

missed. Our community is certainly a better place because of Carl and I know that I am a better person because of him. I ask my colleagues in the House of Representatives to join me in offering our sincerest sympathy to his entire family and host of friends. While we all mourn Carl's loss, we will forever remember the legacy of such a giving, dedicated, and exceptional man.

A TRIBUTE TO THE MIGHTY
EIGHTH

HON. PHIL ENGLISH

OF PENNSYLVANIA

IN THE HOUSE OF REPRESENTATIVES

Thursday, October 28, 1999

Mr. ENGLISH. Mr. Speaker, I rise in support of the members of The Mighty Eighth who served in the Armed Forces during World War II. They, along with the other armed services, answered the call to defend our homes and our loved ones, and to crush Hitler's dream to rule the world. The Eighth Air Force was our premier fighting outfit. It took the war directly to the heartland of Nazi Germany from bases across East Anglia.

America called on them and these brave men answered our country's cry for help—the call to strike out tyranny and injustice. The Mighty Eighth airmen stepped forward from all walks of life. They gave it everything they had—some with their lives, but all with their hearts—for the freedom we celebrate today.

Imagine, if you will, the most horrible conditions. Flying over enemy territory in broad daylight in an unarmored bomber. It is freezing cold, about 30 degrees below zero, your life line is your flightsuit and your oxygen mask. The bombers fly in a tight square formation as a defense against Nazi fighter planes. There is a constant danger of colliding with the other bombers. Now, imagine dozens of Nazi fighters coming from all directions. It had to be terrifying for these young airmen, but they bravely carried on. These are the people who risked their lives for our country and the freedom we now enjoy.

From humble beginnings, The Mighty Eighth formed shortly after the United States entered World War II. It included 200,000 people—40 bomb groups, 15 fighter groups, and two photo reconnaissance groups. They hailed from all over the United States including young men from the 21st Congressional district of Pennsylvania. Their mission was to help the Royal Air Force destroy the military and industrial power of Nazi Germany. They were young, patriotic, and inexperienced. They were determined to give the United States the best that they had to give.

The faced nearly impossible odds. They were pitted against the German Air Force who were superbly trained and very experienced at destroying everything in their path. The Luftwaffe, as the German Air Force was called, had already devastated most of Europe.

During those early years of World War II, they were the shock troops sent against Hitler. They opened a second front against the Nazis, long before the invasion of Europe. They tied-up hundreds of thousands of Ger-

man troops, manning more than 10,000 anti-aircraft guns. By the admission of Hitler's armaments czar, Albert Speer, the second front "was the greatest battle lost by the German side."

Massive air battles followed, involving both fighters and bombers, and more than 26,000 of the Mighty Eighth lost their lives. More than 18,000 were wounded and over 28,000 became Prisoners of War in the valiant defense of our country. Despite the heavy losses they suffered, The Mighty Eighth established the enviable record of never, never being turned back by enemy action.

The ferocious war that was waged by the Royal Air Force and the Eighth AAF before D-Day, gave the Allied Forces complete superiority over the Normandy Beaches. They created the conditions that helped lead to the success of the D-Day landings. On the morning of June 6, 1944, some 1,250 bombers from the Eighth Air Force struck beach targets in preparation of the invasion. Throughout the day, all operational Eighth Air Force fighters provided air cover and attacked both road and rail targets.

At the end of the war, 90 percent of Germany's infrastructure was demolished. The oil industry was demolished, and the transportation systems were in pieces. With the help of The Mighty Eighth, the Luftwaffe was destroyed!

Their exploits added a glowing volume to the chronicles of military history but it came at a terrible cost. What they endured saved the lives of thousands and thousands in the ground forces. They made the invasion of Europe possible.

The Mighty Eighth, played a vital role in the elimination of a deadly threat from the Nazi plague. This is the legacy of The Mighty Eighth, many of whom are no longer with us. We honor these aging heroes because they preserved freedom for us, their children and for generations to come.

INTRODUCTION OF H.R. 3156, THE
TECH FLEX BILL

HON. JOSEPH M. HOEFFEL

OF PENNSYLVANIA

IN THE HOUSE OF REPRESENTATIVES

Thursday, October 28, 1999

Mr. HOEFFEL. Mr. Speaker, I rise regarding an issue important to the students, teachers, and educators in the 13th District of Pennsylvania.

When I was first elected to Congress, I decided to embark on a deliberate strategy to get to know the schools in my community. I wanted to hear directly from educators how their schools were doing and what their needs were.

To get the best feedback, I sent out an education survey to every school in the district and set up a series of roundtable discussions open to parents, teachers, principals, and superintendents.

One of the most important things I learned was that the schools in my district all placed a high priority on educating children using the best technology available. For this, I applaud them.

I also learned that on average, my schools are doing well in terms of computer hardware, with a good number of computers available to both teachers and students.

But the schools need help providing additional opportunities for training teachers to use that hardware and integrate the tools of the information age into everyday classroom learning. Teachers want more training in technology.

And the educators explained to me that they face a key obstacle: while technology training courses have been available, too many teachers find it impossible to get away from the classroom to attend the trainings because of a lack of substitute teachers.

Is that not ironic? The training teachers need is in sight, but they simply cannot get to it.

To overcome this disconnect, yesterday I introduced H.R. 3156, the Teacher Training in Technology Flexibility Act (Tech Flex).

Tech Flex would add new flexibility to the use of funds under technology training programs for teachers, allowing local school districts to hire substitutes, provide teachers with paid release time, and provide other incentives to overcome barriers to accessing technology training.

The bill would do so by amending the Technology for Education Act of 1994 to clarify that release time and incentives are permissible and encouraged expenditures under existing teacher technology training programs.

"Release time and other incentives" includes leave from work, providing for a substitute, payment for travel expenses, and stipends to encourage teachers and other school personnel to participate in training on the use of technology in education.

Under the bill, school districts could apply for a competitive grant under the state-administered Technology Literacy Challenge Fund and the federally-administered Technology Innovation Challenge Grant and use the resulting funds for release time and incentives, among other authorized activities.

This would allow teachers to break away from class and attend these important technology training courses.

To close, Mr. Speaker, this bill would help overcome a real impediment to the professional development of teachers in technology and allow students to get the most out of the hardware investments made by our schools, and I ask my colleagues' support.

FOODVILLE USA

HON. BARNEY FRANK

OF MASSACHUSETTS

IN THE HOUSE OF REPRESENTATIVES

Thursday, October 28, 1999

Mr. FRANK of Massachusetts. Mr. Speaker, while many of us privately grumble from time to time about the directions in which Congressional districting takes us, it is also the case that this process can introduce Members to places with which they were insufficiently familiar. In my own situation, in 1981, the Massachusetts Legislature drastically revised my district and sent me in exactly the opposite geographic direction from where I was situated

after my first election. While this exercise in creative cartography was in fact meant to be something done to me, it turned out to the surprise of everyone, including myself, to be one of the best things that ever happened for me. Quite aside from how it worked out politically, it brought me into close and continuous contact for the past 17 years with the people, places, and activities in Southeastern Massachusetts, and this contact has been a source of education, stimulation, and enjoyment for me ever since.

Among its great attractions, Southeastern Massachusetts is becoming an increasingly important gastronomic center. The presence of the fishing industry in New Bedford has led to a great deal of creative cooking of seafood. The large number of Portuguese-Americans, including a continuous flow of immigrants from the Azores and other parts of Portugal, has also enriched the local culture in many ways, including in the food that is offered.

I was very pleased to see a recent article in the Boston Herald take full account of these trends, and as an example of one of the somewhat still hidden assets of a part of Massachusetts I am very proud to represent here, I ask that the Boston Herald article be reprinted here.

FOODVILLE, USA

Massachusetts' tourist havens seem to be well known and well defined. You head to the Berkshires for music and mountains, Cape Cod for beaches and lobsters, Cape Ann for beaches and witches.

But where do you go for wonderful ethnic food, a professional cooking school, a gourmet-food outlet that carries nearly any food-stuff you can think of, a vibrant farming community, a winery and an unspoiled shoreline that yields freshly caught seafood?

That would be southeastern Massachusetts, a sometimes-ignored region that's emerging as the foodiest corner of the commonwealth. From the Portuguese restaurants of Fall River and New Bedford down to the farms and coastal villages of Westport and Dartmouth, near the Rhode Island border, there's plenty here to draw those interested in locally grown and produced food and wine.

That's especially true this weekend, when the Westport Harvest Festival will be underway. Use that as an excuse to explore and eat your way down toward the coast.

Start your day at Sid Wainer & Son in New Bedford. Henry Wainer, the firm's current president, is a third-generation produce man; his grandfather started the company in 1914. Wainer has long supplied many of the country's—and the world's—top restaurants with fresh produce, and Henry Wainer is particularly proud of what he has done to diversify and improve the region's selection of fruits and vegetables.

"I was the first to bring mesclun in," he says.

But Wainer's vision has taken the company way beyond its produce-stand roots. Six years ago, he opened a retail gourmet outlet, offering the same products his restaurants clients buy. "This area has a lot of talented people who eat out and entertain, and a vast number of people who love to he says, by way of explaining his rationale for opening the store.

And this is a must-see for those who love to cook. "We've got everything," says

Wainer sweepingly. As he escorts a visitor through the store and warehouses with the energy and enthusiasm of a gourmet-food Willie Wonka, it's easy to believe that claim.

White anchovies, trays of grilled artichokes in oil, black trumpet mushrooms, baby sweet potatoes, nopales, sea beans, white asparagus ("52 weeks a year!" Wainer exclaims), quail eggs from Connecticut, baby coconuts and bananas, edible orchids, squash blossoms flown in daily from Israel, eight varieties of unpasteurized imported olives—the variety is overwhelming. "I've got 146 varieties of dried beans and grains!" declares Wainer, racing past cartons in the warehouse. "Purple sticky rice! Butterscotch beans! Himalayan red rice."

The store is in a former blanket factory on Purchase Street, not far off Route 195. Bring a cooler, in case you buy anything perishable. You've still got a long day ahead.

If you've worked up an appetite walking through Wainer's store, how about a lunch break? Both New Bedford and nearby Fall River are home to numerous Portuguese restaurants that are unmatched in the area for authenticity. This is a cuisine that's lately become the darling of trendy foodies—it was the highlighted aspect of the James Beard Foundation's recent Mediterranean Culinary Festival in New York—but in Fall River and New Bedford, it's a well-established tradition.

Sagres restaurant on Columbia Street in Fall River is one of the oldest, run by the Silva family, it has been serving the community for nearly 24 years. "Everything here is 100 percent Portuguese," says Victor Silva proudly. That means the focus is on seafood, olive oil and fresh ingredients. A popular specialty is the seafood stew, fragrant with garlic, but don't miss the traditional salt cod dishes or the pork alentejana—stewed with little necks—which Silva says his chef father introduced to the area.

Also popular are the T.A. Restaurant on South Main Street and Terra Nostra on Rodman Street. Fall River remains more gritty than pretty, but the economic picture there, as elsewhere, has improved in recent years. Terra Nostra proprietor Manuel Cardoso says that the city's "going in the right direction"; his one complaint now is that low unemployment makes it hard to find wait staff.

But if you're not in the mood for Portuguese, Fall River holds at least one other interesting option. A couple years back, chef George Karousos, whose family owns two restaurants in Rhode Island, fulfilled a long-held dream and opened the International Institute of Culinary Arts in Fall River. Housed in a beautifully restored former church, the school trains future chefs in both the classroom and in the kitchen. Students staff the Abbey Grill restaurant, turning out creative American fare under the direction of their instructors; the open kitchen is also largely in view of the customers. Try the sweet-salty coconut-crusting shrimp, the creamy clam chowder or the swordfish in a chunky sauce of olives, capers and tomatoes.

Then roll yourself away from the table and press on; the Westport Harvest Festival only runs until 5 p.m. In Fall River or New Bedford, it might be hard to imagine you're in one of the most agricultural counties in the state; head south on Route 88, and you'll quickly find yourself in farm country so rural and pristine it could be western Massachusetts—but with a seacoast flavor.

Festival vice president Lorraine Roy says of the event, now in its ninth year, "Our pri-

mary theme is fishing, farming and agriculture." A farmers market displays the bounty of the region, but the fair's events are as far-ranging as a pumpkin weigh-off, a poetry contest, a juried craft fair and an animal tent. Non-profit groups and restaurants will field food booths with fare Roy describes as low-priced and family-oriented: "Anywhere from clams and lobster rolls to spare-ribs and chicken barbecue dinners."

How did the festival get its start? Like many other agricultural-oriented projects in the area, the road leads to Rob Russell, proprietor with his wife, Carol, of Westport Rivers Winery. Roy says a local businessman approached Russell with the idea after seeing a similar festival on a trip to California.

The winery is another noteworthy stop on your itinerary; you could fit in a visit after the festival. The Russells bought the land in 1982 and planted it with a variety of classic wine grapes. Today, they turn out a number of award-winning wines and have added a wine-and-food-education center and, most recently, a brewery. As important as the products at Westport, though, is the philosophy: The Russells have thrown themselves into efforts to protect the area's agriculture.

That aim requires both effort and commitment, because, like many rural areas, this one is threatened by development. When the farm that now houses the brewery, for instance, was up for sale, the Russells bought it to keep it from being turned into another subdivision; they plan eventually to grow the hops that go into their Buzzards Bay beers.

A place this rich in resources—the Russells call it a farm, fish, food and wine region unique in the United States—was bound to attract the attention of chefs. Many local chefs visit the area and buy from the farmers. Chris Schlesinger, owner of Cambridge's East Coast Grill, has gone so far as to open a restaurant there. Dinner at the Back Eddy, where the focus is on ingredients that are locally grown and caught, would be the perfect way to wind up your day of exploring.

Actually, Schlesinger's Westport roots go back much farther than the opening of the restaurant in April. He has owned a house there for seven years, and worked as a chef at the Sakonnet Golf Club, just over the Rhode Island border in Little Compton, 17 years ago. It reminds him of the Virginia coast, where he grew up, both in its farm-and-ocean terrain and its low key character. "It's not like other coastal areas that have been developed for more elite situations," he says. "Everything is low-key and calm; nobody's trying to make the scene, nobody's in your face."

As a restaurateur, he appreciates the access to ingredients the waterfront location lends: "We have fishing boats in front, (farmers') pickup trucks in back." He buys seafood right off boats that swing by the dock.

Schlesinger borrows an analogy from Bob Russell when describing the area's present, and possible future. To remain sustainable, the farms themselves have to be part of the draw; the Heritage Farm Coast, as it's sometimes called, could be promoted as something like "the Sonoma of the East Coast."

Meanwhile, though it isn't glamorous, there's something wonderfully unspoiled about this underappreciated area of the state. "It's funky, not pristine beautiful," says Schlesinger, "I want to spend the rest of my life there."