

two, but could not. I do get a lot of catalogs. One particularly annoying one is chock 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." Oh 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 1: Take 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 was on my own. I made little 3x5 filing cards on all the subjects and set them around the house so that whatever I was doing, I could incorporate a little study. Some areas of law are 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: Pity parties are a waste of time, and a breeding ground for excuses. In other words, if your circumstances are not 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 true example of making 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 U.S. coverage. They celebrate individual athletes' "personal bests" rather than the medal counts. And, they covered really weird events that I had never heard of, like dory racing. I thought it was very cool. They 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 starts taking 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 mark. Competing against 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. Excuses weigh you down.

Number 4: Do not insult your children by thinking life is too hard for them. In other words, children are resilient. 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 feed. First the Dahlbergs sent their oldest daughter Margaret over to live with relatives in Chicago, the Larsons. Margaret died within months of her arrival of diphtheria. Then the Dahlbergs put there next daughter, my grandma 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 was scared, I thought of my grandma traveling alone across the ocean to the family where her older sister had died. How did she do that? What were her nightmares? My grandmother was sweet, and kind, and patient, and loving. Her early years did no apparent damage. I know I could have done better by Martha. I wish 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, forgetting about the law, and playing with my daughters. Next confession: My housekeeping would not win any awards either. Sometimes the food in the refrigerator grew little sweaters. What housecleaning I did happened when the children were in bed. And, they had clean clothes and decent food and, most 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 into sleep cycle was welcomed by me. 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 saddling up anyway." Well, I moseyed 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 maintain respect and to get 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 complain about the AG's choice. So if you're running your own business or supervising employees, it is more important to the bottom line the quality of work to set a positive example than to offer token prizes to 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 on their own. I'm proud of my work and even more proud of my daughters. And, I am grateful for the chances I have been given and the courage to take them. My main message to you is: Work hard. Then work harder. And then, work harder still.

But, I will leave you with another of those pithy homey sayings from the annoying catalog, and one that makes no sense to me at all.

"May the light always find you on a dreary day. When you need to be home may you find a way. May you always have courage to take a chance and never find frogs in your underpants."

ENTREPRENEURIAL ACHIEVEMENTS OF HARDWICK, VT

Mr. LEAHY. Mr. President, I rise today to highlight an emerging rural economic model that some say serves as the perfect example of how rural America can survive and thrive in today's global markets.

My good friend Marian Burros recently wrote an article in the New York Times highlighting the sustainable agricultural economy of Hardwick, VT, and Hardwick's surrounding communities. These Northeast Kingdom communities have begun attracting the attention of local, regional and national media after the area began attracting some unique characters with great ideas. From a community-owned restaurant to renowned cheese makers, Hardwick and its surrounding towns are at the center of an experiment in social agricultural entrepreneurship.

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.

There 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 companies 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 stores, 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 investors and working together to create a collective strength never before seen in this seedbed of Yankee individualism.

Rob Lewis, the town manager, said these enterprises have added 75 to 100 jobs to the area in the past few years.

Rian Fried, an owner of Clean Yield Asset Management in nearby Greensboro, which has invested with local agricultural entrepreneurs, said he's never seen such cooperative 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 and environmental issues when investing. "The bottom line is they are providing jobs and making it possible for others to have their own business."

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 \$3.2-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 goods in an evolving community supported 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.

He helped start the Center for an Agricultural Economy, a nonprofit operation that is planning an industrial park for agricultural businesses.

Next year the Vermont Food Venture Center, where producers can rent kitchen space and get business advice for adding value to raw ingredients, is moving to Hardwick from Fairfax, 40 miles west, because, Mr. Meyer said, "it sees the benefit of being part of the healthy food system." He expects it to assist 15 to 20 entrepreneurs next year.

"All of us have realized that by working together we will be more successful as businesses," said Tom Stearns, owner of High Mowing Organic Seeds. "At the same time we will advance our mission to help rebuild the food system, conserve farmland and make it economically viable to farm in a sustainable way."

Cooperation takes many forms. Vermont Soy stores and cleans its beans at High Mowing, which also lends tractors to High Fields, a local compositing company. Byproducts of High Mowing's operation—pumpkins and 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 pickles.

For the past two years, many of these farmers and businessmen have met informally once a month to share experiences for business planning and marketing or pass on information about, say, a graphic designer who did good work on promotional materials or government officials who've 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 began about 20 years ago as one farmer 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 paid gardening specialist.

Last month the center signed an agreement with the University of Vermont for faculty and students to work with farmers and food producers on marketing, research, even transportation problems. Already, Mr. Meyer has licensed a university patent to make his Vermont Natural Coatings, 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 its 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 and worked in Washington as an agricultural aide to former Senator Jim Jeffords of Vermont. "From my time in Washington," Mr. Meyer said, "I recognize that if Vermont is going to 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 space for 2 million pounds of cheese, which they buy young from other producers.

The Vermont Institute for Artisan Cheese at the University of Vermont is helping producers develop safety and quality programs, with costs split by Jasper Hill and the producers. "Suddenly being a cheesemaker in Vermont becomes viable," Mateo Kehler said.

Pete Johnson began a garden when he was a boy on his family's land. Now his company, Pete's Greens, grows organic crops on 50 acres in Craftsbury, about 10 miles north of here. He has four moveable greenhouses, extending the growing season to nine months, and he has installed a commercial kitchen that can make everything from frozen prepared foods and soup stocks to baked goods and sausages. In addition he has enlarged the concept of the C.S.A. by including 30 farmers and food producers rather than just a single farm.

"We have 200 C.S.A. participants so we've become a fairly substantial customer of some of these businesses," he said. "The local beef supplier got an order for \$700 this week; that's pretty significant around here. We've encouraged the apple producer who makes apple pies to use local flour, local butter, local eggs, maple sugar as well as the apples so now we have a locavore apple pie."

"Twelve years ago the market for local food was lukewarm," Mr. Johnson added. "Now this state is primed for anything that is local. It's a way to preserve our villages and rebuild them."

Like Mr. Johnson, Mr. Stearns of High Mowing Organic Seeds in Wolcott, who is president of the Center, knew he wanted to get into agriculture when he was a boy. His company, which grew from his hobby of collecting seeds, began in 2000 with a two-page catalog that generated \$36,000 in sales. Today he has a million-dollar business, selling seeds all over the United States.

Woody Tasch, chairman of Investors Circle, a nonprofit network of investors and foundations dedicated to sustainability, said: "What the Hardwick guys are doing is the first wave of what could be a major social transformation, the swinging back of the pendulum from industrialization and globalization."

Mr. Tasch is having a meeting in nearby Grafton next month with investors, entrepreneurs, nonprofit groups, philanthropists and officials to discuss investing in Vermont agriculture.

Here in Hardwick, Claire'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 ingredients, open to the world," 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."

Rosy 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.

"Things that seemed totally 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."

TRIBUTE TO PETER CHERNIN

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, 2008, I enjoyed 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, an award that he richly deserved for 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 freedoms that we too often take for granted: 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. It's that simple. And, believe me, we wrestle with that fact. We struggle with complex issues every day. Are we guilty of contributing to the vulgarization of our society or simply of mirroring it? 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 thinking about the important role we play in shaping our culture. Whether we're creating television shows, making films, or working at a newspaper or publishing house. Certainly, we must entertain, 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. That's why we stress the importance of individual editorial responsibility across all of our businesses. But, yes, sometimes we do make mistakes. Everyone does. The alternative? Well, it's chilling. If the media is ruled by fear of crossing an ambiguous line, our product will be less vital and more homogenous. Our ability to create news and entertainment that is thoughtful, provocative, and accurately reflects our society will be compromised. And Americans will have far fewer choices. That's why it's so critical that we don't chip away at the First Amendment until it becomes toothless. It must remain absolute in its protections.

Two weeks from today the U.S. Supreme Court is hearing arguments in *FCC v. Fox Television Stations*, the first indecency case it has heard since the "7 Dirty Words" case was decided in 1978. At issue is whether Fox violated the indecency law when it aired two live award programs in which actresses blurted out one or two so-called "fleeting expletives." While a case with Cher and Nicole Richie at its center is probably not one we would have chosen to argue before the Supreme Court, the truth is, we don't get to