

and Baldwin avenues. There was some bread baking, which later expanded to saimin and sandwiches, the family said.

In 1932, the family purchased its current spot along Baldwin Avenue. The family said it was more of a general store catering to Makawao town, selling everything from fabric, lighting fixtures and groceries.

As World War II loomed before Dec. 7, 1941, Takezo and Shigeri Komoda anticipated the loss of what they had because they were not American citizens. So, they transferred the property and business to Takeo Komoda, their oldest son and his wife, Kiyoko, who were U.S. citizens, according to Gail Ainsworth. She does research and writing for the Makawao History Museum. (Takeo and Kiyoko were Betty Shibuya's parents.) The store founders had eight children, all of whom at some point had a hand in the business.

In the early days, the family served food, such as saimin and egg sandwiches, Betty Shibuya said. But eventually that was phased out.

In 1947, Takeo Komoda's brother, Ikuo, went to baking school in Minnesota. He was the only one in the family to receive professional training. Ikuo Komoda is credited with developing the cream puff and stick donut. It was under Ikuo Komoda that Calvin Shibuya trained. He got involved in the business in the 1990s because the Komoda brothers were aging and looking for someone to take over. The family considered closing the business, Calvin Shibuya said.

Shibuya had retired from the U.S. Air Force and was contemplating a second career as a commercial pilot.

"I didn't want to see the business close," Calvin Shibuya said. He told the brothers not to close the business and stepped in to help.

"That would be a shame if the business shut down," he said.

Ainsworth called the Komoda family hard-working, though she added that is typical of mom-and-pop businesses.

"I think they were astute," she said. "They transferred their property to their son when they needed to, prior to World War II. They sent another son (Ikuo) to baking school and expanded their bakery business. They adapted to the community as it changed. As people started to shop at large grocery stores, they de-emphasized their store operation."

Indeed, the family adapted and survived the influx of large chain grocery stores, along with specialty bakeries on Maui. They still sell snacks, sodas and hot dogs, but 90 percent of the business is the bakery, Calvin Shibuya said.

The Komoda homestyle and handmade pastries are a favorite to generations of Maui residents.

On Tuesday, Shaun Lyons was in the store, a place she had been to as a kid, and now a grandmother.

Lyons, born to the Baldwin family who lived at Haleakala Ranch, remembers how her parents made her sit on a scale next to the front doors as others went shopping. Lyons remembers her family buying groceries and other necessities on credit at the store and paying a monthly bill. There were no plastic credit cards then.

"It was so convenient," she remembers.

At one point the Komoda family also had a grocery delivery service, which in some places was common.

"I think it's so fantastic," Lyons said of the centennial. "I love all the Komodas and the Komoda family."

On Tuesday, Lyons was buying some hamburger buns and a Chantilly cake her 46-year-old son loves. This time, the cake was for her grandson (her son's son), who was celebrating his 5th birthday on Tuesday.

"This is a great place," she said.

Customer satisfaction and enthusiasm for Komoda's baked goods drive Calvin Shibuya and the rest of the family to work before sunup and until almost sundown daily.

Typically, Calvin Shibuya starts at 11:30 p.m. making coconut Danish and turnovers. Around an hour later, he begins the mixes for the bread and the soft moist butter rolls and cinnamon rolls.

His daughter, Michele Shibuya, is learning the trade and helps her father cut the glob of dough for the butter rolls. Then with a spatula, the butter is spread and, by hand, sugar is sprinkled on the rolls.

Two other employees begin their day at 1:30 a.m. to help with the baking.

Usually around 2:30 a.m., Calvin Shibuya begins his work on the stick donuts. Typically, around 100 dozen are made every day. On weekends that number doubles.

All by hand, the donuts are put on sticks. Shibuya said the only mechanical appliances the bakery has is a mixer and a dough cutter and shaper for their hamburger and hot dog buns. The cutter and shaper are new additions, maybe put in around 10 years ago.

Shibuya said the contraption cut down on 75 percent of the time he and others put in to make the buns. Previously, it involved cutting the dough and putting in on a scale.

Asked why he doesn't automate more of his equipment to help with the baking, Shibuya says the way it is now, "this is the only way I know."

When the Komoda brothers were living and working in the 1980s and 1990s, the bakery was churning out 100 to 150 dozen cream puffs a day. These days, Shibuya makes around 75 dozen as the main baker. But the cream puffs shells are still made one by one and placed onto pans with ice cream scoopers.

Shibuya had hoped that Ikuo Komoda, the chief baker, could have lived to see the 100th anniversary, but he died last year at the age of 86. His mother-in-law, Kiyoko Komoda died in August at the age of 95.

Michele Shibuya said her grandmother, Kiyoko, was a fixture at the bakery and even in her senior years was still at the Makawao business putting together pastry boxes.

Early in the morning when the baking is done and the bakery opens, Calvin Shibuya continues to work as his wife and daughter and others handle the retail operations.

By mid-morning, Calvin Shibuya is making the cream for the cream puffs and long Johns, all to start the process for the next day.

"At the end of the day, if everything goes well. It's very rewarding," Shibuya said.

#### ADDITIONAL STATEMENTS

##### REMEMBERING ED MORLAN

• Mr. BENNET. Mr. President, I would like to recognize and honor the life of Edwin Purl Morlan, a constituent in my home State of Colorado who passed away on November 15, 2016, at the age of 66. He lived in Bayfield and was a pillar of the community in southwest Colorado, where he worked for 27 years as the executive director of Region 9 Economic Development District, a non-profit that provides support to local businesses and startups.

At his retirement party only 8 weeks ago, Mr. Morlan's friends, family, co-workers, and fellow economic development officials and entrepreneurs shared stories of the effect he had all across southwest Colorado and the en-

tire State. Mr. Morlan was a key part of rebuilding this rural region's long-struggling economy. Through his vision and hard work, Ed loaned start-up funds to many of today's iconic southwest Colorado businesses, such as Mercury Payment Systems, Steamworks Brewing Company, and Chinook Medical Gear. During his tenure, Region 9 loaned over \$22 million to business ventures. Under Mr. Morlan's leadership, Region 9 Economic Development District led the way to bringing Internet and transportation planning to southwest Colorado, and the district now maintains an indicator report that measures the economic health of 17 regional communities. Mr. Morlan's vision shaped all of these projects. His daughter Kinsee said it well in a recent article in the Durango Herald: "He just wanted Southwest Colorado to keep up with the rest of the world in terms of economic development."

Mr. Morlan was also a veteran. Drafted into the U.S. Army at age 19, he served as a combat medic in one of the most dangerous areas in Vietnam, earning both a Silver Star for the many lives he saved and a Purple Heart for his own injuries. After returning from Vietnam, he attended Western State College in Gunnison, where he met his wife, Jackie.

As a five-term member of the town board of Bayfield and a member of the local planning commission, Mr. Morlan was part of the inaugural class of Leadership La Plata and helped launch an entrepreneurial accelerator program called SCAPE. His commitment to the community won him the Durango Chamber of Commerce's Barbara Conrad Leadership Award, and Governor John Hickenlooper declared July 28th, 2016 to be "Ed Morlan Day," in recognition of his service.

Mr. Morlan was also known for being a restaurant owner, handyman, boat captain, little league coach, friend, mentor, and dedicated family man. At a celebration of life held in Mr. Morlan's honor in late November, over 300 friends, colleagues, and family gathered at the Bayfield High School Performing Arts Center to share stories of a man who was deeply committed to his job, his family, and his community, a man who was a good friend, companion, grandfather, and husband. He is survived by his wife, Jackie Morlan; his sister, Ann Taylor, and her family; his daughters Amber and Kinsee Morlan; his son-in-law Jeff Hammett; and his grandchildren Huxley and Harper Purl Hammett.

I join with southwest Colorado in honoring Ed Morlan, and I send my deepest condolences to his family.●

##### THE AMERICA I BELIEVE IN

• Mr. GARDNER. Mr. President, I ask to have printed in the RECORD a copy of an essay by Ainslie Ross titled "The America I Believe In," which won a regional prize for the Patriot's Pen essay contest. The material follows: