

character and entrepreneurial spirit as they celebrate the 30th anniversary of Mario's Tacos. I ask my colleagues to join me in saluting this fine establishment and extending Mario and Celia Jimenez our fondest wishes for their continued success.

IN LOVING MEMORY OF BESSIE
GILMORE

HON. BILL PASCRELL, JR.

OF NEW JERSEY

IN THE HOUSE OF REPRESENTATIVES

Thursday, October 2, 1997

Mr. PASCRELL. Mr. Speaker, I would like to call to your attention the loving memory of Bessie Gilmore, from Paterson, NJ.

Bessie was born on September 12, 1920 in Camden, SC. She was the daughter of the late Charles June, Sr. and Margaret Bracey June Jackson.

Bessie moved to Paterson, NJ at a very young age and was baptized at St. Augustine Presbyterian Church in Paterson. A graduate of Paterson Public School No. 6, she attend Eastside High School and graduated from Brown Home Mather Academy in Camden, SC.

As a community leader, Bessie spoke for the disenfranchised citizens of Paterson. She spearheaded numerous civic action committees, served as chief organizer for the Federation of Neighborhood Councils, which is a division of the Paterson Task Force for Community Action, and coorganized the Welfare Rights Organization.

Bessie served as a commissioner on the Paterson Board of Adjustment and a member of the Board of Directors of the Bergen/Passaic County Health Systems Agency, the WPAT Coalition Committee, and Title One Committee. A Fourth Ward Democratic co-leader and County Committeewoman, she was a member of the NAACP and the Citizens Committee for the Passaic County Vocational High School.

Bessie's many honors included the War Against Poverty Award, presented to her by the Paterson Task Force for Community Action, the Major's Award for Civic Contributions, and the Paterson Chapter of the Black Women's Health Project Award.

Bessie is survived by her husband Louis Gilmore, her daughter Deborah Jamison Jeter, and two brothers, Charles June, Jr., and James Jackson, Jr.

Mr. Speaker, I ask that you join me, our colleagues, Bessie's family and friends, and the city of Paterson in paying tribute to the loving memory of Bessie Gilmore.

CONFERENCE REPORT ON H.R. 2378,
TREASURY, POSTAL SERVICE,
AND GENERAL GOVERNMENT AP-
PROPRIATIONS ACT, 1998

SPEECH OF

HON. ROB PORTMAN

OF OHIO

IN THE HOUSE OF REPRESENTATIVES

Tuesday, September 30, 1997

Mr. PORTMAN. Mr. Speaker, I rise today to express my support for the overall fiscal year 1998 Treasury, Postal Service Appropriations

Conference Report. But I also want to restate my concern over the way in which we were not given the opportunity to vote up or down on the cost-of-living adjustment for Members of Congress during the fiscal year 1998 appropriations process. If I had been given the chance, I would have voted against it.

I am a strong supporter of a number of important provisions in the conference report that has returned from the House/Senate Conference Committee, and that is why I feel compelled to support it. These provisions include funding levels that are consistent with the bipartisan IRS restructuring and reform legislation I am sponsoring, including \$377 million of critical funding to address the Year 2000 problem in IRS computer systems. It also includes \$326 million in needed information technology investments for the IRS.

Furthermore, this conference report includes \$1.6 billion for activities related to drug abuse. It includes critical funding for the Drug Free Communities Act, which I authored this year to encourage effective community-based drug prevention programs.

And, given the recent reports about questionable usage of the White House for political fundraising, it has important provisions to increase accountability for the financing of political events at the White House to ensure that taxpayers are not subsidizing fundraisers.

After weighing the overall effect of this legislation, I felt it would be improper to oppose the entire legislation package over the issue of the COLA. That issue has already been debated before this body—where I expressed my opposition.

HARLEM'S HISTORIC SYLVIA'S
RESTAURANT IS GOING ON THE
ROAD

HON. CHARLES B. RANGEL

OF NEW YORK

IN THE HOUSE OF REPRESENTATIVES

Wednesday, October 1, 1997

Mr. RANGEL. Mr. Speaker, not long ago, I was honored to present to Herbert and Sylvia Woods an award as New York State's Parents of the Year. The owners of Harlem's world-renowned Sylvia's Restaurant had earned the accolade as a married couple who had raised four children and had been blessed by many grandchildren.

I said then that the Woods' had demonstrated what life is truly about: nurturing, educating, and inculcating in their children the values that had allowed them to carry on successfully in their own lives. But in addition, the Woods', who came from the humblest of backgrounds in South Carolina, have made a huge mark in the world of business, building a small family-owned restaurant in Harlem into a national operation in the culinary industry—restaurants in several cities and a line of bottled spices.

Recently reporter Michel Marriott chronicled their story in an article in the New York Times. That inspirational story of hard work, perseverance, and determination follows for the edification of my colleagues.

[From the New York Times, Sept. 3, 1997]

QUEEN OF SOUL FOOD TAKING "DOWN HOME"
ON THE ROAD

(By Michel Marriott)

The scene on the broad, cracked sidewalk outside Sylvia's Restaurant in Harlem

looked like the opening of a department store sale, as tourists from around the world, in sneakers, shorts and T-shirts, along with other diners in waiting, some in their Sunday best, anticipated the moment when they could surge inside.

When the door opened at 12:30 P.M., about 100 customers pressed forward, eager for fried chicken, salmon croquettes, collard greens, candied yams, black-eyed peas and the live music of Sylvia's Sunday gospel brunch.

For those for whom soul food has literal meaning, the weekly four-hour feast, in which hundreds gather, was a reaffirming evocation of down home. For other toe-tapping diners, it was a plateful of black culture, a taste of church suppers, backyard cookouts and old-fashioned, black hospitality.

The only thing missing was the queen of soul food herself, the owner, Sylvia Woods. Mrs. Woods doesn't work on Sundays anymore. After 35 years of 15- and 16-hour days to establish her restaurant, on Lenox Avenue near 127th Street, as a temple of black Southern dining up north, Mrs. Woods, 71, and her husband, 72 Herbert, are taking it a little easier.

They may need the energy: from modest beginnings in rural South Carolina, they are on the cusp of national success.

Mrs. Woods's mother mortgaged the family farm so that her daughter, then a waitress, and son-in-law, then a cabdriver, could open the restaurant in 1962. But now, investors led by the J.P. Morgan Community Development Corporation are helping to take the Woodses' vision of a cozy place to break cornbread and transplant it across the country.

Mrs. Woods, a round-faced woman with outside eyeglasses and a generous smile, finds that prospect pleasing.

"We've come such a long ways, but in a sense it feels like it was just yesterday," Mrs. Woods said, with her husband at her side. "I put my life in this restaurant."

Her regulars enjoy the couple's success. "I have watched their development," said Percy Sutton, a leading Harlem businessman and former Manhattan Borough President. "I know of no two more deserving and gracious people than the two of them. I am deliriously happy for them."

The expansion began in February, when the first Sylvia's branch opened in downtown Atlanta. Others are planned for Brooklyn, St. Louis and Baltimore.

Another arm of this food empire is being masterminded by their eldest son, Van DeWard Woods, 52: a Sylvia's line of bottled spices, sauces, dressings and canned seasoned beans, greens and peas—with Mrs. Woods's smiling face on the front. The products are appearing on the shelves of specialty shops and supermarkets chains in New York and nationally, including D'Agostino, Pathmark and A.&P./Food Emporium.

The Woodses are at the leading edge of a new interest in soul food. This fall, 20th Century Fox is set to release the feature film "Soul Food," a sentimental homage. The cuisine, born on slave plantations and relying heavily on cast-off cuts of meat, fried foods, gravies and spices, is being reimagined, often for diet-conscious customers, at popular restaurants like George's in Los Angeles and the Soul Cafe and Motown Cafe in midtown Manhattan.

In recent years, Mrs. Woods has given a nod to the calorie-conscious by offering a few items on her menu that are baked and grilled, not fried. She also seasons her collard greens with smoked turkey, rather than the traditional ham hocks, after some customers asked if they could get their greens sans pig.

Even with these accommodations, it's still the same restaurant that has become world renowned.