

get a good idea of all this fine North Carolinian has done and continues to do, may I add that Dr. Canaday is a board certified pharmacotherapy specialist. As a specialist, he maintains a clinical practice at New Hanover Regional Medical Center in New Hanover, Tennessee.

I am confident, Mr. President, that Dr. Canaday will do a fine job and be a successful leader for the American Pharmacy. Good leadership is important. And I think it is especially true today because of the complexity and command that healthcare and healthcare reform has in this evolutionary age.

Mr. President, North Carolina continues to be blessed by the outstanding achievements of its men and women. The rise of Dr. Bruce R. Canaday to president of the American Society of Health-System Pharmacists is a recent example. I hope that my colleagues will join me in congratulating Dr. Canaday for his latest achievement. ●

SHOLL'S COLONIAL CAFETERIA

● Mr. CLELAND. Mr. President, I would like to take this opportunity to salute Washington, DC's beloved Sholl's Colonial Cafeteria for 70 years of prospering business and never-ending dedication to its customers and employees. People have come from all around the world simply for a sampling of Sholl's down home hospitality and great food.

I cannot count the number of meals I have eaten at this Washington institution, but as I am sure many of you who have also visited this landmark know, the memories of dining at Sholl's are endless. Each person who has dined at Sholl's has their own memory of what has made it so special to them. For some it was simply a piece of their apple or rhubarb pie. For others it was the unique experience of dining amongst close friends, colleagues or even new friends you made during a visit.

But for everyone who has frequented Sholl's, there are fond memories of the wonderful people who worked at this restaurant and made it such an enjoyable place to start or end your day. The friendly hello from the late Evan Sholl, Cafeteria founder, and his beloved wife, Gertrude, or their son-in-law and current proprietor, George Fleishell has kept us all returning to Sholl's over the years.

Patrons of Sholl's have described members of the Sholl family, who have owned and operated Sholl's over the last 70 years, as having the biggest hearts in Washington.

Sholl's is not just a business. It is more like a home where friends meet regularly to get together and enjoy some good food and have a good time. Whenever I dine at Sholl's, it is like going to dinner at a friend's house.

I have enjoyed eating at Sholl's Colonial Cafeteria for many years—since the days when I was an intern in 1963 until today. I hope that we will all be able to enjoy many more home cooked meals at Sholl's Cafeteria for many more years to come.

Recently reporter James P. McGrath chronicled the "70 Years of Nourishing Body and Soul" of Sholl's Colonial Cafeteria in an article in the Washington Post. I ask for unanimous consent that this inspirational story of hard work, perseverance and determination be printed in the RECORD.

The article follows:

[From the Washington Post, March 15, 1998]

(By James P. McGrath)

Most city dwellers of a certain age have fond memories of a great cafeteria they patronized at some point in their lives. Given the velocity and scope of urban redevelopment, however, many of those grand, old dining palaces are gone, but, happily, the flagship of them all survives: Sholl's Colonial Cafeteria at K and 20th streets NW in downtown Washington. Although the Sholl's at Vermont and K closed in 1984, the Sholl's cafeteria a half-dozen blocks away managed to survive, and today it celebrates its 70th year of operation.

In this city of monuments, Sholl's is a monument unto itself. Long before multiculturalism came into fashion, diversity was its hallmark. Its current staff of 40 represents 17 nations, and at one time or another, every Latin American country has had a representative on staff.

Humanity, generosity and kindness also have been Sholl's standards. A family atmosphere permeates the place—from the lounge at the entrance, to the vastly long steam table laden with delectable food, to the huge dining room, where customers can seek out a seat in their favorite nook or cranny.

Sholl's is not interested in political correctness, and it makes no bones about its religious sentiments. While its owners don't proselytize, neither do they hide their convictions. On a simple plate in the cafeteria lobby is a supply of 'grace-before-meals' prayer cards, featuring Protestant, Catholic and Jewish devotions. Cafeteria founder Evan Sholl and his beloved wife, Gertrude, both devout Catholics, regularly invited visiting clergy of all denominations for complimentary meals.

Those meals were and are as basic and all-American as apple pie (and, boy, what delicious apple pie Sholl's makes). The cafeteria's famous powder-milk biscuits are world-class (eat your heart out, Garrison Keillor). Food preparation at Sholl's emphasizes freshness too, with all items prepared daily from scratch, on the premises, in as-needed quantities, with no leftovers for the next day.

Some might consider such Sholl's fare 'square,' but the cafeteria routinely ranks among Phyllis Richman's 'Best 50 Restaurants in Washington.' In an Oct. 19 review, The Post's food critic wrote, 'Every city needs a down-home cafeteria, and few have one with more character than Sholl's. It's been a D.C. fixture . . . long enough to qualify for Medicare. . . .'

Sholl's has attracted its share of notables over its long career. When Harry S. Truman was vice president, he enjoyed dining there, as did H. L. Hunt, the parsimonious billionaire from Dallas. It is easy to imagine Truman and Hunt sitting across from one another and enjoying a good old fashioned 'rhubarb.' That, of course, would be rhubarb pie, a daily Sholl's delicacy.

The late Evan Sholl, who died in 1983 at the age of 85, and his son-in-law and current proprietor, George Fleishell, are responsible for the cafeteria's amalgam of great food and good works. Both gentlemen have dispensed generosity, wholesale and retail. The amount of free food distributed by Sholl's over the years would have fed an army many times over. In addition, shortly before his death, Evan Sholl distributed a year's profits in bonuses to his employees on the basis of \$100 for each year of service.

Many believe that a nation's greatness is best measured by how it treats its old, its disabled and its young. Using that yardstick as a standard, also has earned yard marks, giving meal passes to the needy, many of them elderly and/or disabled, and donating thousands of food baskets to the poor at Thanksgiving and Christmas. The cafeteria keeps its prices down too, and low-, modest- and fixed-income people, many of whom are elderly, flock to the cafeteria. Dining room employees gently guide infirm customers to convenient tables, carry their trays for them and routinely decline tips.

Sholl's is popular with the young and hale too. Tourist buses, looking for the best food buy for the buck, routinely drop off throngs of kids at the cafeteria's doors, and from the decibel level, the kids seem to be having a whale of a time.

The dining room walls at Sholl's are covered with wonderful memorabilia and pictures of yesteryear as well as awards from the food industry and other organizations. The one that says it best, however, is from the Cosmopolitan Club, which saluted Evan Sholl in 1982 as 'the citizen who has performed the most outstanding, unselfish service to the Washington Metropolitan Community.' ●

JERUSALEM POST EDITORIAL ON AMENDING THE PLO COVENANT

● Mr. MACK. Mr. President, there is much discussion in the news about the slow progress of the Middle East Peace Process. Unfortunately, much of the criticism is pointed at Israel's Prime Minister Benyamin Netanyahu. I was pleased to read, however, the Jerusalem Post's editorial of July 6 titled