170 feet above the community. The bottle was originally used as a water tower built by the G.S. Suppiger Bottling Company which produced the Brooks Old Original Catsup. Built in 1949, the bottle holds up to 100,000 gallons of water.

After the bottling plant shut down, the bottle itself fell into disrepair. In 1993 a group of local preservationists began to raise funds with the purpose of refurbishing and preserving the bottle for its 50th anniversary as well as for future generations. More than 6,000 tee-shirts were sold to help raise money and thousands of volunteer hours were devoted to preserving an essential element of my community's heritage.

Now there are hopes that we can get the bottle placed on the National Register of Historic Places and that effort has my wholehearted support.

I commend the Catsup Bottle Preservation Group and Judy DeMoisy who manages Downtown Collinsville for their work in preserving a unique piece of Americana.

LET THEM EAT BEEF

HON. DOUG BEREUTER

OF NEBRASKA

IN THE HOUSE OF REPRESENTATIVES

Tuesday, May 18, 1999

Mr. BEREUTER. Mr. Speaker, this Member commends to his colleagues an excellent editorial calling for an end to the European Union's irrational and improper beef ban which appeared in the Omaha World-Herald, on May 12, 1999.

[From the Omaha World-Herald, May 12, 1999]

LET THEM EAT BEEF

A showdown between the United States and the European Union over beef exports ought to be unnecessary. The United States has science and the World Trade Organization at its side. European controls on U.S. beef exports have little relationship with provable concerns.

For more than a decade, the European Union has banned the import of beef from animals that have been fed growth hormones. Such hormones are used in raising more than 90 percent of beef cattle in the United States. Their use is an effective way to make cattle grow faster and bigger.

The Food and Drug Administration has determined the substances safe. The World Trade Organization rule in 1997 that the European ban violated international trading agreements. The WTO said the ban was neither supported by science nor justified by any risk assessment. The WTO last year ordered the EU to abandon its policy by May 13, tomorrow.

A trade war looms unless the EU complies. U.S. officials have threatened to retaliate against European products if the ban, which keeps most American beef out of EU countries, is not lifted. Officials said they would impose 100 percent tariffs on more than $900 million worth of European products, possibly including items such as mineral water, Belgian chocolates and Roquefort cheese. That could effectively price those products out of the U.S. market.

Trade policy-makers at the European Union have kept U.S. officials going around in circles for a decade. The coalition has made superficial changes designed to give the appearance of compliance with the WTO order. That has staved off trade sanctions in the past. But a free market in U.S. beef has not materialized.

The U.S. cattle industry estimated that growers have lost export sales of about $500 million annually since 1989, when America began exporting only hormone-free beef to Europe.

American cattle producers have suggested that the real problem is protectionism. European countries want to insulate their beef producers from U.S. competition. There is also the possibility of scientific ignorance—observers have noted a general European hysteria over mad cow disease and genetically engineered foods such as Monsanto soybeans. Too often, fear has been allowed to trump science.

American farmers and ranchers are especially efficient. They have invested in research and technology to keep themselves competitive. If the beef trade barrier is allowed to stand, despite science and the WTO, this nation's ability to sell its agricultural products overseas will become more vulnerable to illegal trade barriers, and its export position could be severely damaged.

The European Union's beef ban is irrational and improper. It risks a trade war that would harm people on both sides of the Atlantic. European consumers should have the chance to decide for themselves the worth and safety of the beef grown by America's farmers and ranchers. They will never get that chance unless their leaders bow to the WTO and lift the beef ban.

1998 SIXTH DISTRICT ESSAY CONTEST WINNERS

HON. HENRY J. HYDE

OF ILLINOIS

IN THE HOUSE OF REPRESENTATIVES

Tuesday, May 18, 1999

Mr. HYDE. Mr. Speaker, please permit me to share with my colleagues the tremendous work of some diligent young men and women in my district.

Each year, my office—in cooperation with junior and senior high schools in Northern Illinois—sponsors an essay writing contest. The contest's board, chaired by my good friend Vivian Turner, a former principal of Blackhawk Junior High School in Bensenville, Illinois, chooses a topic and judges the entries. Winners of the contest share in more than $1,000 in scholarship funds.

Today, I have the honor of naming for the RECORD the winners of the 1998 contest.

Last year, Peter Meyer led Mary, Seat of Wisdom School in Park Ridge, Illinois, to a junior high division sweep by winning with an essay titled, ''Ban Smoking in Restaurants,'' a text of which I include in the RECORD. Placing second last year in the junior high division was James Troken, followed in third place by Eva Schiave, both of whom also attended Mary, Seat of Wisdom School.

In the Senior High School Division, the first place award went to Julie Kostuj of Driscoll Catholic High School in Addison for her essay, ''Freedom of the Press,'' a text of which I include in the RECORD. Shahzan Akber of Blenbard North High School in Glen Ellyn took the second place prize, and Nicole Beck of St. Francis High School in Wheaton placed third.

BAN SMOKING IN RESTAURANTS

(By Peter Meyer)

Did you know that most of your taste comes from your sense of smell? If you are in a restaurant where people are smoking, how can you taste your food? Although you can request a nonsmoking section for your seating, the harmful smoke from the smoking section is still present in the air you are breathing. That air can cause cancer. A law banning smoking in all restaurants in Illinois will make your meal more pleasant while keeping you healthy.

Laws are very important. Laws protect us from harm, help us when in need, and preserve our rights and freedoms as United States citizens. When citizens feel the need for additional protection, laws are passed. Currently there is no law protecting people completely from secondhand smoke in restaurants, yet, secondhand smoke is the third leading cause of preventable death in this country, killing 53,000 nonsmokers in the U.S. each year.

We need a law banning smoking completely in all restaurants in Illinois. The current Illinois law bans smoking in public places except in designated smoking areas. It says a smoking area should be designed to minimize the intrusion of smoke into areas where smoking is not permitted. Nonsmoking sections do not eliminate nonsmokers' exposure to secondhand smoke, the smoke does not remain in the smoking section. Secondhand smoke has been proven to be a serious health risk. Even the Illinois General Assembly finds that tobacco smoke is annoying, harmful, and dangerous to human beings and a hazard to public health.

Secondhand smoke is a mixture of the smoke given off by a cigarette, pipe, or cigar, and the smoke exhaled from the lungs of smokers. The Environmental Protection Agency has classified secondhand smoke a Group A Carcinogen—a substance known to cause cancer in humans. There is no safe level of exposure for Group A toxins. Nicotine is not the only toxin nonsmokers are exposed to in secondhand smoke. Smoke from the burning end of a cigarette contains over 4,000 chemicals and forty carcinogens including: formaldehyde, cyanide, arsenic, carbon monoxide, methane, and benzene.

Smoke-filled rooms can have up to six times the air pollution as a busy highway. Second-hand smoke does not quickly clear from a room. It takes about two weeks for nicotine to clear from the air in a room where smoking has occurred. In addition to being a carcinogen, second-had smoke causes irritation of the eye, nose, and throat. Passive smoking can also irritate the lungs leading to coughing, excess phlegm, chest discomfort, and reduced lung function especially in children. Secondhand smoke may effect the cardiovascular system, and some studies have linked exposure to secondhand smoke with the onset of chest pain.

When smoking is banned in restaurants, customers will not be exposed to secondhand smoke. They will be able to eat without suffering from the irritation of smoke, increasing their ability to enjoy their meal. Developing children will have healthier lungs. Restaurants will no longer have to pay to operate expensive ventilation systems and will be able to seat more people by not having to maintain separate sections. People who find smoke offensive will not be doomed to eat in the fast-food restaurants that have banned smoking. Smoke-free restaurants may discourage people from starting or continuing to smoke.

Smoking is already banned in most public buildings. Current laws allowing a smoking section in restaurants do not prevent exposure to secondhand smoke. People are involuntarily exposed to smoke which is a carcinogen and a health hazard. Banning smoking in restaurants will continue the effort to improve public health and reduce health costs. Food in restaurants will taste better and eating will be more enjoyable.