

stress and traumatic brain injury. In New England alone, an estimated 50,000 Iraq and Afghanistan veterans experience invisible wounds related to combat, often requiring rigorous, individualized care.

The Department of Veterans' Affairs plans to hire an additional 1,900 mental health staffers across the country. This is a promising start, but the increasing demand for mental health services, delays in mental health treatment and appointments, and the growing divide between mental health specialists and veterans requires that we do more.

Thankfully, in New England, concerned citizens are not standing on the sideline waiting for the VA to solve the problem. They are coming together around our veterans and their families right now to provide them with the support they need.

The Run to Home Base Program offers our heroes and their families a place to turn. Developed through a collaborative effort of The Red Sox Foundation and Massachusetts General Hospital, veterans have an opportunity to receive the compassionate support they deserve from trained mental health caregivers. The Run to Home Base Program is a perfect example of the kind of unique partnerships and innovative approaches that are sure to provide our newest generation of veterans with the world-class care that their selfless sacrifices deserve.

I have been proud to participate for the past 2 years in the Run-Walk to Home Base at Fenway Park in Boston. This year's event in May raised over \$7 million for the cause, a remarkable showing of support for our Nation's heroes. Imagine what could be done for other veterans and their families around our country if this inspiring model were to spread. We have an obligation to honor our veterans and their families through timely, predictable and effective care and compensation. Thanks to the Run to Home Base Program, many in New England are making a difference to better serve our veterans today.●

REMEMBERING MARY LOUISE RASMUSON

● Ms. MURKOWSKI. Mr. President, today I wish to honor Mary Louise Rasmuson, who passed away on July 30, 2012, in Anchorage, AK. She was an Alaskan pioneer in every sense of the word—as a trailblazer in Alaska soon after statehood, to serving in the military, creating pathways for Alaskan access to better health and living conditions, and as an advocate of stronger education and culture. I have known Mary Louise my entire life. She was a warm, gracious woman with a boundless capacity to give herself and energy to causes that impact every one of us.

Mary Louise was born in East Pittsburgh, PA, on April 11, 1911. Her father, George Milligan, died when she was 12. Her mother, Alice, emigrated from France at the age of 16. Mary Louise

remained close to her mother and her brothers, George and Malcolm, for the rest of their lives. She enrolled in the Margaret Morrison Carnegie College, graduating with a bachelor's degree in education, and later earned a master's in school administration from the University of Pittsburgh. Mary Louise also received an honorary doctor of laws degree from the Carnegie Institute of Technology. She was one of the first two women to receive this degree.

In 1942, as the United States entered World War II, Mary Louise left her job as an assistant principal in a school district near Pittsburgh and became a member of the first class of the new Women's Army Corp. She rose quickly through the ranks, and in 1957 became the fifth Commandant, a position she occupied for 6 years as an appointee of President Eisenhower and President Kennedy. During her 20 years of service, she was awarded multiple medals and honors. As director of the Women's Army Corp unit, military historians credit her with major achievements, including increasing the Women's Army Corp's strength, insisting on effectiveness in command, working with Congress to amend laws that deprived women of service credit and benefits, and expanding the range of military opportunities open to women. At one event honoring her, former U.S. Secretary of Defense William Perry said, "When you hear about women seizing new opportunities to serve, remember that they march behind Colonel Rasmuson."

On November 4, 1961, she married Elmer E. Rasmuson, chairman of the National Bank of Alaska and a civilian aide in Alaska to the Secretary of Defense. She announced that she would retire from the Women's Army Corp as of July 31, 1962. In 1962, a civilian once more, Mary Louise Rasmuson moved to Anchorage with her husband. The city had perhaps 50,000 residents at the time. She quickly became active in civic affairs, and together Mary Louise and Elmer formed a dynamic team that was influential in the developing State. Mary Louise quickly adapted to life in Alaska and became active in community groups. She was a member of the Veterans of Foreign Wars and several other military organizations, the American Association of University Women, Zonta, Rotary Wives, Pioneers of Alaska, Anchorage Women's Club, League of Women Voters, Anchorage Republican Women's Club, Alaska Native Sisterhood, and National Association for the Advancement of Colored People, among other groups.

In 1967, Mary Louise began what would become 45 years of service on the board of the Rasmuson Foundation, a board whose mission is to support Alaskan nonprofit organizations to help them become more efficient and effective in improving the quality of life for Alaskans. She maintained an active role in the affairs of the foundation and regularly attended board meetings until her late nineties. In addition to

helping direct millions of dollars in grants to Alaska nonprofit organizations through the foundation, she expressed her own philanthropy to institutions like Providence Healthcare in Alaska, Brother Francis Shelter, and the Alaska Native Heritage Center.

Perhaps her most visible impact on Alaska came from her service as head of the Municipality of Anchorage Historical and Fine Arts Commission and later as chair of the Anchorage Museum Foundation. Her vision, passion, and personal effort led to the creation of the Anchorage Museum of Art and History in 1968.

Mary Louise was intelligent, diplomatic, principled, ethical, gentle, and firm. She spent her life breaking barriers, challenging conventions, and seeking to improve opportunities for those around her. Her impact can be felt virtually everywhere in Alaska, whether improving the position of families, founding a world-class museum, enhancing health care research, or advancing education of Alaska Native cultures on a national stage. Her contributions have reached every corner of Alaska.

I join all Alaskans in paying my respects and honoring the extraordinary life of Mary Louise Rasmuson and know that for generations to come, everyone who walks into the Anchorage Museum bearing her name will be doing the same. May she rest in peace.●

RECOGNIZING SHUCKS MAINE LOBSTER

● Ms. SNOWE. Mr. President, my home State has a worldwide reputation of excellence in the seafood industry. The natural blessings of our rich, rugged coast coupled with our fishermen's hard work and commitment to quality is a recipe for success. Maine's seafood industry has blossomed to prestige and is known for its superior product. This reputation has been cultivated by Maine's industry leaders through years of careful quality control and efforts to foster brand recognition. I rise today to commend one such company—Shucks Maine Lobster of Richmond, ME that exhibits the ingenuity and innovative spirit so characteristic of the small businesses in Maine.

Founded in 2007 by CEO John Hathaway, Shucks Maine Lobster is a seafood processing company with an inventive solution to the most common predicament with lobster—extracting the meat is so much work. Buying wild-caught lobster straight from local fishermen, Shucks then processes the whole lobster using highly pressurized water to loosen the shell from the meat. The lobsters are then carefully shucked by hand and packaged in a vacuum-sealed container for freshness and extended refrigerator shelf life. This allows for the lobster meat to be extracted whole—no easy feat, I assure you. This unique method yields fresh, never cooked, preshucked lobster meat that is now available on a large commercial scale.