

a master's in management and public administration from Florida International University. He began his Customs career in 1972 after serving his country for 2 years in the U.S. Army, including a combat tour of duty in Vietnam. After service in a number of important management roles, Charles Winwood was chosen as Deputy Commissioner on June 5, 2000.

Customs was formed in 1789 and is our Nation's oldest law enforcement agency. Mr. Winwood's dedication to duty has added yet another chapter to the agency's long, proud history. As he ends his service to our Nation, I ask the Senate to join me in thanking Mr. Winwood and wishing him a long, happy and satisfying retirement.●

#### CONGRATULATIONS TO TECO COAL

● Mr. BUNNING. Mr. President, I rise today to congratulate TECO Coal of Somerset, KY on winning the 2002 PRIDE Rogers-Bickford Environmental Leadership Award. This award, named for my good friend and fellow Member of Congress HAROLD ROGERS and Kentucky Natural Resources Secretary James Bickford, is presented to individuals and companies throughout the Commonwealth who have proved their commitment to making Kentucky an environmentally cleaner and safer place to live.

TECO Coal was specifically honored for their involvement in community service. TECO provided quality equipment, garbage bags, and plenty of manpower for multiple cleanup activities in Letcher, Perry, Pike, and Whitley Counties at a cost of over \$100,000. The company also sponsored a televised volunteer of the month recognition program on behalf of PRIDE.

Since 1908, TECO Coal has helped communities throughout Kentucky thrive in terms of economic growth, and now they have demonstrated their commitment to making the entire Commonwealth environmentally safe for current and future generations of Kentuckians.●

#### COMMENDING TOM AND SALLY FEGLEY, OWNERS OF TOM AND SALLY'S HANDMADE CHOCOLATES

● Mr. LEAHY. Mr. President, I rise today to commend Tom and Sally Fegley, owners and operators of the award-winning Tom and Sally's Handmade Chocolates. For over a decade, Tom and Sally have been making world-class chocolates at their Brattleboro, VT, facility.

Leaving corporate positions in New York, the Fegleys started anew in Vermont with the dream of making high quality chocolate. Starting in 1989, with little knowledge of the chocolate business, the Fegleys volunteered their time as apprentices with a Jersey City chocolatier. After learning the trade, the Fegleys remodeled a vacant warehouse in downtown Brattleboro to

house their new business. Through trial and error over the years, the Fegleys have developed and perfected their superb technique for making fine chocolates. Their diligence, passion, and entrepreneurial spirit have been richly rewarded.

Tom and Sally's Handmade Chocolates is a true Vermont company. While building their business, the Fegleys have remained involved in their community, allowing school groups and tourists alike to visit their facility and learn about the chocolate-making business. Moreover, their efforts are incredibly innovative, incorporating traditional techniques for making fine chocolates with novelty packaging and light-hearted humor. No doubt, their success can be attributed as much to their creativity as to their business savvy. And with their long commitment to producing the best chocolate possible, they've brought their chocolates to the world through the Internet at [www.tomandsallys.com](http://www.tomandsallys.com).

Thirteen national awards and 1.5 million chocolate cow pies later, the Fegleys continue to make their amazing hand-crafted chocolate in Brattleboro. I am proud that my home State of Vermont has attracted and produced such outstanding entrepreneurs as the Fegleys.

I ask that a December article from the Rutland Herald be printed in the RECORD.

The article follows:

[From the Rutland Herald, Dec. 23, 2001]

#### CHOCOLATES AND LAUGHS

AT TOM AND SALLY'S HANDMADE, THE SWEETS ARE SPRINKLED WITH HUMOR

(By Ellen Ogden)

Most people will eat sweets any time of the year; but in the high spirit of the holidays, it would be tempting, if only it were big enough, to dive into a box of chocolates. Especially the handmade kind: hand-dipped and decorated with crystallized violets or fancy fillings, packaged as if each bite were a piece of gold. A joy to the eyes as well as the taste buds.

Chocolate is such a treat, you would think anyone who makes it for a living would have fun. "Truth is," says Sally Fegley, co-owner with her husband Tom of Tom and Sally's Handmade Chocolates, "many fancy chocolatiers take themselves way too seriously." Making world class chocolate involves more than just a devotion to the art. It requires expensive packaging and a marketing plan to match. But the Fegleys have learned how to play up the pleasurable side of making chocolate.

Tom and Sally's Handmade Chocolates are the best in their class—they've won 13 national awards—but many of their products are packaged in silly ways. For example, their best selling item is a chocolate cow pie, a loosely formed plop of rich Belgian chocolate mixed with a handful of nuts. The idea came to Tom one morning while shaving and they've sold over 1.5 million of these pies, expanding on the line to include a range of over 50 other animals. There are moose pies with almonds, sheep pies with hazelnuts and elephant pies with peanuts.

The irony is that Tom and Sally's Handmade Chocolates set out in 1989 to make serious chocolate. "We left high paying corporate jobs to move to Vermont and make

chocolate," explains Sally. Dressed in a floppy white chef hat, blonde hair curling out from around the sides and large gold hoop earrings, Sally Fegley laughs easily. Her buoyancy seems consistent with the delightful chocolate aroma that fills the air of their 11,000-square-foot warehouse. She and Tom are wearing matching outfits, white chef top with a chocolate brown apron, each with their names spelled out in big letters.

At age 42, they were too young for retirement, but they knew they wanted to live in Vermont. It is a classic story of a couple seeking a career change. They knew they would make a good team. They also shared a love of good chocolate. "We were convinced that there was no one in the U.S. who was making first-rate chocolate and we were determined to be the first," says Sally. While still holding their corporate jobs, they devoted a year to market research. They read, consumed and visited every chocolate venue around New York City.

And since they trained in corporate America, they are highly organized and goal oriented. "From the time we left our jobs and moved to Vermont, we gave ourselves three months to find a building, build the inventory and open the store doors," says Sally. Reading and eating chocolate is one thing, but actually making it was something else. They needed hands-on experience before the big move. They offered themselves as volunteers to several chocolate makers around New York to obtain some form of basic training. But they were rejected until they looked beyond the city, and found a three-generation family-run chocolatier in Jersey City who agreed to let them in on some secrets. The both began an apprenticeship to learn about chocolate.

Everything was moving along like clockwork. They left Wall Street where she worked at Bank of America and he was at Metropolitan Life. They found a vacant building at 6 Harmony Place in Brattleboro, formerly a bar and electricians' warehouse. "Right up until the opening day, every batch of chocolate we made failed," confesses Sally. It is clear she has told this story many times. Now that they have been in business for over a decade and have won those awards, it is easier to admit to early problems. "It was still perfectly edible and delicious, but no matter what we did, the chocolate kept coming out gray and streaky."

Before a chocolatier can mold the chocolate, the chocolate must be melted or tempered. This breaks the crystals and the butterfat; but it must be done at an exact temperature that matches the original chocolate. What the Fegleys had learned to make in Jersey City was based on a domestic chocolate, while what they selected for their Brattleboro operation was a premier Belgian brand, Callebaut. This brand has a more finicky tempering habit and wasn't responding to their learned methods.

"To me, having your own business means trying on all the knowledge and all the skills you've learned in your entire life," relates Sally, who called upon an eighth grade science class when the couple had to set up an experiment involving an empirical method and deduction. They set up the marble tables with candy-making trays and thermometers and filled each while keeping close tabs on the temperature and the procedure. They finally determined that the thermometers they were using had different calibrations. "Each batch was off by as little as two degrees, but this made all the difference."

They are now so confident of their method that they offer educational tours of the process to the public every day. Located five miles north of Brattleboro on Rt. 30, Tom and Sally's is a favorite site for school children who arrive by the busload. It is a pristine facility, with an open floor plan and

overhead signs explaining every step of the production. Large picture windows allow natural light, while a dozen employees are busy at the production and packing stations.

A typical tour begins in the back of the room, at the nine vats of melting milk, dark and white chocolate. Each vat holds between 125 pounds and 200 pounds of what many consider to be the finest chocolate in the world. Tom, the master of the production, is stationed at one marble table cutting slabs of caramel and marshmallow that will be combined into a layered candy and then hand dipped in dark chocolate. This, his favorite concoction, is dubbed Miss American Pie.

Sally explains that there are basically three methods of making Tom and Sally's Handmade Chocolates. They begin with shell molds, trays of high-grade plastic with decorative depressions. The molds are filled with liquid chocolate. Each chocolate piece is hand filled and hand painted, then cooled before another step in the process. It is an exceedingly skilled and time-consuming process. "The molds are imported from Europe," says Sally. "And they cost \$22 apiece. We have hundreds of them." The molds, as are all of their equipment and inventory items, clearly labeled and neatly stacked according to the design motif. The high-end confections that result from this molding process sell for \$34 per pound, about a dollar each.

A more mechanized method is done on what Sally loves to call the "I LOVE LUCY" machine. It is otherwise known as an enrober, a conveyor belt with a series of "waterfalls" allowing a cascade of chocolate during which each piece of fruit, cr me or chocolate filling is given a chocolate coating. "Remember the 'I Love Lucy' segment?" says Sally with a wide smile. "Where Lucy and Ethel reverse roles with Ricky and Fred? They take a job at a chocolate factory," she explains in vivid detail. Unfortunately, the conveyor belt starts running too fast and they have to determine what to do with all the chocolate. "There is little choice but to fill their mouths, stuff their pockets and hide chocolate in their shirts in a vain attempt to keep up with the output of the enrobing machine," says Sally. This skit encapsulates Sally's fondness for the machine—a comedy routine that reflects her own fun with chocolate.

Finally there is the funneling method, and this is where the cow pies fit into the story. Using a large metal funnel filled with warm, tempered chocolate and equipped with a wooden stopper, two-ounce globs of chocolate are "plopped" onto a marble table. It is cooled and hardened into a solid mound of chocolate, and then packaged in a clear plastic bag with a catchy novelty tag that describes the contents in a whimsical way. The cow pies began outselling the truffles.

Each year Tom and Sally do something new to make chocolate lovers laugh. In fact they are so good at the marketing that they've had to trademark everything to prevent other companies from using their ideas. "We just spent many thousands of dollars protecting our trademark on Chocolate Body Paint," says Tom, of a product that originated as a gag present for the president of the local Rotary Club. Packaged with a paint brush, the label on the treat reads "heat to 98.6 and apply liberally." It is essentially a delicious chocolate fudge sauce for ice cream, but the name was catchy and it sells the product.

While making the best chocolate in the world is still their goal, Sally admits that their typical customer is more interested in the funny packaging. Most of their novelty chocolates are sold wholesale to over 8,000 stores across the United States. "Our niche in the world of chocolate is that we are creative," says Sally. "The best thing about

having our own business is that we have the freedom to be creative," she adds. "Can you imagine trying to get approval to make something like chocolate cow pies in a corporate world?"

#### MONTANA'S YOUTH OF THE YEAR

• Mr. BURNS. Mr. President, it gives me great pleasure to bring to your attention today a story about a young man that I am proud to say is from Montana.

His name is Jerimiah Tretain and he is Montana's Youth of the Year.

Jerimiah has come from what I consider the "school of hard knocks." At a young age he was abused by his father, then moved with his mother and older sister to Montana. Life has been difficult for him and The Boys and Girls Club of Billings & Yellowstone County have helped him get through some times through anger management and counseling. They are a truly wonderful organization.

It humbles me to see such a brave man conquer so many obstacles and being steered in the right direction in order to achieve his goals and dreams to enter Montana State University in Bozeman, MT, in 2003 and eventually become an architect.

I wish Jerimiah all the success in the national Boys and Girls Club competition. You make Montana proud!

#### PUBLIC SERVICE RECOGNITION WEEK

• Mr. SARBANES. Mr. President, I rise today to honor and commend those who make up our Nation's workforce and who now, more than ever, make a vital contribution to the success of our Nation.

This week, from May 6th to the 12th, is Public Service Recognition Week, organized by the Public Employees Roundtable. The Public Employees Roundtable was formed in 1982 as a non-partisan coalition of management and professional associations representing approximately 1 million public employees and retirees. The mission of the Roundtable is to educate the American people about the numerous ways public employees enrich the quality of life throughout our Nation and advance the country's national interests around the world.

I am indeed proud to join the Public Employees Roundtable in their ongoing efforts to bring special attention to the dedicated individuals who have chosen public service as a career. This past year has demonstrated the crucial role of our Nation's public employees, and has highlighted the brave men and women who make up the public service workforce. On September 11th, it was the public employees of New York, Washington and Pennsylvania who responded to the tragic events of that day. And since September 11th, we have seen public employees playing a vital role in the fight against terrorism and in protecting our national secu-

rity. The response of our Nation to the attacks of September 11th demonstrates the true value of our public servants.

President Kennedy once stated:

Let the public service be a proud and lively career. And let every man and woman who works in any area of our Nation's government, in any branch, at any level, be able to say with pride and honor in future years: "I served the United States Government in that hour of our Nation's need."

September 11th was an hour of our Nation's need and our public servants rose to challenge. The first responders on the scene in New York, Washington and Pennsylvania didn't hesitate to put their own lives in jeopardy in the hopes of saving others. Many firemen died in the World Trade Center rushing in to help. Postal employees, too, continued to deliver the mail despite the loss of several of their number to the anthrax attacks last fall. And as our hour of need continues, public servants are everyday making our skies safer, investigating the acts of September 11th, and working to prevent further terrorist attacks. The remarkable bravery of these public servants is a testament to the character of our Nation's public workforce, of whom we can be infinitely proud.

The total impact of the work of public employees is impossible to measure. However, I believe very much that the United States will only continue to be a first-rate country if we have first-class public servants. On September 11th our public servants demonstrated that they were more than first-rate, they were heroic. It gives me great pleasure to extend my appreciation to such a worthy and committed group of men and women and encourage them to continue in their efforts on behalf of all Americans.

#### RETIREMENT OF CARROLL BEACH

• Mr. ALLARD. Mr. President, it is my honor today to acknowledge the retirement of Carroll Beach, president of the Colorado and Wyoming Credit Union Leagues.

Mr. Beach began his tenure with the Colorado league in 1973, and since that time has brought about significant progress with that organization. The total number of credit union members in Colorado has grown from 350,000 to almost 1.4 million. These are members who, like others nationwide, own and control their credit unions. During this same period, assets in Colorado credit unions have also increased from \$355 million to more than \$7 billion.

With great innovation, Mr. Beach has developed a variety of high quality, fairly priced programs, products and services over the years to meet the needs of credit unions and their members. In 1997 the Wyoming Credit Union League contracted with the Colorado League for management services. Since then, all staff and resources available to Colorado credit unions are also available to Wyoming credit unions.