

Although Dr. King, once Time Magazine's "Man of the Year 1963" and the youngest recipient of the Nobel Peace Prize was quickly and violently taken from us, his dream still lives on. He had insight into a reality that was not yet this world's reality. Peace on Earth and goodwill towards all was not yet this world's reality. But he believed that it could be; that it ought to be. His philosophy of nonviolent direct action, and his strategies for national and non-destructive social change, galvanized the conscience of this Nation and reordered its priorities. His wisdom, his words, his actions, his commitment, and his dream for a new way of life of equality and justice for all have been intertwined with the American experience.

There is no man more deserving to have their image engraved on the face of the \$1 coin than, Dr. Martin Luther King, Jr. Not only would this be a national recognition of his many contributions to American history, but it would be a constant reminder that we have not yet fulfilled the dream, Peace on Earth and good will to all men, and equality and justice for all.

INTRODUCTION OF A BILL TO MAKE AMENDMENTS TO THE IRAN NONPROLIFERATION ACT OF 2000 RELATED TO INTERNATIONAL SPACE STATION PAYMENTS

HON. RON PAUL

OF TEXAS

IN THE HOUSE OF REPRESENTATIVES

Thursday, October 6, 2005

Mr. PAUL. Mr. Speaker, I rise to introduce a bill to make amendments to the Iran Nonproliferation Act of 2000 related to International Space Station payments. It is critical that we pass this legislation to preserve NASA's ability to perform such core functions as transporting astronauts to the International

Space Station. Indeed, the International Space Station program may be threatened if the United States is prevented from purchasing from Russia the space hardware and services required to meet U.S. obligations.

Currently, the Iran Nonproliferation Act of 2000 forbids any such purchase because Russia is said to be assisting Iran in pursuit of its atomic energy program. Mr. Speaker, this situation demonstrates very clearly the negative unintended consequences of our counterproductive policy of restricting trade and placing trade sanctions on other countries. It would be ironic if in our zeal to punish Russia for engaging in trade with Iran we in fact end up punishing scores of Americans who work in the space industry in the United States.

I very much hope that my colleagues will join me in this effort to prevent these indirect sanctions from unfairly harming the American space program.

IN HONOR OF THE ANNUAL PULASKI DAY CEREMONIAL OBSERVANCE

HON. DENNIS J. KUCINICH

OF OHIO

IN THE HOUSE OF REPRESENTATIVES

Thursday, October 6, 2005

Mr. KUCINICH. Mr. Speaker, I rise today in honor and recognition of the Polonia Foundation of Ohio and the Ohio Polish Legion of American Veterans, U.S.A., as they unite the community in remembrance and celebration of Gen. Kazimierz Pulaski, for his legacy of courage and selfless dedication to the people of Poland and the people of the United States of America.

Born on March 4, 1747 in Warzka, Poland, General Pulaski achieved great military success in Poland with his focused leadership and brilliant strategies in fighting the Russian domination of Poland. By 1777, General Pulaski had become one of the most renowned cavalymen in Europe, and while in Paris that year, he was actively recruited by Benjamin Franklin to assist in the American quest for liberation.

Sympathetic to the American cause, General Pulaski sailed to America and was made head of the newly formed American cavalry during the Revolutionary War. General Pulaski's deep level of commitment to the American cause was framed by energy and style. He reportedly wore a plumed hat, flashing saber, and an elaborate uniform, and spent his own money to feed and equip his troops. General Pulaski was involved in many significant battles during the Revolution. His ultimate stand took place in Savannah, GA in October 1779, where he led a valiant charge against British artillery. General Pulaski was shot and died a few days later.

Mr. Speaker and colleagues, please join me in honor and remembrance of Gen. Kazimierz Pulaski, who made the ultimate sacrifice in his valiant fight to secure the ideals of the American Revolution. An American hero, General Pulaski's life and legacy serves as a significant reminder of the vital contributions and great achievements by Polish immigrants within our Cleveland community, and throughout America.

H. RES. 466—ALZHEIMER'S SEMI-POSTAL STAMP

HON. NANCY PELOSI

OF CALIFORNIA

IN THE HOUSE OF REPRESENTATIVES

Thursday, October 6, 2005

Ms. PELOSI. Mr. Speaker, I rise today in support of a bipartisan resolution urging the United States Postal Service to act on a pending petition for an Alzheimer's Semi-Postal Stamp. I am proud to have partnered with my colleagues, Representatives ED MARKEY, CHRIS SMITH, and JOHN BOOZMAN in introducing this legislation that encourages a long-overdue opportunity for the public to make an investment in the research that could find a cure to Alzheimer's disease.

Nancy Reagan described the slow decline of her husband, President Reagan, to Alzheimer's disease as "the long goodbye." Far too many Americans are enduring that same long goodbye today. More than 4 million Americans have Alzheimer's disease, a number that is expected to triple within the next 50 years. Nineteen million Americans are caring for someone with Alzheimer's. That is why I have fought so hard to increase federal funding for Alzheimer's disease research.

Scientists around the world, including some of our best minds at the National Institutes of Health, believe we are on the verge of breakthroughs in Alzheimer's detection, diagnosis, and prevention. With an annual cost of more than \$100 billion to care for people with Alzheimer's, and an immeasurable amount of heartache, America must invest in hastening the day when Alzheimer's disease is no longer—we cannot afford not to.

That is why we are encouraging the Postal Service to act now on an Alzheimer's stamp. Semi-postal stamps are authorized by Congress as a tool for the Postal Service to raise funds and awareness of worthy causes. Tens of thousands of Americans, from across the country, have signed a petition of support for this stamp, yet its issue is still pending with the Postal Service after four years. There is no more worthy cause today than a fight against Alzheimer's disease, and time is of the essence. By allowing the public to directly contribute to research funds through a postal stamp, we could be one step closer to a treatment, or even a cure.

I hope that my colleagues will join me to encourage the Postal Service to allow Americans to invest in the fight against Alzheimer's disease through a semi-postal stamp.

A TRIBUTE TO JAMAICAN CUISINE

HON. CHARLES B. RANGEL

OF NEW YORK

IN THE HOUSE OF REPRESENTATIVES

Thursday, October 6, 2005

Mr. RANGEL. Mr. Speaker, in celebration of Jamaica's 43rd anniversary of independence I rise today to insert in the RECORD an article from the July 20th New York Times highlighting Jamaican cuisine and its impact on New York City.

The influx of Jamaican cuisine in New York and other cities throughout the U.S. is a testament to the richness which immigration has brought to the city of New York and our Nation. The diversity of cuisine now available to

us is but one example of the benefits we New Yorkers and Americans derive from the cultures and customs brought to the U.S. from all over the world.

The vibrant cuisine of Jamaica is a reflection of its culture and is as diverse as its people, drawing inspiration from a medley of sources. Jamaican cooking can be best described as a culinary melting pot that combines a hint of Spanish, a dash of English and a heaping teaspoon of Indian and Chinese with a cup or two of African ingredients to serve up some of the Caribbean's most creative cuisine.

As a native New Yorker I have been a Jamaican food enthusiast since my youth. It is a cuisine full of flavor and vibrancy.

Jamaicans have been immigrating to the United States for centuries and have undeniably left their mark on cities throughout our Nation. Their contributions can be seen at the center of our neighborhoods and industries, in every sector from music to cuisine.

The Jamaican American community is a prime example of a community which has and is contributing greatly to New York City and their adopted nation. Special praise is due for what the entrepreneurs of this community are contributing to the cuisine of the city and their efforts are appropriately recognized in this article.

ISLAND FLAVORS IN A YELLOW ENVELOPE

(By Julia Moskin and Kim Severson)

Long before the BlackBerry and the PlayStation Portable, New Yorkers loved their hand-helds. The folded pizza slice, the hot dog and the crusty knish have a built-in mobility that lets hungry New Yorkers eat on the street, and enough density to carry them through to the next meal.

New immigrants have added to the on-the-go family, introducing Colombian arepas, Mexican tacos and Uzbek samsas. But the hand-held with the best shot at making the list of classic New York noshes is the Jamaican beef patty, a rectangle of flaky yellow crust filled with ground beef shot through with onion, thyme and the inimitable heat and perfume of Scotch bonnet chili peppers.

The patties are familiar to New Yorkers who order bland commercial versions sold at numerous pizzerias. But they cannot compare to the fresh, handcrafted patties found at a handful of Jamaican bakeries here. The flakiest crusts are still made with a hefty percentage of beef suet, and the most memorable fillings are unabashedly hot.

"That little country pepper takes you right back to Jamaica," said Ronald Patterson, a customer at Buff Patty in Fort Greene, Brooklyn, using a Jamaican term for the Scotch bonnet chili pepper, which has a fruity, almost floral taste that balances its considerable heat.

Since the 1970's, Jamaicans have been among the largest immigrant groups in New York City, with many arrivals settling in Brooklyn. There are large Jamaican communities in the Wakefield section of the Bronx and (coincidentally) in Jamaica, Queens. But the city's best Jamaican food is concentrated in Brooklyn, along Flatbush, Nostrand and Utica Avenues.

"We use Black Angus beef and fat from the caps of the prime rib," said Desmond Patterson, an owner of Jamaican Pride Bakery in Prospect-Lefferts Gardens, Brooklyn. There, Mr. Patterson and his crew turn out 2,000 patties from scratch every morning and bake them throughout the day.

Jamaican Pride's ground beef filling combines plenty of black pepper and Scotch bonnet, and a whiff of fresh thyme and allspice

(Jamaicans call it pimento), two signature seasonings in Jamaican cooking. It is slightly soupy, not unlike a sloppy Joe. Patties at most New York shops tend to be drier, with the meat pastelike, in the traditional style.

Patties, it turns out, are an immensely personal matter. Preferences for meat texture, crust style and spicing levels are often determined by how and where one was raised.

Jamaican cooking combines local ingredients with an overlay of Spanish, British, Indian and Chinese influences. The patty could be a descendant of the empanada or of the meat patty, the traditional lunch of miners in Cornwall in southwest England, who needed portable lunches that they could take deep into the mines.

Other islands with British influence make patties. In Trinidad a distinct curry flavor reflects that island's many Indian cooks (try the patties at Al Cholo Bakery in the Bronx); the bakers at Shaborn Juice Bar, a Guyanese bakery in Flatbush, make round patties no bigger than the palm of a hand. The filling is flavored with a little basil, and the crust is rich and crumbly.

The Jamaican patty is served wrapped in coco bread, which is like an oversize, slightly sweet hamburger bun. It is called coco bread not because it contains coconut (it doesn't), but because you split it open like a coconut. Although the combination first appears dauntingly starchy, the soft sweetness of the bread nicely offsets the spicy filling and the crisp crust.

"You eat it with the coco bread to soak up the spice and the juice," said Shana Bennett Reid, who works at Angel Flake Patties in Flatbush.

In different times and places, the distinctive yellow-orange color of the classic patty crust has come from palm oil, annatto seeds, yellow food coloring and turmeric. Some upscale patties bear a natural pale-brown crust, rather than the traditional yellow. In developing a recipe for home cooks, we found that using turmeric and a bit of West Indian curry powder added a pleasant pungency and the classic yellow color. We also found that although vegetable shortening makes a perfectly good crust, beef suet makes a spectacular one.

Not all patties are spicy. Vegetable patties in a whole-wheat crust may seem like an American health food invention, but they are authentically Jamaican. Many Jamaicans are at least part-time vegetarians because of the dietary laws of Rastafarianism.

Jerk chicken patties, a relatively new creation gaining popularity here and in Jamaica, can be hot or not, but they are always heavily perfumed with allspice and thyme, the classic jerk spices. At Jamaican Pride, one popular patty is filled with ackee, a soft, slippery-sweet fruit that resembles scrambled eggs when baked inside a crisp crust.

Besides coco bread, the squeal of brakes seems to be a constant accompaniment to patties; many of the best patty shops are near bus and subway stops. At any time of day, customers rush in holding two dollar bills, the usual tariff for a patty in coco bread.

"In Jamaica people eat patties first thing in the morning and last thing at night," said Patrick Anthony, whose father owns the One Stop Patty Shop on Amsterdam Avenue in Harlem. "Every neighborhood has its own patty shop, and every patty shop has its own recipe."

Kingston, the capital of Jamaica, is the hotbed of the country's patty wars, with chains of Taste Patties and Juici Patties battling for dominance.

"I have heard of people making a living buying Taste Patties by the case in Kingston airport and flying them to Miami, just

going back and forth," Ronald Patterson said. His favorite patty shop, Buff Patty, carries Royal Caribbean patties, a local commercial product that stood out in our tastings. They are sold nationally under the Caribbean Food Delights label in Costco stores and in other large grocery chains.

Caribbean Food Delights, Tower Isle and Golden Krust, which sells its patties to hundreds of franchisees, are the big players in the market. The companies, which turn out hundreds of thousands of patties a day, are determined to make patties as popular as hamburgers and pizza.

Vincent and Jeanette HoSang, who founded Royal Caribbean, import Scotch bonnets and thyme from Jamaica so their patties will taste the way they do on the island. "But everyone buys them," said their daughter, Sabrina, the bakery's director of operations. "Not only Jamaicans, but Caucasians and especially Hispanics—a patty is a lot like an empanada."

Or a lot like a calzone, a samosa or even a knish. But no matter what your roots, the patty travels well. Especially through the streets of New York.

WELCOME TO HIS HOLINESS ARAM I

HON. LUCILLE ROYBAL-ALLARD

OF CALIFORNIA

IN THE HOUSE OF REPRESENTATIVES

Thursday, October 6, 2005

Ms. ROYBAL-ALLARD. Mr. Speaker, it gives me great pleasure to join the many Armenian Americans whom I represent in welcoming His Holiness Aram I, Catholicos of the Great House of Cilicia, to California's 34th Congressional District on October 14, 2005. The pontiff is visiting California at the invitation of His Eminence, Archbishop Moushegh Mardirossian of the Western Prelacy of the Armenian Apostolic Church of America.

His Holiness is one of the most prominent Christian leaders in the Middle East and a spiritual leader for hundreds of thousands of Armenians around the world. The pontiff presently serves as the moderator for the World Council of Churches. The World Council of Churches represents over 400 million Christians throughout the globe, and is comprised of more than 340 churches from different cultures and countries. Currently serving his second term, His Holiness is the first Orthodox and the youngest person to be elevated to moderator. As the moderator of the World Council of Churches, the pontiff has led the way to build bridges between people of faith.

On this special day, His Holiness will meet at Los Angeles City Hall with a number of local, State and Federal public officials who represent the nearly 400,000 Armenian Americans who live in and around southern California. His Holiness will also present the main address at a symposium to be held at the University of Southern California that will focus on how Christians respond to violence.

I am confident that when he delivers his address on October 14 entitled, "Christianity in the Middle East—Challenges Facing Inter-religious Dialogue" at the Los Angeles World Affairs Council, Armenian Americans and Los Angeles residents will hear a valuable message.

Mr. Speaker, I am proud that His Holiness has included a visit to California's 34th Congressional District during his upcoming visit to