

Vermont, and the company has become a staple in Vermont's business community. In the 1990s, the Sands made the decision to sell their company to their employees. The returns have been considerable, and the company has seen growth ever since.

In ways that are typical of Vermont businesses, King Arthur Flour has evolved into a quality company offering quality products to its customers. The company's business model reflects one that is committed to its customers, its employees, the environment, and its community, even offering employees 40 hours of paid volunteer time to give back. Those commitments are backed up in its status as a certified B Corporation, a designation that independently recognizes the company's social sustainability and environmental performance standards.

From breads to cakes, cookies to pies, King Arthur Flour's products have become staples in bakers' kitchens across the country, including in the Leahy kitchen, where Marcelle regularly shares her recipes with our grandchildren. In fact, many of our visits to the Upper Valley include a detour to King Arthur's terrific cafe where all of their superb products are available. It is yet another example of a tried and true Vermont-based company, revolutionizing and enticing the market with its quality products.

I ask unanimous consent to have printed in the RECORD an August 28, 2015, article from the Burlington Free Press recognizing King Arthur Flour's "225 years of baking history."

There being no objection, the material was ordered to be printed in the RECORD, as follows:

[From the Burlington Free Press, Aug. 28, 2015]

KING ARTHUR FLOUR: 225 YEARS OF BAKING HISTORY

(By Susan Reid)

Some 225 years ago George Washington delivered the first State of the Union address in January. In February, the U.S. Supreme Court met for the first time. Vermont itself wasn't yet a state. According to King George, it belonged to New York, despite also being known as the New Hampshire Grants.

In this world, miles away in Boston, a man named Henry Wood started a company that imported flour from England. The brand new United States of America numbered fewer than four million souls. Wood correctly assumed this growing country was going to need flour for baking, and his commitment to pure, high-quality flour fueled a successful business.

ENTER JOHN LOW SANDS

One of the early employees was John Low Sands, who joined the firm in 1820. It was the beginning of generations of Sands family association with, and eventual ownership of, the company. Also a clue to how the company came to be based in Vermont, as you'll soon see. By 1853, the company was doing well enough to buy a large building on the Long Wharf in Boston. There, in the middle of one of the world's busiest ports, the business continued to grow, taking on partners as it expanded. In less than 10 years the city of Boston had filled in the harbor around the wharf, and the company became landlocked

without ever having moved. It stayed in the same spot, with the revised address of 172 State St. until 1904, when the company moved up the street to the Custom House.

By 1895, the company was named Sands, Taylor, & Wood. The third generation of the Sands family to be part of the company, Orrin Sands, was its president. During this decade, roller milling was developed in Hungary. As a result, it was now possible to grind large quantities of wheat into flour very quickly. This led to a boom in flour production, as well as wild fluctuations in the quality of flour being produced.

At the same time, George Wood and his business partners attended a musical play based on the story of King Arthur and his knights. They left the theater inspired by the realization that the values portrayed in the play exemplified what their company stood for: quality, integrity, purity, loyalty, strength, and dedication to a higher purpose. They resolved to rename their new flagship product, their all-purpose flour, after King Arthur. It was introduced at the Boston Food Fair in September 1896, and became an immediate success. The distinctive image of the medieval knight on his horse adorned the tops of 196 pound barrels of flour for the next four decades, until he started being printed on newfangled paper bags.

In the 1920s King Arthur on his steed appeared on the back of a flatbed calliope truck that roamed the streets of Boston and New York. In later decades the company gave scholarships to promising young professional bakers, inserted collectible picture cards of American military ships, airplanes, and weapons in its flour bags during World War II, and after the war sponsored radio shows where "New England's Food Expert" Marjorie Mills endorsed King Arthur Flour on the air.

THE MOVE TO VERMONT

The Sands family became the sole owners of the company in 1932, and in 1984, Frank (a Dartmouth alum) and his wife Brinna Sands moved the company to Vermont. Tired of lugging bags of flour to the post office to mail to retirees in Florida who couldn't buy King Arthur outside of New England, Brinna started The Baker's Catalogue in 1990.

She also published the "200th Anniversary Cookbook," which has sold well over 100,000 copies to date.

In a pivotal move, Frank and Brinna decided to sell the company to their employees, launching King Arthurs Employee Stock Ownership plan. The company has seen steady growth since then.

By 1999, the company officially changed its name to King Arthur Flour, and the Baker's Catalogue was mailing six million catalogues per year. Distribution of the flour to grocery stores up and down the East Coast was well established, and expanding steadily westward. In 2000, Vermont Gov. Howard Dean was on hand to break an oversized baguette in two to celebrate the opening of the bakery and school in Norwich. In 2004 the company became 100 percent employee-owned.

With all of these changes, the principles that the company began with survived and thrived. In 2007, King Arthur Flour was a founding and certified B Corp. Its bylaws reflect a commitment to all stakeholders, including the community and the environment, as well as shareholders and business partners.

Now a national brand known for its quality, customer service, and expertise in all things baking, King Arthur has grown both the brand and its service programs. Bake for Good: Kids teaches 8- to 12-year olds how to bake bread in a curriculum-based program that provides a community service compo-

nent of giving a loaf back to someone in need. King Arthur has long had a policy of giving 40 paid hours of volunteer time to all employees, full- and part-time.

King Arthur's mission and personality is to be a resource for all bakers. It maintains a robust social media presence on Instagram, Twitter, Facebook, and on its blog, Flourish. The website has thousands of tested recipes, and there's a crew of baking experts on the Baker's Hotline ready to answer any baking question, either by phone or via online chat.

King Arthur is poised to further the quest for honest, homemade, local food, by providing everything one needs to bake. Lucky for the company, and Vermont, that appetite is timeless, and a good apple pie is never going to go out of style.

WHAT'S BAKING IN NORWICH

Baking classes: You can always come and take a class at the Baking Education Center in Norwich (no dishwashing required!). The calendar of classes for home bakers, kids, and professionals can be found at kingarthurfLOUR.com/school.

Cafe and bakery: The cafe and bakery are open daily 7:30 a.m. to 6 p.m. In September, the store's demonstration kitchen will be showing all comers how to make their best pie crust and baking with apples and cinnamon, chocolate and pumpkin.

Baker's Conference. From Sept. 9 to Sept. 12, King Arthur will sponsor its Third Annual Baker's Conference, Tasting Supper, and Harvest Festival at the King Arthur Baker's Store and School in Norwich.

The two-day conference features demonstrations, hands-on classes, and breakout sessions with a roster of well-known bakers, authors, recipe developers, photographers and editors.

The conference wraps up Friday evening, Sept. 11, with a Tasting Supper to benefit Hunger Free Vermont, from 5:30 p.m. to 7:30 p.m. Local food and beverage establishments will offer samples, featuring fresh local foods and drink.

The festival happens from 10 a.m. to 4 p.m. on Saturday, Sept. 12, with hands-on activities for kids, live baking competitions, entertainment, and great food.

For more festival information, go to kingarthurfLOUR.com/bakers-harvest.

ABOUT KING ARTHUR FLOUR

Celebrating its 225th Anniversary, King Arthur Flour is America's oldest flour company and premier baking resource, offering ingredients, mixes, tools, recipes, educational opportunities and inspiration to bakers everywhere since 1790. The company's flour is available in supermarkets nationwide. Additionally, more than 1,000 tested and trusted baking tools and ingredients are available through King Arthur Flour's Baker's Catalogue, online at kingarthurfLOUR.com and at The Baker's Store in Norwich.

2030 AGENDA FOR SUSTAINABLE DEVELOPMENT

Mr. CARDIN. Mr. President, I rise to address an important event that occurred this week at the United Nations, which is marking the 70th session of the United Nations General Assembly, UNGA.

Over the weekend, over 150 world leaders gathered at UNGA to adopt the 2030 Agenda for Sustainable Development. This new 2030 Agenda for Sustainable Development is built on the progress achieved by Millennium Development Goals, MDGs, which were

launched in 2000. The Millennium Development Goals brought together nations, businesses, international organizations, and foundations in a focused and coordinated effort to reduce poverty and disease by 2015.

By any and every metric, the initial set of MDGs has resulted in tangible, concrete progress. One goal was to cut extreme poverty by half as measured by the proportion of people living on less than \$1.25 a day. That goal was met 5 years ahead of schedule. Meanwhile, maternal mortality was cut nearly in half. We've also made progress in global education, with a 20 percent increase in primary school enrollment in sub-Saharan Africa and a nearly 50 percent decrease in the number of out-of-school children of primary school age. When it comes to combating HIV/AIDS, we've made truly incredible strides over the past 15 years. New HIV infections have dropped by 40 percent between 2000 and 2013, and the number of people living with HIV that were receiving antiretroviral therapy increased seventeenfold from 2003 to 2014.

In some areas, like gender equality, we still have a long way to go. But we can cheer the fact that, in 90 percent of countries today, women have greater parliamentary representation than they did just 20 years ago.

So there is no doubt that we've seen real growth around the world. Millions of lives have been saved and enriched. But we still have more progress to make.

The old Millennium Development Goals have laid the groundwork for the 2030 Agenda for Sustainable Development, which was adopted by the U.N. over the weekend. The new agenda sets out an ambitious global development framework that includes 17 Sustainable Development Goals.

These new goals were negotiated with strong engagement by the U.S. government, business leaders, and civil society members over the last 3 years. American and international corporations worked closely with the U.N. because many businesses leaders correctly believe that, to end extreme poverty and open new markets, we must increase government transparency, root out corruption, and accelerate inclusive economic growth.

Many of these new goals focus on the areas where we hope to see additional progress, such as maternal and child health, environmental sustainability, and gender equality. But they also focus on good governance and corruption.

I am particularly pleased at the addition of goal No. 16, which is to "promote peaceful and inclusive societies for sustainable development, provide access to justice for all and build effective, accountable and inclusive institutions at all levels." Including that goal wasn't easy—it was met by resistance from many other countries—but no one can ignore the fact any longer that good governance and anticorruption efforts are critical to development.

Truly sustainable and inclusive development depends on governments and institutions that are accountable and transparent and that respect human rights and deliver justice for everybody, not just some. The U.N. has noted that "lessons learned from MDG implementation showed the importance of incorporating human rights, the rule of law and personal security to ensure progress towards development goals. Effective and inclusive governance and robust institutional capacity are instrumental in achieving this."

The necessity of incorporating good governance and strong anticorruption measures in sustainable development efforts is most evident when we look at resource rich countries in Africa and the extraordinary development challenges there. The Democratic Republic of the Congo, DRC, for example, is a country rich in minerals, water resources, and agricultural potential. And it has experienced high annual economic growth in recent years. Yet most of its people continue to live in extreme poverty. DRC's progress on sustainable development is hindered by minimal central government control over large parts of the national territory, poor transportation and electricity infrastructure, the government's inability to manage and monitor extraction of its natural resources, and broad governance problems including endemic corruption and barely functional state institutions.

Without progress on justice and effective and accountable institutions, corruption will continue to infect governments around the world, like the DRC, creating greater economic and political instability, which often leads to violent conflict.

The DRC is just one example of why we need goal 16. The desperate refugees streaming into Europe provide another sad example. Most of these people are coming from places where ordinary people have experienced long-term repression and other human rights abuses at the hands of deeply corrupt governments. Consequently, many of these countries are now consumed by violent conflict. Most of the people crossing the Mediterranean in rafts are fleeing wars in Syria, Afghanistan, Iraq, and Somalia.

The Syrians are the largest group. They are fleeing a deadly combination of their own government's indiscriminate barrel bomb attacks on crowded markets, schools, and clinics; suffocating sieges; and atrocities committed by the Islamic State in Iraq and Syria, ISIS and other extremist groups. We know that only a minority of migrants arriving in Europe are motivated solely by economic betterment.

As the world focuses on the wave of refugees and migrants arriving in Europe, we must not lose our focus on the roots of this crisis. We must pay attention to why these desperate men, women, and children are on the move. The misery of many of these refugees is the direct result of the conflicts and

human rights abuses of governments that are ineffective or illegitimate, or both, and mostly likely corrupt.

The 2030 Agenda for Sustainable Development Goals is remarkable for the historic inclusion of goal 16. It acknowledges the centrality of good governance and accountable and transparent institutions as prerequisites for sustainable development. If nations across the globe truly embrace goal 16, I am convinced we will also witness far fewer men, women, and children being forced to endure extraordinary misery, violence, displacement, and exploitation as refugees. Surely, that must be our collective goal.

RENAMING OF THE U.S. NAVAL ACADEMY ADMINISTRATION BUILDING FOR ADMIRAL CHARLES R. LARSON

Mr. MCCAIN. Mr. President, this Friday, October 2, 2015, the U.S. Naval Academy will honor ADM Charles R. Larson, class of 1958, by naming the administration building in his honor. Coming just a week before the Naval Academy celebrates its 170th anniversary, this is fitting tribute to man who has made such immeasurable contributions to this fine institution.

Chuck Larson grew up thousands of miles from the nearest ocean. However, the calling of the sea brought him to Annapolis and the start of a career dedicated to the service of this great Nation. It was at the Academy where I had the distinct pleasure of getting to know this great man. Chuck's Academy experience was somewhat different than mine, where he would go on to become the brigade commander, president of the class of 1958, and graduate near the top of the class. I finished some distance behind that mark. Even though our paths were different, I cherished our friendship forged in those shared Academy experiences, a friendship that would last a lifetime.

After graduation in the summer of 1958, Chuck would continue his exemplary career, eventually attaining the rank of admiral. He has led at every level from command at sea to theater command, as commander of the 2nd Fleet, a Deputy Chief of Naval Operations, commander of the Pacific Fleet, and finally as the commander of United States Pacific Command. Impressive as this resume was, the two jobs Chuck cherished most were his two tours as the Superintendent of the Naval Academy.

As the only two-time Superintendent of the Academy in its 170-year history, Chuck left an indelible mark on the institution he so loved. Returning from retirement in 1994 to lead the Academy after serious problems left the institution with an uncertain future, Chuck focused on character development and fundamental leadership training to return to the founding principles of the Academy. In 4 years, he returned the institution to greatness and, in the process, trained the officers that would