

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 paste, 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 Tastee Patties and Juici Patties battling for dominance.

"I have heard of people making a living buying Tastee 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. LUCILE 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

California, The main theme of his pontifical visit, "Towards the Light of Knowledge" is a welcome reminder of the powerful role a good education can have in promoting a better and more peaceful world. I know that my colleagues join me in recognizing His Holiness Aram I, a man who has been a strong voice for mutual understanding among religions, cultures and civilizations; a true spiritual leader committed to peace, justice, and human rights.

NATIONAL LATINO AIDS AWARENESS DAY AND THE REAUTHORIZATION OF THE RYAN WHITE CARE ACT

HON. EDOLPHUS TOWNS

OF NEW YORK

IN THE HOUSE OF REPRESENTATIVES

Thursday, October 6, 2005

Mr. TOWNS. Mr. Speaker, today I rise to support the National Latino HIV/AIDS Awareness, October 15, 2005. The National Latino HIV/AIDS Awareness Day is a time of national reflection for all Americans affected by HIV/AIDS.

Residents of Brooklyn, NY disproportionately represent newly reported HIV/AIDS cases in the U.S. According to national figures, New York City Latinos account for 7 percent of the U.S. Latino population, but more than 25 percent of the Latino AIDS cases nationwide. Simply put, the City of New York has more Latinos diagnosed with AIDS than Miami and Los Angeles combined.

For nearly 25 years, tremendous strides have been made in developing comprehensive approaches to education, prevention, diagnosis and treatment for those infected by this destructive disease. Yet, far too many people are becoming infected by HIV/AIDS and are without access to quality care.

As we move toward the reauthorization of the Ryan White Care Act, let the National Latino HIV/AIDS Awareness Day provide a time to remember the significant role this key legislation has made in the decline of HIV/AIDS cases throughout this country. Future Ryan White funding levels must be adequate to respond effectively to those who desperately need the medical care, prescription drugs, and key support services these funds provide.

I urge my colleagues of both sides of the aisle to act together to reauthorize and adequately fund the Ryan White CARE Act in a timely manner as we commemorate the goals and ideals of the National Latino HIV/AIDS Awareness Day.

IN HONOR OF SACRAMENTO'S PRESTIGIOUS FIRE DEPARTMENTS

HON. DORIS O. MATSUI

OF CALIFORNIA

IN THE HOUSE OF REPRESENTATIVES

Thursday, October 6, 2005

Ms. MATSUI. Mr. Speaker, I rise in tribute to the men and women of Sacramento Fire Department's Swiftwater Rescue Team and the Sacramento Urban Search and Rescue Team for their tireless and heroic actions in response to Hurricane Katrina. Between the Sacramento Fire Department and the Sac-

ramento Metropolitan Fire District, sixty-one senior level managers, firefighters and rescuers went to the devastated areas in New Orleans and across the Gulf Coast to help those most in need. I ask all my colleagues to join me in honoring and thanking some of our nation's finest first responders.

At the behest of FEMA, senior leaders from both departments were called on to manage the rescue efforts that grew to include hundreds of personnel from across the country. Sacramento Metropolitan Fire District Chief Rick Martinez led an Incident Support Team in Gulfport, Mississippi with Assistant Chief Mike Johnson, Dave Stoddard, Dave Odgers and Hank Linscott. Coordinating rescue efforts in New Orleans from this Incident Support Team was Assistant Chief Ed Vasques, Ford Davies and Larry Hopkins from the Sacramento Fire Department, along with Ron Pierce and Hernando Carson from the Sacramento Metropolitan Fire District.

Sacramento's Swiftwater Rescue Team quickly responded to the tragedy of Hurricane Katrina by immediately flying to New Orleans to assist in the rescue efforts. Trained on the often unpredictable currents of the Sacramento and American Rivers, they quickly adapted to the situation in New Orleans. This team led by Sacramento Fire Department Assistant Chief Jay Bowdler and Battalion Chief Kristi Seargeant included Chris Costamagna, Craig Wiedenhoef, Michael Bartley, Charley Sprague, Jeff Cooke, Niko King, Brian Morr, Chris Swarbrick, Martin Cordeiro, Sage Peart, Dave Baldwin and Greg Powell.

Once on site, the team worked long days in the flooded city to rescue hundreds of people stuck on rooftops, trapped in their attics and stranded in the streets. Working in challenging and unfriendly conditions—at risk to their own health and safety—these dedicated individuals brought hope and medical care to those most in need.

Members of Sacramento's well praised and highly trained Urban Search and Rescue Team also spent over two weeks working in many severely damaged communities along the Gulf Coast—searching for survivors trapped in their homes and in other buildings where they had sought shelter from the storm. Many on this team had previously responded to crises in Oklahoma City and at the World Trade Center following the terrorist attacks of September 11, 2001. Leading this team was Dave Whitt, a Battalion Commander with the Sacramento Fire Department.

Serving on the Urban Search and Rescue Team from the Sacramento Metropolitan Fire District were Dave Brown, Jeff Metzinger, Kyle Johnson, Mark Wells, Mike McGuirk, Ron Von Allworden, Randy Gross, Mike Daw, Mike Hazlett, Jim Johnson, Chris Anaya, Bob Gorman, Randy Wootton, Tyler Wagaman, Mike Wigginton, Bob Santee and Phil Allen.

Also on this team from the Sacramento Fire Department were Erik Saari, Rick Lee, Teresa Ortenberger, Lisa Stumpf, Doug Ross, Ernie Partridge, Randy Browning, Rodney Tateishi, Micki Anacleto, Scott Williams, Ken Murray, Joe Jackson and Ed Crum. They were joined by Dr. Dennis Gardner, Blake Rothfuss and Mike Kaszpurenko who served as medical and structural support staff. Teresa Ortenberger handled the cadaver dog.

Additionally, Darren Taylor, Scott McKenney and Larry Savage of the Sacramento Metropolitan Fire District headed-up an Incident Lo-

gistic Management Team at the Stennis Space Center in Mississippi.

Each of these men and women left their families and loved ones in Sacramento; placing their lives on the line to come to the aid of their fellow citizens from the devastation of Hurricane Katrina. And when Hurricane Rita hit land mere weeks later, many again answered the call for assistance. For their efforts, we owe them our thanks. I am truly honored to represent these renowned individuals and the fire departments they work for in Congress. Once again, I thank the women and men of the Sacramento Fire Department's Swiftwater Rescue Team and the Sacramento Metropolitan Fire District's Urban Search and Rescue Team for their unwavering dedication and service to our country during this tragedy.

THE LIFE AND LEGACY OF JOSEPH H. RAINEY

HON. CHARLES B. RANGEL

OF NEW YORK

IN THE HOUSE OF REPRESENTATIVES

Thursday, October 6, 2005

Mr. RANGEL. Mr. Speaker, I rise today to pay homage to one of the most significant men in my life and in the Congressional history, John H. Rainey, the first African American to serve in the United States House of Representatives and the second Black U.S. Congressman. Without his courage, strength and will to represent the issues and concerns of the once voiceless community of freed slaves, I would not be what and who I am today.

Joseph H. Rainey was born on June 21, 1832 in Georgetown, South Carolina. His parents were both slaves, but his father, Edward, had a successful business as a barber, enabling him to purchase his family's freedom shortly after Joseph Rainey's birth. As an adult, Rainey followed his father by becoming a barber. In 1861, with the outbreak of the American Civil War, Rainey was drafted by the Confederate government to work on fortifications in Charleston, South Carolina, as well as to work as a laborer on blockade-runner ships. In 1862, he and his wife were able to escape to the West Indies. They settled in St. Georges, Bermuda, where Rainey continued to work as a barber for the duration of the war.

In 1866, following the war's end, Rainey returned to South Carolina. He quickly involved himself in politics, joining the executive committee of the state Republican Party. In 1868, he was a delegate to the convention which wrote the state's new constitution. In 1870, Rainey was elected to the State Senate of South Carolina. Later that year, he was elected to fill a vacancy in the Forty-first Congress of the United States as a Republican. This vacancy had been created when the previous incumbent, B. Franklin Whittemore, was censured by the House for corruption and subsequently re-elected, after which the House refused to seat him. Rainey was seated December 12, 1870 and was re-elected to Congress four times; he served until March 3, 1879, which made him the longest-serving black Congressman prior to William L. Dawson in the 1950s.

During his term in Congress, Rainey focused on supporting legislation to protect the