

executes all arms control treaty inspections, cooperative agreements, and technology control activities in the Department of Defense. In addition, Jay has been instrumental in leading and defining the Defense Department's role in supporting local and state agencies in WMD terrorism response operations. Under his leadership, DTRA has contributed significantly to the evolving concept of homeland defense.

Jay has twice been awarded the Distinguished Public Service Medal by the Secretary of Defense, DoD's highest civilian award, for his contributions to national security.

He and his wife Mary soon will return to the good life of the Livermore valley. I am happy to report that the nation will not lose his services, however. Effective July 1, 2001, Jay will return to Lawrence Livermore Laboratory to become the first National Security Fellow at the Lab's Center for Global Security Research. In this new position, Jay will do what he does best—bringing together scientists and technologists with policy analysts to study ways in which technology can enhance national security. I congratulate Jay on all his accomplishments at DTRA and wish him the best in his future endeavors at Lawrence Livermore Lab.

CELEBRATING THE 80TH BIRTHDAY OF LYRICIST HAL DAVID

HON. HOWARD L. BERMAN

OF CALIFORNIA

IN THE HOUSE OF REPRESENTATIVES

Tuesday, June 5, 2001

Mr. BERMAN. Mr. Speaker, I rise today to take note of the 80th birthday of lyricist Hal David, whose work has produced some of the most enduring musical moments of the century and brought immense pleasure to generations of music lovers.

Few people probably realize how many of the words to songs they know and love were written by Hal David. Between '62 and '72, his lyrics were everywhere. Artists as diverse as Paul McCartney, the Pet Shop Boys, Manic Street Preachers, Prince and Elvis Costello cite his work as being influential to their own.

Millions of people have been enchanted by the work of this master wordsmith. We have all smiled at the wit and wisdom in the words to "Raintdrops Keep Falling on my Head", "Do You Know the Way to San Jose", "What the World Needs Now Is Love, Sweet Love", "Always Something There to Remind Me", and many many others. Hal's lyrics are clever, but come straight from the heart and shine with honesty and sincerity.

To say that Hal has been repeatedly honored for his talent is to make an understatement of some magnitude: "Raintdrops" won an Academy Award, three other of his songs were nominated for Oscars, several more are in the Grammy Hall of Fame, and more than 20 won gold records. His work, of course, has earned him a special spot in the Songwriters' Hall of Fame, which he now serves as Chairman of the Board.

Filmgoers are very familiar with his work. The lyrics for the scores to "Alfie", "What's New Pussycat", "The Man Who Shot Liberty Valance", and "Moonraker", among others are his. Together with his long-time collaborator Burt Bacharach, he wrote six songs featured in "My Best Friend's Wedding." His Broadway show, "Promises, Promises" was awarded a Grammy and nominated for a Tony award.

The sheer volume of classic popular songs that bear his name is breathtaking and his hits are really too numerous to list.

Not content with just making music, Hal's years have been filled with service to civic and charitable organizations on both the East and the West coasts. He has contributed his valuable time to the New York City Food Bank and the Artist's Committee for Kennedy Center Honors. He is a Founder of the Los Angeles Music Center and a member of the Board of Governors of Cedars Sinai Medical Center.

As a past President and current member of the Board of Directors of ASCAP (American Society of Composers, Authors and Publishers), he is known for his work on the protection of intellectual property and the preservation of artists' rights.

It's hard to imagine that an artist of his accomplishments could be an unassuming, friendly guy, but Hal David is one of the nicest individuals imaginable. I'm sure you will all want to join me in thanking him for all the joy his music has brought to our lives and in wishing him many happy returns and very best wishes.

TRIBUTE TO THE ORIGINAL VENICE RESTAURANT AND THE RONCA, FEOLA AND SCAROGNI FAMILIES

HON. JOSÉ E. SERRANO

OF NEW YORK

IN THE HOUSE OF REPRESENTATIVES

Tuesday, June 5, 2001

Mr. SERRANO. Mr. Speaker, I rise today to pay tribute to the Ronca, Feola and Scarogni Families who, on June 20, 2001, will celebrate their 50th anniversary of running a successful family-owned business in the South Bronx; the original Venice Restaurant, first located on the opposite corner of its present location at 772 East 149th Street.

The members of these three related families trace their roots to the beautiful island of Ponza, Italy. They arrived in the Bronx as immigrants eager to improve their lives through hard work and dedication to the opportunities offered in this great land. The Venice Restaurant was opened in 1951 by Fred Guarino. He ran it until 1958. From that year until 1962, Giovanni Ronca and Silverio Migliacolo managed this neighborhood landmark. Mr. Ronca continued to operate the restaurant until 1975 when Steve Scarogni and Elio Feola assumed control. In 1988, Mr. Scarogni moved the business across the street to its present location. And twelve years later, Francesco Feola and Phillip Vitiello joined Mr. Scarogni as partners. Throughout this entire time, these cousins and nephews of the restaurant's founder have maintained the same high quality food and service that has made the Venice Restaurant a neighborhood classic. Known for its fine dishes of pastas, veal, chicken and seafood, made daily on the premises, these family members continue to run a first class operation popular throughout the area.

Mr. Speaker, this is another fine example of immigrants coming to this country realizing their goals and living the "American Dream." Their success reminds all of us of the contribution immigrants have continuously made to our economy and to the betterment of this country.

Mr. Speaker, I ask my colleagues to join me in paying tribute to the Ronca, Scarogni and Feola families and in wishing them continued success.

CONGRATULATING THE 180TH FIGHTER WING AND THE 555TH AIR FORCE BAND

HON. MARCY KAPTUR

OF OHIO

IN THE HOUSE OF REPRESENTATIVES

Tuesday, June 5, 2001

Ms. KAPTUR. Mr. Speaker, I rise today to congratulate the 180th Fighter Wing and the 555th Air Force Band (ANG), both stationed in the Ninth Congressional District in Swanton, Ohio. On April 7, 2001, the Air Force awarded the 180th Fighter Wing and the 555th Air Force Band the 2000 Outstanding Unit Award.

This citation recognizes the 18th Fighter Wing for service to America over a two-year span from June 1998 to May 2000. During that time, the brave men and women of this unit twice participated in overseas deployments to enforce the non-fly zone in Northern Iraq. Participating in Operation Northern Watch Joint Task Force based at Incirlik Air Base in Turkey, the unit completed 138 flights, often under hostile fire in the form of Iraqi surface-to-air missiles and anti-aircraft artillery. They successfully destroyed predetermined targets, resulting in a significant reduction of the threat capabilities in Northern Iraq. Moreover, the 180th Fighter Wing led the Ohio and Hungary Partnership for Peace, an initiative aimed at helping the former Soviet Block nation prepare for entry into the North Atlantic Treaty Organization. The unit trained with the Hungarian Air Force as they adjusted to their new role in the NATO Alliance.

This award, however, recognizes more than just exceptional performance in battle. The Outstanding Unit Award attests to the excellence of this Unit's Standardization and Evaluation, Safety, Health Services, and Environmental Programs. Members of the 180th Fighter Wing and 555th AFB were deployed to Honduras to construct shelters for victims of Hurricane Mitch. Closer to home, they assisted with flood relief along the Ohio River. There, they cleared roads, removed trash and provided safe drinking water to victims. The unit also provided medics and physicians to assist victims as well as performed field medical relations, giving citizens time-sensitive information about health, safety and flood cleanup. The 180th later deployed 43 people to Camp Dodge, Iowa to repair several facilities damaged by tornadoes. By using their plumbing, electrical, structural, engineering and heavy machinery skills, the unit saved the Army \$180,000 in labor costs—the largest saving by any such group to date.

Finally, I must commend the 180th Fighter Wing and all its members for the community involvement and humanitarian services provided, not just over the last two years, but also throughout its residence in Northwest Ohio. This unit is actively involved in multiple charitable, community and youth programs throughout the region. They have tutored and mentored students at two area schools under the Adopt a School Program, raised funds for Big Brothers/Big Sisters, participated in Operation Feed through the Toledo Seagate Food

Mott Haven's Venice Restaurant: a successful family business

by Sondra Levin

From the island of Ponza off Italy to the south Bronx.

That's the start of the story of a family business, the Venice Restaurant, which serves Italian food in Mott Haven.

The development of the business is an American success story of immigrants who came to this country because of opportunities and through hard work created a good business to support their families. With its success, the business has also played a role in building up a local community.

Now the Venice Restaurant, at 772 E. 149th Street, is celebrating 50 years as a family business in the Bronx. To mark the anniversary, the restaurant has invited elected leaders, and some of its regular customers, to a ribbon-cutting and celebration planned for noon on June 20 at the restaurant.

The building, which dates back to the early part of the century, and the restaurant, have been labeled landmarks by the Bronx Overall Economic Development Corporation (BOEDC).

A long-time sole owner who is currently one of three partners of the business, Stefano (Steve) Scarogni, described how the business is a family one with all the owners related. Steve, who lives with his family in Throgs Neck, said that all those people who have run the business are either related as uncles, cousins or nephews. The owners come from what Steve describes as the "beautiful island of Ponza." He proudly displays a photograph of the island that appears to be one of those sparkling Mediterranean islands with its white buildings, clear waters surrounding it and brilliant skies.

On June 5 Congressman Jose Serrano presented to Congress a tribute statement about the restaurant and its 50th anniversary. The statement, which was

placed in the Congressional Record, outlines the restaurant's history. It explains the three families who were involved since 1951 in the business have been the Ronca, Feola and Scarogni families.

Fred Guarino, who ran the business until 1958, opened the Venice Restaurant, which was first located on the opposite corner of its present location, in 1951. From 1958 until 1962, cousins of Guarino, Giovanni Ronca and Silverio Migliaccio, managed the business. Ronca continued to operate the restaurant until 1975 when another cousin, Steve Scarogni, and his brother-in-law Elio Feola, assumed control.

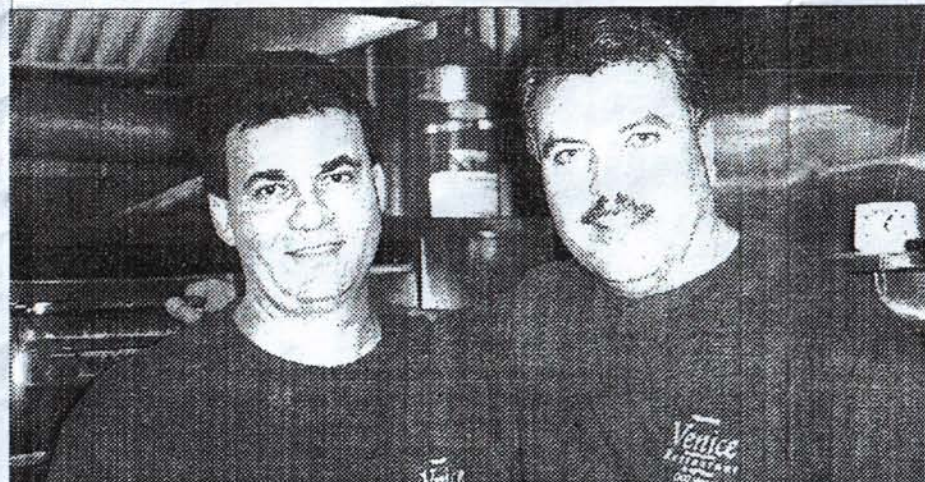
Steve came to this country in 1966 when he was 14 years old, and he began working at the restaurant at age 23. Elio was one of the restaurant's original cooks, and taught Steve to cook.

The 1980s were difficult years for the family. In 1983, Elio, 37, died from a massive heart attack while driving to

work. He left his wife, Silvia, and three children. Steve, who had a wife and three children of his own to care for, had to help his sister Silvia's family. Steve had to lead the business forward alone, managing the business, buying food and doing the cooking.

He decided to move the business from its original location when the landlord raised the rent. Steve purchased the building across the street in 1986 and opened the restaurant at the new building in 1988. He also bought the parking lot through a city auction to use for his customers.

Steve wanted to ease his workload so he decided to expand the ownership with two new partners in 2000. Francesco Feola, who is Elio's son, and Philip Vitiello, who is Steve's nephew through marriage, joined Scarogni as partners. Philip has worked at the restaurant since he graduated from Cardinal Hayes High School in 1976.



Two of the three partners who own the Venice Restaurant (l-r), Philip Vitiello and Steve Scarogni, were seen last week in the restaurant's busy kitchen. The third partner who is not shown is Francesco Feola.

— PHOTO BY SONDRALVIN

The family experienced another tragedy when Steve's sister, Silvia, died at age 49 in 1998. She worked for many years part-time at the restaurant.

When asked what the secret of success is for the restaurant, Steve said the main factors are good food and hospitality, including making customers feel at home.

He explained, "We came from Europe when things were not that good. We all came with zero; we were poor but eager to work." He further explained that many immigrants from his part of Italy went into restaurant or construction work. He pointed out that many immigrants lacked the educational opportunities that young people have today, and there were few fields open to them.

The restaurant is well known and highly respected. Former customers include Paul Newman, who came into the restaurant when starring in the film, *Fort Apache, the Bronx*; Lucille Ball, Edward Asner and Danny Aiello.

Steve said that the business has prospered in the south Bronx and will continue there. While urban decay problems occurred in the 1970s and 1980s, he said that the area has gotten much safer in the last decade. In 50 years of the operation, the restaurant has not had any crime problems.

Walking into the spacious restaurant at 149th Street and Wales Avenue, a visitor notices the evidence of a strong restaurant: the fact that most tables are occupied. The restaurant seats almost 100 people. A closed circuit provides security for their parking lot.

The restaurant, which is open seven days a week, gets a full house of customers for lunch and dinnertime meals. The restaurant also runs a large takeout service.