Apparently, We’re Completely Screwed:
The RG Tries Its Hand at Economic Analysis

By Sumeera Younis

How did we get in this mess?

The second of the presidential debates was dominated with questions about the financial crisis and the economy. It is hard to pick up a paper or turn on the TV and hear about much else, but even with all this constant coverage it is hard to know what is actually going on. With The Complete Idiot's Guide to Economics and some recent issues of The Economist in hand I’ll try to help us navigate through what has been happening with the economy and what the implications are, particularly to you and me.

What is the economy?

When you hear economist discussing the economy they are usually talking about the Gross Domestic Product (GDP). The GDP is calculated by totaling consumer spending, business investment, government spending, and imports/exports. Consumer spending accounts for about 65% of the GDP and therefore drives the economy. When we think about consumer spending in America, we realize that it is largely driven by credit.

Right now the credit markets are frozen, which means that credit is not being issued by banks. This affects small businesses and people like you and me. Most of us need credit to buy houses or cars or even more basic purchases. Without access to credit, we can no longer do these things. When we stop spending money on these items the demand for them decreases, causing businesses and service providers to decrease their production. This translates to jobs being cut across the board. When this happens on a massive scale, it can be one major factor leading to a recession.

A lot of big name Wall Street firms made some terrible investments. These investments were made on the premise that housing prices would keep increasing. When they didn't these firms lost tens of billions of dollars in the mortgage market. The money they lost was actually money that they had borrowed from other people. Lenders saw that the firms were losing all this money, they all wanted to pull it out. Suddenly, these firms were unable to pay out to all the people who wanted their money back. Eventually this led to the credit crunch, which means that lenders are no longer lending money, even to credit-worthy borrowers. People are pointing their finger at the government for this mess because in the last two decades there has been increased deregulation of banks that has helped to allow this to happen.

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Letter to the Editor:

De Vexatione

To the Administrative Oversight Committee on Alcohol and Substance Abuse - Deans Baum and Gregory, Brent Dickman, and Diane Nafranowitz,

I am writing to register my personal objection to the Alcohol Policy, specifically the pre-approval process for off-campus events that happen to be held in the vicinity of commercially-available alcohol. Despite my own stick-in-the-mud tendencies, and my incomprehension of (and in some cases, concern about) the choices that some of my classmates make as to how to spend their recreational time and money, I think the Policy is a problem. I am involved in leadership of several student groups, but these are my own opinions; I am not authorized by any student groups to speak on their behalf. For the reasons outlined below, I believe the pre-approval process is punitive, disrespectful, and ineffective, and that its goals could be achieved through less objectionable measures.

I don't expect a response - you presumably think that the Policy's strictures are justified. I assume that at least some of its restrictions are responses to insurance concerns. I intend to comply with the policy when acting on behalf of a student group, however, I also intend to continue to register my objections as long as the policy remains in place in the present form. Each time I have to request approval of an off-campus, unfunded, casual event that happens in an alcohol-serving establishment, I will email each of you a reminder that this policy is ill-advised and ineffective. I encourage all Law School students to do the same.

It is my understanding that the alcohol policy was formulated in response to prior events at which law students showed poor judgment, and that reflected badly on the school. It's also my understanding that the alcohol policy is an attempt to respond to the problem of alcohol and substance abuse in the legal profession and the University environment, and to comply with the Law School's character and fitness obligations, somehow. I don't see that it is achieving these goals, and it imposes an excessive burden on both well-intentioned student groups and the Law School Administration.

My most fundamental objection is that the language and provisions of the Policy and its related documentation (i.e., the approval request forms and Student Affairs website), seem to operate from the default assumption that all law students are debauched degenerates unable to control their own impulses. This may be true for an indeterminately large portion of the law school population, but the State of Michigan has seen fit to allow people over the age of 21 to make those choices for themselves. For the equally indeterminately large number of students who do not drink to excess, the Policy makes no allowances - because some of our classmates behave in a manner of which the school does not approve, all students are required to comply with burdensome rules. I find it supremely ironic that to organize a "bar night" for a group for students who are near or over 30, I must seek prior approval and recite a pro-forma "Checklist of Considerations". In this way, the Policy is paternalistic, judgmental, and punitive.

The administrative burdens imposed on student groups are not insignificant. To mention a few:

1. Simply determining when the Policy applies, and what one must do to comply with it, is a challenge. Although a section of the Student Affairs website does outline the policy (http://www.law.umich.edu/currentstudents/studentservices/alcoholpolicy/Pages/default.aspx), it doesn't actually link to a copy of the official text at any point. Copies of various provenance are available if one searches the Law School website, but not all of them are up-to-date.

According to the policy, if alcohol is being served and any of three conditions are met (occurring on Law School or
Gettin’ Personal!

Submitted by Dean Z

The other day, we in the Admissions Office hosted one of our many meetings aimed at drumming up student volunteers. The goal of all these meetings, of course, is to get so many other people to recruit for us that we can just do what we do best, which is kick back and watch TV. Our desperation to put that long-term career goal into effect led us - a term I use to mean “me” - to get a little crazy and email and claim that I would be reading aloud from the personal statements of non-attendees. Turnout was FANTASTIC.

The threat, though, was a lie. Sort of a silly one at that - and no, not because we don’t actually ever read the personal statements and have no idea where to find them. Rather, there are little things called “laws” that protect the privacy of our students, and I cannot, therefore, read aloud from any wretched examples without possibly getting “sued.” But nonetheless, people believed my little lie, and some expressed great disappointment that I had failed to live up to my claims after they had gone to the trouble of showing up to the meeting.

So let me make it up to you; those privacy laws that protect students don’t protect mere applicants. No worries that I have indulged in that little bit, in fact - although to such a minor degree that I thought you were redeemable. And as part of the redemption process I tend to think that if you read the personal statement here in all its hyperbolic glory, you will be forever cured.

I have been afforded much guidance regarding my personal statement; advisors, professors, and law students alike have instructed me, “Write something emotional and meaningful, something about a life obstacle you had to overcome or a hardship you have endured. Write something the admissions office will remember.” I heeded their advice, subsequently drafting personal statements summarizing the financial struggles my parents have endured in sending me to college, along with my gratitude for their sacrifices. I have since realized that my parents’ labors are not my own, and submitting a personal statement recounting my parents’ hardships will not increase my chances of getting into law school. In light of that, I will now show you what makes me different; I will now reveal what I am not.

I am not the product of a broken home. I am not a member of an underprivileged neighborhood or an economically deprived school system. I am not a parent who took a semester off to deal with family issues and has since bounced back. I am not a victim of perpetual prejudice and discrimination. I am not a survivor who has overcome a life-threatening disease. And I am not a soldier who has withstood a tour of duty in Iraq. Individuals who have overcome these obstacles should take pride in their courage and strength. Still, this is not who I am.

The life I have been provided with is both a gift and a hindrance. I have been blessed with two wonderful parents, as well as a supportive extended family, who want nothing more than to see my dreams come to fruition. Yet when applying to law school, I know it is this same blessing which may place me at a disadvantage. I imagine that your admissions office will receive many grandiose personal statements providing accounts of vanquished obstacles, some genuine and others feigned. Certainly, I have surmounted a fair share of calamity during my life, just as anyone else has. Nonetheless, I have too much respect for the admissions process, the time of the admissions office, and most importantly, myself, to exaggerate any single incident and present it as life-altering. I hope my honesty is a gift.

With that being said, what I am is ready. I am ready for what lies ahead. I am ready for the challenges I will encounter. I am ready for a new culture. I am ready to surround myself with intellectuals as driven as I am. I am ready to read and then reread the hours of casework I will be provided with, and I am ready to strain to do so. I am ready to be confused and overwhelmed. I am ready to hit the wall and wonder how I will manage to survive, and I am ready to find the means by which I will persevere. I am ready to push myself to the limit. I am ready to accept adversity as the substance out of which self-identity is constructed. I am ready to experience struggles of my own. I am ready to find myself. I am ready for law school.

We at the RG were surprised to learn that Dean Z did not add one of her world-famous handwritten notes to this kid’s ding letter: “What I am is nauseated.” Well, she’s a classier sort than we are. Look for more Dean Z in what is quickly becoming our favorite new feature article, Nunc Pro Tunc.
What gives us the stamina to maintain our practice as a leading, pacesetting firm in intellectual property? Our attorneys. Varied in interests, diverse in backgrounds, Brinks' 170 attorneys and scientific advisors are a true team. The camaraderie is apparent, the informality real, and the peer support remarkable.

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Kicking It Old School:

By Meredith Weill

Perhaps you've heard there is a presidential election coming up. And by all accounts it's a particularly important one. Kicking it Old School is reluctant to get involved in the mudslinging, so in the interest of maintaining our journalistic integrity we're going to be exceedingly vague: some of the candidates have been talking about stuff that happened in the 1960s. A review of issues of Res Gestae from the fall of 1968 indicates that (surprise!) times have changed in the 40 years since that presidential election season.

Example A (the serious example):

The September 20, 1968, issue includes a piece detailing new rules adopted by the Law School faculty. Those two rules were:

1) Individual or mass acts that destroy University property or significantly interfere with the free movement of persons or things on the campus are prohibited.

2) Intentional disruption of University functions by depriving others of needed quiet, light, heat, or other physical conditions of work is prohibited.

These policies were implemented in order to preempt unilateral regulatory action by the Regents, something that, it was feared, could provoke a "Columbia or Berkeley." The cover story of the same issue was a narrative by a law student of her attendance at an S.D.S. (Students for a Democratic Society) meeting.

Example B (the vaguely humorous example):

On the job front, the October 18, 1968 Res Gestae reported that, "Little statistical information is available regarding salaries for this past year. Before Cravath, Swaine and Moore of New York City announced a salary increase to $15,000 in February of this year, the going rate for the larger firms in the larger cities was about $10,500. The Cravath announcement moved top salaries around the country up to around $12,500. Most of the larger New York firms have boosted their salaries for summer clerks from $150 to $250 per week."

Example C (the quantitative example):

On November 1, 1968, the RG published the results of its Student-Faculty Presidential Poll. For your perusal, below.

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<th>% of Group Responding</th>
<th>1st yr</th>
<th>2nd yr</th>
<th>3rd yr</th>
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<th>Fac</th>
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<td>6</td>
<td>1</td>
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<td>11</td>
<td>10</td>
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<tr>
<td>Others/None</td>
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<td>9</td>
<td>10</td>
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<td>10</td>
<td>17</td>
<td>2</td>
<td>5</td>
<td>2</td>
</tr>
</tbody>
</table>

*Others receiving at least 5 votes: E. Kennedy, Muskie, McGovern, LBJ, McNamara, Goldwater, Reagan, Paulsen, Cleaver. Dean Allen and Prof. Robert Harris each received one vote.
Pop Music Will Learn You Good

By Dave Heal

A fter last month's summer music review, a number of readers wrote in with some very personal stories of how pop music has changed their lives. "Jennifer" from Minneapolis wrote in with a touching attempt at a poem that described how Neil Diamond helped her get through puberty without having a breakdown and "Kelly" from Brooklyn credits her 'shorty.' In the case of Snoop Dogg's melody in order to sow the seeds of Revolution that so many were working for in the late 60s.

In the past ten years, this tradition of linguistically conscious pop music has been carried on by the warrior poet Ludacris and, most recently, by Stacy Ann Ferguson, better known as Fergie. And so whereas Dylan's song seems deliberately calibrated to foment rebellion and tear our country apart, Fergie approaches her songs with a message of unity. If we all spelled the same way, her music implies, there would be no war.

Now, some of you may know Fergie as the leathery former frontlady of the Black Eyed Peas and the one responsible for one of the worst songs of the last few years, 2005's "My Humps." Others as the maxillofacially curious fiance of Fergie's recent (and terrible) "Big Girls Don't Cry":

I hope you know, I hope you know that this has nothing to do with you.
It's personal, myself and I we got some straightening out to do.
And I'm gonna miss you like a child misses their blanket.

Stephen Pinker talks extensively about the problem of nominally singular antecedents being associated with plural pronouns (them, they, etc.) in his book "The Language Instinct." A related excerpt from page 391 of the Harper Perennial Modern Classics Edition:

"Everyone returned to their seat" [ed. What you elementary school teacher would have you substitute for the allegedly ungrammatical 'Everyone returned to their seat.'] makes it sound like Bruce Springsteen was discovered during intermission to be in the audience, and everyone rushed back and converged on his seat to await an autograph [...]"

The next time you get corrected for this sin, ask Mr. Smartypants how you should fix the following:

Mary saw everyone before John noticed them.

Now watch him squirm as he mulls over the downright unintelligible "improvement," Mary saw everyone before John noticed him.

Pinker goes on to explain that the dissonance we intuitively hear in the 'improvement' has to do with the grammatical relationship between everyone
We Are the Champions:
UMLS Softball Teams Come Out Ahead

GFSAA Division Champs MLS (Above) and CoRecBB Division Champs The 2nd Restatement of Softball (Below)
Vote Nannes!: 3Ls Step Up to the Challenge

Submitted by the Nannes Committee

Not sure which party to support in the upcoming election? Concerned about which candidate will speak to your needs as a UMLS student? Well, have we got the answer for YOU:

VOTE NANNES!!

The Nannes 3L Challenge is a UMLS fundraising opportunity where 3L students pledge to donate a total of $250 over the course of their first three years out of law school. In exchange, generous alumnus John Nannes ’73 will match the first 200 pledges and donate $250 to the Law School student organization(s) of the donor’s choice, amounting to $50,000 in total.

The Challenge allows 3Ls to have an immediate impact upon student organizations that directly shaped their law school experience. This has proved to forge a powerful connection between the idea of giving back and the ability to make an important difference in the life of the Law School community through philanthropy.

Last year’s class received over 200 pledges, signing 205 donors, all of which were matched by John Nannes. We know the classes of 2009 and December 2008 can surpass that!

At this year’s kick-off event on October 2 at Bar Louie, 58 people cast their ballots for Nannes. And at last count before this article was submitted, 107 3Ls have contributed to the cause, raising $26,750 for various Law School organizations! The Nannes Challenge ends October 31, so 3Ls, be sure to VOTE NANNES NOW!!

Why Nannes? The Nannes Platform:

- Law School is EXPENSIVE!
  The Law School currently receives less than 2% of its budget from the state (compared to the 40.9% if received from the state in 1953). Tuition revenue alone is not enough to cover the remaining expenses.
- Not Everyone Works at Firms!
  The Law School Fund supports LRAP, the debt management program for alumni working in the public interest, and provides need-based financial aid for current students.
- Student Orgs Receive Help NOW!
  The $50,000 available to student groups through the Nannes Challenge is more than LSSS appropriates to all the student groups combined. Through the Challenge, your favorite student groups can double their war chest, paving the way for more activities, better speakers, more food (less pizza), and more social events!
- MLR Rankings Need Improvement!
  Currently, UMLS educational programs rank at the top, but our alumni participation in annual giving lags significantly behind our peers.

How You Can Make Your Pledge:

First, get a Pledge form. You can pick one up at the Reading Room desk, in the basement of Hutchins, or at our lunchtime table outside of Room 100 on Mondays and Wednesdays. You can also contact a member of the Nannes 3L Committee (listed below), or you can complete a form online at http://www.law.umich.edu/CAMPAIGN/THIRDYEARCHALLENGE.

Second, fill out the Pledge form and be sure to designate the student organization(s) that should receive the $250 matching contribution.

Third, drop off your Pledge form before October 31, 2008 in the box located in the Reading Room or at the lunchtime table, or submit it to any member of the Nannes 3L Committee.

So, 3Ls, step up to the Nannes Challenge and VOTE NANNES! Your pledge will provide immediate funding to student groups, and you do not have to start paying anything until your first year after graduation! Help to make this year’s Challenge another smashing success!

-Shekar Krishnan & Tim Knapp, Nannes 3L Committee Co-Chairs

2008 Nannes Committee: Stefan Atkinson, Cheryl Bratt, Laura Ferrell, Rob Kim, Chris Lee, Zoe Levine, Serena Liu, Annise Maguire, Andrew Moll, Daniella Polar, Dean Sage, Adriel Sanders, Michelle Swiren, V.J. Thompson, Moe Worsley

Office of Development and Alumni Relations Liaisons: Maher Salah and Janice Glander

The RG would like to note that we are more than happy to accept Nannes donations for anyone unsure about which organization to support, or who has an extra five bucks to allocate. 'Cmon now, Mama needs a new computer. Besides, you know you love us.
Be like these people!
October is upon us, and with it come Halloween thrills and cold weather. One way to both celebrate and escape the chill is to go to the movies. Luckily, there are a variety of local options to satisfy your cinematic needs.

**Walking Distance**

State Theater: 233 S. State St.  
http://www.michtheater.org/state.php

The State Theater is a high-style art deco theater built to show movies. It’s a beautiful, regal theater that offers a Midnight Movie series on most Saturday nights throughout the year. The upcoming showings are Night of the Living Dead on October 18 and Rocky Horror Picture Show on October 25 and 26.

Michigan Theater: 603 E. Liberty  
http://www.michtheater.org/

This theater combines historic beauty with modern entertainment in its two auditoriums, the Historic Theater and the Screening Room. The Historic Theater has the Barton Theatre Pipe Organ, one of the rare theater organs still regularly played in its original theater, and is home to the Ann Arbor Symphony Orchestra. Despite the fact that it dates back to the silent film era, it is equipped to play modern films. Check out the Historic Theater for real gold leaf decorations, real butter on the popcorn, and a different acoustic experience for films.

The Screening Room has its own organ, a fully-restored vintage electric, as well as CP500 Dolby Digital Surround sound system. The smaller theater hosts specialty films, including documentaries, which larger theaters aren’t always able to show. Look up to see representations of area movie theaters that no longer exist.

For law students with children, each month the Michigan Theater presents the Toyota Family-Friendly Film Series, which is free for kids twelve and under. The next one is Willy Wonka and the Chocolate Factory (1971) on Friday, November 28.

**Car/Bus Required**

Michigan Dollar Movies: 462 Briarwood Circle, Ann Arbor  
http://www.teichertheatres.com/brarwood_dollar_movies_4

Located in the Briarwood Mall, this theater offers second run movies for cheap. Tickets are $1 before 6 p.m., $1.75 at and after 6 p.m. and 50 cents all day Tuesday. It isn’t a grand theater – the floors are sticky and the seats worn – but the price is hard to beat and the screen and sound system more than adequate.

There are a few arcade games (including Dance Dance Revolution) available to pass the time before the movie starts, and you can obviously waste endless amounts of time exploring the rest of the mall.

The #6 bus is the best one to take from the law school to the mall.

Quality 16: 3686 Jackson Road, Ann Arbor  

The Quality 16 is a standard first-run theater that shows a decent range of movies on its screens. Tickets and concessions are often slightly cheaper than at the other large theater, and you can usually track down coupons for discounted snacks or free popcorn. The seats are fairly comfortable and the floors are usually clean. The theater does offer a student discount.

The #9 bus runs down Huron St. to Jackson Road.

Showcase Cinemas: 4100 Carpenter Road, Ypsilanti  

The Showcase Cinemas is a multiplex with the only IMAX theater in the area. Ticket prices after 6 pm are more expensive than other theaters but the seats are more comfortable. There is a large concession stand with everything from regular theater candy and popcorn to pizza to ice cream, as well as an indoor seating area to eat. Parking is free, and there is a lot of it. The theater always has a wide variety of movies.

In addition to the movies, there are two gaming centers. One is a standard small movie theater arcade near the concession stand, which has pinball machines, a racing game, and other typical arcade games.

The second is an actual computer
Work with the Best

We look for and continue to attract the most talented and dedicated lawyers who combine good business sense with outstanding personal characteristics.

Pop Music Learning

CONTINUED from Page 6

and they. That is, they are not functioning, in this case as 'pronoun' and 'antecedent' but as the more obscure 'quantifier' and 'bound variable,' a distinction that while interesting is sufficiently wonky as to be beyond the ambit of this here humble column.

This is all a very long-winded way of encouraging you all to really listen to the music around you, even the stuff you think is garbage. The music of Fergie and Bob Dylan has important lessons to teach us all about the world we live in, and for those of you who don't read the Language Log blog on a regular basis, you'll sleep soundly knowing that you can probably absorb a freshman course in generative grammar by listening to Top 40 radio.

Movie Escapism

CONTINUED from Previous Page

and console gaming center. It has its own concession stand and a variety of games available. A large back room houses Alienware PCs running popular computer games, including first person shooters and The Sims 2. Rock Band 2 is set up on a projection screen out front, complete with multiple guitars and the new drumset, and there are a number of Xbox 360 and PlayStation consoles hooked up to flat screen TVs.

The theater offers video game and movie packages as well as student discounts on movie tickets. Although it's an expensive study break, between the gaming options, concessions and the movies, it's easy to spend an evening at the theater.

Bus #5 runs from Thompson Street near the law school to Carpenter Road.

Whether you want to walk down the street or take the bus to the next town over, there are a number of theaters showing different movies in a variety of price ranges available. Put down the books, get out of the library, and save yourself.

Carla Lee is all about your sanity. Send your favorite tips about the best ways to unwind after a long day's law school to rg@umich.edu.

Got an analogy you've been dying to use?

Write for the RG!

Is your life a veritable cornucopia of similes and metaphors?

You oughta write for the RG!

Desperately need a captive audience?

No seriously, write for the RG.

RG@UMICH.EDU
"Twenty years from now you will be more disappointed by the things that you didn't do than by the ones you did do. So throw off the bowlines. Sail away from the safe harbor. Catch the trade winds in your sails. Explore. Dream. Discover." Join the staff of Res Gestae. You'll be glad you did.

Res Gestae
rg@umich.edu

Swing by our office at 116 Legal Research and have a chat about how you can get involved.
We'll see you then.
Economic Analysis
CONTINUED from Page 1

So, the government stepped in and acted as a lender, giving a bailout to firms that are “too big to fail,” meaning if they falter it will have such severe effects throughout the economy that it is too imprudent not to act. The bailout is controversial because some people think this encourages big Wall Street firms to continue making risky investments. On the flip-side, without the bailout the markets were losing so much money — more than a trillion dollars in paper wealth was lost the day the House didn’t approve the initial bailout — that it was actually cheaper to approve the bailout than to continue to allow the economy to go into a freefall.

The reason the bailout didn’t work is because some people are incorrectly blaming the looming recession on the financial crisis. The collapse of the housing bubble is what really caused the economic downturn and there is no quick or easy fix to the repercussions of that catastrophe.

Are we looking at global collapse and a return to a Hobbesian state of nature?

Maybe. Some liken the economy deprived of credit to a person deprived of oxygen. Without it, destruction is inevitable. So, the banks and the government are scurrying to somehow get credit out again, and if that doesn’t happen the economy will show no sign of improving. Even if they do act in time, we are still looking at the prospect of a global recession. Even though the global situation looks bleak, there may be some players that can help out.

China is helping to keep the global economy afloat, (South Park may have been onto something) accounting for one-third of the global GDP in the first half of this year. While other emerging economies have felt the strain of the global crisis, China is still above water for the time being. With strong economic growth and a 2 trillion dollar reserve, China may be as well suited as anyone to save the world.

Although there is a lot of doom and gloom around this situation, there are also many lessons to be learned. First off, we need to keep a sense of perspective. After years of economic prosperity there was bound to be an economic downturn. Things are much worse than many of us could have imagined, but they have also been a lot (or at least somewhat) worse in the past. In both the 1930s and the 1970s, financial crises rocked the country but were mitigated by the Fed’s intervention. The recovery was not instantaneous, but the government’s intervention staved off long-term economic collapse.

After noting that we have to keep a sense of perspective, we still need to acknowledge that there need to be both systematic and individual changes. Tightened regulation and global cooperation will be critical in avoiding global financial catastrophe.

Stricter regulations of large firms could have helped to prevent or at least minimize this crisis. Finally, we must also implement self-regulation for individual preservation. Each of us should seriously consider the influence of credit in our lives. Although some level of debt is inevitable, we have more control over it than we think and when we control our debt we control our life.

Sumeera Younis is clearly the bravest of the RG staff writers, going boldly where the rest of us feared to tread. Market tips and back copies of The Economist are always welcome. . . throw us a bone at rg@umich.edu.

Case Notes Strikes Again!

Can you name this homegrown Torts case, decided in Michigan in the 90s? Answer on pg. 9!

Submit your visual/creative/plain wacky representations of prominent cases to rg@umich.edu - you could end up published!
ACROSS

1. Vietnamese language
6. Taxi
9. Showers
14. Closing stanza
15. Hasten
17. Access Hollywood co-host
18. Not young
19. Indian viceroy
20. Weltanschauung
22. Russian rulers
23. Hearing organ
24. Sound reflection
26. Gun type
30. Hailing from Greece’s capital
34. Tug
35. Sacred table
36. Mineral
37. Medieval torture device
38. More sick
39. Again
40. Before
41. Open
42. Spine
43. Early Italian civilization
45. Monetary
46. Groovy
47. Spoil
48. Frown
51. More lewd
57. Watered fabric
58. Gone
59. Lips
60. Water jars
61. Last day of wk.
62. Inside out
63. Sharp inhales
64. Lakshmi
65. Genders

DOWN

1. Cat sound
2. Reverse
3. Excess
4. Head
5. Those who gild
6. Group of singers
8. Small child, for one
9. Cowpoke
10. Online bookstore
11. Midwestern state
12. Atmospheric research org.
13. Cries
21. Tub
25. Scorch
26. Shopping or crime, e.g.
27. Two pints
28. Sore
29. Breed
30. Poe’s middle name
31. Foot with four syllables
32. Sports facility
33. Staircase support
35. Hindrance
38. Highland Peruvian dwellers
39. Oohs and ___
41. Hopeless
42. Groups
44. Open, as in presents
45. Air cooler
47. Muslim scholar
48. Los Angeles hazard
49. Soda
50. Olive and Canola
52. Distant
53. Possets
54. Wild goat
55. Ireland
56. “Doh!”
Letter to the Editor: Alcohol Policy

CONTINUED from Page 2

University premises, alcohol is being sold, or student funds or sponsorship deals are being used to defray costs), one must apply for pre-approval at least 5 business days in advance. Because of confusing repetition and apparent redundancy of phrases and clauses, it is unclear without interpretation that ANY alcohol-proximate event (even when prohibitions on using University funds for alcohol purchase are complied with) is subject to the pre-approval process. If a student has attended an Alcohol Host training, she may be aware of the full extent of the policy, but one who has not attended such a training might run afoul of the Policy entirely unawares. Moreover, the Policy says nothing about what one may do while awaiting approval. Presumably, without approval, one is not supposed to be advertising the upcoming event.

1. Once one does know that one must submit for pre-approval, the submission process is still in itself a burden. It is difficult enough to get someone to volunteer to plan a group event that doesn’t require jumping through additional administrative hoops. Prior to submission for approval, one must first line up Alcohol Hosts (more on them in a moment), have all advertising finalized, and even (one will find, when one gets to the approval form) know the liquor license number of the venue at which the event will be held! Since pre-approval requests must be submitted 5 business days in advance, in effect, groups must organize 10-15 days in advance. Considering that many students (often group leaders more than others) are living fairly moment-to-moment lives, this is indeed a significant burden.

2. Once one does know that one must submit for pre-approval, the submission process is still in itself a burden. It is difficult enough to get someone to volunteer to plan a group event that doesn’t require jumping through additional administrative hoops. Prior to submission for approval, one must first line up Alcohol Hosts (more on them in a moment), have all advertising finalized, and even (one will find, when one gets to the approval form) know the liquor license number of the venue at which the event will be held! Since pre-approval requests must be submitted 5 business days in advance, in effect, groups must organize 10-15 days in advance. Considering that many students (often group leaders more than others) are living fairly moment-to-moment lives, this is indeed a significant burden.

3. Additionally, imposing sanctions on individual students who advertise events that the administration determines to be inappropriate often seems to result in unfair situations - forwarding an email announcement for an event not sponsored by a student group that takes place at a venue that happens to serve alcohol may bring administrative retribution? That was unexpected – it doesn’t appear to be contemplated by the written Policy.

The burdens imposed on the administration must likewise be large, although presumably someone believes that they are worth the trade-off. Not only must someone approve or disapprove each and every request for an alcohol-proximate event, someone must monitor multiple channels of communication in order to make sure no one is inadvertently circulating “inappropriate” material.

The policy is also ineffective, except perhaps that its strictures cut down on the number of officially-group-sponsored alcohol-proximate activities. Since “informal” events are not subject to the policy, opportunities to drink are not actually reduced. Those who wish to drink to excess avoid the burdens of the policy, and accountability, by communicating through alternative channels. Because of the burdens of compliance, the Policy discourages open, low-key social events that are alcohol-proximate – events which exemplify the sort of socially responsible, healthy, and moderate alcohol consumption one would think the Policy would seek to encourage. Additionally, the Policy encourages those students with whom it is most concerned (those who exercise poor judgment generally) to continue to think of drinking as an edgy and rebellious activity. Requiring students to be trained as Alcohol Hosts is in many ways less objectionable than other parts of the Policy. It ensures that there are people in the student population who are aware of the health and safety risks associated with alcohol consumption. Requiring the presence of Alcohol Hosts at alcohol-proximate events seems narrowly tailored (as it were) to respond to whatever insurance concerns there may be about the off-campus, legal, and unsponsored activities of fully adult students. However, the Alcohol Hosts themselves are put in the uncomfortable position of policing the entirely legal behavior of their fellow students, and many are understandably reluctant to put themselves in such a position.

If the goals of the Policy are indeed to prevent irresponsible drinking, it seems that some existing and less-burdensome parts of the policy do, on their own, achieve those goals. Barring the use of student group funds to purchase alcohol, and tying student group funding to group leaders’ attendance at alcohol trainings are both directly addressed to the perceived problems. Barring use of funds, especially, means that individual drinkers must foot their own bills, which undoubtedly encourages them to take responsibility for their own behavior. If it is absolutely necessary to police the legal behavior of students, a simple registration system for alcohol-proximate events, that would not treat all students by default as immoderate morons, would seem to do the trick. If behavior actually occurs that is sufficiently objectionable to warrant disciplinary response, after-the-fact enforcement seems the most fair and appropriate response. The worries about inappropriate advertising, it seems to me, could also be addressed effectively through ex-post assessment. In my experience, the best way to get someone to behave as an adult is to respect and treat them as one.

Respectfully,
Nancy Sims

Whether you want to critique law school policies or just desperately need to vent, the Res Gestae is here for you. E-mail us at rg@umich.edu and get it off your chest – you’ll be glad you did.
It's that time of year again: fall. This is the greatest time of year— it's when the weather starts to turn cold and the squirrels start to become frighteningly fat and the bugs finally die off, but best of all it's when apples and pumpkins are in season. If you're anything like us—it which you probably are not—you recently purchased a peck of apples at the farmers' market along with a couple pumpkins, a jug of cider, and any other miscellaneous produce you couldn't resist. Or you went apple picking and came home with a peck of apples and no plan for what you are going to do with them.

You may also be wandering around the market thinking all the good fresh produce is gone—tomatoes, peaches, nectarines, blueberries are all out of season now. Raspberries may be around for a few more weeks, but we are entering the season when apples are pretty much the only food that can be eaten out of hand at the market. So most people think the good produce season is winding down and there's nothing left but weird, inedible, decorative fluff.

Wrong!

Squashes, pumpkins, cabbage and all other sorts of unappreciated deliciousness are here. We love these foods because they are cheap, nutritious (depending on how you prepare them), and can't be beat for comfort on a blustery fall day. Therefore, we give you Fall Foodie Fun! (A side note for those of you who may not know recipe conventions: T = tablespoon, t = teaspoon, c = cup.)

**Apples**

Besides just eating them, the easiest and most obvious thing to do with apples is to make caramel sauce and dip them in it. Here are two easy caramel recipes:

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**Caramel (1)**

1. 1 1/2 c. (packed) dark brown sugar
2. 1 1/2 c. heavy whipping cream
3. 6 T. (1/4 stick) unsalted butter

Bring sugar, cream, and butter to boil in a heavy medium saucepan over medium-high heat, whisking constantly until sugar dissolves. Boil until caramel thickens enough to coat spoon thickly, whisking often (about 10 minutes).

**Caramel (2)**

1. 2/3 c. sugar
2. 1/2 c. heavy cream
3. 1 T. butter

In a heavy bottomed pan melt sugar over moderate heat, stirring slowly with a fork until pale and golden and all sugar is melted. Continue to cook without stirring, swirling the pan until sugar is deep caramel color. Remove from heat and slowly pour cream down side of pan—the caramel will boil, bubble, hiss and steam a lot. Return to heat and stir/cook until all the caramel has dissolved. Add butter and stir until melted and incorporated. Remove to serving/storing dish.

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**Michaela's Favorite Pie Crust**

I consider it a crime against humanity to use store bought crust—it is not that difficult to make and is a thousand times better when homemade.

**Crust (makes two nine-inch shells or one covered nine-inch pie):**

- 2 1/4 c. all purpose flour
- 1 t. white sugar
- 1 t. salt
- 1/2 c. vegetable shortening, frozen if possible
- 1/2 c. butter (one stick), cubed into thumbnail sized cubes and frozen for 15-30 min
- 1/3 c. ice water (plus a bit extra, i.e., ice better be floating in the water)

Have everything ready before you start. The key to pie crust is to move quickly so the fat doesn't have a chance to melt into the flour. Be careful to not overwork the flour once the water has been added because that forms gluten and will make the crust tough.

Place dry ingredients in food processor and pulse for 1-2 seconds. Add shortening and butter and pulse three times for 1 second intervals. Check to see if the fat looks like little peas. If not, pulse again and check. Repeat until it does. Drizzle the ice water (but not the ice) over flour/fat mixture and pulse two or three more times for one second intervals. Press the back of a spoon against the flour mixture; if it holds its shape it's ready. If it crumbles, add another tablespoon of ice water and pulse again. I prefer to err on the side of dryness because my rolling technique accommodates it. When the mixture holds together, divide evenly between two pieces of saran wrap, wrap tightly and place in refrigerator for a 1/2 hour while you prepare the fillings. It needs this rest period, so don't skip it.

When ready to fill (and it's best to do this step with a dog around, as it can get a little messy, and they are very helpful at cleaning up any buttery crumbs that fall on the floor), lay a criss-cross of three sheets of saran wrap or wax paper on the counter. Place one package of dough on the wax paper and cover with another criss-cross of paper. Roll out the dough quickly to 1/4 in. thick. Remove the top layer of wax paper and gently move the dough to the pie pan, flipping it so the bottom layer of paper is now on top. Remove the paper, leaving the crust hanging over the edge. Now is a good time to patch holes with little pieces of crust that fell on the counter as you were moving it. If making a covered pie, reuse the paper to roll out the second packet of dough. If making a custard pie, crimp the
crust with your fingers. Some people slice off the overhanging dough, but I prefer to scrunch it up high around the pie so there are lots of crunchy bits of crust. It's not as pretty, but it is tastier.

*Apple Pie Filling*

2 ½ lbs apples (5-6 medium apples), peeled, cored, and sliced. Preferably a mix of Gala or Braeburn and Granny Smith (Granny Smiths are tart, but they are so juicy they tend to fall apart/dissolve. Galas and Braeburns hold their shape better. The lemon juice helps create the right acid/sweetness balance.)

3/4 c. sugar

1/2 c. rolled oats

1/3 c. brown sugar

2 T. granulated sugar

1/4 c. ground cinnamon

1/4 t. salt

5 T. butter (cold), cut into smallish pieces

1/4 c. candied ginger, chopped finely (optional, but very tasty)

1/4 c. almonds, chopped finely (also optional, but very tasty)

Mix together everything except the butter. Dump in the butter and rub it into the dry stuff with your fingertips. Go on and get a little messy; it's more fun. When there aren't any large lumps of butter left – aim for lumps no bigger than a 1 carat diamond (or a tiny pea if you're better at visualizing vegetables) – take a few handfuls of the stuff and squeeze! Then break it apart over the apples. Do this until you've used most of it, then sprinkle the last of the crumbs on top. If you use a crumble topping, check the pie when you turn the heat down. If the topping is getting a bit singed, float a piece of aluminum foil over top to prevent serious burning.

*Pumpkins*

*Pumpkin Pie Filling*

The little pumpkins, often called pie or cheese pumpkins, are the traditional pie making pumpkins. If you want to go through processing them, quarter them (scoop out the seeds to save for baking) and place them in a roasting pan with an inch of water. Bake at 350 for 45 minutes to an hour (until a knife slips in easily). Remove from pan, let cool, then puree until smooth in a food processor.

*Note to normal people: you can just use canned pumpkin.*

2-3 eggs (2 for a firmer pie, 3 for more custardy)

2 c. pumpkin (1 can)

1 can evaporated milk (not to be confused with sweetened condensed milk)

1/2 c. sugar

1/3 c. brown sugar

1/2 salt

Traditional spices:

1 t. ground cinnamon

1 t. ginger

1/2 t. nutmeg

1/4 t. cloves or allspice

Additional spices to pack a punch:

1 T. cinnamon

1 T. ginger

Mix all ingredients then dump in crust. Bake at 425 for 15 minutes, reduce heat to 350 and bake for 30 more minutes. No need to place a tin foil lined sheet under the pan, pumpkin pies don't bubble over like fruits do.

*Whole hog variation: reduce the milk by 1/4 c. and add 1/4 c. brandy.*

*Pumpkin Crunch*

*Filling:*

1/2 c. flour

1/2 c. sugar

1/2 c. brown sugar

1 1/2 t. ground cinnamon

1/4 t. ginger

1/2 t. nutmeg

1/4 t. cloves

4 eggs

1 can evaporated milk

3 T. melted butter

*Pecan Crunch:*

3 T. flour

3 T. sugar

3 T. brown sugar

2 T. butter, cold, cut into smallish pieces

3/4 c. pecans, chopped
Preheat oven to 350. Grease a 9-inch springform pan (you can make do with a 9-inch square cake pan, but grease and flour really well).

Make the Pecan Crunch first (trust me). Mix together the flour and sugars, then blend in the butter with your fingers. Mix in the pecans with your fingers (fewer dishes to wash).

Now make the filling. Throw the flour, sugar, brown sugar, spices, salt, and baking powder in the bowl of a food processor. Gently blend the ingredients together and then spoon in the pumpkin and eggs. Whiz this together, and while the motor is running add the evaporated milk and melted butter. Keep blending until the mixture is totally smooth. Pour the filling in the prepared pan. Then grab a few handfuls of the Pecan Crunch mixture and break over top. Sprinkle the last crumbs on top. Bake until a knife inserted in the center comes out cleanly or about 50-60 minutes.

Remove the Pumpkin Crunch from the oven and cool thoroughly on a wire rack before refrigerating. It tastes better if left in the refrigerator for a few hours before eating, so make it the day before.

Squash

Pretty much all the winter squashes can be cut in half, seeds scooped out, and placed cut side down in an inch of water and baked for an hour at 350 and then served with butter, brown sugar & cinnamon or ginger. They can also be microwaved for 10 minutes and served in the same manner. Curry powder, garam masala and chili powder are also great spice blends to add to your squash.

Acorn squash is excellent sliced into crescents and tossed with a little oil and spices, then roasted until tender, probably 45 minutes to an hour.

Butternut squash takes particularly well to sage and herbes de Provence. It can be peeled, seeded and diced into cubes, then steamed for 20-40 minutes depending on how small your cubes are. Melt 1-3 T. butter on the stove and fry a couple sage leaves or 1-2 t. herbes de Provence in it, then toss that with the steamed squash for an excellent side.

Spaghetti squash is a little bit different. It never breaks down into mush; instead it breaks down into long stringy fibers that resemble spaghetti. But it still tastes like squash and should not be substituted for spaghetti, no matter how carb conscious you want to be.

Butternut Squash Soup

1 butternut squash, peeled, seeded and diced.
2 c. vegetable broth
1 ½ c. water
1 stick cinnamon
¾ t. salt
2 T. butter
2 medium onions
3 large pears or apples, peeled, cored and thinly sliced.
1/3 c. dry white wine
¼ c. half and half (substitute evaporated milk if you want to make it healthy)

Simmer squash, broth, water, cinnamon, and salt until the squash is tender, about 40 minutes. Meanwhile, melt the butter over medium heat and gently cook the onions until they begin to caramelize. This can take 10-20 minutes. Add the pears/apples and cook for 5 more minutes. Add the twin, cover and simmer for 10 minutes.

Add the apples to the squash and puree in batches in blender. Hot things tend to pop the lid off of blenders, so do small quantities at a time and stop frequently to lift the lid and let the steam escape. Otherwise, you may end up with a scalding hot mess.

Return to pot and add cream and salt and pepper to taste. Heat the soup just to a simmer, but do not boil it, which can cause the cream to curdle or break.

To serve it up all fancy, ladle soup into bowls. Place a dollop of yogurt or crème fraîche in the middle of each soup, then swirl it into the soup using a toothpick. Poke the toothpick into the center of the dollop and drag it towards the edge, then lift it out of the soup and repeat to make a little star image.

To serve this up as an entire meal, put wild rice or brown rice on to cook when you start making the soup. Use a 2:1 ratio of water to rice, cover and bring to a boil, then reduce heat and simmer for 45-60 minutes. The rice can be firmly pressed into a dry measuring cup and dropped in the middle of the soup to make a pretty presentation. A salad and some crusty bread rounds it out nicely.

If you are really looking to avoid school work and discover how much you love butternut squash, there is an incredible recipe for butternut squash and hazelnut lasagne on epicurious.com that everyone should have up their sleeve for vegetarians.

Pears

Two words: red wine.

Take a bottle of smooth, slightly sweet red wine (think Beaujolais) and pour about half of it in a wide pan (drink the rest and enjoy it). Add water in a slighter smaller amount (about 1 ½ cups) and some honey or granulated sugar (about 1/3 cup). Add a couple long strips of orange zest or a stick of cinnamon if you have it. Bring to a simmer to dissolve sugar or honey. Take 4 to 6 barely ripe pears (use 6 if they’re small or even more if they’re tiny and delectable Seckel pears), peel them, cut in half and take out the core and bits of stem. Slide them into the wine mixture and simmer until the pears are slightly softened, about 30 minutes or so.

Drain the pears and set aside. Take out the orange or cinnamon and boil down the wine mixture until thick (you should have around ½ to ¾ cup), probably another 15 minutes or so. Cool. Serve each pear half at room temperature with a drizzle of the syrup and a piece of dark chocolate.
**Cabbage**

Yes, Cabbage!!! It’s not just a stinky 6th grade science lesson on pH...oh wait, it is. But it’s in season now, so try this for starters. First, whack the cabbage into fourths. Take one fourth (if it’s a large cabbage, this will be enough for three people or so) and put the others in the fridge. Cut out the core (the thick bit at the bottom), then carefully slice the cabbage into thin ribbons. Get out a big frying pan and heat over medium heat. Put a tablespoon of butter and a dribble of vegetable oil in the pan. Throw in the cabbage bits and stir so that everything gets coated with butter. Stir every couple of minutes until the cabbage is relatively wilted, then add 1 T. caraway seeds, some salt, and a good sloshing of cream (maybe 1/3 cup). Cover and let this bubble away for 5 or 10 minutes, then uncover and let the cream reduce until the sauce is quite thick. Taste for seasoning and serve.

Or as an alternative, instead of caraway and cream, add a tablespoon of a mild jarred curry paste, 1/4 cup water and about 1/2 cup canned garbanzo beans. When you uncover the cabbage, toss in some frozen peas and cook through.

**Brussels Sprouts**

These are not quite in season yet because they need to be grown in cold weather. But they should be coming, and they have a completely undeserved reputation for being terrible. Look for 2-3 foot green stalks with a bajillion mini cabbages on them; those are Brussels sprouts. Buy them on the stock – the smaller the better – and when you are ready to cook them (but not before) cut them off their stalks and remove any browning leaves. Using a pairing knife, cut a little X in the base of the medium sized sprouts and halve the larger ones, so that they can all cook evenly. The key to Brussels sprouts is not overcooking them, because that is what causes them to take on a funky, rotten cabbage taste. They cook very quickly (2-5 minutes), so pay attention if you are boiling them and get them out of the water when they begin to get tender and turn bright green. It’s best to err on the side of undercooking them.

They can also be roasted, which is a safer way to avoid cabbage funk, so if it is your first time cooking these little jewels, look for a recipe that involves roasting. The proportions on the following recipe may need adjusting to your own preferences.

- 1 lb. Brussels sprouts
- 2 slices bacon
- 2 shallots, finely diced
- 3 T. apple cider or red wine vinegar
- ½ T. Dijon mustard
- Salt & pepper

Boil brussels sprouts as explained above. When they are tender, plunge them into ice water to stop them cooking. Fry the bacon, then remove it onto paper towels. Sauté the shallots in the bacon grease until tender, then whisk in the vinegar and Dijon. Add the Brussels sprouts and sauté to re-warm them. Serve sprinkled with crumbled bacon slices.

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Tuesday, October 14

Banned Books Reading (ACLU) - Professors will read from books challenged or successfully banned. Burrito lunch will be served! 12:20 - 1:20 PM; 100HH.

“The Need for Civil Justice Reform: Fact or Fiction.” (The Federalist Society) - The University of Michigan Law School’s Professor Steven Croley and Ted Frank of the American Enterprise Institute debate the need for reform of the nation’s tort system. 12:20 - 1:20 PM; 132HH.

ACLU General Body Meeting and Elections (ACLU) - If you liked what you saw at Banned Books, or if you couldn’t make it, come check out the ACLU’s first general body meeting of the year. Learn about the other fabulous events we’ve got planned and become a part of what we hope will be a great year for civil liberties. 12:20 - 1:20; 132HH.

Res Gestae Interest Meeting (RG) - Do you enjoy reading the paper we presume you’re currently holding? Are you afraid your right brain is beginning to atrophy? Is the lure of this much awesome too difficult to resist? Then come to the RG’s first interest meeting in roughly a decade and learn how you can get involved; no discernable skills required! 12:20 - 1:20 PM; 132HH.

National Coming Out Day (Outlaws) - Outlaws will be tabling in honor of National Coming Out Day and in opposition to the military’s discriminatory “Don’t Ask, Don’t Tell” policy. Ribbons, buttons, and information for everyone! 11:15 AM - 1:45 PM; outside 100HH.

APALSA General Body Meeting: Study Tactics (APALSA) - Hear insight from 2Ls and 3Ls about how to study for your classes. Upperclassmen will talk about their diverse study habits and offer professor-specific advice. Dinner will be served. 6 PM; 150HH.

National Lawyers Guild Convention (NLG) - The national convention is being held in Detroit. Admission for students is very affordable, and can be free if you volunteer. Email maryhw@umich.edu for information about registration and volunteering, or visit http://www.nlg.org. Oct. 15 - 19.

Zingerman’s Bakehouse Tour (Mlaw Culinary Club) - Free tour of Zingerman’s bakery and learn about their breads, pies, pastries & cakes. Wrap it all up with free samples! Email ecrouse@umich.edu to attend. Only 20 spots available, so email ASAP. 11:00 AM; Zingerman’s Bakehouse.

Saturday, October 18

Voting Rights in 2008 (ACS) - This video presentation looks at legal issues likely to affect voting rights in 2008. A panel moderated by Dahlia Lithwick (Senior Editor, Slate.com) will discuss both potential problems that threaten to disenfranchise the most vulnerable voters and what we can do to make sure that every vote counts. Lunch (not pizza!) will be served! 12:20 - 1:20 PM; 132HH.

Sunday, October 25

“Author Talk” with Ehud Guttel, Visiting Professor at Duke Law (MLR) – Prof. Guttel will discuss his forthcoming article on the role of “uncertainty” in all areas of the law. Lunch will be served! 12:20 - 1:20 PM; 150HH.