

aging parent, all labor has dignity. When work has dignity, hard work pays off for everyone, no matter who you are, where you live, what kind of work you do. Yet we know that for so many Americans, their work simply doesn't pay off like it should.

Look at what has happened in Minnesota, Ohio, and Rhode Island—and I know Senator GRASSLEY is coming out—and in Iowa. Look what has happened over the last 30, 40 years. Executive salaries have soared. CEO pay is up 1,300 percent since 1978—1,300 percent. Corporate profits have risen. Stock prices are up. Workers are more productive than ever before. But for decades—for decades—wages barely budged for most Americans. Their purchasing power has largely been flat for some five decades because Wall Street rewards corporations that raise prices without raising paychecks. Wall Street rewards stock buybacks. Wall Street rewards union busting. Wall Street really rewards shipping jobs overseas. Wall Street rewards automating jobs. Wall Street rewards outsourcing full-time, in-house work to contractors.

Wall Street analysts actually downgrade stock prices when American companies invest in American workers, in American production. If a company owns a new factory in Ohio, Wall Street might often downgrade its stock. If that same company instead buys back its own stock, sending 40 percent of the returns to foreign investors, Wall Street rewards it.

We work to change that. For the first time in far too long, we have a government on the side of workers. We have a dues-paying union member as Labor Secretary.

Contrast this Labor Secretary—a laborers' union activist who carried a union card before he came; I think he still does as Secretary of Labor—contrast that with the Trump Secretary of Labor, who worked for one of the major world leaders in union busting and who made millions of dollars a year by busting unions.

We took on Big Oil—I am sorry. We have a National Labor Relations Board actually looking out for workers and willing to go after union busting. We passed the most pro-worker infrastructure bill ever, the strongest “buy American” provisions ever in a piece of legislation. We have taken historic steps to put workers first, to invest in American workers, to make our economy work for every American, not just CEOs and not just Wall Street.

That is what you came to the Senate from Minnesota for, and that is what Senator WHITEHOUSE came from Rhode Island for—to make these fights.

We passed the CHIPS Act to bring our supply chains home, to bring down prices for American families, and to create thousands—tens of thousands of good-paying union jobs in Ohio and across the country.

This groundbreaking that President Biden and I and Congressman RYAN and others are going to do this Friday in

Licking County, OH, will mean, at a minimum, 5,000 good-paid, union, building trades jobs—carpenters, electricians, pipefitters, laborers, ultimately millwrights, so many others—at least 5,000 over the next 2 or 3 years that will last at least for 10 years.

Passing the CHIPS Act brings our supply chains home to bring down prices for American families. We passed the Inflation Reduction Act, taking on three of the most powerful special interests in Washington. We took on the big drug companies, Big Pharma, to bring down drug prices. We took on Big Oil to lower energy prices and create jobs, union jobs, in the industries of the future. We took on Wall Street, finally taxing stock buybacks that reward CEOs and executives at the expense—always at the expense—of workers and jobs.

These are big wins for workers—together, the biggest steps we have taken in decades to create an industrial policy that puts our most valuable resource—American workers—first. It counters the business model where corporations hopscotch the globe in search of lower wages and lower wages and lower wages.

From the infrastructure bill, the CHIPS Act, the Inflation Reduction Act, we have laid down a new marker. The technology of the future, from semiconductors to batteries, to electric vehicles, will be developed in America, made in America by American workers.

It hasn't been easy. Our work is far from finished, but I am optimistic. I see more momentum behind the labor movement than at any time in my career. All over the country, more and more workers are seeing that unions are the best way to have a voice, from Starbucks to Amazon. Seventy percent of Americans—I don't ever remember it being that high—70 percent of Americans approve of unions; for sure, the highest level of support in 50 years.

More people than ever want to join a union. They know that carrying a union card means higher wages. It means better benefits. It means better working conditions. It means more control—particularly for young families or families taking care of an aging parent—more control over your schedule.

We know what workers are up against when they organize. Corporations unleash all their power to fight their own workers—too often, illegally. It is why I will never stop fighting to pass the PRO Act to finally level the playing field between workers and corporations in union organizing.

This week, we honor the workers who built this country. We recommit ourselves to the fights ahead because when work has dignity, every American is paid the living wage they have earned. When workers have dignity, all workers can afford childcare and healthcare and housing. When workers have dignity, American workers have retirement security and paid leave and power over their schedules and their lives—

because when you love this country, you fight every day for the people who make it work. That is what the labor movement has done for a century; it is what I will continue to do.

REMEMBERING DAVID KISKA

Madam President, I ask my colleagues to join me in honoring Ohioan David Kiska, a Korean war vet, a tank commander, and a decorated war hero.

Mr. Kiska served our country by enlisting in the Army and fighting in Korea. He fought bravely in the Battle of Outpost Harry and many other battles—that battle, one of the most devastating of the war. After 8 days, he and his fellow soldiers prevailed, securing a strategic military route despite being significantly outnumbered. The Battle of Outpost Harry is remembered as an outstanding military feat of the Korean war.

When David returned home to Ohio, he worked at the Thew Shovel Company in Lorain and raised a family. His service to our State and to fellow veterans never ended. He became a director of the Lorain County Veterans Services, where he worked for 20 years as head service officer.

Ohio is blessed in our 88 counties that each of our 88 counties has a veterans service officer. Cuyahoga and Franklin have dozens of people serving. In small counties like Vinton and Noble, there is maybe only one veterans service officer, but they are always there every day to serve veterans.

David wanted to make sure in that job that every veteran received his or her full benefits, regardless of when and where they served their country. He helped with paperwork. He supported veterans through career transitions.

For David, the job never ended there. He took veterans out to lunch, paying out of his own pocket often. He visited sick and injured vets just to keep them company—a friendly face to help through hard times. Every Memorial Day, he volunteered to put American flags on the graves of veterans.

That was how David Kiska lived his life. He fought with bravery; he gave back selflessly. He fought with bravery; he gave back selflessly.

Our thoughts are with his family. We recommit ourselves, as we did with the Heath Robinson PACT Act, to following his example of serving those who have sacrificed so much for our country.

Madam President, I know that Senator GRASSLEY will speak in a moment.

LEGISLATIVE SESSION

MORNING BUSINESS

Mr. BROWN. Madam President, I ask unanimous consent that the Senate proceed to legislative session and be in a period of morning business, with Senators permitted to speak therein for up to 10 minutes each.

The PRESIDING OFFICER. Without objection, it is so ordered.

RECOGNIZING THE CONTINUED SUCCESS OF ANIMAL FARM BUTTER

Mr. LEAHY. Madam President, in my home State of Vermont, where there are more cows than people, the local dairy industry is the bedrock of our communities. From Derby to Pownal, small dairy farms provide honest jobs and produce fine dairy products sought after by Michelin Star restaurants across the country. These farms also provide the beautiful backdrop of green pastures, grazing livestock, and the iconic bright red barns that attract hundreds of thousands of visitors to our picture perfect little State every year.

Unfortunately, due to the COVID-19 pandemic, consolidation within the agriculture industry, falling milk prices, supply chain delays, and the rising costs of equipment and other goods, small dairy farms have been hit hard. These difficulties, both longstanding and recent, continue to lead some lifelong Vermont dairy farmers to move on to other careers or to retirement, where they are often faced with the difficult decision to either sell their business and livestock to large, industrial factory farms, or undertake the difficult journey to find a local farmer who can take on their business and beloved cows.

Today, I would like to highlight a piece of good news from the Vermont small dairy industry, a story of how the retiring founder of the most sought-after small-batch cultured butter operation in the country found a graduate of the University of Vermont's animal science program to continue a famous Vermont tradition. Together, Vermonters Hilary and Ben Haigh, learning from Shoreham's own Diane St. Clair, have continued a boutique butter business—yet another example of Vermont perseverance, and the high-quality products coming from Vermont's small family farms, like the Animal Farm Creamery.

I ask unanimous consent that the June 10, 2022, New York Times article titled "America's Most Luxurious Butter Lives to Churn Another Day" 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, June 10, 2022]
AMERICA'S MOST LUXURIOUS BUTTER LIVES
TO CHURN ANOTHER DAY
(By Melissa Clark)

SHOREHAM, VT.—In a wooden barn perched on a grassy hill, some of the most celebrated cows in the dairy business—the bovine royal family of American fancy butter—sampled hay in their new abode.

Diva, the bossiest of the group, hovered regally over the shy, gentle Cinnamon. Lying down were Ruby and Lacy, who were chewing cud over their folded forelegs. Rutabaga, May and Patch ruminated impassively as Dell peed, effusively, in greeting.

A few months earlier, in February, the herd's former owner, Diane St. Clair, loaded them onto a trailer and drove them seven miles down the road from her Animal Farm

Creamery in Orwell, Vt., to Rolling Bale Farm in Shoreham, a 100-acre organic property nestled into a clearing about an hour south of Burlington.

"That was a hard day," Ms. St. Clair said. "But there was no way for me to continue."

Ms. St. Clair had spent the previous 22 years making the most sought-after small-batch cultured butter in the United States. It's the same butter that the chef Thomas Keller serves at the French Laundry and Per Se—and that retails for an eye-popping \$60 per pound.

But at 65, she was ready to retire. Decades of twice-daily milking, barn mucking and hoisting 70-pound jugs of fresh milk into the butter churn had taken a toll on her back. Her husband, Al Clarisse, a large-animal veterinarian who was her only helper, had developed knee problems. And although her heart still clung to her cherished Jersey cows (her "other family," as she called them), her creative urges had shifted from butter to a new, more sedentary, but just as aromatic, passion: blending exclusive perfumes.

The question was, would she be able to find the right people to take on her treasured herd and her churn? Or would her extraordinary butter, with its subtle nutty, grassy flavors that changed with the seasons, simply disappear?

For many small dairies in Vermont, retirement can be a heartbreaking matter of selling off cows and equipment to large agribusinesses and calling it quits. In 1969, Vermont had 4,017 dairy farms, most of them small, family-run operations. By 2020, that number had dropped by 84 percent to 636, with many having consolidated to benefit from economies of scale.

Even at farms where the next generation wants to step up, dairy farmers are finding it increasingly difficult to make a living. A national oversupply of milk, made worse during the pandemic, brought down prices to the point where it may no longer make financial sense to keep going.

All of this has caused the demise of many beloved farms and dairy products, including the prizewinning cheeses from Orb Weaver Creamery, whose owners spent years trying to pass on their dairy to young cheesemakers before finally having to sell off their last cow and close down. This was something Ms. St. Clair intended to prevent: Keeping her business intact and her bovine "other family" together—and far from any industrial mega-farms—was her top priority.

"I wanted my cows to go to a farm that would treat them like I did, with people who would know their names, and who would name their calves," she said.

Happily, Ms. St. Clair's story is a rare piece of good news in the world of small dairies. It's an example of how one single-minded, cow-loving farmer was able to create a market for the kind of handmade cultured butter that had nearly gone extinct in the United States. Then, through a combination of resolve and serendipity, she was able to pass that business to a young family with exactly the right kind of grit, experience and disposition to carry it on. And they happened to live just down the road.

Building a Better Butter

"I wanted my cows to go to a farm that would treat them like I did, with people who would know their names, and who would name their calves," she said.

Happily, Ms. St. Clair's story is a rare piece of good news in the world of small dairies. It's an example of how one single-minded, cow-loving farmer was able to create a market for the kind of handmade cultured butter that had nearly gone extinct in the United States. Then, through a combination of resolve and serendipity, she was able

to pass that business to a young family with exactly the right kind of grit, experience and disposition to carry it on. And they happened to live just down the road.

When Ms. St. Clair started Animal Farm in 1999, she knew she wanted to raise Jersey cows. With them came a seemingly endless river of milk that needed a purpose.

"Everyone else in Vermont was doing cheese," Ms. St. Clair said, "I saw a niche with butter." Specifically, the kind of tangy, high-fat, marigold-colored butter she'd eaten in Europe, for which the ultra-creamy milk her Jersey cows produced was perfectly suited. (Most dairy cows in the United States are Holsteins, which yield a larger quantity of milk with a lower fat content.) Back then, no one she knew in the United States was making small batches of European-style butter from their own cows, and there were no guidelines for how to do it. The nearby Vermont Creamery had started making European-style butter a year earlier, in 1998, but from purchased milk, which, like making wine from purchased grapes, puts the agricultural part of the equation out of the producer's control.

Besides, Ms. St. Clair said, "I was in it for the cows."

Relying on out-of-print dairy manuals from the 19th century, she eventually figured out that culturing the cream before churning it, a process also called clabbering, vastly improved both the taste and the texture, making the end result thicker and more pliant, and adding a pleasing nuttiness.

Culturing is a standard practice for premium butter in Europe, and it was in the United States as well before the widespread industrialization of the dairy industry shifted to uncultured "sweet" butter, those pale, bland sticks in the supermarket, because it was faster and cheaper to produce at scale. (The intense labor involved in producing small quantities of handmade butter from Ms. St. Clair's own Jersey cows, along with high demand from luxury restaurants, accounts for the extravagant price tag.)

Once Ms. St. Clair was satisfied with her experiments, she overnights a sampler 3,000 miles away to a famous chef she'd never met, along with a handwritten letter requesting his feedback. Thomas Keller remembered the moment well.

"Diane sent me five little knobs of misshapen butter in a Ziploc bag," he said. "I called her immediately and said, 'How much do you make? We'll buy it all.'"

Eventually, she built a small dairy near the barn, brought in a few more Jersey cows and, still working mostly by herself and by hand, increased production to 100 pounds of butter per week and the plush, lightly sour buttermilk that was its byproduct.

This was the business she had needed to sell. Ben and Hilary Haigh, both 33, of Rolling Bale Farm turned out to be the ideal buyers.

GREENER PASTURES FOR A CHERISHED HERD

Hilary Haigh has always been "a little obsessed with butter," she said.

When she was studying animal science at the University of Vermont, her brother gave her a countertop butter churn, which she used for years before switching to a food processor when she and Ben married.

The couple met, coincidentally, at Animal Farm when they were both in college. Ms. Haigh, who grew up on a nearby farm, was cow- and house-sitting for Ms. St. Clair. Mr. Haigh was helping his uncle build the dairy's roof.

The two started Rolling Bale Farm in 2014, raising pastured beef, chicken and lamb to sell at the local farmers' market. They also kept a family cow to provide plenty of milk to drink and to feed Ms. Haigh's churn.