

gifted leader and renewed the company's core values of safety, dedication to excellence in customer service, the growth and development of Graniterock people, honesty and integrity, continuous improvement, and lifelong learning. As a result, the company was awarded the United States Department of Commerce's Malcolm Baldrige National Quality Award in 1992, the first winner of the California State Quality Award, the Construction Innovation Forum's NOVA Award in 1994, and consistently ranked in the top 25 of Fortune Magazine's 100 Best Places to Work.

Among other charitable pursuits, Bruce maintained a special interest in supporting education in the Pajaro Valley, where he was instrumental in the creation of the Committee for Good School Governance. He realized that his role as a leader to his employees expanded far beyond the asphalt of the company's driveway and went through the streets of the city, seeking to make a better life for all.

Mr. Speaker, I know that I speak on behalf of the entire House, when I offer the nation's deepest sympathies to Bruce's wife, Rose Ann, his daughter Marianne, his son Arthur, his brother Stephen, and his extended Graniterock family. He was a hero and a leader that sought to change the world one rock at a time.

CELEBRATING THE 200TH  
ANNIVERSARY OF RIPLEY, OHIO

**HON. JEAN SCHMIDT**

OF OHIO

IN THE HOUSE OF REPRESENTATIVES

*Tuesday, July 31, 2012*

Mrs. SCHMIDT. Mr. Speaker, I rise today to celebrate the 200th anniversary of a village that sits quietly on the banks of the Ohio River: Ripley, Ohio.

James Poage settled on 1,000 acres there in 1804, not yet aware of all the natural advantages that the mighty Ohio River and its nearby creeks would provide. Soon after, Poage and his family would name the town Staunton. But in 1816, it was renamed Ripley—after an American officer of the War of 1812, General Eleazar Wheelock Ripley. General Ripley would later serve as a member of Congress.

Ripley might be best known these days as the site of the annual Ohio Tobacco Festival, but those who know Ripley's history understand the importance that this little town played in the fight against slavery.

Mr. Speaker, many of the early residents of Ripley shared a hatred of slavery, understanding that all men are created equal. Some risked their lives and property in ferrying enslaved people across the Ohio River to freedom in the North.

Threats were made against compassionate and courageous villagers such as the Rev. John Rankin and the inventor/entrepreneur John Parker (a former slave), but the words and actions of these members of the Underground Railroad established Ripley's reputation as a lighthouse of liberty.

Ripley's charm is evident in its many stately homes, delightful restaurants, and interesting antique stores, but fascinating tourist attractions such as the Rankin House State Memorial museum and the John P. Parker Museum are the true legacy of this village.

Mr. Speaker, I urge my colleagues to join me in celebrating the 200th anniversary of the remarkable village of Ripley, Ohio, and I hope they also will join me in commending this community for its historic role in the battle against the sin of slavery.

A TRIBUTE TO EDWARD AND  
VERGENE DONOVAN

**HON. TOM LATHAM**

OF IOWA

IN THE HOUSE OF REPRESENTATIVES

*Tuesday, July 31, 2012*

Mr. LATHAM. Mr. Speaker, I rise today to recognize and honor Edward Donovan, and his wife, Vergene Donovan, on the special occasion of their 70th wedding anniversary. This special day will take place on August 24, 2012, and they will be celebrating this landmark occasion on August 26th in Spirit Lake, Iowa.

Mr. and Mrs. Edward Donovan met by chance in southern California in July of 1942. A 19-year-old Edward approached a pretty 18-year-old girl named Vergene on the street and asked if he recognized her from Iowa. She confirmed she was from Spirit Lake, and the two spent the rest of the afternoon getting to know each other over soda at a nearby drug store. When Edward made it home that night, he told his best friend he had met the girl he wanted to spend the rest of his life with. Edward proposed to Vergene on their second date, and they have never looked back since saying "I do" in Long Beach, California on August 24, 1942.

After moving back to Iowa, Edward began work with a small fishing supply company known as Berkley and Company in 1950. Over his time with Berkley, Edward's creativity, passion and coordination helped lead the company to international expansion and dominance in the fishing industry. Edward would eventually leave Berkley as the Executive Officer of Operations in 1987. Meanwhile, Vergene discovered a strong passion for politics and continues to be involved with the Dickinson County Republican Party and Republican Women.

Edward and Vergene currently reside in rural Orleans, Iowa and have raised four children—Edward, Jim, DeEtte, and Scott. Their children have blessed them with nineteen grandchildren and sixteen great-grandchildren. The Donovans continue to be an active and important part of their community and it is truly an honor to represent them in the United States Congress.

Edward and Vergene's lifelong commitment to each other and their family truly embodies Iowa's values. I salute this lovely couple on their 70th year of life together and I wish them many more. I know my colleagues in the United States House will join me in congratulating them on this momentous occasion.

TRIBUTE TO THE ALABAMA  
SCHOOL OF MATH AND SCIENCE

**HON. JO BONNER**

OF ALABAMA

IN THE HOUSE OF REPRESENTATIVES

*Tuesday, July 31, 2012*

Mr. BONNER. Mr. Speaker, I rise to honor the Alabama School of Math and Science,

which was recently named one of the best public high schools in the state of Alabama.

In May, Newsweek magazine scored the Alabama School of Math and Science, located in Mobile, 182nd among the nation's 1,000 high schools that are the most effective in turning out college-ready graduates. The school scored third in the state of Alabama.

The 220 students at the ASMS take college level courses, including Advanced Placement classes in chemistry, biology and art. The Alabama School of Math and Science will soon expand their curriculum to also include Advanced Placement American History and English 11.

Typically, 100 percent of the graduates of Alabama School of Math and Science go on to college with 92 percent of those graduates receiving scholarships. This is an amazing accomplishment which speaks well of both the dedication of the students, as well as the determination of the school's faculty to provide excellence in the classroom.

In 1989, the Alabama State Legislature established the Alabama School of Math and Science. Mrs. Ann Bedsole, then a Republican State Senator from Mobile, was the chief sponsor of the legislation. The idea for the school came from Senator Bedsole and other Mobile citizens who felt the community needed to create a school that could give back to the state. Each year, over 260 students enroll in the school. These students come from all 67 counties in the state of Alabama.

On behalf of the people of South Alabama, I wish to extend my congratulations to school president Dr. Larry V. Turner, principal Ann Hilderbrandt, the teachers and other administrators and especially the students of the Alabama School of Math and Science. Their academic achievement is proof positive that Alabama schools and students are among the best.

IN RECOGNITION OF THE 60TH  
WEDDING ANNIVERSARY OF  
KYLE AUSTIN AND ORELEE  
CLEMENTS KIRBY

**HON. MIKE ROGERS**

OF ALABAMA

IN THE HOUSE OF REPRESENTATIVES

*Tuesday, July 31, 2012*

Mr. ROGERS of Alabama. Mr. Speaker, I would like to pay tribute to a very special occasion today—the 60th wedding anniversary of Kyle Austin and Orelee Clements Kirby.

Mr. Kirby was born in Halls Chapel, Alabama on February 1, 1932 and Mrs. Kirby was born in Blue Mountain, Alabama, on November 30th the same year.

They were married on September 8, 1952 in Columbus, Mississippi and from there moved to Springfield, Massachusetts. They later moved where Mr. Kirby was stationed at Hickham Air Force Base, Tennessee, and to Florida. They currently reside in Anniston, Alabama.

The Kirbys have raised four children, and have 11 grandchildren and 13 great-grandchildren. They will have an event in Anniston on August 25th to celebrate this milestone.

I salute this lovely couple on the 60th year of their life together and join their family in honoring them on this special occasion.

CELEBRATING THE 50TH ANNIVERSARY GOLDEN JUBILEE OF HARLEM'S BELOVED SYLVIA'S RESTAURANT

**HON. CHARLES B. RANGEL**

OF NEW YORK

IN THE HOUSE OF REPRESENTATIVES

*Tuesday, July 31, 2012*

Mr. RANGEL. Mr. Speaker, I stand to honor a venerable Harlem institution, Sylvia's Restaurant, on its 50th anniversary. Founded by the late Sylvia Woods, Sylvia's is nationally and internationally famous, yet its soul remains in Harlem.

On Wednesday, August 1, 2012, to kick off Sylvia's Restaurant's 50th Anniversary Golden Jubilee, the Woods family salutes the Harlem community with a complimentary Southern-style sidewalk breakfast party featuring Cake Man Raven complete with a voter registration drive, children's programming, live entertainment, guest speakers, prize giveaways and plenty of "Dancing in the Streets." The celebration continues with The Golden Jubilee Parade, featuring the awesome Brooklyn Steppers, which begins at Adam Clayton Powell, Jr. Harlem State Office Building African Village Plaza from 125th Street and 7th Avenue to Sylvia's Restaurant at 127th Street and Lenox Avenue.

I'd like to include in this CONGRESSIONAL RECORD, in celebration of this milestone occasion the obituary that was prepared in remembrance of Mrs. Sylvia Woods.

IN REMEMBRANCE OF SYLVIA WOODS,  
FEBRUARY 2, 1926–JULY 19, 2012

If ever there was a woman who defined strength, ambition and determination coupled with enough entrepreneurial spirit to uplift and inspire generations, it was Sylvia Pressley Woods, "The Queen of Soul Food." Encapsulating family traditions of love, unity, female empowerment and of course soul into her business ventures, she not only established an imprint with her famed restaurant Sylvia's, but the visionary blazed a trail for an entire community to emulate. After a blessed 86 years with us, Sylvia Woods departed this world and reunited with her late husband, Herbert Deward Woods, on July 19, 2012.

On February 2, 1926, Sylvia Woods was born to Van and Julia Pressley in Hemingway, South Carolina. Three days after Sylvia's birth, her father succumbed to chemical-weapons injuries; he worked to ensure financial stability. When Sylvia was three years old, her mother left her in the care of her grandmother and the greater community of Hemingway as she went to Brooklyn, New York in search of work and increased opportunities. It was the notion of strength and that sense of family togetherness which ultimately defined who Sylvia Woods became. Julia returned to Hemingway a short time later whereby she raised her children, Sylvia, Louise, whom she adopted, Christine (Tiny), and Janie (Cout), whom she also raised.

In an era where women were fighting for equal footing, Sylvia's grandmother already had a farm and instilled the value of ownership in Julia and later in Sylvia herself. Widowed after her husband was falsely accused of a robbery and hung, her grandmother later remarried and eventually fought to maintain control of the property after the second husband passed away. It was on that land, on that farm that Sylvia Woods absorbed an impeccable work ethic along with her cousins and other children from the com-

munity. It was under the hot sun that she picked beans every day after school and first fell in love with food. And it was there that Sylvia initially met her future husband at the tender age of 11 as she worked alongside him on the farm. You could say it was destiny.

Sylvia's mother Julia worked tirelessly as a laundress in New York and saved nearly every penny with the aim of purchasing the property adjacent to her own mother. That dream ultimately came to fruition. She returned to South Carolina when Sylvia was still an adolescent. Julia bought property next to the farm and had her own house constructed.

Together, as a family unit, they worked the farm and provided living examples of strong, independent, Black land owning women for young Sylvia to one day replicate.

In addition to their domestic work and maintenance of the farm, both Sylvia's mother and grandmother were midwives for Hemingway during their prime. Despite being unable to read or write, her grandmother was the community's only midwife at the time. This unyielding persistence to rise above adversity was a quality passed down to Sylvia, as was a sense of humility and gratitude for all of life's blessings. Sylvia herself once recounted that as a young child, she considered herself extremely lucky to be able to study by a lamp, for many in her neighborhood could not afford electricity. It was these humble beginnings that allowed Sylvia to continue to cherish each and every success and never waver in support of the less fortunate.

During her formative years in Hemingway, Sylvia observed a community that lived and worked for the benefit of all. It was commonplace to adopt someone's child if the need arose, or to help out in a person's home if necessary. Sylvia's mother and grandmother had both adopted children at various points in their lives. It was in this environment where Sylvia's dedication to hard work was fine tuned, as her mother made sure she stayed busy even on rainy days when the beans could not be picked. Learning to sew and mend, Sylvia started replacing buttons and repairing worn out clothing for herself and the family. But soon enough, that transitioned into a new creative outlet. Without the benefit of patterns to duplicate, or any formal training, Sylvia began making clothes—complete outfits—and tapping into the ingenuity that played a key role in all her life's work.

Whether she was expressing her innovative side, or working on the farm, Sylvia's childhood also centered on one other main factor: food. Watching her mother, grandmother, relatives and neighbors pour their hearts into the dishes they served, she understood that great food didn't just emerge; it required passion, love and soul. As different folks added their own ingredients and made their own specialties, Sylvia soon learned that cooking was a creative and artistic process unto itself. It was those recipes that were in turn handed down from generation to the next. And no matter what the occasion, it was food that brought everyone together.

When Sylvia was 16, her grandmother sent her to cosmetology school in Brooklyn in order to find work as a beautician. The youngest person to graduate in her class, Sylvia then returned to South Carolina. After a few years honing her beautician skills while still assisting her family at home, she made the difficult decision to return to New York. In addition to parting ways with relatives, Sylvia faced the heart-wrenching reality of saying goodbye to her beloved Herbert. Possessing the same sentiments as Sylvia, Herbert joined the Navy

shortly thereafter with the hope that he might one day sail to Brooklyn and reunite with his love. Although he never quite made it to Brooklyn through the Navy, the two married soon enough and moved to the village of Harlem.

On the tough and often unforgiving streets of New York, almost everyone was chasing after a dream. But it was the incomparable lessons of integrity, sacrifice, dedication and courage of her childhood that laid the foundation for Sylvia's eventual empire in Harlem and was an imprint for the nation. When the Woods first moved uptown, Herbert drove a cab to earn a living, while Sylvia worked a factory job on Long Island. Exhausted for her commute, she seized an opportunity to work as a waitress at Johnson's Luncheonette on Lenox Avenue. It was a decision that later proved invaluable.

When Sylvia first accepted this waitressing job, it was yet another daring move not only because she was inexperienced, but because she had never set foot inside a restaurant before. Growing up in the Deep South at a time when most restaurants barred Blacks and Black-owned restaurants were basically nonexistent, she had no knowledge of the complexities of the fast-paced industry. But Sylvia was a quick learner.

In 1962, when the owner of this luncheonette was leaving to focus on other ventures, he offered to sell Sylvia the establishment. After her initial shock, Sylvia realized the potential this venue could have for a community that was still yearning for a place to call home. Remaining true to the ideals of working as a family, Sylvia went to her mother who then mortgaged the family farm and allowed her daughter's concept to become a reality. On Aug. 1, 1962, Sylvia's opened its doors. It had 15 stools and six booths.

Having a business is no small feat, let alone a restaurant vying to survive during a period when many were forced to close their doors. It was Sylvia's faith and unbelievable relationship with Herbert that allowed her to overcome any obstacle big or small. From the fields of South Carolina where they looked after one another, through an enduring marriage that saw the birth of four children—Van, Bedelia, Kenneth and Crizette—the Woods had a bond that few will ever experience in their lives. Both were born in Hemingway, and both lost their fathers as babies. And in an added twist of fate, both Sylvia's mother and Herbert's mother were born on the same day, January 1, 1906.

During the 1960's, Harlem was an unpredictable and ever-changing neighborhood. As many restaurants struggled to remain open, Sylvia's found a niche with its southern cuisines of collard greens, peach pies, fried chicken, cornbread and other soul foods. But it was the warmth and love with which Sylvia welcomed patrons into the restaurant and that extra touch of care added into her dishes that won the hearts of the community. Her establishment was so well respected in fact, that during the riots of the '60s, as businesses were set ablaze, hers remained protected and intact.

"Sitting idle is not an option" is what Sylvia's mother used to say, and it's what Sylvia herself exemplified throughout her time on earth. As her restaurant grew in popularity, so did her efforts towards expansion. Sylvia's currently seats over 450 patrons, and the powerhouse behind it all had branched off into other business endeavors. She purchased the remaining stores on the restaurant's Lenox Avenue block, as well as several nearby brownstones. She packaged her own signature line of food products that found their way into grocery stores across America and remain of the few truly Black owned businesses in food production today.