

and promised that together the Castleton community would take action, and make history. He promised that together they would attract high quality students, invest in their education and in their experiences, improve their campus, and support each other for the benefit of Vermont.

During Wolk's tenure the university invested nearly \$100 million in infrastructure improvements, expanded academic offerings at both the undergraduate and graduate levels, and expanded co-curricular activities, which has transformed what was once considered a "suitcase campus" into a model for vibrancy and engagement across the state and region.

"Castleton has never been in better shape, thanks to President Wolk's visionary and passionate leadership," said VSC Chancellor Jeb Spaulding. "People who visit the campus for the first time in a while are amazed at the transformation that has taken place during his tenure. It will be impossible to replace Dave and we will miss him greatly, but he will leave Castleton with a very strong foundation for success into the future."

Since 2001 Castleton has increased its enrollment by more than 75 percent, more than doubled its athletic offerings, built or renovated every building on campus, and expanded into nearby Rutland to offer students better connections with area businesses, schools, hospitals, and non-profits in an effort to enhance the Castleton student experience. Recently, the university has taken over operations of the Rutland Economic Development Corporation, a partnership unlike any other in the country, which has deepened the university's commitment to being an economic and intellectual driver in the community while creating strong outcomes for its students.

In 2009 Wolk ushered in the Castleton Student Initiative, a \$25.7 million project which reinvigorated student life and learning and changed the face of campus. The largest investment in the history of Castleton, and the Vermont State Colleges, it included improvements and additions to nearly every aspect of student life including athletics, the campus center, and the arts. The crown jewel of the project, Spartan Stadium, is one of the finest multi-use facilities in New England and has been central to the growth of Castleton's athletic programs, as well as providing a venue to grow Castleton's reach throughout the state and beyond.

Currently nearing the midpoint of the university's second ten-year plan, the Castleton Plan, Wolk has most recently overseen additions in graduate education, enrollment increases, a greater presence in Rutland, and a focus on increasing international recruitment. All of these changes culminated in what proved to be one of the most historic days in the institution's storied 230 year history when on July 23, 2015 the VSC Board of Trustees unanimously voted to modernize the name to "Castleton University." At the time, Wolk said the name was both aspirational and inspirational, as the community set forth to achieve the goals of the Castleton Plan.

"Dave's leadership, not just at Castleton but also among the VSC Council of Presidents and Board of Trustees, will be greatly missed," said VSC Board Chair Martha O'Connor. "He leads with his heart, cares deeply about the state and its students, and has positioned Castleton well for far reaching success now and in the future which will benefit our state for years to come. The board, and I personally, cannot thank him enough for his private candor, public support, and meaningful friendship."

Wolk was born and grew up in Rutland. He graduated from Rutland High School and then Middlebury College with a degree in po-

litical science. He earned a master's degree in educational administration and planning at UVM and a certificate of advanced graduate study at Harvard University. During his professional career he has served as a school principal, superintendent, Vermont's Commissioner of Education, Vermont State Senator, and on more than 40 boards and commissions, chairing several of them. He plans to continue his life of public service in a variety of ways going forward.

RECOGNIZING JASPER HILL FARM

Mr. LEAHY. Mr. President, as in so many rural States, small businesses make up the backbone of Vermont's economy and communities. Countless Vermont businesses develop and manufacture a wide array of products, ranging from our thriving craft beer industry to Vermont-made peanut butter, candles, chocolates, and cheeses. I would like to take this opportunity to recognize one of Vermont's outstanding small businesses, Jasper Hill Farm. A small, rural creamery in the Northeast Kingdom, Jasper Hill Farm exemplifies our State's essential balance of innovation and tradition. Andy and Mateo Kehler have worked for more than 15 years to make the best cheese possible, all while remaining true to their Vermont roots.

Now an award-winning artisan cheese business, Jasper Hill Farm began two decades ago when the brothers Kehler pooled their resources to buy a small farm in rural Greensboro, VT. They decided to try a new model of small-scale, value-added dairy farming that would transform raw milk into a more valuable product before leaving the farm. To do so, Mateo and Andy built a creamery with space to age cheese next door to the barn. After 5 years of hard work, the brothers finally had their first marketable cheese.

What started as a few racks of cheese with a couple of direct customers quickly expanded, as did the farm's notoriety. Within 3 years, Jasper Hill Farm took home "Best of Show" at the American Cheese Society Conference. Despite their hard-earned success, Andy and Mateo continued with their vision of increasing access to value-added production for all interested farmers. They took new measures to create opportunities for community success, opening their space to other cheesemakers. Now, the creamery is home not only to numerous cheese caves, but to a modern laboratory where scientists work to create cheese starter cultures. Years of research have enabled the creation of better cheese, and Jasper Hill Farm has become a magnet for other artisan cheesemakers along the way.

Andy and Mateo have created an outstanding business that is rooted in the Vermont values of hard work and perseverance, while emphasizing the importance of community. Their efforts to reinvigorate the State's dairy industry have contributed to our State's identity and culture, as well as our agricultural traditions. I am proud to fea-

ture the work of Jasper Hill Farm at our annual Taste of Vermont event, and I look forward to seeing what their future brings.

Mr. President, I ask unanimous consent that a New York Times article about Jasper Hill Farm be printed in the RECORD.

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

[From the New York Times, Feb. 6, 2017]

SMALL CHEESE MAKERS INVEST IN A STINKY SCIENCE

(By Larissa Zimmeroff)

GREENSBORO, VT—There's no sign announcing that you've arrived at Jasper Hill Farm, a creamery in the Northeast Kingdom, as Vermonters call that end of their state, but you can't miss it. The main barn is painted midnight blue with a giant cheese moon and cows floating happily in space. Blasted into the hillside is a concrete bunker with seven cheese caves radiating from a central core.

There's one other surprising detail: a modern two-room laboratory filled with microbiology equipment and staffed with scientists.

Why does a small, rural creamery invest in technology for what has long been a low-tech product? Because it doesn't have 500 years to learn what its European counterparts already know: the biological intricacies of how to make the best cheese in a particular place. And because the same diversity of microbial cultures is not available in North America.

"Building a lab might seem extravagant or of questionable value, but what we get as a business over two, three, four generations—it's a no-brainer," said Mateo Kehler, who owns the farm with his brother, Andy.

The making of cheese depends on the contribution of myriad microbial actors. Both yeast and bacteria are components of the starter cultures that help turn milk into solids, and those solids into cheeses with distinctive aromas, flavors and textures that are hard to resist. The interplay of these species, while understood in a basic sense, is now receiving renewed scientific scrutiny and appreciation in the United States.

Unlike their peers in Europe, who benefit from centuries of tradition and from government support for research, American farmstead cheese makers have typically gone it alone. Starter cultures are a particularly vexing ingredient. The only three domestic suppliers, including DuPont and Cargill, are multinational corporations better known for chemicals, which has limited the number of available cultures and caused discomfort in a field that strives for individuality.

But now several small cheese producers are working with scientists to develop their own starters and use microbiology to create better cheeses.

Murray's Cheese is working with Rockefeller University to learn more about the microflora in its cheese caves in Long Island City, Queens. Uplands Cheese Company is working with the Center for Dairy Research at the University of Wisconsin to create a new soft cheese, its first in seven years.

But perhaps none have taken on cheese science as rigorously as Jasper Hill. Its laboratory, opened in 2013, has become a hub for other cheese makers seeking help and insight.

When the Kehler brothers began making cheese in 2003, their aim was to invigorate the local dairy industry, which was, and still is, struggling. They started on their path to applied science in 2010, when Rachel Dutton,

a Harvard scientist, decided to use cheese as a model to research how small microbial communities interact; she focused on the composition of cheese rinds.

Her first contact in the cheese business was Mateo Kehler, who taught her to make cheese and then helped her reach out to more than 100 other producers for samples. The response was overwhelming. "I don't think she realized how excited the artisan cheese industry was going to be," Mr. Kehler said.

In 2014, Dr. Dutton published her findings in the journal *Cell*. Working with Benjamin Wolfe, a postdoctoral researcher, she reported that the environment (cows, cheese caves, pastures) and methods (washing, salting, managing acidity) were as important to the development of cheese rinds, if not more so, than the ingredients.

This was a revelation. With this new scientific proof in hand, the Kehlers stopped adding starter cultures to Winnimere, one of their most popular raw-milk cheeses. "What we were adding wasn't growing, and when we stopped adding that, the cheese ripened more gracefully and deliciously," Mateo Kehler said.

Their pasteurized cheeses, though, still needed starters because pasteurization kills bacteria both good and bad for cheese. So they began making starter cultures from bacteria in their own milk supply.

Besides ending their reliance on big business, this has allowed the brothers to create a cheese that can come only from a singular place: Greensboro, Vt.

An on-site laboratory has its perks. In addition to having staff members who deeply understand microbiology, Jasper Hill Farm has become a magnet for researchers near and far. Now working there are an engineering intern from Brittany, France; a local microbiologist; and Panos C. Lekkas, a food microbiologist who has investigated the best ways to feed, tend and milk a cow for cheese production.

Dr. Lekkas, who was hired in November to work full time at Jasper Hill, collaborates with Dr. Dutton, now at the University of California, San Diego, and with Dr. Wolfe, who leads a microbiology laboratory at Tufts University.

In addition to helping improve food safety procedures at the 85-person Jasper Hill Farm, Dr. Lekkas is overseeing the development of a new cheese—a French Camembert style that for now the team is calling Wild Moses.

Dr. Lekkas was told that it takes eight months to bring a new cheese to market. "Mateo wants me to do it in three," he said. With science comes speed.

In order to make a soft pasteurized cheese that does not rely on corporate additives, the scientists sampled 300 promising strains of yeast and bacteria, all pulled from milk from Jasper Hill's own 250 cows.

What makes a homegrown starter promising? Sometimes it's the color of the microbes in a petri dish, but smell, too, can be telling. The group sniffed the samples and noted any pleasing aromas: Play-Doh, Concord grapes, tomato juice, clams, Kraft American Singles. Dr. Wolfe's lab ran a full genomic sequencing on the 15 top contenders, which will provide a blueprint for understanding how these strains are related to, or differ from, other cultures in the cheese world.

Making funky cheese is tricky, even for scientists. "There are subtle variations in flavor and aroma that you perceive in cheese," Dr. Wolfe said. "We want to understand what drives that variation." With Dr. Wolfe's genomic data, the team can track the microbes through the entire cheese-making process.

In November, the first batch of cheese was produced using five strains from the original

15 parent cultures—two yeast-based and three bacterial. New batches are being made every two weeks using different combinations, and every 10 days, each will be tasted to see whether it is on target for the "deliciousness factor," Jasper Hill's zero-to-10 grading system.

Seven or above is pretty good. Eight is out of this world. Tens are likely to be bestowed only outside the farm: Jasper Hill's Harbison cheese recently took Super Gold at the World Cheese Awards in Spain.

"I will be happy with a seven," Dr. Lekkas said.

MONTENEGRO'S ACCESSION INTO NATO

Mr. KING. Mr. President, today I wish to recognize the Senate's historic vote to ratify Treaty 114-12, Protocol to the North Atlantic Treaty of 1949 on the Accession of Montenegro. This represents an important step forward in Montenegro's bid to join the North Atlantic Treaty Organization, NATO.

Maine has strong ties to Montenegro through the National Guard's State Partnership Program, which pairs State National Guards with partner nations around the world. Both parties forge an enduring relationship over the years through training exercises, military-to-military engagement, and security cooperation activities. These relationships are critical to our national security; they improve the capacity of friendly militaries, enhance our interoperability as allies, and allow us to promote our values in emerging nations. Furthermore, they provide members of the Guard with unique opportunities that make them more skilled military professionals and more experienced citizens.

The Maine National Guard partnered with Montenegro in December 2006, just 6 months after Montenegro declared its independence. In the decade since, the Maine National Guard has advised and assisted Montenegro as the young nation has transformed its military, transitioning to an all-volunteer force and contributing troops to the coalition fighting in Afghanistan. This relationship has expanded beyond the military dimension: the Maine Marine Patrol has trained with the Montenegrin marine police, and Mainers have worked with numerous Montenegrin governmental agencies to improve their disaster preparedness and response. Through numerous joint exercises each year in both Maine and Montenegro, Mainers have developed close, lasting relationships with their Montenegrin counterparts.

Montenegro joined the State Partnership Program expressly as a means of achieving their desired accession to NATO. The Senate's ratification of Montenegro's membership bid reflects the hard work and enormous growth that Montenegro has achieved in the last 10 years. Mainers should be proud of the support and training that they have offered during this time. Maine stands beside Montenegro as it takes a major step toward NATO membership,

pleased to continue our partnership in the future.

WOMEN'S HISTORY MONTH

Mr. CARDIN. Mr. President, today I wish to join the American people in celebrating Women's History Month. I would like to begin that celebration by paying homage to several women whose ingenuity and inventions have shaped modern society, but who, like innumerable women throughout history, have not received the credit or recognition they are due.

Katherine Blodgett is a good place to start. In 1935, she invented the first transparent glass that eliminated distortion and glare. Before her, glass contained small bubbles and inclusions that was suitable for windows, but little else. Her method of producing and cutting glass revolutionized the material and is the reason we have camera lenses, microscopes, and eyeglasses today. Without her pioneering work, our ability to see and our ability to look into the universe would be degraded.

In 1942, the actress Hedy Lamarr and a partner were granted a U.S. patent for a secret communication system that involved manipulating radio frequencies to form an unbreakable code to prevent classified messages from being intercepted. The significance of her invention was not fully realized until the 1960s, when it was used by naval ships during the Cuban Missile Crisis. We were able to navigate that perilous nuclear threat successfully in part because of her self-taught inventiveness and skill. Lamarr's coded communications system has been used by numerous military agencies since.

Just 2 years later, in 1944, Grace Hopper made her own kind of history, becoming what many consider to be one of the world's first computer scientists. She invented the compiler that translated written language into computer code and coined the terms "bug" and "debugging." Fifteen years later, she led the team that developed COBOL, one of the very first programming languages.

More recently, in 1965, Stephanie Kwolek invented Kevlar. We know Kevlar best as the material used to manufacture bulletproof vests, protecting our police officers and first responders in their greatest moments of crisis, but Kevlar is widely considered to be one of the strongest, most durable materials ever invented and has become a critical component in the manufacturing of airplanes, boats, cars, and bridge cables.

I pause to honor these great inventors and scientists because their names should be familiar, but they aren't. As long as toxic, gender-role stereotypes persist, these women serve as important examples that such stereotypes are hollow and wrong. Women have been serving on the frontlines of war, science, and invention since long before men "allowed" them.