

our Nation, I am thankful, and we all should be grateful.

President John F. Kennedy once said, "For those to whom much is given, much is required. And when at some future date when history judges us, recording whether in our brief span of service we fulfilled our responsibilities to the state, our success or failure, in whatever office we hold, will be measured by the answers to four questions: First, were we truly men of courage . . . Second, were we truly men of judgment . . . Third, were we truly men of integrity . . . Finally, were we truly men of dedication?" Colonel Hughes will truthfully be able to answer each of these questions in the affirmative. He is indeed a man of courage, judgment, integrity, and dedication.

Colonel, as you enter this next stage of your life, may the time with your family and loved ones be blessed and plentiful. May your memories be proud and positive, and may your life continue to be enriched with peace, joy and heartfelt thanks from your neighbors, friends, and loved ones.

IN HONOR OF SHERRILL'S BAKERY

HON. DENNIS J. KUCINICH

OF OHIO

IN THE HOUSE OF REPRESENTATIVES

Thursday, March 23, 2000

Mr. KUCINICH. Mr. Speaker, today I honor Sherrill's Bakery, the "Fine Pastry, Fine Foods" bakery located at 233 Pennsylvania Ave., in Washington, DC. Sherrill's Bakery has fed Capitol Hill and countless visiting tourists from throughout the nation for generations.

Established in 1922, Sherrill's Bakery has changed hands once to current owner, Dorothy Paletto, known to her employees as Dottie. Dottie and her mother, affectionately known as "Miss Lola," have owned the bakery since 1941. The recipes are their own special recipes, reminiscent of a time when all restaurants were family-owned, when everybody knew your name and you knew theirs. Along with Dottie, Miss Lola, the remarkably loyal staff of Tommie Kennedy (who has worked at Sherrill's since 1941), Yolanda, and Patrick serve as the wait staff, with Leon and Ivory holding the honors in the kitchen.

Upon entering the restaurant you are pulled into a comfort zone, a laid back atmosphere where you talk to the wait staff about more than just your order. It's more than just a restaurant; it's a community, with a common bond of enjoying Sherrill's unique ambiance and tasty delights. Sherrill's Bakery is just like returning to your favorite neighborhood restaurant from your youth, always there and never changing. For all the changes that have taken place, on Capitol Hill and its immediate neighborhoods, the one constant has been Sherrill's Bakery.

The bakery serves breakfast, lunch, and dinner. It is open 7 days a week, Monday through Friday, from 6 am until 6 pm. Saturdays hours are from 7 am until 6 pm, and on Sundays the bakery is open from 7 am until 4 pm. On weekends, the line of customers stretch out the door.

Sherrill's Bakery is my favorite restaurant here on Capitol Hill; I go there faithfully every morning since it reminds me of my favorite neighborhood diners back in Cleveland, Ohio.

The wait staff recognizes regular customers like me and my regular waiter, Patrick, is quick to promptly place my breakfast order, which he knows by heart: two slices of plain wheat toast, a bowl of oatmeal and a cup of hot water with a slice of lemon on the side. Three bucks the entire meal, the best bargain anywhere.

In 1990, a film documentary was done on the bakery for the Public Broadcasting Service. The PBS documentary was nominated for an Emmy Award for best documentary, finishing in second place. Many celebrities have relaxed in the dusty diner with dingy windows and neon lights. Celebrities such as actors Mike Farrell (from M*A*S*H*) and Robert Bedford, California State Senator, Tom Hayden; Rock 'n' Roll legend, Sam Moore of Sam & Dave; Apollo 11 astronaut, Buzz Aldrin; and former California Governor and current Oakland Mayor, Jerry Brown, have all spent time in its timeless booths and on its counter stools. Sherrill's has also been the subject of several in-depth news articles and profiles, most notably in the New York Times, the Washington Post, the Washington Times, and Roll Call.

Please join me honoring Sherrill's Bakery for their wonderful food and presence here on Capitol Hill.

HONORING MRS. ESTER GEDDIS

HON. EDOLPHUS TOWNS

OF NEW YORK

IN THE HOUSE OF REPRESENTATIVES

Thursday, March 23, 2000

Mr. TOWNS. Mr. Speaker, I rise today to honor Mrs. Ester Geddis, an educator, entrepreneur, wife, parent, and a pillar of her community. I honor her today because she has devoted her life to serving the needs of others.

Mrs. Geddis was born the tenth of eleven children to Enoch and Geneva Pringle in South Carolina. Upon the completion of her formal education in Charleston, SC, Ester married her husband, James Geddis, in 1959. That union has given her two daughters, Ava Gaillard and Felisa Geddis-Hawkins, adopted son Antonio L. Litmon, granddaughters Heaven and Joy Hawkins, and son-in-law Jerome Gaillard.

Mrs. Geddis attended Brooklyn College in the midst of marriage and motherhood, where she received her bachelor of science degree in education in 1977. Upon completion of her education, Mrs. Geddis began her career in education in 1978 as a classroom teacher in the Children and Youth Department at Kingsborough Psychiatric Center. She was then promoted to the position of educational supervisor in 1986. Mrs. Geddis went on to serve as educational supervisor at Brooklyn Children's Center, and then as supervisor for the Department of Aging's Foster Grandparent program, where she has remained until her retirement.

Mrs. Geddis has been actively involved in the Lions Club for over 20 years. She has been a member in the East New York Lions Club, East Brooklyn Lions Club, and she is currently active in the Central Brooklyn Lions Club. She also has always been a member of the Riverside Club. She has also been an active member of the First Baptist Church of Crown Heights for 25 years.

Mrs. Geddis' hard work had not gone unnoticed. She was listed in "Who's Who In America—1980," and "Who's Who In The World—1990." The Concerned Women of Brooklyn recognized her with an award for her dedicated service, and the Riverside Club presented her with their Achievement Award for Outstanding Achievement in Business and Profession.

Because she knows what hard work and dedication can do, Mrs. Geddis founded E & E Catering in 1980, along with her partner Ermine Myers. In addition to catering many events for me, through E & E Catering, Mrs. Geddis has had the opportunity to nourish many distinguished persons, including President Nelson Mandela, Mayor David Dinkins, Reverend Herbert Daughtry, and numerous others as well as civic, private, and community organizations.

Mrs. Geddis has traveled to Africa and many other continents. However, it was in Africa where she gained many friends and met many people whom she helped and sponsored over the years. It can truly be said that all of the many people who have been in the company of Mrs. Ester Geddis have truly been blessed and inspired by her undying spirit and love.

Mrs. Ester Geddis is more than worthy of receiving this honor, and Mr. Speaker, I hope that all of my colleagues will join me today in honoring this truly remarkable woman.

IN MEMORY OF HOLLIS M. KETCHUM

HON. IKE SKELTON

OF MISSOURI

IN THE HOUSE OF REPRESENTATIVES

Thursday, March 23, 2000

Mr. SKELTON. Mr. Speaker, it is with deep sadness that I inform the House of the death of an outstanding Missourian, Hollis Ketchum of Jefferson City. He was 81.

Hollis Ketchum was born July 4, 1918, in Downing, MO, a son of Ellis and Melvina Donaldson Ketchum. He graduated from Downing High School and Kirksville State Teachers College. As an Army veteran of World War II, Mr. Ketchum received two Purple Hearts and a Bronze Star with Oak Leaf Clusters. He entered the Army Reserve and then transferred to the Missouri National Guard. He retired at the rank of colonel after 34 years of military service.

Prior to entering the service, Mr. Ketchum taught school in Schuyler County for 4 years. Upon his return from the war, he was employed at the Division of Liquor Control for 19 years, serving as the director for 12 years. After that, he was employed by the Distilled Spirits Council of the United States for 18 years and acted as director of field activities for the last 10 years.

Mr. Ketchum was an active member of his community. He belonged to the First Baptist Church, Jefferson Lodge 43, Capital Shrine Club and the Moolah Temple in St. Louis. Additionally, he was a member and past president of the National Conference of State Liquor Administrators, the Missouri State Skeet Association, Capital City Square Dancers Association, and the United Sportsman Club.

I know the members of the House will join me in extending heartfelt condolences to his