

in Manhattan. The Iolani team competed and placed second in their division, for which I congratulate them wholeheartedly.

As a former teacher and principal, I am aware of the many hours of work that these students dedicated to develop the necessary knowledge to participate in this national competition. They have surmounted many challenges at the State, regional and national levels, and have emerged with not only a placing finish to show for it, but also the experiences and memories of all they have learned along the way. Economic and financial education are crucial components needed to build our future leaders, and I applaud all students who participate in this competition for their hard work.

I am pleased to enter the names of the Iolani team members for the RECORD: Stephani Le, Kimberlee Collins, Kyle Sombbrero, and Brando Inouye. I also take this opportunity to recognize their coach Richie Kibota for his contributions in helping the Iolani team prepare for the national competition. Of particular interest are their classmates and peers who rose to the same challenges, whose names I would also like to enter into the RECORD. This includes another Iolani School team who competed and placed at both State and regional levels in the Adam Smith division for advanced placement, international baccalaureate, and honors students, with team members Jeffrey Lawi, Brad Kawitaki, Ronald Kwok, Keone Nakoa, and Krystal Ching, and coach Dick Rankin. Also included are other Hawaii State participants: a third team from Iolani School and other teams from Kamehameha Schools, Maryknoll School, Kaimuki High School, and Nanakuli High and Intermediate School.

Again, I congratulate the students and the faculty of Iolani School, and I join the people of Hawaii in expressing my pride in their impressive achievements. It is these types of efforts that are supported by the Excellence in Economic Education Act, and these kinds of efforts that will ensure that our students and future leaders have the tools they need to make wise economic and financial decisions.

SALUTE TO HARRY AND DAVID

• Mr. SMITH. Mr. President, 70 years ago—in the fall of 1934—Harry Holmes from Medford, OR traveled to New York City armed with nothing more than a dream and 15 boxes of Royal Rivera pears, which had been grown on the orchard in the beautiful Rogue Valley owned by Harry and his brother David. Their goal—in the midst of an economic depression—was to convince New York business executives that a box of their pears was a perfect Christmas gift.

A week of meetings, however, yielded no success, and the pears were beginning to ripen. In an attempt to prolong the pears, Harry kept the window of his

hotel room wide open, transforming his room into a make-shift refrigerator.

With just 2 days left in his trip, Harry was introduced to G. Lynn Sumner, an advertising man. Sumner met with Harry that afternoon, and before business was discussed, Harry had Sumner tuck a towel into his shirt collar and taste one of the pears.

“I took a bite out of my pear and found that Harry had taken a wise precaution,” said Sumner. “The juice burst . . . and poured down over me. . . . At the same time, I sensed the full flavor of the most luscious pear I had ever tasted.”

Sumner was so impressed he immediately agreed to help Harry promote his product. That night he drafted a letter to be sent with each box of pears, asking the recipient just to taste a pear and imagining what a wonderful Christmas gift a box of them would make.

The next morning, each of the 15 boxes of pears, along with a copy of the letter, were sent to America’s most prominent business leaders. Before Harry left New York to return to Oregon, he had 500 orders in hand.

Seven decades later, Harry and David is the Nation’s largest and most well-known direct marketer of gourmet food and fruit gifts. It ships more than 7.5 million gifts per year, including 4 million during the Christmas holiday season. Harry and David’s parent company, Bear Creek Corporation, is also a leading employer in Southern Oregon, providing 3,000 full-time and part-time jobs year around, and 11,000 jobs during the holiday season.

I am proud to congratulate the good folks at Harry and David for 70 years of providing millions and millions of families around the world with delicious food and countless Christmas memories.

I am also reminded of the words of Thomas Jefferson, who said, “Cultivators of the earth are the most valuable citizens. They are the most vigorous, the most independent, the most virtuous, and they are tied to their country and wedded to its liberty and interests by the most lasting bands.”

In saluting Harry and David, I do more than salute a business. I also salute the “cultivators of the earth”—the farmers and orchardists who do the work necessary to make the land blossom with an abundance of treasures. I am confident that their hard work and the hard work of all those at Harry and David will help to ensure that the best days of this company are yet to come. •

IN RECOGNITION OF THE HATCH CHILE FESTIVAL AND NEW MEXICO CHILE GROWERS

• Mr. DOMENICI. Mr. President, I recognize the Hatch Chile Festival and to recognize my home State of New Mexico as the largest chile growing State in the Nation. Soon it will be September. For those from the Land of Enchantment, that means the recently

harvested green chile is ready for roasting.

The chile pepper is thought to have originated in South America. During the 1500s, Spanish explorers and colonists introduced new crops, including chile, to the Southwest.

Although producers have been plagued by continuing drought conditions, agriculture continues to be a major contributor to our State’s economy. Chile is one of New Mexico’s most valuable commodities in terms of revenue, and is the State’s most important agricultural crop both culturally and historically. New Mexico produced over 85,000 tons of chile in 2003, and planted acreage was estimated at 15,800 acres. Additionally, the value of the crop was estimated at around \$41 million in 2003.

The Hatch Chile Festival is an annual event which dates back 33 years. The festival celebrates the chile and its cultural influence on New Mexico and its people. The festival is held on Labor Day weekend and draws hundreds of participants to the small town of Hatch, located just west of the banks of the Rio Grande.

Chile harvest usually begins in late July or early August and continues through the red chile harvest or up through the first frost. After harvest, the chile arrives from the farms in almost every container imaginable from bushel baskets and burlap bags, to wooden crates and cardboard boxes—all filled with freshly picked green chile waiting to be roasted.

The roasting process brings out its robust flavor and is most commonly done using a cylindrical tumbler. During harvest season, these gas-powered chile roasters can be seen going almost nonstop—outside grocery stores, in backyards, and of course, at the Chile Festival in Hatch.

The festival spreads across the entire town, making room for visitors to take in the sights and smells of the Chile festival and all its activities. The smell of roasting green chile is subtle, but unmistakable. The flavor of roasted green chile, like that of any food, is hard to describe to someone who has never experienced it.

Chile, and its history, is as much a part of our New Mexico culture and heritage as hot dogs, hamburgers, and apple pie is to our national heritage. So much so, that we even have an official State question, “Red or Green?”

In the past, the Hatch Chile Festival was a small town event which attracted mostly native New Mexicans or people familiar with the town of Hatch. However, in 2003 the Festival was featured on cable television’s Food Network, resulting in a significant jump in attendance.

Regardless of its new found fame, the festival has not lost its small town charm, and I expect it never will. The festival brings great recognition to Hatch valley locals, and much pride to native New Mexicans and visitors