

join me in celebrating National Girls and Women in Sports Day by supporting efforts to expand equality in sports participation and education for women and girls around the country.●

TRIBUTE TO JACK KING

● Mrs. FEINSTEIN. Mr. President, on behalf of myself and Senator BOXER, I join my colleagues in the House of Representatives, including Mr. COSTA, Mr. LUNGREN, Mr. CARDOZA, Mr. FARR, Mr. DENHAM, Ms. RICHARDSON, Mr. BACA, Mr. HERGER, Mrs. CAPPS, Mr. FILNER, Ms. LOFGREN, Ms. MATSUI, Mr. NUNES, Mr. MCNERNEY, Mr. THOMPSON, Mr. SCHIFF, Ms. LEE, Ms. LORETTA SANCHEZ, Ms. ESHOO, Ms. CHU, Ms. SPEIER, Ms. LINDA SANCHEZ, Mr. BECERRA, Ms. HAHN, Mr. SHERMAN, Mr. HONDA, Mr. MCCLINTOCK, and Mr. CALVERT, to pay tribute to Mr. Jack King on the occasion of his retirement from the California Farm Bureau Federation. For more than 35 years, Jack King has worked on behalf of our Nation's farmers and ranchers to ensure that they have a voice in our Nation's capital. His passion for agriculture has made him a strong and effective advocate for the American Farm Bureau Federation and the California Farm Bureau Federation.

Growing up on a dairy farm in Wisconsin taught Jack the value of hard work, and the important role agriculture plays in America—specifically when it comes to feeding and clothing our families and supporting our economy. Upon graduating from the University of Wisconsin, Jack began his career in agriculture with the university's cooperative extension office. Jack then went on to work for the Wisconsin Council of Agricultural Cooperatives and the Wisconsin Council of Agriculture. In 1973, Jack ventured west and joined the California Farm Bureau Federation as assistant manager of the information division.

Jack expanded his work with the Farm Bureau, and in 1985, he became news services director for the American Farm Bureau Federation. Based in Illinois, Jack managed internal and external communications and often worked in conjunction with the Washington, D.C. office to ensure that legislators were connected with farmers and ranchers. In 1994, Jack returned to California to serve as manager of the California Farm Bureau Federation's National Affairs Division. He served as a direct link between farmers, ranchers, and Members of Congress.

Jack's tremendous contributions and dedication can be measured in a number of ways. Notably, Jack made approximately 200 trips to Washington, D.C. His deep commitment was based in his belief that legislators needed to hear directly from farmers and ranchers in order to understand their contributions and the difficulties they face. Specifically, Jack has been dedicated to working on comprehensive immigration reform, natural resource regulations, and renewable energy.

Of course none of these accomplishments would be possible without the

love and support of Jack's wife, Mary Ann; their sons, Carl, David and Bryan; and two grandchildren.

We ask our colleagues to join us in recognizing Jack King's enthusiasm and work ethic. His devotion and loyalty to our Nation's farmers and ranchers make him a source of pride for our community, State and Nation. We thank Jack for his work on behalf of farmers and ranchers in California and all across the country, and wish him well in retirement.●

RECOGNIZING BULL JAGGER BREWING COMPANY

● Ms. SNOWE. Mr. President, as ranking member of the Senate Committee on Small Business and Entrepreneurship, I have heard time and again how difficult it is to start a business in our current economy. As the new year begins, I find it especially critical to honor those entrepreneurs, who in spite of these challenging times, are surmounting all obstacles to pursue the American dream of starting a small business. With this in mind, today I wish to commend and recognize the most recent addition to the renowned brewing family, the Bull Jagger Brewing Company of Portland, ME.

Bull Jagger opened in the fall of 2011 with two employees and a dream to produce high-quality lager. In a 1,500-square-foot space in Portland's Riverside Industrial Park, the two owners, Tom Bull and Allan Jagger, have begun producing the Portland Lager. In their small facility, they currently produce about eight barrels a week which makes approximately 1,800 bottles of the refreshing beverage. Their lager debuted at the Portland Harvest on the Harbor in October of 2011 to rave reviews.

This success is truly exceptional as only a few years ago, Tom Bull, a Bath native who has worked at local companies such as Gritty McDuff's and the former Stone Coast Brewing, was developing his own homemade beer and dreaming of opening a micro-lager business. Fortunately, after meeting through mutual friends and tasting Tom's homebrew, local businessman Allan Jagger was convinced that Tom's dream was worth pursuing. Together as partners, they decided to turn their aspirations into reality and venture into Maine's micro-brew market.

Across the State, both Tom and Allan found that Maine's micro-brew market lacked one particular beer variety—a micro-brew lager. While larger breweries all produce lagers, most micro-breweries shy away from lagers because of the increased length of brewing time in comparison to ales. Typically, lager has to sit in a cold cellar for several weeks to allow proper fermentation to occur. While this may have deterred other micro-breweries in the past, Bull Jagger believed their lager would be worth the wait, and they were certainly right. In true lager fashion, this small brewery allows their lager to ferment over 6 weeks, which is approximately a month longer

than traditional ales. This may have diminished the speed with which the product leaves the factory, but it certainly has not slowed down the consumption, as sales are continuing to grow.

As a new small business that has already distinguished itself in Maine's prominent micro-brew market, Bull Jagger is looking forward to producing additional varieties, including a Pilsner beer, in the near future. This small firm's attention to detail and initial success demonstrates the remarkable quality of their product. I am proud to extend my congratulations to Tom Bull and Allan Jagger for their tremendous efforts, and offer my best wishes for the continued success of Bull Jagger Brewing Company.●

TRIBUTE TO ERICA MARIE D'AQUIN

● Mr. VITTER. Mr. President, today I recognize Ms. Erica Marie d'Aquin, a bright and talented young Louisianian.

Each year since 1743, the carnival celebration known as Mardi Gras, French for Fat Tuesday, has been celebrated by the people of New Orleans. The season officially begins on January 6, the Twelfth Night of Christmas and the Feast of the Epiphany. Also recognized in many countries around the world with large Roman Catholic populations, Mardi Gras is the final blow out party prior to the ritual fasting of the Lenten Season, which begins on Ash Wednesday.

Over the many decades that New Orleanians have celebrated Mardi Gras, "krewes", or private Mardi Gras social organizations, have also contributed to the merriment and glee surrounding the festive season. In Greek mythology, Endymion was known for his everlasting youth and beauty. In 1966, the Krewe of Endymion was established and has annually paraded through the streets of New Orleans. Today, Endymion is known for being the largest parade in New Orleans, both for the number of members—2300—and also for the number of floats. This krewe has meant a lot to me since I had one of my first jobs as a high school student painting Endymion's floats—white primer only, as I wasn't trusted with colors.

During this, the Krewe of Endymion's 46th year, Ms. Erica Marie d'Aquin will reign as queen. Ms. d'Aquin is a senior at Archbishop Chapelle High School and is on the distinguished honor roll. She is a member of the National Art Honor Society, is a member of the pro-life club, has a fond love for art, and is very active in the Chapelle Animal Rescue Effort to promote the awareness of issues affecting animals. She is the daughter of Mr. and Mrs. Daryl d'Aquin and the granddaughter Mr. and Mrs. Edmond J. Muniz, the founder and captain of the Krewe of Endymion.