of Madera County (CAPMC), Victims Service Center for the tremendous efforts they have made to help crime victims in Madera County.

CAPMC operates a multi program victim service center for Madera County that addresses the needs of victims of all crime types including: domestic violence, sexual assault, child abuse, and homicide. CAPMC's broad range of services greatly benefits the population that they serve. In one agency, individuals can apply for a restraining order and at the same time, request shelter. Since CAPMC has all of their programs under one center, they reduce the barriers that sometimes prevent victims from accessing services. In addition, CAPMC is the only agency in Madera County that provides 24 hour crisis intervention to crime victims.

CAPMC operates the Martha Diaz Shelter, the only shelter in Madera County for battered women and their children to seek immediate safety when fleeing from abusive relationships. Women and children are provided supplies for their immediate needs including: food, medicine, toiletries, and transportation. CAPMC strives to protect families from experiencing further abuse by informing them of their rights as crime victims and advocating for their safety. Each year, they provide a safe haven for over one hundred women and children experiencing domestic violence.

In 2013, CAPMC achieved national accreditation by the National Children's Alliance (NCA), and they are now recognized as the Accredited Child Abuse Center for Madera County. CAPMC received their accreditation based on their utilization of a functioning and effective multidisciplinary team approach to work collaboratively in child abuse investigation, prosecution, and treatment. CAPMC worked diligently with law enforcement, social services, the district attorney's office, health services, and hospitals to ensure that they received the national accreditation.

Each year, CAPMC serves an average of 112 child abuse victims. CAPMC strives to provide an immediate response that identifies the victim's needs and reduces the level of trauma. They operate an aftercare program for child abuse victims and their caretakers to seek therapy, so they have a safe place to talk about their most horrifying experiences. Every family is assigned an advocate to ensure that their rights as crime victims are enforced.

As a founding member and co-chairman of the Victims' Rights Caucus, it is my honor to recognize the good work of CAPMC and to thank the board members of CAPMC for their support and activism. These individuals sincerely care about victims' rights and helping those in need.

Mr. Speaker, I ask my colleagues to join me in recognizing the Community Action Partnership of Madera County, Victims Service Center for their efforts on behalf of crime victims. They have truly made a difference throughout the region and will continue to do so for many decades to come.

HONORING THE COLORADO FARM SHOW

HON. CORY GARDNER

OF COLORADO

IN THE HOUSE OF REPRESENTATIVES

Monday, April 28, 2014

Mr. GARDNER. Mr. Speaker, I rise today to honor the Colorado Farm Show on its 50th anniversary.

Each year, the three-day Colorado Farm Show in Weld County showcases agricultural successes. The Colorado Farm Show displays 350 agriculture-related exhibits and draws more than 30,000 visitors from throughout the region. The exhibitors this year were from Colorado, Kansas, Nebraska, Wyoming and Montana, and came to Greeley, Colorado to present state of the art machinery, farm products, and farm services. The event, which started from humble beginnings in 1964, has now grown to be one of the Nation's largest agricultural shows. It is so popular among those in the agricultural business that there is a waiting list to join.

Over 100 volunteers annually contribute to the show's successes and donate more than 8,200 hours of their time. The volunteers assist in tasks ranging from administration to maintaining buildings and grounds. One of the many great committees works directly with education and organizes thirty speakers to discuss various programs and seminars.

Further, the show is dedicated to training the next generation of people who are engaged in farming. Thus far, the Colorado Farm Show has given over $123,000 to Colorado high school seniors who are interested in careers in agriculture.

It is with great pride and honor that I recognize the Colorado Farm Show today. Please join me in congratulating them on 50 great years of tradition and continued agricultural success.

RECOGNIZING VIRGINIA'S REBOUNDING OYSTER INDUSTRY

HON. ROBERT J. WITTMAN

OF VIRGINIA

IN THE HOUSE OF REPRESENTATIVES

Monday, April 28, 2014

Mr. WITTMAN. Mr. Speaker, I'd like to submit for the record a March 24, 2014, New York Times article featuring Travis and Ryan Croxton and their small business in the First Congressional District of Virginia, Rappahannock Oyster Company, which is building a historic family business and contributing to a healthy Chesapeake Bay.

One of the crown jewels of our nation's natural resources, the Chesapeake Bay is rich in history and also provides a way of life for so many that live in the Bay region. I appreciate the efforts of these fine Virginians creating jobs, producing a fine product, all while working to preserve the Bay and a historic way of life.

[From the New York Times, Mar. 24, 2014]

(By Julia Moskin)

A CHESAPEAKE HOMECOMING

TOPPING, VA.—When Travis and Ryan Croxton first went to New York City in 2004 to market their homegrown oysters, one of the few seafood places they had heard of was Le Bernardin, so naturally they just showed up with a cooler at the kitchen door.

''We really Forrest Gumped it,'' said Travis, 39. ''We had no idea what we were doing.''

Chesapeake oysters were so rare then that the chefs wanted to try them on the spot. But neither Croxton, both of whom had master's degrees, knew how to shuck an oyster. ''Finally the chef took it out of my hands and did it himself,'' Travis said.

Oysters had almost disappeared from the Chesapeake Bay when the Croxtons, first cousins and co-owners of the Rappahannock Oyster Company, graduated from college. And after decades of bad news about pollution, silt, disease and overfishing in the bay, many locals wouldn't eat them raw. ''A whole generation of Virginians grew up without virginicas,'' said Peter Woods, the chef at Merroir, the Croxtons' oyster bar here, where the Rappahannock River empties into the bay. ''For oyster roasts, oyster stuffing, all these traditions, you just couldn't get your hands on them.''

As he spoke, Mr. Woods was shucking a dozen just-pulled virginica oysters, the kind that grew wild on thick shoals all around the bay when the first Europeans sailed in, the wooden hulls of their ships brushing against the shells. It is the same oyster that grows in Long Island Sound and on Cape Cod and points north—and now, with modern aquaculture, as far south as Georgia.

''Now they can't get enough of them,'' said Mr. Woods, twirling the flesh into a plump and attractive ''Rappahannock roll'' that sits up high in the shell. Food styling was not part of the traditional job description for a waterman (Chesapeake-speak for fisherman), but it is just one of many ingenious ways that a new generation is trying to bring a thriving oyster trade back to the bay.

In 1899, when the cousins' great-grandfather leased five acres of nearby river bottom and started the company, the water here was still rich with the plankton and phytonutrients that oysters need to live. The bay's floor was inlaid with shell and rock, the sea grasses were tall, and the water was brackish (part salt, part fresh, ideal for oysters) like most of the coastal Chesapeake, among the world's largest estuaries with more than 11,000 miles of shoreline.

But the oyster population was already cratering under commercial and environmental pressure. The 20th century brought more-sophisticated dredging tools and more pollution: Modern farming, with its fertilizers and insecticides, dumped enough nitrogen and phosphorus into the bay to bring its life cycle to a near-complete halt, said Bill Goldsborough, director of fisheries for the Chesapeake Bay Foundation, which was formed in 1967 to protect and restore the bay.

The cleanup is proceeding (slowly), and oysters play an active part. They are filter feeders, slurping 50 to 60 gallons of water a day and cleaning it as they go. ''For protecting seafood, usually you're talking about restraint: Don't eat it, don't catch it,'' Ryan Croxton said. ''But with oysters, the more you eat, the more we grow, and the more bay they can clean.''

At peak trade, around 1875, 20 million bushels of wild oysters were taken from the bay each year. By the late 1990s, the total was 20,000. Restoration of the bay's ecosystem, undertaken by multiple state, federal and private agencies, was proceeding with painful slowness, and repairing the oyster business was not a high priority.

To Tommy Leggett, a local marine scientist and environmental educator who is also a working waterman, the low point came when the governing bodies began to consider abandoning Crassostrea virginica and reseeding the bay with a disease-resistant oyster native to the South China Sea, Crassostrea ariakensis.

''That oyster grows fast and it grows strong,'' said Mr. Leggett, who was in a position to see all sides of the argument. ''It reaches market size in less than a year, so the whole industry was drooling over the thing. But it didn't belong in our bay.'' Introducing nonnative species has often led to unforeseen problems, like the proliferation of kudzu and the infamous ''walking catfish'' in the Southeast.

So Mr. Leggett, 58, became an activist for virginica farming. Although aquaculture was already well established in the Northeast and internationally, it hadn't caught on here, partly because the wild stock was so plentiful. Long after the beds up north ran out, baymen here were still pulling up enough oysters (along with blue crabs, striped bass and other valuable creatures) to make a living.

But eventually, Mr. Leggett couldn't support a family on his catch. ''First the hard clams tanked, then the oysters tanked, then the crabs tanked,'' he said. ''I could see which way the bay was going.''

Mr. Leggett set up a demonstration oyster farm for the Chesapeake Bay Foundation at the Virginia Institute of Marine Science, and began to preach the advantages of aquaculture: the ability to sustain the supply, predict the harvest and control the quality of your catch by creating optimal growing conditions at each life stage. Oysters grow from tiny spat, the most juvenile stage, to market size of three inches, in about 18 months.

An oyster farm doesn't look much like a farm. The oysters grow in metal cages, eating the same food in exactly the same water as their wild counterparts. But they are groomed for market: brought into dock, sorted and tossed in a tumbler, then bagged for sale or returned to the water. The process gives each oyster room to grow a full ''cup,'' which brings a premium price, and keeps the shells looking pretty.

It's a low-tech system, but it lets growers raise oysters for high-end restaurants the way farmers raise vegetables: with consistency in shape, size, texture and flavor; with careful handling from farm to table; and with an eye to beauty and shapeliness. Aquaculture has begun to turn the tide back toward virginicas. Last year, for instance, the take from the Chesapeake was about 400,000 bushels. Anderson's Neck, Choptank Sweets and Misty Points are just a few of the euphonious new oysters to hit the market, and Mr. Leggett's own York Rivers fetch premium prices.

The Croxtons did not grow up as oystermen (Travis studied finance; Ryan, Southern literature), and neither did their fathers. ''Grandpa told them to go to college instead of messing around with oysters,'' Travis said. The boys inherited the leases on the river, and by law they had to grow oysters there or give them up.

Thus began the road to Le Bernardin, the Grand Central Oyster Bar and beyond. The two have reinvested what they've earned, opening restaurants with high visibility, one in Richmond, Va., another in the busy Union Market in Washington.

After building a steady market for their trademark oyster, the Rappahannock River, they began to build a range of flavors. Now they grow oysters in several locations, where the water varies in salinity and depth, each producing somewhat distinct flavors: crisp Stingrays in Mobjack Bay, briny Old Salts in Chincoteague Bay and the oyster for the people, the Barcat.

The Barcat is an all-purpose Chesapeake oyster, distributed and marketed along with the Croxtons' premium oysters, but at a lower price to feed the current boom in raw bars and $1 oyster happy hours. Instead of growing Barcats themselves, they hatched a new cooperative of oyster farmers, mostly current or former watermen, that serves as an entry point to aquaculture. The members can grow as few or as many as they like but still go fishing and crabbing on the bay.

These watermen, Travis said, have seen that farming helps sustain both the bay and their businesses. In the last decade, all the Chesapeake fisheries have become more tightly controlled, and law enforcement more persistent. Illegal fishing in protected waters, or at night, or out of season, was a low-risk income stream for generations of watermen. Now, it's far more difficult. This month, Maryland's Natural Resources Police scored its first conviction for oyster poaching based on evidence from a state-of-the-art surveillance system it shares with the Department of Homeland Security.

Under these conditions, the peaceful, lucrative life of the oyster farmer grows ever more attractive. ''Even the roughest, meanest water guys notice when their friend is driving a new truck,'' Travis said. ''Suddenly, they get interested.''

THE RYAN REPUBLICAN BUDGET: DANGEROUS TO OUR NATIONAL SECURITY AND DANGEROUS TO OUR SAFETY IN NATURAL DISASTERS

HON. YVETTE D. CLARKE

OF NEW YORK

IN THE HOUSE OF REPRESENTATIVES

Monday, April 28, 2014

Ms. CLARKE of New York. Mr. Speaker, today I rise in opposition to the severely regressive Paul Ryan Budget Proposal, a radical and erosive bill that undermines our national security by slashing funding for essential emergency assistance and jeopardizes our preparedness and safety in natural disasters.

The Ryan Budget would be a fiscal wreck to high-growth states and states affected by natural disasters. In the immediate aftermath of a disaster, states and local areas often depend on help from the Federal Government. The Federal Emergency Management Agency (FEMA) helps people affected by the disaster get food, water, and shelter, and helps with search-and-rescue missions and providing electric power. FEMA also helps states and local governments repair or replace public facilities and infrastructure, which often is not insured.

Last year New York was completely devastated by Hurricane Sandy. Sandy's impact included the flooding of the New York City Subway system, many communities, the closure of all road tunnels entering Manhattan except the Lincoln Tunnel, and the closure of the New York Stock Exchange for two consecutive days. Thousands of homes and an estimated 250,000 vehicles were destroyed during the storm. Economic losses across New York were estimated to be at least $18 billion. In my district, it was nothing less than a miracle that the section of the Shore Parkway connecting Sheepshead Bay with Canarsie was not destroyed; which by coincidence, a National Park Service project had placed a huge amount of soil near the bridge, which effectively saved it.

The Federal Government's ability to respond to natural disasters, like Hurricane Sandy would be significantly hindered under Chairman RYAN's Budget Proposal and shift very substantial costs to states and localities forcing them to make do with less during difficult times of disaster.

House Republicans continue to push for devastating cuts that threaten the safety net designed to provide the most basic needs for millions of Americans at their most vulnerable time. It is for these reasons that I will vote ''no'' on this budget and I ask my colleagues to oppose this budget as well.

RECOGNIZING THE SAN JOAQUIN FARM BUREAU FEDERATION

HON. JEFF DENHAM

OF CALIFORNIA

IN THE HOUSE OF REPRESENTATIVES

Monday, April 28, 2014

Mr. DENHAM. Mr. Speaker, I rise today to recognize and congratulate San Joaquin Farm Bureau Federation as they celebrate their 100th year anniversary.

The San Joaquin Farm Bureau Federation was formed in 1914; it began with 650 members and 14 Farm Centers. In 1919, the San Joaquin Farm Bureau Federation helped hold the County's first fair, located in Oak Park. By 1931, SJFB was the largest Farm Bureau in the United States with 2,301 members.

The SJFB soon outgrew their building and dedicated their new, larger building in 1938. During this time, their vision created structure. Subcommittees comprised of local farmers were established in every area of the county. They were charged with mapping out and organizing the sections. The idea behind the plan was to prevent sabotage and fires, provide information, develop a cooperative use of farm implements and labor, as well as to assist in any national food production plan.

During World War II, the Farm Bureau devoted a major part of war emergency to defense work.

The top 10 priority issues declared by the Farm Bureau in 1952 were: economy, good government, citizenship, schools and school costs, international trade, adequate labor, inflation, water, terminal market waste, and a better understanding of the relationship between the farm bureau and the consumer.

In the mid-1950s, there were many changes to the local politics and organizations. The Farm Bureau took a hard stance opposing a certain State Assembly bill relating to gun control, citing that it would drive firearms underground. During this time, the San Joaquin County Agri-Center was formed. A year later, the California Division of Water Resources was set up; it abolished several State boards and commissions. The Young People's Department was approved by the board, which served as the forerunner for the Young Farmers and Ranchers Program. Shortly after, two land use policies were passed. One addressed the protection of agricultural lands from annexation and another to prevent the use of top soil for road and other construction fills.

In the 1960s, the SJFB made changes to the Cow Testing Association and created the San Joaquin County Dairy Herd Improvement. Farm Bureau records and funds were turned over to the new cooperation. The SJFB took a hard stance in 1964 by opposing the Delta Peripheral Canal, which would have cut a large swath through some of the county's