two, but could not. I do get a lot of catalogs. One particularly annoying one is check full of heart warming sayings like, “Life isn’t about waiting for the storm to pass. It’s about learning to dance in the rain.” Rainy day. Please. Storms are scary, rain is cold and wet, and one can get muddy. Let’s get real. Life is hard, get over it.

Number 3: My kids do not want my help that is offered. Would I have survived without Walter Smith’s care and kindness? I do not know. And I am glad I did not have to find out.

Number 2: If you do not have a snack, send a coconut. In other words, be flexible. When it came time to study for the bar examination, I made little filing cards for all the subjects and set them around the house so that whenever I was doing, I could incorporate a little study. Some areas of law were governed by certain factors that you just have to remember. Over the kitchen sink I placed the filing card that listed the elements of a secured transaction.

Next to the toilet I posted the card that laid out the parts of a bulk sale. I read them over and over and over. And, poor Martha endured one pizza after another because I did not cook much while I studied.

Number 3: Punny parties are a waste of time, and a breeding ground for excuses. In other words, joke with the facts, be suitably相反, the most conducive to success, try anyway.

Would I have liked to go to law school? Of course! Could I? No. So what? Here’s my favorite quote. "You can make due with what you have available. I watch the Canadian television coverage of the summer Olympic games because it is so much better than that of the United States. They celebrate the individual athletes “personal bests” rather than the medal counts. And, they covered really weird events that I had never heard of, like dory racing. It is the only thing I did a background piece on Jerad Connaghten, an athlete training for the 200 meters in track and field. He was from somewhere in Canada that had no running track. So he and his coach improvised. To train for strength they did sand takes starting off in deep sand on the sea shore. They set up their own practice course. At the end of a dirt road was a little cottage and that cottage marked 200 meters. The little mulberry tree was 50 meters out and the larger mulberry tree was the 150 meters. It is racing in an environment of the world’s best, Jerad made it through the preliminary heats to the finals of the 200 meter event. I was so impressed. Work with what you’ve got.

Number 4: Do not insult your children by thinking life is too hard for them. In other words, don’t nitpick. What might appear to have been my heartless expectation of little Martha’s abilities to care for herself at a very young age may have been influenced by my maternal grandmother, Olga. All four of my grandparents were born in Sweden. Olga was the daughter of a farm family the Dahlbergs—with too many children to raise. David Dahlberg and Olga’s oldest daughter Margaret over to live with relatives in Chicago, the Larsons. Margaret died within months of her arrival of diphtheria. They celebrated this and got together in my great, great, great, great grandmother, my grandmother Olga, on the boat all alone at the age of 12 and sent her to live with the Dahlbergs. Throughout my life, whenever I thought life was too hard and I wanted out, I thought of my grandma traveling alone across the ocean to the family where her older sister had died. How did she do this? Her only nightmare? My grandmother was sweet, and kind, and patient, and loving. Her early years did no apparent damage. I know I could have done better. And, I am sure I could have done better by Martha. I did the best I could and that is my only consolation.

Number 5: Play dough is far more important than doing the dishes. Get your priorities straight. I was blessed with a job I loved, and then had the added joy of coming home from work playing with my daughters. Next confession: My housekeeping would not win any awards either. Sometimes I grew little sweaters. What housecleaning I did happen when the children were in bed. And, they had clean clothes and decent food and, more importantly, they knew their mom loved playing with them. Legos, play dough, Barbies, puzzles. Whatever activity that allowed the analytical part of my mind to go off while I was doing something else. So, don’t get so busy making a living that you forget to make colorful messes and memories.

Number 6: Never, ever, coast. After a few years at the Attorney General’s office, the AG asked me to become chief of the civil division. I was one of two women in the division and all the men had more years of experience than I as lawyers. Here’s a John Wayne quote: “Courage is being scared to death but, I will leap on with joy.” Well, I mo-sayed on into the AG’s office and said, “Yes, I would be pleased to be chief of the division. But, I would like a bigger badge.” To train for the large number of the members of the division to be their best, I had to set an example. I worked as hard or harder than anyone else. I gave them no reason to think I was in any way other than to offer them pride in the employee of the month who actually manages to get to work on time five days in a row. I expected the attorneys to be terrific and so they were.

To conclude, what do I know? My children have forgiven me for most of my blunders, they are fiercely independent and can think for themselves. And, they knew their mom loved playing with them. Legos, play dough, Barbies, puzzles. Whatever activity that allowed the analytical part of my mind to go off while I was doing something else. So, don’t get so busy making a living that you forget to make colorful messes and memories.

I ask unanimous consent that the text of Marian Burros October 8, 2008, New York Times article entitled “Uniting Around Food to Save an Ailing Town” be printed in the RECORD to allow my colleagues an opportunity to hear about the future of Vermont. The being no objection, the material was ordered to be printed in the RECORD, as follows:

UNITING AROUND FOOD TO SAVE AN AILING TOWN

HARDWICK, VT—This town’s granite compa-nies shut down years ago and even the rowdy bars and porno theater that once inspired the nickname “Little Chicago” have gone. Facing a Main Street dotted with vacant store fronts, residents of this hardscrabble community of 3,000 are reaching into its past to secure its future, betting on farming to make Hardwick the town that was saved by food.

With the fervor of Internet pioneers, young artisans and agricultural entrepreneurs are expanding aggressively, reaching out to in- dividual customers, to form a co-llective strength never before seen in this seedbed of Yankee individualism.

Pete Johnson, owner of Pete’s Greens, is one example. The nursery, which has invested with local agricultural entre- preneurs, said he’s never seen such coopera-tive effort.

"Across the country a lot of people are doing it individually but it’s rare when you see the kind of collective they are pursuing," said Mr. Fried, whose firm considers social responsibility a "work ethic," said Mr. Meyer, who was instrumental in moving many of these efforts forward.

In January, Andrew Meyer’s company, Vermont Soy, was selling tofu from locally grown beans to five customers; today he has 350. Jasper Hill Farm has built a $3.5-million aging cave to finish not only its own cheeses but also those from other cheesemakers.

Pete Johnson, owner of Pete’s Greens, is working with 30 local farmers to market their products, an effort that the state community sup- ported agriculture program.

"We have something unique here: a strong sense of community, connections to the working landscape and a great work ethic," said Mr. Meyer, who was instrumental in moving many of these efforts forward.

Facing a Main Street dotted with vacant store fronts, residents of this hardscrabble community of 3,000 are reaching into its past to secure its future, betting on farming to make Hardwick the town that was saved by food.

Next year the Vermont Food Venture Cen- ter, where producers can rent kitchen space and get business advice for adding value to raw ingredients, is moving to Hardwick from Rutland, 25 miles west. "It’s a lot cheaper," said, “it sees the benefit of being part of the healthy food system.” He expects it to assist 15 to 20 entrepreneurs next year.

“Of all of us have realized that by working together we will be more successful as busi-nesses,” said Tom Stearns, owner of Hightown Organic Seeds. “At the same time, we will advance our mission to help rebuil the food system, conserve farmland and make it economically viable to farm in a sustainable way.

“Soy stores and cleans its beans at High Mow- ing, which also lends tractors to High Fields, a local composting company. Byproducts of the nursery’s gardening and farming—such as squash that have been smashed to extract seeds—are now being purchased by Pete's
Greens and turned into soup. Along with 40,000 pounds of squash and pumpkin, Pete’s bought 2,000 pounds of High Mowing’s cucumbers this year and turned them into pickle.

For the past two years, many of these farmers and businessmen have met informally on Saturdays to share experiences, business planning and marketing or pass on information about, say, a graphic designer who did good work on promotional materials or someone who’s been particularly helpful. They promote one another’s products at trade fairs and buy equipment at auctions that they know their colleagues need.

More important, they share capital. They’ve lent each other about $300,000 in short-term loans. When investors visited Mr. Stearns over the summer, he took them on a tour of his neighbors’ farms and businesses.

To expand these enterprises further, the Center for an Agricultural Economy recently bought a 15-acre property to start a center for agricultural education. There will also be a year-round farmers’ market (from what begins selling from the trunk of his car on Main Street) and a community garden, which started with one plot and now has 22, with a greenhouse and a community center.

Last month the center signed an agreement with the University of Vermont for faculty and students to work with farmers and food processors on marketing, research, even transportation problems. Already, Mr. Meyer has licensed a university patent to make his Vermont Natural Cheeses, an environmentally friendly wood finish, from whey, a byproduct of cheesemaking.

These entrepreneurs, mostly well educated children of baby boomers who have added business acumen to the idealism of the area’s long established hippies and homesteaders, are in the right place at the right time. The growing local food movement, with concerns about energy usage, food safety and support for neighbors, was already strong in Vermont, a state that the National Organic Farmers’ Association said had more certified organic acreage per capita than any other.

Mr. Meyer grew up on a dairy farm in Hardwick, Vermont, and when he moved to Washington as an agricultural aide to former Senator Jim Jeffords of Vermont. “From my time in Washington,” Mr. Meyer said, “I recognize that if Vermonters like us can have a future in agriculture we need to look at what works in Vermont, and that is not commodity agriculture.”

The brothers Mateo and Andy Kehler have found something that works quite well at their Jasper Hill Farm in nearby Greensboro. At first they aged their award-winning cheeses in a basement. Then they began aging for other cheesemakers. Earlier this month they opened their new caves, with aging for other cheesemakers. Mr. Kehler, president of the Center, knew he wanted to maintain this culture we need to look at what works in Vermont. The Hardwick Kehler’s restaurant, sort of a clubhouse for farmers, began with investments from its neighbors. It is a Community Supported Restaurant. Fifty investors who put in $1,000 each will have the money repaid through discounted meals at the restaurant over four years.

“Local ingenuity is the wave of the future,” is the motto on restaurant’s floor-to-ceiling windows. “There’s Charlie who made the bread tonight,” Kristina Michelsen, one of four partners, said in a running commentary one night, identifying farmers and producers at various tables. “That’s Pete from Pete’s Greens. You’re eating his tomatoes.”

Roxy as it all seems, some worry that as businesses grow larger the owners will be tempted to sell out to companies that would not have Hardwick’s best interests at heart. But the participants have reason to be optimistic: Mr. Stearns said that within one week six businesses wanted to meet with him to talk about moving to the Hardwick area. “These are companies that have not been impossible not so long ago are now going to happen,” said Mr. Kehler. “In the next few years a new wave of businesses will come in behind us. So many things are possible with collaboration.”

Mr. LEAHY. Mr. President, I yield to no one in my support of the freedoms set out in the first amendment to the Constitution, and I have devoted considerable time and energy to their protection and preservation. On October 21, 2000, I hosted a very special evening honoring Peter Chernin, the CEO of Fox News, and a man who shares my belief in the need to vigorously defend the first amendment. That night, I congratulated Peter on receiving the Media Institute’s First Amendment Award. It was clear that he richly deserved his stand against rigid and unyielding application of so-called indecency rules at the Federal Communications Commission. I believe that his words in defense of the first amendment should be heard and heeded by all Americans, not just by those who were fortunate enough to attend that event.

I ask unanimous consent that the statement of Peter Chernin from October 21, 2008, be printed in the Record. There being no objection, the material was ordered to be printed in the Record, as follows:

POLITICS, INDECENCY, AND THE FIRST AMENDMENT

Thank you so much for that introduction, Senator Leahy. Your strong and unambiguous support for the First Amendment is legendary on Capitol Hill, and I could not be more pleased to have you, a former recipient of this award, as my presenter tonight. And thank you to the Media Institute for bestowing this honor on me. As the head of a media company, I am at times painfully aware of how important the First Amendment is to our ability to create thought-provoking and controversial content. And as a citizen of this country, I am thankful every day for the freedom that we enjoy in America. I have not limited the freedom to speak freely, the freedom to pursue our religious beliefs without persecution, and the freedom of the press to criticize our government.

We live in a pluralistic society. One where diversity rules, where disagreement is a constant, and where there is more than one right answer for every question. It’s messy. And for creators of content, if we’re doing our jobs right, we sometimes offend people. I've learned from my career that if we struggle with complex issues every day. Are we guilty of contributing to the vulgarization of our society or do the inordinate pressure to make choices? Is it our responsibility to be the arbiters of good taste, or is it our duty to push boundaries? Is it even possible to create innovative programming for a mass audience that is diverse on every level—from age, to religious affiliation, to ethnicity?

We don’t take these issues lightly. We are constantly trying to balance the important role we play in shaping our culture. Whether we’re creating television shows, making films, or working at a newspaper or publication house. Certain things we must inform and we must provoke. But, at the same time, we must take very seriously the power we have to affect millions through our work. Is our responsibility to be the arbiters of good taste, or is it our duty to push boundaries? Is it even possible to create innovative programming for a mass audience that is diverse on every level—from age, to religious affiliation, to ethnicity?

TRIBUTE TO PETER CHERNIN

Mr. CHERNIN. This was a boy on his family’s land. Now his company, CEO of Fox News, and a man who shares my belief in the need to vigorously defend the first amendment.

That night, I congratulated Peter on receiving the Media Institute’s First Amendment Award. It was clear that he richly deserved his stand against rigid and unyielding application of so-called indecency rules at the Federal Communications Commission. I believe that his words in defense of the first amendment should be heard and heeded by all Americans, not just by those who were fortunate enough to attend that event.

I ask unanimous consent that the statement of Peter Chernin from October 21, 2008, be printed in the Record. There being no objection, the material was ordered to be printed in the Record, as follows: