Where in the World Were You on Wednesday?
The 2nd Annual MLaw Culture Show!

More Culture Show Pics on p. 4!

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Drink to Your Health: The Beginning of Beer

By Melissa Narus

Hey all,

So rather than constantly writing a series of beer reviews, because that would quickly get old, I've decided to periodically supplement your societal learning with a little beer history and insight.

In our evolutionary history there were only a handful of key, radical changes in our behavior and biological structure that ultimately led to modern man and modern society. One such shift with which most are familiar, after bipedalism and the advent and utilization of language, is agriculture. What many don’t realize is how important beer was to ancient societies and how important beer remains to this day for nourishment, social interaction, and survival.

The first planned plant sowing and harvesting occurred in the Neolithic Fertile Crescent (W. Asia, Egypt and India, 9500 BC), and included only a handful of crops—the most important crops being grasses such as wheat and barley.

However, such crops are not normally edible for humans. Rather, plant defenses yield these crops unusable without altering the plant genes, altering our genes, or following special preparation, such as cooking, to neutralize the defenses or toxins of the plants.

While some tolerances have evolved in response to newly introduced foods, it is far easier for populations to acquire a learned skill, such as food preparation, than a particular gene.

So why would our ancestors grow cereal grains if they couldn’t consume them? They wouldn't, obviously.

Most believe bread to be the driving force behind the first human cultivation of grains, yet it appears plausible that the discovery of sprouting and fermentation techniques more strongly influenced planned collection and propagation of wheat and barley.

In nature's unforgiving, survival-of-the-fittest environment, it seems unlikely that early ancestors would place so much importance on a substance that made them feel a little "high." Rather, the effects of fermentation's alcohol by-product were merely the icing on the cake. The true value of processing grains with sprouting and fermentation is the dramatic increase in nutrients and calories of the original raw ingredients. As a result, "Beer drinkers would have had a 'selective advantage' in the form of improved health for themselves and... their offspring."

While beer and bread share many similarities (identical ingredients can be used to make either), beer has several nutritional and practical edges. Malting (sprouting) barley and other grains more than doubles the edible nutrient and calorie content and, more importantly, adds diastase enzymes that convert the cereal starches to sugar. This means that the fermentation by yeast in beer making more than quadruples the original nutrient content of the grain.

The result is a sort of "liquid bread" that doesn’t spoil easily, causes pleasurable alterations to consciousness, and contains more vitamins and minerals that any other easily harvested (or magnesium, selenium, potassium, phosphorus, biotin, and B vitamins (from the yeast). Since fermentation enhances nutrition so dramatically, beer can be as healthy if not healthier than bread, which requires the yeast to be killed off early from heat, resulting in very little yeast activity.

See BEER GAL, page 13
When You Were Cooler

Dean Z’s Dreams Come True:
Alisa Whitfield’s Antarctic Adventures

By Amy Stein

From taking the polar plunge to Jell-O wrestling to ice camping, people in Antarctica like to have fun. Yes, people. I for one had the misconception that only penguins lived at the South Pole, but there are seals too! And people come to live at this frigid place out of their own volition, believe it or not. Alisa Whitfield, IL, spent a whole six months in Antarctica during its summer season in 2008-2009.

After learning of a friend’s dream to become a pastry chef in Antarctica, Alisa’s wheels started turning. On a whim and with the gumption to try something truly neat and unique, Alisa searched the Internet and found a job as an emergency dispatcher for the fire department on McMurdo Base, the largest of three U.S. bases in Antarctica.

Many people live on the bases to pursue scientific endeavors or to work out logistical concerns for Antarctic inhabitants. But I must admit I’m curious about Alisa’s job as an emergency dispatcher for the fire department. Just how many fires occur in Antarctica?

During Alisa’s tenure, a reported chemical fire occurred in one of the scientific labs on the Russian base, but the most common fires in McMurdo stemmed from the metal canisters reserved for throwing out cigarette butts. Even though a mere splash of water could have usually done the trick to put out these highly threatening fires, the fire department was still required to send out two fire trucks to answer every alarm, no matter how banal.

Other common calls: Antarctic residents calling to ask what time the bowling alley closed. Evidently when people didn’t know who else to call, the emergency line seemed viable for securing such vital information. Hey, why not call 911 instead of 411? I’m mostly impressed there’s a bowling alley in Antarctica. According to Alisa, it’s the one of the oldest, and definitely the southernmost, manual pin-setting alleys in the world.

Due to constant nosebleeds and perpetually being sick because of the inclement weather, Alisa may not recommend Antarctica as her top choice place to live, but she still had a great time down there. Since she was there during Antarctica’s summer season, it was light 24 hours a day. (While fun to have perpetual light, it definitely didn’t make for great sleep, and the erratic shifts as an emergency dispatcher didn’t help either.) But people got very creative when it came to having a good time.

The New Zealand base was apparently where the real fun happened. Taking the “polar plunge,” Antarctic kiwis would suspend themselves down beneath the ice naked. Yup, skinny-dipping beneath the ice! How many of you can say you’ve done that? A fearless Alisa went for it, and she says the water was so cold that it felt burning hot.

Antarctica also has several music festivals. Mimicking the Burning Man Festival in Nevada, Antarctica hosts the Freezing Man Festival. Every year, rockers’ counterparts in Nevada graciously send down lots of costumes, glitter, and glow sticks for the colder version of the festival. For New Year’s Eve, all of Antarctica’s bands play at the Ice Stock party, and the musicians are actually very talented.

If you’re now thinking about getting in on the frigid fun, keep in mind that people are only allowed to stay in Antarctica for one year at a time. If you stay longer than six months, you’ll be required to undergo a psychiatric evaluation to make sure you haven’t officially gone off your rocker. Living there during the winter months when there’s no sunlight can be brutal for even the most stably sane. And you’ll have to undergo training with a bucket on your head to simulate rescuing lost friends in a blizzard. But if you’re looking for a cool experience, it’s hard to get much cooler than living in Antarctica.

Email your questions, comments, or awesome suggestions regarding cool (and/or formally cool) classmates you think we should profile to rg@umich.edu.
Gumshoes, Go in Search of a Good Time: APALSA’s 2nd Annual Culture Show

All Photos by Charlie Quigg
Like these photos?
There are even more full-color pictures of the Culture Show online at www.theresgestae.com.
Zach Letter Law

MLawLive Calendar: Week of November 8th

By Zach Dembo

Some Judge Talking About Clerkships (Like You'll Ever Get One)

Description: This one judge from a circuit or something will be yet again talking to you poor fools about clerkships. 1Ls, this is a great time to stress about grades even more. 2Ls and 3Ls, you can take this time to gnash your teeth and curse your fate for being interesting enough to not be in the top 5% of your class. Insufficient Potbelly's will be served.

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Heart of Darkness

Description: Thanks to the generous funding of our national branch and Swift Boat Veterans for Truth, the Federalist Society has managed to dig up the one person who believes in the Bible's place in UCC §2-207. This will be a great chance for liberals to come and feel open-minded by listening to him for the first few minutes and then dismissing him as a crackpot for the rest of it. Meanwhile, those 5 conservatives who all hang out together and view class discussion as their own personal thought experiment will feel validated. A graduate of the University of Phoenix Online, our speaker has served in numerous think/fish tanks. Panchero's will be served; Escherichia coli to the first 30 Democrats who show.

Lexis/Westlaw Tabling

Description: Free everything plastic that will break in two days while still bearing our logo! During lunch, student reps will awkwardly approach you as you're clearly going somewhere else to ask in the most obnoxious manner possible if you want some points. Some will be your friends who are now bizarrely attempting to sell you something; others will literally never speak to you outside of acting like you're friends whenever it's time to table. 500 fake dollars for the first to Shepardize/Keycite/Tumblr something with no relation to your life whatsoever!

***

Speaker On Some Issue This One Group Appar­ently Really Cares About (FREE FOOD)

Description: [Insert cause célèbre here] is one of the most awful plights facing our society today. We have an extremely passionate, and equally socially inept, advocate coming to awaken us to the realities of this issue and the importance of public speaking classes and a microphone system. Come hear about the gut-wrenching, soul-crushing horrors of [insert societal ill here] which has orphaned millions of Nepalese paraplegics – all while enjoying a mouthwatering lunch from Ali Baba's!

Email Zach with questions, comments, and/or to express your outrage at gentle lampooning at rg@umich.edu.

Lunch Talk About How to Thoughtfully Approach Life at Law School, Get a Good Sense of Priorities, Have Meaningful Friend­ships, Pursue Romance, and Contribute to the Surrounding Community

Description: Sadly, this event has been cancelled for the last 150 years, largely because no one would show up without lunch being served.

***

Resume Boosting Law Students' Association Job Panel

Description: Hey 1Ls! Want a job? Want to hear random 2Ls and 3Ls talk about their old jobs? There may be no causal connection between those two, but there WILL be pizza, and lots of it. These panels serve an important role for the law school community. Upperclassmen get to bask in their own omniscience based on a brief series of highly individualized experiences over one to two summers, and first years get to do things that are a waste of their time while superficially feeling better about the dark cumulonimbus of confusion and angst that encompasses them.

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SUDOKU

Answers on page 9
By Kevitt Adler

It is very seldom that merely ordinary students like John and myself secure an apartment on State for the school year. A picturesque studio, built into an old brick building, with few neighbors. It is exactly what we wanted.

Still I will proudly declare that there is something queer about it. Else, why should it be let so cheaply? And why has it stood so long untenanted?

John laughs at me, but one expects that from a boyfriend. He is kind and attentive and tends to my every need while I recover from my illness.

“You ain’t sick, babe,” he told me tonight, “but I’ll take care o’ ya till ya feel like goin’ out.” I wished he would stay, but a man of his standing has responsibilities. John is a running back for the school, and as he often regretfully informs me, his duties entail fraternizing with other university elites. They of course frequent only the most reputable establishments.

“Riiiiiiiiicks!”

His compatriots had arrived. He absconded. I am alone.

But I mind not. Alone I can commit my thoughts to paper, and reflect. (John disapproves of my writing. Although a consummate gentleman, he is unfortunately illiterate.)

We moved to Ann Arbor one week ago. John told me he found this apartment on his own, but I suspect he had some aid from the university. Due to the large windows it is airy and bright in the daytime, yet the brick walls give it a cozy feel at night. My only complaint is the yellow wallpaper on two of the walls by our bed, surely put up by a previous tenant lacking in good taste. I asked John when he came back one night whether we could take the hideous stuff down; his enigmatic response, before collapsing into sleep, was a hearty “Go blue!” I resolved to raise the issue another time.

As I alluded earlier, our room has two great windows that let in much light. One permits a view of a quaint alleyway, in which dark trash bags come and go, and the occasional feline faunas strut by, marking their territory or performing obscure mating rituals. The other window faces the street, where even now I can observe the nocturnal perambulations of the students. Ah, if only I could join them. Soon, soon. For now I shall go to class in the day and take my rest at night.

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I feel my strength has not improved in the past few weeks. I wake up, I go to class, I return, I sleep. Sometimes I eat in the meantime. John brings me sandwiches, or sometimes a few slices of leftover pizza. He is so good to me.

On one topic though he will not budge. The wallpaper must stay.

“But, John,” I implored, “it’s peeling all over!” He is implacable.

“I like my maize in the morning,” he says, laughing. “A little a that’ll do ya good, darlin’. Gotta get used ta it in this town.” Such devotion I can only admire.

The wallpaper is indeed peeling though, and I suspect it will at least need to be replaced in the coming months. When John is out I often spend my time staring at it, dissecting its patterns. For on closer inspection it is not a solid yellow; whorels and eddies abound, and although I can see a greater pattern, particularly where the edge of one sheet of paper meets the next, I cannot discern one on a smaller scale. Perhaps another time.

School for its part goes well enough. Sometimes I have trouble keeping awake. Today I learned “outrageous” is a term of art. I find myself baffled at the idea. As if anyone could suffer such a tort. Perhaps I shall ask John what he thinks.

John’s practice has intensified as of late. He tells me an important game is coming up. If my health improves I may attend. Most likely I will not, as I still lack my strength. Whatever it is that afflicts me I do not know. The doctors tell me I’m fine, that I should get out more—indeed, that I should observe a rousing game of kicking the football.

But I feel I cannot. Even if I were healthy, there is still the wallpaper. Where it peels it leaves a dull shade of azure on the brick. In it I sometimes see a figure, some sinister tortfeasor moving, helmeted, shaking the wallpaper as if to escape...and I look again and he has disappeared.

I must know more about him. Should I tell John? John would not understand. I found him myself. He will be mine.

***

Writing becomes harder and harder. I press on. Someone must record this, and only I can. The figure moves. I see him in the alley, rummaging through trash. I see him in the street, leaning against a lamppost.

I asked John whether one of his helmeted companions was staying near the house; he gave me a funny look. I knew he would. When John gets back tonight, victorious, I will have torn down the wallpaper. The figure can come out, and I can go in. I will don a helmet of my own, and when John returns I will echo the cries from the street.

GO BLUE!

GO BLUE!

GO BLUE!

Intrigued? Check out “The Yellow Wallpaper,” by Charlotte Perkins-Gilman. Comments? Email Kevitt with your views on literature, law, and life at rg@umich.edu.
A Guide for Must-Eat Fall Produce

Submitted by The Michigan Law Culinary Club

Many of you may have noticed the emergence of fall colors at your local produce market. 'Tis the season, our favorite season, for giving thanks and roasting up a nice fall harvest! The following is hopefully a helpful guide for navigating the wondrous bounty that awaits you. Seasons greetings for seasons eatings!

APPLES
Hordes of student orgs have jumped on the apple picking bandwagon – which is no surprise considering the beautiful array of fine opportunities South Central Michigan provides for this millennia-old tradition. Apples are actually members of the Rose family and must be handpicked (no technological advances to date have proved as effective). They have only been around for about 500 years in the United States, but there are now over 7,000 varieties (compared to the 60 varieties that existed when the Pilgrims brought them over from Europe). Thirty-five states commercially harvest apples, with Michigan being the third largest producer (18 million bushels per year) and top producer for companies that sell pre-made pies.

Speaking of pies, here are some tips for your next trip to the apple farm (and/or Kroger). As you can probably tell by the facts above, not all apples are alike. Lucky for us, out of its 20 or so regularly-grown varieties, Michigan has a majority of the best baking apples in the country.

Cortland apples have both tartness and sweetness, making it perfect for baking almost anything. However, to be honest, the eerily white flesh (particularly when cooked) is a little creepy. They're best for things like Apple Betty (where slices are dusted with spices and streusel). Empire apples, on the other hand, are not the best for baking but are definitely the best for storing. So, even though apples are technically available year round, if you want to keep some fresh-picked Michigan apples in your crisper for holiday snacks (especially caramel apples), these are the ones to choose. Gala is Michigan's third most popular apple. This means you can find it anywhere, but it is considered a much better snacking apple than baking apple. The same can be said for several other commonly available varieties, like Fuji and Honeycrisp.

New apple varieties will steadily "appear" at the local farmers market throughout the season. Early on, you will find the Empires and Red/Golden Delicious (which are an unimaginative favorite for most pies). The baker's dream comes in mid-October, however, with the Northern Spy and the Rome Beauty, both of which are incredibly well-suited to pies and sauces. You might say "to pies and sauces" respectively, since the Rome Beauty has a thicker skin than the Northern Spy (harder to peel a lot of them) and an almost greenish-white flesh (see Cortland creepiness, previous); however, Rome Beauty holds its shape well, so try a baked apple or two!

Bonuses tip: Unless you're on a budget, avoid buying pre-bagged "pecks" of apples for snacking, as they tend to be mealer (not as crisp). Go for picking out your apples by hand and watch for cuts and soft spots.

SQUASH
Everyone is, of course, familiar with the delightful pumpkin – but did you know that not all pumpkins make for good eats? Luckily, there are so-called "carving" pumpkins and "pie" pumpkins, making it easy to know which is which. Pumpkins (and, in fact, all squash) are incredibly rich in vitamins, minerals, and fiber. Pumpkin seeds especially have been known to have cancer-fighting agents. For eating, you want a pumpkin that is small (around 3 to 5 pounds) but heavy for its size. Other fabulous eating squashes include the popular zucchini, acorn, and butternut, but also include the less well-known delicata (usually a lemony yellow with green stripes, cylindrical shape; tastes like a sweet potato) and buttercup (dark green with vertical gray stripes, looks like a squished ball; also tastes like a sweet potato).

Some tips for cooking seeds, usually those from a pumpkin or acorn squash: make sure you dry the seeds for a bit and then give them a good coat of oil, otherwise they'll pop open all over your oven (and sometimes catch on fire if you've got the pan in the broiler – true story!). Try some alternative seasonings, like garlic salt, chili powder, or lemon pepper. Season before cooking to make sure the flavors bake into the seeds as they roast.

Some tips for cooking the squash itself: playing it safe, you can chop that baby in half, cut out the seeds, and plop it face-down over an inch or so of water. Place it in the oven at around 375-degrees until soft – you'll know it's done when the skin starts to brown and buckle inward on top. Acorn squash can really come to life by packing a little brown sugar in the seed well before placing over the inch of water. For some more adventurous (and delicious) takes on this versatile food, try braising and roasting.

Continued on next page
For braising, dice the squash into 1" pieces, place in a pot filled with some water and a dash of salt, bring to a boil, cover, and simmer for about 10 minutes or until tender. Drain the pot and toss the nuggets in a little butter or olive oil and season as you like, for example, using a salt/pepper blend, or maybe a cumin/corriander/paprika/cayenne blend. For a sweeter option, you can also substitute cream for the water during the boiling phase and toss it in cinnamon and nutmeg.

For roasting, dice the squash into small (-1/2") pieces and toss them in a freezer bag with olive oil and salt/pepper or rosemary/thyme (or pretty much any spice combo you can imagine). Place on a cookie sheet and stick them in the oven at 400 degrees until tender (30-50 minutes). You can also use this method for a nice sauté. After tossing the squash in the freezer bag, place the coated, seasoned nuggets in a cast-iron or simple frying pan. Cook on medium-heat with about a tablespoon of olive oil and add diced onions and garlic when the squash starts to get tender. Cook until squash is tender and brown - makes a powerhouse breakfast with eggs and toast! You can also sauté for a couple minutes and add some broth instead of the onions and garlic, letting the broth slowly simmer into the squash. Cook until tender and brown, and enjoy with some feta and parsley in a warm pita.

And don’t forget, you can stock up on squash now and store it somewhere cool on top of some old newspapers. Uncooked squash can keep for months (cooked squash taps out at around a week in the fridge). Just make sure it has a tough skin (hard to puncture with a fingernail) and keep the stem on.

**Bonus tip:** These gorgeous Michigan falls are also the season for local honey and maple syrup, which can be cheaper and better for you than store-bought brands.

Email your comments or questions at rg@umich.edu.
The Res Gestae wants you! Do you have a flair for writing? Enjoy taking photos? Do you yearn for the spotlight and want to see your name in print? This is the place to do it. We are always looking for contributing writers/photographers. Contact us as rg@umich.edu.
Kicking It Old School

1988’s Judicial Dream Team

By Tomek Koszylko

This issue’s KIOS features a page torn out of *Res Gestae*, V. 37, No. 13 (1988). In case you wondered whether RG has ever been a serious publication, you can rest assured that so far, after months of searching, I have not found any evidence suggesting such a thing, as evidenced by this clip from yesteryear. I don’t think any commentary is necessary, so I’ll just shut up and allow you to read for yourself what UM law students from 22 years ago thought of their reigning Court. Well, just one thing: John Paul Stevens got a raw deal in the lampoonery here. Oh, and Scalia starring as Mr. Future? Lol. Lmfao. Etc.

You can email Tomek demanding more seriousness at rg@umich.edu.

Meet Your 1988-89 Supreme Team

William “Old Dude” Brennan
Born in Newark, New Jersey, a very long time ago. Skipper Rehnquist is hoping to rein one more season out of this fading veteran who basically can’t stand the thought of who’d replace him. Still comes through in First Amendment clutch.

Byron R. “Whizzer” White
Only team member to bring nickname from a former career, Whizzer is a crafty veteran who probably made a better halfback than justice. One of his ears is higher than the other.

Thurgood “Lefty” Marshall
Basically an old and feeble shadow of his former self, Lefty is going to retire pretty soon. Still capable of a civil right eloquence every so often, but gets no support from most of his teammates.

Sandra Day “Sandy Baby” O’Connor
Often indistinguishable from Rehnquist, especially if you only glance quickly. She gives the team added depth in right. Very right.

Antonin “Mr. Future” Scalia
Rookie of the Year his first season who managed to avoid the sophomore jinx. Has nine children and still found time to go to law school.

William “The Chief” Rehnquist
Bats: Right
Throws: Right
Drives on the Right

Harry A. “Harry T.A.” Blackmun
He’s older than he looks, which is pretty bad. At any given Washington D.C. party, more people know Mary Hucle than him.

No Photo Available Yet

Anthony “Mad Tony” Kennedy
Unproven talent who was given the call when Ginsburg and Bork flopped in tryouts. The Court hasn’t bothered to get a publicity photo of him yet.

John Paul Stevens
He’s ugly and his mother dresses him funny. Best grades in the history of Northwestern Law School, but at what? Other than that, he’s a really boring person who doesn’t even have a nickname.

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# Nannes By the Numbers

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<td>Classical Music Society</td>
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<tr>
<td>Criminal Law Society</td>
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<tr>
<td>Student Network for Asylum &amp; Refugee Law (SNARL)</td>
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<td>Tax Law Society</td>
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<tr>
<td>International Transactions Clinic</td>
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<tr>
<td>Organization of Dual Degree Law Students (ODDLaws)</td>
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<tr>
<td>Child Advocacy Clinic</td>
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<tr>
<td>Juvenile Justice Clinic</td>
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<tr>
<td>Older Wiser Law Students (OWLS, fka SQuALSA)</td>
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<tr>
<td>International Law Society (ILS)</td>
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<tr>
<td>Entertainment Media &amp; Arts Law Students Association (EMALSA)</td>
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<tr>
<td>Michigan Law Texans</td>
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<td>Muslim Law Students Association</td>
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<td>Pediatric Advocacy Clinic</td>
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It is hypothesized that, starting in 6000 BC, the typical African food system was predominantly based on beer and porridge. The earliest pictorial evidence for beer drinking dates 4000 BC in Mesopotamia, and the first documented evidence is in 3000 BC. Beer became so important in fact that in Ancient Egypt, beer and bread were used interchangeably as a form of currency.

Today, beer continues to be incredibly important to society. In the United States, the total beer market is over $101 billion, and accounts for more than 85% of all alcoholic beverages. (brewersassociation.org). In fact, it is the third most popular drink in the world, after water and tea. Unfortunately, what is generally being sold to the masses has very little in common with the beer imbibed by our ancestors.

As mentioned above, early beer was an exceptionally nutritious beverage made from malt, water and yeast. The more recent addition of hops to the mix adds even more benefits. However, the majority of beer consumed in the U.S. has little to no nutritional value. Anheuser-Busch, Miller and Coors account for over 82% of beers consumed, and most of their “beers” contain as much as 50% rice or corn, which is far cheaper and contains far fewer nutrients than barley. Furthermore, these beers are filtered, which removes what nutrients they may have had, and are artificially carbonated. The result is little more than slightly alcoholic flavored water.

Now that you know your survival, health, and competitive advantage are at stake, crack open an unfiltered triple and leave the corn (Natty Light) to the unwashed peons.

***

If this article whets your appetite, read more about the history of beer here:

Solomon Katz & Mary Voigt, Bread and Beer: The Early Use of Cereals in the Human Diet (1986).


Ian Hornsey, A history of beer and brewing (Cambridge 2003).

The RG makes no claims to proper Bluebook citation, so save your comments regarding the above list. Other comments? Email the Beer Gal at rg@umich.edu with your beer concerns and questions.
Friday Night Highlights:  
The Annual LSSS Halloween Party

All Photos by Tori Roth
LSSS Announcement

3L Representative Election Winner:
Stephanie Jordan

After a harrowing election involving various smear ad campaigns, recounts, and even a hanging chad scandal, LSSS has a brand new 3L Rep! The election was a close one--LSSS would like to recognize some other candidates who obtained a large percentage of votes:

Stoj, Stephjo, StephJoe, Steph Jordan, Stefjo, and Stoji

Congratulations to Stephanie on her new position!
Across
1. ___-Seltzer
5. Serb or Pole
9. Botanical gardens display
14. “Metropolis” director Fritz
15. Astronomical effect
16. Car that spends too much time in the shop
17. Brain passage
18. Bygone award?
20. Star
22. Plenty
23. King decision, briefly
24. Schwarzenegger, today?
28. What a handkerchief may wipe away
29. Turnstile locale
33. Former train station attendants?
38. Bridgestones or Michelines
39. So-so grade
40. Sam who was a three-time Masters champ
42. Dander
43. Wee hour
46. Farm equipment that’s been put to another use?
49. Italian automaker since 1906
51. Architect Saarinen
52. Old customs?
58. Court figures, briefly
61. Pennsylvania port
62. Unlikely race winner
63. Executive at American Motors or Enron, e.g.?
67. One of the Aleutians
68. Actor Reeves
69. Author ___ Neale Hurston

Down
12. Knight’s neighbor
13. Part of A.D.
19. Little ones
21. __ Rabbit
25. Gym floor covers
26. Singer Cara
27. Diamond stat.
30. Legal order
31. Prefix with -naut
32. Belgian river
34. TV’s warrior princess
35. Round end of a hammer
36. Alternative to Rover
37. Full and happy
41. Eins + zwei
44. Big name in hardware stores
45. Befuddles
47. Crafts’ partner
48. Just-made-up word
50. Longfellow’s bell town
53. Posh
54. English quintet
55. Cowboy film
56. Popular footwear
57. Quench
59. Fires
60. Public scene cause
64. John Lennon’s adopted middle name
65. Bruin legend
66. Turner of note