

and Baldwin avenues. There was some bread baking, which later expanded to saimin and sandwiches, the family said.

In 1932, the family purchased its current spot along Baldwin Avenue. The family said it was more of a general store catering to Makawao town, selling everything from fabric, lighting fixtures and groceries.

As World War II loomed before Dec. 7, 1941, Takezo and Shigeri Komoda anticipated the loss of what they had because they were not American citizens. So, they transferred the property and business to Takeo Komoda, their oldest son and his wife, Kiyoko, who were U.S. citizens, according to Gail Ainsworth. She does research and writing for the Makawao History Museum. (Takeo and Kiyoko were Betty Shibuya's parents.) The store founders had eight children, all of whom at some point had a hand in the business.

In the early days, the family served food, such as saimin and egg sandwiches, Betty Shibuya said. But eventually that was phased out.

In 1947, Takeo Komoda's brother, Ikuo, went to baking school in Minnesota. He was the only one in the family to receive professional training. Ikuo Komoda is credited with developing the cream puff and stick donut. It was under Ikuo Komoda that Calvin Shibuya trained. He got involved in the business in the 1990s because the Komoda brothers were aging and looking for someone to take over. The family considered closing the business, Calvin Shibuya said.

Shibuya had retired from the U.S. Air Force and was contemplating a second career as a commercial pilot.

"I didn't want to see the business close," Calvin Shibuya said. He told the brothers not to close the business and stepped in to help.

"That would be a shame if the business shut down," he said.

Ainsworth called the Komoda family hard-working, though she added that is typical of mom-and-pop businesses.

"I think they were astute," she said. "They transferred their property to their son when they needed to, prior to World War II. They sent another son (Ikuo) to baking school and expanded their bakery business. They adapted to the community as it changed. As people started to shop at large grocery stores, they de-emphasized their store operation."

Indeed, the family adapted and survived the influx of large chain grocery stores, along with specialty bakeries on Maui. They still sell snacks, sodas and hot dogs, but 90 percent of the business is the bakery, Calvin Shibuya said.

The Komoda homestyle and handmade pastries are a favorite to generations of Maui residents.

On Tuesday, Shaun Lyons was in the store, a place she had been to as a kid, and now a grandmother.

Lyons, born to the Baldwin family who lived at Haleakala Ranch, remembers how her parents made her sit on a scale next to the front doors as others went shopping. Lyons remembers her family buying groceries and other necessities on credit at the store and paying a monthly bill. There were no plastic credit cards then.

"It was so convenient," she remembers.

At one point the Komoda family also had a grocery delivery service, which in some places was common.

"I think it's so fantastic," Lyons said of the centennial. "I love all the Komodas and the Komoda family."

On Tuesday, Lyons was buying some hamburger buns and a Chantilly cake her 46-year-old son loves. This time, the cake was for her grandson (her son's son), who was celebrating his 5th birthday on Tuesday.

"This is a great place," she said.

Customer satisfaction and enthusiasm for Komoda's baked goods drive Calvin Shibuya and the rest of the family to work before sunup and until almost sundown daily.

Typically, Calvin Shibuya starts at 11:30 p.m. making coconut Danish and turnovers. Around an hour later, he begins the mixes for the bread and the soft moist butter rolls and cinnamon rolls.

His daughter, Michele Shibuya, is learning the trade and helps her father cut the glob of dough for the butter rolls. Then with a spatula, the butter is spread and, by hand, sugar is sprinkled on the rolls.

Two other employees begin their day at 1:30 a.m. to help with the baking.

Usually around 2:30 a.m., Calvin Shibuya begins his work on the stick donuts. Typically, around 100 dozen are made every day. On weekends that number doubles.

All by hand, the donuts are put on sticks.

Shibuya said the only mechanical appliances the bakery has is a mixer and a dough cutter and shaper for their hamburger and hot dog buns. The cutter and shaper are new additions, maybe put in around 10 years ago.

Shibuya said the contraption cut down on 75 percent of the time he and others put in to make the buns. Previously, it involved cutting the dough and putting in on a scale.

Asked why he doesn't automate more of his equipment to help with the baking, Shibuya says the way it is now, "this is the only way I know."

When the Komoda brothers were living and working in the 1980s and 1990s, the bakery was churning out 100 to 150 dozen cream puffs a day. These days, Shibuya makes around 75 dozen as the main baker. But the cream puffs shells are still made one by one and placed onto pans with ice cream scoopers.

Shibuya had hoped that Ikuo Komoda, the chief baker, could have lived to see the 100th anniversary, but he died last year at the age of 86. His mother-in-law, Kiyoko Komoda died in August at the age of 95.

Michele Shibuya said her grandmother, Kiyoko, was a fixture at the bakery and even in her senior years was still at the Makawao business putting together pastry boxes.

Early in the morning when the baking is done and the bakery opens, Calvin Shibuya continues to work as his wife and daughter and others handle the retail operations.

By mid-morning, Calvin Shibuya is making the cream for the cream puffs and long Johns, all to start the process for the next day.

"At the end of the day, if everything goes well. It's very rewarding," Shibuya said.

#### ADDITIONAL STATEMENTS

##### REMEMBERING ED MORLAN

• Mr. BENNET. Mr. President, I would like to recognize and honor the life of Edwin Purl Morlan, a constituent in my home State of Colorado who passed away on November 15, 2016, at the age of 66. He lived in Bayfield and was a pillar of the community in southwest Colorado, where he worked for 27 years as the executive director of Region 9 Economic Development District, a non-profit that provides support to local businesses and startups.

At his retirement party only 8 weeks ago, Mr. Morlan's friends, family, co-workers, and fellow economic development officials and entrepreneurs shared stories of the effect he had all across southwest Colorado and the en-

tire State. Mr. Morlan was a key part of rebuilding this rural region's long-struggling economy. Through his vision and hard work, Ed loaned start-up funds to many of today's iconic southwest Colorado businesses, such as Mercury Payment Systems, Steamworks Brewing Company, and Chinook Medical Gear. During his tenure, Region 9 loaned over \$22 million to business ventures. Under Mr. Morlan's leadership, Region 9 Economic Development District led the way to bringing Internet and transportation planning to southwest Colorado, and the district now maintains an indicator report that measures the economic health of 17 regional communities. Mr. Morlan's vision shaped all of these projects. His daughter Kinsee said it well in a recent article in the Durango Herald: "He just wanted Southwest Colorado to keep up with the rest of the world in terms of economic development."

Mr. Morlan was also a veteran. Drafted into the U.S. Army at age 19, he served as a combat medic in one of the most dangerous areas in Vietnam, earning both a Silver Star for the many lives he saved and a Purple Heart for his own injuries. After returning from Vietnam, he attended Western State College in Gunnison, where he met his wife, Jackie.

As a five-term member of the town board of Bayfield and a member of the local planning commission, Mr. Morlan was part of the inaugural class of Leadership La Plata and helped launch an entrepreneurial accelerator program called SCAPE. His commitment to the community won him the Durango Chamber of Commerce's Barbara Conrad Leadership Award, and Governor John Hickenlooper declared July 28th, 2016 to be "Ed Morlan Day," in recognition of his service.

Mr. Morlan was also known for being a restaurant owner, handyman, boat captain, little league coach, friend, mentor, and dedicated family man. At a celebration of life held in Mr. Morlan's honor in late November, over 300 friends, colleagues, and family gathered at the Bayfield High School Performing Arts Center to share stories of a man who was deeply committed to his job, his family, and his community, a man who was a good friend, companion, grandfather, and husband. He is survived by his wife, Jackie Morlan; his sister, Ann Taylor, and her family; his daughters Amber and Kinsee Morlan; his son-in-law Jeff Hammett; and his grandchildren Huxley and Harper Purl Hammett.

I join with southwest Colorado in honoring Ed Morlan, and I send my deepest condolences to his family.●

#### THE AMERICA I BELIEVE IN

• Mr. GARDNER. Mr. President, I ask to have printed in the RECORD a copy of an essay by Ainslie Ross titled "The America I Believe In," which won a regional prize for the Patriot's Pen essay contest. The material follows:

## THE AMERICA I BELIEVE IN

Almost every American is taught from an early age to recite the Pledge of Allegiance by heart, but how many actually know it by heart? Most people don't think twice about what the words really mean.

The first phrase says, "I pledge allegiance," meaning we personally, solemnly promise loyalty, dedication, devotion, honor, and obedience. The next phrase says, "to the flag, of the United States of America" so we aren't just promising these to just anyone, but to the people of our country. All those who fought for freedom in the American Revolution against Britain, the Civil War to stop slavery, and in the war that's going on right now in the Middle East to protect our rights from those who want to take it away from us. The America I believe in consists of keeping our promises to our country and our loyalty to what our flag stands for.

The phrase of the pledge that says, "and to the Republic for which it stands" means in addition to pledging for allegiance, we pledge to a government by the people, for the people, and in the interests of the people because the country of America belongs to the people. "One Nation" means we are together as one country; we are not divided by our beliefs, race, gender, or political party, we are together as one. I believe that our whole country can come together as a team because that is what we really are, but that will not be possible unless we set aside our differences and treat each other as one of our team members, with kindness and respect. "Under God" means we are covered by the Holy Father, and if He thinks our country is worth protecting, then it must be worth coming together for as one team.

"Indivisible with liberty and justice for all" means we are inseparable with independence and integrity for as long as our country is complete. The America I believe in consists of not giving away or letting go of our freedoms that we fought for and worked hard for as one undivided nation.

The America I believe in is powerful, respectful, and we are a team. I believe America is the country we make it. Working together, we can make it the country that the writers of the Pledge of Allegiance saw it as so many years ago.●

#### RECOGNIZING EIGHT MAINE HOSPITALS RECEIVING THE LEAPFROG GROUP'S TOP HOSPITAL AWARD

● Mr. KING. Mr. President, today I wish to recognize the eight Maine hospitals being awarded the Leapfrog Group's Top Hospital Award. I am proud of the work that our State's medical institutions have done to attain the highest standards of hospital quality and safety. St. Mary's Regional received the Top General Hospital Award, and Bridgton Hospital, Charles A. Dean Memorial Hospital, LincolnHealth, Mayo Regional Hospital, Pen Bay Medical Center, Sebasticook Valley Health, and Stephens Memorial Hospital received the Top Rural Hospital Award.

The Leapfrog Group is an independent hospital watchdog group, working with hospitals around the country to discover and recognize the top performers. The surveys they conduct compare hospitals' performance "on national standards of patient safety, quality, efficiency, and manage-

ment structures that prevent errors, providing the most comprehensive picture of how patients fare at individual institutions." These rigorous standards have been used to vet thousands of hospitals across the Nation, and these eight Maine facilities have proven themselves worthy of recognition. The standards, quality, and safety that these hospitals have exhibited is emblematic of the work ethic and of the values that make Maine such a great place. As such, they contribute to Maine business's storied legacy of dedication to quality and high standards.

The people of our country depend on the efficient and quality functioning of health centers, and these eight Maine hospitals have proven their great commitment to quality care. Thanks to their continued efforts, individuals and families across the State of Maine have access to much-needed services—and the entire State is stronger because of it. The work of these hospitals serve as a shining example that I hope will be emulated across the State of Maine and the Nation, as all Americans deserve access to health care facilities with a strong track record of quality service and commitment to excellence.

I congratulate these eight Maine hospitals for their work providing high quality crucial health care services to the people of Maine and thank them for their pursuit of excellence. I am proud of these great Maine institutions and look forward to their continued success.●

#### REMEMBERING BRIGADIER GENERAL ROSANNE BAILEY

● Ms. MURKOWSKI. Mr. President, today I wish to honor the memory of Brig. Gen. Rosanne Bailey, U.S. Air Force, Retired. General Bailey, who was known simply as "Ro," passed away on November 2, 2016.

Ro began her Air Force career through the ROTC program at Purdue University, where she earned a BS in industrial management from the Krannert School of Management. In 2005, she received the Krannert School's "Distinguished Alumni Award."

As an Air Force officer, Ro held significant positions in acquisition and logistics before assuming command level responsibilities. Before retiring, Ro served as commander of the 435th Air Base Wing at Ramstein AFB in Germany and as commander of the Cheyenne Mountain Operations Center in Colorado Springs.

One of the stops along Ro's distinguished Air Force career was Eielson Air Force Base near Fairbanks, AK, where Ro served as commander of the 354th Logistics Group from 1996–1998. Following her retirement from the Air Force, Ro returned to interior Alaska to accept a series of executive positions at the University of Alaska Fairbanks.

In 2006, she was named vice chancellor for administrative services. Two

years later, she became involved in the university's efforts to develop a niche in unmanned aerial systems. Her initial position was special projects manager for unmanned aircraft and rocket launch support in 2008.

Ro's success in that position led the University of Alaska Board of Regents to create the Alaska Center for Unmanned Aircraft Systems Integration in 2012. Ro was named deputy director of the center. She was instrumental in writing the proposal that created the Pan-Pacific UAS Test Range Complex, which is one of only seven FAA-approved unmanned aircraft system test sites in the Nation. Leading the center during the difficult early years, she left her mark on the unmanned aircraft industry.

She was also active in the interior Alaska community as a commissioner of the Steese Fire District and an elder of the First Presbyterian Church of Fairbanks.

Ro's passing is a great loss to her many friends in the UAS world, at the University of Alaska, and in the broader interior Alaska community. I was privileged to know Ro and am grateful for that opportunity.

Thank you for the opportunity to celebrate the life of Ro Bailey today in the U.S. Senate.

#### REMEMBERING RICHARD JOHNSON AND TRIBUTE TO PAT JOHNSON

● Mr. NELSON. Mr. President, I rise today to recognize the late Richard Salisbury Johnson, Sr., and his wife, Patsy Ann Seaton Johnson, for their contributions to the betterment of Palm Beach County, FL.

Richard, Pat, and their families have been a part of the Palm Beach County community for decades. Both Pat and Richard were born in West Palm Beach. Richard's great-grandfather arrived on Lake Worth in the early 1880s, and his father worked in the historic 1916 Palm Beach County Court House. Pat's family moved to the area in 1928. Today, the family still owns the Johnson Farm in Pahokee.

Through the years, the philanthropy of Richard and Pat Johnson has benefited healthcare and education through many organizations, including the Rehabilitation Center for Children and Adults and the Brady Urological Institute at Johns Hopkins University. At Duke University Medical Center, they established the Richard and Pat Johnson University Professorship in Cardiovascular Genomics and both sat on the board. In addition, Pat has chaired many events for St. Mary's Medical Center, where Richard served as board chair for over a decade. Palm Beach Atlantic College honored Richard with the American Free Enterprise Medal in 1995 and recognized Pat with its Women of Distinction Award in 2001.

With a shared vision and extraordinary generosity, Richard and Pat committed to opening a museum to share their local history. They turned