

A national security court apparatus needs to be legislated. As Congress begins to debate (as ordered by the Supreme Court) how to handle jihadists' violations of the laws of war, policymakers must achieve both the reality and appearance of justice.

Clearly, many issues need to be hammered out regarding the composition of the court.

The court would be a hybrid of the military commissions and our own federal trial system.

The jihadist would be afforded limited rights, including right to counsel and be detained and tried on military bases within the United States. The law would allow the death penalty. The hearings would be closed with the exception of observers from Human Rights Organizations (for example, Amnesty International, the International Red Cross and the U.N. Human Rights Watch.) The U.S. Department of Justice would provide prosecutors and administer over the program.

International concern over Guantanamo is detracting from our ability to provide guidance, counsel and policy in this and other arenas. A blue-ribbon commission, created by the president with bipartisan support from Congress, should immediately be formed to address questions as to proper detention, adjudication, intelligence gathering, terrorist surveillance and other legal issues associated with the threat of international terror.

The National Security Court, a natural outgrowth of the military commissions, affords an opportunity for U.S. policy makers to respond forcefully and effectively to calls for a way out of the Guantanamo issue.

The Hamdan decision has pushed us in this direction. The military commissions are no longer a viable option.

Rather than offering no solutions and merely attacking the existing structure, policy makers need to emerge with fresh ways to look at the proper detention and adjudication of the jihadists.

It is time to regain the initiative, and reaffirm our leadership in the humane prosecution of those who would undermine the ideals of democracy.

A GASTRONOMIC ADVENTURE IN HARLEM

HON. CHARLES B. RANGEL

OF NEW YORK

IN THE HOUSE OF REPRESENTATIVES

Wednesday, July 12, 2006

Mr. RANGEL. Mr. Speaker, I rise today to introduce an article titled *Moving On Up: In Harlem, A Renaissance in Food* by Cynthia Kilian into the RECORD. The article, published in the June 28, 2006 edition of the New York Post, celebrates the variety of restaurants and dining experiences available in Harlem.

Harlem is one of the foci of diversity in New York City. One only has to walk down the streets of Harlem to see this celebration of diversity. Nowhere else it is more evident than in the dining scene of Harlem.

Dinosaur Barbeque, the ribs joint on 131st St., West Harlem has been a big hit from the moment it opened on December 1, 2004. If we walk down a little farther, we arrive at Pier 2110 Seafood Restaurant, the new seafood place with a raw bar and lounge with ginseng drinks, that just opened next to the Harlem Lanes bowling alley. A little to the east on 121st St. and Frederick Douglass Boulevard lies Harlem Vintage, the sleek wine shop on 2235 Frederick Douglass Blvd., where a \$10 bottle of sauvignon blanc is as easy to come

by as a \$90 bottle of Brunello di Montalcino, caters to a variety of tastes.

Native at 118th St. and Lenox Ave. offers BLT salad to Moroccan fried chicken with collard greens and walnut sauce. Right around the corner is Ginger, known for its "organic" Chinese food. Harlem Tea Room, on 118th and Madison, is a perfect spot to enjoy poetry readings, music events and seminars while sipping one of their 22 kinds of tea with the eclectic menu of sandwiches and cakes. Further to the east, on 118th St. and 3rd Ave., is Creole, where alligator gumbo and crawfish etouffee is accompanied by nightly jazz from a changing roll call of artists.

The "New Harlem" with its assorted collection of bars and eateries is fast becoming the destination for the sophisticated palate and fine dining, along with maintaining the popularity of the neighborhood's stalwart Patsy's pizza, Copland's gospel brunch and Senegalese thiebou diene (fish stew).

My colleagues and I invite you to go on a gastronomic adventure in Harlem. And I am sure that I need not remind you that our immigrant communities take the credit for enriching the American culture by adding a variety of spices to the "melting pot."

MOVING ON UP: IN HARLEM, A RENAISSANCE IN FOOD

(By Cynthia Kilian)

JUNE 28, 2006.—No one can accuse 125th Street of subtlety. To walk across the Harlem thoroughfare is to submit to a barrage of music-blasting shops, barking street vendors and crowds. But head south on Frederick Douglass Boulevard, and a much different climate quickly emerges.

There's Harlem Vintage, a sleek wine shop filled with a large, of-the-moment international selection of bottles. A few more blocks down, patrons sip cocktails in the cool, woody comfort of Melba's, while just across the street, latte lovers tap on their laptops in an airy coffee-cum-eatery that—surprise—is not Starbucks.

Sure, we'd heard about Harlem's luxury condo market and coveted brownstones, and even a new crop of trendy clothing shops. But caviar bars and organic wines?

North of Central Park—and above 96th Street to the east—soul kitchens are being sidled up to by everything from organic Chinese food to moules frites that a waitress at a restaurant named Food says even Belgians seek out.

Not that the neighborhood's popular chicken and waffles and Senegalese thiebou diene (fish stew) are going anywhere. Neither are stalwarts Patsy's pizza and Copland's gospel brunch. They're just getting some company.

The latest buzz on one-two-five is Pier 2110 Seafood Restaurant, which just opened nearby last week. From the management of Manna's of Harlem and Brooklyn, it sports a snazzy lounge, raw bar and ginseng drinks.

As for ViVa—a k a Viaduct Valley—that's real-estate speak for the West Harlem area reportedly poised to spawn its own restaurant scene in the coming year near Dinosaur Bar-B-Que, Fairway Market and the new Citarella. "New Harlem" is fast becoming the next destination for fine dining.

SERVED UPTOWN

1. Food, 1569 Lexington, between 100 and 101st streets; (212) 348-0200.

The no-nonsense moniker belies the jazzed-up classics in this new incarnation of the former DinerBar, where fish-centric chef Scott Geller (who's worked at Nobu) turns out luscious escolar and moules frites in Dijon white wine broth in a friendly neighborhood spot.

2. Itzocan Bistro, 1575 Lexington Ave., at 101st Street; (212) 423-0255.

Mexican with French flourishes—such as seafood posole—has been making East Harlem residents happy at this offshoot of an East Village original.

3. Creole, 2167 Third Ave., at 118th Street; (212) 876-8838, creolenyc.com.

Creole and Cajun bites—alligator gumbo and crawfish etouffee from the kitchen—and nightly jazz from a changing roll call of artists.

4. Harlem Tea Room, 1793A Madison Ave., at 118th Street; (212) 348-3471, harlemtearoom.com.

Twenty-two kinds of tea including fruit blends and organics at this comfy spot for nibbling cakes and sandwiches or taking in poetry readings, music events and seminars.

5. Ginger, 1400 Fifth Ave., at 116th St.; (212) 423-1111, gingerexpress.com.

Healthy Chinese food? That's the word at this sleek, colorful space located in a "green" building. Organic and antibiotic-free ingredients light on the frying result in a baked egg roll (skip it) and sweet, fall-off-the-bone BBQ beef ribs.

6. Native, 101 W. 118th St., at Lenox Avenue; (212) 665-2525, harlemnative.com.

Ample outdoor seating makes this bright-colored, 5-year-old eatery a fair-weather find for eclectic fare from a BLT salad to Moroccan fried chicken with collard greens and walnut sauce.

7. Settepani, 196 Lenox Ave., at 120th Street; (917) 492-4806.

This 5-year-old offshoot of a Westchester bakery chainlet has become an epicenter for pastries, sandwiches, salads and pasta, especially when a jazz band riffs outside.

8. Emperor's Roe, 200 Lenox Ave., at 120th St.; (212) 866-3700, emperorsoe.com.

Caviar and Harlem together as never before at this mail-order shop which has just added a shiny new tasting bar and dining area for fish eggs, smoked salmon and bubbly.

9. Society Coffee & Juice, 2104 Frederick Douglass Blvd., between 113th & 114th; (212) 222-3323, societycoffee.com.

Airy, laptop-friendly lounge for java, wine, and "passion and cream" smoothies to wash down waffles, fondue and thin-crust pizza.

10. Melba's, 300 W. 114th, at Frederick Douglass Blvd.; (212) 864-7777, melbasrestaurant.com.

This welcoming, woody bistro gives comfort food a tweak by filling spring rolls with yellow rice, black-eyed peas and collards.

11. Harlem Vintage, 2235 Frederick Douglass Blvd., at 121st Street; (212) 866-9463, harlemvintage.com.

A \$10 bottle of sauvignon blanc is just as easy to come by as a \$90 Brunello di Montalcino from their "winemaker of color" selection at this chic shop.

12. Pier 2110 Seafood Restaurant, 2110 Adam Clayton Powell Jr. Blvd., between 125th and 126th streets; (212) 280-4737, pier2110.com.

This spanking-new seafood place with a raw bar and lounge just opened next to the new

HONORING TOM MACKLIN FOR HIS SERVICE AS CITY OF DELAWARE FIRE CHIEF

HON. PATRICK J. TIBERI

OF OHIO

IN THE HOUSE OF REPRESENTATIVES

Wednesday, July 12, 2006

Mr. TIBERI. Mr. Speaker, I wish to join many of my constituents in Delaware, Ohio in