

see is one of a place where people are willing to give of themselves. It is a place where the people carry the spirit of Lexington and Concord, Vicksburg and the Marne, Pearl Harbor and Omaha. The spirit of the men who fought at these hallowed places, is the spirit we must carry. That spirit is not something easily defined. It is part sacrifice, part unwillingness to give up, but mostly, . . . the desire to move forward through cooperation.

It is because of this spirit that the vision I see will surely come to pass. When the odds seem to be too great, we unite, not as blacks, not as Christians, not as refugees, but, as our forefathers did on those cold and distant battlefields so long ago, we unite as *Americans!* We help each other, we serve each other, and if necessary, we die for each other.

It will not take years for my vision to take place. It is happening right now: a teacher in the inner city helping a struggling student; a parent playing with a child; two friends talking, regardless of their race or background. America's future is not dim; it is just beginning to shine! The future lies before us. It is up to us to undertake the journey.

JOE D'ADAMO, WINNER OF THOMAS D'ALESSANDRO, JR. GOOD CITIZEN AWARD

HON. NANCY PELOSI

OF CALIFORNIA

IN THE HOUSE OF REPRESENTATIVES

Thursday, April 6, 1995

Ms. PELOSI. Mr. Speaker, I rise to honor Joe D'Adamo, the 1995 winner of the Thomas D'Adamo, Jr. Good Citizenship Award. Named for the late, great Mayor Thomas D'Adamo, this recognition is bestowed on Mr. D'Adamo for his contribution to the Italian-American community.

Joseph G. D'Adamo, Sr., was born in Baltimore 66 years ago. While growing up in Little Italy, he went to St. Leo's School. D'Adamo studied at both Baltimore Polytechnic Institute and the University of Baltimore.

D'Adamo worked at the Baltimore Evening Sun for 42 years before retiring in 1987. D'Adamo rose to the position of chief makeup editor where he was responsible for graphics and deadlines. As the Baltimore Sun's restaurant critic for many years leading to his retirement, D'Adamo enjoyed sharing his culinary finds with Baltimore. He still loves food and writing restaurant criticism for the East Baltimore Guide.

Sports has always played an important role in this sports writer's life. Currently, he is the Baltimore correspondent for Sports Illustrated, a position he has held for 25 years. Beyond writing, D'Adamo refereed basketball games for two decades in Baltimore city schools. As commissioner of the Maryland Wrestling Association from 1988 to 1993, D'Adamo was responsible for assigning referees to wrestling meets throughout Maryland. He also coached wrestling at Catonsville Community College and Catholic High.

D'Adamo's involvement with youth also has included 6 years in the Boy Scouts of America. He has served as Scoutmaster of Troop No. 177. These activities naturally led to D'Adamo's service as president and board member of parent-teacher associations at the Catholic High School and Archbishop Curley High School.

He has been active with the Holy Name Society and in 1967, he received the President's

Award. D'Adamo is a member of the Little Italy Lodge, OSIA. In 9 years, he has served in a variety of executive positions at the lodge. A proud achievement for D'Adamo is the very successful lodge cookbook, "Let's Cook Italian" which he conceived, edited, and compiled.

Joe is married to the former Anna Giorgilli, also a native of Little Italy and a member of the lodge executive council. They have three children and nine grandchildren.

Mr. Speaker, I am pleased to salute Joe D'Adamo for the honor he has brought to the Italian-American community by his personal, professional, and civic accomplishments. He truly deserves this award for his contributions in the tradition of Thomas D'Alessandro, Jr.

INTRODUCTION OF THE FAMILY FOOD PROTECTION ACT

HON. GEORGE E. BROWN, JR.

OF CALIFORNIA

IN THE HOUSE OF REPRESENTATIVES

Thursday, April 6, 1995

Mr. BROWN of California. Mr. Speaker, I am pleased to introduce The Family Food Protection Act of 1995 along with my colleague from New Jersey, Mr. TORRICELLI. USDA's recently proposed rule to implement a mandatory Hazard Analysis and Critical Control Point [HACCP] plan was a good first step toward modernizing our meat and poultry inspection system. However, we need to do more.

The meat and poultry inspection of this system needs to be modernized. There is broad consensus that our current system does not adequately address the most prevalent public health problem associated with our meat and poultry supply—microbiological contamination. The Economic Research Service estimates that microbial food contaminants and the foodborne illnesses that result from them cause between 6.5 and 33 million human illnesses and 6,000 deaths annually in this country. While we can debate the actual figures, it is clear that we can and should be doing a better job of preventing these illnesses and deaths.

The problem has been attributed to consumer's failure to prepare meat and poultry products properly. Consumer education is clearly an important way to minimize this problem. However, the problems that have arisen with institutional and retail food preparation and more recently in salami, a ready-to-eat meat product, illustrate the need for a much more comprehensive approach to the prevention of foodborne illness.

The Family Food Protection Act would require USDA to develop microbial testing procedures to control the presence of pathogenic microorganisms in meat and poultry products. It would enable the Secretary of Agriculture to require slaughter and processing plants to adopt processing controls that will ensure the safe handling and processing of these products. The bill also establishes voluntary guidelines for retail establishments to ensure that the food handled and served by retail stores and restaurants is safe for consumers. Under this bill, USDA will have the authority to recall products that are found to be unsafe if the products are not subject to an adequate voluntary recall process. In short, it represents a comprehensive farm-to-table approach to up-

grading our meat and poultry inspection system so that the quality and safety of these food products is assured.

Modernization of our meat and poultry inspection system is overdue. Consumer confidence in the quality and safety of our food supply is essential to maintaining a healthy meat and poultry industry, and public health should be protected by a modern science-based meat and poultry inspection system. I urge my colleagues to join Mr. TORRICELLI and I in co-sponsoring this legislation which will provide USDA with the statutory tools necessary to improve and modernize our meat and poultry inspection system.

SALUTE TO HERBERT F. (BERT) BOECKMANN II

HON. ELTON GALLEGLY

OF CALIFORNIA

IN THE HOUSE OF REPRESENTATIVES

Thursday, April 6, 1995

Mr. GALLEGLY. Mr. Speaker, I rise today to honor a selfless philanthropist, a successful businessman, a good friend, and recipient of the 1995 Horatio Alger Award—Bert Boeckmann.

A native Californian, Bert established early in life a commitment to hard work and a spirit of entrepreneurship that have served him well and have endured to this day.

In his early teens, when many of his peers were focused on the simple pleasures of youth, Bert began mowing the lawns, cleaning the basements, and washing the windows of local estates. He later put himself through the University of Southern California by working a weekend maintenance job and the graveyard shift at Lockheed Aircraft.

He took a job as a car salesman at Galpin Ford in 1957 and—less than 4 years later—was promoted to general manager of the company. His leadership ushered in an unprecedented period of prosperity for the struggling dealership, which he acquired in 1968.

Galpin has ranked first in profits among all Ford dealerships for 21 of the past 25 years, which is not surprising given Bert's dedicated leadership and the fact that he has created an environment that encourages his best people to stay with the company. Top Galpin managers have tenures ranging from 17 to 36 years, a nearly unheard of record of commitment in the industry.

But life for Bert has hardly been just about business. A husband and proud father, he has demonstrated time and time again that he cares more about others than he does about himself—that no demand is too great when there are people out there in need of assistance.

In 1991, Bert and his wife Jane joined Secretary of State and Mrs. James Baker in honoring Mother Theresa with the Prince of Peace Prize. Bert also helped raise \$1 million in medical supplies, food, and clothing for Mother Theresa's charities.

Two years ago, Bert responded to a desperate plea from Russian farmers for seeds needed to ensure an adequate harvest. Not only did he orchestrate the donation of 56,000 pounds of seeds from several American companies and arrange for their transport by the Department of Defense, Bert and Jane met