

THE SOUTH CAROLINA BLUES FEDERAL POLITICAL ACTION COMMITTEE



June 2021

Big Items to Watch in Health Care

\$2.3 trillion American Jobs Plan & \$1.8 trillion American Families Plan

Health care provisions include establishing a national paid family leave program, expanding ACA premium tax credits, improving home health services for elderly Americans, and modernizing the VA hospital system. **Outlook:** Democrats could use the budget reconciliation process to pass these proposals; however, they could also seek to compromise on a scaled-down package.

H.R.3 – Elijah E. Cummings Lower Drug Costs Now Act

- GOP released their own legislation, H.R.19 – Lower Costs, More Cures Act, to lower drug costs that would cap insulin prices for aging adults with Medicare Part D.
- Requires CMS to negotiate prices for insulin products, single source drugs, and 125 Part D covered drugs.
- Negotiations between Secretary and manufacturers establish maximum fair price for each selected drug.
- Requires drug manufacturers to issue rebates to CMS for drugs that cost \$100 or more and for which the average manufacturer prices rises above the rate of inflation.
- Levies a tax penalty against companies who do not comply.
- **Outlook:** H.R.3 is unlikely to receive support from GOP lawmakers, but with a slim Democratic majority in the Senate it could still be included in the infrastructure package. Inclusion in the larger package would make it possible for this bill to be signed into law, if Dems use budget reconciliation process.

FDA's Menthol Ban

FDA recently announced a ban on menthol cigarettes, which make up about a third of the cigarette market. **Outlook:** The scientific evidence to support this policy is limited and the FDA has yet to respond to the policy's detractors.

Other Health Care Bills to Watch

- H.R. 18: No Taxpayer Funding for abortion and Abortion Insurance Full Disclosure Act of 2021 (143R Cosponsors)
- H.R. 1193: Cardiovascular Advances in Research and Opportunities Legacy Act (88R, 42D cosponsors)
- H.R. 541: Defund Planned Parenthood Act of 2021 (129R cosponsors)
- H.R. 959: Black Maternal Health Omnibus Act of 2021 (119D cosponsors)
- H.R. 28: Protecting Life in Crisis Act (114R cosponsors)
- H.R. 243: Title X Abortion Provider Prohibition Act (102R cosponsors)
- H.R. 1368: Mental Health Justice Act of 2021 (89D cosponsors)
- H.R. 721: Mental Health Services for Students Act of 2021 (80D, 4R cosponsors)
- H.R. 554: SAVE Moms and Babies Act of 2021 (84R cosponsors)
- H.R. 188: Women's Public Health and Safety Act (73R cosponsors)
- H.R. 825: Gun Violence Prevention Research Act of 2021 (67D cosponsors)
- H.R. 552: Second Chance at Life Act of 2021 (62R cosponsors)
- H.R. 265: Insular Area Medicaid Parity Act (58D, 2R cosponsors)
- H.R. 1475: Pursuing Equity in Mental Health Act (58D, 2R)
- H.R. 563: Protecting Life and Integrity in Research Act of 2021 (57R cosponsors)
- H.R. 666: Anti-Racism in Public Health Act of 2021 (54D cosponsors)
- H.R. 596: ACCESS Act (47D, 4R cosponsors)
- H.R. 1391: Taxpayer Research and Coronavirus Knowledge Act of 2021 (51D cosponsors)
- H.R. 471: PAUSE Act of 2021 (51R cosponsors)
- H.R. 1480: HERO Act (44D, 6R cosponsors)
- H.R. 1353: Coronavirus Medicaid Response Act (49D cosponsors)



Recipe from the **Presidential Culinary Museum by former** **Executive Chef to the President, Marti Mongiello**

www.theinnofthepatriots.com

The Presidential Culinary Museum is based out of Grover, NC and curated by former Executive Chef to the President, Marti Mongiello. Grover, NC is named after the first child born there who eventually became President Grover Cleveland. Chef Mongiello has served as the Executive Chef for six Presidents after becoming licensed while serving in the US Navy. The US Navy has two restaurants, aka “messes”, inside the White House employed by disabled veterans that prepare all meals for Camp David, US State Dinners at the White House, or has served as the head chef on everyday First Family cooking and favorites. Chef Mongiello opened The Inn of the Patriots in Grover which is a B&B but also serves as the home of The Presidential Culinary Museum, the American Revolutionary Living History Center, and the Presidential Service Center. Chef Mongiello is working to create the US Food History Museum as well. All entities are privately funded by donors and events. The Presidential Culinary Museum was created to showcase the history of America’s First Families’ likes and dislikes towards food. Chef Mongiello shares recipes from his collection on his website for others to enjoy. Here’s the recipe for the famous Jill Biden’s Parmesan Chicken.



Jill Biden’s Parmesan Chicken

INGREDIENTS

- ¼ cup extra-virgin olive oil, divided, plus more as needed
- 1 onion, finely chopped
- 6 cloves garlic (whole)
- 6 (14-oz) cans cherry tomatoes, divided
- 1 bunch fresh basil, roughly chopped
- Salt and black pepper, to taste
- 3 large eggs
- ¼ cup milk
- 3 cups seasoned Italian breadcrumbs
- 1½ cups grated Parmesan cheese, divided
- 4 cups grated mozzarella cheese, divided
- 5 lb skinless, boneless chicken breast halves, pounded or cut ¼-inch thick

DIRECTIONS

Preheat oven to 350°F.

In a large pot over medium, heat 2 Tbsp oil. Add onion and garlic; cook for 5 minutes. Add 2 cans of tomatoes. Strain the remaining 4 cans; add to the pot, using a wooden spoon to break up some of the tomatoes. Simmer 20 minutes. Turn off heat, discard garlic and stir in basil. Season to taste with salt and pepper.

In a shallow bowl, whisk eggs and milk. In a large, shallow dish, combine breadcrumbs with ½ cup each Parmesan and mozzarella. Coat chicken in egg mixture; dredge in breadcrumb mixture, turning to coat. In a large nonstick skillet over medium, heat 2 Tbsp oil over medium heat. Working in batches to avoid overcrowding pan, cook chicken 2½ minutes per side or until golden. Transfer to a paper-towel-lined sheet pan. (Wipe out skillet and add more oil as needed.)

In a 13½-by-10-inch (4-quart) baking dish, layer sauce, chicken, and remaining 3½ cups mozzarella, finishing with a layer of sauce. Top evenly with the remaining 1 cup Parmesan. Bake 20–25 minutes or until bubbly and cheese is melted.