

## TRIBUTE TO DAVID CASPER

**HON. ELLEN O. TAUSCHER**

OF CALIFORNIA

IN THE HOUSE OF REPRESENTATIVES

*Wednesday, September 4, 2002*

Mr. TAUSCHER. Mr. Speaker, I rise to pay tribute to David Casper, whose induction into the Pro Football Hall of Fame was announced on February 2, his 50th birthday. Over his eleven years in the National Football League, Casper distinguished himself as one of the premier football players in history. Eighteen years after his retirement, his accomplishments and hard work will be recognized and commemorated upon receipt of this honor on August 3.

David John Casper was born in Bemidji, Minnesota, on February 2, 1952, to Dorothy and Edward Casper. His football career began during high school, where he led the Chilton Tigers to consecutive undefeated seasons in his junior and senior years.

In 1970, Notre Dame University immediately recognized David's ability and recruited him onto their football team as an incoming freshman. He quickly became Notre Dame's stand-out football star. In 1973, the All-American tight end led the Fighting Irish to an 11-0 season and a National Championship victory over Alabama's Crimson Tide. A leader on the field and in the classroom, David finished his senior year as team captain and a cum laude graduate.

In 1974, David debuted in the NFL with the Oakland Raiders. Over the next two years, he worked his way up to a spot in the starting lineup where he quickly established himself as one of the league's dominant tight ends, making 53 catches for 691 yards and 10 touchdowns.

Over the next seven seasons, David played for the Oakland Raiders, the Houston Oilers and the Minnesota Vikings. He returned to the Raiders, then relocated to Los Angeles, to retire from his football career in 1984.

After eleven seasons and the "Holy Roller" play against San Diego and the "Ghost to the Post" play beating the Baltimore Colts in a double overtime playoff game, David compiled 378 receptions for 5,216 yards and 52 touchdowns. He was essential to the Raiders' victory over the Vikings in Super Bowl XI. He was named All-Pro and All-AFC four consecutive seasons. He played in the Pro Bowl five consecutive years, was named a member of John Madden's 1970s team of the decade, and was recognized on the Silver Anniversary team as the best tight end in 25 years.

David's accomplishments are not limited solely to football. He has received numerous awards for his work as a financial planner, consultant and salesman.

David gained fame in the football world, but he has used his fame to better his community and the lives of the people in it. He founded the Dave Casper Celebrity Golf Tournament to support the Ronald McDonald House and greatly supports other charities that benefit children.

David's determination to succeed in all he has done has made him a true legend. He is probably most proud of his wonderful family—his wife Susan and children Keleigh, Carrie and Andy—but the world will forever remember the Hall of Fame football star who went down in the record books and in the memories of generations of football fans.

## PAYING TRIBUTE TO DAN GRIFFIN

**HON. SCOTT MCINNIS**

OF COLORADO

IN THE HOUSE OF REPRESENTATIVES

*Wednesday, September 4, 2002*

Mr. McINNIS. Mr. Speaker, it is my pleasure to stand before you today and honor Dan Griffin for his contributions towards the betterment of his community. Dan was honored by the Grand Junction Lions Club, as the "Lion of the Year." He is deserving of this prestigious honor, and it is a privilege to applaud him for all his hard work and dedication.

Dan completed his undergraduate education at Stanford and went on to become a law student at the University of Colorado. He joined the U.S. Air Force, but was forced to retire due to a knee injury. Dan returned to Grand Junction and was employed by the firm of Younge, Hockensmith & Robb. He later became President of the Mesa City Bar Association, and served on the Board of Governor's of the Colorado Bar Association.

During the Lions Club ceremony, family spoke of Dan as a ". . . genuine, superb, wonderful individual." Dan received this award because he demonstrates unwavering support and dedication to the organization and the community. Dan's wisdom in law helped him serve area citizens, and address concerns people had about wills, trusts, and estates. Truly, Dan's expertise is cherished and appreciated by all whom he encounters.

Mr. Speaker, today I rise to pay tribute to a man of great character and conduct. It is a pleasure to honor him before this body of Congress and this nation. Thank you Dan for every contribution you have selflessly made to our community and I wish you the best of luck in your future endeavors.

## FOOD SAFETY

**HON. BOB SCHAFFER**

OF COLORADO

IN THE HOUSE OF REPRESENTATIVES

*Wednesday, September 4, 2002*

Mr. SCHAFFER. Mr. Speaker, food safety is serious business, and American consumers pay a high price for wholesome, pure food. The expense soars when the system fails, especially if failure results in illness, or worse, someone's death. Everyone pays mightily to maintain America's standing as the world's safest place to eat.

Just behind taxes and government regulation, food-safety precautions account for the biggest fixed cost of commercial food production. All of these costs pass through to consumers at the grocer's check stand. The higher prices also rob farmers and ranchers of hard-earned income, but food safety remains their chief objective, too.

No one profits from bad food, except for lawyers. In fact, Colorado's economy depends on safe agriculture products, and confident, healthy consumers. That's why we invest billions toward achieving both.

The issue of improved food safety has once again found itself on the political front burner following the recent discovery of a contaminated batch of hamburger that slipped through the ConAgra Beef plant in Greeley. The incident caused the illness of at least 30 people.

The culprit in this case is E.coli 0157:H7. It can be lethal, though it wasn't this time. The bacterium is found in the intestines of most animals, including humans.

Cow feces probably came in contact with "trim" meat. These cuts were likely run through a grinder, shipped to a processor, blended with product from other slaughterhouses, sold at grocery stores, and prepared on a few dozen household countertops. Perfect nutrients and lots of surface area make ground beef an optimal growing medium for E.coli.

Hundreds of other pathogens could have initiated this latest round of debate. The Centers for Disease Control has identified more than 250 different food borne diseases that have caused an estimated 76 million illnesses in the United States resulting in 5,000 deaths and 325,000 hospitalizations. In virtually any other country the risk is worse, however poorly documented.

Impurities are inherent with all food consumption, especially perishable ones like meat, fish and poultry. A food-science expert at Colorado State University told me hamburger recalls average one per week across the country this time of year when the environmental conditions are most favorable to E.coli. This escapes the press for some reason.

Routinely, recalls are initiated immediately after a pathogen is confirmed, allowing producers to capture and gain control of the recalled product before it reaches consumers. ConAgra's recall was anything but typical. It came too late because federal inspectors waited nearly two weeks to alert the company that E.coli had been detected.

Once notified, ConAgra promptly voluntarily recalled all the contaminated beef, but the delay had already added millions to the company's cost of doing so, and sickened many. After admitting its delay was a mistake, the federal government then recommended to ConAgra an additional recall of millions of pounds of meat it had not tested at all.

The government's passive-aggressive behavior has aggravated consumers, along with beef producers who are now unsure about the U.S. Department of Agriculture's intentions, the status of recall protocols, and the future of red-meat production.

These ambiguities are far from trivial. The regulatory authority of the USDA is considerable. Running afoul of the massive bureaucracy exposes a meat packer to criminal prosecution, product seizure, retention, detention, and perhaps most effective of all, publicity.

Far more harsh and unforgiving than the toughest government sanction, the marketplace brutally punishes any business that puts contaminated product before a consumer. That's as it should be, and it works.

It was the market, for example, that handed a virtual corporate death sentence in 1997 to Nebraska-based Hudson Foods. Contamination prompted the company to issue the nation's largest recall of ground beef—25 million pounds. A few months later, the company was closed.

In our earnest quest to make food safer, there are a few things to keep in mind.

First, U.S. beef was, is, and will always be safe to eat. The quality gets better every day. Colorado ranchers lead the nation in the science of livestock production providing quality products that satisfy the high expectations of domestic and foreign consumers.