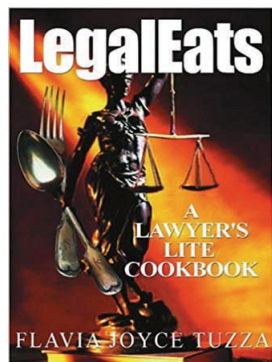


Bathroom Reader

CHECK OUT THIS COOKBOOK



Are you a member of the legal profession looking for a tongue-in-cheek

cookbook? Check out Legal Eats by lawyer and gourmet food enthusiast, Flavia Joyce Tuzza. This book includes recipes for dishes such as Legal Lasagna, Libelously Light Strawberry Cheesecake and Prosecutor's Pizza (made with fresh dough that you pound down like your worst adversary). You can purchase the book on Amazon- a portion of the author's profits from the sale of the cookbooks will be donated to various legal service programs.

FOOD AND THE CULTURE OF THE U.S. SUPREME COURT

Have you ever wondered what lunch time is like at the US Supreme Court? As it turns

out, food and shared meals do play a role in the culture and collegiality of the nation's highest court.

The National Museum of American History Museum and the Supreme Court Historical Society partnered to create a very special moment for foodies and legal beagles everywhere.

In an hour-and-ten-minute-long video, you can hear the fascinating early history of food in the Court. You can also find out what goes on during the hour-long lunches of today's Court where there is



absolute rule: No Talking About Cases.

Watch the video using this QR code :

YOU REALLY CAN DO ANYTHING WITH A LAW DEGREE

Have you heard about the exciting new area of law called food law? This field explores legal and policy issues well outside the scope of Food & Drug Law and of Agricultural Law to address a wide range of important, pressing issues like obesity, food trucks, sustainability, and localization.

Mary Beth Albright, a former attorney and current food anchor at the Washington Post, has had much experience in the field and she describes the job in this way: "Food lawyers study, use, and create rules to improve the food network. The client can be a



chef, the city or federal government, a nonprofit organization, or a farmer. Our work touches every area of law: zoning, contracts, environmental, constitutional,